

PRE-WEDDING NIGHT MENUS 2019

1. CANAPE MENU (CHOOSE 1 OF OUR CANAPE MENUS)

2. BRAAI NIGHT MENU (R375 PER PERSON)

(Weather permitted on the braai, otherwise on the grill)

- Boerewors
- Peri Peri Chicken Breast
- Marinated Sirloin Steak
- Two salads – one starch one green
- Pap & Chakalaka
- Cape Brandy Pudding with Custard
- Bread Rolls

3. SEAFOOD BRAAI NIGHT (R465 PER PERSON)

(Weather permitted on the braai, otherwise on the grill)

- Linefish
- Grilled Prawns
- Two salads – one starch one green
- Garlic and Lemon Butter Rice
- Stir-fry Vegetables
- Malva Pudding with Custard

BRIDAL PLATTER R 190

Assorted mini sandwiches on a homemade bread, fruit skewers, samosas, chicken wings, beef kebabs (3 of each item)

WEDDING MENUS 2019

MENU 1

R 385 per person

Plated menu up to 30 people maximum

STARTERS

Choose 1

Chicken Caesar Salad

Vegetable Spring Rolls with Sweet & Sour Dip

Game Carpaccio with Micro Salad and Parmesan Shavings

MAINS

Choose 1

Mild Peri Peri Chicken Breast

With Basmati Rice and Stir Fry Vegetables

Grilled Line Fish

With Basmati Rice, Stir Fry Vegetables and Tar Tar Sauce

Mozambican Coconut Vegetable Curry

With Basmati Rice and Homemade Sambals

DESSERTS

Choose 1

Strawberry Crème Brulee

Warm Chocolate Brownie with Vanilla Ice Cream

TWO SHRIMPS



DINING



MENU 2

R 490 per person

Plated menu up to 30 people maximum

STARTERS

Choose 1

Prawn Tom Yum Soup with Egg Noodles

Blue Cheese Salad with Toasted Almond Flakes, Seeds and Creamy Dressing

MAINS

Choose 1

300g Beef fillet

With Potato Croquettes, Seasonal Vegetables and Red Wine Jus

Grilled Line Fish and Prawns

With Basmati Rice, Stir Fry Vegetables and Tar Tar Sauce

Grilled Brown Mushrooms

Served on Tagliatelle in a Light Curry Sauce and topped with Parmesan

DESSERTS

Choose 1

Lemon Cheesecake with Berry Coulis.

Malva Pudding with Vanilla Ice Cream and Custard

TWO SHRIMPS



DINING



BUFFET MENU 1

R 415 per person

MEZZE PLATTER ON TABLE

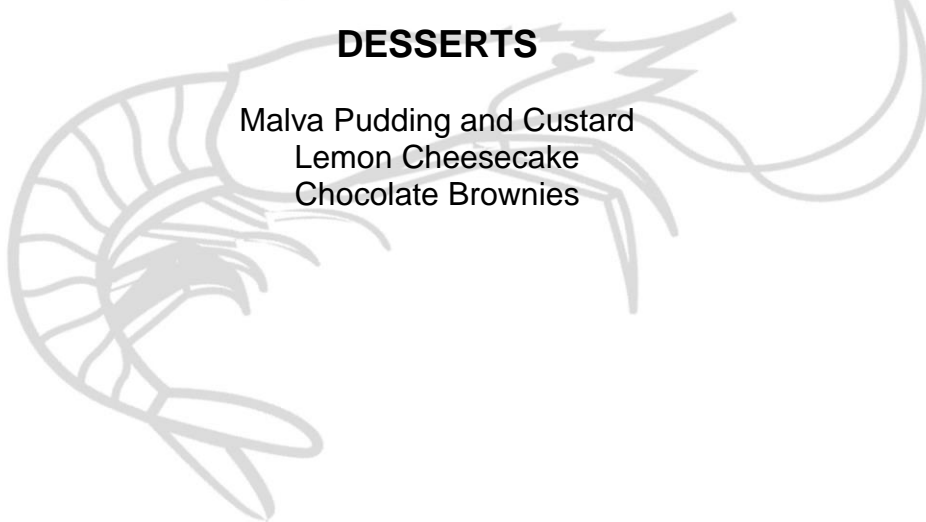
Breads, Hummus, Babaganoush, Red Pepper Pesto with Feta Cheese, Meatballs, Fish Goujons

BUFFET MAIN COURSE

Grilled Sirloin with Red Wine Jus
Paprika, Garlic and Herb Roast Chicken
Grilled Lemon and Herb Line Fish
Pumpkin and Green Bean Curry
Fragrant Basmati Rice
Roasted potatoes
Mediterranean Vegetables

DESSERTS

Malva Pudding and Custard
Lemon Cheesecake
Chocolate Brownies



BUFFET MENU 2

R 450 per person

STARTERS

Chicken and Feta Samosas with Peppadews
Greek Salad
Honey and Soya Vegetable Spring Rolls
Chicken Goujons
Smoked Salmon Bruschetta
BBQ Basted Beef Kebabs

BUFFET MAIN COURSE

Grilled Sirloin with Mushroom Sauce
Line Fish served with Garlic Butter
Fragrant Chicken Curry
Mozambican Coconut Vegetable Curry
Steamed Basmati Rice
Roasted Potatoes
Mediterranean Vegetables

DESSERTS

Fruit Skewers with Chocolate Sauce
Chocolate Mousse with Nut Sprinkle
Malva Pudding with Homemade Custard

TWO SHRIMPS



DINING



BUFFET MENU 3

R530 per person

STARTERS

Harvest Platter – Cold Meats, Cheeses and Preserves
Crumbed prawn tails
Spiced Calamari Skewers
Lamb Koftas with Tzatziki
Cous Cous Salad
Greek Salad
Japanese Cucumber Salad

MAIN COURSE

Grilled Sirloin with Chimichurri Basting
Line Fish with Garlic Butter
Durban Lamb Curry
Chicken Breast with Mushroom Sauce
Moroccan Vegetable and Chickpea Tagine
Fragrantly Spiced Yellow Rice
Mediterranean Vegetables
Roast Butternut and Sweet Potato

DESSERTS

Vanilla Crème Brulee
Fruit Salad
Chocolate Mousse with Nut Sprinkle
Malva Pudding with Custard

TWO SHRIMPS



DINING

