

Suikerbossie

RESTAURANT

WEDDING PACK

THE SUIKERBOSSIE WEDDING EXPERIENCE



THE SUIKERBOSSIE RESTAURANT AND ESTATE IS SET IN NATURAL SURROUNDINGS, AMIDST PANORAMIC SEA AND MOUNTAIN VIEWS THAT WILL MAKE YOUR WEDDING A TRULY MAGICAL EXPERIENCE. OUR GARDEN AND LAWN PROVIDES THE OPPORTUNITY FOR YOUR GUESTS TO ENJOY YOUR WEDDING CEREMONY OUTDOORS, AS WELL AS A SETTING FOR PRE-DRINKS AND STARTERS. SUNSETS CREATE A BREATH TAKING BACKDROP FOR YOUR PHOTOGRAPHS.

TO EXTEND TO YOUR WEDDING EXPERIENCE, WE NOW HAVE 3 COTTAGES ON OUR ESTATE. ESCAPE A DAY BEFORE YOUR WEDDING SO YOU CAN RELAX AND GET READY IN ONE OF OUR QUIET, PEACEFUL FOREST HIDEAWAY COTTAGES AND OR SPEND YOUR WEDDING NIGHT IN OUR ROMANTIC SUGAR COTTAGE. WEDDINGS AND FUNCTIONS ARE CO-ORDINATED BY OWNERS DAVID AND MIKI SMITH, WHO HAVE PASSIONATELY AND SUCCESSFULLY OPERATED SUIKERBOSSIE SINCE 1990. THE TEAM IS HEADED UP BY HEAD-CHEF, BRIAN SMIT & JUNIOR PARTNER, ROSS SMITH.

A KOSHER KITCHEN WAS BUILT IN 1998 (CATERING IS SUPERVISED UNDER THE BETH DIN), WHICH ALLOWS THE RESTAURANT TO HOST KOSHER WEDDINGS/FUNCTIONS.

THE VENUE IS ALSO HALAAL FRIENDLY- NO CERTIFICATION COULD BE GRANTED BY THE MUSLIM JUDICIAL COUNCIL DUE TO THE FACT THAT WE HAVE A FULLY LICENSED BAR ON THE PREMISES. ALL MEAT IS PURCHASED FROM A HALAAL BUTCHER.

Suikerbossie

RESTAURANT

HOUT BAY

021 - 7901450

www.suikerbossie.co.za
dave@suikerbossie.co.za

2024

2025

2026

EVENT/FUNCTION TYPE:

DATE OF EVENT:
(DD/MM/YYYY)

TIME PERIOD:

09H30-14H00

16H00-23H00

17H00-24H00

NUMBER OF GUESTS:

CEREMONY VENUE:

YOUR NAME/COMPANY:

CONTACT NUMBER:

EMAIL ADDRESS:

PARTNERS NAME:

CONTACT NUMBER:

EMAIL ADDRESS:

TERMS & CONDITIONS:

DOWNSTAIRS VENUE

1. Minimum number of guests: 120 / Maximum: 300.

2. Admin/Handling/Venue Hire Fee (REFUNDABLE UNDER ADVERSE CIRCUMSTANCES)

• 2024 - R30 000.00 • 2025 - R33 000.00 • 2026 - R36 000.00

('Vis maior' OR 'Casus fortuitus' events may be postponed to an agreed upon date. CANCELLATION FEES MAY APPLY).

3. FUNCTIONS TIMES:

• MORNING : 9H30 - 14H00 • EVE-WEDDING : 16H00 - 23H00 • EVENING : 17H00 - 24H00

4. Fully Licensed. Corkage @R65.00/btl

5. Halaal guests catered for. Surcharges may apply.

6. 10% Service fee added onto final meal invoice.

7. Final accounts to be settled 48 hours before function by direct deposit (EFT) and POP should be forwarded. Please keep in mind the EFT payment may take 48 hours to reflect.

8. Provisional bookings are valid for a period of 2 weeks. In the event that there is an enquiry for that date, you will be contacted to make a final decision / deposit to confirm the reservation.

To confirm, the venue hire/ admin fee will secure your date, see pointer number 2 above.

9. Additional hours may be added @R4800/hour, from 23h00-24h00 and 24h00-01h00 only.

10. **Banking details:** FNB Hout Bay - 204009 - Acc # 62031302946 - Acc Name: Bays Catering Ref: Your Name & Function Date.

