

MENU



*Welcome Bites
& Canapés*

ARRIVAL SNACK

R 180 pp

HOMEMADE MINI CHICKEN PIES
JALEPHINO AND CHEESE RISSOLES
POTATO SAMOSAS
MINI VEGETABLE SPRING ROLLS
ASSORTED MINI PIZZAS
MEATBALLS WITH A SMOKEY BARBEQUE SAUCE
FISH GOUJONS AND TAR TAR SAUCE
MINI SLIDERS
ASSORTED WRAPS

CANAPES

R 165 pp

SMOKED SALMON ROSETTES WITH CAPERS & DILL
CAJUN SMOKED CHICKEN AND PINEAPPLE
MOZZARELLA, SUNDRIED TOMATO AND BASIL PESTO (V)
RATATOUILLE VOL – AU VENTS (V)

PLEASE NOTE

(V) VEGETARIAN
MADE IN A KITCHEN THAT USES NUTS
SERVICE CHARGE NOT INCLUDED

MENU



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ARRIVAL SNACK

CAPRESE SKEWERS DRIZZLED WITH FRESH BASIL PESTO	R 75
GREEK SALAD SATAY FRESH FRILLY LETTUCE WITH CUBED GARDEN GREENS AND COCKTAIL TOMATOES ACCOMPANIED WITH GREEK DRESSING & OLIVE OIL	R 65
CHEESY JALAPENO RISSOLES ACCOMPANIED WITH A FIERY CHILI AND CILANTRO SAUCE	R 38
SESAME SOYA AND HONEY GLAZED CHICKEN SATAY	R 45
CAJUN MEATBALLS WITH SMOKEY BARBEQUE SAUCE	R 45
MINI CHICKEN PIES DRIZZLED WITH A CAJUN MAYO	R 38
COCKTAIL VEGETABLE SPRING ROLLS ACCOMPANIED WITH A SWEET AND SOUR DIPPING SAUCE	R 35
POTATO SAMOSAS	R 38
HAKE GOUJONS SERVED WITH TAR TAR SAUCE AND LEMON WEDGES	R 45
LAMB MINCE SAMOSAS SERVED WITH A CREAMY MINTED AIOLI	R 45
CROSTINI (CHOOSE ONE OF THE FOLLOWING FILLINGS) BEETROOT, CREAM CHEESE, GRILLED BABY MARROW TOPPED WITH CRISPY ONION BRIE OR CAMEMBERT, APPLE CHUTNEY TO WITH MICRO HERBS	R 65
ARANCINI (CHOOSE ONE OF THE FOLLOWING FILLINGS) BUTTERNUT AND FETA MUSHROOM AND PARMESAN ACCOMPANIED WITH A OLIVE OIL VINAIGRETTE CHICKEN CURRY SERVED WITH A CURRY LEAF MAYO	R 75

2 OF EACH ITEM PER PERSON CATERED FOR

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High Tea

COLD

R 350 pp

MINI SWEET CHILI CHICKEN SALAD
SPINACH AND FETA QUICHE
PICKLED FISH IN BAMBOO BOATS
SMOKED SALMON AND CREAMED CHEESE ON RYE BREAD
CHILLED GAZPACHO SOUP IN SHOOTER GLASSES

HOT

CHICKEN SATAYS SERVED WITH A PEANUT DIPPING SAUCE
ASSORTED SAMOSAS ACCOMPANIED WITH A VARIETY OF SAUCES
BBQ MEATBALLS LACED WITH A SMOKEY BARBEQUE SAUCE
BEEF SATAYS DIPPED IN A SOY AND HONEY SAUCE
CHEESY JALAPENO RISSOLES SERVED WITH A FIERY CHILI AND CILANTRO SAUCE

