

COCKTAIL DINING MENUS

STANDARD AFFAIR (R165 per person)

Select 8 Canapes from the Speciality Canape menu (One item per category from the savoury section, and 2 items from the cocktail dessert section)

These can be set up at a station for your guests to help themselves or served by waiters roaming style. Please note that for the roaming option you will need additional wait staff. We recommend 1 waiter for every 15 people

FANCY AFFAIR (R225 per person)

The price doesn't include any cutlery, crockery or glassware. These can be hired separately either from us or the client can use their own supplier.

A run function fee of R1200 applies and includes a function coordinator and a chef

Menus can be tailor made to suit your needs

Waiters mandatory for this type of function. We recommend 1 waiter for every 10 people

UPON ARRIVAL...

FOOD AND WINE PAIRING SET UP

Mushroom vol-au-vents paired with a chilled chenin blanc

Mini potato latkes served with a sauvignon blanc

Brie and cranberry bites paired with a merlot

Palate cleanser

MAIN - Served on 15-minute intervals

Mini butternut and coconut soup

Bacon and feta quiches served with salads

Bobotie spring rolls with chutney

Mini chicken espetada with a radish salad

Korma curry on savoury rice topped with cultured yoghurt

Mediterranean beef penne cups

MINI SWEETS - Served on 15-minute intervals

Malva pudding with custard

Mini fruit skewers

COFFEE STATION SET UP

Coffee and a variety of tea

PREMIUM AFFAIR (R295 Per Person)

The price doesn't include any cutlery, crockery or glassware. These can be hired separately either from us or the client can use their own supplier.

A run function fee of R1200 applies and includes a function coordinator and a chef

Menus can be tailor made to suit your needs

Waiters mandatory for this type of function. We recommend 1 waiter for every 10 people

UPON ARRIVAL...

FOOD AND BEVERAGE PAIRING SET UP

Potato rosti with aged steak paired with a craft beer

Smoked salmon cups paired with MCC Demi Sec

Parma ham bruschetta paired with a noble white blend

Palate cleanser

MAIN - Served on 15-minute intervals

Mini Spanish gazpacho cups with grilled prawn

Ostrich meatball tagine on mashed pumpkin

Slow cooked pork belly on vegetable risotto

Cranberry and almond spring rolls with tomato chutney

Lamb korma curry on rice

Chilli chicken penne with rocket

Palate cleanser

MINI SWEETS

Mini crème brule

Mini chocolate surprise

Mini strawberry and cranberry skewers and chantilly cream

Cheese board

COFFEE STATION SET UP

Filter coffee and a variety of tea OR Port and sherry selection \