



COUNTRY HOTELS

PRESENTS

ORANGE RIVER RAFTING LODGE



COUNTRY HOTELS™

Menu Options

Buffet Breakfast Menu 1

START OFF WITH

Selection of Fresh Fruit Juices

Muesli, All Bran Flakes, and Cornflakes
served with Fresh Full Cream Milk, Sprinkles, and Honey

Natural Plain and Strawberry Yoghurt

Seasonal Fresh Fruit Platters

Baker's basket on the tables
Freshly Baked; Muffins, Croissants, and Assorted Danishes
Butter and Jams

HOT SELECTION

Creamy Scrambled Eggs with Chives

Choice of: Chicken, Lamb, **or** Pork Sausage

Choice of: Lamb Macon, **Or** Bacon

Fried Homemade Potato Wedges

Crumbed Veg Schnitzel and Cheddar Cheese Sauce **(V)**

Sautéed White Mushrooms

Fresh Herbed Grilled Tomato

Fresh Toast

Freshly brewed Filter Coffee and Teas served by your Waitron



HEALTH Buffet Breakfast Menu 2

START OFF WITH

Selection of Fresh Fruit Juices

Pretzel Baguettes with Fillings:

Roasted Aubergine, Feta and Pesto
Smooth Cream Cheese and Sautéed Veg
Steamed Chicken, Low oil Dressing and Rocket

Fresh Fruit and Oatmeal Smoothies

Cups of Passion Fruit yoghurt and Fresh Seasonal Yoghurt

Banana Berry and Yoghurt Muffins

HOT SELECTION

Poached eggs, Hollandaise and Salmon on Toasted English Muffin

Oven Baked, Brown Mushroom and Chicken Loaf, served with Tomato Relish

Haddock and Wilted Spinach Pancakes

Whole Wheat Veggie Breakfast Burrito

Sauteed New Potato Rounds, Pesto and Cracked Pepper

Freshly brewed Filter Coffee and Teas served by your Waitron



Finger Fork Buffet Breakfast – Menu 3

START OFF WITH

Selection of Fresh Fruit Juices

Layered Red Velvet and Yoghurt glasses with Seasonal Berries

Honey Drizzled Seasonal Fresh Fruit Skewers

Cranberry Muffins & Cheese and Peppadew Scones

Banana and Chocolate Loaf & Carrot and Pecan Loaf with Butters and Jams

Presentation of Rolled and Sliced Cold Meats and Fish with Accompaniments

HOT SELECTION

Brioche Buns of Scrambled Eggs and Peppers

Breaded Chicken Ball Skewers

Homemade; Trout, Coriander and Feta Samosas

Savoury Soya Mince and Mushroom Pies **(V)**

Biltong and Sweet Onion Quiche

FINISH OFF WITH

Coffee Cream topped Mini Flapjacks, Light Cocoa Dusting

Fresh Fruit & Peanut Butter Smoothies

Freshly brewed Filter Coffee and Teas served by your Waitron



Plated Breakfast Menu 4

START OFF WITH

Selection of Fresh Fruit Juices

Seasonal Sliced Fruit Platters

Bakers Basket on the tables
Freshly Baked; Muffins, Croissants, Assorted Danishes
Butter, jams and Marmalade

PLATED MAIN COURSE

Creamy Stirred Eggs with Spring Onion

Choice of: Prime Cut Lamb Macon **OR** Bacon

Choice of: Fire Grilled Lamb **OR** Beef **OR** Chicken **OR** Pork Sausage

Fresh Herbed Tomato and Onion Relish

Sautéed White Mushrooms

Fried Homemade Potato Wedges

Fresh Toast

VEGETARIAN OPTION

Fire Grilled Veg Sausages

Sautéed White Mushroom

Roasted Butternut Chips

Fresh Herbed Tomato and Onion Relish

Fried Homemade Potato Wedges

Fresh Toast

Freshly brewed Filter Coffee and Teas served by your Waitron



Buffet Breakfast Menu

START OFF WITH

Selection of Fresh Fruit Juices

Muesli, All Bran Flakes, and Cornflakes
served with Fresh Full Cream Milk, Sprinkles, and Honey

