

# QUINTESSENTIAL EXPERIENCES, FOR EVERY OCCASION



The Table Bay



All menus include 15% VAT and are subject to change without prior notification, depending on availability and prices of product. Prices are only confirmed upon signature of contract. Menu items are subject to availability and substitutions may be required at the chef's discretion. A 10% service charge is applicable. Functions ending later than 23h00 will incur an additional charge of R3000 staffing transport fee per hour or part thereof.



# AFRICA'S MOST BEAUTIFUL CITY

Cape Town is the Mother City of Africa, regarded as one of the most beautiful regions in the world. The city provides a setting for many scenic wonders, magnificent seascapes and panoramic vistas. Home to the iconic Table Mountain; a natural wonder of the world. Cape Point, the dramatic promontory where the warm Indian Ocean meets the cold Atlantic. Robben Island, a World Heritage Site where Nelson Mandela was incarcerated from 1964 to 1982. Cape Town offers the perfect combination of rich heritage, historical legacy and natural beauty.

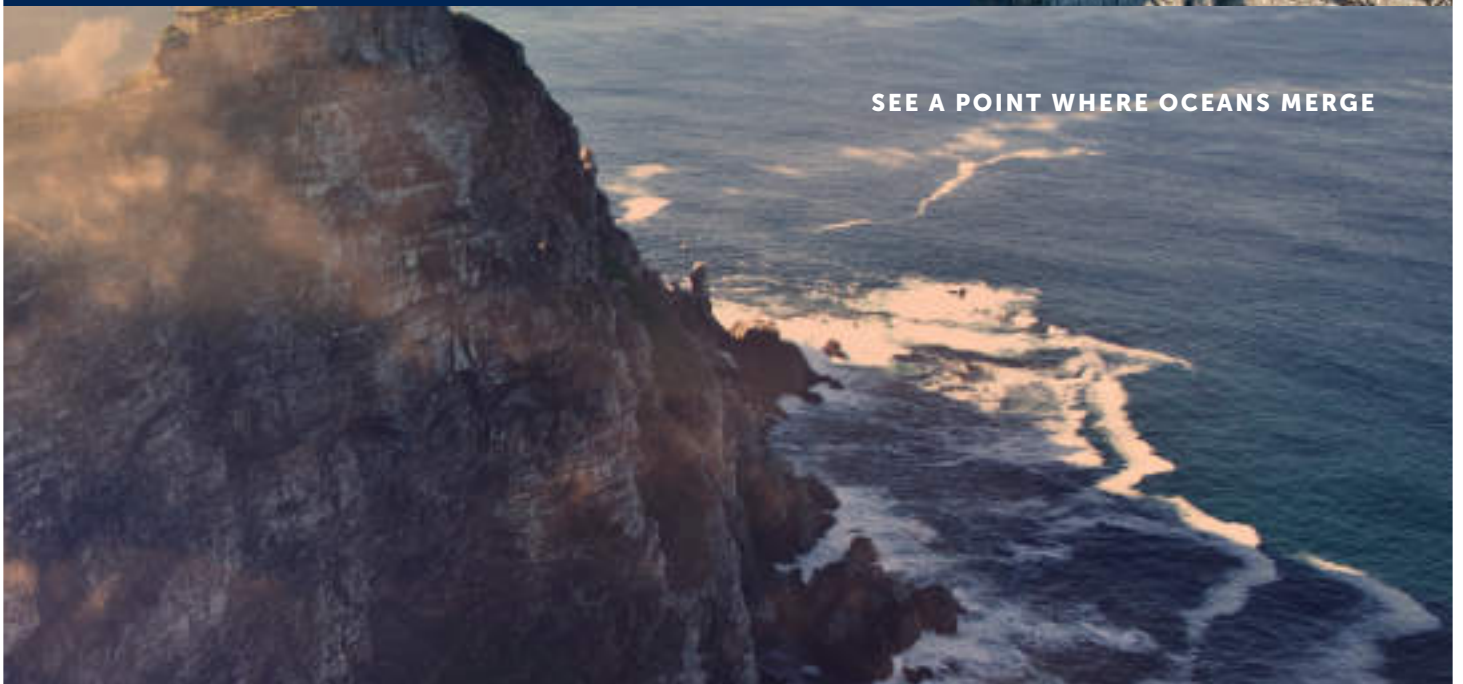


# A GATEWAY TO THE CAPE'S BREATHTAKING SCENERIES

JOURNEY TO THE TOP  
OF A NATURAL WONDER



SEE A POINT WHERE OCEANS MERGE



DISCOVER A SYMBOL OF FREEDOM



## **BE CAPTIVATED BY PERENNIAL BEAUTY**

The Table Bay, opened in May 1997 by iconic former South Africa president, Nelson Mandela, is situated on the historic Victoria and Alfred Waterfront.

Perfectly positioned against the exquisite backdrop of Table Mountain and the Atlantic Ocean, providing a gateway to Cape Town's most popular allures.

Be graced by the synergy of two oceans and be captivated by the sheer beauty of the Cape.

## A NATURAL LANDMARK OF POSSIBILITY

The Table Bay provides more than just the banqueting essentials, it's a place to celebrate, connect, motivate and inspire, with an array of bespoke South African experiences and culinary options to match. Nestled between the exquisite Table Mountain and the cool Atlantic, The Table Bay is perfectly positioned to make your event a dream come true.

From glamorous celebrations to romantic weddings, birthday festivities, incentive gatherings, cocktail functions and small, intimate dinners, The Table Bay is the perfect backdrop for any occasion.







