

FUNCTION MENU



CANELANDS BOUTIQUE HOTEL & SPA

CANAPES

R 40 EACH

Sweet Pepper, Tomato and Coriander Salsa with Crispy Bruschetta Toast

* * *

Potato Samosas and Vegetable Springrolls

* * *

Herb and Black Pepper Calamari Skewers with Garlic Mayonnaise

* * *

Tomato and Mozzarella Skewers with Basil Pesto

* * *

Homemade Hummus with Crisp Olive Oil Crostinis

* * *

Chicken Pakoras with Mint Chutney and Fresh Coriander

* * *

Jalapeno and Cheddar Rissoles

* * *

Spicy Masala Chicken Breast Skewers with Minted Raita

* * *

Mushroom, Thyme and Parmesan Bruschetta's

* * *

Roasted Button Mushroom Kebab with Sweet Balsamic Glaze

* * *

Chicken Wings Peri - Peri or Barbeque

* * *

Lamb Chipolata Sausage with Dijon Mustard

* * *

Camembert and Fig Confit Canapes

* * *

Beef Rump Kebabs with Peppers and Red Onion

* * *

Springbok Carpaccio Bruschetta with Parmesan and Garlic Mayonnaise

* * *

Cajun Chicken Mayonnaise Crostini with Dill Pickles

* * *

Spinach and Phyllo Spanakopita Pastries

* * *

Sundried Tomato and Parmesan Mini Quiches

* * *

Mini Chicken Curry Pies with Chutney Mayonnaise

* * *

Mini Beef Sausage Roll with Horseradish Cream

FUNCTION MENU



CANELANDS BOUTIQUE HOTEL & SPA

CANAPES

R 55 EACH

Biltong and Curry Chutney Mayonnaise Bruschetta

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Garlic, Parsley and Prawn Skewers

* * *

Smoked Trout, Horseradish and Caper Canape

* * *

Panko Crusted Prawn Tails with Sesame Soy Dip

* * *

FUNCTION MENU



CANELANDS BOUTIQUE HOTEL & SPA

BUFFET MENU 1

STARTERS

Sweet Pepper, Tomato and Coriander Bruschetta

* * *

Oriental Vegetable Springrolls with Honey Soy Dip

* * *

Roast Lamb Chipolatas with Dijon Mustard

* * *

Oriental Vegetable Springrolls with Honey Soy Dip

* * *

Herb and Black Pepper Calamari Skewers with Garlic Aioli.

* * *

Spicy Masala Chicken Kebabs with Cucumber Raita

MAINS

Grilled Beef Sirloin with Red Wine Jus

* * *

Paprika, Garlic and Herb Roasted Chicken Breast Fille

* * *

Lemon and Herb Butter Line Fish

* * *

Mozambique Butterbean and Coconut Vegetable Curry

* * *

Fragrant Basmati Rice Pilaf

* * *

Herb Roasted Baby Potatoes

* * *

Mediterranean Vegetables with Cherry Tomatoes

* * *

Garden Salad

DESSERTS

Malva Pudding with Vanilla Custard

* * *

Chocolate Brownies with Vanilla Chantilly Cream

R 525 per person

FUNCTION MENU



CANELANDS BOUTIQUE HOTEL & SPA

BUFFET MENU 2

STARTERS

Tomato and Mozzarella Skewers with Basil Pesto
* * *

Jalapeno Cheese Rissoles with Sesame Soy Dip
* * *

Masala Chicken Kebabs with Cucumber Raita
* * *

Panko Crumbed Prawns with Garlic Aioli
* * *

Cold Smoked Trout and Cream Cheese Bruschetta.
* * *

Barbeque Beef Kebabs with Red Onion and Peppers

MAINS

Roasted Beef Sirloin with Red Wine Jus and Balsamic Pan Jus
* * *

Kingklip Fillet with Lemon and Parsley Butter
* * *

Durban Chicken Curry with Traditional Sambals
* * *

Mozambique Butterbean and Coconut Vegetable Curry
* * *

Fragrant Basmati Rice Pilaf
* * *

Herb Roasted Baby Potatoes
* * *

Mediterranean Vegetables with Cherry Tomatoes
* * *

Garden Salad

DESSERTS

Fresh Fruit Skewers.
**

Lemon Cheesecake with Berry Compote.
**

Apricot Malva Pudding with Vanilla Custard.

