

# COCKTAIL MENUS

Our convenient cocktail menus offer an assortment of bite-size appetizers that are perfectly suited to on-the-move events.



## CANAPÉ MENU

4 items per person\*  
6 items per person\*  
9 items per person  
12 items per person  
15 items per person

R165  
R235  
R350  
R440  
R525

Banting cocktail menu – Chef's choice

9 items per person

R570

\*Only recommended for pre-dinner cocktail reception (Full guest participation required)

## COLD MENU

### VEGETARIAN

- ☐ Mini jacket potatoes with wild garlic crème fraîche and cucumber slice
- ☐ Crystal rice paper rolls with julienne vegetables, avocado and Asian dipping sauce
- ☐ Thyme shortbread with sun-kissed tomato and herbed feta cream cheese
- ☐ Baked polenta rounds with caramelized red onion, goat's cheese and nasturtium pesto
- ☐ Onion marmalade and grape tarte tatin with gorgonzola cream
- ☐ White bean panna cotta on wild garlic shortbread with truffle pearls
- ☐ Sunburst tomatoes with fior di latte and fresh basil skewers

### MEAT

- ☐ Wine barrel smoked chicken with apple and onion salsa, buchu and lemon aioli on baguette crisp
- ☐ Biltong dusted rare beef with wild garlic cream cheese, pinotage onion on shortbread
- ☐ Beef roulade on horseradish broodrolletjie with buchu smootjie
- ☐ House cured ostrich on roast beetroot disc with hibiscus cream cheese and pinotage jelly
- ☐ Hoisin duck pancakes with julienne cucumber and spring onion
- ☐ Parma ham, melon ball and edible flower skewers

### FISH OR SEAFOOD

- ☐ Cape Malay pickled fish on rye with coriander chutney and sambals
- ☐ Linefish gravadlax, fennel, apple and onion roll ups
- ☐ Marinated cucumber cups with Asian tuna tartar
- ☐ Coriander and miso Franschoek trout sesame cones
- ☐ Roast Franschoek trout mayonnaise in fennel pancake with cucumber and radish
- ☐ Fresh shucked oyster with hibiscus and apple mignonette (surcharge of R16 pp applies)
- ☐ Mini prawn cocktail (surcharge of R16 pp applies)

## HOT MENU

### VEGETARIAN

- ☐ Baby ravioli of butternut with cinnamon flavoured onion and wild sage beurre noisette
- ☐ Dukkah spiced sweet potato batons with mint and coriander yoghurt
- ☐ Buttermilk and cinnamon fritters with orange and dried fruit mayonnaise
- ☐ Masala spiced eggplant tempura with roasted red pepper salsa
- ☐ Confit pearl onion tarte tatin with gorgonzola cream
- ☐ Tomato, olive, spring onion and smoked mozzarella springroll with nasturtium pesto
- ☐ Pea and pelargonium pap balls with wild garlic crème fraîche
- ☐ Sunblushed tomato and Healey's cheddar risotto balls with basil pesto
- ☐ Truffled mushroom risotto balls with roasted leek aioli

### MEAT

- ☐ Mini Cape Malay chicken or beef rotis with raita and tomato
- ☐ Double dusted chicken tenders with gorgonzola cream
- ☐ Coriander, coconut and peanut chicken satays
- ☐ Biltong and cream cheese samosa with wild garlic mayonnaise
- ☐ Beef Yorkshire pudding with hollandaise
- ☐ Lamb liver with confit waterblommetjie and netvat
- ☐ Mini lamb koftas with cucumber yoghurt
- ☐ Braised venison and wild dukkah pies with sambal

### FISH OR SEAFOOD

- ☐ Crispy calamari steak fingers with homemade sweet chilli sauce
- ☐ Crispy baby calamari with coriander mayonnaise
- ☐ Mini turmeric battered fish fingers with wild fennel tartar sauce
- ☐ Seared sesame tuna on sweet potato disc and Asian sauce
- ☐ Baked oysters with dune spinach, hollandaise and yuzu pearls (surcharge of R16 pp applies)
- ☐ Prawn curry taco with tomato and avocado sambal (surcharge of R16 pp applies)
- ☐ Prawn spring roll with spring onion and chilli jam (surcharge of R16 pp applies)

## DESSERT CANAPÉS

- ☐ Mini red velvet cake slices
- ☐ Mini New York baked cheesecake
- ☐ Mini lemon meringue tarts
- ☐ Milk chocolate brownies
- ☐ Peppermint crisp chocolate cups
- ☐ Mini fruit Pavlova
- ☐ Fresh fruit skewers with pelargonium syrup

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 2017 to 30 November 2018.

