



*Vintage Yard*

# Menu

2024



# Menu

## Bronze Option

R385 p/p  
Canape Table  
1 Welcoming drink

2 Meat Options  
Rice  
Baby potatoes  
2 Vegetables  
1 Salad

## Silver Option

R445 p/p  
Canape Table  
1 Welcoming drink

1 Starter  
  
2 Meat Options  
Rice  
Baby potatoes  
2 Vegetables  
1 Salad

1 Pudding

## Gold Option

R465 p/p  
Canape Table  
1 Welcoming drink

1 Starter  
  
3 Meat Options  
Rice  
Baby potatoes  
2 Vegetables  
2 Salads  
  
1 Puddings

## Feast Style Option

R455 p/p  
1 Canape Option  
1 Welcoming drink

Food is served on a long  
wood board serving 6 people  
Lamb tjops, chicken pieces and meat roast;  
Roasted baby potatoes  
pumpkin fritters with caramel sauce;  
phillo baskets filled with cream spinach and feta;  
Rice and Mix green salad; sosatie

1 Pudding

# Menu

## Canape Options

A variety of freshly baked breads served with butter, preserves, a variety of pates, accompanied by cold meat and cheeses platters and fresh fruit

Extra add on:

Samoosas R10 p/p - Meat balls R10 p/p - Droewors R12 p/p  
Biltong broodjies R5 p/p - Variety cocktail pies R10 p/p

## Drink Options

- Berry infused cocktail - Beer shandy
- Champagne spritzer - Sherry

## Starter Options

- Bacon quiche - Spinach & feta quiche
- Ham & cream cheese pancakes - Chicken mayonaise pancakes
- Butternut soup - Biltong Soup
- French loaf with cream cheese and biltong
- Phyllo basket filled with creamy spinach & feta
- Phyllo basket filled with snoek & sweet figs with a blue cheese sauce

## Meat Options

- Roast Beef - Pork Roast - Baked leg of lamb - Smoked pork
- Lamb curry - Pork Sausages - Chicken Pie - Chicken ala-king
- Bobotie - Lasagne - Cottage Pie - - Roasted Chicken pieces -
- Lamb tjops (R15 p/p extra)
- Lamb on the Spit (R45 p/p extra - must be more than 50 guests)

## Vegetable Options

- Creamy green beans - Creamed Spinach
- Peas, carrots, corn and cauliflower with cheese sauce
- Roasted mix veggies - Sweet carrots - Baked Sweet potato dish
- Pumpkin fritters with caramel sauce - Patatrolle



# Menu

## Rice Options

- Basmati Rice - Tastic Rice - Spicy Rice

## Salad Options

- Mix Green Salad - Noodle Salad - Carrot Salad - Coleslaw Salad - Broccoli & Cauliflower salad  
- Lettuce, pea, egg and cheese Salad - Curry peach salad - Curry banana salad

## Desert Options

- Malva with custard - Ice cream with chocolate sauce - Sticky Chocolate Pudding  
- Sous kluitjies - Cheesecake - Chocolate brandy cake - Creme Brulet  
- Shooter Glasses ( Chocolate mouse, cheesecake & peppermintcrisp tart)  
- Fruit salad with ice cream - Chocolate mouse

## Snack dessert ( Choose 3 )

Milk tarts, Koeksisters, Creampuffs, Mint balls, Date balls, Carrot cakes,  
Lamingtons, Topsy tarts, Caramel tarts, Lemon tarts, Pineapple tart,  
Rice crispy cookies or Brownies.

## Kids Menu

Bronze R190 - Silver R210 - Gold R230 (per child) ages 3-12

Feast Style R230 per child unless they are seated at the main tables then they are charged full adult price

Kids eat from same menu as adults

You may bring party boxes with additional sweets/chips/toys etc.  
Please note that the party boxes do not replace the food option for children.



# Menu

## Drinks

### Table Wine & Champagne

We can provide the wine for your tables.

Please let us know what type you prefer and we will quote you on it.

If you wish to provide your own wine a corkage fee of R75 per bottle will be charged.

A R15 corkage will be charged for all extra shooters/dinky drinks/beers&ciders that you wish to provide.

We provide 2 bottles of sparkling wine per table of 12 - 14 people

## Drinks

Drinks that are included in venue hire:

One fruit juice jug per table

One lemon & Ice water jug per table

Fruit juice and Lemon water at pre-reception snacks area

Coffee and tea station after dinner

Champagne for the tables.

### Optional Extra Drinks

Sherry R20p/p

Bottled water for church service R15p/p

Rum bar R50 p/p

Brandy bar R50 p/p

Gin bar R50 p/p

The Gin, brandy and rum bar is served on the island by a barmen -  
guests can choose from a variety of condiments and mixes.

We also offer wood laser cut drink vouchers @ R50 p/person ,  
where the guests can then go and get a drink at the bar - this makes a great thank you gift!

For the pre-drinks served after the ceremony,  
please give us a list of drinks /ciders/codas that you would like to serve and we will quote you on it.

