



• MENU •

CHAMPAGNE BRUNCH

Midlands platters consisting of local cheese boards with breads and preserves.

Croissants with homemade butter with balsamic onions, rocket and brie (v) and bacon, brie and rocket.

Individual glasses of farm style seeded muesli, fruit, Greek yoghurt and honey.

Tea and coffee

R140.00 PER PERSON

CHEESE TOWER

Served with homemade preserves, fruits, nuts, breads and crackers

R85.00 PER PERSON



HARVEST BANQUET FOR PRE-RECEPTION SNACKS

A selection of cheeses, cured meats, biltong, roasted nuts, fruits, pestos, preserves, patés, farm style butter, crackers and breads.

R105.00 PER PERSON

COMBINED CANAPÉ SELECTION AND HARVEST BANQUET

R120.00 PER PERSON

CANAPÉ SELECTION

This can either be served as a full cocktail menu for daytime weddings or as pre-dinner snacks after a ceremony.

Parma and fig kebabs with honey

Baby chicken and mushroom pies

Duck spring rolls with a dipping sauce

Caprese stack with homemade pesto

Thai chicken winglets

Mini Yorkshire puddings with beef fillet and balsamic onions and mustard cream

Smoked salmon on croute with cream cheese & caviar

Baby lamb burgers with beetroot chutney and Greek style yoghurt

Camembert and fig spring rolls

Thai fishcakes with a honey ginger dipping sauce

Roasted figs wrapped in Parma and stuffed with feta and balsamic caramel

Calamari cones with a homemade tartare sauce

Tempura prawn kebabs with pineapple chilli jam

Ginger biscuit cups with brie and sweet chilli coriander jam

Prawn rice paper spring rolls

R95.00 FOR A CHOICE OF SIX





STARTER SELECTION

Brie and black cherry tartlet with a baby leaf salad
Camembert and roasted red onion tartatin
Smoked trout terrine served with farm style bread
Beef carpaccio served with parmesan and baby leaves
Smoked salmon roses with cream cheese and micro greens
Duck spring rolls on crunchy Chinese coleslaw
R85.00 FOR A CHOICE OF TWO

BURGER BAR

Homemade pulled beef, pulled chicken and pulled lamb with home baked sour dough rolls. Served with skinny fries and a selection of salads.

Mushrooms in garlic and thyme butter

Selection of cheeses

Homemade cucumber pickle

Bacon jam

Tomato jam

Avo, red onion and corn salsa

Basil pesto

Hummus

Tzatziki

Balsamic onion marmalade

Chinese veggie slaw

Chilli coriander jam

Pineapple chilli jam

Beetroot chutney

Baby leaves

Rosa tomatoes

R200.00 PER PERSON

PLATED/FAMILY STYLE MAIN COURSE

Please choose 2 meats:

Rolled stuffed lamb loin

Mustard crust beef fillet

Chicken melanzane

Pulled slow roasted lamb

Slow cooked oxtail

Slow roasted pork belly with crackling

This will be served with:

Summer veg or garlic green beans

Slow roasted potatoes or roasted baby potatoes

Parmesan cream sauce, red wine jus, sundried tomato cream

R215.00 PER PERSON





HARVEST DESSERT SELECTION

Lemon meringue tartlets
Pecan and cashew pies
Brownies
Chocolate salted caramels
Crème Brûlée
New York style baked cheesecake
Bowls of homemade nougat
Bowls of Lindt chocolate
Bowls of fresh berries
Bowls of candied roasted nuts
R90.00 FOR A CHOICE OF SIX



ICE CREAM BAR

Homemade ice cream served in sugar cones or cups:

Triple X chocolate
Salted caramel
Peanut Butter Oreo
Vanilla bean
Turkish delight
Summer berry cheesecake
Lemon meringue

TOPPINGS:

Crushed Oreo
Baby marshmallows
Jelly tots
Popping candy
Chocolate sauce
Butterscotch sauce

R75.00 FOR 3 FLAVOURS, 5 TOPPINGS AND 2 SAUCES



WEDDING CAKES

We can create any wedding cake to your specifications. Each wedding cake is unique and needs to be individually quoted on. Please contact us with your ideas. Cake flavours include:

Dark chocolate mud
White chocolate mud
Red Velvet
Carrot
Chocolate orange
White chocolate citrus
Traditional fruitcake

Hummingbird (a moist, spiced pineapple and banana cake, contains nuts)

REQUEST A CAKE TASTING AT R250.00 PER PERSON



SPECIAL EVENTS

Bridal Showers, Kitchen Teas, Baby Showers, High Teas.

Sweet platters of mini pastries and desserts.

Savoury platters of local cheeses, meats, preserves and crackers.

R120.00 PER PERSON

POP UP COFFEE BAR

Speciality coffees on order. Selection of teas. All hot beverages served with biscotti, fudge and panforte.

R35.00 per person

PROFESSIONALLY TRAINED WAITRONS

R450.00 per waitron per eight hours