## LUXURY ADDITIONS

(Full guest participation required.)

These items can only be added to an existing menu, and not booked separately.

### BOWL FOOD

**R80 pp**  
**Per item**

- ☐ Mushroom risotto
- ☐ Creamy pap with roasted pepper and tomato chakalaka and coriander gremolata
- ☐ Roast pumpkin and sage risotto
- ☐ Biltong and cheese slapchips
- ☐ Chilli, garlic and parsley linguine
- ☐ Malay chicken curry with basmati rice and sambals
- ☐ Thai green chicken curry with basmati rice
- ☐ Crispy Asian chicken with stir-fried vegetable and egg noodles
- ☐ Creamy polenta with braised short rib and parsley gremolata
- ☐ Lemon and herb linguine with free-range mince bolognese
- ☐ Pea, mint and pelargonium pap with braised lamb

### ADD PALATE CLEANSER

- ☐ Raspberry and lime sorbet
- ☐ Lime and mint sorbet
- ☐ Mint and lemongrass sorbet
- ☐ Mango and basil sorbet
- ☐ Kiwi sorbet
- ☐ Pineapple and ginger sorbet
- ☐ Apple and cinnamon sorbet

**R35 pp per item**

### ADD CHEESE COURSE

*Served family style on platters or along with the Grand Buffet if selected*

- ☐ A selection of local artisanal cheese with preserves, bread and biscuits

**R125 pp**

### ADD GRAND DESSERT BUFFET

The Table Bay signature rainbow cheesecake  
Milk chocolate, coffee and almond praline cake  
Salted caramel and chocolate peppermint mousse cups  
Chocolate croquembouche tower  
Saffron and cardamom crème brûlée  
Classic opera cake slices  
Macadamia bake well tart  
Cape gooseberries and yoghurt vanilla panna cotta  
Orange macerated strawberries with fresh vanilla cream  
Cape Malva pudding with crème Anglaise

**R150 pp**

**ADD FRIANDISE***Served family style on platters*☐ Pastry chef's selection of petit fours**R40 pp**☐ Pastry chef's selection of homemade chocolate truffle**R55 pp****INTERACTIVE LIVE OYSTER STATION (3 PIECES PER PERSON)**

Fresh oysters shucked while you wait with red onion mignonette, white balsamic and fynbos vinegar, chopped pickled cucumber, yuzu pearls, red and green Tabasco sauce, fresh cracked black pepper

**R135 pp****PERSONAL SUSHI CHEF\***

Include a live sushi station for your special event. Have your sushi handmade to order by your personal sushi chef.

Sashimi, nigiri and maki made from prawn, salmon, tuna and linefish.

Professionally prepared and served from a white plinth bar.

**R345 pp**

Minimum of 40 required.

\*5 working days' notice required



# DRY SNACKS

50g per person

|  |         |
|--|---------|
| <input type="checkbox"/> Potato crisps-assorted flavours available | R45 pp  |
| <input type="checkbox"/> Wasabi crisps                             | R45 pp  |
| <input type="checkbox"/> Root vegetable crisps                     | R45 pp  |
| <input type="checkbox"/> Gin roasted almonds                       | R65 pp  |
| <input type="checkbox"/> Chilli-lime peanuts                       | R30 pp  |
| <input type="checkbox"/> Honey-mustard pretzels                    | R30 pp  |
| <input type="checkbox"/> Truffle popcorn                           | R35 pp  |
| <input type="checkbox"/> Droëwors                                  | R100 pp |
| <input type="checkbox"/> Sliced beef biltong                       | R110 pp |



**WE LOOK FORWARD  
TO HOSTING YOU.**

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*Sun* International

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