R 595 per person

FUNCTION MENU



CANELANDS BOUTIQUE HOTEL & SPA

PLOUGHMAN'S HARVEST TABLE

Starting from R325 per person

The Ploughman's / Harvest Table offers a delightful way to encourage social interaction among your guests, creating a relaxed and convivial atmosphere. This versatile option can be customised to suit your event, whether you prefer a selection of artisanal cheeses, a light and satisfying meal, or a lively cocktail party experience. Prices are flexible and will be determined based on your specific budget and event needs.

BELOW ARE AVAILABLE OPTIONS TO CUSTOMISE YOUR SELECTION

*Beef Pastrami
Hungarian Salami
Black Forest Ham
Cold Roast Beef
Springbok Carpaccio
Beef Biltong
Cold Meat Trout
Lamb Chipolata Sausage
Pork Chipolata Sausage
Brie Cheese
Camembert Cheese
Indezi Cheese Selection
Cheddar Cheese
Blue Rock Cheese
Basil Pesto*

*Hummus
Fresh Tomato Salsa
Guacamole
Vegetable Samoosas
Chilli Bites
Jalapeno and Cheese Rissoles
Seasonal Fruit Selection
Kalamata Olives
Dill Pickles
Crudites with Aioli
Mixed Nuts
Croissants
Tortilla Chips
French Loaf
Ciabatta Bread
Cheese Board Crackers*

FUNCTION MENU



CANELANDS BOUTIQUE HOTEL & SPA

BRAAI MENU

TRADITIONAL KZN BRAAI R 525 per person

Masala Lamb Loin Chops

* * *

Soy and Black Pepper Sirloin Steak

* * *

Peri - Peri Chicken Wings

* * *

Farmers Boerewors

CANELANDS SURF AND TURF BRAAI R 625 per person

Soy and Black Pepper Sirloin Steak

* * *

Peri - Peri Chicken Wings

* * *

Grilled King Prawns with Garlic Butter

* * *

Creamy Garlic Mussel Pot

Flavours and Combinations may be varied to your taste

Both of the Above are accompanied by :

Greek Salad

* * *

Baby Roasted Potatoes

* * *

Tomato and Paprika Couscous

* * *

Garlic Ciabatta Bread

* * *

Spicy Chakalaka

* * *

For Dessert

Apricot Malva Pudding with Vanilla Custard

FUNCTION MENU

SET MENU



CANELANDS
BOUTIQUE HOTEL & SPA

STARTER PLATTER TO SHARE ON TABLE

Panko Crusted Prawns with Sesame Chilli Dip

* * *

Barbeque Beef Kebabs with Red Onion and Peppers

* * *

Cajun Calamari Skewers with Garlic Mayonnaise

* * *

Crispy Chicken Pakoras with Mint Chutney

* * *

Vegetarian Options on Request

MAINS COURSE

Grilled Sirloin Steak with Argentine Prawns and Garlic/Parsley Butter

OR

Kingklip Fillet with Capers, Mushrooms, Lemon and Olive Oil

OR

Roasted Chicken Breast Fillet with a Tomato Basil Pesto Cream Sauce

OR

Lamb Loin Chops with a Cape Malay Onion Chutney

OR

*Yellowfin Tuna Loin Steak with a Mediterranean Tomato, Calamata
Olive and Oregano Sauce*

OR

Baked Brinjal with Feta Cheese, Tomato and Basil Pesto

DESSERTS

*Homemade Chocolate Brownie with Vanilla Ice Cream, White Chocolate
Ganache and Toasted Almonds*

OR

*Malibu Pineapple with Coconut Cream, Vanilla Ice Cream and Toasted
Almonds*

OR

Apricot Malva Pudding with Vanilla Custard and Apricot Brandy Glaze

R 525 per person