Strawberry and fruits of the Cape Yoghurt

Seasonal Fresh Fruit Platters

Baker's basket on the tables
Freshly Baked; Muffins, and Assorted Danishes
Butter, jams and Marmalade

HOT SELECTION

Creamy Scrambled Eggs

Choice of: Fire Grilled; Chicken, Lamb, **Or** Pork Sausage

Choice of: Prime Cut of Lamb Macon, **Or** Bacon

Fried Homemade Potato Wedges

Baked Beans **(V)**

Sautéed White Mushrooms

Fresh Herb Grilled Tomato

Fresh Toast

Freshly brewed Filter Coffee and Teas served by your Waitron



Day Conference Package Light Luncheon Menu Selection
Menus have been carefully designed to suit all palettes and lifestyles
All vegetarian items have been labelled as follows: (v)

DCP MENU 1

(Included in the Full Day and Half Day Conference Package)

Cold Selection

Chefs Green Salad Platters

North African Chicken Cous Cous Salad

Shell Pasta Salad of Mozzarella, Cherry Tomato, and Basil Pesto (v)

Selection of Homemade Breads and Rolls

Hot Selection

Thai Green Chicken Curry

Basmati Rice (v)

Baked Fresh Herb, Lime and Feta Crusted Line fish

Roasted Pumpkin and Pesto Tagliatelle (v)

Baked Sweet Potato and Mushrooms (v)

Dessert Selection

Passion Fruit and Chocolate Cheesecake

Seasonal Fruit Platter



DCP MENU 2

(Included in the Full Day and Half Day Conference Package)

Cold Selection

Chefs Green Salad Platters

Salad of Tuna, Red Onion, Avocado and Green Beans

Traditional Coleslaw **(V)**

Selection of Homemade of Breads and Rolls

Hot Selection

Roast Tender Beef, Mustard and Pepper Sauce

Chargrilled Chicken Medallions, Rich Tomato Penne Pasta

Oven Roasted Potato wedges with Sea Salt and Rosemary **(V)**

Pea Dhall and Cauliflower Curry **(V)**

Braised Mushroom Savoury Rice **(V)**

Dessert Selection

Seasonal Berry Meringues with Cream

Fresh Seasonal Fruit



DCP MENU 3

(Included in the Full Day and Half Day Conference Package)

Cold Selection

Chefs Green Salad Platters

Grilled Sweet Chilli Chicken and Pineapple Salad

Toasted Cumin, Butternut, Halloumi, Peppadew and Rocket Salad **(V)**

Selection of Homemade of Breads and Rolls

Hot Selection

Rajasthani Red lamb Curry with Chick Peas

Dill and Lemon Pan Fried Fish

Roasted Parsley Butter Baby Potatoes **(V)**

Vegetarian Rice **(V)**

Aubergine, Marrow and Parmesan Baked Pasta **(V)**

Dessert Selection

Vanilla Creamy Ice Cream, with assorted condiments

Seasonal Fruit Skewers



DCP MENU 4

(Included in the Full Day and Half Day Conference Package)

Cold Selection

Chefs Green Salad Platters

Smoked Chicken, Baby Spinach, Soft Boiled egg and Yoghurt and Herb Dressing

Grilled Seasonal Vegetable and Mushroom Salad **(V)**

Selection of Homemade of Breads and Rolls

Hot Selection

Roasted Peri-peri Chicken with Yoghurt and Coriander

Savoury Meatballs in Tomato and spring onion Sauce with Fettuccine Pasta

Creamed Garlic and Parmesan Potato Bake **(V)**

Butter Bean and Lentil Curry **(V)**

White Rice **(V)**

Dessert Selection

Crushed Pineapple and Honey Cake

Seasonal Fruit Platter



DCP MENU 5

(Included in the Full Day and Half Day Conference Package)

