

Thornbirds Rose Buffet Wedding & Function Menu Option 2018



Experience the culinary delights laid on by our talented & inventive chefs.

We only make use of the freshest ingredients & our food is prepared freshly on a daily basis.

We believe in cooking great tasting, great looking and unpretentious food that will leave you wanting more.

We have compiled a great menu too ensure that you and your guests are left raving about one of the most important aspects of your event, the food...

STARTERS - HARVEST TABLE

Freshly baked cocktail rolls
 Freshly baked Italian paninis
 Butter & homemade jam
 Traditional Greek salad with a creamy dressing
 Moroccan cous cous salad tossed with seasonal fresh vegetables & fragrant herbs & spices & a drizzle of tzatziki
 Country chicken salad of rocket with grilled chicken, corn, cherry tomatoes & croutons, tossed in a homemade wholegrain mustard dressing
 Beetroot and feta salad with parsley and a citrus vinaigrette
 Homemade chicken liver pate' served with melba toast
 Mediterranean dip platter consisting of hummus, tzatziki & a roasted red pepper dip, served with grissini sticks & mini pita breads

MAIN COURSE - BUFFET

Slow roasted fall-off-the-bone lamb marinated in a rosemary & garlic gravy, served with minted jelly
 Farm-style roast chicken
 Oxtail, slowly cooked in a rich red wine & mushroom gravy *OR* Traditional roast beef served with a horseradish cream

STARCH

Steamed white rice
 Golden crisp roast rosemary potatoes

VEGETABLES

Creamed spinach
 Glazed baby carrots
 Oven roasted seasonal vegetables

DESSERT

SELECT 3

Mini baked vanilla custards topped with melted caramel sugar
 Individual homemade fridge cheesecakes with a coconut biscuit base & fruit coulis topping
 Rich & creamy chocolate mousse
 Fruit pavlova – meringue parcels filled with seasonal fruits and a drizzle of chocolate sauce
 Homemade malva pudding served with either vanilla custard or ice cream

CHILDREN

- Children 12 years and older are considered adults & are charged the full rate per person.
- Children younger than 12 years but older than 3 years will be charged the adult price less 40% when a seat is occupied.
- Children under the age of 3 years are complimentary.

IMPORTANT

- *The menu selection above is based on Thornbirds' most popular dishes*
- *Menu add-ons or substitutes are available & will be quoted accordingly*
- *Menus do not include tea or coffee*
- *Food quantities are calculated accordingly per person*
- *Individual desserts are calculated at half quantities per person x the 3 selected options. For example, for 100 guests there will be 150 individual desserts*

- A wider variety of selections is available for the Orchid Menu option
- Breakfast, brunch, vegetarian and other menus are available upon request
- Our kitchen & most food items contain traces of nuts
- Thornbirds takes no responsibility for food allergies
- An additional surcharge per person is applicable for special / strict dietary requirements
- Should your event run more than 2 hours late, an additional fee per chafing fuel canister will be charged at R15 each
- For health reasons, food will not be brought out again after it has been served & removed or kept out for long periods of time
- Under no circumstances will "doggie bags" will not be permitted at Thornbirds
- All items are subject to availability
- Prices & menu items are subject to change without prior notice
- Commissionable rates available upon request

Client Name: Event Date: Event Type:

Contact number/s: Email Address:

Number of Adults (incl. service providers): Number of kids younger than 12 years: Number of kids 3 & younger:

Please fill in your selection below;

Signature:

Date:

Coordinator name & signature:

Date:

