



Vintage Yard

Menu

2025



Menu

Bronze Option

R405 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

Gold Option

R495 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

Silver Option

R465 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

R465 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

Menu

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:

Options below:

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



Menu

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 R35 per person)

Vegetable Options

- - Creamy green beans – Creamed Spinach – Crunchy sweet potato dish
 - - Pumpkin Fritters with caramel sauce – Caramel Patatrolle
 - Roasted mixed Vegetable
 - Peas, carrots, 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

Menu

Kids Menu

- Bronze R200 – Silver R230 – Gold R250 (Per child) Ages 3-12 years
- Feast Style R230 per child (unless they are seated at the main tables, then they are charged full adult price)
 - 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



Menu

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 R55 p/p - Brandy Bar R55 p/p - Gin Bar R55 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