



BUFFET MENU 1

R495 PER PERSON

INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

SALADS

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

Three bean and chakalaka salad

Soya and sweet chili marinated beef and boodle salad with julienne carrots, sesame and spring onions

Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing

Antipasti platter, beef pastrami, smoked chicken, salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

ROAST

Mustard and herb crusted beef topside with Yorkshire pudding

Peppercorn sauce, mushroom and brown gravy

HOT BUFFET

Savoury rice with carrot and green pepper

Macaroni and cheese sauce with cheddar melt

Beef short rib potjie with baby potatoes and carrots

Durban Lamb curry with potatoes, peas and roti

Grilled hake with sweet chilli and cream prawn sauce

Chicken Ala king with capsicum and mushrooms

Roasted Mediterranean vegetables

Creamy spinach with butternut

Rosemary roasted potato wedges

DESSERTS

Roasted banana and caramel tartlets

Seasonal fruit salad with a lime syrup

Strawberry swiss rolls

Assorted cheesecakes, black forest and tiramisu

Mini red velvet cake squares

Cape Malva pudding with vanilla custard

Ice cream station with sprinkles and sauces

SPECIAL MEAL REQUIREMENTS



A surcharge of **R640** will be charged per meal for Kosher Buffet

A surcharge of **R340** will be charge per meal for Halaal Buffet

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection, and these will be charged accordingly, over and above your set menu price.

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

BUFFET MENU 2



R545 PER PERSON

INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

SALADS

PLEASE SELECT 5

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

Roasted butternut pearl onion salad with honey and thyme

Salad nicoise with french beans, cherry tomato, baby potatoes, boiled eggs, olives and tuna

Spiced chicken and couscous salad with mint, parsley and lemon

Waldorf salad, green apple, celery, walnuts and yogurt mayo dressing

Broccoli salad with crisp bacon, cheddar and brunoised onion

Tomato and mozzarella with basil pesto.

Three bean and chakalaka salad

Chickpea salad with diced carrot, red onion, peppers and green peas

Pickled baby beetroot salad, quinoa, hazelnuts, feta, grilled onion, baby spinach

