

COCKTAIL MENU SELECTION MINIMUM 25 GUESTS

PLEASE SELECT ONE OF THE FOLLOWING CANAPÉS MENUS OPTIONS:

SELECTION OF 3 COLD, 3 HOT AND 3 SWEET CHOICES - R 265

SELECTION OF 5 COLD, 5 HOT AND 5 SWEET CHOICES - R 365

COLD CANAPÉS

Smoked beef carpaccio and parmesan mousse with rocket on brioche
Sesame chicken, plum sauce and vegetable rice wraps
Peking tofu cones with scallions, noodles and hoisin (v)
Barbecued beef burrito, charred corn and pico de gallo salsa
Caramelized onion and goat cheese pizza with arugula (v)
Salmon California rolls with wasabi and soy
Pickled cucumber and daikon maki rolls (v)
Rare roast beef crostini with beetroot marmalade
Hot smoked trout bowl, spinach quinoa and chive mayonnaise
Pesto marinated bocconcini and heirloom tomato bamboo skewer (v)
Chicken liver parfait with fig and port chutney on toasted baguette

HOT SELECTION

Seared beef fillet, radish, chives, baba ganoush, crispy pitas
Yoghurt spiced lamb kebabs with cucumber mint raita
Soy beef spring rolls, wasabi mayonnaise
Lemon grass chicken satay, spicy peanut sauce
Spiced butter chicken pies with tomato, mint salsa
Charred corn and cheese samoosa, coriander chilli dipping sauce (v)
Crispy vegetable bonda with tamarind chutney (v)
Spanikopita of spinach & feta cheese (v)
Lemon risotto arinchini with fresh basil and cheese center (v)
Jalapeno, aged cheddar rissole, sour cream and chive dip (v)
Kingklip skewers with chilli lime dressing
Wok chicken with egg fried rice in Chinese box
Chicken empanadas with tomato tagine dip
Pulled beef bao with kimchi, scallion and togarashi kewpie mayonnaise
Moroccan vegetable tagine pies (v)
Beer battered calamari, gremolata sprinkle and lemon mayonnaise
Bbq pork slider on pretzel bun with mustard slaw

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

DESSERT SELECTION

Fig and fennel scones with soft brie
Chocolate and blue berry torte
Traditional baked custard tartlets
Hummingbird cake, pecan nut crunch, cream cheese frosting
Almond, white chocolate and raspberry cakes
Banoffee tartlets
Miniature amarula milk tarts with cinnamon sugar
Mini chocolate éclairs
Millionaires caramel cheesecake
Dark chocolate cremeux with torched sugar
Kiwi, pineapple & strawberry skewers
Lemon meringue

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