

Cocktail Functions 2018

KINGFISHER BAR

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



WEAVER'S NEST

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



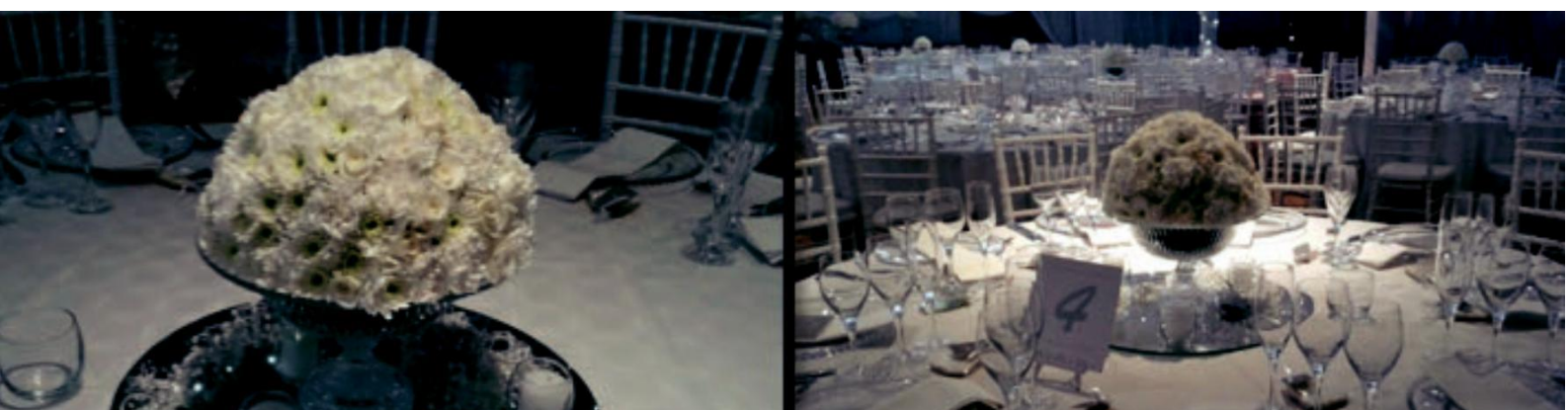
KINGFISHER BAR & WEAVER'S NEST COMBINED

There is a concertina door that separates these 2 rooms. Combined, we can cater for up to 120 guests.



SANDPIPER ROOM

With its vast size, it is an ideal venue for functions with up to 250 guests.



Platinum Deluxe Snacks Menus

Platinum Menu 1 R185.00 per person

- o Mini spinach and feta quiche
- o Jalapeno and cheddar rissoles
- o Coronation chicken stuffed mini pitas
- o Mini chicken bunny chow
- o Mini chicken Prego roll
- o Mini beef burger sliders
- o Fish cake and avocado salsa
- o Roast Beef Bruschetta with Caramelized Onion & Rocket
- o Chocolate brownies topped with Chantilly cream
- o Cocktail milk tarts

Platinum Menu 2 R215.00 per person

- o Ham, cheese, tomato and rocket sandwiches
- o Avocado, peppadew, and red onion marmalade bruschetta
- o Phyllo pastry stuffed with spinach and feta (spanakopita)
- o Tandoori chicken, onion and pepper skewer
- o Mini chicken burger slider
- o Chicken and basil terrine with onion chutney
- o Mini beef bunny
- o Mini rump Prego roll
- o Prawn rissoles
- o Cocktail apple crumble
- o Lemon meringue

Platinum Menu 3 R255.00 per person

- o Mini Cheese puff pies
- o Caprice salad of mozzarella, tomato, basil pesto and rocket bruschetta
- o Chicken, peppadew and rocket tartlets dressed with wholegrain mayonnaise
- o Mini chicken bunny chow
- o Coronation chicken and mayonnaise served with radish disk bruschetta
- o Mini chicken pies
- o Mini beef burger sliders
- o Mini lamb bunny chow
- o Cocktail Beef samoosa
- o Roast Beef Bruschetta with Caramelized Onion & Rocket
- o Deep fried tiger prawn tail coated in panko bread crumbs
- o Prawn rissoles
- o Mini peppermint crisp tart
- o Lemon meringue

Platinum Deluxe Menu R305.00 per person (Continued on next page...)

- o Smoked salmon roses with cottage cheese and caviar topping
- o Marinated olives
- o Herb infused feta
- o Halloumi and eggplant rolls with mint yoghurt
- o Artichokes with lemon and peppered olive oil
- o Chicken liver pate
- o Ham selection
- o Salami selection
- o Black forest ham selection
- o Bread roll selection
- o Stuffed peppadews
- o Basil pesto, hummus and scordillia dips
- o Cheese platter of Blue Cheese, Mixed Indezi, Camembert, Brie
- o Grapes

Platinum Deluxe Menu Continued from previous page...

