



## Menu Selector - 2018

### *Pre-reception snack options*

<b>Biltong Platters:</b> R125.00 per person (biltong, dry wors and nuts)
<b>Cheese Platters:</b> R135.00 per person (selection of cheeses, preserves and crackers)
<b>Fruit Kebabs:</b> R75.00 per person
<b>Popcorn Station:</b> R32.00 per person (including a selection of flavoured salts and serving boxes)
<b>Canapé Selection:</b> R125.00 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*

<b>MENU PLATED</b>	<b>Option A</b>	<b>Option B</b>	<b>Option C</b>	<b>Option D</b>
40 – 79 People	R 390.00 pp	R 410.00 pp	R 435.00pp	R 520.00 pp
80 – 120 People	R 370.00 pp	R 390.00 pp	R 410.00 pp	R 495.00 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

<b>MENU BUFFET</b>	<b>Option A</b>	<b>Option B</b>	<b>Option C</b>
40 – 79 People	R 370.00 pp	R 410.00 pp	R 470.00 pp
80 – 120 People	R 350.00 pp	R 390.00 pp	R 450.00 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 Brulée  
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*

**R90.00**

### **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.

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

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