

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