

The Vineyard

GUEST LODGE



Not seeing anything that tickles your taste buds, speak to our Consultant for a custom-designed menu.

Pre Drinks

Want to set out some cold, refreshing drinks for your outdoor wedding? Or maybe supply the fixings for a DIY hot chocolate station for a winter celebration? A drink station is a great way to supplement the bar at a reception or preceremony cocktail hour. It can be customized to a signature cocktail theme or designated as a booze-free zone with hot chocolate, iced tea or coffee.

The idea here is to relieve the long line at the bar and allow guests to serve themselves then get back to the dance floor. From pre-made cocktails bottled in mason jars to a craft beer tap, there are so many ways to delight your guests with something fun and unexpected.

Coffee Bar

Craft Beer Station

Retro Ice Bucket and Glass Soda Bottles

Wine Bar

Cookies and Milk Bar

Cocktail Bar

Hot Chocolate Station

Champagne and Cotton Candy Drink Station

His and Hers Signature Cocktails

Satelite Cash Bar serving Ciders, Cold Drinks and Beer

Juice Bar

This is a custom made service that will be tailor made for your specific needs

Pre Drink or starter Menu

Platters @ The Vineyard (excl vat)

Each platter can serve 20 Guests as a sarter or pre drinks and 10 as a more substantial finger meal

Cold Platter

Selection of cheese nibbles, asparagus rolled in ham, salami cones, roast beef and gherkins, stuffed peppadews, and biscuits R 573.70

Cold Meat Platter

Selection of cold meats served with french loaf R 654.39

Veggie platter

Selection of crispy in season veggies served with a cream cheese dip R 282.50

Hot Platter

Selection of nuggets,chicken drumsticks, spicy samoosas, sausage rolls, meatballs and kasegrillers. R 523.25

Kebab Crazy

Cocktail chicken kebabs of different flavours R 573.70

Chicken and Rib Platter

Spare ribs and chicken drumsticks R 573.70

Itsy Bitsy Platter

Chicken nuggets, coktail meatballs, cocktail sausages, smackeroons, pizza squares and potatoe balls, cheese puffs R 477.90

Cool platter

Assorted cold meats, stuffed peppadews, Stuffed eggs and cheese bites R 533.35

Meat free Platter

Quihes, potato balls, samoosas, veggie spring rolls, jalapeno rissoles, cheese puffs and a sweet chili dip R 452.65

Cheese Platter

Gouda, Camembert, Cream Cheese, Blue cheese, Peppadews, Humus, S/Dried Tomato ,Gherkins, Sweet chili sauce, R 543.45

The Pin Wheel Platter

Selection of pin wheels filled with cream cheese, chicken strips or beef and basil pesto R 533.35

Sticky Trio Platter

Mix of Sweet and sticky, Peri Peri, and BBQ wings, R 603.95

Bruscheta Platter

Bruscheta topped with cream cheese, sweet chili and Basil Pesto and Bruscheta topped with Chicken mayo R 560.25

We also cater for a Cheese wedding cake consisting of different layers of cheese and fruit served with dip, spread and various breads. (price on request depending on your specific needs)

Main and Desert

Menu 1 R 285.00 (excl vat)

Choose one

Caesar salad with cheese and crunchy croutons

Garden salad served with Italian and Ranch dressings

Greek salad with feta and olives served with a Greek dressing

Choose two meat dishes (one from each group)

Mushroom herb chicken sautéed in a sherry and mushroom sauce

Chicken Dijon – chicken fillet topped with julienne red bell peppers and sweet onions sautéed in a Dijon butter sauce

Lemon, oregano and olive oil roasted chicken with caramelised onion

Chicken –boneless chicken breast sautéed with a light cream sauce of white wine, garlic,sundried tomatoes and onions

or

Traditional Cape Lamb bredie , rustic root vegetables and baby potatoes

Deboned lamb pie cooked in red wine, garlic and rosemary , topped with flaky pastry

