

**Function Menu**



**Starter Selection**

*Please select one of the following*

**Creamy Feta, Aubergine, Zucchini & roasted Pepper Tian**

*rocket, basil pesto, green olive tapenade,  
parmesan-pine kernel short bread & balsamico*

**Roasted Tomato Soup**

*broiled halloumi, tomato pesto, smoked garlic,  
semi-dried baby tomatoes, chorizo, basil & crostini chip*

**Edgar's Caesar Salad with Twist**

*pan-fried norwegian salmon, cos lettuce, soft boiled egg,  
white anchovies, parmesan, pancetta & croutons*

**Pan-fried Prawns**

*cucumber, pak choi, sea lettuce, spring onion, pea shoots, ginger,  
micro coriander, citrus dressing, sesame & soya*

**Quail Galantine**

*berry jelly, pancetta, extra fine beans, micro herbs & saladini  
powdered truffle scented oil with giuseppe giusti 3 medal balsamico*

**Cured, slightly smoked Venison Loin**

*barley, butter & baby gem lettuce, rocket, beetroot chips, butternut-apricot chutney,  
pumpkin seed pesto, raspberry dressing, linseed bread croutons*

**D.I.Y Steak Tartar**

*hand chopped beef fillet served with nine traditional garnishes & toast*

**Function Menu**



**Main Course Selection**

*Please select one of the following*

**Pan-fried & Puff Pastry baked Salmon Trout**  
*sauce hollandaise, parsley potatoes, roasted baby leeks*

**Pan-fried Catch of the Day**  
*fish jus, fennel saffron couscous, oven-dried baby tomatoes,  
calamari rocket cucumber fricassée & smoked garlic*

**Torched free Range Chicken Ballotine, pan-fried Breast & Sauce**  
*potato-ricotta-mushroom ravioli, broccoli-cauliflower royale,  
white truffle butter heirloom carrots*

**Pan-fried Duck Breast & crispy Duck Leg**  
*kumquat jus, almond-red cabbage crespelle & brassicas*

**Pan-fried Chalmar Sirloin in Cafe de Paris Butter**  
*red wine shallot sauce, anna potato, roasted sweet corn puree, fine beans,  
smoked broccoli, grilled cauliflower, confit kohlrabi, bacon chips*  
*If you prefer Chalmar Beef Fillet, please add R 40 per person to your chosen Menu*

**Pan-fried Lamb Cutlet, grilled Loin & Lemon Thyme Sauce**  
*aubergine falafel, chorizo, leek puree, roasted chick peas, gremolata-yoghurt*

**Pan-fried Loin of Springbok, Port Wine Sauce**  
*almond crème fraîche potato, baby beet roots, celeriac, vanilla confit baby carrot*

**Function Menu**



**Dessert Selection**

*Please select one of the following*

**Deconstructed Black Forest Cake**

**Aromatic poached Pear**

*vanilla ice cream & almond brownie*

**Citrus Tartelette with Chocolate**

*lime mousse, oranges, grand manier truffle, candied orange*

**Chocolate Variation**

*"Buitenverwachting"*

*Add R25 extra to the total Menu Price per Person*

**Raspberry Soufflé in a Glass**

*garnished with its own sorbet & jelly, crispy sponge*

**Vanilla Panna Cotta**

*with strawberries, balsamico sorbet & amarula zabaglione in cannolis*

**Local Cheese Platter**

*with condiments, biscuits & crackers*

## MENU SELECTION

### The Restaurant

- \* We are able to offer a Set Menu as well as a Buffet Menu (40 - 80 guests only) in the RESTAURANT.
- \* Only a SET MENU, with a requirement of minimum three courses (Excluding Wedding Cake and Canapés) is available for an event in the RESTAURANT.

### Option Menu 1 – R585.00 per person

- \* Menu price is based on 1 Starter, 1 Main and 1 Dessert 3 Course Pre-Selected Menu.
- \* All dietary requirements will be catered for separately.
- \* Function Menus must be selected eight weeks prior to your event date to guarantee product availability.
- \* Should the menu choice not be received 21 day prior to your event we reserve the right to select the menu on your behalf.

### Option Menu 2 – R585.00 per person

- \* Menu price is based on a selection of 2 Starters, 2 Mains and 2 Desserts for a 3 Course **Pre-selected Menu**
- \* Function Menus must be selected eight weeks prior to your event date to guarantee product availability.
- \* Selection and quantities of each dish to be sent to our Events Manager Yolanda, no later than 1 month prior to your event at no additional costs.
- \* Should we not have received the selection and quantity then an additional fee will be charged.
- \* All dietary requirements will be catering for separately.
- \* Should the menu choice not be received 21 days prior to your event, we reserve the right to select the menu on your behalf.

### Option Menu 3 - Price on Request

- \* Menu price is based on a selection of: 2 Starters, 2 Mains and 2 Desserts for a 3 Course Choice Menu selected on the day of your event.
- \* All dietary requirements will be catered for separately.
- \* **A choice menu is not available for 60 guests or more.**
- \* Should menu choice not be received 21 day prior to your event, we reserve the right to select the menu on your behalf.

### The Old Wine Cellar

- \* We only offer a Braai and Buffet Menu in the OLD WINE CELLAR starting price @ R465.00 per person

### Final confirmation for Menu Selections

- \* Function Menus must be selected eight weeks prior to your event date to guarantee product availability.
- \* Should menu choice not be received 21 day prior to your event, we reserve the right to select the menu on your behalf
- \* Final guest amounts to be confirmed 7 days prior to the event and cancellations thereafter will be charged for.
- \* We can gladly accommodate for more than a 3-course menu and the price will be charged accordingly
  - Kindly enquire from our Events Manager.
- \* Besides our Function Menus, our Chef, Edgar Osojnik, will gladly cater towards your guest's special dietary requirements if notified 21 days prior to the event
  - Vegetarian, Vegan, Seafood allergies, etc.
- \* Buitenverwachting also has a selection of canapés to tantalise your palate before your event.
- \* Please note that menu selections may change should the menu not be confirmed in time.
- \* **We cannot be held responsible for any allergic food reactions.**
- \* Menus are subject to seasonal change and price changes throughout the year without prior notice.
- \* **If you do not take the venue exclusively, we only offer set menus without a choice in courses.**
- \* Please be advised that our serving time will take 2-3 hours without speeches
- \* An obligatory service charge of 15% will be charged on all consumable items (food & beverage).
- \* Buitenverwachting will not be responsible for split accounts
- \* VAT at the current rate is included in all invoices.