



Special Events Menu

CANAPÉS

FOR A ONE-HOUR DRINKS RECEPTION, PLAN TO SERVE 4 TO 6 CANAPÉS PER PERSON. FOR LONGER EVENTS, ADD AN ADDITIONAL 2 TO 4 PIECES FOR EACH HOUR. SAVORY CANAPÉS TEND TO BE MORE POPULAR; IF YOU'RE OFFERING BOTH SAVORY AND SWEET OPTIONS, AIM FOR A RATIO OF ABOUT 4:1

Crumbed Risotto Bon Bons
Fried Hake Goujons with Tzatziki
Lamb Pastry Cigars
Spinach, Mushroom, Onion Quiche
Bruschetta with Seared Beef, Sambals & Rocket Pesto
Skaapstertjies
Bruschetta with Springbok Carpaccio, Parmesan & Balsamic Reduction
Blue Cheese & Green Fig Preserve Quiches
Creamy Peppadew & Crumbed Chicken Strips
Pork Belly Bites with Citrus Gel
Mini Roosterbrood with Syrup & Kaiings
Chicken Saltimbocca Bites
Venison Pies
Aubergine & Cream Cheese Involtinis
Tomato & Mozzarella Skewers with Basil Pesto
Marinated Mint, White Wine Mushroom & Veg Kebabs
Fruit Kebabs
Hertzoggies
Amarula Malva Bites
Milk Tartlets
Creamy Lemon Tartlets
Apple Tartlets

**CHOOSE 4:
R100
PER GUEST**

**CHOOSE 6:
R150
PER GUEST**

**SERVICE STYLE:
TABLE PLATTERS
OR BUTLERED**

HARVEST TABLE

Mini Fruit Kebabs
Cocktail Quiches
Carpaccio Crostini
Parma Ham & Olive Bites
Caprese Skewers
Olives, Peppadews
Assorted Breads with Preserves and Spreads (Tzatziki & Hummus)
with a choice of the following pates: CHOOSE 1: (Chicken liver or Snoek or Biltong)

**R100
PER GUEST**

PLATED STARTERS

Roasted Butternut & Orange Soup
Roasted Tomato & Cumin Soup
Caprese Tart with Basil Pesto and Balsamic Reduction
Panko Prawn with Salsa and Avocado Pulp
Crumbed Mushrooms, Bacon Wrapped and Stuffed with Cheese
Lamb Pastry Cigars
Fried Risotto Bon Bons with Labneh
Braised & Grilled Skaapstertjies
Hake Goujons with Mushy Peas and Lemon Foam

**R75
PER ITEM
PER GUEST**



Special Events Menu

BUFFET MAINS

Roasted Leg of Lamb with Thyme & Garlic
Lamb Knuckle with Tomato – Osso Buco inspired
Lamb Pepper Pie
Roast Beef with Pepper Sauce
Springbok Loin with Red Wine & Garlic Sauce
Venison Pie
Slow Roasted Aniseed infused Pork Belly with Citrus Reduction
Chicken & White Wine Casserole
Chicken Pie

R100
PER ITEM
PER GUEST

BUFFET MAIN SIDES

Basmati Rice
Rice Pilaf seasoned with Stock, Spices, Sauted Peppers & Onions
Barley
Potato Dauphinoise (Creamed Potato Bake)
Garlic and Parsley Roast Baby Potatoes
Mashed Potatoes
Fried Potato Wedges

R30
PER ITEM
PER GUEST

BUFFET VEGETABLE SIDES

Roasted Medley of Veg
Traditional Green Beans with Tomato & Onion
Caramelised Sweet Potatoes
Pumpkin Fritters with Butterscotch Sauce
Aubergine Parmigiana
Broccoli & Cauliflower Sauté
Carrot & Potato Mash
Grilled Veg Kebabs
Creamed Spinach

R35
PER ITEM
PER GUEST

MAIN SIDE SALADS

Roasted Butternut, Feta & Red Pepper Salad
Broccoli Florets with Crispy Bacon Bits & Cheddar
Couscous Salad with Roasted Peppers, Feta & Olives
Caprese Salad with Tomato, Mozzarella & Basil
Curry Noodle with Peach

R35
PER ITEM
PER GUEST

DESSERTS

PLATED DESSERTS

Baked Ginger Pudding
Lemon Meringue
Apple Pie with Pouring Cream
Rooibos Malva & Amarula Custard
Poached Pears
Chocolate Lava Cake with Ice Cream
Chocolate Mousse

R50
PER ITEM
PER GUEST

PLEASE NOTE

We need confirmation on your menu selection & total guests attending, 2 weeks prior to your event.
Prices are per item. Prices subject to change. Please see our Private Function Terms & Conditions.