



Menu Selector - 2017

Pre-reception snack options

Biltong Platters: R110.00 per person (biltong, dry wors and nuts)
Cheese Platters: R120.00 per person (selection of cheeses, preserves and crackers)
Fruit Kebabs: R65.00 per person
Popcorn Station: R25.00 per person (including a selection of flavoured salts and serving boxes)
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

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

Seafood

Smoked Salmon on a herb blini with cream cheese

**** Please note that your entire guest total must be catered for applicable to any and all pre-reception snacks/canapé selections.**

No snacks may be brought onto the property.



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 or 1 Plated Starter, 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
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

Soup of the Day

(select one from the following: Tomato, Butternut, Potato and Leek, Cream of Cauliflower, Minestrone, Mushroom and Vegetable)

Fresh rolls and butter included with all selections



Main Course

Beef

Pan-roasted New York Strip

Home aged 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.

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

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 summer vegetables

Stuffed Chicken Breast

Sundried tomato and Chevin stuffed chicken breast

Chicken Scapariella

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

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
Honey & Mango Sponge
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

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.

Sorbet

Add a Sorbet (Palette cleanser) to your menu selection at R12.00 pp

Lemon
Lime
Litchi
Mango
Berry
Passion Fruit

All menu prices are subject to change.

All menu items/ingredients are subject to availability & 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.

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