



**MOUNT EDGECOMBE**  
COUNTRY CLUB ESTATE

# 2020 FUNCTIONS PACKAGES



## VENUES

### 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.



## VENUES

### KINGFISHER BAR & WEAVER'S NEST COMBINED

There is a concertina door that separates these two 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. Renovated with hanging lights, mirrors and grey carpets, making it simply magical.



## LUNCH & DINNER BUFFET OPTIONS



### BUFFET MENU 1

Bento salad of baby salad greens with assorted crudité  
Cocktail rolls with flavoured butters  
Traditional chicken curry  
Served with rice, sambals & chutney  
Vegetable lasagne  
**R195 per person**

### BUFFET MENU 2

Bento Salad of baby salad greens with assorted crudité  
Cocktail rolls with flavoured butters  
EITHER: Beef sirloin with horseradish & gravy  
OR: Roast Gammon with Yorkshire pudding  
Roast baby potatoes  
Rice  
Vegetable lasagne  
Mixed sautéed vegetables  
Malva pudding & custard  
**R295 per person**

### BUFFET MENU 3

Bento salad of baby salad greens with assorted crudité  
Cocktail rolls with flavoured butters  
Beef sirloin with horseradish & gravy  
Traditional chicken curry  
Served with rice, sambals & chutney  
Vegetable breyani with dhal  
Roast potatoes  
Creamed spinach  
Roast butternut  
Hot chocolate pudding & custard  
Fruit salad & ice-cream  
**R365 per person**

## BUFFET MENU 4

Bento salad of baby salad greens with assorted crudité  
Cocktail rolls with flavoured butter  
Beef sirloin with horseradish & gravy  
Traditional chicken curry  
Served with rice, sambals & chutney  
Vegetable breyani with dhal  
Beef lasagne  
Roast potatoes  
Creamed spinach  
Roast butternut  
Sticky toffee pudding & custard  
Brownie bites  
Gelato ice-cream station

**R445 per person**

\*prices subject to change without notice\*

### **Menu price includes the following:**

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

## MENU ADDITIONS

\*No menus may be built purely from the below additions selection\*



### SALADS

#### R30 per person

Traditional Greek salad (v)  
Potato, herb, gherkin & egg salad (v)  
Coleslaw (v)

#### R40 per person

Spicy chickpea, corn, olive, basil pesto, cherry tomato & rocket bulgur wheat salad (v)  
Roast butternut, sundried tomato, rocket & sweet chilli sauce (v)  
Smoked chicken, peppadew, pineapple & couscous salad

**CURRIES - All curries are served with rice, pickles, sambals & chutney**

#### R55 per person

Broad bean curry (v)  
Potato & chickpea curry (v)  
Vegetable breyani, served with dhal (v)

#### R65 per person

Chicken breyani, served with dhal

#### R95 per person

Durban style beef curry  
Thai chicken curry simmered in a red Thai coconut sauce  
Mutton breyani  
Durban style lamb curry on the bone (Surcharge of R30)

### VARIOUS

#### R60 per person

Beef lasagne  
Deep fried baby hake  
Chicken tagine  
Stirfry (option of chicken or beef)  
Chicken & mushroom pie  
Beef bourgnignon

## ROASTS

### R75 per person

Roast chicken pieces in your choice of peri-peri, lemon & herb OR bbq

### R85 per person

Roast cut turkey with a savoury stuffing & gravy

Sugar glazed steamed gammon with diced pineapple & maraschino cherries & gravy

Roast rosemary & mustard rubbed sirloin of beef with horseradish  
(Surcharge of R15)

Roast minted deboned leg of lamb (Surcharge of R40)

## VEGETABLES

### R20 per person

Roast new potatoes with parsley butter & rosemary flakes

Potato & leek bake

Roast honey glazed butternut topped with toasted pumpkin seeds

### R30 per person

Mixed Mediterranean vegetables with basil pesto

Cauliflower & cheese bake

Green beans, braised onion & toasted almonds

## DESSERTS

### R35 per person

Ice-cream & Bar-one chocolate sauce

Fresh fruit salad & ice cream

Chocolate brownies topped with Chantilly cream & strawberry slice

### R45 per person

Sticky toffee pudding with toffee sauce & custard

Apple crumble & custard

Bread & butter pudding served with custard

Soji with toasted almonds & fresh cream

Vermicelli pudding

Gelato ice-cream station with sugar cones & assorted toppings

Malva pudding & custard

Trio of mini desserts station

**DESIGN YOUR OWN BUFFET MENU FROM THE ABOVE ADDITIONS  
STARTING WITH BASE COST OF R140 PER PERSON**

# PROUDLY SOUTH AFRICAN BRAAI MENU



**MOUNT EDGECOMBE**  
COUNTRY CLUB ESTATE

## R275 per person

Braai stand & charcoal

Sauce condiments

Cocktail rolls & butter

Garlic bread

Potato salad

Greek salad

Traditional beef wors (100g)

