

Bronze Option

R445 p/p Canape Table Fruit Juice, lemon Water and 1 Welcoming Drink

2 Meat Options Rice Buttered Baby Potatoes 2 Vegetable Options 1 Salad Option

Coffee and Tea Station

Silver Option

R495 p/p Canape Table Fruit Juice, lemon Water and 1 Welcoming Drink

1 Starter

2 Meat Options Rice Buttered Baby Potatoes 2 Vegetable Options 1 Salad Option

1 Pudding

Coffee and Tea Station

Feast Style Option

R495 p/p Canape Table Fruit Juice, lemon Water and 1 Welcoming Drink

Food is served on a long wood board serving 6 people

Lamb Tjops, chicken pieces and beef roast served with baby potatoes, sweet pumpkin fritters, phyllo baskets willed with creamy spinach and feta Rice and mix green salad skewer

1 Pudding

Coffee and Tea Station

Gold Option

R535 p/p Canape Table Fruit Juice, lemon Water and 1 Welcoming Drink

1 Starter

3 Meat Options Rice Buttered Baby Potatoes 2 Vegetable Options 2 Salad Option

1 Pudding

Coffee and Tea Station

Canape Option

A Variety of freshly baked breads served with butter, preserves, a variety of pates, Accompanied by cold meat and cheese platters, fresh fruit and petit meat balls.

Extra add on:

Samoosas R10 p/p - Droewors R15 p/p -Variety Cocktail pies R10 p/p Koeksisters R10 p/p – Crumbed buffalo wings R10 p/p

Drink Options

There are 3 options included in the venue hire – Fruit juice, water with lemon slices and one drink option: <u>Options below:</u> Berry cocktail, Champagne Spritzer, Beer Shandy, Sherry

Starter Options

-Bacon Quiche – Spinach and Feta Quiche Ham & Cream cheese pancakes - Chicken Mayonnaise pancakes Butternut Soup – Biltong Soup Phyllo basket filled with creamy spinach and feta Phyllo basket filled with snoek and sweet fig



Meat Options

Roast Beef – Pork Roast – Baked Leg of Lamb – Lamb Curry – Chicken Pie - Chicken ala-king – Bobotie – Roasted chicken pieces - Lamb Tjops (Extra R20 per person) - Lam on the Spit (Extra R45 per person)

Vegetable Options

Creamy green beans – Creamed Spinach – Crunchy sweet potato dish
Pumkin Fritters with caramel sauce – Caramel Patatrolle
Roasted mixed Vegetable
Peas, carots, cauliflower and corn with cheese sauce

Rice Options

- Basmati – Tastic Rice – Spicy Rice

Salad Options

-Mix Green Salad – Noodle Salad – Carrot and Pineapple salad – Coleslaw and Cranberry Salad -Broccoli, Cauliflower and cranberry salad – Lettuce, pea, egg and cheese salad – Curry Peach salad - Curry Banana Salad

Desert Options

Malva with custard – Ice cream and chocolate sauce – Sticky chocolate Pudding
Sous Kluitjies – Crème Brulet
Shooter Glasses (Chocolate Mouse, cheesecake and peppermint crisp tart)

Fruit salad with ice cream



Kids Menn

- Bronze R220 Silver R250 Gold R270 (Per child) Ages 3-12 years
- Feast Style R290 per child (unless they are seated at the main tables, then they are charged full adult price)
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 - Kids eat from same menu as adults -

You may bring party boxes with additional sweets/chips/party boxes/toys etc. for the children's table

Please note that the party boxes do not replace the food option for the children





Drinks

Table Wine & Champagne

We can provide the wine for your tables. If you wish to provide your own wine, a corkage fee of R75 per bottle will be charged. A R15 corkage will be charged for all shooters/beers/ciders/dinky drinks that you wish to provide This does not include the glasses and ice. We provide 2 bottles of sparkling wine per table of 10-14 people.

Drinks

Drinks that are included in the venue hire: One fruit juice jug per table One lemon and water jug per table Fruit juice and lemon water at pre-reception area Coffee and tea station after dinner Champagne for the tables

Optional Extra Drinks

Sherry R25 p/p Bottled water for church service (Includes your picture on the label) R20 p/p Rum Bar R60 p/p - Brandy Bar R60 p/p - Gin Bar R60 p/p The gin, brandy and rum bar is served on the island by a barman – guests can choose from a variety of condiments and mixes