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WELGEELE CATERER: (Standard Wedding Menu) 2018*(HEALTH AND HALAAL CERTIFICATES AVAILABLE ON REQUEST)***Our Standard Wedding Package at R335 pp include the following:**

- ✓ Three course meal – Starter plated or buffet, Main buffet and Dessert
- ✓ Standard table setting – crockery & cutlery, table cloths, napkins, centre pieces (standard vases or candle holders) in budget.
- ✓ Linen and décor for the Bridal, gift, signature and cake tables.
- ✓ Waitron services for this menu. (3 waiters are provided, catering for 60 people. Additional waiters can be hired for groups of more than 60).
- ✓ Setting up of reception and ceremony area with red carpet, if required.
- ✓ Fresh fruit juice and chilled Lemon & Mint water for the reception.
- ✓ New white Tiffany chairs are included in the price.

Payment Terms

- A non-refundable deposit of R3000 is payable to confirm your booking.
- A 50% basic deposit will be due 40 days before the event.
- The balance is then due fourteen days before the event.

Optional Services in addition to standard charge

- Welcome Snacks (selection of 4 canapés) : R35.00
- Arrival juice R15.00
- Additional add-ons to the menu.
- Flowers, candles and extra décor.
- Napkin rings, under plates, table numbers etc.

Wedding Menu

Please choose either the
Plated or Buffet Starter..

Plated Starter: *Choose any one of the following..*

- Smoked Chicken (on rocket & cucumber, topped with cherry tomato and Chinese mayo)
- Crabstick Mayo Salad (with rocket, cucumber and celery)
- Selection of Canapés (variety of seafood, chicken and beef canapés)
- Chicken stack (Pineapple, Fillet & Potato Hash stacked, topped with a red pepper dew)
- Chicken and Veg Spring Rolls (drizzled with Sweet Chilli Dip)
- Asparagus and Mozzarella parcel (wrapped with Pastrami)
- Chicken Tandoor-style kebabs (served with sweet chilli sauce)
- Seafood Phyllo Basket (served with seafood sauce)
- Rare roast Loin or Hake (served with cream cheese and topped with crispy noodles)
- Shrimp Cocktail (Old-school, served in a glass)
- Home made soup served with cocktail rolls and health bread

Our speciality soups are: Creamy Chicken and Corn

Salmon Chowder

Creamy Butternut

Vegetable

Mild Chilli shrimp

Buffet Starter (Include the 5 items below)

- Variety of home baked Breads and Rolls with butter
- Fresh homemade smoked Snoek Pate
- Smoked chicken Pate
- Lentil Salad
- Crabstick Salad

Main Course Buffet

(Please select 2 casserole dishes)

- Seafood Paella (Spanish infused rice dish with mixed seafood cooked in a shallow pan)
- Grilled Line Fish (fish of the day, whatever the fishermen supply fresh)
- Vegetable Lasagne (layers of veggies and lasagne sheets with mozzarella)
- Beef Lasagne (marinated beef mince layered with lasagne sheets and mozzarella)
- Traditional Bobotie (a traditional Cape-Malay dish, served with Beetroot salad)
- Mutton or Chicken Breyani (served with Dy – Buttermilk and Danya sauce)
- Butter Chicken curry (Indian dish – marinated chicken fillets in a mildly spiced curry sauce)
- Smoked chicken in sauce (slivers of smoked chicken breasts in creamy mushroom sauce)
- Chicken ala king (diced chicken in a creamy mushroom sauce)
- Lamb or Chicken Curry (mild curry made with only fresh herbs and spices)

❖ *Extra (3rd) Casserole Dish cost R20 pp*

(Please select 1 roast dish)

- Grilled Sirloin (seared and oven-roasted, served with mushroom sauce)
- Roast Beef in Gravy (thinly sliced marinated sirloin, slowly roasted to perfection)
- Corned Beef (this traditional Irish dish is served with its own potatoes and carrots)
- Corned Ox Tongue (Melt-in-your-mouth tender and deliciously tasty)
- Grilled Garlic Chicken Fillets (tender, juicy fillets rubbed in garlic butter, then pan-fried)
- Roasted Lemon & Herb Chicken (chicken portions oven roast in fresh herbs and spices)
- Oven Roasted Barbeque Chicken (Bbq marinated chicken, oven roasted)
- Crumbed Chicken (made the Kentucky way)

❖ *Extra (2nd) Roast Dish cost R25 pp*

Main Course Buffet Continues...

(Please select 3 warm side dishes)

- Roasted Potatoes
- Baby Garlic Potatoes, oven grilled
- Potato Wedges
- Mashed Potatoes with Garlic Butter and herbs
- Potato Gratin
- Vegetable Bake with Cheese sauce
- Medley of Steamed Vegetables
- Roasted Vegetables with white sauce
- Glazed Carrots
- Honey and Ginger Butternut
- Pumpkin Fritters
- White Fragrant Rice
- Savoury Rice
- Yellow Rice with Raisins
- Rooti

❖ *Extra (4th) Warm Side Dish cost R10 pp*

(Please select 3 cold side dishes)

- Marinated Beans Salad
- Traditional Potato Salad
- Carrot and Pineapple Salad
- Waldorf Salad (apple salad with walnuts, celery and raisins)
- New Potato Salad
- Green Bean Salad
- Cherry Tomato Couscous

❖ *Extra (4th) Cold Side Dish cost R10 pp*



Plated Dessert

(Please select your favourite dessert)

- Cheese Cake served with seasonal berries
- Chocolate Mousse Cake served with Cream
- Fruit Kebabs (seasonal) and Ice Cream
- Chocolate Mousse and Cream
- Traditional Trifle Pudding
- Red velvet cupcakes
- Pavlova with Fresh fruit and Cream
- Malva pudding and Custard
- Fresh Fruit Salad with Vanilla Ice Cream
- Sticky chocolate pudding
- Traditional bread Pudding and Cream
- Old fashioned sago pudding
- Crème Brulée
- Trio dessert (pavlova, malva pudding, cheese cake)

❖ *Extra Dessert cost R25 pp*

Standard Table Setting comprise of : (Included in the price)

Centre Mirror	R 30.00
Candelabra or vase	R 85.00
3 tea light candle holders	R 35.00
12 Napkins	R 80.00
Table Cloth	R 75.00
Crockery and cutlery	R 95.00
Total	<u>R 400.00</u>

'You are welcome to discuss with us, any other options or requests that will make your special occasion a perfect one ..'