## THE ATLANTIC

The Atlantic has been tastefully furnished to create the perfect blend of natural charm and modern luxury. The ideally appointed interior flows seamlessly out onto the open patio with panoramic views across the harbour, The Atlantic Ocean and Table Mountain, and is perfect for private lunches, dinners, weddings, parties or cocktail functions. The Atlantic boasts views from almost every angle and is effortlessly adaptable to suit both larger and smaller functions.



### SPECIFICATIONS











|              | BANQUET BUFFET | BANQUET SERVED | BOARDROOM | CINEMA | COCKTAILS | DANCE BUFFET | DANCE SERVED | SCHOOLROOM | U-SHAPED | CABARET |
|--------------|----------------|----------------|-----------|--------|-----------|--------------|--------------|------------|----------|---------|
|              |                |                |           |        |           |              |              |            |          |         |
| THE ATLANTIC | 120            | 120            | •         | •      | 150       | •            | •            | •          | •        | •       |

## THE PAVILION

A Victorian-style venue, offering unparalleled views of the working harbour, sheltered behind the historic breakwater wall. The Pavilion is perfect for wedding ceremonies, private dinners or business functions.



### SPECIFICATIONS

|              |  BANQUET BUFFET |  BANQUET SERVED |  BOARDROOM |  CINEMA |  COCKTAILS |  DANCE BUFFET |  DANCE SERVED |  SCHOOLROOM |  U-SHAPED |  CABARET |
|--------------|--|--|---|--|---|--|--|--|--|---|
| THE PAVILION | 72   | 96   | 30  | 120  | 120   | •  | 48   | 72   | 27   | 45  |















## THE BALLROOM

A spectacular beautiful venue, an ideal setting for wedding receptions, conferences and gala dinners. Boasting crystal chandeliers and beautiful natural light, The Ballroom is extraordinary and can be divided in two to suit your event.

### SPECIFICATIONS

|                           |  BANQUET BUFFET |  BANQUET SERVED |  BOARDROOM |  CINEMA |  COCKTAILS |  DANCE BUFFET |  DANCE SERVED |  SCHOOLROOM |  U-SHAPED |  CABARET |
|---------------------------|--|--|---|--|---|--|--|--|--|---|
| THE BALLROOM              | 200  | 200  | 84  | 300  | 300   | 152  | 152  | 144  | 63   | 125   |
| THE BALLROOM WEST OR EAST | 88   | 66   | •   | 120  | 120   | 64   | 48   | 72   | 33   | 45  |















## PRE-FUNCTION AREA

A glorious open area, one of the most versatile function venues at The Table Bay. If you wish to book this venue exclusively, the surrounding venues must also be booked.