Smoked chicken salad, orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing

Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing

Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

COLD PLATTERS

PLEASE SELECT 2

Antipasti platter, beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

Malay-style pickled fish

Grazing platter with crudites, falafel tomato kebab, mozzarella and Kalamata

Marinated half-shell mussels

Shrimp and avocado Ritz verrines

Grilled brinjal, baby marrow fritters and avo hummus dip

ROAST

PLEASE SELECT 2

Rosemary roast leg of lamb with mint jelly

Mustard and herb crusted beef topside with Yorkshire pudding

Black salt rubbed sirloin of beef

Thyme, garlic and pepper crusted whole beef rib

Prego and lemon basted whole chicken

Pork leg with apple sauce



2026

SAUCES

PLEASE SELECT 3

Creamy mushroom sauce

Peppercorn sauce

3 cheese sauce

Garlic sauce

Spicy arabiata sauce

RICE

PLEASE SELECT 1

Savoury rice with carrot and green pepper

Yellow rice with raisins

Cinnamon stick and star anise-infused rice

Egg-fried rice with peas and spring onion

Steamed Basmati rice

PASTA

PLEASE SELECT 1

Lasagne bolognaise

Spinach and ricotta cannelloni

Creamy shrimps, mussels, baby marrow and pesto penne pasta

Roasted butternut lasagne with green beans and mustard seeds

Mushroom Tortellini with wild mushroom sauce

Spinach and feta linguine, basil pesto, olives and fresh cracked black pepper

Macaroni and cheese sauce with cheddar melt

BEEF OR LAMB

PLEASE SELECT 2

Lamb navarin

Durban lamb curry with potatoes, peas and roti

Lamb biryani with potatoes

Beef and carrot casserole

Beef stroganoff with capsicum, mushrooms and red wine

Beef curry with potatoes

Beef short rib, with beans, baby potato and mushrooms

Braised beef oxtail with red wine, baby onion, carrots, and butter beans

FISH

PLEASE SELECT 1

Pan-fried line fish, lemon butter sauce

Fried battered hake

Grilled hake with sweet chilli and cream prawn sauce



2026

CHICKEN

PLEASE SELECT 1

Thai-style chicken green curry

Soya and honey-marinated chicken drumsticks

Chicken coq Au vin, button mushroom and wine

Sticky barbecue roasted chicken wings

Cape Malay chicken curry with tomato sambal, homemade chutney and poppadom

Chicken Ala king with mushrooms and peppers

Butter chicken curry with coconut milk and roti

VEGETABLES

PLEASE SELECT 2

Vegetable stir-fry with cashew, ginger and sesame

Roasted Mediterranean vegetables

Creamy spinach

Butter and cinnamon butternut

Roast sweet potato with anise

Sautéed green beans and carrots, red onions

Buttered mixed vegetables

Ratatouille

Potato and beans curry

Lentils, chickpea and butternut curry

Broccoli Au gratin with cheese sauce

Cauliflower mornay with 3 cheese

Vegetable biryani and dhal

POTATO

PLEASE SELECT 1

Potato and garlic bake

Steamed new parsley potatoes

Farmstyle roast potatoes

Potato gratin with 3 cheese sauce

Rosemary roasted potato wedges

DESSERTS

PLEASE SELECT 6

Roasted banana tiramisu verrines

Seasonal fruit salad with a lime syrup

Bitter chocolate and pecan dobos

Apple and blueberry crumble tartlets

Berry crème brûlée

Chocolate marquise



2026

Mini black forest cupcakes

Baked vanilla cheesecake

Mini Koeksisters (deep fried pastry)

Fresh fruit salad and pouring cream

Baked caramel and apple pudding with vanilla custard

Mini raspberry and pear crumbles with sweet spice cream

Mini peppermint crisp tartlets

Mini cheese cake squares

Chocolate tartlets

Carrot and cream cheese squares

Fruit tartlets

Lemon meringue tartlets

Chocolate Swiss rolls

Strawberry Swiss rolls

HOT PUDDING

PLEASE SELECT 1

Cape Malva pudding with vanilla custard

Caramel and apple pudding

Sticky toffee pudding

Chocolate mud pudding

Bread, butter and banana pudding

ALL ACCOMPANIED WITH VANILLA CUSTARD

ALL BUFFETS TO BE SERVED WITH ICE CREAM SELECTION

TEA/COFFEE IS INCLUDED

SPECIAL MEAL REQUIREMENTS

A surcharge of **R640** will be charged per meal for Kosher Buffet

A surcharge of **R340** will be charge per meal for Halaal Buffet

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BUFFET MENU 3



R595 PER PERSON

INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

SALADS

PLEASE SELECT 5

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

Roasted butternut pearl onion salad with honey and thyme

Salad nicoise with french beans, cherry tomato, baby potatoes, boiled eggs, olives and tuna

Spiced chicken and couscous salad with mint, parsley and lemon

Waldorf salad, green apple, celery, walnuts and yogurt mayo dressing

Broccoli salad with crisp bacon, cheddar and brunoised onion

Tomato and mozzarella with basil pesto.

Three bean and chakalaka salad

Chickpea salad with diced carrot, red onion, peppers and green peas

Pickled baby beetroot salad, quinoa, hazelnuts, feta, grilled onion, baby spinach

Smoked chicken salad, orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing

Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing

Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

COLD PLATTERS

PLEASE SELECT 2

Antipasti platter, beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

Malay-style pickled fish

Grazing platter with crudités, falafel tomato kebab, mozzarella and Kalamata

Marinated half-shell mussels

Shrimp and avocado Ritz verrines

Grilled brinjal, baby marrow fritters and avo hummus dip

ROAST

PLEASE SELECT 2

Rosemary roast leg of lamb with mint jelly

Mustard and herb crusted beef topside with Yorkshire pudding

Black salt rubbed sirloin of beef

Thyme, garlic and pepper crusted whole beef rib

Prego and lemon basted whole chicken

Pork leg with apple sauce



2026

SAUCES

PLEASE SELECT 3

Creamy mushroom sauce

Peppercorn sauce

3 cheese sauce

Garlic sauce

Spicy arabiata sauce

RICE

PLEASE SELECT 1

Savoury rice with carrot and green pepper

Yellow rice with raisins

Cinnamon stick and star anise-infused rice

Egg-fried rice with peas and spring onion

Steamed Basmati rice

PASTA

PLEASE SELECT 1

Lasagne bolognaise

Spinach and ricotta cannelloni

Creamy shrimps, mussels, baby marrow and pesto penne pasta

Roasted butternut lasagne with green beans and mustard seeds

Mushroom Tortellini with wild mushroom sauce

Spinach and feta linguine, basil pesto, olives and fresh cracked black pepper

Macaroni and cheese sauce with cheddar melt

BEEF OR LAMB

PLEASE SELECT 2

Lamb navarin

Durban lamb curry with potatoes, peas and roti

Lamb biryani with potatoes

Beef and carrot casserole

Beef stroganoff with capsicum, mushrooms and red wine

Beef curry with potatoes

Beef short rib, with beans, baby potato and mushrooms

Braised beef oxtail with red wine, baby onion, carrots, and butter beans

FISH

PLEASE SELECT 1

Pan-fried line fish, lemon butter sauce

Fried battered hake

Grilled hake with sweet chilli and cream prawn sauce



2026

CHICKEN

PLEASE SELECT 1

Thai-style chicken green curry

Soya and honey-marinated chicken drumsticks

Chicken coq Au vin, button mushroom and wine

Sticky barbecue roasted chicken wings

Cape Malay chicken curry with tomato sambal, homemade chutney and poppadom

Chicken Ala king with mushrooms and peppers

Butter chicken curry with coconut milk and roti

VEGETABLES

PLEASE SELECT 2

Vegetable stir-fry with cashew, ginger and sesame

Roasted Mediterranean vegetables

Creamy spinach

Butter and cinnamon butternut

Roast sweet potato with anise

Sautéed green beans and carrots, red onions

Buttered mixed vegetables

Ratatouille

Potato and beans curry

Lentils, chickpea and butternut curry

Broccoli Au gratin with cheese sauce

Cauliflower mornay with 3 cheese

Vegetable biryani and dhal

POTATO

PLEASE SELECT 1

Potato and garlic bake

Steamed new parsley potatoes

Farmstyle roast potatoes

Potato gratin with 3 cheese sauce

Rosemary roasted potato wedges

DESSERTS

PLEASE SELECT 6

Roasted banana tiramisu verrines

Seasonal fruit salad with a lime syrup

Bitter chocolate and pecan dobos

Apple and blueberry crumble tartlets

Berry crème brûlée

Chocolate marquise



2026

Mini black forest cupcakes

Baked vanilla cheesecake

Mini Koeksisters (deep fried pastry)

Fresh fruit salad and pouring cream

Baked caramel and apple pudding with vanilla custard

Mini raspberry and pear crumbles with sweet spice cream

Mini peppermint crisp tartlets

Mini cheese cake squares

Chocolate tartlets

Carrot and cream cheese squares

Fruit tartlets

Lemon meringue tartlets

Chocolate Swiss rolls

Strawberry Swiss rolls

HOT PUDDING

PLEASE SELECT 1

Cape Malva pudding with vanilla custard

Caramel and apple pudding

Sticky toffee pudding

Chocolate mud pudding

Bread, butter and banana pudding

ALL ACCOMPANIED WITH VANILLA CUSTARD

ALL BUFFETS TO BE SERVED WITH ICE CREAM SELECTION

TEA/COFFEE IS INCLUDED

SPECIAL MEAL REQUIREMENTS

A surcharge of **R640** will be charged per meal for Kosher Buffet

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Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

BUFFET MENU 4



R630 PER PERSON

INCLUDES A SELECTION OF BREADS, ROLLS AND GRISSINI, SALAD BAR AND DRESSINGS.

Dips and spreads • Hummus • Tapenade • Chive cottage cheese • Baba ghanoush

SALADS

PLEASE SELECT 5

Cobb salad, garden greens, chives, crisp bacon, heirloom, boiled egg and grilled chicken fillet

Roasted butternut pearl onion salad with honey and thyme

Salad nicoise with french beans, cherry tomato, baby potatoes, boiled eggs, olives and tuna

Spiced chicken and couscous salad with mint, parsley and lemon

Waldorf salad, green apple, celery, walnuts and yogurt mayo dressing

Broccoli salad with crisp bacon, cheddar and brunoised onion

Tomato and mozzarella with basil pesto.

