

COCKTAIL



COCKTAIL PACKAGE 2026

R620 PP

ALPINE *Attitude*

BOUTIQUE HOTEL AND CONFERENCE CENTRE

Cocktail Package 2026

R620 PP



Package includes:

- Arrival cocktail
- Selection of 8 canapes

*Service level agreement conditions apply

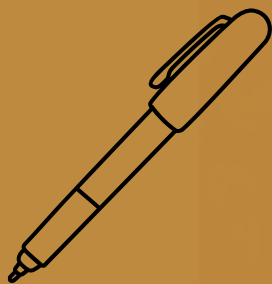


Dietary requirements

We cater for most dietary requests.
Vegetarian (specify) / diabetic

Surcharges (charged on top of the normal price):

- Gluten free/celiac : R150pp
- Vegan : R150pp
- Halaal surcharge based on strictness: surcharge price on request



Disclaimer:

Service level agreement conditions apply

Main canape selection

Select any 8 items in total from the options below.

Beef and Lamb

- Bobotie cigars (traditional bobotie stuffed spring roll served with chutney)
- Home-made beef sausage rolls served with sweet chili sauce
- Biltong bruschetta (toasted bruschetta topped with cream cheese and sliced biltong)
- Beef taco (hard taco shells served sliced rump and topped with a tomato, cucumber, onion and avo salsa)
- Mini traditional beef lasagne
- Meatballs cooked in a homemade tomato and fresh basil sauce served with spaghetti
- Lamb kofta served with a beetroot tzatziki
- Lamb curry served with rice and poppadum's
- Tapas skewer (salami, sandwich ham, mozzarella, stuffed peppadew with cream cheese and cherry tomato)

Chicken

- Chicken phyllo parcel (Creamy mushroom chicken wrapped in phyllo pastry)
- Butter chicken served with rice
- Mini chicken pie (chicken and mushroom)
- Chicken Lasagne
- Chicken Coronation Croissant – Mini croissant filled with curried chicken, mayo, chutney, and lettuce.
- Chicken taco (hard taco shells served sliced chicken breast and topped with a tomato, cucumber, onion and avo salsa)

Fish

- Smoked salmon, cream cheese and pineapple salsa scone
- Salmon bruschetta (toasted bruschetta topped with cream cheese, smoked salmon and capers)
- Tempura prawns served with tar-tar sauce

Vegetables

- Caprese bruschetta (toasted bruschetta layered with basil, cherry tomato, mozzarella and balsamic reduction)
- Vegetable puff tart (puff pastry topped with baby marrow, peppers and caramelized onions) (V)
- Arancini with tomato concassé (risotto filled with mozzarella, crumbed, deep fried and served with a tomato and onion marmalade)
- Vegetable lasagne
- Hand rolled vegetarian spring rolls with soya sauce
- Pasta salad with marinara base, sundried tomato, basil and olives
- Butternut soup served with bruschetta

Dessert

- Traditional Malva pudding with custard
- Tiramisu
- Crème Brulee
- Dark chocolate mousse
- Apple crumble served with cream
- Milk tart
- Baked duo chocolate brownie topped with cheesecake
- Cinnamon Churros drizzled with chocolate
- Macarons (strawberry and passion fruit)
- Turkish delight (traditional and chocolate coated)
- Lemon Meringue Tarts
- Pecan Tarts

Kids Menu

Kids charges:

10 YEARS - 13 YEARS:

50% of package price

9 YEARS <

separate kids' menu - R250 pp
Includes 1 x soft drink



KIDS MAIN MEAL OPTION:

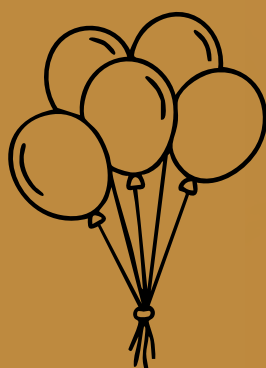
(No more than 2 different options. Pre-orders required)

- Beef burger and chips
- Chicken burger and chips
- Macaroni and cheese
- Spaghetti bolognaise
- Pizza (confirm 3 toppings)
- Fish fingers and chips
- Chicken nuggets/strips and chips



KIDS DESSERT OPTIONS: (CHOOSE ONE)

- Chocolate mousse
- Ice cream and chocolate sauce
- Churros with chocolate drizzle
- Baked chocolate brownies
- Jelly and custard



DISCLAIMER:

This does not apply to kids' parties. Dedicated kids' party packages are available. This option is intended only for a small number of children attending an event.