



Catering Selector Menu

Healthy Breakfast On A stick

(R40.00 p/person)

Seasonal Fruit Kebabs

with Yoghurt and Toasted Muesli. Drizzled with Organic Honey

Breakfast Bites

(R60.00 p/person)

Cheese and Biltong Muffins

Bacon and Mushroom Croissant

Hot Cinnamon and Apple Muffins

Filter Coffee

Finger Fork Breakfast

(R110.00 p/person)

Fresh Fruit Juice

Wheatgrass and Apple Shooters

Fruit Kebabs with Organic Honey

Mini Chocolate Muffins with Berries and Cream

Granola and Yoghurt Shots

Croissants with Bacon and Camembert

English Muffins, Hot Smoked Salmon and Hollandaise

Spinach and Mushroom Frittata

French Toast with Cinnamon Sugar

Finger Snacks

R45.00 p/person

Selection of Savory Pastries, Springrolls and Samoosa's

Winter Warmer

(R36.00 p/person)

Mugs of Homemade Soup with Hot Baked Breads

Malay Roti Wraps

(R50.00 p/person)

Spiced Roti Wraps with Interactive Cooking Station Available



Fast food stalls

(R55.00 p/person)

Interactive Mini Burger and Hot Dog Stations

Health break

(R45.00 p/person)

Low Fat and Low Carb Snacks
(Grilled Vegetable Kebabs, Walnut
and Goats Cheese Parcels, Salmon Calzone)

English scones

(R36.00 p/person)

With Cream and Jam

Dunkin doughnuts

(R36.00 p/person)

Assorted Doughnuts with Filter Coffee

Chocolate brownies

(R36.00 p/person)

With Chocolate Sauce and Cream

Ice cream bar

(R40.00 p/person)

Selection of Ice Cream and Frozen Yoghurts

High tea

(R85.00 p/person)

Selection of Traditional and Flavoured Teas
Decaffeinated and Filter Coffee
Mini Savoury Pastries
Wild Mushroom and Feta Quiche
Finger Sandwiches
Trifle Shooters
Fairy Cakes
Tea Cakes and Breads
Traditional English Scones



Cocktail Dinner Menu

R240.00 p/person
(Minimum of 80 persons)

Bamboo Baskets

Prawn and Avocado Wontons
Sweet Corn and Chili Fritters
Mozzarella and Tomato Parcels
Cajun Chicken Strips
Tempura Vegetables, Soy and Ginger
Springrolls and Samoosa's
Smoked Salmon Potato Boats

Wine Glasses

Kofta Kebab with Tatziki
Beef and Peppadew Kebabs
Chicken Tempura and Ginger Soy

Asian stir-fry station

Dessert Wine Glasses

Banana Jalabi
Tiramisu
Hot Chocolate Sauce and Marshmallow
Cappuccino Springrolls
Spiced Fruit Samoosa



Cocktail Selector Menu

Selection of 6, 9 or 12 canapés from any of our canapé menus

6 cocktails - R120.00 p/person

9 cocktails - R180.00 p/person

12 cocktails - R210.00 p/person

(Minimum of 10 persons)

Classic Cold Canapés

Tartlet of Herb Mascarpone, Semi Dried
Tomato and Tapenade (v)
Maki Roll with Seasonal Filling (v)
Buffalo Mozzarella and Rocket
Pesto Phyllo Baskets (v)
Spiced Lamb Loin on Baba Ganoush
Smoked Salmon Roulade

Classic Hot Canapés

Chickpea Fritters and Aioli
Mini Baked Potato with Sour Cream,
Chives and Salmon Caviar
Salt and Pepper Squid with Tartar
Parmesan Crumbed Chicken Goujons,
Spiced Tomato Sauce
Pancetta Wrapped Asparagus
with Hollandaise
Roast Beef, Yorkshire Pudding
and Horseradish Cream
Mini American burgers with lettuce,
cheese and tomato

Cocktails with a Difference

Shooter Cocktails

Prawn and Potato Jumpers
Crocodile and Lentil Samosa
Chicken Matchsticks, Hot Chili Sauce
Shrimp Cocktail
Asian Beef Olives

Bamboo Baskets

Prawn and Avocado Wontons
Thai Spiced Fish Cakes with Chili Jam
Tempura Vegetables, Soy
& Ginger Dip (v)
Crispy Duck Springrolls and Plum sauce
Sweet corn and Chili Fritters (v)