Beef rump/sirloin (200g)

Marinated chicken & pepper skewers (150g)

Potato & cheese bake

Fruit salad & ice-cream

## POTJIE

### R295 per person

Substitute the braai meats above for your choice of 2 potjie options:

Chicken

Beef

Vegetable

Lamb on the bone (Surcharge of R30)

## LAMB ON THE SPIT

### R275 per person

Substitute the braai meats above for your choice of 1 of the options:

Pork

Lamb

Spit braai hire: R900 (1 spit braai required per 50 pax)





# BREAKFAST MENUS

## CORPORATE BREAKFAST PLATED - R95 per person

Toast & butter  
Scrambled eggs  
Bacon  
Pork sausages / Mutton sausages / Beef sausage (please stipulate)  
Grilled tomatoes  
Sautéed mushrooms & onion

## ENGLISH BREAKFAST BUFFET - R155 per person

Toast & butter  
A selection of plain yoghurt & strawberry yoghurt  
Cornflakes, All Bran Flakes & Muesli, served with low fat/full cream milk  
Scrambled eggs  
Bacon  
Pork sausages / Mutton sausage / Beef sausage (please stipulate)  
Grilled tomatoes  
Sautéed mushrooms & onion



## EXTRAS

R15 per person

Danish pastries  
Muffins  
Mini croissant filled with cheddar  
Fruit skewers

R25 per person

Cereal selection of Muesli, All Bran Flakes & Corn Flakes  
Yoghurt (plain or strawberry)  
Yoghurt mini tub selection  
Spicy baked beans  
Hash browns  
Ham, salami, pastrami & mustard platter  
Soya sausages

R65 per jug

Jug of Fruit Juice (Apple, Guava, Fruit Cocktail, Orange)

Tea & Coffee Station - R15 per person

\*prices are subject to change without notice

Please note: there is a setup fee applicable for all breakfast functions



## STANDARD PLATTERS

### Mini Croissant Platters (consists of 20 items)

- o Cucumber & cheese R420
- o Egg mayonnaise R420
- o Cheese & basil pesto R420
- o Ham & cheese R420

### Danish Platters (consists of 20 items)

- o Mixed Danish pastries R350

### Mini Quiche Platters (consists of 20 items)

- o Chicken & mushroom R265
- o Spinach & feta R265
- o Butternut & mushroom R265

### Samoosa / Spring Roll Platters (consists of 20 items)

- o Potato samosa R230
- o Sweet corn & cheese samosa R230
- o Beef samosa R230
- o Chicken samosa R230
- o Cocktail vegetable spring roll R200
- o Cocktail chicken spring roll R220

### Slider Platters (consists of 20 items)

- o Mini chicken burgers R395
- o Mini beef burgers R440
- o Mini chicken Prego roll R375

### Mini Bunny Chow Platters (consists of 20 items)

- o Mini broad bean bunny chow R320
- o Mini chicken bunny chow R395
- o Mini beef bunny chow R425
- o Mini lamb bunny chow R480

Carnivore Platters (caters for 10 guests) R530

- o German sausages
- o Mince balls
- o Mini beef chipolata sausages
- o Chicken drumettes

Sauces to accompany Platters R22 each

- o Barbeque sauce
- o Tikka sauce
- o Sweet chilli sauce
- o Tartar sauce
- o Prego sauce

