

SUIKERBOSSIE RESTAURANT

HOUT BAY | EST 1937

END YEAR SEASONAL MENU 2026

R625 per person ex. VAT & 10% service fee

ENTRÉE

Option One - Harvest table style

Muhammara pâté, beetroot hummus, butternut pâté
Charred & pickled artichokes, peppadew, courgettes & green olives
Summer fresh Greek salad with feta and marinated olives with avocado,
toasted nuts and seasonal salad vegetables with a creamy salad dressing
Home-baked rolls variety & crostinis.

Option Two - Canapés served by waiters

Seasonal soup topped with home-made crostini,
Mini beef burgers with tomato relish,
Crispy hake goujons & french fries with aioli and micro herbs,
Phyllo filled spinach & feta quiche cup with micro herbs & balsamic glaze.

MAIN

Served buffet style (Halaal friendly)

Roasted lamb spiked with rosemary and garlic,
Beef fillet encrusted with wholegrain mustard,
Roasted chicken leg and thigh with a chasseur sauce,
Vegetarian moussaka bake topped with mozzarella and cheddar cheese,
Roasted potato wedges with rosemary and rock salt,
Steamed savoury rice, creamed spinach, roasted butternut and a
cauliflower & broccoli cheese bake
Traditional gravy and a pepper sauce,
Mint jelly, horseradish sauce and mustard selection.

Vegan | vegetarian option catered on previous request only.

(PRE-ORDERED)

DESSERT

Served on platters buffet style

Berry Pana Cotta with fruit coulis and fresh garnish, Duo chocolate mousse
garnished with a flaky and a Creme brûlée topped with a chocolate biscotti.
Accompanied by filter coffee and a variety of tea.

T&C'S EXCLUSIVE EVENT

1. Minimum number of guests: 120 (Maximum 300)
2. A non-refundable venue hire of R21 600 confirms your booking
3. Function times: 12h00-17h00 or 18h00-24h00
4. Halaal guests catered (Halaal Friendly Menu)
5. Strictly Halaal guests catered by S&S Catering at a surcharge of
R195pp + Meal charge (pre-ordered only)
6. Final account to be settled 48 hours before the function date by eft
7. All prices are subject to change & exclude vat & 10% service fee
8. Fully Licensed Bar

Company Name

Number of guests

Contact person

Event date.....

Contact number

Signature