Cold Selection

Chefs Green Salad Platters

Roasted Sweetcorn and Calamari with Pepper Salsa

Steamed Broccoli, Baby Marrow and Mozzarella Salad **(V)**

Selection of Homemade of Breads and Rolls

Hot Selection

Roasted Tomato and Capsicum Lamb Mince Lasagne

Grilled Sweet and Sour Fish Medallions, Coconut Sauce

Braised Potato and Green Beans **(V)**

Thyme Roasted Seasonal Vegetables **(V)**

Yellow Rice **(V)**

Dessert Selection

Zesty Lemon Posset and Butter Shortbread

Seasonal Fresh Fruit Salad



DCP MENU 6 / WORKING LUNCH MENU

(Included in the Full Day and Half Day Conference Package)

Deli Selection

Sandwich Selection:

Mozzarella & Tomato, Tuna & Mayo, Peppered Beef & Picallili

Mexican – style Chicken Wraps

Smoked Salmon, Cream Cheese Brushetta

Toasted Pitas, with Hummus & Tstasiki

Parsley and Lemon Grilled Calamari Brushetta

Hot Selection

Grilled Lamb Chops

Crispy Potato Wedges with Garlic Mayo

Grilled Chicken Skewers with Dipping Sauces

Vegetarian Platter

Dessert Selection

Individually Wrapped Ice Creams.

Seasonal Fresh Fruit Tarts

Customise OR up-grade your DCP with the following additional items

Vegetable Breyani and Dhal

Seasonal Vegetable Lasagne

Vegetable Korma with Roti

Roast sirloin of Beef, served with peppercorn gravy



VEGETARIAN DCP MENU

(Included in the Full Day and Half Day Conference Packages)

Cold Selection

Chefs Green Salad Platters

Toasted Cumin, Butternut, Halloumi, Peppadew and Rocket Salad **(V)**

Shell Pasta Salad of Mozzarella, Cherry Tomato, and Basil Pesto **(V)**

Selection of Homemade Breads and Rolls

Hot Selection

Aubergine, Marrow and Parmesan Baked Pasta **(V)**

Pea Dhall and Cauliflower Curry **(V)**

Butter Bean and Lentil Curry **(V)**

Braised Mushroom Savoury Rice **(V)**

Creamed Garlic and Parmesan Potato Bake **(V)**

Dessert Selection

Seasonal Fruit Platter

Vanilla Ice Cream with Various Sauces, Condiments and Sugar Cones



Cocktail Menus

Cocktail menu rate includes:
You're Menu
Your Venue Hire from 18h00 – 21h00
Limited Seating
Staffing
14 % VAT

Cocktail Menu Selection 1

(Cocktail Menus are served between 18h00 and 19h00 – menus are a light alternative to a Dinner Buffet)

PIECES

ROUND 1

Samosas Lamb Mince & Chicken
Roasted Lamb and Feta Phyllo Triangles
Vegetable Springrolls **(V)**
Samosas Potato and Sweetcorn & Cheese **(V)**
Potato Bhajjas and Spinach & Coriander Bhajjas **(V)**
Sliced Mozzarella, Rosa Tomato and Pesto Ciabatta Toasts **(V)**
Cream Cheese and Sautéed Veg Bruschetta **(V)**
Grilled Brinjal, Feta and Pesto **(V)**

ROUND 2

Flamegrilled Lemon and Herb Chicken Sosaties
Flamegrilled and Basted Citrus, Honey and Chilli Lamb Riblets
Creamy Rosemary Chicken Pies
Old Fashion Beef Dogs, Onions and Pickles
Mini Chicken Burgers, Cajun Mayo, and Cherry Tomato
Crumbed Chicken and Cheese Bites with Smoky BBQ Sauce
Ratatouille Veg Phyllo Pies **(V)**
Mini Veg Nugget Burgers, Sweet Chilli Mayo, Cucumber & Cherry Tomato **(V)**
Durban's Curry Winner Cocktail Curried Veg Bunny's **(V)**

