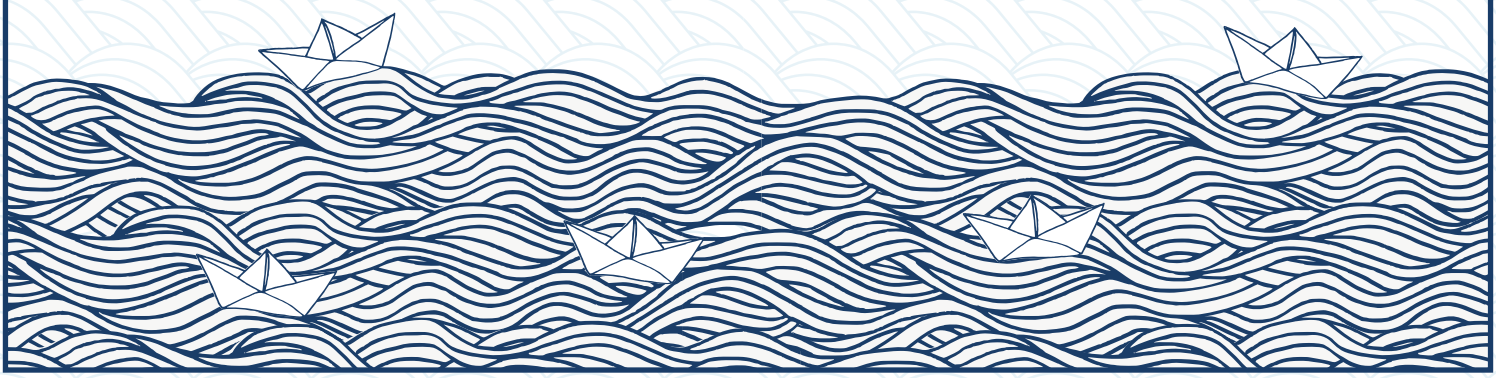


THE BOAT HOUSE

BANQUETING, EVENTS AND CONFERENCE MENU



THE BOAT HOUSE

All items on the menu are VAT inclusive and are priced per person unless otherwise indicated.

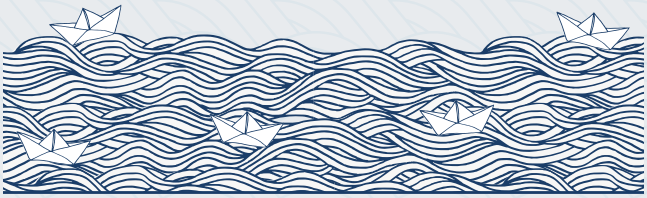
All specialised dietary requirements will be outsourced to specialised caterers. This will attract a 15% handling fee.

Kindly note that some items may be seasonal and subject to availability.

A service fee of R50.00 per person is applied to all golf day after play function and private gatherings, this fee includes venue set-up, breakdown, tables, chairs, cutlery, crockery, buffet station with equipment and serving utensils, our standard linen and after function cleaning costs.

This is an additional cost not included in our menu pricing.

Outsourced catering has a R150 per person surcharge.



PLATTER SELECTION

ARRIVAL REFRESHMENTS

JUGS OF FRESH JUICE	***R 80***
SEASONAL FRUIT KEBABS	***R 35***
FRESHLY BAKED MUFFINS	***R 30***
TEA/COFFEE STATION	***R 35***
INFUSED WATER	***R 35***

PLATTER SELECTION

Before and After Dinner Platters in addition to your buffet menu (Serves 6-8)

SANDWICH BOARD ***R 545***
Selection of white, brown and health bread sandwiches, with assorted fillings including chicken mayonnaise, tuna mayonnaise, ham, cheese, tomato, bacon and egg.

MEDITERRANEAN ***R 595***
Salami, ham and chorizo alongside a selection of cheeses, served with bruschetta, hummus and marinated olives.

