



MOUNT EDGECOMBE
COUNTRY CLUB ESTATE

2024

MOUNT EDGECOMBE COUNTRY CLUB

**LUNCH & DINNER
FUNCTIONS**



VENUES



KINGFISHER

This venue has a gorgeous wood bar and flows onto our deck which overlooks our Golf Course. It is ideal for events between 40 and 60 guests.



KINGFISHER AND WEAVERS NEST COMBINED

Combined, we can cater for up to 120 guests.



WEAVERS NEST

This is a smaller and more intimate venue that can cater for events from 40 to 60 guests. It also has a deck with stunning views of our Golf Course.



SANDPIPER

With its vast size, it is an ideal venue for events with up to 250 guests. Renovated with hanging lights, mirrors and grey carpets, making it simply magical.

LUNCH & DINNER BUFFET OPTIONS

Our packages are an all inclusive cost per person, however, if your function falls below 40 adults, a venue hire fee will apply.

**There will be a surcharge of R80 per person to swap beef for lamb.*

BUFFET 1 – R295 per person

Bakers Basket of Cocktail Rolls and Butter
Build your Own Salad with variety of Condiments and Dressings
Traditional Chicken and Potato Curry
Rice
Vegetable Lasagne
Pickles, Sambals and Chutney
Tea/Coffee station

BUFFET 2 - R400 per person

Bakers Basket of Cocktail Rolls and Butter
Build your Own Salad with variety of Condiments and Dressings
Traditional Chicken and Potato Curry
Roast Beef served with Gravy and Horseradish
Rice
Vegetable Lasagne
Roasted Potatoes, Onion and Carrots with Garlic Butter
Pickles, Sambals and Chutney
Tea/Coffee station

BUFFET 3 - Silver - R495 per person

MAINS

COLD SELECTION

Build your Own Salad with variety of Condiments and Dressings

Classic Potato Dill and Celery Salad

Cucumber and Mint Chicken Cous Cous Salad

Shell Pasta Salad of Mozzarella, Cherry Tomato and Basil Pesto

HOT SELECTION

Traditional Lamb and Potato Curry

Chefs Seasoned Grilled Mini Steaks with Braised Onion and Tomato OR Spice-Rubbed Chicken Pan Roast

Dill and Lemon Pan Fried Hake

Savoury Rice

Butter Bean and Potato Curry

Vegetable Lasagne

Classic Roast Potatoes

Chefs Roasted Seasonal Vegetables

Pickles, Sambals and Chutney

DESSERT

Malva Pudding served with Custard

Fresh Seasonal Fruit Salad and Ice Cream

Cheesecake

Chocolate Cream Profiteroles

Vanilla and Berry Gateaux

Tea/Coffee station



BUFFET 4 - Gold - R565 per person

STARTER PLATTERS ON THE TABLE

VEGETARIAN PLATTER

Crumbed Mushrooms, Coriander and Spinach Chilli Bites, Jalapeno Cream Cheese Poppers, served with Ranch Dipping Sauce

MEAT PLATTER

Mini Lamb Samosas, Chicken Pies and Chicken Kebabs, served with minted chilli sauce

MAINS

Bakers Basket of Cocktail Rolls and Butter

COLD SELECTION

Build your Own Salad with variety of Condiments and Dressings

Classic Potato Dill and Celery Salad

Cucumber and Mint Chicken Cous Cous Salad

Shell Pasta Salad of Mozzarella, Cherry Tomato and Basil Pesto

HOT SELECTION

Traditional Lamb and Potato Curry

Tender Roast Beef with Gravy and Horseradish

Roasted Peri Peri Chicken

Baked Herb and Feta Crusted Line Fish

Basmati Rice

Butter Bean and Potato Curry

Vegetable Lasagne

Classic Roast Potatoes

Chefs Roasted Seasonal Vegetables

Roti and Pappadums

Pickles, Sambals & Chutney

DESSERT

Malva Pudding served with Custard

Fresh Seasonal Fruit Salad and Ice Cream

Cheesecake

Chocolate Cream Profiteroles

Vanilla and Berry Gateaux

Tea/Coffee station

***ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

LUNCH & DINNER BUFFET OPTIONS

BUFFET 5 - Platinum - R655 per person

STARTER PLATTERS ON THE TABLE

VEGETARIAN PLATTER

Crumbed Mushrooms, Coriander and Spinach Chilli Bites, Jalapeno Cream Cheese Poppers, served with Ranch Dipping Sauce