11. Cancellations within 6 weeks prior to the function date are charged 50% of the Final Invoice.

All menu prices exclude 15% VAT & a 10% service fee. All prices are subject to change.

UPSTAIRS VENUE

1. Min guests: 50 / Max: 70

2. REFUNDABLE UNDER ADVERSE CIRCUMSTANCES AS PER POINT '2' DOWNSTAIRS VENUE SECTION

VENUE HIRE: Confirms Booking

•2024 - R15 000.00

•2025 - R16 500.00

•2026 - R18 000.00

MORNING WEDDING

TIMELINE: 9AM - 2.30PM

OFFICE/ BDAY CELEBRATIONS

TIMELINE: 7PM - 12.30AM

DATE:

SIGNATURE:

I hereby confirm that I have read all the relevant information and fully understand the above T&C's relating to my booking.

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OUR FAMOUS FARMHOUSE BREAKFAST 2024

525 PER PERSON

FRESHLY SQUEEZED ORANGE JUICE
PLATED SEASONAL FRUIT SERVED WITH
A MINI MUESLI & BULGARIAN YOGHURT

GRILLED & CRISPY STREAKY BACON
ENGLISH PORK SAUSAGE & BREAKFAST BEEF SAUSAGE
PAN FRIED TOMATO WITH HERBS
SAVOURY LEAN BEEF MINCE
PAN FRIED BUTTON MUSHROOMS
ROAST POTATOES

EGG TO ORDER BY CHEFS
FRIED • POACHED • SCRAMBLED
FRESH BELLA ROSA TOMATOES, BASIL & ROCKET LEAVES
SUNDRIED TOMATO IN A GARLIC & HERB MARINADE
HOME MADE BASIL PESTO & OLIVE TAPENADE
ASSORTED TOAST

OUR FAMOUS HOME-BAKED SCONES
ASSORTED MUFFINS
CHOCOLATE CROISSANTS

PRESERVES & BUTTER
SEVILLE MARMALADE, APRICOT & STRAWBERRY JAMS

HOME-BREWED FILTER COFFEE
TEA'S

CEYLON • ROOIBOS • EARL GREY
• STRAWBERRY • BLACK CURRANT • CHERRY

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DELUXE BREAKFAST 2024

565 PER PERSON

GRANOLA AND YOGHURT STATION

PLAIN • FULL CREAM • STRAWBERRY
GRANOLA • FRESH FRUITS • MIXED NUTS • MILK
MINI FLAPJACKS • CREAM • HONEY

EGG STATION

EGGS THE WAY YOU LIKE
BENEDICT WITH HOLLONDAISSE • SCRAMBLED
FRIED • OMELETTE

OMELETTE FILLINGS INCLUDE:

ONIONS • TOMATO • CHEESE • CHILLI
MINCE • PEPPERS • MUSHROOMS

IN CHAFFING DISHES

FRENCH TOAST • ROSEMARY ROASTED POTATOES • MINCE
MUSHROOMS • GRILLED TOMATOES • CHICKEN SAUSAGES
ADD BACON @R35pp

BREAD STATION

CROISSANTS • MUFFINS
SEEDED LOAVES • ARTISAN BREADS • VARIOUS PATE'S

DRINKS STATION

FILTER COFFEE • ASSORTED TEA'S • JUICE
• MINT & LEMON INFUSED WATER

ADD CHEESE STATION @R55pp

ASSORTED CHEESES • CRACKERS • GRAPES
FIGS • CHEESE STICKS • BUTTER • JAM'S

ADD COLD MEATS STATION @R55pp

PASTRAMI • HAM • SPICED BEEF

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OUR FAMOUS HARVEST CELEBRATION MENU 2024

645 PER PERSON

STARTER

CHOOSE ONE OF THE FOLLOWING

SELECTION OF PATES, INCLUDING HOUT BAY SNOEK PATE, BUTTERNUT & PEPPADEW PATE, CHICKEN PATE AND HOMEMADE HUMUS SERVED WITH A MEZE OF PEPPADEWS, MARINATED OLIVES & SUNDRIED TOMATOES, A VIETNAMESE CRISP CABBAGE SALAD TOPPED WITH TOASTED NUTS & SEEDS
FOUR BEAN SALAD TOSSED IN A HONEY MUSTARD DRESSING, A CREAMY MUSHROOM MEZE WITH FRESH HERBS AND ACCOMPANIED BY AN ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS

OR

A SELECTION OF TAPAS, INCLUDING HOMEMADE MINI BEEF BURGERS AND TOMATO RELISH, VEGAN BEETROOT BURGERS AND CREME FRAICHE (**ON REQUEST**), HOMEMADE MINI SOUPS WITH CROSTINI'S, FISH & CHIPS TUMBLER WITH AIOLI AND FRESH LEMON, A PHYLLO CUPPED SPINACH & FETA QUICHE WITH MICRO-HERBS AND A DRIZZLE OF BALSAMIC SYRUP

MAIN COURSE

ROASTED MEDIUM-RARE BEEF FILLET SERVED WITH YORKSHIRE PUDDINGS, ONION GRAVY & PEPPER SAUCE, OUR FAMOUS ROAST POTATOES, A SELECTION OF FRESH GARDEN VEGETABLES SAVOURY RICE, CREAMED SPINACH, SWEETEND BABY CARROTS CAULIFLOWER & BROCCOLI IN A BECHAMEL SAUCE TOPPED WITH CHEDDAR & MOZARELLA, ROASTED BUTTERNUT TOPPED WITH PUMKIN SEEDS, A SELECTION OF CONDIMENTS INCLUDING: HOT ENGLISH MUSTARD, MILD DIJON MUSTARD, HORSERADISH SAUCE & FRESHLY CHOPPED CHILI

A SALAD HARVEST TABLE WITH A SELECTION OF EIGHT FRESH HOUSE SALADS

ADD TO YOUR MAIN COURSE HARVEST MENU

VEGETARIAN PENNE PASTA WITH ROASTED VEGETABLES

OR

TOMATO SPINACH RAVIOLI IN A CREAMED TOMATO & PARMESAN SAUCE
48 PER PERSON

ROASTED FREE RANGE CHICKEN BASTED IN PEPPADEW & FETA
49 PER PERSON

HONEY & MUSTARD GLAZED GAMMON WITH HOMEMADE APPLE CHUTNEY & APPLE SAUCE
58 PER PERSON

FRESH MARKET FISH OF THE DAY BAKED IN A LEMON VELOUTE, FETA & BABY TOMATO TOPPING
69 PER PERSON

ROAST LAMB SPIKED WITH GARLIC & HERBS
69 PER PERSON

BUFFET STYLE DESSERTS

LEMON MERINGUE • DUO OF CHOCOLATE MOUSSE • HOMEMADE ICE-CREAM & CHOCOLATE SAUCE
MALVA PUDDING WITH CUSTARD • RED VELVET PYRAMID • BERRY PANNA COTTA
SEASONALFRUIT PLATTER • CREME BRULE

HOME BREWED FILTER COFFEE
&
TEA SELECTION

THREE COURSE PLATED MENU 2024

645 PER PERSON

STARTER

CHOOSE ONE OF THE FOLLOWING

SELECTION OF PATES, INCLUDING HOUT BAY SNOEK PATE, BUTTERNUT & PEPPADEW PATE, CHICKEN PATE AND HOMEMADE HUMUS SERVED WITH A MEZE OF PEPPADEWS, MARINATED OLIVES & SUNDRIED TOMATOES, A VIETNAMESE CRISP CABBAGE SALAD TOPPED WITH TOASTED NUTS & SEEDS
FOUR BEAN SALAD TOSSED IN A HONEY MUSTARD DRESSING, A CREAMY MUSHROOM MEZE WITH FRESH HERBS AND ACCOMPANIED BY AN ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS

OR

A SELECTION OF TAPAS, INCLUDING HOMEMADE MINI BEEF BURGERS AND TOMATO RELISH, VEGAN BEETROOT BURGERS AND CREME FRAICHE, HOMEMADE MINI SOUPS WITH CROSTINI'S
FISH & CHIPS TUMBLER WITH AIOLI AND FRESH LEMON, A PHYLLO CUPPED SPINACH & FETA QUICHE WITH MICRO-HERBS AND A DRIZZLE OF BALSAMIC SYRUP

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING FOR ALL OF YOUR GUESTS

CHOOSE ONE OF THE VEGETARIAN / VEGAN OPTIONS FOR ALL OF YOUR VEG / VEGAN GUESTS

SEARED & SLICED BEEF FILLET AND CHICKEN BREAST STUFFED WITH SPINACH AND FETA, SERVED WITH MUSTARD MASH OR LEEK MASH, ON ROASTED BUTTERNUT & SPINACH PARCEL ACCOMPANIED BY SAUTEED BABY VEGETABLES, DRIZZLED WITH A HEARTY BEEF JUS

