



2019 Function Menus

Nickle Buffet	Bronze Buffet	Silver Buffet	Spit Braai	Canape Menu	Plated Menu
R 280.00 pp	R 325.00 pp	R 345.00 pp	R 345.00 pp	R 365.00 pp	R 505.00 pp
1 Main 2 Veg/Salads 1 Starch 1 Dessert	Plated starter 2 Mains 3 Veg/Salads 2 Starch 2 Desserts	Plated starter 3 Mains 4 Veg/Salads 2 Starch 2 Desserts	Bread table 3 Mains 4 Veg/Salads 2 Starch 2 Desserts	4 Canapes 4 Bowls 2 Mini dessert	Dinner rolls Salad per table Plated starter Plated sorbet Plated main Plated dessert
Tea and coffee	Tea and coffee	Tea and coffee	Tea and coffee	Tea and coffee	Tea and coffee

PLEASE NOTE

SURCHARGES ON CERTAIN ITEMS WHERE APPLICABLE (STIPULATED BESIDE MENU ITEMS BELOW) – THESE SURCHARGES ARE A PRICE PER PERSON AND IF CHOSEN, WILL BE ADDED ONTO THE MENU PACKAGE PRICE AT A PER PERSON CHARGE!

PLATED STARTER OPTIONS (BRONZE AND SILVER MENU OPTIONS ONLY):

Hot Selection

- Brandy and peppadew chicken livers with baby leafs and bruschetta
- Wild mushroom Risotto with parmesan shavings and truffle oil
- Butternut and feta tart with micro leaf salad topped with balsamic pearls and pumpkin seeds
- Gnocchi served with creamy gorgonzola sauce, caramelized pears and toasted nuts
- Salmon fish cakes served on a cucumber and pickled ginger salad topped with tomato and wasabi infused jam **(+R20 pp)**
- Tandoori chicken skewer served on butternut, feta and mint couscous
- Mini chicken bunny chows served with salsa, yoghurt and chutney
- Biltong, peppadew and feta quiche served with micro leaf salad
- Trio of smoked salmon trout tartlets served with crème fraiche, mushy peas and micro leaf salad **(+R20 pp)**
- Baked camembert covered in balsamic fried strawberries served on bruschetta with balsamic glaze
- White wine, garlic and cream mussels served with toasted French baguette

Cold Selection

- Trio of Bruschetta – chicken, beef and vegetable bruschetta
- Springbok carpaccio, dried fruit chutney, bobotie spring roll, apricot coulis, parmesan shavings, balsamic pearls finished with baby leaf salad and a port reduction with edible flower garnish
- Slow roasted chicken pancake rings with honey dressing and fresh sprouts
- Coriander and lime butter shrimp on avocado salad drizzled with citrus vinaigrette **(+R20 pp)**
- Mezze Platter- freshly baked focaccia served with hummus, tzatziki and caramelized balsamic onion marmalade

MAIN COURSE OPTIONS (NICKLE, BRONZE, SILVER AND SPIT BRAAI MENU OPTIONS ONLY):

PROTEIN

- Beef
 - Rump skewers marinated in garlic and red wine
 - Beef lasagne
 - Oxtail and red wine stew **(+R20 pp)**
 - Marinated rump roast served with port Jus
 - Malayan beef curry served homemade chutney and poppadum's
 - Fillet of beef done with our homemade smoked basting sauce served with creamy mushroom sauce on the side **(+R25 pp)**
 - Pepper crusted fillet of beef served with sweet red wine reduction sauce **(+R25 pp)**
 - Beef and Guinness pie
 - Gnocchi beef stew
 - Sirloin steaks with homemade basting sauce
- Fish **(+R20 pp)**
 - Asian baked line fish with ginger, coriander and citrus
 - Grilled fish of the day served with dill and topped with lemon cream
 - Green Thai seafood curry with fresh seafood
 - Norwegian Salmon pan fried and finished in the oven served with a creamy lemon sauce
 - Beer Batter fried hake served with homemade tartare
- Chicken
 - Crispy cajun spiced roasted chicken thighs
 - Chicken skewers, smothered in honey mustard sauce
 - Butter chicken curry served with salsa, chutney and poppadoms
 - Roasted chicken thighs with sundried tomato and feta and a hint of cream
 - Green chicken curry cooked with ginger, coconut milk and spices, topped with coriander
 - Lemon and herb roasted chicken cutlets served with honey jus on the side
 - Parmesan and herb crumbed chicken breast with three cheese sauce
 - Traditional shredded chicken and mushroom pie
 - Sweet and sticky baked apricot chicken
 - Creamy chicken lasagne
 - Chicken biryani