LA FAMIGLIA ***R 720***
Selection of ribs, wings, meatballs, chicken strips, chorizo, nachos, salsa and guacamole

VEGETARIAN ***R 495***
Platter with Julienne Carrots, Celery Sticks, crumbed mushrooms, cheese puffs, vegetable spring rolls, and Samoosas served with Yoghurt and Mint Dip.

SNACK PLATTER ***R 495***
Platter with a selection of crisps, pretzels, sliced biltong and breadsticks with cream cheese, balsamic and a tomato salsa dip.

CHICKEN ***R 595***
Platter with a selection of drumsticks, Strips, mini kebabs and Nuggets served with a sweet chilli mayo dip.

FRUIT PLATTER ***R 495***
Platter with sliced seasonal fruit served with honey, maple flavoured syrup and whipped cream.

SOUTH AFRICAN CHEESE AND BILTONG PLATTER ***R 695***
Assorted South African cheeses served with biscuits, Biltong, preserves and roasted nuts.

THE DELECTABLE SWEET TOOTH ***R 495***
Platter with a selection of chocolates, nougat, wafer rolls and Turkish delight.

BUFFET MENU SELECTOR

COLD SELECTION

SALAD BAR — *R 65*
Selection of salad greens, cocktail tomato, cucumber, red onion, olives, feta, pickles

ITALIAN POTATO SALAD — *R 40*
Tossed in olive oil and roast garlic, topped with wild rocket

CLASSIC SLAW — *R 35*
Cabbage, carrot, white onion, tossed in mayo with chives

CARROT PINEAPPLE SALAD — *R 40*
Grated carrot with cubed pineapple, tossed in orange maple dressing with spring onion

TASTE PASTA SALAD — *R 45*
Penne, tossed in parmesan cream with red onion, bell peppers and cocktail tomato

BEETROOT — *R 40*
Honey tossed beetroot, topped with wild rocket and feta

SPICY BAKED BEANS — *R 35*
With tomato, Fresh Green Chili, Coriander and Lime

SIDES

JFRAGRANT BASMATI RICE	*R 30*
SAVOURY RICE	*R 30*
POTATO WEDGES	*R 30*
HERB MASH POTATO	*R 30*
GARLIC ROASTED NEW POTATO	*R 30*
MAPLE GLAZED ROOT VEGETABLES	*R 30*
ROAST BUTTERNUT	*R 30*
CREAMY SPINACH	*R 30*
POTATO BAKE	*R 55*

HOT SELECTION

LAMB

TRADITIONAL LAMB CURRY — *R135*
Bone in lamb cubes, cooked in spicy curry sauce with potato and fresh coriander

ROAST LEG OF LAMB — *R 135*
Rosemary and garlic crusted, served with classic brown gravy

BEEF

SLOW BRAISED OXTAIL — *R195*
In rich tomato reduction with root vegetables

BEEF CASSEROLE — *R 90*
Tender beef cubes, cooked in rich tomato gravy with root vegetables

CLASSIC BEEF LASAGNE — *R 95*
Beef bolognaise, layered between pasta sheets, topped with bechamel and cheddar

RARE ROAST BEEF — *R110*
With wholegrain mustard jus

HOT SELECTION

CHICKEN

CHICKEN TIKKA MASALA — *R 90*
Flame grilled with fragrant spices and yoghurt

ROAST CHICKEN THIGHS — *R 90*
Basted with rosemary, apricot and garlic

BUTTER CHICKEN CURRY — *R 110*
Wood fired chicken fillet, cooked in creamy butter curry sauce with yoghurt

COUNTRY CHICKEN PIE — *R 95*
Grilled chicken strips with leeks, tossed in heavy cream and aromatics, topped with flaky pastry

CHICKEN SCHNITZEL — *R 90*
Panko crumbed chicken breast served with cheese sauce

SEAFOOD

CHICKEN AND PRAWN CURRY — *R 185*
Grilled prawn tails and cubed chicken fillet, served in spicy curry sauce with lime and coriander