DESSERT

MINI MILK TARTLETS
CHOCOLATE ECLAIRS
FRESH FRUIT SALAD
BERRY PANNACOTTA

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Sapphire Buffet

STARTERS ON THE TABLES

R 380 pp

POTATO SAMOSAS
CHILLIE BITES
JALEPHINO RISSOLES CHEESE
VEGETABLE SPRING ROLLS

SALADS

GREEK SALAD AND DRESSING
TRADITIONAL CARROT
RAITA
PICKLES AND SAMBALS

MAINS

VEGETABLE BREYANI
MASALA DHAL AND BRINJAL
YELLOW POTATO CURRY
BRAISED CABBAGE
SUGAR BEANS CURRY
VEGETABLE PASTA
SPINACH AND BUTTERNUT BAKE
ROTI
PILAF RICE

DESSERT

FRUIT SALAD
JELLY AND CUSTARD
EGGLESS CARAMEL SLICE

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Gold Buffet

COLD BUFFET SELECTION

R 390 pp

SALADS (YOUR CHOICE OF 2 ITEMS)

CRISPY GARDEN GREEK SALAD TOPPED WITH DANISH FETA & CALAMATA OLIVES

COUSCOUS SALAD INFUSED WITH FRESH MINT & DICED GARDEN VEGETABLES

TRADITIONAL COLESLAW TOPPED WITH PLUMP RAISONS & CHOPPED PARSLEY

POTATO SALAD TOPPED WITH SHREDDED SPRING ONION & SPRINKLED WITH CRUSHED BLACK PEPPER

ROAST BEETROOT WITH FRUIT CHUTNEY & ONION SALAD

MEXICAN BEANS SALAD INFUSED WITH DESEEDED JALAPENO & FRESH CILANTRO

CARVERY (YOUR CHOICE OF 1 ITEMS)

ROAST TOPSIDE OF BEEF BASTED IN TOMATO, ROSEMARY & GARLIC

CAJUN SPICED ROAST CHICKEN

CRISPY LEG OF PORK GLAZED WITH APRICOT & GINGER

SERVED WITH ACCOMPANYING SAUCE

BROWN ONION GRAVY

MINT SAUCE

HORSERADISH CREAM & MUSTARDS

CRANBERRY SAUCE

APPLE SAUCE

PRESENTED IN CHAFFING DISHES (YOUR CHOICE OF 3 ITEMS)

PAN-FRIED LINE FISH WITH LEMON BUTTER SAUCE

MIXED VEGETABLE TOMATO CURRY WITH SAMBALS, ACHARS & POPPADUM'S

BEEF LASAGNE WITH PARMESAN CHEESE

GARDEN VEGETABLE LASAGNE WITH PARMESAN CHEESE & TOMATO

CHICKEN CURRY WITH SAMBALS, ACHARS & POPPADUM'S

HOT ACCOMPANIMENTS

SAVOURY RICE

SEASONAL VEGETABLES OVEN ROASTED AND TOSSED IN FRESH HERBS

BUTTERED THYME ROAST POTATOES

FRESH COCKTAIL ROLLS SERVED WITH MINI BUTTER

DESSERT BUFFET

COLD (YOUR CHOICE OF 3 ITEMS)

FRESH FRUIT SALAD

VANILLA SLICE

CHOCOLATE ÉCLAIRS

CRÈME CARAMEL

CARROT CAKE

HOT (YOUR CHOICE OF 1 ITEM)

MALVA PUDDING

APPLE CRUMBLE

BAKED CHOCOLATE PUDDING

BREAD AND BUTTER PUDDING

SERVED WITH CREAM & CUSTARD

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Ruby Buffet

COLD BUFFET SELECTION

R 450 pp

MINT FLAVOURED COUSCOUS SALAD
GRILLED VEGETABLES WITH FETA & HONEYED BALSAMIC
POTATO SALAD WITH SPRING ONION
ROAST BEETROOT WITH FRUIT CHUTNEY & ONION SALAD
CRISPY GARDEN GREEK SALAD

STARTERS (YOUR CHOICE OF 2 ITEMS)

A PRESENTATION OF COLD MEAT PLATTER
SMOKED CHICKEN WITH BERRIES YOGHURT DRESSING
TOMATO & MOZZARELLA CHEESE SLICES WITH BASIL PESTO SERVED WITH BALSAMIC VINEGAR REDUCTION
CHICKEN SKEWERS SERVED WITH A SWEET CHILLI PEANUT DRESSING