### SPECIFICATIONS











|                   |  BANQUET BUFFET |  BANQUET SERVED |  BOARDROOM |  CINEMA |  COCKTAILS |  DANCE BUFFET |  DANCE SERVED |  SCHOOLROOM |  U-SHAPED |  CABARET |
|-------------------|--|--|---|--|---|--|--|--|--|---|
| PRE-FUNCTION AREA | •  | •  | •   | •  | 200   | •  | •  | •  | •  | •   |

# PRE-FUNCTION BOARDROOM

The Table Bay doesn't only cater for large, elaborate events, it also boasts space that is ideal for smaller business meetings and conferences.



## SPECIFICATIONS

|                        |  BANQUET BUFFET |  BANQUET SERVED |  BOARDROOM |  CINEMA |  COCKTAILS |  DANCE BUFFET |  DANCE SERVED |  SCHOOLROOM |  U-SHAPED |  CABARET |
|------------------------|--|--|---|--|---|--|--|--|--|---|
| PRE-FUNCTION BOARDROOM | 32   | 32   | 24  | 50   | 50  | •  | •  | 24   | 18   | 20  |



## NATURE'S GOODNESS

The Table Bay is synonymous with environmental sustainability awareness. From hundreds of indigenous Protea flower arrangements throughout the hotel to the fine cuisine, every detail has been sustainably considered to make your experience uniquely and luxuriously South African.

The culinary team of The Table Bay regularly forages for herbs and plants to use in the kitchen and our restaurants are proudly SASSI compliant.



## THE BEST BANQUETING TEAM AT THE BEST ADDRESS

Our renowned banqueting and culinary team is always ready to give you all the tailored support you need to ensure your event is successful. Serving world-class cuisine that caters for all tastes, along with professional event guidance, The Table Bay carefully considers every detail to bring your event to life. We encourage you to speak to our Chef for tailor-made full and half-day packages that will suit your individual needs.

# QUINTESSENTIAL BANQUET MENUS

|                            |     |
|----------------------------|-----|
| DAY CONFERENCE PACKAGES    | 2-4 |
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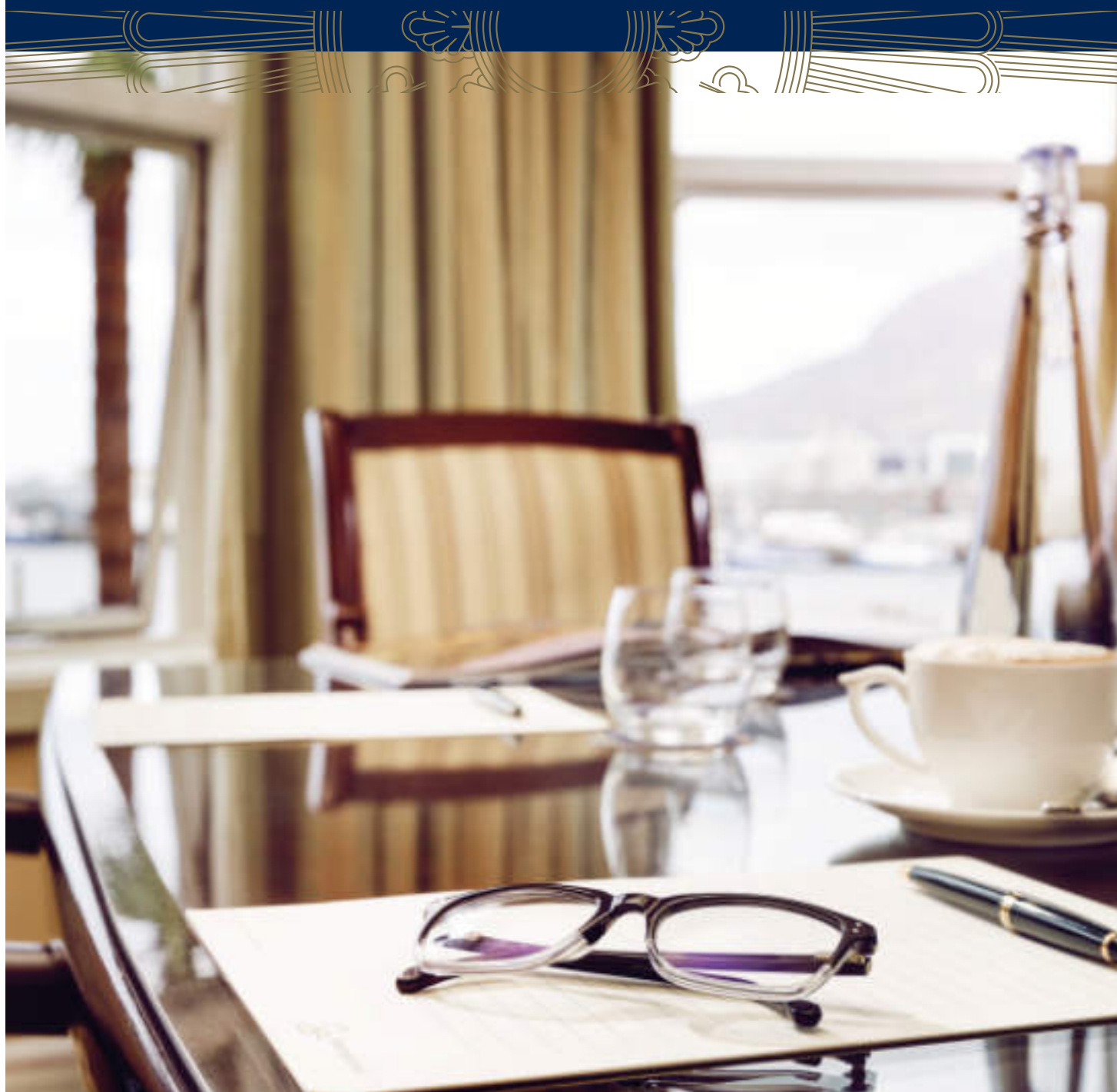
## THE BEST OF BANQUET