Up-Grade your Cocktail Menu with a Designer Cheeseboard @ R50.00 per person



Cocktail Menu Selection 2

(Cocktail Menu's are served between 18h00 and 19h00 – light alternative to a dinner buffet)

ROUND 1

Butcher's Cut Biltong and Hot Salted Nuts Bar
Skewered Steamed Prawns, Avo and Cherry Tomatoes
Grilled Calamari and Sweet Chilli Bruschetta
Seared Beef and Onion Marmalade in Baby Yorkshire Puds
Chicken, Crab, and Prawn Samosas with Tamarind and Coconut Sauce
Creamed Cheese, Chives, Carrot and Sprouts, Tortilla Roulade **(V)**
Chicken Liver Pate, Sautéed Sweet Red Cabbage Bruschetta
Duck rillettes, Spring Onion and Thyme sauce Crostini
Butternut, Dill and Cream cheese Terrine **(V)**
Olive tapenade and Rocket Crostini **(V)**

ROUND 2

Chorizo, Olive and Halloumi Kebabs with Citrus Mayo
Crunchy Chicken Drumsticks and Wings with Peri-peri Mayo
Light Tempura battered fish Cocktails with Peppercorn and Lime Mayo
Teriyaki Glazed Beef Satays with Butternut Hummus
Chefs Blend Masala and Garlic Rubbed Flame grilled Lamb Kebabs, with Minted Yoghurt
Homemade Rosemary BBQ Lamb Burgers, Cheese Slice with Mustard Sauce & Potato Chips
Durban's Curry Winner Cocktail Curried Prawn Bunny's **(V)**
Homemade Pizza Slices of Aubergine, Tomato, Red Onion and Brown Mushroom **(V)**
Tandoori Marinated; Paneer, Pepper and Marrow Skewers **(V)**

ROUND 3

Gianduja Tarts with Hazelnut Crumble
Meringue Tarts
Dark Chocolate and Coffee Cream Cupcake
Local Cheese Selection served with Savoury Biscuits and Preserves



Our function venues make it possible to accommodate ALL FUNCTIONS
From the most intimate event to the most outrageous over-the-top production!

Our Dinner Buffet Menu's offer all guests the opportunity to have all their Taste Sensations Satisfied!

Dinner Buffet Menu 1

(Menu included in venue hire rate from 19h00 – 24h00)

(Menu rate includes linen, crockery, glassware, staffing and venue hire)

Buffet Cold Selection

Build Your Own Salad

(A selection of greens, peppers, olives, feta, cucumber, red onion, carrot, Roma tomatoes, nuts and an array of salad dressings available to construct your own salad)

Sweet Chilli, Ginger and Honeyed Butternut Pasta Salad dusted with Gremolata dusting **(V)**

Selection of Homemade Breads and Buns served with butter

Buffet Hot Selection

Durban Style Chicken Curry

Roast Leg of Lamb with Roasting Pan Juices Gravy

Chefs Vegetarian Pasta Dish **(V)**

Accompanied by:

Savoury Rice **(V)**

Crisp Oven Roasted Potatoes **(V)**

Buffet Dessert Selection

Vanilla Ice Cream with Chocolate Sauce

Please select one of the below:

Traditional Tiramisu

Crème Brulee

Crème Caramel

Peppermint Chocolate Mousse



Filter Coffee and Teas served by your Waitron

Dinner Buffet Menu 2

(Menu included in venue hire rate from 19h00 – 24h00)
(Menu rate includes linen, crockery, glassware, staffing and venue hire)

Buffet Cold Selection

Build Your Own Salad

(A selection of greens, peppers, olives, feta, cucumber, red onion, carrot, Rosa tomatoes, nuts and an array of salad dressings available to construct your own salad)

Rocket, Peppadew and Mozzarella Salad with Yoghurt and herb Dressing **(V)**

Selection of Homemade Breads and Buns served with butter

Buffet Hot Selection

Roast Farm Chicken with Roast Onion Gravy and Mushroom Sauce

Durban's Traditional Lamb Curry

Grilled Seasoned Line Fish, Lime and Coriander Butter Sauce

Chefs Vegetarian Pasta Dish **(V)**

Accompanied by :

