



CATERING MENU -2017

MENU OPTION 1	MENU OPTION 2
<p><u>SPITBRAAI @ R230.00 PER PERSON</u></p> <p style="text-align: center;"> Selection of 1 Starter “Lamb/Piglet” Spit Braai Selection of 5 side Dishes Selection of 2 Desserts Coffee/Tea </p> <p>Lamb/Piglet is provided by client R145.00 p/p Hiring of spit @ R400 (4 bags briquettes include) Braai & Carving of Meat @ R400 per lamb/Piglet</p>	<p><u>WARM/COLD BUFFET @ R220.00 PER PERSON</u></p> <p style="text-align: center;"> Selection of 1 starter Roast Lamb with mint sauce/ Roast beef/ Roast Pork Crispy baked Chicken pieces Section of 4 side dishes Selection of 2 Desserts Coffee/Tea </p>

Cold Ginger Beer or Juice served in “chutney glass bottles” for pre-drink @ R12.00 per person extra

Cold Fruit Juice served on table in punch jugs @ R12-00 per person extra

STARTERS to choose from

- Bread table with homemade preserves, cheese and Chicken liver pate
- Haddock seafood starter with shredded lettuce
- Tuna Roulade with sour cream and chives
- Litchi with Shrimps Mayonnaise Cocktail (additional R5-00 per person)
- Fish Cocktail/Fruit Cocktail
- Biltong Platter/Cold Meat Platter
- Chicken Fill Pancakes

SIDE DISHES to choose from:

STARCH

Savoury Rice
Creamy Potato Bake
Baby Potatoes in Creamy Garlic Sauce
Boiled Potatoes with Sour Cream
Pap Tert
"Pap" with homemade tomato & onion sauce
Cocktail Rolls & Butter

VEGETABLES

Creamed Green Beans
Broccoli & Cauliflower crumbed bake
Cauliflower with Cheese Sauce
Roast Mixed Vegetable bake
Creamy Spinach
Cinnamon Pumpkin Bake
Pampoenkoekies in Caramel Sauce
Baked Sweet Potato
Sweet Corn & Peas
Glazed Carrots & Peas
Glazed Baby Carrots

SALADS

Greek Salad
Potato Salad
Noodle Cheese % Peach Salad
Spicy Noodle Salad
Carrot & Pineapple Salad
Butternut Salad
Beetroot Salad
Coleslaw Salad
3-Bean Salad
Pea & Mielie Salad
Corn Salad with apple & pineapple
Bread Salad
Banana Salad

DESSERTS

Baked Malva Pudding with custard
Baked Sago Pudding with custard
Baked Lemon pudding with custard
Baked Chocolate Pudding with Cream
Chocolate Mouse
Cheese Cake
Traditional Trifle
Ice Cream & Chocolate sauce
Fruit Salad with Ice Cream

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**Full settlement of outstanding amount 7 days prior to
Wedding/Function date**

TERMS AND CONDITIONS:

1. A 50% deposit is required to confirm the venue and the balance is due 7 days before the wedding date.
2. Additional R350-00 Breakage Deposit which will be refunded within 7 days after the function.
3. Accommodation on the farm is on a first come first serve basis, we cannot hold any amps unless deposit has been paid.
4. If self-catering, R10 000 venue fee and R2000 breakage deposit will be invoiced. This includes cutlery, crockery for 100 guests. Basic kitchen with necessities are also included.
5. Amount of people needs to be confirmed 7 days prior to arrival.
6. FULL AMOUNT OF CATERING NEEDS TO SETTLED A WEEK BEFORE ACTUAL EVENT! PROOF OF PAYMENT CAN BE E-MAILED TO info@melotivalley.co.za.
7. Children under 12 years receive a 60% discount on Catering and needs to be confirmed 7 days prior to event.
8. Tables & chairs are included in the venue price.
9. Table cloths and other décor is available for hire.
10. Cleaning services and waitron services is compulsory and will be invoiced
11. Own alcohol to be provided. No bar service.
12. All activities at own risk.
13. All valuables must be locked away in car, or room. Meloti Valley take no responsibility for any damage or loss of any personal belongings!!