

DECOR | FOOD | MEMORIES



Something Casual

The Venue

AT THE WESTVILLE COUNTRY CLUB



COCKTAIL PARTY PLATTERS TO SUIT ANY BUDGET AND *any occasion*



Venue Hire will be levied as follows:

- Westville Old Boys Hall – R4000.00
- Wandsbeck Room – R2000.00
- Swan Room – R1000.00
- Dining Room – R1000.00
- Board Room – R800.00
- Includes cocktail tables, table cloths (black or white), crockery, cutlery and glassware
- Draping in the Westville Old Boys Hall





PLATTER SELECTION



1. TRADITIONAL SANDWICH PLATTER

R350 (10 pax)

- Cheese & tomato
- Cucumber & mayo
- Egg mayo
- Chicken mayo
- Bacon/tuna, lettuce and tomato

2. OPEN SANDWICH PLATTER

R350 (10 pax)

- Smoked ham, cheese & tomato
- Roast Chicken & chilli mayo
- Cheese & tomato
- Hummus, roasted peppers & feta
- Egg salad & watercress
- Ostrich carpaccio with fig

3. WRAP PLATTER

R500 (10 pax)

- Avo, Sundried tomatoes & cottage cheese
- Roast Peppers, basil pesto, feta & hummus
- BLT (Bacon, lettuce & tomato)
- Spicy chicken mayo, tomato, cucumber & greens
- Moroccan Beef, roasted peppers & tzatziki

4. PASTRY PLATTER

R430 (10 pax)

- Pastry squares filled with:
 - Smoked salmon & cream cheese
 - Roast pepper, feta & hummus
 - Camembert & cranberry

Sausage Rolls

Cheese Puffs

Assortment of homemade mini quiches

5. VEGETARIAN PLATTER:

R340 (10 pax)

- Assortment of homemade mini quiches
- Cheese puffs
- Potato & sweetcorn Samosas
- Vegetarian springrolls
- Pastry squares topped with roast peppers, feta & hummus, sundried tomatoes and avo cream



AT THE WESTVILLE COUNTRY CLUB



PLATTER SELECTION



6. MEAT PLATTER R580 (10 pax)

- Meatballs
- Lamb chipolatas
- Cajun fillet skewers
- Sweet & spicy rump skewers
- Chicken kebabs
- Served with a spicy dip

7. SLIDER PLATTER R395 (20 per plate)

- Mini beef burgers
- Mini chicken burgers

8. CHEESE AND PATE BOARD R450

- Chicken liver pate
- Assortment of Cheeses
- Onion marmalade
- Assortment of savoury biscuits
- Fresh fruit
- Biltong

9. MINI DESSERT PLATTERS (Choose 5 desserts) R550

- Milk tarts
- Chocolate eclairs
- Pecan nut tarts
- Mini chocolate brownies
- Mini cupcakes
- Mini cheesecakes
- Custard slices





BREAKFAST PLATTER SELECTION

BREAKFAST PACKAGE INCLUDES:

- Minimum of 15 people
- Includes venue hire
- Buffet table
- Tables and Tablecloths (white or black)
- Chairs
- Crockery, cutlery and glassware
- Napkins

EXTRAS AVAILABLE

- Sparkling wine
- Fresh flowers
- Name tags
- Centrepieces

CONTINENTAL BREAKFAST R129.95

- Variety of fresh fruit juices, selection of teas (Five Roses, Rooibos and herbal), filter coffee and hot chocolate.
- Buffet table with a choice of two yoghurts, granola, bran cereal and fresh fruit.
- A selection of cheeses, jams and honey
- Warm pastries including muffins, croissants, scones, butter pain au chocolat and cinnamon whirl
- A selection of cold, continental meats

HOT BUFFET BREAKFAST R149.95

- Variety of fresh fruit juice and selection of teas
- Selection of muffins, croissants and toast, served with jams and preserves
- Scrambled eggs, hot crispy bacon, griddled herb tomatoes, mutton sausages, fried mushrooms

FULL BREAKFAST R185.95

- A combination of both the above continental and hot buffet breakfasts



HIGH TEA PACKAGE INCLUDES:

- Venue hire
- Decorated buffet table with an assortment of sweet and savoury treats
- Assortment of teas, coffees and homemade lemonades
- Tables, tablecloths and overlays
- Crockery and cutlery
- Décor (excluding fresh flowers)