Savoury Carrot and Pea Rice **(V)**

Grilled Seasonal Vegetables tossed with Herb Butter **(V)**

Crisp Oven Roasted Potatoes **(V)**

Buffet Dessert Selection

Vanilla Ice Cream with a Selection of Sprinkles and Sauces

Crème Caramel **OR** Crème Brulee **OR** Chocolate Mousse

Chefs Choice Cheesecake **OR** Hot Pudding **OR** Gateaux

Filter Coffee and Teas served by your Waitron



Dinner Buffet Menu 3

(Menu included in venue hire rate from 19h00 – 24h00)
(Menu rate includes linen, crockery, glassware, staffing and venue hire)

Buffet Cold Selection

Designer Build YOUR Salad Station

Salad Caprice with Roasted Pine Nuts and Cabernet Balsamic reduction **(V)**

Cajun Chicken, Grilled Wild Mushrooms, Anchovies and Baby Spinach Salad

Exotic Prawn and Melon Salad

Bread Basket with Assorted Loaves, Buns and Sticks

Buffet Hot Selection

Roasted Deboned, Stuffed and Rolled Lamb leg with Roasting Pan Juices Gravy

Baked Fish with Shrimp Lime and Sweet Chilli Sauce

Creamy Authentic Spiced Butter Chicken Curry

Savoury Rice **(V)**

Rich Tomato, Roasted Corn, Red Kidney Beans, and Parmesan Rigatoni **(V)**

Slow Roasted Root Vegetables lashed with Garlic and Herb Butter **(V)**

Paprika Roast Potatoes **(V)**

Buffet Dessert Selection

Exotic Seasonal Fruit Flan

Chocolate Brownie Ice- Cream

Peachy Passion Fruit Tarts

Raspberry Mousse

Filter Coffee and Teas served by your Waitron



Dinner Buffet Menu 4

(Menu included in venue hire rate from 19h00 – 24h00)
(Menu rate includes linen, crockery, glassware, staffing and venue hire)

Cold Selection

Designer Build YOUR Salad Station

Grilled Mango, Coconut, Cucumber, and Chick Pea Salad

Thai Spiced, Peppadew and Chicken Pasta Salad with Vinaigrette Dressing

Baby Potato, Green Beans, Anchovy and Corn Salad **(V)**

Bread Basket with Assorted Loaves, Buns and Sticks

Hot Selection

Roasted Prime Rib of Beef, Brown Onion Gravy and Yorkshire pudding

Pan Seared Line fish, dressed with Coconut and Lime Sauce

Fenugreek and Red Lentil Chicken Curry

Savoury Rice **(V)**

Linguine with Exotic Mushrooms, Garlic and Truffle Oil **(V)**

Ratatouille Braised Vegetables and Crumbled Feta **(V)**

Potatoes with Herbed Butter **(V)**

Dessert

Mango Cheesecake and Almond Crumble

4-tier Chocolate and Hazel Nut Cake

Vanilla seed Pannacotta with Salted Caramel

Strawberry Ice Cream



Filter Coffee and Teas served by your Waitron

Dinner Buffet Menu 5

(Venue Hire included in Menu Rate from 19h00 – 24h00)
(Menu rate includes linen, crockery, cutlery and staffing)

Cold Selection

Designer Build YOUR Salad Station

Fusilli, Grilled Garbanzos, Red Onion, Blood Orange Dressing **(V)**

Steamed Mussels and Prawns, Pineapple Salsa, Coriander and Mint

Selection of Butcher's Cut Cold Meats with Pickles and Condiments

Bread Basket with Assorted Loaves, Buns and Sticks

Hot Selection

Coriander and Mustard Roasted Lamb Leg **OR** Teriyaki, slow Cooked Beef Sirloin

Pan Roasted Catch of the Day, Garlic Beans, with Lemon Verjuice

Butternut, Lentil and Brinjal Curry **(V)**

Saffron Rice **(V)**

Roasted Baby Potatoes **(V)**

Melange of Seasonal Vegetable **(V)**

Dessert

Turkish Delight Ice - Cream

Passion Fruit and Cinnamon Mould Cake

Chocolate and Pineapple Torte

Chantilly Cream Coffee Tart

Filter Coffee and Teas served by your Waitrons



Dinner Buffet Menu 6

(Venue Hire included in Menu rate from 19h00 – 24h00)
(Menu Rate includes Linen, Crockery, Cutlery and Staffing)

