

Suikerbossie

RESTAURANT

HOUT BAY

021 - 7901450

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

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.

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.

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2023 ☐

2024 ☐

2025 ☐

EVENT/FUNCTION TYPE:

DATE OF
EVENT:
(DD/MM/YYYY)

TIME PERIOD:
09H30-14H00 ☐
17H00-24H00 ☐
16H00-23H00 ☐

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)

•2023 - R27 000.00 •2024 - R30 000.00 •2025 - R33 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 : 17H00 - 24H00 • EVENING : 16H00 - 23H00

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

5. Halaal guests catered for.

6. 10% Service fee added onto meal bills.

7. Final accounts to be settled 48 hours before function by direct deposit (EFT) and POP must be forwarded.

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, see pointer number 2 above.

9. (ROOM HIRE: Venue Hire 16h00-23h00 add an hour from 23h00-24h00 @ R4800.00).*

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 prices exclude 15% VAT. 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

VEBUE HIRE: Confirms Booking

•2023 - R13 500.00

•2024 - R15 000.00

•2025 - R16 500.00

MORNING WEDDING

TIME SLOT: 9AM - 2.30PM

OFFICE/ BDAY CELEBRATIONS

TIME SLOT: 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 2023

485 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 2023

525 PER PERSON

GRANOLA AND YOGHURT STATION YOGHURTS

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

EGG STATION EGGS THE WAY YOU LIKE BENEDICT • SCRAMBLED • OMELETTE

OMELETTE FILLINGS
ONIONS • TOMATO • CHEESE • CHILLI
• PEPPERS • MUSHROOMS

EGGS BENEETICT
HOLLANDAISE SAUCE • PASTRAMI • SPICED BEEF

IN CHAFFING DISHES
FRENCH TOAST • SCRAMBLED EGGS
• GRILLED TOMATOES • CHICKEN SAUSAGES

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

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

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

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OUR FAMOUS CELEBRATION MENU 2023

595 PER PERSON

STARTER

CHOOSE ONE OF THE FOLLOWING

HOUT BAY SNOEK PATE • BUTTERNUT & PEPPADEW PATE • HUMUS
SERVED WITH A MEZE OF OLIVES, PEPPADEWS & MARINATED SUNDRIED TOMATOES
VIETNAMESE CRISP CABBAGE SALAD WITH NUTS & FENNEL SEEDS
GREEN BEANS IN A HONEY MUSTARD DRESSING & BUTTON MUSHROOMS
TOSSED IN OLIVE OIL, VINEGAR & HERBS
ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS

OR

CHOOSE THREE TAPAS/CANAPE OPTIONS FROM THE CANAPE MENU

MAIN COURSE

ROASTED MEDIUM RARE BEEF FILLET SERVED WITH YORKSHIRE PUDDING
& ONION GRAVY, OUR FAMOUS ROAST POTATOES
A SELECTION OF FRESH GARDEN VEGETABLES
SAVOURY RICE, ROASTED ONIONS, CREAMED SPINACH, SWEETEND BABY CARROTS
CAULIFLOWER & BROCCOLI IN A BECHAMEL SAUCE TOPPED WITH CHEDDAR & MOZARELLA,
ROASTED BUTTERNUT & PUMKIN SEEDS
OUR FAMOUS SUIKERBOSSIE ROAST POT WITH A ROSEMARY ROCK SALT
A SALAD HARVEST TABLE WITH A FRESH SELECTION OF HOUSE SALADS

ADD TO YOUR MAIN COURSE MENU

VEGETARIAN DISH OPTIONS
PENNE PASTA WITH ROASTED VEGETABLES & TOMATO
SPINACH RAVIOLI
39 PER PERSON

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

HONEY & MUSTARD GLAZED GAMMON
48 PER PERSON

FRESH CATCH OF THE DAY BAKED IN A MUSHROOM & LEMON CAPER CREAM
49 PER PERSON

ROAST LAMB SPIKED WITH GARLIC & HERBS
61 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 • FRUIT PLATTERS

HOME BREWED FILTER COFFEE
&
TEA SELECTION

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THREE COURSE PLATED MENU 2023

595 PER PERSON

STARTER

CHOOSE ONE OF THE FOLLOWING

HOUT BAY SNOEK PATE • BUTTERNUT & PEPPADEW PATE • HUMUS
SERVED WITH A MEZE OF OLIVES, PEPPADEWS & MARINATED SUNDRIED TOMATOES
VIETNAMESE CRISP CABBAGE SALAD WITH NUTS & FENNEL SEEDS
GREEN BEANS IN A HONEY MUSTARD DRESSING & BUTTON MUSHROOMS
TOSSED IN OLIVE OIL, VINEGAR & HERBS
ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS

OR

CHOOSE THREE TAPAS/CANAPE OPTIONS FROM THE CANAPE MENU

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

SEARED BEEF & STUFFED CHICKEN BREAST

SEARED BEEF FILLET SLICES
& CHICKEN BREAST STUFFED WITH SPINACH & FETA
SERVED WITH POMMERY MUSTARD MASHED POTATOES OR LEEK MASH
OR PHYLLO BUTTERNUT, FETA & LEEK PARCEL
ACCOMPANIED BY HERBED COURGETTES & BEETROOT PIECES WITH A JUS
SERVED WITH A HOUSE SALAD ON EACH TABLE

BEEF BOULADE

SLOW BRAISED BEEF BLADE
SET ATOP
PARSLEY & MASCARPONE RISOTTO 'SUPLI DI RISO',
SERVED WITH ROASTED ROOT VEGETABLES

CHICKEN CACCIATORE

FREE-RANGE CHICKEN LEG & THIGH IN A PLUM TOMATO & BASIL SAUCE
BLACK OLIVE & CAPERS WITH FRESH BASIL
COLCANNON MASH WITH SPINACH BUTTERNUT & FETA STRUDEL

TRIO OF DESSERTS

CHOOSE THREE

RED VELVET PYRAMID COATED WITH A SWEET CREAM CHEESE GANACHE
CHEESE CAKE WITH A BERRY COULIS & FRUIT GANACHE
CREME BRULE TOPPED WITH A HOME-MADE BISCOTTI
DUO CHOCOLATE MOUSSE GARNISHED WITH CHOC SLICE
TIRAMISU GARNISHED WITH A CHOCOLATE SHAVINGS & STRAWBERRY
BERRY PANACOTTA WITH A FRUIT COULIS AND TOPPED WITH A
CHOCOLATE-CREAM & SHORT-BREAD GARNISH,
LEMON MERINGUE TARTLET,
HOME BREWED FILTER COFFEE
SELECTION OF TEA'S

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AFRICAN FEAST 2023

749 PER PERSON

STARTER
CHOOSE ONE OF THE FOLLOWING

HOUT BAY SNOEK PATE • BUTTERNUT & PEPPADEW PATE • HUMUS
SERVED WITH A MEZE OF OLIVES, PEPPADEWS & MARINATED SUNDRIED TOMATOES
VIETNAMESE CRISP CABBAGE SALAD WITH NUTS & FENNEL SEEDS
GREEN BEANS IN A HONEY MUSTARD DRESSING & BUTTON MUSHROOMS
TOSSED IN OLIVE OIL, VINEGAR & HERBS
ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS

OR

CHOOSE THREE TAPAS/CANAPE OPTIONS FROM THE CANAPE MENU

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 MUSHROOM, LEMON & CAPER SAUCE
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

CAPE BRANDY 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 2023

455 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
AND 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 CANAPE

FRANSCHOEK SMOKED -SALMON ON A TOASTED BRAN-MUFFIN