MEAT PLATTER

Mini Lamb Samosas, Chicken Pies and Chicken Kebabs, served with minted chilli sauce

MAINS

Bakers Basket of Cocktail Rolls and Butter

COLD SELECTION

Build your Own Salad with variety of Condiments and Dressings

Seafood Cocktail, Mari Rose Sauce, Fresh Garden Greens

Grilled Sweet Chilli Chicken, Peppadew and Pineapple Salad

Shell Pasta Salad of Mozzarella, Cherry Tomato and Basil Pesto

Classic Potato Dill and Celery Salad

HOT SELECTION

Traditional Lamb and Potato Curry

Roast Leg of Lamb with Roasting Pan Juices and Gravy

Roasted Peri Peri Chicken

Baked Linefish, Creamy Mustard and Citrus Sauce Gratinated

Savoury Rice

Prawn Chutney OR Curry

Butter Bean and Potato Curry

Vegetable Lasagne

Classic Roast Potatoes

Chefs Roasted Seasonal Vegetables

Roti and Pappadums

Pickles, Sambals and Chutney

DESSERT

Malva Pudding served with Custard

Fresh Seasonal Fruit Salad and Ice Cream

Fruit Flan Tarts

Berry Mousse Cups

Chocolate Cream Profiteroles

Tiramisu

Tea/Coffee station

VEGETARIAN BUFFET - R450 per person

STARTER PLATTERS ON THE TABLE

Mini Cheese & Corn and Potato Samosas, Coriander & Spinach Chilli Bites, Potato Bhaja, Patha Rolls, Minted Chilli & Coriander Mayo Dipping Sauces

MAINS

Bakers Basket of Naan Buns and Butter

COLD SELECTION

Crunchy Green Salad with Mint and Chilli Dressing

Carrot, Mint and Red Onion with Yoghurt

Shell Pasta Salad of Mozzarella, Cherry Tomato and Basil Pesto

HOT SELECTION

Vegetable Breyani and Dhall

Savoury Rice

Butter Bean and Potato Curry

Tomato Chutney with Paneer

Braised Green Beans and Potato

Mushroom, Cashew and Peas Curry

Thai Veg Stir-fry

Roti and Pappadums

Pickles, Sambals and Chutney

DESSERT

Fresh Seasonal Fruit Salad and Ice Cream

Soji with Sultanas and Almonds OR Vermicelli with Toasted Shaved Coconut and Pistachio

Tea/Coffee station



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BUFFET MENUS INCLUDES THE FOLLOWING

- Venue hire
- Setup and breakdown (excluding décor)
- Cutlery, crockery, glasses, white tablecloths & white napkins
- Staff
- Duty Manager on the day
- PA System, screen and projector, lectern & microphone
- Round tables and chairs

Let us know of any special dietary requirements and we will gladly arrange them for you. The menu price per guest excludes beverages.

Please note: Functions that run over the specified time frames will be charged an additional venue hire fee due to the venue being unavailable to host another function.

Time frames: 08h00 – 15h00 or 16h00 – 00h00



DELUXE BRAAI MENU - R510 per person

(Includes Charcoal Braai and Condiments)

COLD SELECTION

Creamy Potato and Chive Salad
Lettuce, Cucumber and Onion Salad
Bean Salad
Garlic Bread and Rolls with Butter

HOT SELECTION

Lamb Braai Chops
Braai Steaks
Farm style Boerewors
Papert
Chakalaka
Sweet Paprika and Herb Chicken Thighs
Sweet Potato and Corn Bake
Grilled Vegetables

DESSERT

The Ultimate Peppermint Crisp Tart OR Classic
Baked Milk Tart OR Saucy Chocolate Malva Pudding
with Braai Marshmallows



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We look forward to making your function an unforgettable one!



LEANNE GOOSEN
Events Manager

Phone: 031 539 5330 | Email: functions@mountededgecombe.com

Physical address: 1 Golf Course Drive, Gate 2, Mount Edgecombe