Cold Selection

Build YOUR Salad Station

Ostrich Carpaccio, Baby Leaf Salad, Tomato and Chilli Jam, Julienne of Cucumber

Pan fried Halloumi, Basil, Radish and Honeyed Tomato Salad **(V)**

New Potato, Chives, Mascarpone and Smoked Salmon Salad

Bread Basket with Assorted Loaves, Buns and Sticks

Hot Selection

Grilled Pistachio Crusted Lamb Chops

Grilled Chicken fillets, Sautéed Pak Choi, Erenji Mushroom and Cilantro Cream Sauce

Choice of

Traditional Durban Beef Curry

OR

Traditional Fish Curry

Saffron Rice **(V)**

Bake of Exotic Seafood, Creamy Mustard and Lime Sauce Gratinated

Creamy Pesto and Emmantheler Cheese Gnocchi **(V)**

Sea Salt and Truffle oil Roasted New Potatoes **(V)**

Butter Dressed Baby Vegetables **(V)**

Dessert

Vanilla Bean Madagascan Ice-Cream

Bourbon Brownie Petit Fours

Black Cherry Jubilee – Live action!



Fruit Pearls in Pomegranate Juice

Filter Coffee and Teas served by your Waitrons

VEGETARIAN DINNER BUFFET MENU

(Venue Hire included in Menu Rate from 19h00 – 24h00)

COLD SELECTION

Designer Build YOUR Salad Station

Rocket, Peppadew and Mozzarella Salad with Yoghurt and herb Dressing **(V)**

Grilled Mango, Coconut, Cucumber, and Chick Pea Salad

Bread Basket with Assorted Loaves, Buns and Sticks

HOT SELECTION

Spicy Soya Prawn Vegetable Breyani with Dhal

Creamy Butter Masala Paneer Cheese and Roti

Rich Tomato, Roasted Corn, Red Kidney Beans, and Parmesan Rigatoni

Wok Fried Market Vegetables, and Sprouts, with Fresh Ginger, garlic and Noodles

Creamy Parmesan and Garlic Potato Bake

Butternut, Lentil and Brinjal Curry

DESSERT SELECTION

Creamy Vermicelli Pudding

Mango Cheesecake and Almond Crumble

Seasonal Fresh Fruit Platter

Strawberry Ice - Cream

Filter Coffee and Tea served by your Waitron



COUNTRY HOTELS™

Platters of Egg less Shortbread

Plated Dinner Menu Options

Please select 1 Starter and Main Course Items and 1 Dessert Item *Dietary Requirement's, to be confirmed 1 week prior to the function.*

Bread Basket with Assorted Loaves, Cocktails Rolls and Bread Sticks

Starters

Greek Salad with, mix Garden Greens, olives and feta **(V)**

Curried Butternut soup with roast Cherry tomatoes, fresh coriander and Crème Fraiche **(V)**

Aged Beef Carpaccio, served with Wild Mushroom and Asparagus Salad and a Creamed horseradish dressing @

Seared Duck Breast, Rocket Salad, Raspberry Panacotta, and Soy Dressing

Steamed Prawn - Avo Wrapped, Smoked Trout Pate, Caraway Tortilla
and Home cured Salmon Gravdax with fresh Lemon @

Vegetable Terrine, Herb salad drizzled with Olive oil **(V)** @

Continental Classic Cold Cuts, Soft Egg, Goats Cheese, and Pretzel @

Mains

Sun Dried Tomato Tarte Tatin, with Red Onion, Goats cheese, Rocket and Balsamic Reduction **(V)** @

