

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 R3 200 staffing transport fee per hour or part thereof.

BUFFET MENUS

We take personal pride in infusing every buffet menu with a blend of flavour and flair. Simply select which menu best suits your event.



BRAAI BUFFET MENU

R650pp

STARTERS

- Selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons
- Olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon and herb vinaigrette
- Three bean salad with sweetened chilli and coriander
- Chargrilled brinjal salad with "Sunkissed" tomatoes
- Classic potato salad with spring onion, jalapeno and sliced egg
- Shaved cabbage, fennel and carrot coleslaw
- Biltong pate and smoked snoek pate with homemade breads
- Garlic and herb French loaf on the braai
- Cheese pot breads

MAINS

- "Spit braai" - Lamb with rosemary, fresh garlic and a red wine jus

HOT CHAFERS

- Salt and pepper beef sirloin steaks, green peppercorn mushroom sauce
- Beef ribs, cumin, thyme and BBQ marinade
- Farm style boerewors, chakalaka sauce and onions
- Braaied snoek fillets, apricot and masala butter
- Maple butter-glazed prawn kebabs
- Lemon and herb chicken wings or piri-piri chicken lollipops
- Grilled seasonal vegetable skewers, sweet chilli glaze
- Slow whole roasted sweet potato and feta
- Grilled mealies with a coriander butter
- Smoked cinnamon butternut
- Brown rice with peas

DESSERTS

- Cinnamon milk tart
- Chocolate cherry brownie
- Peppermint verrines
- Cape gooseberry and strawberry crème pate tart
- Granadilla and lemon meringue tartlets
- Sticky toffee pudding with butterscotch sauce

TERMS AND CONDITIONS

Minimum of 40 delegates
Less than 40 delegates will attract a surcharge

HEALTHY BUFFET MENU

R740pp

STARTERS

- Heirloom tomato, Danish feta, English cucumber and marinated Kalamata olives, wild sage dressing
- Crispy tabula salad with red quinoa, grilled cauliflower and tempura leeks
- Pickled cucumber salad with wild garlic, ricotta and micro greens
- Wild rocket, pine nuts, grated Pecorino cheese and a lemon aioli
- Marinated cold chicken with pickled red onion, cashew nuts and asparagus
- Fresh crudités, marinated feta, blue cheese and herbed cream cheese
- Selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon and herb vinaigrette

MAINS

- Grilled free range chicken supreme, ginger soy lime marinade, tender broccoli florets, charred corn
- Sous-vide beef tenderloin, peppered button mushrooms and baby pearl onions
- Slow cooked citrus SASSI linefish, roasted pepper salsa, nicoise vegetables
- Herb rubbed lamb cutlets with polenta, roasted butternut and fresh gremolata
- Baked cauliflower, sundried tomato, cashew nuts, sweet basil, soy honey dressing
- Roasted sweet potato, chickpeas, wilted spinach and fresh coriander
- Glazed mangetout, courgettes and green beans

DESSERTS

- Matcha pistachio brownies
- Fresh berry crème pate tartlets
- Coconut and mango verrines
- Lemon and raspberry baked cheese cake
- Green tea verrines
- Passion fruit crème brûlée and chocolate mousse
- Maple and pecan tartlets
- Seasonal fruit platter

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PLATINUM BUFFET MENU

R750pp

STARTERS

- Norwegian salmon gravlax with coriander crust and cucumber salsa
- Coriander and black pepper crusted tuna with wilted baby spinach and radish salsa
- Poached West Coast mussels, prawns, calamari, Malay coconut sauce, cucumber, carrot and courgette ribbons
- House smoked chicken breast with apple, walnut, wild herb greens, wild garlic lemon mayonnaise
- Cured ostrich carpaccio, hibiscus wild garlic cream cheese, hibiscus vinegar reduction, wild greens
- Tomato, roasted rainbow pepper, basil and shaved red onion with buffalo mozzarella
- Beetroot poached in hibiscus syrup with crisp apple, wild herb greens, gorgonzola, toasted seed caramel
- Baby potato salad, mustard aioli
- Shaved cabbage, fennel and carrot coleslaw
- Selection of greens, tomato, cucumber, carrot, spring onion, red onion, rainbow peppers, peppadews, marinated mushrooms, celery, croutons, feta, green and black olives, toasted seeds, toasted slivered almonds, white anchovies, grated Healey's cheddar, crispy bacon, biltong bits, wild garlic croutons, olive oil, balsamic vinegar, hibiscus vinegar, peppadew cream and lemon herb vinaigrette
- Coppa, chorizo, beef pastrami and mortadella with baby vegetable pickles and selection of mustards
- Selection of home baked and hearth fired breads
- Sugar bean hummus, peppadew cream cheese, biltong pate and smoked snoek pate

MAINS

CARVERY

- Roast prime of beef with horseradish jus, Yorkshire pudding, wild garlic hollandaise and mustards
- OR
- Wild rosemary roasted leg of lamb with mint jus
- Cape Malay bouillabaisse with mustard croutons and spicy mayonnaise
- Pan-seared Norwegian salmon with hibiscus hollandaise
- Piri-piri free range baby chickens
- A selection of seasonal vegetables with herb butter
- Green beans with confit red onion and toasted almonds
- Roasted leek buttered mash potato
- Thyme butter potato dauphinoise
- Savoury rice pilaf
- Quinoa with toasted almonds, green beans and broccoli

DESSERTS

- Sticky toffee pudding with butterscotch sauce
- Milk chocolate, coffee and praline cake slices
- Apple crumble tartlets
- Chocolate mousse and Oreo verrine
- English trifle
- Passion fruit New York baked cheese cake
- Blood orange curd meringues
- Local cheese board with homemade preserves and biscuits

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CAPE MALAY BUFFET MENU

R750pp

STARTERS

- Cape Malay pickled fish with avocado and cilantro
- Pickled baby beetroot and apple salad with baby lettuce and wild vinegar
- Baby fennel, watercress, baby spinach, avocado, confit tomato, spiced pumpkin seeds, spring onion
- Calamari and green bean salad with confit red onion and citrus
- Masala fried fish with grilled courgette, radish and mint, buchu remoulade
- Potato bhajias, mince samoosas, potato samoosas
- Chicken satays marinated in yoghurt and chilli
- Cucumber raita, green chilli dipping
- Potato bhajias, mince samoosas, potato samoosas
- Chicken satays marinated in yoghurt and chilli

MAINS

- Lamb knuckle rogan josh with hints of saffron and crushed almonds
- Cape beef bredie with cinnamon, cardamom in a tomato stew
- Cumin chicken korma, coriander yoghurt and bay leaves
- Tandoori spiced lamb koftas, garden peas and coconut cream
- Prawn tails and chicken breast madras
- Yellow dahl with coriander, mint and onion
- Aloo ghobi, potato, cauliflower and brinjal
- Red chilli and curry leaf roasted butternut
- Coriander pilaf basmati rice
- Roti - crispy and soft (2 ways)
- Homemade peach chutney
- Cucumber and mint salsa, tomato onion salsa, yoghurt raita, mango pickle, vegetable pickle

DESSERTS

- Soji tartlets with almonds
- Gajar halva
- Cape Malay koeksisters
- Seasonal fruit platter
- Banoffee tartlets
- Trifle verrines
- Cape Malva pudding with custard

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**WE LOOK FORWARD
TO HOSTING YOU.**

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Sun International

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