

# Menu Selector – 2019

## Pre-reception

### Popcorn station

**R35.00** per person

Selection of flavoured salts and serving boxes included

### Fresh Bread station

**R80.00** per person

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

### Fresh Fruit Kebabs

**R85.00** per person

Seasonal fresh Fruit kebabs

### Biltong

**R138.00** per person

Biltong, dry wors and Nuts

### Cheese

**R148.00** per person

Selection of cheeses, preserves and crackers

### Canapé Selection

**Select a minimum of 4 items up to a maximum of 6 items from the following selection:**

#### Meat and Chicken

Chicken Crostini with Herb Cream Cheese	R10.00 per person
Roast beef rolls with tangy Cheese & Rocket	R10.00 per person
Beef and Yorkshire Pudding with Horseradish Cream	R11.00 per person

#### Seafood

Smoked Salmon on a herb blini with cream cheese	R13.00 per person
---	-------------------

#### Vegetarian

Mint & Vodka Melon Soup	R10.00 per person
Mini Cheese & Tomato Quiche	R8.00 per person
Mini Spinach & Feta Quiche	R8.00 per person
Chilled Tomato Gazpacho Shots	R10.00 per person
Deep fried camembert with tomato & chilli jam	R10.00 per person
Baby potatoes filled with a flavoured cream cheese	R9.00 per person
Basil Pesto palmiers with roasted cherry tomato & tapenade	R5.00 per person

**Please note that your entire guest total must be catered for and is applicable to any and all menu options.**

## Main Course Selector

MENU PLATED	Option A	Option B	Option C	Option D
40 – 79 People	R420.00 pp	R440.00 pp	R470.00 pp	R560.00 pp
80 – 120 People	R400.00 pp	R420.00 pp	R440.00 pp	R535.00 pp
Option consists of	1 Starter, 1 Main & 1 Dessert	1 Starter, 2 Mains & 1 Dessert	2 Starters, 2 Mains & 2 Desserts (or 3 dessert buffet)	3 Starters, 3 Mains & 3 Desserts (or 4 dessert buffet)
Included	Tea & Coffee station	Tea & Coffee station	Tea & Coffee station	Tea & Coffee station

MENU BUFFET	Option A	Option B	Option C
40 – 79 People	R430.00 pp	R475.00 pp	R545.00 pp
80 – 120 People	R380.00 pp	R420.00 pp	R485.00 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
<b>Buffet starters may be replaced with 1 Plated starter or a choice between 2 plated starters</b>			
Included	Tea & Coffee station	Tea & Coffee station	Tea & Coffee station

## Starter Selection

### Meat and Poultry

#### **Venison OR Beef (select 1) 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 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



## Pork

### **Honey Glazed Gammon Leg**

Roasted Honey Glazed Gammon Leg served with a Sage Sauce

### **Pork Belly**

Slow brazed Pork Belly with an Apple and Date Sauce

## 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 Brulée  
Apple & Cinnamon Strudel  
Jack Daniels Pecan Nut Pie  
Pineapple and Saffron Panna Cotta  
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  
Traditional Malva Pudding with Vanilla Custard  
Individual Pavlova served with a Berry Compote  
Baked orange pudding steamed on a cardamom infused syrup  
Cheese Platter - selection of local and international cheese with biscuits and preserves

## Kiddies Menu

**R95.00 per child**

### **Mains (select 1)**

Ham, Cheese and Tomato Pizza  
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. Children u/5 are free of charge unless a kiddies meal is required.*

## Optional Extras

Sorbet (Lemon, Lime, Litchi, Mango, Berry, Passion Fruit)	R 17.00 per person
Extra Starter	R 50.00 per person
Extra Main course	R 70.00 per person
Extra Vegetable	R 20.00 per person
Extra Starch	R 20.00 per person
Extra Dessert	R 33.00 per person
Replace a plated dessert with 3 buffet desserts	R 44.00 per person
Greek Table Salad	R 340.00 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- selections may vary from room to 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 R80.00 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.

Please email your menu selections through to us two months prior and no later than a month prior to the date of your function.

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