DEEP FRIED HAKE — *R 95*
Crispy deep fried hake pieces, served with lemon and tartare sauce

VEGETARIAN

CREAMY MUSHROOM PASTA — *R 85*
With penne, tossed in leek and onion crème

VEGETABLE ARABIATTA — *R 85*
Pan roasted vegetables, tossed in spicy tomato sauce with fettuccini

CHICKPEA AND POTATO CURRY — *R 80*
Braised chickpea and potato, tossed in spicy curry sauce with green pea

BIRYANI

Served with carrot salad, raita and dhal

LAMB	*R 165*
CHICKEN	*R 135*
MIXED VEGETABLE	*R 115*

SWEET

LEMON CHEESECAKE	*R 55*
BAKED BLUEBERRY CHEESECAKE	*R 55*
HOT CHOCOLATE PUDDING WITH CHOCOLATE SAUCE	*R 60*
MALVA PUDDING WITH CUSTARD	*R 60*
DOUBLE CHOCOLATE BROWNIES	*R 60*
INDIVIDUAL CRÈME BRULEE	*R 60*
ICE CREAM AND CHOCOLATE SAUCE	*R 55*
SOJI	*R 60*

CANAPE SELECTOR

COLD SELECTION

CAPRESE SKEWER — R 45
Cocktail tomato and mozzarella skewers topped with basil pesto

BUTTERNUT AND SUNDRIED TOMATO QUICHE — R 35
Baked butternut and marinated sundried tomato in flaky pastry case

ROAST MUSHROOM AND FETA QUICHE — R 40
Pan roast wild mushroom in flaky pastry, topped with feta

GREEK SALAD BOWL — R 35
Cocktail tomato, capsicum, cucumber and olives, served on garden greens with feta

SMOKED SALMON AND CREAM CHEESE ROULADE — R 40
Cold smoked Alaskan salmon, rolled with herbed cream cheese and capers

HOT SELECTION

TANDOORI CHICKEN SKEWER — R 50
Spicy marinated chicken breast skewers, served with coriander yoghurt sauce

MINI CHICKEN AND MUSHROM POT PIES — R 45
Mini farm-style chicken and mushroom pies with leeks and pearl onion

STICKY CHICKEN WINGS — R 45
Asian inspired sweet and spicy chicken wings, topped with sesame seeds

PULLED PORK TACO — R 50
Slow cooked pork butt, served in crispy taco shell with crushed avocado and pineapple salsa

CRISPY FISH GOUJONS — R 40
Deep water hake strips, twice coated and deep fried, served with tartare sauce

BEEF SLIDER — R 40
Home made beef patty, served on mini brioche bun with melted cheddar and red onion marmalade

FALAFELS — R 50
Classic Moroccan Inspired chickpea balls, served in toasted pita with tzatziki and wild rocket

SWEET

VANILLA AND CHOCOLATE CAKE POPS — R 30
Dipped in tempered Belgian chocolate

EXOTIC FRUIT SKEWER — R 35
Served with double cream yoghurt dip

MINI CHURROS — R 55
Served with chili chocolate sauce

DECADENT CHOCOLATE BROWNIES — R 60
Topped with bitter-sweet chocolate ganache

LEMON CHEESECAKE — R 55
With shortbread base and lemon gel

HIGH TEA MENU SELECTOR

SAVOURY

SMOKED SALMON TOASTINI — R 35
Smoked Norwegian salmon, served on garlic toastini with cream cheese and caper berries

SHRIMP VOL-AU-VENT — R 25
Grilled shrimps, tossed in Maryrose dressing, served on puff pastry cup with salted avocado

CHICKEN BRUSCHETTA — R 25
Pan seared chicken breast, served on herbed bruschetta with wild rocket and pepper dew crème