SOUP (YOUR CHOICE OF 1)

SPICY BUTTERNUT WITH ORANGE, CILANTRO & FRESHLY BAKED ROLLS
MINISTRONE SOUP, PARMESAN CROTONS & FRESHLY BAKED ROLLS
VEGETABLE AND LENTIL BROTH & FRESHLY BAKED ROLLS

CARVERY (YOUR CHOICE OF 1 ITEMS)

ROSEMARY AND MUSTARD BASTED ROAST LEG OF LAMB
ROAST TOPSIDE OF BEEF BASTED IN TOMATO, ROSEMARY & GARLIC
CAJUN SPICED ROAST FARM FRESH CHICKEN
CRISPY LEG OF PORK GLAZED WITH APRICOT & GINGER

BROWN ONION GRAVY MINT SAUCE HORSE RADISH CREAM & MUSTARDS CRANBERRY SAUCE APPLE SAUCE

PRESENTED IN CHAFFING DISHES (YOUR CHOICE OF 2 ITEMS)

PAN-FRIED LINE FISH WITH LEMON BUTTER SAUCE
MIXED VEGETABLE TOMATO CURRY WITH SAMBALS, ACHARS & POPPADUM'S
BEEF CASSEROLE WITH ROOT VEGETABLES & PICKLED OLIVES
STIR FRIED CHICKEN WITH VEGETABLE JULIENNES
SPINACH AND BUTTERNUT LASAGNE WITH PARMESAN CHEESE & TOMATO
ROAST VEGETABLES, OLIVES & FETA TAGLIATELLE
CHICKEN BREYANI WITH SPICY DHAL, SAMBALS & CHUTNEY

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Ruby Buffet

HOT ACCOMPANIMENTS

R 450 pp

SAVOURY RICE
BUTTERED SEASONAL VEGETABLES
BUTTERED THYME ROAST POTATOES

DESSERT BUFFET

COLD (YOUR CHOICE OF 3 ITEMS)

BLACK FOREST SLICE
FRESH FRUIT SALAD
CHOCOLATE MOUSSE
VANILLA SLICE
CHOCOLATE VELVET SLICE
CRÈME CARAMEL
BERRY PANNA COTTA

HOT (YOUR CHOICE OF 1 ITEMS)

MALVA PUDDING
APPLE CRUMBLE
BREAD AND BUTTER PUDDING
BAKED CHOCOLATE PUDDING
SERVED WITH CREAM & CUSTARD

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Pearl Buffet

COLD BUFFET SELECTION

R 550 pp

CRISPY GARDEN GREEK SALAD TOPPED WITH DANISH FETA & CALAMATA OLIVES
COUSCOUS SALAD INFUSED WITH FRESH MINT & DICED GARDEN VEGETABLES
TRADITIONAL COLESLAW TOPPED WITH PLUMP RAISONS & CHOPPED PARSLEY
POTATO SALAD TOPPED WITH SHREDDED SPRING ONION & SPRINKLED WITH CRUSHED BLACK PEPPER
ROAST BEETROOT WITH FRUIT CHUTNEY & ONION SALAD
MEXICAN BEANS SALAD INFUSED WITH DESEEDED JALAPENO & FRESH CILANTRO

STARTERS (YOUR CHOICE OF 2 ITEMS)

POTATO SAMOSAS WITH A SWEET CHILI DIP
JALAPENO AND CHEESE RISsoles
CHICKEN SPRING ROLL
SWEET AND SOUR FISH
LOCAL CHARCUTERIE BOARD
MUSSELS MARINATED IN GINGER VINAIGRETTE
SMOKED CHICKEN WITH BERRIES YOGHURT DRESSING
CAPE MALAY PICKLED FISH

SOUP (YOUR CHOICE OF 1)

