

ROSEMARY HILL

EVENTS

— EVENING CELEBRATIONS —

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf

DINNER DELUXE

Please choose two meat dishes from our delectable selection:

Chicken Breasts with Lemon, Herb & Parmesan Crust
Chicken & Mushroom Pie
Rosemary Lamb Chops
Lamb Curry with Poppadoms & Herb Tzatziki
Beef Fillet drizzled with Café de Paris butter
Braised Shortrib Ragout (Beef Short Rib Braised Overnight
in Red Wine, Dried Fruit, Fresh Herbs and Cinnamon)

Above served with:
2 x Seasonal Salads
Selection of Vegetables
Starch of the day
Sweet Platter of the day

Bottomless Filter Coffee, Tea & Water station

R 225per person

GOURMET BRAAI

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 Haloumi Skewers with Balsamic Dressing
Roasted Baby Potatoes with Onions and Thyme
Seven Layer Salad
(Greek Salad with Veg & Yoghurt Herb Dressing)

Cinnamon Rolls, Chocolate Pudding
Peppermint Crisp Pudding
Bottomless Filter Coffee, Tea & Water station

R 275 per person

SIGNATURE BRAAI

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 Salad
(Greek Salad with Veg & Yoghurt Herb Dressing)

Cinnamon Rolls, Chocolate Pudding
Peppermint Crisp Pudding

Bottomless Filter Coffee, Tea & Water station

R 275 per person

FARMSTEAD FEAST

Starters

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

Main Meal

Mediterranean Style Chicken (Quart Arriere cooked with
Sundried Tomatoes, Olives and Basil Pesto Sauce)

Beef Fillet Medallions
Roasted Potato Wedges with Coarse Salt and
Rosemary-Roasted Seasonal Vegetables

Pumpkin Pie with Caramel Sauce
Greek Salad

Dessert:

Four Decadent Treats by our Pastry Chef
Bottomless Filter Coffee, Tea & Water station

R 295 per person

Venue hire will be quoted on separately. Venue available from 16h00 to 24h00.

Includes Function co-ordinator, clearing staff, plastic trestle tables covered with white or cream tablecloths, chairs, crockery, cutlery, napkins, table runner of your choice and Rustic Farm Décor (Subject to availability).

Please note that we have a liquor license available over weekends. You are welcome to bring your own Sparkling Wine. All other alcoholic beverages to be purchased from us on the day. Please ask for our wine list.

We require a 50% deposit to secure your booking. All quotations expire within two days from date of receipt.

50% off for children aged 6-12, no charge for children under 6

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.

In the event of cancellation within 14 days of your event, your deposit will be forfeited.

Venues are subject to availability & number of guests. Service charge descretionary.

Vegan and gluten-free menu options available on request. Please bring your own flowers and décor.

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