ROAST CHICKEN BAGEL — R 35
With cream cheese, honey and wild rocket

CHICKEN AND MUSHROOM QUICHE — R 35
With wild rocket and caramelized onion

CHICKEN SAMOOSA — R 15
With spicy dipping sauce

LAMB SAMOOSA — R 15
With spicy dipping sauce

RARE ROAST BEEF BRUSCHETTA — R 35
With Dijon mayo and slow roast tomato

BEEF FILLET WRAP — R 45
With macerated strawberries, wild rocket and balsamic reduction

CREAM CHEESE AND CUCUMBER — R 30
Classic cream cheese and sliced cucumber, served on seeded bread with chives

SPINACH AND RICOTTA QUICHE — R 30
With wild rocket and cranberry jus

POTATO SAMOOSA — R 15
With spicy dipping sauce

SWEET

CLASSIC SCONE — R 25
With whipped cream and preserves

PROFITEROLE — R 25
Choux pastry ball, filled with vanilla crème pat, dipped in chocolate

RASPBERRY CHEESECAKE — R 30
With shortbread base

CHOCOLATE BROWNIE — R 35
With decadent chocolate ganache

RED VELVET TEA CAKE — R 30
With cream cheese frosting

CARROT CAKE — R 30
With cinnamon buttercream

VANILLA TEA CAKE — R 30
With lime and white chocolate frosting

SUMMER PAVLOVA — R 35
With fresh berries, lemon crème and raspberry jelly

CHEESE — R 60
Selection of local and international cheese, served with jams, preserves and crackers

BUFFET BRAAI MENU

BRAAI MENU A

R340 PER PERSON

SALAD

GREEK SALAD
With marinated Feta

POTATO SALAD

SELECTION OF BREADS
With flavored butters

OFF THE BRAAI

GARLIC HERB DRUMSTICKS
BARBEQUE SHORT RIB
TRADITIONAL BEEF WORS

SIDES

CORN ON THE COB
PAP
TOMATO RELISH

DESSERT

MALVA PUDDING
With vanilla custard

BRAAI MENU B - INDIAN INSPIRED

R415 PER PERSON

SALAD

GREEK SALAD
With marinated Feta

SPICY BAKED BEAN SALAD

CREAMY POTATO SALAD

SELECTION OF BREADS
With flavored butters

OFF THE BRAAI

TANDOORI CHICKEN DRUMSTICKS
MASALA LAMB CHOPS
SPICY LAMB SAUSAGES

SIDES

PAP
TOMATO RELISH

DESSERT

MALVA PUDDING
With vanilla custard

BRAAI MENU C

R455 PER PERSON

SALAD

GREEK SALAD
With marinated Feta

PASTA SALAD
with honey mustard and bell peppers

ROAST BEETROOT
With caramelized nuts, rocket and feta

SELECTION OF BREADS
With flavored butters

OFF THE BRAAI

BBQ CHICKEN DRUMSTICKS
APRICOT GLAZED LAMB CHOPS
SPICED BEEF BRISKET

SIDES

CORN ON THE COB
BAKED POTATO
PAP
TOMATO RELISH

DESSERT

MALVA PUDDING
With vanilla custard

SPIT BRAAI MENU

R515 PER PERSON

SALAD

GREEK SALAD
With marinated Feta

CREAMY PASTA SALAD

OFF THE SPIT

WHOLE KAROO LAMB WITH ROSEMARY AND APRICOT GLAZE

WHOLE CHICKEN WITH GARLIC AND CHILI RUB

SIDES

ROAST BUTERNUT
CREAMY SPINACH
CORN ON THE COB
ROAST POTATO
GARLIC BREAD

DESSERT

MALVA PUDDING
With vanilla custard

TROPICAL FRUIT SALAD
With vanilla ice cream



THE BOAT HOUSE

BANQUETING, EVENTS AND CONFERENCE MENU

BOAT HOUSE CELL:
066 090 7081