Spicy Peanut crusted Fillet of Chicken set on Egg Noodles served with Honey and Soy Flavoured Stir Fried
Vegetables @

Grilled Linefish served on Creamy Caper Mash with shrimp saffron butter sauce @

Pumpkin, Sage and mature cheddar tart served with a crème fraiche sauce and rocket salad **(V)** @

Pan Fried Brown Mushroom, Marrows and Baby Carrots on a bed of Polenta finished off with spicy Tomato **(V)**
@

Grilled Cape Kingklip served on Creamy Caper and Saffron Linguine @

Supreme of Chicken Breast, Sundried Tomato stuffed, Fondant Potato, Portabella Mushroom Sauce@

Slow Braised Lamb Shank served on a bed of Garlic Mash Potato, Rich Tomato and Rosemary Jus, Gremolata
dusting, Grilled Veg @

Teriyaki Glazed Seared Norwegian Salmon served on Parsley and Parmesan Mash Potato, Grilled Veg @



A Matured Fillet of Beef napped with Creamy Tarragon on Oven-baked Tomato Polenta with Grilled Baby Veg Salad @

Desserts

Modern Malva @

Served with Star aniseed custard and citrus zest or white chocolate sauce and cherries

Chocolate Lava Cake @

Served with home-made Vanilla Bean Madagascan Ice Cream

Grilled Guava @

Cardamom Seasoned Grilled Guava, Cinnamon Sponge, Passion Fruit Custard

Jewel Cheesecake @

Mint and Pistachio Cheesecake, Chocolate Crème

Espresso Pannacotta @

With Orange segments and Chocolate Nut Shortbread

Meringue Toscana @

A Meringue basket filled with poached Seasonal Fruit served with Mascarpone and a north Grand Mariner Syrup

Teas and Coffees served by the Waitrons



Wedding Menus 2014

(Wedding Package @ per person)

Wedding Buffet Menu

Buffet Cold Selection

Buffet - Build a Salad Station

Rocket, Peppadew and Mozzarella Salad with a Herbed Yoghurt Dressing (V)

Grilled Strips of Chicken Breast and Mango tossed with Spring onion and Spicy Mayo

Mussels with Tomato, Lime and Coriander Salsa

Butcher's Cut Selection of Continental Cold Cuts

Bread Basket to the tables with Assorted Loaves, and Buns

OR Plated As A Starter – Choose 1 Item *Dietary Requirement's, to be confirmed 1 week prior to the function.*

Buffet Hot Selection

Choice of 2 Meats:

Roasted Mustard and Barbeque Rubbed Leg of Lamb Served with Brown Onion Gravy

Roasted Aged Rosemary and Pepper Beef Sirloin Served with Mushroom Gravy and Yorkshire pudding

Baked Chicken Fillets with Tarragon Cream

Grilled Herb Crusted Linefish , lashed with lemon Butter

Choice of 1 Curry or Stew:

Durban Style Lamb Curry

Chicken Al La King

Durban Style Chicken Curry

Lamb Stew

Choice of 1 Pasta:

Vegetable Lasagna (V)



Butternut, Feta and Sundried Tomato Cannelloni **(V)**

Corn, Shredded Marrows and Mozzarella Pasta **(V)**

Choice of 1 Veg:

Medley of Seasonal Vegetables **(V)**

Creamed Spinach

Roasted Butternut

Cauliflower and Broccoli Au Gratin

Choice of 1 Potato:

Crispy Roast Chateaux Potatoes **(V)**

Creamed Potato Bake

Parsley Buttered New Potatoes

Saffron infused Savoury Rice **(V)**

Dessert Selection

Chocolate and Caramel Profiteroles filled with Vanilla Cream presented as a Crouq-en-bosch

Fresh Fruit Cocktail with a Minted Passion Fruit sauce

Vanilla and Raspberry Cheesecake

Malva and Pecan nut Pudding with Custard

OR

Chocolate Lava Pudding With ice - cream

Filter Coffee and Tea served by your Waitron



Eastern Bridal Menu

(Wedding Package @ per person)