Wine Glass on a Stick

Kofta Kebabs and Tatziki
Chicken Satay and Peanut Sauce
Beef and Peppadew Kebabs,
With Tomato Chutney
Vegetable Kebab and Roast
Pepper Relish (v)
Pickled Fish Skewer

Chinese Spoons

Hot Smoked Salmon and Avocado
Duck Salad and Asian Dressing
Smoked Springbok and
Pumpkin Chutney
BBQ Pork with Apple and Celery Salad
Walnut, Brie and Pear Parcels,
With Cumberland Sauce (v)
Teriyaki Beef and Ginger Salad



Executive Boardroom Lunches

Menu one

R180.00 p/person
(Minimum of 10 persons)

Malay Spiced Chicken Roti
with Minted Yoghurt and Coriander Salad

Smoked Salmon Niciose Cocktail

Peppered beef kebabs
with Mushroom Breyani

Battered fish
with Salt and Vinegar

Wood lit Pizza
with Rocket and Parmesan

Sweet
Triple Chocolate Tarts
Trifle
Berry Crumbles



Executive Boardroom Lunches

Menu two

R180.00 p/person
(Minimum of 10 persons)

Chicken Satay
with Jungle Curry and Coconut Rice

Basil, Mozzarella and Roast Tomato Tart

Camembert and Mushroom Quiche
with Celery and Apple Salad

Springbok Toad in the hole
with Red Onion Marmalade

Prawn cocktail

Sweet

Bread and Butter Pudding
Mint Chocolate Parfait
Fresh Fruit Kebabs
with Yoghurt Ice Cream



Executive Boardroom Lunches

Menu three

R180.00 p/person
(Minimum of 10 persons)

**Thai Spiced Beef Pancakes
with Mango Salad**

**Crispy Fried Chicken Strips
with Perinaise**

**Durban Lamb Bunny Chow
with Sambals**

**Cape Malay Fish Cakes
with Chilli Jam and Warm Potato Salad**

**Tempura Vegetables
with Wasabi Salt and Ginger Soy**

**Hot Apple Pies
with Creamy Custard**

**Sweet
Milk tart
Fresh Fruit Salad
with ginger syrup**



Executive Boardroom Lunches

Menu four

R180.00 p/person
(Minimum of 10 persons)

Roast Chicken and Leek Pie

Spiced Vegetable Pokora
with Minted Yoghurt and Coriander Salad

Lamb and Peppadew Sosaties
with Roast Pumpkin Chutney

Crispy Fried Calamari Cones
with Peri-Peri Wedges

Caesar salad

Sweet
Hot Chocolate Brownies
with mocha chocolate sauce
Cheese Cake
Sliced Seasonal Fruits
with sorbet



Light Cocktail Menu

R210.00 p/person
(Minimum of 30 persons)

Some Cocktails served in Shooter Glasses and Chinese spoons

Prawn Cocktail

Chicken Matchsticks
with Chili Tomato Fondue

Prawn and Potato Jumpers

Maki Rolls
with Avocado and Wasabi Mayonnaise

Chicken Satay and Peanut Sauce

Smoked Springbok Samoosa

Spiced Fish Fingers and Tartar Sauce

Sweet

Hot Chocolate Puddings
with Ice Cream and Berry Sauce

Fresh Fruit Kebabs and Chili Sorbet
Mint Chocolate Mousse
Chocolate Brownies
Frozen Coffee Espresso



Sweet Cocktail Selector Menu

Selection of 4, 8 or 12 canapés from any of our canapé menus

4 cocktails - R40.00 p/person

8 cocktails - R70.00 p/person

12 cocktails - R90.00 p/person

(Minimum of 10 persons)

Sweet Shooters

Hot Chocolate Puddings and Cream

Raspberry and Vodka Jelly

Rhubarb Crumble

Roast Pear and Sabayon

Tiramisu

Chinese Spoons

Berry Brule

Whisky Truffle Mousse

Chocolate Brownies

Eaton Mess

Bread and Butter Pudding with Brandy Custard

Bamboo Baskets

Cappuccino Springrolls

Tempura fruit skewers and ginger syrup

Fig and Ginger Wontons

Banana Jalabi