

ZEVENWACHT
BANQUETING COCKTAIL MENU SELECTION
2020

THE COCKTAIL MENUS WILL NOT BE AVAILABLE OR SERVED
DURING LUNCH OR DINNER TIMES

(For all cocktail functions you will have the venue available for 3 hours)

A minimum of 6 cold and 6 hot choices pp are required to create
a cocktail menu

COLD SELECTION

Crab & Avocado Sushi with Black Caviar	R 30
Assorted Pates on Bruchetta	R 27
Salmon Mousse Cornette	R 32
Mediterranean Vegetable Rolls	R 20
Smoked Springbok Shavings & Melons	R 30
Marinated Feta Cheese on Herbed Focaccia	R 16
Roast Beef Sirloin & Wholegrain Mustard	R 30
Tandoori Chicken Vol au Vent	R22
Spinach – Feta Spannakopita	R20
Mini Salmon & Dill Scone	R21
Pita pockets with various fillings	R22
Winter Melon wrapped in Parma ham on a skewer	R24
Prawn and Chorizo skewers	R28
Smoked Salmon Cucumber wraps	R28
Caprese skewers (Bocconcini, cherry tomato, fresh basil, balsamic reduction drizzle)	R16

HOT SELECTION

Mini Pork Spare Ribs	R 25
Lamb Brochette with Minted Yoghurt	R 27
Tandoori Chicken Kebab	R 22
Spinach - Feta Quiche & Sundried Tomato Pesto	R 18
Crumbed Butterfly Prawns (2 pcs)	R 30
Vegetable Spring Rolls & Samosas (2 pce)	R 20
Sweet potato Rosti with crispy bacon	R16
Greek Meatballs with a Horse Raddish Cream	R 23

+ 10% gratuity

(15% gratuity on Sundays and Public Holidays)

Please note that any special dietary request may result in additional cost

Menu and menu price is subject to change without prior notice

SWEET items for dessert with cocktail menu

Mini koeksisters	R8
Mini milk tart	R10
Mini lemon meringue	R10
Chocolate eclair	R10

Cheese and biscuit

Cheese fruit and biscuit display	R95 pp
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+ 10% gratuity

(15% gratuity on Sundays and Public Holidays)

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