



## Platter Menus

### Wrap Platter

**Medium for R330 (serves 6) and Large for R480 (serves 10)**

Each platter contains all of the fillings below:

- Roast vegetables, pesto and feta cheese
- Smoked chicken, grilled corn, pepperdew and cos lettuce
- Goats cheese, sun dried tomatoes, pine nuts and rocket
- Fillet strips, biltong and sweet chilli
- Smoked salmon, cream cheese and capers
- Savoury lamb, pepperdew, jalapeño and rocket

### Vegetarian Platter

**Medium for R330 (serves 6) and Large for R480 (serves 10)**

Each platter contains all of the items below:

- Butternut and olive tartlets
- Jalapeno and cream cheese parcels
- Camembert and fig spring rolls
- Falafel pitas
- Caprese skewers
- Mini vegetarian burgers
- Dips: tzatziki and sweet chilli

### Cocktail Platter

**Medium for R350 (serves 6) and Large for R500 (serves 10)**

Each platter contains all of the fillings below:

- Lamb mint koftas
- Vegetable samosas
- Chicken goujons
- Mini mince pies
- Prawn and chorizo skewers
- Mini venison and brie burgers
- Dips: tzatziki and sweet chilli





### Trailer Flash Platter

**R330 per platter (12 portions per platter)**

**These portions are larger than the rest:**

- Fish 'n Chips served in a cone and topped with tartar sauce
- Beef Ribs served with sweet potato wedges
- Chicken Burger with a pineapple ring and rocket
- Prego Rolls with caramelised onions and wholegrain mustard
- Vegetable noodle stir fry served in a box with chop sticks
- Seafood Paella

### Daddy's Choice

**Choose any 6 items for R80 per person and any 10 items for R120 per person**

- Prawn cocktail bruschetta
- Chilli poppers with sweet chilli sauce
- Slow braised pork and goats cheese kebabs
- Butternut, orange and roasted cumin soup shots
- Mini mutton bunny chows
- Chicken satay skewers
- Roast tomato, goats cheese and basil bruschetta
- Marinated beef, red pepper and apricot kebabs
- Smoked salmon and cream cheese roll-ups
- Lamb, pepperdew and humus pitas
- Thai Prawn skewers
- Baked mussels topped with salsa
- Chocolate and vanilla mousse shots
- Cashew tarts
- Chocolate brownies

### Cheese Boards

**Medium for R120 (serves 3 to 4) and Large for R220 (serves 5 to 6)**

A great selection of three South Africa cheeses served with stewed fruit/roasted nuts/fig preserve  
toasted ciabatta & crackers

- Camembert
- Blue cheese
- Mature cheddar

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## Set Menu 1

Two Course R120 p/h

Three Course R160 p/h

### Starter

#### Chicken Liver Terrine

Served with cranberry marmalade and toasted brioche

#### Calamari Salad

Lightly fried calamari served on a rocket, cherry tomato and spring onion salad

#### Butternut, Goats Cheese and Olive Tartlet

Served with a green salad

### Main

#### Mussel Pot

Mussels in a creamy white wine and garlic sauce,  
served with crusty ciabatta slices

#### Beef Fillet

Rustic roast potatoes, creamed spinach,  
malasian rice, topped with onion marmalade

#### Pumpkin and Mascarpone Ravioli

Raisins, pine nuts, rocket, red pesto and pecorino cheese

### Dessert

#### Eton Mess Parfait

Strawberry, meringue and whipped cream parfait served with  
fresh fruit and a mixed berry sauce

#### Malva Pudding

Served with amarula ice cream and apricot brandy coulis





## Set Menu 2

Two Course R145 p/h  
Three Course R180 p/h

### Starter

#### **Smoked Salmon Terrine**

Served with anchovy butter and rye toast

#### **Wild Mushroom & Leek Tart Tartin**

Served with a rocket and red onion salad

#### **Thai Beef Salad**

Bean sprouts, mange tout, shredded cabbage, baby corn,  
sesame seeds and egg noodles

