



STEP 1: Book your Activities

Rent Mountainbikes for Exploring the Farm - R220 pp | Acrobranch (please book directly through www.acrobranch.co.za)

Guided Horse Riding - R250 pp | Fire-based Interactive cooking experience (If you choose Deck Braai or Gourmet Braai) R75 pp

STEP 2: Book your Catering through Rachele - info@rosemaryhill.co.za or 012 802 0052

CONTINENTAL BREAKFAST

R 120 per person

Fruit Skewers
Breakfast Jars
(layers of Yoghurt, Swiss Muesli, Honey & Fruit Compote with Granola)
White Chocolate & Cranberry Seed Bars
Flapjack Stacks with Whipped Cream and Seasonal Berries
Peanut and Banana Smoothies
Bottomless Filter Coffee, Tea & Juice Station

HOT BREAKFAST

R 150 per person

Petit Croissant with Jam & Preserves
Crispy Streaky Bacon
Zucchini Feta Frittata
Beef Steaklets with Thyme & Caramelised Onion & Herb-grilled Cherry Tomatoes
Poached Eggs on a Potato Rosti with Hollandaise sauce
Bottomless Filter Coffee, Tea & Juice Station

DECK BRAAI

R 225 per person

Braai Broodjies - Tomato, Cheese and Onion Grilled Sandwiches
Sumac and Maple Glazed Pork Ribs
BBQ Chicken Wings with Spicy Yoghurt
Boerewors with Pap Dumplings and Tomato and Onion Gravy
Glazed Sweet Potatoes with Cinnamon and Orange
Seven Layer Greek Salad with Veg & Yoghurt Herb Dressing
Cinnamon Rolls
Chocolate Pudding
Peppermint Crisp Tart
Bottomless Filter Coffee, Tea & Water Station

GOURMET BRAAI

R 275 per person

Garlic and Herb Sourdough Baguettes
(Filled with Herb and Garlic Cream Cheese, Topped with Mozzarella and Baked in Foil)
Grilled Prego Steaks with Pickled Onions
Apricot Grilled Chicken with Cucumber and Radish Salsa
Lamb Kebabs with Mint Yoghurt Sauce
Grilled Vegetable and Halloumi Skewers with Balsamic Dressing
Roasted Baby Potatoes with Roasted Onions and Thyme
Seven Layer Greek Salad with added Veg & Yoghurt Herb Dressing
Cinnamon Rolls
Chocolate Pudding
Peppermint Crisp Tart
Bottomless Filter Coffee, Tea & Water station

GREENHOUSE PLATTER

R 120 per person

Fresh Seasonal Fruit
A selection of Dried Fruit, Spiced Nuts, Biltong and Droëwors
Puff Pastry Tartlets: Butternut & Feta and Mushroom & Herb
Cheese Grillers, Spicy Meatballs with a Mint Yoghurt Sauce
Falafel (Sweet Potato and Chick Pea Croquettes with Hummus)
Vegetable Crisps (an array of Fried Vegetable Crisps served with Basil Pesto, Peppadew Pesto and Beetroot Hummus)

PLATED MEAL

R 225 per person

MAINS (Please choose one dish)

- Crispy Sumac and Maple Marinated Pork Belly served with Crushed Sweet Potato, Asian Style Slaw and Roasted Fennel Bulb
- Chicken Breast Fillet filled with Mozzarella Cheese, Feta, Sundried Tomato and Fresh Basil with a Herb & Parmesan Crust and served with Tagliatelle Napolitano
- Braised Lamb Shoulder served with Pommes Puree, a medley of Baby Vegetables and Red Wine Jus
- Beef Fillet Medallions with Caramelized Onion Butter, served with Fondant Potatoes, roasted Seasonal Vegetables and a Rosemary Jus

DESSERT (Please choose one dish)

- Amarula Malva Pudding with Vanilla Bean Crème Anglaise and Vanilla Ice Cream
- Apple and Cranberry Crumble with Cinnamon Ice Cream and Apple Chips
- Couverture Dark Chocolate Tart with Vanilla Crème and Spiced Berry Compote
- Baklava with Pistachio Ice Cream
- New York Style Cheese Cake with Seasonal Fruit & Coconut Shavings
- Vanilla Bean Crème Brûlée

INCLUDED IN YOUR FUNCTION:

- Use of semi-private area (Subject to availability and requirements we recommend a site visit prior to your function)
- Uncovered Dark Wooden Tables OR covered with White Tablecloths
- Napkins and Runner of your choice
- Wooden chairs, cutlery and crockery
- Hostess and serving staff for your special event
- Use of the Estate's Swimming Pool -please bring your own towels (Subject to availability)
- You may book your function for a maximum of 4 hours from Monday-Sunday between 08h00 and 16h00.

Please note functions are for 8 or more guests.

Please note that we do not have a liquor license available. You are welcome to bring your own Alcoholic Drinks. All other beverages to be purchased from us on the day.

CASH-FREE ZONE. We gladly accept credit cards and snapscan.

We require a 50% deposit to secure your booking. All quotations expire within two days from date of receipt. Final number of guests required 10 days before your event, whereafter your final quote will be sent for payment no later than 7 days before your event date. Any changes to the final guest list less than 7 days prior to the event will not be accommodated. If you cancel within 14 days of your event, your deposit will be forfeited.

Vegan and gluten-free menu options available on request.

**To make a booking email info@rosemaryhill.co.za
www.rosemaryhill.co.za | 012 802 0052 | 083 235 6857**