

PLATED DINING EXPERIENCE

A refined plated dining experience designed for elegant events and formal occasions

All plated menus can be fully customised to suit your event style, preferences and budget. Our team specialises in creating bespoke dining experiences

Minimum 6 guests

Cutlery, crockery and glassware not included

A service fee of R1550 applies (includes Chef and Chef Assistant)

Professional wait staff required (recommended 1 per 10–15 guests)

OPTION ONE – R295 PER PERSON

Classic Plated Dining

Starter (select one)

Chicken and champagne vol au vent

Classic shrimp cocktail with avocado and citrus dressing

Roast beef bruschetta with rocket, balsamic reduction and horseradish cream

Main (select one)

Bacon wrapped chicken with a creamy sweet chilli sauce, served with melted potato and seasonal vegetables

Grilled sirloin with parmesan mashed potato, pepper sauce and seasonal vegetables

Crispy pork belly with cider jus, served with sweet potato purée and seasonal vegetables

Dessert

Baked cheesecake with berries and compote

OPTION TWO – R365 PER PERSON

Signature Plated Dining

Starter (select one)

Buffalo mozzarella, tomato and basil oil with balsamic glaze

Smoked salmon with avocado, cucumber and citrus dressing

Creamy garlic prawns with pea purée and toasted bread

Main (select one)

Duck with mandarin, served with carrot and ginger purée and seasonal vegetables

Slow braised beef short rib in red wine sauce with mashed potato and roasted vegetables

Pork fillet with blue cheese sauce, pumpkin mash and wilted spinach

Dessert (select one)

Berry crumble with compote and vanilla ice cream

Baked cheesecake with dark chocolate ganache

SIGNATURE TASTING DINING EXPERIENCE

A multi-course dining experience featuring curated small plates, refined flavours and elegant presentation

Minimum 12 guests

Cutlery, crockery and glassware not included

A service fee of R1750 applies (includes Chef and Chef Assistant)

Professional wait staff required (recommended 1 per 10–15 guests)

OPTION ONE – R425 PER PERSON

5 Course Experience

Course One

Smoked salmon with avocado mousse and citrus

Course Two

Beef carpaccio with parmesan crema, rocket and balsamic

Course Three

Lemon and thyme chicken with roasted vegetables and herb dressing

Course Four

Slow braised beef with mash and red wine jus

Course Five

Mini dessert trio (cheesecake, chocolate tart, passion fruit)

OPTION TWO – R485 PER PERSON

6 Course Premium Experience

Course One

Shrimp with avocado, lime and micro herbs

Course Two

Springbok carpaccio with parmesan and balsamic

Course Three

Pork belly with apple purée and jus

Course Four

Citrus duck with honeyed sweet potato and beetroot

Course Five

Braised beef short rib with mash and roasted vegetables

Course Six

Dessert trio (marmalade and ginger fool, berry crumble, chocolate)