- o Preserves
- o Crostini sticks
- o Mixed nuts
- o Cranberry jelly
- o Strawberries
- o Sliced peppered sirloin of beef
- o Wholegrain cape mustard
- o Rocket
- o Marinated roasted aubergine with Tzatziki
- o Cherry tomatoes
- o Chicken, apricot and coronation mayonnaise bruschetta with radish disk
- o Bruschetta caprice with basil pesto, mozzarella and tomato
- o Gourmet mini chicken bunny chows topped with carrot salad

Standard Platters

Mini Croissant Platter (consists of 20 items)

- o Cucumber and cheese R385.00
- o Egg mayonnaise R385.00
- o Cheese and basil pesto R385.00
- o Ham & cheese R385.00

Danish Platter (consists of 20 items)

- o Mixed Danish pastries R320.00

Mini Quiche Platter (consists of 20 items)

- o Chicken & mushroom R220.00
- o Spinach & feta R220.00
- o Butternut & mushroom R220.00

Samoosa /Spring roll Platters (consists of 20 items)

- o Cocktail potato samoosa R120.00
- o Cocktail sweet corn and cheese samoosa R120.00
- o Cocktail beef samoosa R180.00
- o Cocktail chicken samoosa R180.00
- o Cocktail vegetable spring roll R180.00
- o Cocktail chicken spring roll R200.00

Slider Platters (consists of 20 items)

- o Mini chicken burgers R360.00
- o Mini beef burgers R360.00
- o Mini chicken prego roll R340.00

Mini Bunny Chow Platters (consists of 20 items)

- o Mini broad bean bunny chow R290.00
- o Mini chicken bunny chow R390.00
- o Mini beef bunny chow R390.00
- o Mini lamb bunny chow R440.00

Carnivore Platter (caters for 10 guests)

- o German sausages R485.00
- o Mince balls
- o Mini beef chipolata sausage
- o Chicken drumettes

Sauces to accompany Platters	R22.00 each
o Barbeque sauce	
o Tikka sauce	
o Sweet chilli sauce	
o Tartar sauce	
o Prego sauce	

“Build Your Own Platter” Options

Vegetable

o Mini butternut and mushroom quiche	R11.00 pp
o Mini spinach and feta quiche	R11.00 pp
o Jalapeno and cheddar rissoles	R16.00 pp
o Mini broad bean bunny chow	R14.50 pp
o Mini Cocktail potato samoosa	R6.00 pp
o Phyllo pastry stuffed with spinach and feta (spanakopita)	R18.00 pp
o Crumbed mushrooms (100g)	R24.00 pp
o Mini Cheese puff pies	R12.00 pp
o Chilli bite	R7.00 pp
o Cocktail vegetable spring rolls	R9.00 pp

Chicken

o Coronation chicken stuffed mini pitas	R14.50 pp
o Chicken, peppadew and rocket tartlets dressed with wholegrain mayonnaise	R16.50 pp
o Tandoori chicken and pepper skewer	R19.50 pp
o Mini chicken bunny chow	R19.50 pp
o Mini chicken rissoles	R18.00 pp
o Mini chicken pies	R12.00 pp
o Cocktail chicken spring rolls	R10.00 pp
o Cocktail chicken samoosa	R9.00 pp
o Mini chicken Prego roll	R17.00 pp
o Mini chicken burger slider	R17.00 pp

Meat

o Mini cheese beef burger sliders	R17.00 pp
o Cocktail beef sausage roll	R9.00 pp
o Mini lamb bunny chow	R22.00 pp
o Mini beef bunny	R19.50 pp
o Cocktail Beef samoosa	R9.00 pp
o Mint and coriander meat balls	R10.00 pp

Seafood

o Fish cake	R14.50 pp
o Deep fried tiger prawn tail coated in panko bread crumbs	R22.00 pp
o Prawn rissoles	R19.50 pp

Bruschetta

o Coronation chicken and mayonnaise served with radish disk	R12.00 pp
o Smoked salmon, cream cheese, fried caper and basil pesto drizzle	R24.00 pp
o Caprice salad of mozzarella, tomato, basil pesto and rocket	R14.50 pp
o Roast Beef Bruschetta with Caramelized Onion & Rocket	R14.50 pp
o Roasted Pepper Bruschetta with Basil Pesto & Toasted Sunflower seeds	R14.50 pp
o Chicken Liver Pate Bruschetta with Whipped Feta & Crispy Sage	R14.50 pp
o Avocado, peppadew, and red onion marmalade	R14.50 pp
o Smoked chicken, rocket, peppadew and mayonnaise	R16.50 pp