- Pork
 - Braised pork belly with apple cider sauce, finished with a sticky basting
 - Glazed Gammon with whole grain mustard and honey aioli
 - Plum marinated pork chops
 - Traditional pork ribs

- Lamb (+R30 pp)
 - AAA grade lamb on the spit, done with our secret marinade and homemade basting sauce **(SPIT MENU ONLY – NO SURCHARGE)**
 - Lamb Rogan Josh served with a salsa and poppadoms
 - Slow roasted leg of lamb with garlic and lemon served with red wine pan jus
 - Karoo styled lamb potjie (lamb on the bone)
 - Rosemary and thyme deboned leg of lamb with mint jelly and a mint jus

- Pasta/Vegetarian Options:
 - Butternut ravioli served with sage butter and topped with shaved parmesan (v)
 - Pasta Puttanesca with olives, anchovies and tomatoes, served with grated parmesan
 - Spinach and feta cannelloni served on a tomato sauce topped with mature cheddar and baked in the oven (v)
 - Mediterranean vegetable penne pasta with pecorino sauce (v)
 - Grilled black mushroom topped with roasted rosemary butternut and gorgonzola cream sauce (v)
 - Spinach and Ricotta quiche (v)
 - Lentil and vegetable curry with sambals (v)
 - Roasted vegetable risotto with served with butternut chips, mature cheddar cheese and deep-fried baby marrow (v)
 - Pea and truffle risotto with wild mushrooms, parmesan and baby rocket (v)
 - Mille feuille of Mediterranean vegetables, halloumi, pine nuts and rocket finished with a basil cream (v)

SALADS

- Traditional coleslaw with raisins and pecans
- Potato salad with onions, chives, egg and mayonnaise
- Sweet roasted beetroot with feta served on baby rocket
- Slow roasted butternut and feta salad served on a bed of baby lettuce topped with candied pumpkin seeds
- Chicken Caesar salad with croutons, chicken, egg and deep-fried capers
- Strawberry and feta salad finished with balsamic dressing
- Greek salad
- Smoked chicken curry spice pasta salad
- Seasonal garden salad with a light vinaigrette
- Watermelon, cucumber and feta served with lime & chilli mint dressing served on baby leaf lettuce

VEGETABLES

- Green beans with caramelized onion
- Herb roasted mélange of baby carrots, baby corn and broccoli
- Pan fried broccoli with a hint of chili and garlic
- Roasted sweet chilli butternut and fresh herbs finished with pumpkin seeds

- Sweet caramelised baby carrots
- Cauliflower and broccoli in creamy béchamel topped with melted cheese
- Creamed spinach
- Cinnamon and honey roasted sweet potato with dash of lemon
- Mange touts and lemons zest with mint
- Caramelised beetroot topped with feta
- Oven roasted root vegetables (sweet potato, beetroot, carrot)
- Pumpkin fritters with sweet caramel sauce

STARCH

- Rice
 - Fragrant basmati rice
 - Savoury rice
 - Cumin fried rice
- Potatoes
 - Baked garlic and rosemary potatoes
 - Creamy herb mashed potato
 - Potato bake with cream and mature cheddar
 - Sautéed baby potatoes with thyme butter
 - Jacket potatoes with sour cream and chives
 - Sea salt and chive roasted potato wedges
- Other
 - Creamed herb polenta
 - Creamed maize meal
 - Creamy buttery polenta
 - Deep fried polenta cakes
 - Mediterranean couscous

DESSERT OPTIONS (NICKLE, BRONZE, SILVER AND SPIT BRAAI MENU OPTIONS ONLY):

