

1. BREAKFAST BUFFET

Everyone loves breakfast food! Morning functions are very versatile, you can go big with a glamorous affair or small and intimate, the choice is yours.

THE SPREAD INCLUDES:

COLD:

Seasonal Fruit Platter • Greek-Style Yoghurt • Homemade Muesli • Bran Flakes

BREADS:

Freshly Baked Breads with Farm-Style Preserves and Jams

HOT:

Poached Eggs on a Potato Rosti with Hollandaise Sauce

Beef Steaklets with Thyme & Caramelised Onion, Herb-grilled Cherry Tomatoes

Crispy Streaky Bacon & Zucchini Feta Frittata

DRINKS:

Bottomless Filter Coffee, Juice, Tea & Water Station

2. GOURMET BRAAI

Relax while our team prepares a delicious meal for you (two meats and 3 starches/salads)

PROTEIN

(Please choose two items)

- Marinated Chicken Thighs served with Peppadew Salsa
- Tandoori Chicken Kebabs served with Coriander Pesto
- Beef Espetada with Bay Leaf & Rosemary Salt
- Biltong Spice Rubbed Beef Loin
- Mini Boerie Swirls topped with Tomato Sheba
- Lamb Chops served with Caramelized Lemon Chimichurri

SALADS AND STARCHES

(Please choose three items)

- Fresh Farm Salad with Crumbed Danish Feta
- Traditional Coleslaw Salad with Raisins
- Potato Salad with Bacon Bits
- Tomato & Mushroom Ragu Samp Tart
- Chakalaka Braai Broodjies
- Fire Pit Baked Potatoes with Garlic Butter & Sour Cream
- Mosbolletjies with Flavoured Butters
- Roosterkoek served with Syrup, Cheese & Jam

Dessert is an optional extra, please request options.

3. BUFFET LUNCH

Buffet Menu Options

Protein: (Choose two items, served with gravy)

- Butter Chicken Curry served with Sambals & Raita
- Herb Crusted Lamb Chops with Spek Boom Chimichurri
- Oven Baked Chicken a la King with Mushroom Duxelles
- Cajun Spiced Pork Belly with Homemade Apple Sauce
- Whole Roasted Beef Fillet with Biltong Spice, served with Mushroom or Pepper Sauce

Starches: (Choose two items)

- Braised Jasmine Rice with Crispy Red Onions
- Maize Rice Truffle Risotto with Wild Mushrooms
- Roasted New Potatoes with Parmesan & Basil
- Sweet Potato Brûlée with Pumpkin Brittle
- Traditional Potato Bake infused with Chives, topped with Parmesan Crumb
- Creamy Samp made with Vegetable Stock

Salads & Vegetables: (Choose three items)

- Fresh Farm Salad with Lettuce, Cherry Tomatoes, Cucumber, Pickled Onions, Deep Fried Danish Feta & Pickled Green Beans - served with our Homemade Dressing
- Pearled Couscous Salad with Roasted Butternut, Pecan Nuts, Dried Cranberries & Lettuce
- Our Famous Pumpkin Pie
- Pumpkin Fritters
- Seasonal Roasted Vegetables with Pesto Drizzle
- Spinach Crème & Feta Bake
- Slow Cooked Beans (Boere Boontjies) with Herbed Whipped Feta

Dessert: (Choose three items)

- Malva Pudding served with Custard
- Tiramisu Choux Bun with Cocoa Craquelin
- Spiced Carrot & Pineapple Cake with Cream Cheese Frosting
- Traditional Milk Tart
- Vanilla Pod Sago Pudding with Caramelised Cinnamon Sugar
- Peppermint Crisp Tart
- Assortment of Macarons
- Baked Cheesecake
- Double Chocolate Pecan Nut Brownies

4. OPTIONAL EXTRAS

STEP 4: Choose Optional Extras:

Non-alcoholic Beverages:

Quantity:

- Bottled Spring Water 440ml **R25**
- Jug of Iced Water 1.3 Litres **R15**
- Jug of Lemon-Mint Iced Water 1.3 Litres **R20**
- Jug of Fruit Juice 1.3 Litres **R95**
- Jug of Homemade Lemonade 1.3 Litres **R75**
- Jug of Homemade Iced Tea 1.3 Litres **R75**
- Bottomless Filter Coffee, Tea & Water Station **R50 Per Person**