At The Table Bay we've carefully curated menus and packages to ensure every occasion is perfectly executed.



# DAY CONFERENCE PACKAGES

Our convenient full and half day packages are tailor-made to suit your event requirements.



# DAY CONFERENCE PACKAGES

| INCLUDES   | HALF DAY                             | FULL DAY       |
|--|--------------------------------------|----------------|
| Venue hire (appropriate to the confirmed numbers attending)          | ✓                                    | ✓              |
| Still and sparkling mineral water on the conference table            | ✓                                    | ✓              |
| One telephone extension (exclusive of calls)                         | ✓                                    | ✓              |
| Stationary on conference table                                       | ✓                                    | ✓              |
| One flipchart and markers  | ✓                                    | ✓              |
| Open boom parking  | ✓                                    | ✓              |
| One screen - 8ft x 6ft   | ✓                                    | ✓              |
| XGA standard data projector (3000 lumin)                             | ✓                                    | ✓              |
| Registration table   | ✓                                    | ✓              |
| Set up cost  | ✓                                    | ✓              |
| Service fee  | ✓                                    | ✓              |
| Arrival break with luxury TWG tea, Nespresso coffee and snacks       | ✓                                    | ✓              |
| Mid-morning break with luxury TWG tea, Nespresso coffee and snacks   | ✓                                    | ✓              |
| Mid-afternoon break with luxury TWG tea, Nespresso coffee and snacks |                                      | ✓              |
| <b>Available throughout the day:</b>                                 |                                      |                |
| Luxury TWG tea and Nespresso coffee                                  | ✓                                    | ✓              |
| Fresh squeezed orange juice and apple juice                          | ✓                                    | ✓              |
| Still and sparkling mineral water with cordials                      | ✓                                    | ✓              |
| Luxury handmade biscuit selection                                    | ✓                                    | ✓              |
| Fresh fruits   | ✓                                    | ✓              |
| Mints  | ✓                                    | ✓              |
|  | Including lunch or finger breakfast: | <b>R720 pp</b> |
|  | Excluding lunch:                     | <b>R780 pp</b> |
|  |                                      | <b>R485 pp</b> |

## TERMS AND CONDITIONS

Minimum of 20 delegates  
 Less than 20 delegates will attract a surcharge of R95pp  
 Applicable from Monday to Sunday, 08h00 – 17h00  
 All additional beverages will be charged on consumption





