



Menu Selector – 2017

Pre-reception

Popcorn station

R25.00 per person

Selection of flavoured salts and serving boxes included

Fresh Bread station

R60.00 per person

Selection of breads, Jams, Pate, Chef's selection of cheese and butter

Fruit

R65.00 per person

Seasonal fresh Fruit kebabs

Biltong

R110.00 per person

Biltong, dry wors and Nuts

Cheese

R120.00 per person

Selection of cheeses, preserves and crackers

Canapé Selection

R110.00 per person

Select 4 items from the following selection:

Meat and Chicken

Chicken mayo vol-au-vents

Parma ham & melon ball skewers

Roast beef rolls with tangy cheese & rocket

Mini Phyllo baskets with smoked chicken, mango, chilli & coriander

Seafood

Smoked Salmon on a herb blini with cream cheese

Vegetarian

Risotto balls

Mini quiches

Gazpacho shots

Caprese kebabs

Mini tomato tart tatin

Watermelon soup shots (seasonal)

Devilled eggs (stuffed eggs)

Mushroom & blue cheese vol-au-vents

Deep fried camembert with tomato & chilli jam

Baby potatoes filled with a flavoured cream cheese

Basil pesto palmiers topped with roasted cherry tomato & tapenade

Please note that your entire guest total must be catered for applicable to all options.



Main Course Selector

MENU PLATED	Option A	Option B	Option C	Option D
40 – 79 People	R 360.00 pp	R 385.00 pp	R 405.00pp	R 495.00 pp
80 – 120 People	R 340.00 pp	R 365.00 pp	R 385.00 pp	R 475.00 pp
Option consists of	1 Starter, 1 Main & 1 Dessert	1 Starter, 2 Mains & 1 Dessert	2 Starters, 2 Mains & 2 Desserts	3 Starters, 3 Mains & 3 Desserts
Included	Tea & Coffee station	Tea & Coffee station	Tea & Coffee station	Tea & Coffee station

MENU BUFFET	Option A	Option B	Option C
40 – 79 People	R 340.00 pp	R 385.00 pp	R 450.00 pp
80 – 120 People	R 320.00 pp	R 365.00 pp	R 430.00 pp
Option consists of	4 Starters, 3 Mains, 2 Vegetables, 2 Starch & 4 Desserts	5 Starters, 4 Mains, 2 Vegetables, 2 Starch & 5 Desserts	6 Starters, 5 Mains, 2 Vegetables, 2 Starch & 6 Desserts
Buffet starters may be replaced with 1 Plated starter or a choice between 2 plated starters			
Included	Tea & Coffee station	Tea & Coffee station	Tea & Coffee station

Starter Selection

Meat and Poultry

Venison or Beef Carpaccio

Venison Carpaccio with cracked black pepper, fresh parmesan shavings & homemade mango chutney

Charcuterie Platter

A selection of cured & smoked meats accompanied with pickles and preserves

Confit of Duck Leg

Pan roasted Confit of duck leg & thinly sliced duck breast, accompanied with a spiced Asian sauce

Smoked Chicken Salad

Smoked chicken breast with a summer salsa with sliced mango

Chicken Phyllo Parcels

Chicken breast in a Phyllo parcel with a roasted peanut dipping sauce

Thai Beef Salad

Thai marinated beef salad combined with spring onion and fresh coriander

Smoked Beef

Sliced smoked beef with whole grain mustard, pecorino, fresh rocket and caramelized onion



Seafood

Marinated Seafood Salad

A melange of seafood with a saffron butter

Kloofzicht Nicoise Salad

Peppered Trout, smoked salmon, eggs & Spanish onions on a bed of fresh garden greens

Thai Fish Cakes

Thai flavoured fish cakes on cucumber noodle and sweet chilli sauce

Smoked Haddock

Smoked Haddock cooked in olive oil, served with a demi-salad, marinated cherry tomatoes and a lemon-dill dressing

Vegetarian

Camembert Strudel

Camembert and Walnut Strudel with a Green Fig salad

Caprese

Marinated Portobello mozzarella with sliced tomato and basil pesto

Moroccan Potato Salad

Chick Pea and potato salad mixed in a mint yoghurt and garlic aioli

Garden Green Salad

A Selection of condiments

Fuseli Salad

Fuseli tossed with Brunoise pineapple, mix bell pimentos, Dutch Gouda & light curry mayonnaise

Pepperonada

Mix bell peppers tossed with Spanish onions, cocktail tomatoes and fresh basil

Spinach and Feta Quiche

Creamed baby spinach with Dutch feta quiche and a demi-salad

Marinated Black Mushrooms

Garlic and Herb marinated black field mushrooms with homemade hummus

Soup

Tomato
Potato and Leek

Butternut
Cream of Cauliflower

Minestrone
Mushroom

Vegetable

Fresh bread rolls and butter included with all starters



Main Course

Beef

Pan-roasted New York Strip

Beef sirloin studded with carrot, garlic and celery served on a red onion marmalade

Beef Casserole in a Merlot Sauce with Button Mushrooms

Braised beef in red wine with caramelized button mushrooms and root vegetables

Fillet of Beef

Beef fillet pan fried and glazed with a dry Italian port

Thai Stir Fried Beef

Thai flavoured beef strips stir fried with a melange of julienne vegetables.

