



celebrate life, love and happiness.  
We understand how every little detail  
represents your unique taste.



# Wedding

## PACKAGES

*You are welcome to select your  
own special menu for your  
special day...*

2024 / 2025	OPTION 1	OPTION 2	OPTION 3
	R280pp	R300pp	R345pp
0 - 30 pax <b>R3000</b>	3 canapes 2 starters 1 main 1 dessert	6 canapes 2 starters 2 main 2 dessert	6 canapes 3 starters 3 main 3 dessert
31 - 50 pax <b>R4 500</b>			
51 pax + <b>R5000</b>			

10% surcharge will be added to all invoices

#### Venue Hire Includes:

- A dedicated event manager from conception to completion of your celebration

- Table layout
- Chairs
- A choice of curated napery
- Crockery
- Cutlery

- Printed menus
- Pre and post event cleaning
- Gift table
- Cake table
- Glassware

## Canapes:

- 1 Panko prawns with lemon butter
- 2 Open faced goats cheese and sun-dried tomato tart with salad greens
- 3 Chinese style deboned chicken wings
- 4 Potato and cheese croquette topped with caramelised onion and streaky bacon
- 5 Mediterranean tarts filled with olives, sun-kissed tomatoes, feta and pesto
- 6 Mini cruditea cups filled with vegetables and creamy cheese pate
- 7 Mini charcuterie boxes - fruit skewers, cold meat skewers, cheese skewers, luxury nuts and pretzel sticks
- 8 Bruschetta topped with onion marmalade, beef fillet and red wine hollandaise
- 9 Beer battered fish cakes topped with tomato and avocado salsa topped with a queen prawn
- 10 Mini pita breads filled with roasted lamb, tzatziki and hummus



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R280pp	R300pp	R345pp
3 canapes 2 starters 1 main 1 dessert	6 canapes 2 starters 2 main 2 dessert	6 canapes 3 starters 3 main 3 dessert

## Starter:

- 1 Beef carpaccio served with freshly grated parmesan, virgin olive oil, balsamic glaze and pickles
- 2 Beetroot carpaccio- Roasted beetroot, wil rocket, walnuts, crushed black pepper goats cheese and chive vinaigrette
- 3 Spinach, feta and green pesto ravioli served with Arrabiata sauce and parmesan shards
- 4 Duo of local and international fried cheese served with green figs, onion marmalade and fruit compote - served with savoury biscuits
- 5 Wild mushroom, asparagus and parmesan risotto
- 6 Lightly curried butternut soup served with a tangy cheese biscuit

## Main

- 1 Roasted pork belly with a sticky gooseberry sauce
- 2 Beef Wellington with a rich red wine gravy
- 3 Deboned rolled leg of lamb with brown gravy and mint chutney
- 4 Deboned chicken stuffed with feta and sun dried tomato pesto encased in phyllo pastry and topped with a rich cheese sauce
- 5 Herb crusted lamb loin chops with a garlic and herb crust
- 6 Fillet stuffed with cheese, bacon and herbs served with a rich pepper sauce
- 7 Pepper crusted beef Sirloin served with a red wine gravy, roasted pearl onions and yorkshire pudding
- 8 Grilled salmon fillet served with an avocado and sun-blushed tomato salsa and a rich butter sauce

## Starch

- 1 Gruyere and potato bake
- 2 Potato wedges with a sticky brown onion butter
- 3 Roasted South African root vegetables with rosemary, garlic and olive oil
- 4 Baked potato with sour cream and butter curls
- 5 Squashed baby potatoes butter, milled pepper and sea salt

## Salad

- 1 Roasted butternut, beetroot, rocket and walnut salad
- 2 Village greek salad
- 3 Avocado feta and tomato salad
- 4 Italian caprese salad
- 5 Roasted chickpea salad with grilled pepper, olives and feta served with a tapenade dressing
- 6 Tabbouleh salad with green pesto and feta crumble

## Dessert

- 1 Trio of chocolate desserts
- 2 Cinnamon churros served with a chocolate dipping sauce
- 3 Raspberry cheesecake with berry puree, baby meringues and strawberry salsa
- 4 Apple, raspberry and white chocolate mini crumbles / peach and granadilla crumble / sticky blueberry crumble
- 5 Traditional Malva pudding
- 6 Meringue nests filled with vanilla bean ice cream and bar one sauce
- 7 Lemon meringue pie
- 8 Eton Mess - Fresh cream / meringue and strawberries
- 9 Exotic berry Trifle

