

# Functions Buffet Menu 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.



# Menu Options

Please note that the following options are examples, and can be amended to suit your own requirements.

<p>Buffet Menu Example 1</p> <p>Cocktail Rolls &amp; Butter</p> <p>Chicken Curry Rice Sambals</p> <p>Tea &amp; Coffee</p> <p><b>R145.00 per person</b></p>	<p>Buffet Menu Example 2</p> <p>Cocktail Rolls &amp; Butter Salad Valley</p> <p>BBQ &amp; Rosemary Chicken Roast Potatoes</p> <p>Mixed Sautéed Vegetables</p> <p>Fruit Salad &amp; Cream &amp; Ice-cream Tea &amp; Coffee</p> <p><b>R200.00 per person</b></p>
<p>Buffet Menu Example 3</p> <p>Cocktail Rolls &amp; Butter Potato, gherkin and red onion salad</p> <p>Chicken Curry with rice, sambals and chutney Beef sirloin with horseradish and gravy Vegetable lasagne</p> <p>Tea &amp; Coffee</p> <p><b>R270.00 per person</b></p>	<p>Buffet Menu Example 4</p> <p>Cocktail Rolls &amp; Butter Salad Valley</p> <p>Beef sirloin with horseradish and gravy Deep fried baby hake with tartar sauce Roast peri peri chicken pieces Mixed Sauteed Vegetables</p> <p>Fruit Salad &amp; Cream &amp; Ice cream Tea &amp; Coffee</p> <p><b>R310.00 per person</b></p>
<p>Buffet Menu Example 5</p> <p>Cocktail Rolls &amp; Butter Salad Valley</p> <p>Beef Sirloin with horseradish and gravy Chicken Curry with rice &amp; sambals Penne Putanesca Creamed Spinach</p> <p>Fruit salad &amp; cream &amp; ice cream Tea &amp; Coffee</p> <p><b>R335.00 per person</b></p>	<p>Buffet Menu Example 6</p> <p>Cocktail Rolls &amp; Butter Salad Valley</p> <p>Potato, gherkin and red onion salad Marinated roast lamb leg Chicken curry with rice, sambals and chutney Beef Lasagne Mixed Sauteed Vegetables Sweet Roasted Butternut</p> <p>Tea &amp; Coffee</p> <p><b>R390.00 per person</b></p>

Includes the following:

- Venue hire
- Setup (excluding décor)
- Cutlery, crockery, glasses, white tablecloths & white napkins
- Staff (excluding gratuity)
- PA/AV System, screen, projector, lectern & microphone
- Round tables & chairs

# Tailor make your own menu from the options below:

\*complimentary cocktail rolls with butter and tea & coffee are served with all meals

## Cold Starters and Salads

- o Seafood marinara coated in a light tangy cocktail dressing
- o Cape style pickled fish
- o Thai flavoured marinated mussels
- o Cold meat platter
- o Table platter of hummus, melitzana and salmon dip with garlic focaccia
- o Antipasto platter of cold meats, chicken liver pate, marinated olives, peppadews, cold meats and dips
- o Salad Valley (Assorted Garden Greens Deconstructed) (V)
- o Roast butternut, rocket, sundried tomato and chickpea salad with toasted sunflower seeds (V)
- o Traditional Greek salad (V)
- o Potato, gherkin and red onion salad (V)
- o Chicken Caesar salad
- o Penne pasta salad with tuna, olives and sundried tomato pesto salad
- o Carrot and chilli salad (V)
- o Beetroot, red onion and feta salad (V)
- o 3 Bean and coriander salad (V)
- o Coleslaw and raison salad (V)
- o Assorted mini quiches

## Hot Starters

- o Deep fried salt and pepper squid with tartar sauce
- o Rosemary beef and pepper skewers
- o Peri peri chicken livers and garlic bruschetta
- o Creamy mussel chowder
- o Jalapeno and cheddar rissoles
- o Sticky buffalo wings
- o Sundried tomato, butternut and parmesan gnocchi
- o Herbed fish cakes with tartar sauce
- o Deep fried chicken ravioli and basil pesto cream sauce
- o Deep fried jalapeno and cheddar rissoles (V)
- o Deep fried halloumi and sweet chilli sauce (V)
- o Crumbed mushrooms and tartar sauce (V)
- o Spanakopita triangles of phyllo pastry stuffed with spinach and feta (V)
- o Marinated vegetable kebabs with spiced coriander yoghurt (V)