* Fruit Juice, Cold Drinks, Lipton Ice Tea, Tizers, Glasses of Wine, Beers, Ciders, Spirits & Mixers will be available at the Coffee Shop

Alcoholic Beverages:

Bubbles:

Quantity:

- JC le Roux (Non Alcoholic) **R230**
- Annebelle Cuvee Banche **R235**
- Annebelle Cuvee Rosé **R235**
- Durbanville Sparkling Sauvignon Blanc **R345**
- Durbanville Sparkling Demi Sec **R345**
- Pongrácz **R455**
- Pongrácz Noble Nectar **R455**
- Pongrácz Rosé **R455**
- G.H Mumm Brut Champagne **R1400**
- Veuve Cliquot Rich **R1400**

Red Wine:

Quantity:

- Beyerskloof Pinotage **R225**
- Nederburg Double Barrel **R295**
- Nederburg Baronne **R225**
- Robertsons Cabernet Sauvignon **R215**
- Robertson Merlot **R215**
- Durbanville Hills Cape Portrait **R195**

4. OPTIONAL EXTRAS

White Wine:

Quantity:

- Nederburg Winemaster Chardonnay **R235**
- Nederburg Winemaster Sauvignon Blanc **R235**
- Nederburg Classic Chenin Blanc **R170**
- Nederburg Classic Sauvignon Blanc **R170**
- Robertsons Chardonnay **R170**
- Robertsons Sauvignon Blanc **R170**

Blush Wines:

- Nederburg Grenache Rosé **R225**
- Nederburg Classic Rosé **R170**

Additional Offerings: (Price dependant on requirements)

- Gifts (Rosemary Plant, Homemade Baked Goods eg: Fudge, Cookies, Jam or Brownies)
- Botanical Gin Bar: Would you like us to send a menu: Yes No

3) Cakes (Twelve slices per cake)

- Carrot **R550**
- Black Forest **R450**
- Vegan Chocolate Cake **R550**
- Red Velvet **R450**
- Baked Cheesecake **R550**
- Chocolate Mousse **R450**

Notes:

Next Steps

- Please download and save this document.
- For your convenience you are able to fill it in digitally on your laptop or phone if you have Adobe Reader, (Available for free on your app store).
- Upon completion kindly email the form to info@rosemaryhill.co.za

What Happens Next

- Upon receipt of this form we will check availability and send you a quotation.
- Kindly review the quotation and use it as a base to add or remove items.
- We require a 50% deposit to secure your booking. All quotations expire within two days from date of receipt.
- Final number of guests required 14 days before your event, whereafter your final quote will be sent for payment no later than 10 days before your event date.
- Any changes to the final guest list less than 7 days prior to the event will not be accommodated.
- Our Event Coordinator will give you a call the day before the event to confirm all the details.

Terms and Conditions

- All prices quoted are for 2024 (All prices are subject to change).
- Please note that we do not host events on days when we have weddings (mostly Thursdays and Saturdays).
- Should you require a private/indoor venue, an additional fee might be applicable (fee subject to requirements).
- No music is allowed during daytime events.
- If your final number of guests is less than our minimum requirement, you will still be charged for the minimum number.
- 50% off for children aged 6-12 (For children under 6 we recommend a Picnic Box).
- Strictly No Self-Catering.
- Table wines and other beverages are not included and need to be pre-ordered, see optional extras on pg 5.
- Corkage Fee of R85 per bottle of champagne, wine and sparkling wine applies.
- Cakeage fee of R80 per cake or per dozen cupcakes, that you bring in applies.
- Your event duration is 4 hours. An overtime fee of R650 will be charged per hour for every hour (or part thereof) after that.
- In the event of cancellation within 14 days of your event, your deposit will be forfeited.
- We are a CASH FREE ZONE. We accept CARD, SNAPSCAN and ZAPPER payments.
- By submitting your personal information, you consent to Rosemary Hill processing your information in line with POPIA. For more information, please see the privacy policy on our website: www.rosemaryhill.co.za

I have read and accepted the Terms and Conditions.

Additional Notes:

We Look Forward to Hosting Your Event!