

BLOS FUNCTIONS



PERSONAL INFORMATION

CONTACT PERSON: _____

OCCASION DATE: _____

TIME: 08:00 - 12:00 ☐

13:00 - 17:00 ☐

18:00 - 22:00 ☐

CELL: _____

EMAIL: _____

EXPECTED NO. OF GUESTS: _____

FUNCTION AREA

Main Function Room ☐ Courtyard ☐

Oak Room ☐ Chapel ☐

Cinema Room ☐ Still ☐

Herb Garden ☐ Bunker Terrace ☐

Bloot ☐ (no under 18s)

BILLING

Once your event/function has been confirmed the person who booked the event/ function is solely responsible for settling the final account on the day of the event. Separate billing is available for drinks only. Prices may change without prior notice.

One bill or separate bills for additional drinks? _____

DEPOSIT PAID: _____ DATE PAID: _____

Cash ☐ Credit ☐ Card ☐

EFT ☐ Zapper ☐

WE PRIDE OURSELVES ON MAKING YOUR EVENT OR FUNCTION A FUSS-FREE AFFAIR. OUR OBJECTIVE IS TO HOST AND ENTERTAIN YOU WITH OUR ONE-OF-A-KIND VENUE AND HOSPITALITY. WE LOOK FORWARD TO WELCOMING AND SPOILING YOU AND YOUR GUESTS.

We strive to ensure a pleasant experience for everyone at Blos Café. Additional terms and conditions may apply that fall outside the scope of this document. Relevant information will be provided as required.

CLIENT SIGNATURE: _____

I hereby declare that all information provided is accurate, and I agree to the terms and conditions of Blos Café.

MENU OPTION

SPECIAL DIETARY REQUIREMENTS: (e.g. religious, vegetarian, vegan)

ESTIMATED TIME SCHEDULE:

Please note that for events where speeches are scheduled before a meal, the kitchen will require 20 to 30 minutes after the speeches conclude to serve the course. This allows us to ensure your meals are served to perfection.

Starter: _____

Main Course: _____

Dessert: _____

DRINKS

Homemade iced tea (R96 per jug) ☐

House rose water cocktail (R105 per jug) ☐

Coffee and tea station ☐

Our fully automated self-service machines will keep track of all beverages served from it. Coffees and teas will be charged accordingly on the main bill.

TABLE ARRANGEMENTS

(one long table, U shape, L shape, separate tables, etc.)

OWN TABLE DÉCOR:

PLEASE NOTE THAT WE DON'T ALLOW ANY CONFETTI (SMALL BITS OF PAPER AND DEBRIS) OR ANY DECORATIVE MEDIA THAT MAY BE DESTRUCTIVE TO THE PROPERTY.

WE ALSO KINDLY ASK THAT OUR WINDOWS, PANES AND PERMANENT STRUCTURES ARE NOT TAMPED WITH.

CONTACT US:



@blos_cafe



bloscafe

info@bloscafe.co.za | www.bloscafe.co.za | 082 466 2857



TERMS AND CONDITIONS

PLANNING

Are you planning to host a kitchen tea, stork tea, bachelorette or bachelor party, wedding, conference, christening, birthday party, farewell, memorial or engagement party in a private venue?

BILLING

Venue hire ranges from R1500 to R2500 per four-hour time slot.

Please note that guests cannot pay individually. If you have booked the venue and selected the menu, you will be responsible for settling the food bill on the day of the event. We can, however, accommodate separate bills for drinks.

Please note that there will be a 10% service fee on the total bill.

DEPOSIT

A non-refundable deposit of R1000 is required to secure your booking. A R10 000 non-refundable deposit will be necessary to secure your wedding. Deposits cannot be allocated to future dates in the event of postponement. Payment must reflect in the bank account of Bloss Café 2 days prior to your event for it to apply on the day of your event. No EFT payments will be accepted on the day of your event.

BANK DETAILS

Bank: Capitec Business
Acc Name: Bloss Café
Branch Code: 450 105
Acc Number: 1051893100
Reference: Name and date of function

GUESTS

The maximum guest capacity:

Chapel: 28 guests with tables for dining or 60 guests without tables, cinema style

Courtyard: 40 guests

Oak Room: 20 guests

Main Room: 60 guests

Cinema Room: 18 guests

Blout: 50 guests

Herb Garden: 20 guests

Still: 36 guests

Bunker Terrace: 30 guests

CORKAGE

Bloss Café does not permit food or beverages from outside.