Buffet Menu

Cold Selection

Crunchy Green Salad with Mint and Chilli Dressing

Katchumber Salad

Sliced Carrot, Mint, and Red Onion with Yoghurt

Spicy Spinach, Coriander, mustard seed & Red onion Bhajas

Potato Samosas (**V**), Lamb Samosas

Bread Basket with Rotis, Naan Bread and Buns

Hot Selection

Masala Roast Leg of Lamb served with Roasting Pan Juices Gravy

Aromatic Durban Chicken Curry with Potato

Traditional Fish Curry

Butter Bean Curry

Pullao Rice

Grilled Seasonal Chaat Scented Vegetables

Turmeric Roasted Potatoes

Dessert

Soji with Sultanas and Toasted Almond Flakes

OR

Vermicelli with Toasted Shaved Coconut and Pistachio

Creamy Vanilla Ice Cream



Tropical Fruit Salad

Filter Coffee and Teas served by your Waitrons

Eastern Bridal Vegetarian Menu

(Wedding Package @ per person)

Buffet Menu

Cold Selection

Crunchy Green Salad with Mint and Chilli Dressing

Katchumber Salad

Sliced Carrot, Mint, and Red Onion with Yoghurt

Spicy Spinach, Coriander, mustard seed & Red onion Bhajas

Potato Samosas, Sweetcorn & Cheese Samosas, Patha Rolls

Bread Basket with Naan Bread and Buns

Hot Selection

Vegetable Breyani and Doll

Vegetable and Soya Mince Cottage Pie

Thai Vegetarian stir-fry sautéed in ginger, garlic and Olive-oil, with soya Strips

finished with coconut cream and pineapple

Choice Of 1 Curry or Chutney (Served with Roti or Puri and Plain or Basmati Rice):

Tomato and Pea Chutney with Paneer Cheese

Mushroom, Cashew nut & Pea Curry

Seasonal Veg Curry

Broad Beans and Potato Curry

Choice of 1 Pasta:

Baked Butternut and Feta Cannelloni

Creamy Mushroom Penne Pasta



Dessert

Soji with Sultanas and Toasted Almond Flakes

OR

Vermicelli with Toasted Shaved Coconut and Pistachio

Creamy Burfee Ice Cream

Tropical Fruit Salad

Filter Coffee and Teas served by your Waitrons

Wedding Menus 2014

(Wedding Package @ per person)

Wedding Plated Menu Selection

Dietary Requirement's, to be confirmed 1 week prior to the function.

Starters – Please Select One

Smoked Chicken, Orange Segments, cracked Pepper and Salad Bouquet

Steamed Prawns, Cocktail Sauce, Coriander and Tomato salsa, Fresh Lemon

Spring Vegetable Terrine, Herb salad and drizzled with Olive oil **(V)**

Roasted Capsicum and Tomato Soup, pesto, croutons and a dollop of crème **(V)**

Butternut Soup, lightly curried, chives and Garlic Brushetta **(V)**

Chicken Liver and Peppercorn Parfait, Apple Jam, and lollrossa lettuce

Mains – Please Select One

Baked Linefish, on Herbed Mash Potato and Stir fried Vegetables

Char grilled Beef Fillet Medallion, Sautéed Mushrooms, Cumin Polenta, and Peppercorn Sauce

Herb Dusted Lamb Chops, Creamy Potatoes, and Baby Veg Salad

Pan Fried Brown Mushroom, Baby Marrow and baby carrots on a bed of polenta finished off with spicy tomato
(V)

Butternut and Feta Cheese Cannelloni (V)

Desserts – Please Select One

Tiramisu glasses, Honey Comb Crunch



Two-Tier Choc Mousse

Lemon Curd Cheesecake

Chocolate Hazelnut Bread and Butter Pudding, Vanilla Custard

Vanilla Crème Brulee Tart



COUNTRY HOTELS™