SPICY BUTTERNUT WITH ORANGE, CILANTRO & FRESHLY BAKED ROLLS
MINISTRONE SOUP, PARMESAN CROTONS & FRESHLY BAKED ROLLS
VEGETABLE AND LENTIL BROTH & FRESHLY BAKED ROLLS
LEEK AND POTATO FRESHLY BAKED BREAD ROLLS
ROAST TOMATO AND BASIL WITH PARMESAN CROUTONS & FRESHLY BAKED BREAD ROLLS

CARVERY (YOUR CHOICE OF 1 ITEMS)

PAPRIKA, GARLIC & HERB MARINATED ROAST LEG OF LAMB
ROLLED ROAST OF BEEF BASTED IN WHOLEGRAIN MUSTARD
LEMON INFUSED ROAST CHICKEN
CRISPY LEG OF PORK GLAZED WITH APRICOT & GINGER

BROWN ONION GRAVY | MINT SAUCE | HORSERADISH CREAM AND MUSTARDS | CRANBERRY SAUCE | APPLE SAUCE

PRESENTED IN CHAFFING DISHES (YOUR CHOICE OF 3 ITEMS)

PAN-FRIED FISH WITH LEMON BUTTER SAUCE
DURBAN LAMB CURRY WITH SAMBALS, ATHAR AND POPPADUM'S
MIXED VEGETABLE BREYANI WITH SPICY DHAL, SAMBALS & CHUTNEY
CHICKEN & PRAWNS CURRY WITH SAMBALS, ATHAR AND CHUTNEY
BRAISED CHICKEN WITH TOMATO & CHICK PEAS
SPINACH, BUTTERNUT LASAGNE WITH PARMESAN CHEESE & TOMATO
ROAST VEGETABLES, OLIVES & FETA TAGLIATELLE

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Pearl Buffet

HOT ACCOMPANIMENTS

R 550 pp

LENTIL RICE
SEASONAL VEGETABLES OVEN ROASTED & TOSSED IN FRESH HERBS
BUTTERED THYME ROAST POTATOES
FRESH COCKTAIL ROLLS SERVED WITH MINI BUTTER

DESSERT BUFFET (YOUR CHOICE OF 4 ITEMS)

COLD (YOUR CHOICE OF 1 ITEMS)

STRAWBERRY CHEESE CAKE
ITALIAN TIRAMISU
FRESH FRUIT SALAD
CHOCOLATE MOUSSE
STRAWBERRY PANNA COTTA
PEPPERMINT CRISP TART
LEMON CHEESECAKE

HOT (YOUR CHOICE OF 1 ITEMS)

MALVA PUDDING
APPLE CRUMBLE
BREAD AND BUTTER PUDDING
BAKED CHOCOLATE PUDDING
SERVED WITH CREAM & CUSTARD

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Platinum Set

PLATED GALA DINNER MENU

R 580 pp

STARTERS

CREAMY MUSSELS POACHED IN A WHITE WINE SAUCE. SERVED WITH GARLIC CROUTONS

OR

SWEET CHILLI CHICKEN. SERVED WITH A SIDE SALAD & GARLIC AIOLI

OR

CAPRESE SALAD. SERVED WITH BASIL PESTO , BALSAMIC & HONEY REDUCTION & A MICRO HERB SALAD

OR

SUCCULENT BEEF KEBABS. SERVED WITH A MICRO HERB SALAD & GARLIC AIOLI

MAIN COURSE

LAMB SHANK. SERVED WITH GARLIC MASH, VEGETABLE BASKET & A ROSEMARY JUS

OR

CHICKEN BREAST. SERVED WITH A CREAMY MUSHROOM SAUCE. POTATOES & GRILLED VEGETABLES

OR

MOLASSES AND SOY GLAZED FISH FILLETS. SERVED WITH STIR FRY VEGETABLES & GRILLED POTATOES

OR

GRILLED SIRLOIN STEAK WITH MASHED POTATOES & VEGETABLES

OR

VEGETABLE TOWER STACKED GRILLED FRESH VEG. SERVED WITH MUSHROOM SAUCE & GARLIC MASH

DESSERT

TRIO OF DESSERTS- DARK CHOCOLATE MOUSEE, CREME BRULE & VANILLA CHEESECAKE WITH BERRY JUS

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