# CONFERENCE PACKAGE

## FULL DAY AND HALF DAY

### INCLUDES:

#### **ARRIVAL REFRESHMENTS**

with luxury TWG tea and Nespresso coffee,  
and a choice of individually wrapped arrival snacks  
(Select two options)

**Mini muffins: banana, carrot, bran, chocolate or blueberry**

**Breakfast cup with yoghurt, muesli and berry compote**

**Mini plain or cheese and tomato croissants**

**Seasonal fruit salad jars**

**Mini Danish selection**

#### **MID-MORNING REFRESHMENT BREAK**

with luxury TWG tea and Nespresso coffee,  
and a choice of individually wrapped mid-morning snacks  
(Select two options)

**Crustless quiche jars: Mushroom, spinach and feta or tomato and thyme**

**Chocolate orange madeleines**

**Cinnamon sugared doughnuts**

**Chicken mayo finger sandwiches**

#### **MID-AFTERNOON REFRESHMENT BREAK**

with luxury TWG tea and Nespresso coffee,  
chef's selection of individually wrapped snacks (full day only)  
(Select two options)

**Mini buttermilk scones with homemade jams and butter**

**Mini carrot muffins with cream cheese frosting**

**Cucumber and cream cheese finger sandwiches**

**Chocolate brownies**

#### **AVAILABLE THROUGHOUT THE DAY:**

**Luxury TWG tea and Nespresso coffee**

**Freshly squeezed orange juice**

**Fruit and yoghurt smoothie**

**Still and sparkling mineral water with homemade cordials**

**Luxury handmade biscuit selection**

**Fresh whole fruits**

**Refreshment mint**



## PLATED LUNCH

The full day conference package includes a choice of plated or finger fork lunch  
The half day conference package includes a choice of finger breakfast or plated lunch

### **ENTREE**

Selection of individually wood fired breads and rolls,  
with hummus, olive tapenade & biltong pâté jars

### **STARTER**

(Select one dish)

#### **Duck breast salad**

baby corn, bean sprout, mange tout,  
baby leaves served with tom yum dressing

#### **Stuffed chicken breast salad**

cos lettuce, sunburst tomato served with tomato thyme dressing

#### **Beef carpaccio**

caper artichoke salsa, saladini leaves dusted with parmesan shavings

#### **Grilled plum tomato salad**

buffalo mozzarella, balsamic reduction and basil pesto

#### **Truffled cauliflower soup**

served with a poached quail's egg

#### **Southern African mushroom soup**

wild garlic cream cheese Chantilly and crispy mushroom chips

### **MAIN**

(Select one dish)

#### **Roast sage pork fillet**

with sage mash potato, poached rhubarb, long stem broccoli, apple jus

#### **Duo of lamb, loin and braised shoulder**

with a fricassee of flageolet beans and puree, pan fried artichokes and lavender jus

#### **Karan beef fillet with blue cheese and parsley crust**

with a wild mushroom risotto cake, onion puree, mustard leaves, and balsamic jus

#### **Seared Norwegian salmon**

with a squid, chorizo, chickpea and passata ragout, grilled artichokes & fennel shavings

#### **Pan fried white line fish,**

curly kale, pomme neuf potato, sweet potato puree, crispy pancetta lardons & red wine jus

#### **Pan seared line fish, wild garlic, rocket and lemon risotto**

with green olive, plum tomato, fennel salsa, napped with tomato aioli

#### **Sous-vide chicken supreme**

fricassee of wild mushrooms, spinach, potatoes, chicken & mushroom velouté

#### **Free range chicken**

creamy pap, swiss chard, peri-peri piquillo salsa & smoked crispy onion rings

#### **Smoked duck breast**

egg noodles, braised red cabbage, caramelized orange endive & soya jus





## **VEGETARIAN**

(Select one dish)

### **Wild mushroom risotto**

porcini dust and truffle cream, topped with a hen's egg

### **Roasted butternut risotto**

with sage beurre noisette, pumpkin seed crumble, and saladini herb crowned salad

### **Coriander gnocchi**

with roasted pepper chakalaka, baby spinach, crispy onion rings

### **Vegetable korma**

Jeera infused basmati rice, sambals & poppadum

### **Chickpea tagine**

Moroccan couscous, apricots & yoghurt

## **DESSERT**

(Select one dish)