- Baked malva served with crème Anglaise
- Mini tiramisu served in a shot glass with brandy, cocoa and chocolate shards
- Classic vanilla crème brulee served with burnt sugar shards
- Chocolate brownies and ice cream or cream
- Chocolate malva pudding with Pinotage macerated figs and crème fraiche
- Seasonal fruit kebab platter with honey and vanilla cream
- Fruit salad served with vanilla ice cream
- Berry fridge cheesecake
- Granadilla fridge cheesecake
- Ice cream and bar one chocolate sauce
- Duo of chocolate mousse (white and dark)
- Peppermint crisp tart
- Mini Eton Mess- crumbled meringue, berry compote and vanilla cream served in a glass

CANAPE MENU OPTIONS (CANAPE MENU ONLY):

CANAPES (choose 4)

- Mini savoury herb cheese cake with red pepper candy and aioli
- Tempura and deep fried maki rolls served with honey soya sauce garnished with pickled ginger
- Parmesan shortbread topped with smoked springbok Carpaccio and balsamic onions finished with parmesan wafer and coriander shoots
- Asian marinated beef skewer with fresh coriander served with spicy peanut sauce and finished with coriander sprouts
- Mini gourmet burgers with smoked braised short rib and port figs with chili mayo
- Cumin scented lamb kofta with mint yoghurt dip
- Bruschetta topped with smoked chicken, parsley pesto, olive tapenade and finished with baby rocket and olive caramel
- Chili coconut chicken satays with homemade teriyaki sauce
- Tiny parmesan and black olive shortbreads with parsley pesto and goats cheese
- Homemade shortbreads topped with smoked salmon, crème fraiche, fresh baby dill and quail egg rounds
- Lemon and saffron chicken satay with sweet cucumber dipping salsa
- Almond crusted chicken finger served with mango coulis

BOWLS (choose 4)

- Beef Rendang with lime leaves and coconut rice – boldly spiced dry Malaysian curry served with fragrant Basmati rice
- Beef and Guinness stew with a crispy pie crust
- Gnocchi beef stew
- Rump skewers marinated in garlic and red wine, served with creamy herbed mash potato
- Slow roasted rump served on mange tout salad with feta and herb pesto
- Lamb Rogan Josh served with fragrant basmati rice, poppadum's and fresh baby coriander
- Charred lamb skewers with quinoa tabbouleh and tzatziki
- Slow roasted leg of lamb with garlic and lemon, served with red wine pan jus and garlic and rosemary roast potatoes
- Butter chicken with Indian spiced pilau
- Green chicken curry cooked with ginger, coconut milk and spices, served on cumin rice and topped with coriander
- Parmesan and herb crumbed chicken breast served with three cheese sauce
- Sweet and sticky baked apricot chicken served with creamy buttery polenta
- Chicken skewers smothered in honey mustard sauce, served with sauteed baby potatoes
- Homemade paella, with fish, prawns, chorizo, calamari and chicken topped with garlic mayonnaise
- Beer batter fried hake served with shoe string fries and homemade tartar sauce and lemon wedges
- Green Thai seafood curry with fresh seafood
- Pasta Puttanesca with olives, capers and tomatoes, topped with parmesan shavings
- Butternut ravioli served with sage butter and topped with parmesan shavings (V)
- Mozzarella and sundried tomato risotto topped with fresh basil shoots (V)
- Roasted vegetable risotto served with butternut chips, mature cheddar cheese and deep fried baby marrow(V)
- Mille feuille of Mediterranean vegetables, halloumi, pine nuts and rocket, finished with a basil cream(V)

MINI DESSERTS (choose 2)

- Mini chocolate truffle cakes dusted with icing sugar
- Mini baked chocolate cheese cakes
- Mini vanilla crème brulee with caramelized sugar shards
- Mini berry fridge cheesecake
- Mini tiramisus with brandy and dark chocolate dusting
- Mini lemon meringue
- Mini peppermint crisp tart
- Mini Eton Mess – crumbed meringue, berry compote and vanilla cream
- Fruit salad with vanilla ice cream
- Duo of chocolate mousse (white and dark)

PLATED MENU OPTIONS (PLATED MENU ONLY):

Table Salad (choose 1)

- Traditional coleslaw with raisins and pecans
- Potato salad with onions, chives, egg and mayonnaise
- Sweet roasted beetroot with feta served on baby rocket
- Slow roasted butternut and feta salad served on a bed of baby lettuce topped with candied pumpkin seeds
- Chicken Caesar salad with croutons, chicken, egg and deep-fried capers
- Strawberry, feta salad finished with balsamic dressing
- Greek salad
- Smoked chicken curry spice pasta salad
- Seasonal garden salad with a light vinaigrette
- Watermelon, cucumber and feta served with lime and chilli mint dressing served on baby leaf lettuce

