



CORPORATE YEAR-END FUNCTIONS

1 November 2024 - 24 December 2024

Includes a Christmas hat and cookie

SET MENU 1

R265.00 per person | Maximum guest 40

STARTERS

Foccacia & Greek Salad

MAIN

(All mains served with chips or salad)

200g Rump steak served with a mushroom sauce

or

Grilled or fried hake served with a lemon butter sauce

or

Chicken Schnitzel with cheese sauce

DESSERT

Ice cream & chocolate sauce





SET MENU 2

R395.00 per person | Maximum guest 40

STARTERS

ASSORTMENT OF SNACKS

Wraps, samoosas, rissoles & crumbed mushrooms served with homemade tartar sauce & sweet chilli dip

MAIN

(All mains served with chip or salad)

300g Rump steak topped with creamy pepper sauce

or

Hake and calamari

or

Chicken schnitzel topped with a tornado sauce

or

Vegetable lasagne

DESSERT

Fruit kebabs, ice cream & chocolate sauce





SET MENU 3

R495.00 per person | Maximum guest 40

STARTERS

Fried halloumi served with sweet chilli
or
Crumbed mushrooms
or
Fried Calamari & homemade tartar sauce

MAIN

(All mains served with chips or salad)

250g Fillet steak topped with a mushroom sauce
or
Grilled kingklip served with a lemon butter sauce
or
Chicken Roulade stuffed with haloumi and pesto
or
Vegan Ratatouille

DESSERT

Chocolate volcano & ice cream
or
Malva Pudding & ice cream





BUFFET MENU 1

R265.00 per person | Minimum guest 30

STARTERS

Greek Salad & Foccacia

MAIN BUFFET

Roast Beef smothered in homemade gravy

oven roasted BBQ chicken

Greek roast potatoes

Savoury rice

Spinach

Butternut

DESSERT (Plated)

Ice cream & Chocolate sauce





BUFFET MENU 2

R445.00 per person | Minimum guest 30

STARTERS

Greek Salad, Foccacia & Fried Calamari served with homemade tartar sauce.

MAIN BUFFET

SOUVLA Braai

Traditional greek style lamb

Peri peri chicken

Greek roast potatoes

Pasta Salad

Vegetable lasagne

DESSERT (Plated)

Fruit kebab, ice cream & chocolate sauce





BUFFET MENU 3

R495.00 per person | Minimum guest 30

STARTERS

ASSORTMENT OF SNACKS TO SHARE ON TABLE

Wraps, samoosas, rissoles & crumbed mushrooms served with homemade tartar sauce & sweet chilli dip

MAIN BUFFET

SOUVLA BRAAI

Traditional Greek style lamb

Peri peri chicken

Homemade beef lasagne

Greek Roast potatoes

Cream spinach

Butternut

Beetroot & rocket salad

Freshly baked ciabatta bread with garlic butter

DESSERT

Cheesecake and ice cream