OR

BEEF FILLET MEDALLION GRAIN FED SPARTA FILLET TOURNEDOS SEARED ON THE GRILL, SET ATOP A ROASTED BUTTERNUT ROUND, ACCOMPANIED BY SAUTEED BABY VEGETABLES AND TRUFFLED POTATO AND MUSHROOM CROQUETTES

OR

FRESH MARKET FISH OVEN ROASTED WITH FETA, BASIL & BABY TOMATO TOPPING, SERVED WITH SPRING ONION, CRUSHED POTATOES, STEAMED SEASONS VEGETABLES AND A LEMON VELOUTÉ SWIRL

OR

GRILLED OSTRICH FAN FILLET SERVED WITH ROASTED BUTTERNUT AND POTATO CAKE, WARM MÉLANGE OF VEGETABLES WITH CARAMELIZED BABY ONIONS AND A CAPE GOOSEBERRY SAUCE

VEGAN / VEGETARIAN OPTION

GREEK MOUSSAKA : VEGETARIAN AUBERGINE, LENTIL AND POTATO BAKE WITH AN OATMILK BECHAMEL SAUCE, VEGAN FETA CHEESE AND TOPPED WITH SHOOTS AND CHIMICHURRI SALSA

BAKED VEGETABLE KORMA : CAULIFLOWER AND PULSES DOUSED IN MILD CURRY SAUCE, BAKED AND SERVED WITH STEAMED BASMATI RICE, A PEAR CHUTNEY AND TOMATO SAMBAL WITH POPPADUMS

TRIO OF DESSERTS

CHOOSE THREE OF THE FOLLOWING - GARNISHED & SERVED ON A PLATE TO EACH TABLE

RED VELVET PYRAMID • CHEESE CAKE WITH A BERRY COULIS • CREME BRULE
DUO CHOCOLATE MOUSSE • TIRAMISU • STRAWBERRY BERRY PANACOTTA • LEMON MERINGUE TARTLET

HOME BREWED FILTER COFFEE
SELECTION OF TEA'S

AFRICAN FEAST 2024

805 PER PERSON

STARTER

CHOOSE ONE OF THE FOLLOWING

SELECTION OF PATES, INCLUDING HOUT BAY SNOEK PATE, BUTTERNUT & PEPPADEW PATE, CHICKEN PATE AND HOMEMADE HUMUS SERVED WITH A MEZE OF PEPPADEWS, MARINATED OLIVES & SUNDRIED TOMATOES, A VIETNAMESE CRISP CABBAGE SALAD TOPPED WITH TOASTED NUTS & SEEDS
FOUR BEAN SALAD TOSSED IN A HONEY MUSTARD DRESSING, A CREAMY MUSHROOM MEZE WITH FRESH HERBS AND ACCOMPANIED BY AN ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS

OR

A SELECTION OF TAPAS, INCLUDING HOMEMADE MINI BEEF BURGERS AND TOMATO RELISH, VEGAN BEETROOT BURGERS AND CREME FRAICHE, HOMEMADE MINI SOUPS WITH CROSTINI'S
FISH & CHIPS TUMBLER WITH AIOLI AND FRESH LEMON, A PHYLLO CUPPED SPINACH & FETA QUICHE WITH MICRO-HERBS AND A DRIZZLE OF BALSAMIC SYRUP

MAIN COURSE

ORGANIC KAROO LAMB SPIKED WITH GARLIC & HERBS ON THE BRAAI
SOUTH AFRICAN BEEF & VEGETABLE POTJIE
MARINATED OSTRICH KEBABS ON A SKEWER
WITH ONIONS & PEPPERS
CAPE MUSSELS IN A WHITE WINE GARLIC & SAFFRON CREAM
CATCH OF THE DAY BAKED IN A LEMON & CAPER VELOUTE CREAM
AND TOPPED WITH PESTO & BABY TOMATOES
OUR FAMOUS ROAST POTATOES
A SELECTION OF VEGETABLES
BATTONETTE OF CARROTS & HERBS
SAVOURY RICE ROASTED ONIONS CREAMED SPINACH
BROCCOLI IN A BECHEMEL SAUCE
ROASTED BUTTERNUT & PUMPKIN SEEDS
TRADITIONAL PAP. & SOUS