Starters (choose 1)

- Springbok carpaccio, dried fruit chutney, bobotie cigar, apricot coulis, parmesan shavings, balsamic pearls finished with baby leaf salad and a port reduction with edible flower garnish
- Seafood salad – cured mussels, steamed prawn, crispy line fish served with a light vinaigrette, melba toast, coriander pesto and confit citrus and edible flowers
- Camembert parcel with candied figs, port reduction, sweet chili mayonnaise and micro salad
- Beetroot tart with a feta mousse, finished with a herb coulis (V)
- Confit tomato Caprese – deep-fried basil, tomato coulis, confit tomatoes, bocconcini, baby leaf salad and balsamic pearls (V)
- Smoked chicken and peach salad with pomegranate, garnished with edible flowers and a light pomegranate dressing

Sorbets (choose 1)

- Litchi and vanilla
- Passion fruit
- Pineapple and coconut
- Wild berry
- Strawberry and lavender

Mains (choose 1)

- Braised pork belly served with butternut puree, caramelised baby carrots, a selection of pan fried wild mushrooms, garnished with crackling and finished with the braising liquid
- Chicken roulade filled with honey, thyme and feta stuffing, served on silky mash, pan fried button mushrooms and garnished with deep fried thyme, served with a honey infused jus
- Slow roasted beef fillet served with polenta and parmesan squares, pan fried baby marrow and finished with grilled baby onions, garnished with red wine jus and pea tendrils
- Beef fillet medallions served with chocolate red wine sauce, potato wheels, caramelised pears and roasted baby carrot finished with pan fried broccoli florets
- Cajun spiced line fish served with a pea puree, steamed new crushed potatoes, caramelised beet and marinated mushrooms with a micro leaf salad
- Grilled line fish served with butternut puree, vanilla risotto bon bons, lemon mayonnaise and roasted fennel bulbs, finished with light cream and lemon sauce
- Beetroot and honey glazed springbok served with a melange of baby vegetables, butternut and sweet potato puree, finished with a port jus
- Black risotto topped with sous vide Kingklip, finished with a lemon butter sauce and garnished with deep fried prawn chips and herb salad

Dessert (choose 1)

- Orange and saffron crème caramel, grape infused meringue, strawberry pistachio praline, finished with an orange coulis and biscuit dust
- Stout cake, black berry coulis with elderflower puree and a stout chantilly quenelle
- Lavender and blue berry pannacotta with lavender cream quenelle, sugar dust, lavender jelly with corral biscuit and fresh seasonal berries
- Chocolate brandy sponge cake with baileys chocolate mousse topped with chocolate disc, candied nuts, white chocolate mousse, milk chocolate mousse with chocolate sauce and mint
- Cardamom tiramisu cake dusted with cocoa and finished with chocolate sauce, chocolate square and a cardamom tuille biscuit
- Fridge set elderflower and lemon cheese cake served with lemon curd, lemon macaroons, clotted cream, coral biscuit and a brandy snap
- Trio of dessert - milk tart éclair served with dark chocolate coating, Amarula chocolate mousse and traditional malva pudding with custard

OPTIONAL EXTRAS: (OPEN TO ALL MENU PACKAGES):

SNACK PLATTERS (one platter for every ten (10) people):

These snack platters are perfect for arrival snacks to be enjoyed with your welcome drink, or they can be enjoyed as a late night snack after dinner

- Cheeseboard: variety of cheese, nuts, biscuits, bread and a selection of reserves **(R650)**
- Savoury platter: chicken samosas, beef spring rolls, BBQ chicken wings, butternut and feta quiche, roast beef quiches. Served with two sauces - tangy mayonnaise, spicy BBQ sauce **(R650)**
- Slider platter: beef sliders, chicken sliders and vegetarian sliders **(R650)**
- Bruschetta platter: variety of fillings and toppings (chicken liver, biltong mousse, caprice, herb cream cheese, shredded beef with cream cheese, smoked chicken) **(R580)**
- Biltong platter: variety of biltong, dry-wors, cabarnoshi and chili bites **(R600)**