Canapes

o	Caramelised onion and feta tartlets	R11.00 pp
o	Spinach and feta roulade pastry puffs	R14.50 pp
o	Roasted Beetroot, Caramelized Onion & Rocket Pesto Pastry Cup	R14.50 pp
o	Parma ham and melon sticks	R17.00 pp
o	Smoked salmon and cream cheese blinis	R24.00 pp
o	Vo-au-vent with creamy smoked chicken and peppadew	R13.00 pp

Sandwiches

o	Cheese, tomato and basil pesto	R38.50 pp
o	Coronation chicken and rocket	R38.50 pp
o	Egg, rocket and mayonnaise	R38.50 pp
o	Ham, cheese, tomato and rocket	R42.00 pp
o	Beef pastrami, rocket and mustard	R42.00 pp

Baguettes

o	Boerewors roll with onion	R47.00 pp
o	Cheese, tomato, rocket and basil pesto	R47.00 pp
o	Chicken, rocket and mayonnaise	R47.00 pp
o	Ham, tomato, cheese and rocket	R47.00 pp
o	Beef pastrami, tomato, cheese, rocket and mustard	R48.50 pp

Sweet Options

o	Muffins (Choc Chip, Lemon Poppy, Cappuccino, Mixed Berry)	R17.00 pp
o	Chocolate brownies topped with Chantilly cream	R13.00 pp
o	Mini red velvet cupcakes	R11.00 pp
o	Assorted Danish pastries	R16.00 pp
o	½ savoury scone topped with cheese and basil pesto	R10.50 pp
o	½ scone topped with Chantilly cream and strawberry	R9.50 pp
o	Doughnut balls rubbed in sugar and cinnamon	R9.00 pp
o	Mini chocolate mousse tarts	R10.00 pp
o	Lamingtons	R12.00 pp
o	Cocktail milk tarts	R12.00 pp
o	Cocktail apple crumble	R12.00 pp
o	Mini peppermint crisp tart	R14.50 pp
o	Lemon meringue	R14.50 pp
o	Dark chocolate profiteroles	R9.00 pp
o	Chelsea buns	R9.00 pp
o	Sticky buns	R9.00 pp
o	Biscotti	R7.00 pp
o	Shortbread	R7.00 pp



High Tea Menus

Package 1 R140.00 per person

- o Half scone with cream and jam
- o Triple chocolate brownies topped with Chantilly cream and strawberry slice
- o Apple and cinnamon crumble sweet tarts
- o Passion fruit cheese cake tarts
- o Lemon meringue tartlets
- o Cocktail red velvet cupcakes with lemon creamed icing
- o Dark chocolate profiteroles
- o Doughnut hole rubbed with cinnamon and sugar

Package 2 R180.00 per person

- o Half scone with cream and jam
- o Triple chocolate brownies topped with Chantilly cream and strawberry slice
- o Apple and cinnamon crumble sweet tarts
- o Passion fruit cheese cake tarts
- o Lemon meringue
- o Red velvet cupcakes
- o Dark chocolate profiteroles
- o Mini butternut and mushroom quiche
- o Mini napoleon wafer with icing sugar and chocolate swirl
- o Doughnut holes rubbed in sugar and cinnamon
- o Mini peppermint crisp tart

*Prices quoted are subject to change without notice

*Please note: there is a setup fee applicable for all functions that only order off this menu

CONTACT

We look forward to making your function/golf day unforgettable!

FOR PRIVATE & CORPORATE

FUNCTIONS Please contact Leanne

Goosen Phone: 031 539 5330

Email: functions@moutecc.co.za

FOR CORPORATE GOLF DAYS

Please contact Thobile

Mhlongo Phone: 031 539 5330

Email: corporategolf@moutecc.co.za



SETUP FEES 2018

Please note: There is NO Setup/Venue Fee charged for Weddings, Golf Days, Conferences and Functions where you order off of our Buffet Menu or Plated Menu if it falls within the specified time frames

Kingfisher Bar (max 60 guests)

Member rate:	Half day	R 2 145.00
	Full day	R 3 630.00
Non- Member rate:	Half day	R 4 345.00
	Full day	R 5 775.00

Weaver's Nest (max 60 guests)

Member rate:	Half day	R 2 145.00
	Full day	R 3 630.00
Non- Member rate:	Half day	R 4 345.00
	Full day	R 5 775.00

Kingfisher Bar & Weaver's Nest Combined (max 120 guests)

