

BREAKFAST

BREAKFAST 01

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

- Gooley, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate 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)

R180 p/p

- Minimum 14 guests -

BREAKFAST 02

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

- Gooley, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate 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)

R160 p/p

- Minimum 14 guests -

BREAKFAST 03

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

- Gooley, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate 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)

R180 p/p

- Minimum 14 guests -



TELL US WHAT YOU THINK

WE LOVE FEEDBACK! PLEASE SCAN THE CODE AND TELL US ABOUT YOUR EXPERIENCE

BREAKFAST 04

Served Buffet Style

BREAKFAST BUFFET PLATTER

- Devilled eggs
- Bobotie mini omelette
- Mozzarella and bacon mini omelette
- Sweet onion and mushroom frittata
- Ham, mushroom and cheddar frittata
- Rolled French toast with cream cheese and gooseberry compote

DESSERT PLATTER

- Chocolate-dipped strawberries
- Chocolate brownies
- Lemon meringue pies
- Red velvet fairy cakes with cream cheese frosting

DRINKS

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

R180 p/p

- Minimum 14 guests -

BREAKFAST 05

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

- Chocolate-dipped strawberries
- Chocolate brownies
- Lemon meringue pies
- Red velvet fairy cakes with cream cheese frosting

DRINKS

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

R190 p/p

- Minimum 14 guests -

BREAKFAST

BREAKFAST 06

Served Buffet Style

HEALTHY BREAKFAST PLATTER

- Rooibos stewed fruit with Greek yoghurt
- Homemade granola bars
- Fruit kebabs
- Greek yoghurt, lemon curd and toasted nuts

HOME-BAKED PLATTER

- Banana bread with honey-cinnamon butter
- Beetroot-and-ginger bread
- Bran muffin with preserves and cheese
- 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)

R160 p/p

- Minimum 14 guests -

BUBBLY FOR BREAKFAST

One bottle serves 5-6 guests

J.C. LE ROUX 160.00

Sauvignon Blanc / La Chanson / Le Domaine / La Fleurette (non-alcoholic)

DU TOITSKLOOF BRUT 180.00

Undemanding with bracing muscat and lemon tone, lovely and crisp, clean finish

SIMONSIG KAAPSE VONKEL BRUT 320.00

A delicate sophisticated Cap Classique with delicious flavour intensity

SIMONSIG KAAPSE VONKEL ROSE 320.00

A full-flavoured dry sparkling rosé made by the traditional Methode Cap Classique

DA LUCA PROSECCO 290.00

Italian sparkling wine with wonderful peach and apricot aromas; a fresh, zingy palate with just a touch of sweetness and a clean, lingering finish

BRUNCH WITHOUT A MIMOSA IS JUST A SAD BREAKFAST

ADD A JUG OF JUICE 75.00

Ask to add extra pieces of fruit at an additional price

MOCKTAILS

Serves 3 guests

MOCJITO JUG 99.00

Soda, lime, mint

STRAWBERRY AND BASIL SPRITZER JUG 114.00

Strawberry, dash of lemon, basil, soda