

BREAKFAST

BREAKFAST 01

R270 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

R198 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

R245 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	R660
• Baked cheesecake	R950
• Red velvet chocolate cake	R485
• Chocolate cake	R485
• Dark chocolate mousse cake	R620
• Vanilla chiffon cake	R485
• Brownie bottom cookie dough cheesecake	R980
• Amarula milk tart	R560
• Triple chocolate brownies	R45 p/p
• Malva pudding	R50 p/p
• Lemon meringue pie	R600

BREAKFAST 04

R235 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

R245 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

R230 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
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- Minimum 14 guests -

BUBBLY FOR BREAKFAST

One bottle serves 5-6 guests

J.C. LE ROUX	260.00
LA FLEURETTE / LE DOMAINE / SAUVIGNON BLANC / NON-ALCOHOLIC LE DOMAINE	
DU TOITSKLOOF BRUT	290.00
OLD ROAD SPARKLING WINE ROSÉ NON-ALC	280.00
STEENBERG SPARKLING SAUV BLANC	280.00
OLD ROAD GORGEOUS MCC PINOT NOIR	320.00
GRAHAM BECK BRUT MCC	350.00
STEENBERG PINOT ROSÉ MCC	360.00

*Brunch without a Mimosa is
just a sad breakfast*

ADD A JUG OF JUICE 96.00
Ask to add extra pieces of fruit at an additional price

MOCKTAILS

Serves 3 guests

MOCITO JUG	120.00
Soda, lime, mint	
STRAWBERRY AND BASIL SPRITZER JUG	140.00
Strawberry, dash of lemon, basil, soda	