Member rate:	Half day	R 5 775.00
	Full day	R 8 690.00
Non- Member rate:	Half day	R 8 690.00
	Full day	R 11 605.00

Sandpiper Room (max 250 guests)

Member rate:	Half day	R 5 500.00
	Full day	R 9 350.00
Non- Member rate:	Half day	R 8 250.00
	Full day	R 11 000.00

The Boardroom (max 14 guests)

Member rate:	Half day	R 1 320.00
	Full day	R 2 200.00
Non- Member rate:	Half day	R 1 925.00
	Full day	R 2 860.00

Corporate:	Half day:	08h00 – 12h00 Full day: 08h00 – 00h00 12h30 – 17h00
Private:	Half day:	08h00 – 15h00 Full day: 08h00 – 00h00 16h00 – 00h00

*Prices quoted are subject to change without notice

TEL | 031 539 5330 | ADDRESS | Gate 2, Golf Course Drive, Mount Edgecombe, KZN



MOUNT EDGECOMBE COUNTRY CLUB
PREFERRED SUPPLIERS 2018

Supplier	Company	Name	Phone	Email
Marquee Hire	Maverick Tents	Matt	082 777 7364	matt@mavericktents.co.za
Décor/tables & chair hire	Designer Décor	Aleeka McLellan	079 892 1496	contact@designerdecor.co.za
	Finishing Touches	Sandy Lunn	082 603 9100	sandra.lunn@gmail.com
	The Creativity Lab	Tash Sutherland	082 660 7472	tash@thecreativitylab.co.za
	Seating Plan	Cheryl Law	083 286 2810	cheryl@seatingplan.co.za
	Hedgehog Parties	Cathy Vere	076 264 8248	hedgehogparties@gmail.com
	Liquid Blue Event Furniture	York Lawrence	083 659 4433	york@liquidblue.biz
Wedding Planner/Décor	Weddings & Functions by Jackie	Jackie Sullivan	083 535 7542	Jackie.j.sullivan@gmail.com
Draping & Fairy Lights	Kaptain's Decorative Lighting	Basil	081 388 5739	kaptain@absamail.co.za
Sound	GearHouse	Kevin Beaton	083 607 3031	beaton@gearhouse.co.za
	Natal Video Hire	Dennis Waugh	031 564 5112	dennis@natalvideohiring.co.za
	XAV	Dan Bardone	083 463 2201	xav@workmail.com
Flowers	Simply Bliss	Neil Lessick	083 452 2554	
	Flowers by Leigh	Leigh Hollis	082 338 7073	leighhollis@yahoo.com
	Flowers at the Crescent	Pat	031 566 6837	flower@telkomsa.net
DJ	Sounds Unique	Grant Boonzaaier	082 924 5837	grant@soundsunique.co.za
	Top Jocks	Dave Ward	082 777 7389	office@topjocks.co.za
Entertainment	RBT Music Group	Amy White	082 494 8887	rbtmusicgroup@gmail.com
	Musician	Karel Jordaan	071 758 2273	kareljordaan@yahoo.com
Accommodation	Kingfisher Lodge	Anthony Buckley	031 539 7799	ant@kingfisherlodge.co.za
Hair Stylists	Bridget Hair Stylist	Bridget	079 307 0973	bridgetallcock@hotmail.com
	Final Cut	Casey Smith	031 561 7423	kcsmithertz@gmail.com
Make-up	Skin Savvy	Angelique	083 658 6764	info@skinsavvy.co.za
	Nixon Make-Up	Lindsay Nixon	082 554 3006	nixonmakeup@gmail.com
	Beauty Beyond by Claudette	Claudette	076 955 0327	info.beautybeyond@gmail.com
Wedding Photographer	Summertown	Katie Wisdom		summertownpictures@gmail.com
	Vanilla Photography	Bron Fourie	082 780 6997	bron@vanillaphotography.co.za
Wedding Videographer	James Gibbs Studio	James Gibbs	084 580 62 73	james@jamesgibbs.co.za
General Photographer	Alan Nixon Photography	Alan Nixon	083 448 7542	photography@alannixon.co.za
	DC Photography	Darrel Collins	082 921 5989	photography@darrelcollins.co.za
	Click Photo	Jared Govender	061 835 0786	jared@clickphoto.co.za
	The Shank Tank	Stacey		hello@theshanktank.co.za
Photo Booth	INSTA-Cam	Scott Arbrahamse	061 495 2367	info@instacamphotobooth.co.za
Dress maker		Carol Palmer	031 564 5621	
Cakes	Kupcake Heaven	Rowena Naidoo	079 785 0100	info@kupcakeheaven.co.za
	The Baking Room		062 307 2054	bakingroomdurban@gmail.com