SELECTION OF HOUSE SALADS ON THE HARVEST TABLE

DESSERT BUFFET

MALVA PUDDING WITH HOT CUSTARD
FRESH FRUIT PLATTERS
HOMEMADE ICE-CREAM & CHOCOLATE SAUCE
KOEK SUSTERS IN A SUGAR GLAZE
CHOCOLATE MOUSSE TOPPED WITH SHAVINGS
BEERY PANACOTTA WITH A FRUIT COULIS
WITH A CHOCOLATE CREAM & SHORT-BREAD GARNISH

HOME BREWED FILTER COFFEE
& TEA SELECTION



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CANAPE & TAPAS 2024

495 PER PERSON

TRADITIONAL FISH AND CHIPS

HAKE GOUJONS AND CRISPY CHIPS
IN A TUMBLER WITH AIOLI AND FRESH LEMON

CHICKEN SATAY AND PEANUT SAUCE

FREE-RANGE CHICKEN BREAST ON A SKEWER
WITH PEANUT SAUCE, COCONUT AND MILD-CHILI
WITH FRESH CORIANDER SERVED IN A MINI TUMBLER.

MINI QUICHES

SPINACH AND FETA QUICHE OR SMOKED BACON
OR
GRUYERE CHEESE IN A CRISP PHYLLO-PASTRY CUP.

TOMATO AND BASIL BRUSCHETTA

FRESH DICED TOMATO WITH BASIL FROM OUR GARDEN,
VIRGIN OLIVE-OIL AND CRACKED PEPPER TOPPING
ON A GARLIC TOASTED CROUTON.

ROASTED PEPPER BRUSCHETTA

SPECTRUM OF COLOUR SWEET CAPSICUM
AND PIMIENTO SAUCE ON A GARLIC TOASTED CROUTON
WITH SMOKED PAPRIKA.

MINI BEEF BURGER

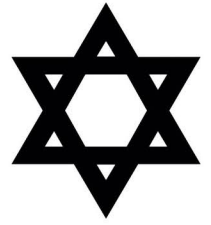
HOME-GROUND PURE BEEF PATTY WITH BARBECUE BASTING SAUCE
FRESH TOMATO, CRISPY ICEBERG LETTUCE
AND SERVED WITH A TOMATO RELISH

ROAST PRIME MUSTARD CRUSTED FILLET AND MINI YORKSHIRE PUDDING

RARE-ROASTED BEEF FILLET WITH MARINATED MUSHROOMS,
HORSERADISH-CREAM AND BITE-SIZE CRISPY YORKSHIRE
-PUDDING WITH MICRO-HERBS AND RED-ONION.

SMOKED SALMON CANAPÉ

FRANSCHOEK SMOKED -SALMON ON A TOASTED BRAN-MUFFIN
WITH CREAM-CHEESE, LEMON SEGMENTS, CAPERS & ONION SPROUTS



3 COURSE KOSHER PLATED MENU 2024

1070 PER PERSON

CANAPES STARTERS - SERVED ON THE LAWN

- PREGO ROLLS
- SHWARMA WITH HUMMUS/RED ONION/ROCKE
- CHICKEN SATAY
- MINI FISH & CHIPS
- SMOKED SALMON ON MINI MUFFINS
- VEG QUICHE
- MINI BUTTERNUT SOUPS

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

LIGHTLY SEASONED SOLE GRILLED AND SERVED WITH A MUSHROOM TOMATO SAUCE ON THE SIDE

OR

FRESH LINE FISH WITH OLIVE OIL, LEMON JUICE, GARLIC BUTTER & SEASONING

OR

LIGHTLY MARINATED TUNA IN SOYA SAUCE, LIME AND BLACK PEPPER PAN FRIED TO A LIGHT PINK PERFECTION

OR

SEARED & SLICED BEEF FILLET AND CHICKEN BREAST STUFFED WITH SPINACH AND FETA AND DRIZZLED WITH A HEARTY BEEF JUS

ALL SERVED WITH MUSTARD MASH OR LEEK MASH OR TRUFFLE & MUSHROOM POTATO CROQUETTES ON ROASTED BUTTERNUT & SPINACH PARCEL ACCOMPANIED BY SAUTEED BABY VEGETABLES AND A LARGE FRESH ASSORTED SALAD PER TABLE