### **Citron tart slice**

with toasted meringue shards, lime gel

### **Deconstructed black forest**

rich chocolate cake, cherry gel, whipped chocolate cremeaux, Amarena cherries

### **Baked cheesecake**

with seasonal berries, coconut macaron

### **Tiramisu**

vanilla bean crème pâté, coffee caramel ganache

### **Fresh fruit plate**

With berry basil sorbet

— Or —

(Select three individually packaged items from the below)

**Seasonal fresh fruit salad with rooibos honey**

**Mini brownies**

**Salted caramel and chocolate tartlets**

**Coconut panna cotta with pineapple salsa**

**Lemon meringue tartlets**

**Chocolate mousse and Oreo verrines**

**Crème pâté tartlets**

**Baked lemon cheese**

**Amarula crème brûlée**



# FINGER FORK LUNCH

(Select one plate option)

## Plate one

Tempura vegetable skewers with basil mayo  
Beef slider with lettuce, tomatoes, cheddar cheese, sauces  
Capetonian style mini fish and chips  
Cape Malay chicken mini roti with fresh salsa  
Mini vegan pizzas  
R270

## Plate two

Parma ham melon balls on Oscar sticks  
Selection of spiced samosas with homemade Cape Malay chutney  
Creole calamari satays with citrus and red onion mayonnaise  
Crispy chicken and Asian vegetable noodle box  
Artichoke, apple, celery, fennel, and smoked cheese tartlets  
R240

## Plate three

Sundried tomato mousse bruschetta  
Individual lamb shank pies with mint gravy  
Smoked snoek balls with caviar and lemon aioli  
Cape Malay chicken mini rotis with fresh salsa  
Buffalo cauliflower wings with a smoky barbeque sauce  
R240

## Plate four

Roast beef, tomato & onion relish on a baguette  
Mini lamb koftas with mint, coriander, and cucumber raita  
Cape Malay fishcakes with fruit chutney  
Harissa roast chicken drumsticks  
Vegan cigarette börek with spinach and Healey's cheddar cheese, garlic, and basil  
Chickpea hummus (Turkish phyllo rolls)  
R380

## Plate five

Smoked snoek & cream cheese tart topped with salsa  
Crab meat, dill, spring onion, citrus tartlets, topped with a red onion and red pepper salsa  
Seafood risotto balls served with a saffron aioli  
Chicken spring rolls with apricot chutney  
Roasted tomato, basil and parmesan quiche  
R200

## DESSERT

(Select three items from the below)

Mini chocolate cake slices  
Mini New York lemon baked cheesecake  
Mini lemon meringue tarts  
Chocolate cherry brownies  
Peppermint crisp chocolate verrines  
Mini berry crème pâté tartlets  
Tiramisu choux pastry  
Fresh fruit salad with rooibos honey  
R70



## PLATED BREAKFAST

### Healthy breakfast

Low fat fruit smoothie

Roasted homemade muesli glass, Greek yoghurt, macerated strawberries & sliced fruit  
Charcuterie plate of farm style cured cold meats, local South African cheese & crackers

Baked Danish selection and mini buttermilk scones, toast & condiments

Freshly brewed filter coffee, quality infused teas & cold pressed fruit juices

R250

### Oscar Breakfast

Low fat fruit smoothie

Homemade granola jars with Bulgarian yoghurt, honey and fresh fruit

Franschoek Salmon Trout eggs benedict, creamy spinach & fynbos hollandaise

— Or —

Eggs, sautéed mushrooms, pan grilled cherry tomatoes, baked beans

Potato rosti, crispy bacon, sausage & arugula

(Served with baked Danishes and mini buttermilk scones, toast & condiments,  
freshly brewed filter coffee, infused teas & cold pressed fruit juices)

R250





# FINGER BREAKFAST

(Select one plate option)

## Plate one

Smoked trout and snoek pate pinwheels with fresh lemon and cucumber-radish salsa  
Bacon, egg and tomato on wood fired baguette with wild garlic mayonnaise  
Roasted courgettes, red onion, wild rosemary, and Healey's cheddar frittata  
BLT croissants (bacon may be substituted with beef pastrami)  
Mini muffins: banana, carrot, bran, chocolate, or blueberry  
R250