Exceptions may be made for a celebration cake or a bottle of wine:

- R20 p/p cake fee if you prefer to bring a themed cake. *Custom or themed cakes can be ordered directly from Bloss Café.*
- R100 for wine.
- R120 for sparkling wine.

DÉCOR

You are most welcome to do your own décor (including tablecloths).

Bloss does not specialise in decoration, but we will gladly assist you in finding décor specialists.

Please note, we have a few rules regarding décor to preserve our beautiful Bloss:

- Please refrain from using sticky items or tape (e.g. Prestik or adhesive tapes) on walls, fixtures and fittings.
- Additional charges may apply if the property of Bloss Café is damaged during a function.
- Please refrain from hanging items from our ceiling lamps and lights.
- Please do not remove our wall décor to replace with your own.
- Confetti, glitter and small shiny items used for table decorations are strictly forbidden as we do our best to maintain our natural environment.
- It is the responsibility of the organiser of the function to remove all decorations after the function.
- All décor must be removed directly after the function.
- Bloss Café will not be held liable for any décor left behind.

Bloss Café is located in a residential area and does not permit DJs from outside. Only background music will be permitted.



WE ACCEPT ZAPPER AND
ALL MAJOR CREDIT CARDS



CONFERENCE PACKAGES

Conference packages available from Monday to Thursday

BASIC

R145 p/p

ON ARRIVAL

- Bottomless coffee/tea
- Homemade citrus iced tea
- Banana bread and honey-cinnamon butter
- Corn muffin with savoury butter and cheddar cheese
- Jugs of water & lemon on the table
- Mints on the table

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

TOP UP WITH OUR DELICIOUS PLATTER OPTIONS

STANDARD

R260 p/p

ON ARRIVAL

- Coffee or tea x 3 p/p
- Homemade citrus iced tea

ALL-DAY

- Jugs of water & lemon on the table
- Mints on the table

MENU

Option of:

BLOS BEEF BURGER

House relish, gherkins, caramelised onion, lettuce, tomato, homemade 100% rump mince patty

MOROCCAN CHICKEN WRAPPED IN NAAN

With grilled aubergine, tomato and onion chutney, spicy hummus spread and fresh basil

HERB-CRUSTED FISHCAKE

Served with salad

VEGETARIAN PIZZA

Tomato base, mozzarella, grilled zucchini, slow-baked onion, mushroom, Danish feta with sesame and roasted garlic drizzle

HONEYED CHICKEN SALAD

Cherry tomatoes, olives, roasted butternut, cucumber, carrot, Danish feta, served with lemon-poppysseed dressing

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

EXECUTIVE

R360 p/p

08:00 ARRIVAL

- Coffee, tea and homemade citrus iced tea served with granola bars

10:00 BREAK

- Coffee, tea and homemade citrus iced tea served with banana bread and honey-cinnamon butter

12:30 LUNCH

EXECUTIVE CONFERENCE PLATTER

An assortment of mini gourmet quiches, filled tortilla wraps, meaty snacks

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

GOURMET

R470 p/p

08:00 ARRIVAL

- Coffee, tea and homemade citrus iced tea
- A selection of freshly baked treats: Banana bread with honey-cinnamon butter, blueberry crumble muffin, bran muffin with preserves, cheese and thyme mini scones, ham and cheese filled croissants

10:00 BREAK

- Coffee, tea and homemade citrus iced tea
- Fruit skewer platter: a selection of fresh seasonal fruit on skewers garnished with mint

12:30 LUNCH

PLATTER

An assortment of mini rump burgers, meaty snacks and an assortment of bruschettas with a variety of toppings

15:00 AFTERNOON BREAK

- Coffee, tea and homemade iced tea
- Mini-desserts platter

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

ADDITIONAL EQUIPMENT:

☐ PROJECTOR - R410

☐ TELEVISION - R410

☐ FLIP CHART AND PAPER - R300

☐ STATIONERY ON REQUEST - R50p/p

BREAKFAST

BREAKFAST 01

R275 p/p

Served Plated

- Scrambled eggs
- Three rashers of bacon
- Boerewors
- Tomato relish
- Creamy mushrooms
- Toast and butter

CHOICE OF CAKES

(Please choose one cake per 15 guests)

Home-baked served buffet style

- Goopy, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate cake
- Dark chocolate mousse cake
- Amarula milk tart
- Vanilla chiffon cake

DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail
(one jug serves 5 guests)