PAREV TRIO OF DESSERT

- RED VELVET PYRAMID WITH A SWEET GENACHE
- CHOCOLATE WEDGE WITH A CHOC SLICE
- LEMON MERINGUE TARTLET

*PLEASE NOTE THAT MEHADRIN SPECIFIC MEAT MAY ATTRACT ADDITIONAL FEES

FOR EXCLUSIVE USE OF THE RESTAURANT FOR FUNCTIONS, LISTED BELOW ARE THE POINTERS TO BE NOTED:

DOWNSTAIRS VENUE

1. MINIMUM NO. OF GUESTS: 120 / MAXIMUM: 300
2. A NON-REFUNDABLE VENUE HIRE OF R33 000 (2025) AND R36 000 (2026) - CONFIRMS BOOKING
3. FUNCTIONS: WEDDING 10H00 - 17H00 OR 16H00 - 23H00
4. FULLY LICENSED BAR
5. VENUE HIRE - ADDITIONAL HOUR FROM 23H00-24H00 CHARGED @R3800.00
6. BETH DIN FEES: R27.00 + VAT
7. MISGIAH FEES: R3950.00 (PREPERATIONS BEFOREHAND & ON THE EVENING)
8. A 10% SERVICE FEE ADDED ONTO MEAL BILL
9. FINAL ACCOUNTS TO BE SETTLED 48 HOURS BEFORE THE FUNCTION DATE BY DIRECT DEPOSITS. PLEASE SEND POP ONCE PAID
10. ALL PRICES SUBJECT TO CHANGE. ALL PRICES EXCL VAT.

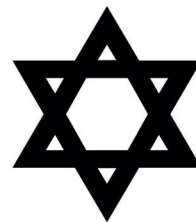
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3 COURSE KOSHER BUFFET 2024

1350 PER PERSON

CANAPES - SERVED ON THE LAWN

- PREGO ROLLS • SHWARMA WITH HUMMUS, RED-ONION & ROCKET •
- CHICKEN SATAY IN PEANUT SAUCE • TRADITIONAL MINI FISH & CHIPS •
- SMOKED SALMON ON MINI MUFFINS • VEG QUICHE • MINI VEG SOUPS •

MAIN COURSE

SELECT FOUR FROM THE SIX BELOW

- MARINATED SCOTCH FILLET WITH POMMERY MUSTARD •
- PAN FRIED CHICKEN BREAST STUFFED WITH SPINACH •
- HERB CRUSTED LAMB CUTLETS •
- MARINATED BEEF KEBABS WITH PEPPERS/PRUNES/APRICOTS •
- OVEN BAKED FISH OF THE SEASON WITH FENNEL, SUMAC & CAPER SAUCE •
- EGGPLANT & BEAN CAPONATA WITH TOMATO, FETA & THREE BEAN RELISH BAKE •

SERVED WITH GARDEN VEGETABLES & SALAD HARVEST TABLE

ROASTED POTATOES, SAVOURY RICE, ROASTED BUTTERNUT, CRUMBED DEEP FRIED MUSHROOMS
CORN-ON-THE-COB, STIR FRY VEGETABLES, SWEET POTATOES, & BATONNETTES OF CARROTS

PESTO PENNE PASTA WITH SUNDRIED TOMATOES AND ROASTED CASHEW NUTS
SPINACH & BABY LETTUCE, GREEN BEANS, BABY CORN IN A CREAMY DRESSING
BABY LETTUCE, ROCKET, SPINACH, COCKTAIL TOMATOES, PEPPADEWS, PECAN NUTS,
IN BALSAMIC VINEGAR & OLIVE OIL

FRENCH SALAD - RED ONION, CUCUMBERS, PEPPERS, CARROTS AND CROUTONS
POTATO SALAD - POTATOES, DILL CUCUMBERS AND SPRING ONIONS TOSSED IN A TANGY MAYONNAISE

PAREV DESSERT BUFFET

- FRESH FRUIT PATTERS • BERRY PAVLOVA • BERRY ICE-CREAM & CHOCOLATE SAUCE •
- CHOCOLATE NUT BISCOTTI • CHOCOLATE MOUSSE • PECAN NUT PIE •
- CHOCOLATE ROULADE • CAKE POPS • LAYERED JELLY • RED VELVET & CHOCOLATE LOG PLATTERS •
- SWISS ROLLS •

SELECTION OF TEAS
& COFFEE (PAREV MILK)

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