## Plate two

Sweetcorn, red pepper, and cheddar cheese mini muffins  
Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich  
Smoked snoek and wild garlic croquettes with fynbos hollandaise  
Smoked trout and fennel frittata  
Fruit salad with rooibos honey  
R250

## Plate three

Mini brioche buns with scrambled egg and wild garlic hollandaise  
Smoked trout and snoek pâté pinwheels with fresh lemon and cucumber-radish salsa  
Bacon, and tomato on wood fired baguette with wild garlic mayonnaise  
Cucumber, buchu egg mayonnaise and sunburst tomato finger sandwich  
Homemade oat energy bars  
R265

## Plate four

Egg mayonnaise and wild fennel stuffed baby potatoes with local caviar  
Chicken, beef or pork sausage in a puff pastry blanket with tomato relish  
Sweetcorn, red pepper and cheddar cheese mini muffins  
House smoked hake croquettes  
Bircher muesli trifles  
R200

## Plate five

Bacon and egg wonton  
Smoked snoek and wild garlic croquettes with fynbos hollandaise  
Herb roasted mushroom and Rosa tomato skewers  
Bacon or macon, egg, Healey's cheddar and wild garlic tartlets  
Yoghurt panna cotta with muesli crunch and berry compote  
R200



# GROUP CONFERENCE BREAKFAST

## Harvest Breakfast

Selection of cereals & muesli's  
Assortment of natural homemade fruit flavored low-fat yoghurts  
Selection of fresh whole fruits and seasonal fresh fruit salad & compotes  
Selection of nuts, macadamia, hazelnuts, pecan and walnuts with dried fruit & assorted seeds  
  
Assorted lettuce leaves, condiments, dips and tapenades

Assorted local sourced cheese with artisanal breads, homemade crackers, Melba toast and homemade preserves  
Selection of mini home-baked muffins, mini buttermilk scones, mini butter croissants, Danishes & freshly baked rolls

## HOT PLATED

### Salmon Benedict

Toasted English muffin, peppery cream cheese, sautéed baby spinach  
sliced avocado, poached eggs, fynbos hollandaise, fresh lemon & dill

— Or —

### Atlantic Full English

Eggs, sautéed mushrooms, pan grilled cherry tomatoes, baked beans  
potato rosti, crispy bacon, sausage & arugula.

— Or —

### Vegetarian Benedict

Poached eggs, herb marinated field mushrooms, tomato, wild spinach  
tender stem broccoli & fynbos hollandaise.

R395

(Bed and breakfast inclusive rate, breakfast non-privatised,  
to be taken in the atlantic or camissa restaurants or alternative venue  
by prior arrangement and agreement - **surcharge of R95pp**)



# SET MENU

## LUNCH OR DINNER

### STARTER

(Select one dish)

Buchu smoked Franschhoek trout, grilled courgettes, smoked snoek cream, citrus gel, yuzu pearls

Seared Norwegian salmon, smoked oyster, cucumber-fennel carpaccio, yuzu pearls, radish salsa

Grilled seabass, crab arancini, potato rosti, tomato sauce and braised fennel

Karan beef carpaccio, truffle cream, pickled wild mushrooms, porcini dust, wild garlic shortbread

Confit duck, charred grilled pineapple, cashew nut paste, saladini leaves and sticky berry compote

Duo of lamb, loin and braised shoulder, herbed potato dauphinoise, carrot puree, mint jus

Cured baby beetroot, apple, radish, beetroot tartar, beetroot soil, goat's cheese meringue

Smoke roasted onion and leek soup with kale and Healey's cheddar baguette

### SORBET

(Select one option)

Passion fruit and mango | Pimms apple, cucumber and mint

White peach | Berry basil | Blood orange

### MAINS

(Select one dish)

Seared Yellowfin tuna, Mouille seaweed crust, roasted tomato beurre blanc warm salad nicoise

Fennel and basil crusted Norwegian salmon, lemon dill crushed potato, fennel,  
fine bean confit red onion salad, wild fennel beurre blanc