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

BREAKFAST 02

R200 p/p

Served Plated

- Scrambled eggs
- Bacon-and-cranberry frikkadel
- Sweetcorn muffin
- Toast and butter

CHOICE OF CAKES

(Please choose one cake per 15 guests)

Home-baked served buffet style

- Goopy, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate cake
- Dark chocolate mousse cake
- Amarula milk tart
- Vanilla chiffon cake

DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail
(one jug serves 5 guests)

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

BREAKFAST 03

R248 p/p

Served Buffet Style

CHOICE OF QUICHES

(A quiche serves 7 guests generously; please choose one quiche per 7 guests)

Flavour choices may be determined by the number of guests per party.

- Bacon, hummus, spinach and feta quiche
- Chicken, peppadews and feta quiche
- Mushroom and zucchini quiche
- Roasted vegetable quiche
- Pulled pork, apple, caramelised onion quiche
- Bobotie quiche
- Salmon and sweet onion quiche

CRISPY GREEN GARDEN SALAD

A selection of crisp organic lettuce, Rosa tomato, cucumber, olives, caramelised onion, roasted butternut and pumpkin seeds

CHOICE OF CAKES

(A cake will serve 15 guests generously; please choose one cake per 15 guests)

Home-baked served buffet style

- Goopy, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate cake
- Dark chocolate mousse cake
- Amarula milk tart
- Vanilla chiffon cake

DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail
(one jug serves 5 guests)

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

KEEP A FORK WITH YOU
AT ALL TIMES,
JUST IN CASE CAKE HAPPENS

WHOLE CAKE (serves 15 people)

• Moist & nutty carrot cake	R680
• Baked cheesecake	R950
• Red velvet chocolate cake	R520
• Chocolate cake	R520
• Dark chocolate mousse cake	R620
• Vanilla chiffon cake	R520
• Brownie bottom cookie dough cheesecake	R990
• Amarula milk tart	R560
• Triple chocolate brownies	R45 p/p
• Malva pudding	R50 p/p
• Lemon meringue pie	R635

BREAKFAST 04

R238 p/p

Served Buffet Style

BREAKFAST BUFFET PLATTER

- Egg mayo vol-au-vent
- Tomato, spinach, mozzarella frittata
- Ham baked egg
- Gooseberry and cream cheese rolled French toast
- Cocktail cheese grillers

DESSERT PLATTER

- Custard choux bun
- Mini pavlova with lemon curd, fresh cream and seasonal fruit
- Fudgy triple chocolate brownies
- Classic French madeleines

DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail (one jug serves 5 guests)

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

BREAKFAST 05

R250 p/p

Served Buffet Style

CARNIVORE BREAKFAST PLATTER

- Bacon-and-cranberry frikkadel
- Pork sausage and grilled pineapple kebab
- Bacon and cherry skewer
- Boerewors and balsamic cherry tomato kebab
- Bacon jam on toasted ciabatta

DESSERT PLATTER

- Custard choux bun
- Mini pavlova with lemon curd, fresh cream and seasonal fruit
- Fudgy triple chocolate brownie
- Classic French madeleines

DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail (one jug serves 5 guests)

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -



We love feedback! Please scan the code and tell us about your experience

BREAKFAST

BREAKFAST 06

R234 p/p

Served Buffet Style

HEALTHY BREAKFAST PLATTER

- Baked oat cup with greek yoghurt and rooibos stewed fruit
- Homemade granola bars
- Baked oat cup with Greek yoghurt and lemon curd
- Fresh seasonal fruit skewers

FRESHLY BAKED PLATTER

- Banana bread with honey cinnamon butter
- Blueberry crumble muffin
- Bran muffin with preserves
- Ham and cheese filled mini croissants
- Carrot muffin with preserves and cheese

DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail (one jug serves 5 guests)

Upgrade your coffee station to serve cappuccinos
@R7.00 surcharge per cappuccino

- Minimum 14 guests -

BUBBLY FOR BREAKFAST

One bottle serves 5-6 guests

J.C. LE ROUX LA FLEURETTE / LE DOMAINE / SAUVIGNON BLANC / NON-ALCOHOLIC LE DOMAINE	280.00
DU TOITSKLOOF BRUT	310.00
BABELKI SPARKLING ROSÉ BRUT	290.00
STEENBERG SPARKLING SAUVIGNON BLANC	300.00
GRAHAM BECK BRUT CHARDONNAY PINOT NOIR CAP CLASSIQUE	370.00
STEENBERG PINOT NOIR ROSÉ CAP CLASSIQUE	380.00