Lamb

Karoo Lamb

Pan-roasted Karoo lamb cutlets with couscous and an apricot and vanilla sauce

Chicken

Smoked Chicken Breast

Smoked chicken breast in a black-field mushroom béchamel

Thai Green Curry

Chicken breast in a coconut and green Thai curry reduction mixed with green vegetables

Stuffed Chicken Breast

Sundried tomato and Chevin stuffed chicken breast

Chicken Scapariella

Chicken braised in white wine with Italian sausage, olives and peppercinis

Seafood

Catch of the Day

Fresh line fish in a Chardonnay and fennel cream

Phyllo Fish

Fresh fish wrapped in Phyllo pastry and baked in the oven

Mussel Pot

New Zealand mussels napped in a roasted tomato sauce

Roulade of West Coast Sole

With Mozambique prawn mousse and Shell fish velouté

Roast Tournedos of Salmon

With pan fried Prawns and a water cress cream



Vegetarian

Potato Gnocchi

Italian potato dumplings napped in a roasted tomato and basil sauce

Vegetarian Lasagne

Mediterranean roasted vegetables layered with a spinach lasagne and topped with béchamel and grated parmesan

Moroccan Penne

Penne pasta with a walnut, shallot and chick pea sauce

Vegetable bake

Mixed summer vegetables in a Napotaliana sauce, topped with flaky puff pastry

Wild Mushroom Risotto

Creamy Italian risotto with a wild mushroom sauce

Vegetables

(Included with Buffet options only) - Select 2

Mixed seasonal Vegetables
Roasted Butternut
Cauliflower and Broccoli Au-gratin
Creamed Spinach
Green Beans with Sautéed Onions
Carrots with an Orange Glaze

Starch

(Included with Buffet options only) - Select 2

Couscous
Roast Potatoes
Steamed Italian Rice
Pap



Dessert

Kloofzicht Tiramisu
Fridge Peppermint Tart
Chocolate Mousse Cake
Traditional Crème Brûlée
Apple & Cinnamon Strudel
Jack Daniels Pecan Nut Pie
Pineapple and Saffron Panna Cotta
Peach Frangipani with Vanilla Anglaise
Banana and Caramel filled Phyllo cups
Coconut Tart with Fresh Berries and Double Cream
Chocolate Tart served with Cream and Assorted Berries
A Blue Berry baked Cheese cake served with Passion Fruit mouse
Key Lime Pie made with lime juice and whipped meringue
Seasonal fruit platter with a lemon syrup
Rich Croissant Bread and Butter Pudding
Baked Chocolate Malva pudding with a dark chocolate Anglaise
Baked orange pudding steamed on a cardamom infused syrup
Cheese Platter - selection of local and international cheese with biscuits and preserves

Kiddies Menu

R80.00 per child

Mains (select 1)

Fish and Chips
Spaghetti Bolognaise
Selection of Toasted Sandwiches with chips
Plate of Chips

Dessert

Ice- Cream with Chocolate Sauce

Children under the age of 12 are charged at either 50% of the wedding menu or the above-mentioned kiddies menu.



Optional Extras

Sorbet (Lemon, Lime, Litchi , Mango, Berry, Passion Fruit)	R12.00 per person
Extra Starter	R35.00 per person
Extra Main course	R55.00 per person
Extra Vegetable	R15.00 per person
Extra Starch	R15.00 per person
Extra Dessert	R25.00 per person
Replace a plated dessert with 3 buffet desserts	R35.00 per person
Greek Table Salad	R285.00 per bowl on table

Snack Platters

Complimentary snacks are included in the venue hire for up to a maximum of 6 guests per room. Please select 2 items from the following selection to be served to each room:

- Crudities with homemade dips and dressings
- Selection of toasted sandwiches
- Kloofzicht Greek Salad
- Fresh sliced Fruit platter
- French Fries with paprika salt
- Mini cheese griller wrapped in roasted peppers
- Beef Skewer with peanut sauce
- Chicken skewers with sweet chilli sauce
- Quiche with reduction and micro herbs

Additional snacks required will be charged at R60.00 per person.

Snack platters are served with a complimentary jug of juice and jug of iced water. Additional beverages can be ordered through Reception on the day and will be charged to the main account to be settled upon check out.



Terms and Conditions

All menu prices are subject to change without prior notice.

All menu items/ingredients are subject to availability and season.

Surcharge pricing for Halaal and Kosher meals are available on request.

Plated main courses are inclusive of a chef's selection of a starch and vegetable.

NO food may be brought onto the property and no food may be taken from the property.

Menu prices may not be reduced by excluding selections.

No menu course may be substituted for pre-reception snacks.

Regrettably food tastings are not permitted.

All service providers (e.g. DJ and Photographer) are to be included in the guest amount for catering purposes.

No food in the form of gifts for guests are permitted.

Your final menu selection is required no later than a month prior to the wedding.

The catering account has to be settled 14 days prior to the wedding date.

All menu prices are inclusive of VAT.

Dietary requirements (e.g. Vegans and vegetarians) can be catered for separately.

Kloofzicht Lodge does not provide Wedding cakes and or display stands.