Rosemary Roasted deboned Leg of Lamb with a red wine Au jus

Roasted rosemary pork loin

Honey glazed ham

Choose One of each :

Garlic mashed potatoes

Crushed potato with Italian parsley and butter

Rosemary baby potatoes

or

Wild savoury rice

Basmati rice

Choose two Vegetables:

Carrots with orange scented butter

Vegetable medley sautéed in olive oil

Green beans with roasted red peppers, onions and feta

Cinamon roasted Butternut caramelised with treacle brown sugar

Caramel infused Sweet potato

Choose One Bread:

Ciabata served with butter

French bread served with butter

Choose two

Desert

Salted caramel fudge popcorn cheesecake drizzled with caramel sauce served with ice cream

Strawberry and cream cheese cake served with ice cream

Traditional Malva Pudding served with Ice Cream or custard

Sticky Chocolate Marshmallow pudding served with ice cream or custard

Peppermint and chocolate delight served with ice cream

Amarula chocolate mouse served with crushed honeycomb and nuts served with ice cream

Menu 2 R 260.00 (excl vat)

Choose One Salad:

Garden salad served with Italian and Ranch dressings

Greek salad

Choose Two :

Mushroom herb chicken sautéed in a sherry and mushroom sauce

Chicken Dijon – chicken fillet topped with julienne red bell peppers and sweet onions sautéed in a Dijon butter sauce

Lemon, oregano and olive oil roasted free range chicken with caramelised onion

Chicken –boneless chicken breast sautéed with a light cream sauce of white wine, garlic, sundried tomatoes and onions

or

Roasted Rosemary pork loin

Cottage Pie with vegetables

Traditional Bobotie

Choose one of each :

Rosemary potatoes

Crushed potato with Italian parsley and butter

or

Wild savoury rice

Basmati

Choose two Vegetables:

Carrots with orange and honey infused butter

Vegetable medley sautéed in olive oil

Green beans with roasted red peppers, onions and feta

Cinamon roasted Butternut caramelised with treacle brown sugar

Caramel infused Sweet potato

Choose One Bread:

Italian Ciabata bread served with butter

French bread served with butter

Choose two deserts

Salted caramel fudge popcorn cheesecake drizzled with caramel sauce served with ice cream

Strawberry and cream cheese cake served with ice cream

Traditional Malva Pudding served with Ice Cream or custard

Sticky Chocolate Marshmallow pudding served with ice cream or custard

Peppermint and chocolate delight served with ice cream

Amarula chocolate mouse served with crushed honeycomb and nuts served with ice cream

Menu 3 R 285.00 (excl vat)

Choose one

Caesar salad with cheese and crunchy croutons

Garden salad served with Italian and Ranch dressings

Greek salad with feta and olives served with a Greek dressing

Choose two meat dishes (one from each group)

Mushroom herb chicken sautéed in a sherry and mushroom sauce

Chicken Dijon – chicken fillet topped with julienne red bell peppers and sweet onions sautéed in a Dijon butter sauce

Lemon, oregano and olive oil roasted chicken with caramelised onion

Chicken –boneless chicken breast sautéed with a light cream sauce of white wine, garlic, sundried tomatoes and onions

or

Traditional Cape Lamb bredie , rustic root vegetables and baby potatoes

Deboned lamb pie cooked in red wine, garlic and rosemary , topped with flaky pastry

Rosemary Roasted deboned Leg of Lamb with a red wine Au jus

Roasted rosemary pork loin

Honey glazed ham

Choose One of each :

Garlic mashed potatoes

Crushed potato with Italian parsley and butter

Rosemary baby potatoes

or

Wild savoury rice

Basmati rice

Choose two Vegetables:

Carrots with orange scented butter

Vegetable medley sautéed in olive oil

Green beans with roasted red peppers, onions and feta

Cinamon roasted Butternut caramelised with treacle brown sugar

Caramel infused Sweet potato

Choose One Bread:

Ciabata served with butter

French bread served with butter

Choose two

Desert

Salted caramel fudge popcorn cheesecake drizzled with caramel sauce served with ice cream

Strawberry and cream cheese cake served with ice cream

Traditional Malva Pudding served with Ice Cream or custard

Sticky Chocolate Marshmallow pudding served with ice cream or custard

Peppermint and chocolate delight served with ice cream

Amarula chocolate mouse served with crushed honeycomb and nuts served with ice cream

Menu 4 R165.00 (excl vat)

Greek salad with feta and olives served with greek dressing

or

Garden salad with Ranch and Italian dressings

Chicken Dijon—chicken breast topped with julienne red bell peppers and sweet onions sautéed in a Dijon butter sauce

or

Mushroom herb chicken sautéed in a sherry and mushroom sauce

Crushed potato with Italian parsley and butter

Wild savoury rice

Vegetable medley sautéed in olive oil

French bread served with butter

Traditional Malva Pudding served with Ice Cream or custard

or

Amarula chocolate mouse served with crushed honeycomb and nuts served with ice cream

Menu 5 R 150.00 (excl vat)

Garden salad with Ranch and Italian dressings

Chicken Al Grande –Deboned chicken breast topped with mushroom, mozzarella, garlic with a sprinkle of Parmesan cheese

Green beans with feta, sun dried tomato and caramelised onions

Rosemary potatoes

Dinner rolls with butter

Amarula chocolate mouse served with crushed honeycomb and nuts served with ice cream

Menu 6 R 140.00 (excl vat)

Gourmet Burger

Beef Pattie 150g

or

chicken fillet

Whole wheat bun

or

white bun

Toppings

Bacon, Lettuce, Tomato, onion, Pineapple, Gherkins, Cheese grated

Burger sauce

Choose any two of the following salad groups

Green Salad (various lettuce with tomato, onion and cucumber)

Greek salad (Green Salad with olives and feta)

or

Potato Salad (Potato, Mayo, peppers, and some herbs)

Brocoli, Bacon and Cheese (with a mayo dressing)

Noodle salad (noodles with tomato and onion curry sauce)

Brownies or Blondies served with salted caramel fudge popcorn and ice cream

Menu 7 R 125.00 (excl vat)

Pasta

Choose one

Vegetable Lasagne

or

Beef Lasagne

or

Chicken Lasagne

Choose any two of the following salad groups

Green Salad (various lettuce with tomato, onion and cucumber)

Greek salad (Green Salad with olives and feta)

or

Brocoli, Bacon and Cheese (with a mayo dressing)

Butternut with baby spinach, feta and a drizzle of balsamic

Choose 1

Salted caramel fudge popcorn cheesecake drizzled with caramel sauce served with ice cream

Strawberry and cream cheese cake served with ice cream

Traditional Malva Pudding served with Ice Cream or custard

Sticky Chocolate Marshmallow pudding served with ice cream or custard

Peppermint and chocolate delight served with ice cream

Amarula chocolate mouse served with crushed honeycomb and nuts served with ice cream

After Dinner Treats

We also custom make various after dinner treats to add that something special to your wedding day;

Sweet station (Various sweet jars filled with candy according to your specifications)

Candy Floss Corner

Pop Corn Corner

Please feel free to discuss any one of these options with our Coordinator

All buffet packages are full-service and include catering staff, catering equipment, acrylic disposables for buffet food, cake cutting services during the first hour of the reception, a professional reception supervisor and reception coordination, reception floor plan design, vendor confirmation, food and beverage clean-up and disposal of trash and boxed up “to go” containers for the bride and groom.

A dishwashing fee may apply if china, crystal or glass underplates is rented. Disposable cake plates/forks are not included but may be added for an additional fee.

Our prices may increase due to inflation, drought and several other factors. At least 30 days notice will be provided should an increase be imminent.