*Brunch without a Mimosa is
just a sad breakfast*

ADD A JUG OF JUICE 98.00
Ask to add extra pieces of fruit at an additional price

MOCKTAILS

Serves 3 guests

MOCITO JUG Soda, lime, mint	125.00
STRAWBERRY AND BASIL SPRITZER JUG Strawberry, dash of lemon, basil, soda	145.00

EVERYONE'S FAVOURITE

BURGERS

R152 p/p

Homemade 100% rump mince patty, with traditional burger trimmings and shoestring fries. The list of burgers will be presented à la carte to your guests to choose from on the night.

BLOS BEEF BURGER

200g rump mince patty, house relish, gherkins, caramelised onion, lettuce, tomato

MUSHROOM PORT BURGER

200g rump mince patty, mushroom-and-port sauce, caramelised onion, mozzarella

PEPPER-STEAK BURGER

200g rump mince patty, green peppercorn sauce, caramelised onion

CHICKEN BURGER

Grilled chicken breast, sweet-and-sour pineapple, mayo, red onion, lettuce

- Minimum of 10 guests -

COMFORT FOOD

R256 p/p

Please choose two options for sharing:

TAMARIND CHICKEN

Chicken breast in creamy tamarind and coriander sauce

OXTAIL

Prime oxtail slow braised in red wine sauce

THAI RED CHICKEN CURRY

Chicken breast and thighs in a creamy red Thai curry sauce

THREE NUT CURRY

Roasted butternut, chickpeas and cashew nuts in a creamy red Thai curry sauce.

Served with jasmine rice and vegetables

- Minimum of 10 guests -



CONTACT US:

@blos_cafe bloscafe

info@bloscafe.co.za | www.bloscafe.co.za

082 466 2857

BRAAI

R265 p/p

300g SPARE RIBS AND FLAME-GRILLED DEBONED CHICKEN
Served with the famous Blos braaibroodjie

- Minimum of 10 guests -

WOOD-FIRED PIZZA

R155 p/p

Satisfy your pizza cravings with a selection of our thin-'n-crispy traditional wood-fired pizza served buffet style.

- Minimum of 10 guests -



HAVE YOU WORKED ON YOUR BUCKET LIST?

Consider ordering a bucket of beer / cider.

BLACK LABEL	44.00
CASTLE LAGER	41.00
CASTLE LITE	44.00
JACK BLACK LAGER	46.00
KIX ROSE SPRITZER	45.00
CBC AMBER WEISS	59.00
CORONA LAGER	49.00
STELLA ARTOIS PILSNER	42.00
HEINEKEN LAGER	45.00
WINDHOEK LAGER	49.00
SAVANNA DRY	52.00
SAVANNA LIGHT	52.00
HUNTER'S DRY	49.00
DEVIL'S PEAK FIRST LIGHT GOLDEN ALE	46.00
REKORDERLIG	68.00
RED SQUARE	55.00
BERNINI BLUSH	48.00
FLYING FISH PRESSED LEMON	45.00

PLATTERS

Serves 6-8 guests substantially and 10-12 guests as a snack

OPTIONS

BOTANICALS PLATTER

670.00

- Pesto-quinoa tortilla wrap
- Fresh carrot, celery and cucumber crudité
- Lightly blanched broccoli, green beans, cauliflower and baby corn
- Trio of homemade dips (fluffy hummus, tzatziki, creamy sundried tomato dip)

VEGETARIAN PLATTER

690.00

- Gorgonzola and pear chutney mini-tartlet
- Roasted vegetable skewers with basil and toasted sesame seeds
- Falafel, marinated vegetable and beetroot hummus wrap
- Caprese skewers with balsamic drizzle
- Salad sandwich - seeded cocktail roll, mozzarella, cucumber, gherkin, tomato, mayo, sundried tomato pesto, crisp lettuce

MINI-GOURMET-QUICHE PLATTER

740.00

A selection of mini-quiches:

- Brie, thyme and caramelised onion quiche
- Roasted vegetable and basil pesto quiche
- Smoked salmon, sweet onion and chives quiche
- Chicken, peppadew and feta quiche
- Bacon, hummus, spinach and feta quiche

MINI-TORTILLA-WRAP PLATTER

720.00

A selection of flavoured wraps with:

- Chicken thighs, pineapple chutney, carrot, cucumber, mayo, baby spinach
- Green beans, zucchini, broccoli, baby spinach, guacamole and quinoa with moringa mayo
- Grilled zucchini, slow-baked onion, mushroom, Danish feta, crispy lettuce with sesame-and-roasted-garlic drizzle
- Beef fillet, black-cherry-chilli chutney, marinated peppers, avocado and rocket
- Moroccan chicken with aubergine-sweet-pepper-tomato-and-onion chutney, spicy hummus and fresh basil

GLUTEN-FREE PLATTER

790.00

- Pesto-cream-cheese stuffed peppadews
- Spicy chicken kebabs
- Caprese skewers
- Savoury sweet potato crackers, pecan, feta, cream cheese and cranberry truffles
- Gluten-free blinis, camembert, pear chutney and fresh thyme
- Bacon-wrapped date skewers

MINI-BURGER PLATTER

895.00

Homemade 100% rump mince patties

- Tomato relish and caramelised onion slider
- Fig, brie and bacon slider
- Green peppercorn sauce slider
- Mushroom-and-port sauce slider

MINI CIABATTA SANDWICH PLATTER

620.00

Individual wood-fired ciabatta mini loaves with:

- Bitterballen, sweet mustard, rocket
- Lamb Kofra, basil mayo, baby spinach
- Chicken mayo, crisp lettuce
- Tomato, mozzarella and basil mayo, fresh basil
- Fried mozzarella, creamy whipped feta dip, cherry-chilli chutney, rocket

FRUIT SKEWER PLATTER

580.00

- A selection of fresh seasonal fruit skewers garnished with fresh mint

PANINI SANDWICH PLATTER

640.00

- Slow-roasted lamb, mint-and-yoghurt sauce, onion, baby spinach
- BBQ pulled pork, fresh coriander and coleslaw
- Halloumi, tomato jam and rocket
- Falafel, beetroot hummus, grilled peppers

MEAT-UP

1 590.00

- Sweet and sticky pork ribs
- Layered tortilla skewers with hot honey butter
- Crispy chicken strips
- Sweet mustard chicken wings
- BBQ chicken thighs
- Bobotie spring rolls

BRUSCHETTA PLATTER

570.00

- Slow-roasted lamb, mint-and-yoghurt sauce, caramelised onion and baby spinach
- Caramelised braised brisket and baby spinach
- BBQ pulled pork, fresh coriander, coleslaw
- Camembert and pear chutney
- Beef carpaccio, strawberry-red-onion salsa, mustard vinaigrette, baby spinach
- Red pepper pesto, Danish feta crumble, micro herbs

SCONE PLATTER

440.00

Freshly baked buttermilk scones with:

- Lemon curd and fresh cream
- Homemade strawberry jam and fresh cream

MINI-DESSERT PLATTER

630.00

- Custard Choux bun
- Mini Pavlova with lemon curd, whipped cream and fruit
- Fudgy triple chocolate brownies
- Classic French madeleine

FRESHLY BAKED PLATTER

680.00

- Banana bread with honey-cinnamon butter
- Blueberry crumble muffin
- Bran muffin with butter and preserves
- Cheese and thyme mini-scones
- Ham-and-cheese filled croissants

BREAKFAST BUFFET PLATTER

680.00

- Egg mayo vol-au-vent
- Tomato, spinach and mozzarella frittata
- Ham baked egg
- Rolled French toast with cream cheese and gooseberry compote
- Cocktail cheese grillers

HEALTHY BREAKFAST PLATTER

600.00

- Baked oats cup, rooibos-stewed fruit, Greek yoghurt
- Homemade granola bars
- Seasonal fruit skewers
- Baked oats cup, Greek yoghurt, lemon curd and toasted nuts

CARNIVORE BREAKFAST PLATTER

810.00

- Bacon-and-cranberry frikkadel
- Pork sausage and grilled pineapple kebab
- Bacon and cherry skewer
- Boerewors and balsamic cherry tomato kebab
- Bacon jam on toasted ciabatta

PLATED MENU



PLATED MENU OPTIONS

Welcome to Blos Café.

For your function please select the options as follow.

Your chosen starters and desserts will be featured on the evening's printed menu, allowing guests to choose one.

The main courses you select will be served together as a beautifully plated meal, allowing every guest to enjoy both dishes.

Every dish is freshly prepared and individually plated to create an exceptional dining experience.

