



2025

CORPORATE YEAR-END FUNCTIONS

Includes a Christmas hat and cookie

SET MENU 1

R320.00 per person | Maximum guests 40

STARTERS

Focaccia & greek salad

MAIN

(All mains served with chips or veg)

200g Rump steak served with a mushroom sauce

or

Hake served with a lemon butter sauce

or

Fried calamari with tartar sauce

or

Chicken schnitzel with cheese sauce

or

Butter chicken curry

DESSERT

Ice cream & chocolate sauce





SET MENU 2

R425.00 per person | Maximum guests 40

STARTERS

ASSORTMENT OF SNACKS

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

MAIN

(All mains served with chips or salad)

300g Rump steak topped with creamy mushroom 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 guests 40

STARTERS

Fried halloumi served with sweet chilli sauce
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
Parmesan crusted chicken breast served with zesty pesto sauce
or
Veg lasagne

DESSERT

Chocolate brownie & ice cream
or
Malva pudding & ice cream





BUFFET MENU 1

R365.00 per person | Minimum guests 30

STARTERS

Focaccia & greek salad

MAIN BUFFET

Roast Beef smothered in homemade gravy

Oven roasted BBQ chicken

Greek roast potatoes

Roasted veg

DESSERT (Plated)

Ice cream & Chocolate sauce





BUFFET MENU 2

R495.00 per person | Minimum guests 30

STARTERS

Greek salad, focaccia & calamari / squid

MAIN BUFFET

SOUVLA Braai

Traditional greek style lamb

Peri peri chicken (mild)

Greek roast potatoes

Vegetable lasagne

DESSERT (Plated)

Fruit kebab, ice cream & chocolate sauce





BUFFET MENU 3

R545.00 per person | Minimum guests 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 (mild),
homemade beef lasagne, greek roast potatoes,
cream spinach, butternut,
beetroot & rocket salad &
Freshly baked ciabatta bread with garlic butter

DESSERT

Brownie or Cheesecake and ice cream





BRAAI OPTION

R395.00 per person | Minimum guests 30

MAIN

150g Rump steak, boerewors, marinated chicken skewer

(choice of any 3)

Greek salad, coleslaw, potato salad

Bread rolls

DESSERT

Ice cream and chocolate sauce