## PLATINUM DELUXE SNACKS MENUS

### PLATINUM MENU 1 - R195 per person

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

### PLATINUM MENU 2 - R225 per person

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

## PLATINUM MENU 3 - R255 per person

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

**\*HIGH TEA PLATTERS AVAILABLE ON REQUEST\***

## “BUILD YOUR OWN PLATTER” OPTIONS

### VEGETABLE

- o Mini butternut & mushroom quiche R14 pp
- o Mini spinach & feta quiche R14 pp
- o Jalapeno & cheddar rissoles R22 pp
- o Mini broad bean bunny chow R20 pp
- o Potato samoosa R14 pp
- o Sweetcorn & cheese samoosa R14 pp
- o Phyllo pastry stuffed with spinach & feta R20 pp
- o Crumbed mushrooms 100g & tartar sauce R30 pp
- o Mini cheese puff pies R18 pp
- o Chilli bite R12 pp
- o Cocktail vegetable spring rolls R12 pp

### CHICKEN

- o Mini chicken & onion skewer R24 pp
- o Tandoori chicken & pepper skewer R25 pp
- o Mini chicken bunny chow R24 pp
- o Mini chicken rissoles R20 pp
- o Mini chicken pies R18 pp
- o Cocktail chicken spring rolls R16 pp
- o Chicken samoosa R16 pp
- o Mini chicken Prego roll R25 pp
- o Mini chicken burger slider R26 pp

### MEAT

- o Mini cheese beef burger sliders R26 pp
- o Cocktail beef sausage roll R16 pp
- o Mini lamb bunny chow R30 pp
- o Mini beef bunny R24 pp
- o Beef samoosa R16 pp
- o Mint & coriander meat balls R20 pp

### SEAFOOD

- o Fish cake R18 pp
- o Prawn rissoles R22 pp
- o Deep fried tiger prawn tail coated in panko breadcrumbs R24 pp

### BRUSCHETTA

- o Avocado, peppadew, & red onion marmalade R20 pp
- o Smoked chicken, rocket, peppadew & mayonnaise R18 pp
- o Roasted pepper bruschetta with basil pesto & toasted sunflower seeds R18 pp
- o Smoked salmon, cream cheese, fried caper & basil pesto drizzle R30 pp
- o Caprice salad of mozzarella, tomato, basil pesto & rocket R16 pp
- o Roast beef bruschetta with caramelized onion & rocket R22 pp

## SWEET OPTIONS

- o Chocolate brownies topped with Chantilly cream R20 pp
- o Red velvet cupcakes R22 pp
- o Assorted Danish pastries R20 pp
- o ½ savoury scone topped with cheese & basil pesto R15 pp
- o ½ scone topped with Chantilly cream & strawberry R16 pp
- o Cocktail milk tarts R15 pp
- o Cocktail apple crumble R18 pp
- o Mini peppermint crisp tart R18 pp
- o Lemon meringue R16 pp
- o Dark chocolate profiteroles R14 pp
- o Chelsea buns R14 pp
- o Sticky buns R12 pp
- o Biscotti R8 pp
- o Shortbread R10 pp
- o Croissant R22 pp
- o Fruit skewer R14 pp
- o Muffins (Choc Chip, Lemon Poppy, Cappuccino, Mixed Berry) R18 pp

Tea & Coffee Station - R15 per person

Please note: there is a setup fee applicable for all cocktail functions

## CONTACT

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### FOR PRIVATE & CORPORATE FUNCTIONS

Please contact LEANNE GOOSEN

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### FOR CORPORATE GOLF DAYS

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### ASSISTANT TO THE TEAM - BIBI CASSIM

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## SETUP FEES 2020

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

### KINGFISHER BAR OR WEAVER'S NEST (both max 60 guests)

Member rate: Half day	R 2 515
Full day	R 4 250
Non- Member rate: Half day	R 5 100
Full day	R 6 795

### KINGFISHER BAR & WEAVER'S NEST COMBINED (max 120 guests)

Member rate: Half day	R 6 795
Full day	R 10 200
Non- Member rate: Half day	R 10 200
Full day	R 13 650

### SANDPIPER ROOM (max 250 guests)

Member rate: Half day	R 6 475
Full day	R 11 000
Non- Member rate: Half day	R 9 700
Full day	R 12 950

### THE BOARDROOM (max 14 pax) & CAPTAIN'S CORNER (max 8 pax)

Member rate: Half day	R 1 550
Full day	R 2 590
Non- Member rate: Half day	R 2 260
Full day	R 3 370

### TIME FRAMES

#### CORPORATE

Half day	08h00 – 12h00 OR 12h30 – 17h00
Full day	08h00 – 00h00

#### PRIVATE

Half day	08h00 – 15h00 OR 16h00 – 00h00
Full day	08h00 – 00h00