## Soups (served with rolls)

- o Butternut soup (V)
- o Mushroom (V)
- o Vegetable (V)
- o Potato and leek soup with garlic and herb bruschetta
- o Red Thai flavoured mix seafood soup (mussel meat, calamari, prawn tail, crab stick) with garlic brushed bruschetta
- o Creamy chicken and vegetable soup
- o Tomato and basil soup (V)

## Roasts

- o Beef sirloin
- o Gammon
- o Leg of pork
- o Barbeque & Rosemary chicken
- o Mozambique Peri Peri chicken
- o Lemon & Herb chicken
- o Deboned Lamb Leg

## Casseroles

- o Mutton breyani & dhal
- o Chicken a la king with rice
- o Chicken breyani served with dhal
- o Chicken & butternut lasagne
- o Chicken curry with rice and sambals
- o Chicken tagine with rice
- o Chicken stir-fry with rice
- o Parmesan chicken bake
- o Beef curry with rice and sambals
- o Beef lasagne
- o Beef stroganoff with rice
- o Vegetable curry with rice and sambals (V)
- o Irish beef stew
- o Macaroni & Cheese (V)
- o Macaroni, Bacon & mushroom
- o Fettuccini Alfredo (Ham & Mushroom)
- o Penne Putanesca
- o Beef Osso Bucco with rice
- o Beef stir-fry with rice
- o Beef bourguignon
- o Chicken and prawn curry with rice and sambals
- o Mutton curry with rice and sambals
- o Potato and chickpea curry with rice and sambals (V)
- o Broad bean curry and rice (V)
- o Prawn tail curry with rice and sambals
- o Lamb curry with rice and sambals
- o Chickpea, potato and spinach jalfrezi with cilantro chutney (V)

## Other Mains

- o Deep Fried Baby Hake
- o Fish Mornay
- o Vegetable Lasgane (V)
- o Roasted vegetable cous cous (V)
- o Vegetable breyani with dhal (V)
- o Brown mushroom bake with creamed spinach, cherry tomatoes and feta cheese (V)
- o Roasted butternut rigatone with blue cheese, peppadews, rocket and toasted sunflower seeds (V)
- o Vegetable cannelloni with Napoli sauce, mozzarella, basil pesto and parmesan cheese (V)
- o Sweet potato and white bean chilli served with wild rice (V)
- o Marakesh stew (V)

## Potjie

- o Lamb on the bone
- o Chicken
- o Beef
- o Vegetable (V)

## Lamb on the Spit

- o Lamb
- o Pork

## Starch

- o Roast potato
- o Parsley & butter baby potato
- o Creamy mash potato
- o French fries
- o Potato Bake
- o Potato wedges
- o White savoury rice
- o Yellow savoury rice
- o Phutu
- o Cous cous
- o Roti

## Vegetables

- o Sweet roasted butternut
- o Green beans & onion
- o Creamed spinach
- o Mixed sautéed vegetable
- o Sautéed sweet corn
- o Glazed carrots
- o Grilled onions
- o Stewed cabbage
- o Mediterranean vegetable bake

## Desserts

- o Chocolate brownies topped with Chantilly cream
- o Trio of dessert station (Chocolate brownies, lemon meringue, mini peppermint crisp tarts)
- o Apple and berry bread pudding
- o Fruit salad and ice cream
- o Malva pudding with custard
- o Apple crumble with custard
- o Peppermint crisp fridge tart
- o Creme brulee
- o Soji with toasted coconut, almonds and cream
- o Ice cream and chocolate sauce
- o White chocolate and berry cheesecake
- o Strawberry cheesecake
- o Tiramisu
- o Chocolate mousse topped with meringue

Let us know of any special dietary requirements and we will gladly arrange them for you. The menu price per guest excludes beverages. \*prices subject to change without notice\*

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

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

We look forward to making your function an unforgettable one!

## CONTACT

### FOR PRIVATE & CORPORATE FUNCTIONS

Please contact Leanne Goosen

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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
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	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
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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
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