

Wedding

Wedding No. 1

Chicken, Beef or Mutton Curry and Rice
Vegetable Curry and Rice

Sambals

Roast leg of lamb
Served with Mint Sauce

Baby Herb Potatoes
Baby Carrots
Green Beans

Choice of 2 Fresh Garden Salads including a
French, Greek, Caesar
or our Specialty Layered Salad

Crusty Assorted Bread Rolls, Garlic Bread
& Mini Butters

Original Sherry Trifle
Fresh Fruit Salad & Ice-Cream

Minimum of 20 persons

Wedding No. 2

Roasted Pepper and Vegetable Terrine

Assorted Cold Meats
(Roast Lamb, Smoked Chicken, Roast Beef,
Ham or Salami or Roast Chicken)

Condiments

Choice of 3 Fresh Garden Salads including:
Potato, French, Greek, Caesar
or our Specialty Layered Salad

Crusty Assorted Bread Rolls, Garlic Bread
& Mini Butters

Apple Pie and Cream/Ice-Cream
Fresh Fruit Salad & Ice-Cream

Minimum of 20 persons

Wedding No. 03

Succulent Smoked Salmon
on a bed of crisp fresh lettuce
Served with crusty brown bread,
lemon, black pepper and garnish

Chicken, Mushroom and Bacon Pie
Veg and Mushroom Pie

Choice of 2 Fresh Garden Salads including:
French, Greek, Caesar or our Specialty Layered Salad

Crusty Assorted Bread Rolls & Mini Butters

Individually presented Chocolate Mousse,
served with Cream
Fresh Fruit Salad & Ice-Cream

Minimum of 20 persons

Wedding No. 04

Delicious Home Baked Beef **OR** Chicken Lasagne
Delicious Home Baked Vegetable Lasagne

Breast of Chicken, served with a
Creamy Mustard Sauce

Rice, Baby Carrots, Creamed Spinach
Fresh Garden Salad

Crusty Assorted Bread Rolls, Garlic Bread
& Mini Butters

Original Sherry Trifle
Fresh Fruit Salad & Ice-Cream

*Minimum of
20 persons*



Wedding

Sit Down Wedding No. 5

Starters:

- Smoked Salmon served on a bed of crispy lettuce with lemon & black pepper (served cold) **OR**
- Prawn Cocktail (served in a champagne glass) **OR**
- Melody of Fruits, Avocado, Strawberries, Melon and Watercress (Served with a Herb Salad Dressing)

Entree:

- Homemade Butternut Soup (served with cocktail bread rolls) Our Own Special Recipe

Main Course:

- Whole Roast Leg of Lamb (served with mint sauce) **OR**
- Roast Medallions of Fillet Steak (served with Madagascan pepper sauce)
Choose one of the above
- Roast Chicken with Traditional Herb Dressing

Vegetables:

Wild Rice, Cauliflower with White Sauce Au Gratin, Baby Herb Potatoes, Baby Carrots, Garlic Green Beans

Dessert:

- Tiramisu **OR**
- Chocolate Mousse (served with Cream topping)

Coffee/Tea, Chocolates

Minimum of 30 persons.

Please Note:

Buffet & served meals will attract additional cost in the form of set-up, strike & serving staff. Additional costs could include equipment, cutlery & crockery hire.

Wedding No. 6

Entrée Buffet:

- Roast Red Pepper and Vegetable Terrine
- Portuguese Chicken Pieces (grilled and marinated in a peri peri sauce)
- King Klip Fingers (served with seafood sauce)

Salad Bar:

- Potato Salad with Celery and Apple
- Greek Salad with Feta and Olives
- Specialty Layered Salad
- Dressings

Bread Display:

- Continental Breads
- Cocktail Knotted Rolls
- Whole Wheat Rolls
- Mini Butters

Main Buffet:

- Beef, Lamb, Vegetable or Chicken Curry and Rice Sambals and Accompaniments **OR**
- Vegetable, Mince or Chicken Lasagne
Choose one of the above
- Sliced Roasted Topside of Beef (basted in horse radish and mustard sauce) **OR**
- Roast Leg of Lamb (basted in sauce and served with mint jelly)
Choose one of the above

- Roast Chicken with Traditional Stuffing

Vegetables:

- Baby Vichy Carrots • Broccoli in White Sauce covered with Cheese • Baby Herb Potatoes

Desserts:

- Fresh Fruit Salad • Ice-Cream/Cream
- Traditional English Trifle • Coffee/Tea, Chocolates

