

VENUES

The restaurant features two main venues, ie the Manor House and the Palm Terrace.

THE MANOR HOUSE

The Manor House built in 1814 is now a national monument. The setting is ideal for smaller functions such as private dinners, smaller weddings with no dancing, workshops and similar events.

Each private dining room can seat approximately 36 guests.

THE PALM TERRACE

The Palm Terrace is covered, and sliding doors on three sides lead to the picturesque surroundings. It is a light and airy overlooking the scenic Neethlingshof gardens and Stellenbosch mountains. The huge fireplace adds to the wonderful atmosphere, especially on those cold, grey winter days. This venue can accommodate between 80 and 130 guests for functions with dancing and 170 without dancing. It is also suitable for exhibitions, conferences, launches and cocktail parties.

CATERING

The restaurant menus cater for any request except strictly Kosher and Halaal meals. Copies of buffet and set menus as well as menus for cocktail parties and breakfasts are available. We strive to accommodate all reasonable requests in menu combinations.

BAR ARRANGEMENTS

The restaurant holds a full liquor license and own liquor, with the exception of sparkling wine, at a corkage fee of R15.00 per bottle opened, is not allowed on the premises.

WEDDING IN THE GARDEN

It is hard to imagine a more stunning setting for a wedding ceremony. A white gazebo, red carpets, chairs and sun umbrellas all contribute to a stylish and romantic venue for that unforgettable occasion. (R900.00)

FUNCTION TIMES

Late afternoon/evening: 15h00-24h00

After 24h00 an additional fee of R750.00 per hour is payable.

CONFERENCE FACILITIES

A full-day conference package includes coffee and biscuits on arrival, mid-morning beverages and sandwiches, a three-course lunch and late-afternoon coffee.

MENU PRICES

Prices range between R210,00 and R250,00 per person. The menu price includes catering, table linen, crockery and cutlery. Venue charge is R4000.00. Flowers, music and any other extras are for the customer's own account.

A deposit of R5000.00, of which R2500.00 is non-returnable, is required to confirm the reservation.

BUFFET MENU A – R225.00

Assorted bread, cheese and patees
(additional R20,0 if a starter is also served)

SERVED STARTER

Choose one of:

Salmon and kingklip terrine on a bed of salad
Mushroom Rockefeller
Snoek pancake
Kingklip Mornay

HOT BUFFET

Leg of lamb chasseur
Roast chicken
Fried fish with tartare sauce
Gammon and pineapple

Roast potatoes, Rice
Cauliflower with cheese sauce
Broccoli with toasted nuts
Carrots and Peas

COLD CUTS:

Smoked ham ,salami, beef and chicken
pastrami

SALADS

Potato salad
Greek salad
Cucumber salad
Carrot and pineapple salad

DESSERTS

Chocolate mousse, crème caramel
Fresh fruit salad and ice cream,
Malva pudding and custard
Cheese cake with berry sauce

COFFEE/TEA

BUFFET MENU B – R260.00

STARTER BUFFET

A selection of:

Cold meat
Hot and cold fish, Smoked Salmon
Salad valley, Crumbed prawns
Soup

MAIN COURSE BUFFET

Roast lamb (carvery)
Roast beef and onion
Chicken dish
Lamb bredie
Züricher geschnetzelt

Variety of 3 vegetables
Rice and potatoes

DESSERT BUFFET

A selection of 8 desserts

Coffee

Snack variety with welcome drinks

Four hot snacks
Four cold snacks

R25.00 pp

SET MENU B – R220.00

STARTER

One of the following

Snoek pancake
Biltong and blue cheese soup
Mushroom rockefeller
Tartar of salmon trout

MAIN COURSE

One of the following

Grilled kingklip with tartar sauce

Rolled loin of lamb filled with chicken and
dried fruit

Roast fillet of beef

Ostrich steak with Cape gooseberries

Veal piccata with herb and lemon cream sauce
on pasta

DESSERT

One of the following

Chocolate mousse
Tiramisu
Summerberries and ice cream
Mixed ice cream

COFFEE/TEA

SET MENU OPTION C R235.00

STARTER

One of the following

Sliced Franschhoek salmon trout
Salmon and kingklip terrine on a bed of salad
Double-bake cheese soufflé
Antipasta with Melon

MAIN COURSE

One of the following

Medallion of marinated beef fillet and filled
chicken breast

Loin of Karoo lamb with baby spinach and rösti

Fillet of sole with sauteed shrimps and
mushrooms on a whitewine sauce

Game platter combo (Springbog loin and
Blesbok steak) with spätzle and green beans

DESSERT

One of the following

Cheese cake on a berry compote
Don Pedro
Malva pudding , Amarula parfait and Fruit
tartlet
Crème brulee

COFFEE/TEA

SET MENU G – R225,00

STARTER

One of the following

Avocado filled with seafood salad
Roast beef carpaccio with chilli mustard
Sliced franschhoek salmon trout
Vegetable terrine with avocado sauce

MAIN COURSE

One of the following

Fillet steak with pepper sauce
served with pasta and grilled vegetables

Pan-fried east coast sole
Served with parsely potatoes and vegetables

Sirloin steak marinated in red wine
Served with savoury rice and grilled vegetables

Veal gordon blue
Served with french fries and vegetables

Game combo with spaetzle and green beans

DESSERT

One of the following

Merengue with mixed berries and ice cream
Amarula don pedro
Chocolate mouse

COFFEE/TEA

SET MENU E – R230,00

STARTER

One of the following

Cold avocado and salmon soup
Mille feuille of salmon trout
Double baked cheese soufflé
Ostrich carpaccio with mature cheddar cheese

MAIN COURSE

One of the following

Veal piccata with asparagus, tomato and basil
sauce on pasta

Tournedos rossini

Grilled fish combo

Roast lamb rack on spinach and rosti

DESSERT

One of the following

Baked berry cheese cake
Fresh fruit slices with sorbet
Creme brulee
Amarula Don pedro

COFFEE/TEA