Three bean and chakalaka salad

Chickpea salad with diced carrot, red onion, peppers and green peas

Pickled baby beetroot salad, quinoa, hazelnuts, feta, grilled onion, baby spinach

Smoked chicken salad, orzo, zucchini, tomato, mint and capers with Parmesan shavings and lemon dressing

Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing

Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

COLD PLATTERS

PLEASE SELECT 3

Antipasti platter, beef and chicken pastrami, beef salami, smoked beef, marinated artichokes, piquant peppers and wild rocket

Malay-style pickled fish

Grazing platter with crudités, falafel tomato kebab, mozzarella and Kalamata

Marinated half-shell mussels

Shrimp and avocado Ritz verrines

Grilled brinjal, baby marrow fritters and avo hummus dip

ROAST

PLEASE SELECT 3

Rosemary roast leg of lamb with mint jelly

Mustard and herb crusted beef topside with Yorkshire pudding

Black salt rubbed sirloin of beef

Thyme, garlic and pepper crusted whole beef rib

Prego and lemon basted whole chicken

Pork leg with apple sauce



2026

SAUCES

PLEASE SELECT 3

Creamy mushroom sauce

Peppercorn sauce

3 cheese sauce

Garlic sauce

Spicy arabiata sauce

RICE

PLEASE SELECT 1

Savoury rice with carrot and green pepper

Yellow rice with raisins

Cinnamon stick and star anise-infused rice

Egg-fried rice with peas and spring onion

Steamed Basmati rice

PASTA

PLEASE SELECT 1

Lasagne bolognaise

Spinach and ricotta cannelloni

Creamy shrimps, mussels, baby marrow and pesto penne pasta

Roasted butternut lasagne with green beans and mustard seeds

Mushroom Tortellini with wild mushroom sauce

Spinach and feta linguine, basil pesto, olives and fresh cracked black pepper

Macaroni and cheese sauce with cheddar melt

BEEF OR LAMB

PLEASE SELECT 2

Lamb navarin

Durban lamb curry with potatoes, peas and roti

Lamb biryani with potatoes

Beef and carrot casserole

Beef stroganoff with capsicum, mushrooms and red wine

Beef curry with potatoes

Beef short rib, with beans, baby potato and mushrooms

Braised beef oxtail with red wine, baby onion, carrots, and butter beans

FISH

PLEASE SELECT 1

Pan-fried line fish, lemon butter sauce

Fried battered hake

Grilled hake with sweet chilli and cream prawn sauce



2026

CHICKEN

PLEASE SELECT 1

Thai-style chicken green curry

Soya and honey-marinated chicken drumsticks

Chicken coq Au vin, button mushroom and wine

Sticky barbecue roasted chicken wings

Cape Malay chicken curry with tomato sambal, homemade chutney and poppadom

Chicken Ala king with mushrooms and peppers

Butter chicken curry with coconut milk and roti

VEGETABLES

PLEASE SELECT 2

Vegetable stir-fry with cashew, ginger and sesame

Roasted Mediterranean vegetables

Creamy spinach

Butter and cinnamon butternut

Roast sweet potato with anise

Sautéed green beans and carrots, red onions

Buttered mixed vegetables

Ratatouille

Potato and beans curry

Lentils, chickpea and butternut curry

Broccoli Au gratin with cheese sauce

Cauliflower mornay with 3 cheese

Vegetable biryani and dhal

POTATO

PLEASE SELECT 1

Potato and garlic bake

Steamed new parsley potatoes

Farmstyle roast potatoes

Potato gratin with 3 cheese sauce

Rosemary roasted potato wedges

DESSERTS

PLEASE SELECT 8

Roasted banana tiramisu verrines

Seasonal fruit salad with a lime syrup

Bitter chocolate and pecan dobos

Apple and blueberry crumble tartlets

Berry crème brûlée

Chocolate marquise



2026

Mini black forest cupcakes

Baked vanilla cheesecake

Mini Koeksisters (deep fried pastry)

Fresh fruit salad and pouring cream

Baked caramel and apple pudding with vanilla custard

Mini raspberry and pear crumbles with sweet spice cream

Mini peppermint crisp tartlets

Mini cheese cake squares

Chocolate tartlets

Carrot and cream cheese squares

Fruit tartlets

Lemon meringue tartlets

Chocolate Swiss rolls

Strawberry Swiss rolls

HOT PUDDING

PLEASE SELECT 1

Cape Malva pudding with vanilla custard

Caramel and apple pudding

Sticky toffee pudding

Chocolate mud pudding

Bread, butter and banana pudding

ALL ACCOMPANIED WITH VANILLA CUSTARD

ALL BUFFETS TO BE SERVED WITH ICE CREAM SELECTION

TEA/COFFEE IS INCLUDED

SPECIAL MEAL REQUIREMENTS

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