Minimum of 30 persons



Wedding

Wedding No. 7

Salad Bar:

- Potato Salad with Celery and Apple
- Greek Salad with Feta and Olives
- Rice & Sesame Seed Salad
- Dressings

Bread Display:

- Continental Breads
- Cocktail Knotted Rolls
- Whole Wheat Rolls
- Mini Butters

Main Buffet:

- Beef, Mutton, Vegetable or Chicken Curry and Rice, Sambals and Accompaniments, **OR**
- Vegetable, Chicken or Mince Lasagne
Choose one of the above
- Sliced Roasted Topside of Beef (basted in horse radish and mustard sauce) **OR**
- Roast Leg of Lamb (basted in sauce and served with mint jelly)
Choose one of the above
- Roast Chicken with Traditional Stuffing

Vegetables:

- Baby Vichy Carrots
- Broccoli in White Sauce covered with Cheese
- Baby Herb Potatoes

Desserts:

- Fresh Fruit Salad
- Ice-Cream/Cream
- Traditional English Trifle
- Coffee/Tea, Chocolates

Minimum of 30 persons

Wedding No. 8

Entrée Buffet:

Roasted Pepper and Vegetable Terrine, Chinese Stuffed Mushrooms, Thai Chicken Drummettes with Lemon, Dipping Sauce

Salad Bar:

Potato Salad with Celery and Apple, Greek Salad with Feta and Olives, Brown Wild Rice Salad, Pasta Salad
Any 3 of the above + Dressings

Bread Display:

Continental Breads, Cocktail Knotted Rolls, Whole Wheat Rolls, Mini Butters

Main Buffet:

- Beef, Mutton, Vegetable or Chicken Curry and Rice, Sambals and Accompaniments **OR**
- Vegetable, Chicken or Mince Lasagne
Choose one of the above
- Beef Wellington (fillet steak wrapped in puff pastry, stuffed with Port Pâté, baked – served medium/medium rare) **OR**
- Rack of Lamb (racks of lamb chops basted in sauce and served with mint jelly)
Choose one of the above

Roast Chicken Breast
(Stuffed with Compound Herb Butter, draped with bacon and baked)

Vegetables:

Baby Vichy Carrots, Creamed Spinach
Baby Herb Potatoes

Desserts:

Chocolate Mousse, Fresh Fruit Salad and Ice-Cream, Tiramisu, Chocolate Brownies and Ice-Cream, Coffee/Tea, Chocolates

Minimum of 30 persons



Wedding

Wedding No. 9

Salad Bar:

Dill Potato Salad , Greek Salad with Feta and Olives,
Rice & Sesame Seed Salad, Dressings

Bread Display:

Continental Breads, Cocktail Knotted Rolls,
Whole Wheat Rolls, Mini Butters

Main Buffet:

- Beef, Lamb, Chicken or Vegetable Cape Bredie and Rice **OR**
- Vegetable or Mince Moussaka
Choose one of the above
- Entrecote of Beef (fillet steak done to a turn served with pepper sauce) **OR**
- Stuffed Rolled Shoulder of Lamb (with caramelized vegetable and balsamic vinegar gravy)
Choose one of the above

Brined, Slow Roasted Chicken and Gravy
(with pecan and apple stuffing)

Vegetables:

Baby Vichy Carrots, Buttered Brussel Sprouts,
Caramelized Sweet Potatoes, Baby Herb Potatoes

Desserts:

Fresh Fruit Salad, Ice-Cream/Cream,
Traditional English Trifle

Coffee/Tea, Chocolates

Minimum of 30 persons

Wedding No. 10

Hors d'oeuvre:

Roast Red Pepper and Vegetable Terrine
Smoked Snoek Pâté

Salad Buffet:

Couscous Salad with Spicy Vegetables
Belgium Congo Endive and Orange Salad
Onion Salad
African Green Salad (using African greens)

Main Course:

Fish and Mussel Casserole (Traditional Cape)
Frikadels in Gravy
Pumpkin and Green Bean Bredie (Veg)
Denning Vleis – Lamb in Tamarind Sauce
Malay Braised Chicken

Outjo Potatoes
Yellow Rice with Raisins
Sousboontjies
Pumpkin Fritters
Garlic Green Beans

Desserts:

Cape Brandy Pudding
Lemon Cheesecake
Milk Tart

Coffee/Tea, Chocolates

Minimum of 30 persons