SAVOURY TEA SANDWICHES

- Ham, cheese and whole-grain mustard
- Chicken and parsley mayonnaise
- Smoked salmon, cream cheese and dill
- Egg salad and watercress
- Cream cheese and cucumber

WARM PASTRIES

- Selection of homemade mini quiches
- Sausage rolls
- Cheese puffs
- Pastry squares filled with:
 - Smoked salmon & cream cheese
 - Roast pepper, feta & hummus
 - Camembert & cranberry



HIGH TEA R185 PER PERSON

SWEET SELECTION

Choose 3 options from below

- Rocky road cake (marshmallows, nuts and chocolate)
- Nougat white chocolate cake
- Red velvet cake
- Lemon meringue
- Rainbow cake
- Triple choc mousse cake
- Cookies and cream cheese cake

Choose 5 options from below selection of sweet bites

- Milk tarts dusted with cinnamon
- Homemade scones with custard cream and strawberry jam
- Macaroons
- Decadent chocolate finger brownies

- Fairy cupcakes
- Coconut ice
- Chocolate éclairs
- Mini cheesecakes
- Napolitaine biscuits
- Custard slice
- Danish pastries - cinnamon and apple whirl, pecan maple plait,
- Sugar crystal donuts

EXTRAS

- Personalised cake
- Sparkling wine
- Champagne
- Name tags
- Fresh flowers



BRAAI PACKAGE INCLUDES:

- Minimum 25 people
- Includes venue hire
- Buffet table
- Tables and Tablecloths (white or black)
- Chairs
- Crockery, cutlery and glassware



TRADITIONAL SOUTH AFRICAN BRAAI R179.95 PER PERSON

MENU

- Selection of meats cooked on a charcoal braai
- Rump/sirloin
- Farmstyle boerewors
- Marinated chicken pieces
- Spicy mutton sausages

ACCOMPANIMENTS

- Selection of breads
- Coal roasted jacket sweet potatoes
- Corn on the cob
- Selection of 2 salads
- 1 Dessert option

SALAD OPTIONS

(Select two from below)

- Italian salad
- Greek salad
- Three bean salad
- Coleslaw
- Roast butternut, sweet potato and feta salad
- Haloumi, avo and sundried tomatoes

DESSERT OPTIONS

(Select one from below)

- Decadent choc brownies
- Warm malva pudding and custard
- Peppermint crisp tart
- Fresh fruit salad and ice-cream
- Fridge cheesecake





LAMB ON THE SPIT R199.95 PER PERSON

LAMB ON SPIT PACKAGE INCLUDES:

- Minimum 40 people
- Includes venue hire
- Buffet table
- Tables and Tablecloths (white or black)
- Chairs
- Crockery, cutlery and glassware

MENU

- Whole lamb slow roasted on spitbraai and basted with a butter and mint sauce

ACCOMPANIMENTS

- Cocktail rolls
- Parsley butter potatoes
- Baked garlic mushrooms
- Choice of 2 salads
- Veg lasagna

SALAD OPTIONS (Select two from below)

- Italian salad
- Greek salad
- Three bean salad
- Coleslaw
- Roast butternut, sweet potato and feta salad
- Haloumi, avo and sundried tomatoes

DESSERT OPTIONS

(Select two from below)

- Decadent choc brownies
- Warm malva pudding and custard
- Peppermint crisp tart
- Fresh fruit salad and ice-cream
- Fridge cheesecake



IMPORTANT INFORMATION

PLEASE NOTE

- The Venue reserves the right to substitute an alternative function room should the projected attendance fall below estimated bookings related to the function room booked.
- Due to market availability The Venue reserves the right to make changes or substitute the ingredients of any dish without prior notice.
- Prices are subject to change without prior notice.

AUDIO VISUAL EQUIPMENT

- Should your event require AV equipment, The Venue team will be able to arrange it at an additional fee

DECOR AND PROPS

- The Venue has its own inhouse decor co-ordinator. Please do not hesitate to enquire.

LABOUR CHARGES

- Service staff will be billed at the following rates:
 - Attendant wait staff R40.00 per hour (per person) 5 hour minimum
 - After midnight this rate is R50 per hour.
 - Public holidays accrue a double rate for staff