Biltong dusted beef fillet, oxtail tortellini, potato dauphinoise, wild mushrooms, fine beans, and red wine jus

Rosemary lamb shank, onion mash, sous vide rainbow carrots, caramelized baby onions, mint jus

Mint and buchu crusted lamb rack, crushed sweet potato, wilted spinach, mint jus

Wild rosemary grilled springbok loin, apple and plum wellington, glazed baby beetroot, smoked parsnip puree, plum jus

Roast duck breast, pickled red cabbage, pak choi, ginger sesame seed mash, orange jus

Potato gnocchi, root vegetables, shaved beetroot, and parmesan cream

### DESSERT

(Select one dish)

Berries and cream, coconut Bavaria, yoghurt and lime mousse, fresh berries,  
basil gel, strawberry ice-cream, balsamic and strawberry consommé

Summer, dulce brûlée, chocolate mousse, passion fruit and mango sorbet, passion gel,  
mango coral sponge, dehydrated lime meringue shards, white chocolate pearls

Apple and cucumber, Pimms apple and cucumber sorbet, yoghurt mousse,  
white chocolate cremeaux, mint macarons, white chocolate snow, kiwi, yuzu pearls

Deconstructed black forest, vanilla bean kirsch bavaroise, devil's food cake, cherry tulle,  
cherry gel, whipped chocolate cremeaux, Amarena cherries, chocolate sorbet, candied pistachios

Peaches and cream, rooibos sable, whipped vanilla cream, poached peaches, white peach sorbet,  
rooibos, jellies, white chocolate cremeaux, meringue shards, dried raspberry powder

R480pp

All menus include 15% VAT and are subject to change without notice, depending on availability and prices of products. 10% service charge is applicable.  
Valid for confirmed contracted functions between 1 December 2019 to 30 November 2021.



# COCKTAIL SELF SELECTOR MENU

(Select two pieces per item chosen)

## COLD COCKTAIL SELECTION

### **Vegetarian**

Sundried tomato mousse bruschetta  
Tempura vegetable skewers with basil mayo  
Artichoke, apple, celery, fennel & smoked cheese tartlets  
R40

### **Meat**

Parma ham melon balls on Oscar sticks  
Roast beef, tomato & onion relish served on a baguette  
R50

### **Fish/Seafood**

Smoked snoek balls with caviar & lemon aioli  
Smoked snoek & cream cheese tart topped with salsa  
R45

## HOT COCKTAIL SELECTION

### **Vegetarian**

Phyllo cigars with spinach and Healey's cheddar cheese, garlic & basil  
Roasted tomato, basil & parmesan quiche  
Chickpea hummus  
Mini vegan pizzas  
R45

### **Meat**

Beef slider with lettuce, tomatoes, cheddar cheese, sauces  
Cape Malay chicken mini roti with fresh salsa  
Selection of spiced samosas with homemade Cape Malay chutney  
Crispy chicken & Asian vegetable noodle box  
Individual lamb shank pies with mint gravy  
Cape Malay chicken mini rotis with fresh salsa  
Buffalo cauliflower wings with a smoky barbeque sauce  
Mini lamb koftas with mint, coriander & cucumber raita  
Harissa roast chicken drumsticks  
Chicken spring rolls with apricot chutney  
R60

### **Seafood/Fish**

Cape style mini fish & chips  
Creole calamari satays with citrus & red onion mayonnaise  
Cape Malay fishcakes with homemade chutney  
Crab meat, dill, spring onion, citrus tartlets, red onion & red pepper salsa  
Seafood risotto balls served with a saffron aioli  
R55

### **Dessert**

Mini chocolate cake slices  
Mini New York lemon baked cheesecake  
Mini lemon meringue tarts  
Chocolate cherry brownies  
Peppermint crisp chocolate verrines  
Mini berry crème pâté tartlets  
Tiramisu choux pastry  
Fresh fruit salad with rooibos honey  
R30

### **Dry Snacks**

(100g per person)  
Potato crisps-assorted flavours available  
Wasabi crisps  
Root vegetable crisps  
Gin roasted almonds  
Chilli-lime peanuts  
Honey-mustard pretzels  
Flavoured popcorn  
Droëwors  
Slices beef biltong  
R90pp