- Minimum of 10 guests -

HOW IT WORKS

1

CHOOSE THREE STARTERS

Guests select one on the evening.

2

CHOOSE TWO MAIN COURSES

Both dishes are served together as a plated main course.

3

CHOOSE THREE DESSERTS

Guests select one on the evening.

STARTERS

R130p/p

*Choose three starter options.
Each guest will select one starter on the evening.*

CHICKEN TRINCHADO

Creamy peri-peri chicken infused with garlic and spices, served with toasted panini.

CREAMY CAPE MALAY CHICKEN LIVERS

Rich, spiced chicken livers in a creamy Cape Malay sauce, topped with crispy bacon and sautéed peppers, served with toasted ciabatta.

SALMON & DANISH FETA SALAD

Fresh garden greens topped with smoked salmon and Danish feta, finished with a sweet wasabi dressing.

GRILLED HALLOUMI

Golden grilled halloumi with a crisp exterior and soft centre, paired with a sweet and savory homemade bacon jam.

BEEF CARPACCIO

Paper-thin beef carpaccio drizzled with olive oil and seasoning, served with toasted ciabatta.

HUNGARIAN RUSTIC MUSHROOM SOUP

Hearty mushroom soup infused with paprika and herbs, offering a rich, earthy flavour in every spoonful.

MAIN COURSES

R300p/p

*Choose one chicken and one beef option for main course.
Both selected dishes will be beautifully plated together, allowing every guest to enjoy both.*

OVEN-ROASTED BEEF FILLET

Succulent beef fillet roasted to perfection, served with a rich green peppercorn-red wine reduction.

HOMEMADE CREAMY CHICKEN & BACON PIE

Comforting pie filled with tender chicken and smoky bacon in a creamy sauce, served with sweet red pepper marmalade and butter-roasted green beans.

BEEF WELLINGTON

Premium beef fillet wrapped in golden pastry with mushroom duxelles, served with a luxurious port wine sauce.

DANISH FETA & BACON STUFFED CHICKEN BREAST

Juicy chicken breast filled with creamy feta and crispy bacon, served on a fragrant thyme-infused tomato purée with rustic ratatouille.

BEEF FILLET CALZONE

Golden baked pizza pocket filled with sliced beef fillet, melted mozzarella, crispy bacon, and a sweet-spicy black cherry chutney.

FLAME-GRILLED DEBONED CHICKEN

Tender, flame-grilled chicken bursting with flavour, available in BBQ or spicy peri-peri, served with crispy potato wedges, spicy mayonnaise, and seasonal vegetables.

CREAMY CHICKEN, BACON & MUSHROOM FETTUCCINE

Silky fettuccine tossed in a rich cream sauce with tender chicken, smoky bacon, and earthy mushrooms.

TAMARIND CHICKEN

Juicy chicken breast coated in a creamy tamarind and coriander sauce, served with aromatic black rice and seasonal vegetables.

THAI RED CHICKEN CURRY

Fragrant and mildly spicy curry with tender chicken in a coconut-based red curry sauce, served with fluffy rice and fresh vegetables.

DESSERTS

R70p/p

*Choose three dessert options.
Each guest will select one dessert on the evening.*

WHITE CHOCOLATE TART WITH CRANBERRIES & PISTACHIOS

A smooth white chocolate filling balanced with tart cranberries and crunchy pistachios in a buttery crust.

DARK CHOCOLATE MOUSSE CAKE

Layers of rich dark chocolate mousse and chocolate sponge.

TRADITIONAL MALVA PUDDING

Warm, spongy caramelised pudding soaked in a sweet syrup, served for ultimate comfort.

FUDGY TRIPLE CHOCOLATE BROWNIE

Dense and gooey brownie packed with three types of chocolate for intense flavour.

LEMON MERINGUE PIE

Zesty lemon filling topped with light, fluffy meringue on a crisp pastry base.

CLASSIC CRÈME BRÛLÉE

Silky vanilla custard topped with a perfectly caramelised sugar crust.

BAKED CHEESECAKE

Creamy, velvety cheesecake with a rich flavour and buttery biscuit base.

AMARULA MILK TART

A South African favourite infused with smooth Amarula liqueur and a hint of cinnamon.

DON PEDRO

A creamy, boozy dessert drink blended with ice cream and your choice of liqueur.

Fresh & Individual

All dishes are freshly prepared and individually plated for the best possible experience.

We look forward to creating an unforgettable dining experience for you and your guests.



PLATED MENU