

# 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).*

*We have a liquor license available. All alcoholic beverages are to be purchased from us on the day. Please ask for a wine list should you want to order specific wines/champagne in advance.*

*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](mailto:info@rosemaryhill.co.za)  
[www.rosemaryhill.co.za](http://www.rosemaryhill.co.za) | 012 802 0052 | 083 235 6857**