### Main

#### **Mild Thai Vegetable Curry**

Served with coconut rice

#### **Prawn Risotto**

Peas, red pepper, sugar snaps and keta

#### **Herb Crusted Lamb Rack**

Served with polenta batons, asparagus, fine beans and minted pea puree

### Dessert

#### **Crème Brulee**

Served with berry compote and vanilla ice cream

#### **Chocolate Brownie**

Served with vanilla ice cream and chocolate sauce





## Set Menu 3

Two Course R165 p/h

Three Course R200 p/h

### Starter

#### **Chorizo and Prawn Risotto Stack**

Served with truffle butter and sage sauce

#### **Springbok Carpaccio**

Topped with pecorino cheese shavings, rocket and mustard aioli

#### **Asparagus and Truffle**

Fresh watercress, poached egg and truffle béarnaise

### Main

#### **Catch of the Day**

Fennel bulb, green beans, crushed potatoes and hollandaise sauce

#### **Smoked Duck Breast**

Sweet potato dauphinoise, baby vegetables and orange glaze

#### **Mushroom Gnocchi**

Gorgonzola, walnuts and rocket

### Dessert

#### **Chocolate and Cointreau Panacotta**

Served with raspberry coulis

#### **Rhubarb Crumble**

Served with homemade vanilla custard





## Braai Menus

### Braai Option 1 - Finger Braai Menu

R180 p/h

Mushroom skewers

Salad kebabs

Cocktail Boerewors rolls served with tomato sauce and mustard

Lemon and herb drumsticks

Cocktail garlic and herb baguettes

Swordfish kebabs

Lamb cutlets

Beef Apricot kebabs

Potato salad

Thai prawn skewers

**Condiments:** Sweet chilli sauce, Tartare sauce

#### Dessert

Ice Cream served with chocolate sauce **or**

Rich chocolate brownie served with berry compote

### Braai Option 2 (max 20 people)

R180 p/h

- Lemon and herb chicken drumsticks
- Snoek
- Beef kebabs
- Rooster koek
- Savoury rice
- Corn on the cob with garlic and herb butter

#### Choice of two salads:

- Green salad with pesto
  - Three bean bredie
  - Traditional coleslaw
  - Potato salad
  - Caesar salad
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- Cape Dutch sticky toffee pudding with custard

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**Braai Option 3 (max 20 people)**  
**R200 p/h**

- Lemon and herb chicken kebabs
- Roast vegetables and boerewors sosaties
- Lamb cutlets with rosemary and butter basting
- Rooster koek
- Corn on the cob with garlic and herb butter
- Krummel pap with tomato and onion "smoor"

Choice of three salads:

- Green salad with pesto
  - Three bean bredie
  - Traditional coleslaw
  - Potato salad
  - Caesar salad
  - Butternut and feta cous cous
- 
- Malva pudding served with custard **or**
  - Rich chocolate brownie served with berry compote





## Conference Packages

### Full day (08:00 – 17:00)

R250 per person excluding venue hire

- Arrival tea / coffee / juice and pastries
- Mid morning tea / coffee / juice and snacks
- Lunch (see buffet option 1) / fruit juices
- Afternoon tea / coffee & biscuits

### Early half day (08:00 – 12:00)

R200 per person excluding venue hire

- Arrival tea / coffee / juice and pastries
- Mid morning tea / coffee and snacks
- Lunch (see buffet option 1) / fruit juices

### Late half day (13:00 – 17:00)

R160 per person excluding venue hire

- Lunch (see buffet option 1) / fruit juices
- Afternoon tea / coffee & biscuits

### Breakfast conference (07:00 – 10:00)

R70 per person excluding venue hire

- Arrival tea / coffee
- Full English breakfast or health breakfast / juice

## Breakfast Menu

### Breakfast

R70 p/h

- Selection of danishes, croissants and fresh breads
- Preserves
- Selection of cereals
- Homemade muesli
- Fresh fruit platter
- Bulgarian and strawberry yogurt
- Selection of local charcuterie (cold meats)
- Cheese platter
- Tea, coffee and fruit juice

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## Buffet Menus

### Option 1

R100 per person (Lunch for the first day of a conference package)

- Green salad
- Mild vegetable curry served with jasmine rice
- Grilled chicken Coq Au Vin
- Sweet roasted butternut
- Rosemary and garlic roast potatoes

### Option 2

R120 per person (Lunch for the second day of a conference package)

- Green salad
- Garlic mussels
- Coriander pesto fettuccini
- Beef stroganoff served with jasmine rice
- Roast vegetables

### Option 3

R150 per person

- Caesar salad
- Seafood Paella
- Potato and parmesan bake
- Vegetable tart tartin
- Lamb cutlets with rosemary and butter basting

