



1 OLD MAIN ROAD, UMHLALI BURNEDALE FARM

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**PLEASE TAKE NOTE OF THE FOLLOWING RULES AND REGULATIONS FOR PARTIES AND FUNCTIONS.**

- NO EXTERNAL FOOD OR DRINKS ALLOWED ONTO THE PREMISES AT ALL. THE BISTRO IS A FULLY LICENSED RESTAURANT AND PROVIDES ALL FOOD AND DRINKS TO PATRONS.
- **PLEASE NOTE FOR ANY CAKES BROUGHT ON SITE FOR EVENTS AND PARTIES WILL HAVE A CAKE CORKAGE CHARGE OF R120 PER CAKE. WE DO MAKE OUR OWN ON SITE AND CAN BAKE A CAKE FOR YOU SHOULD YOU NEED.**
- **LAPA RENTAL MUST BE PAID TO SECURE YOUR BOOKING IN ADVANCE AND IS NON-REFUNDABLE AND BANKING DETAILS WILL BE PROVIDED TO YOU AND A PROOF OF PAYMENT MUST BE EMAILED.**
- **THE LAPA RENTAL OF R850 WILL HOLD YOUR SPACE FOR **3 HOURS MAX** AND THEREAFTER IT WILL BE AVAILABLE TO OTHER GUESTS, SHOULD YOU REQUIRE IT LONGER ANOTHER FEE WILL BE REQUIRED THEREAFTER OF R300 PER HOUR OR PART THEREOF. **THERE IS A BREAKAGE DEPOSIT OF R300 (THIS IS REFUNDED SHOULD ALL BE IN ORDER AFTER EVENT OR PARTY.****
- **DRINKS CADDY FOR GARDEN BAR FOR HIRE @R600 (ONSITE USE ONLY) COMES WITH ICE AND GLASSWARE FOR EVENT.**
- YOU MAY BRING IN YOUR OWN DÉCOR, PARTY PACKS FOR KIDS TO TAKE HOME AND A CAKE.
- ALL DÉCOR MUST BE REMOVED OFF THE PREMISES BY YOU OR THE PARTY PLANNER STRAIGHT AFTER THE PARTY, THIS IS NOT THE BISTRO'S RESPONSIBILITY AND THE FARM MUST BE KEPT CLEAN.
- WE DO NOT PROVIDE ANY DÉCOR SERVICE AND THAT IS SOLEY UP TO THE PATRON WE CAN HOWEVER PROVIDE THE RELEVANT PARTY PLANNERS WHO KNOW THE BISTRO AND SETUP.
- THE BISTRO MUST BE SUPPORTED IN FULL WITH FOOD AND DRINKS FOR THE EVENT.
- **WE ARE A FULLY LICENSED RESTAURANT AND VENUE THEREFORE NO EXTERNAL ALCOHOL WILL BE PERMITTED. WE HAVE A FULL BAR, WINE LIST AND COCKTAILS AVAILABLE.**
- KIDS MUST BE ADULT SUPERVISED AT ALL TIMES THERE ARE NO CHILD MINDERS.
- **THERE WILL BE A 10% SURCHARGE ADDED TO YOUR BILL AT THE END OF THE EVENT TO SUPPORT THE WAITERS THAT HAVE SERVICED YOU FOR A DAY FUNCTION, FOR A NIGHT FUNCTION THERE IS AN HOURLY CHARGE PER WAITER AND PER BARMAN OF R140.**
- **NO 10% SURCHARGE AT NIGHT OR TIPS. This is the only fee requested however should you wish to tip for great service that will be appreciated by our staff and kitchen team.**

- OUR OPENING AND CLOSING TIMES ARE 8H30AM TO 4PM AND EVENING FUNCTIONS MUST BE ARRANGED IN ADVANCE AND ONLY UP TO 11PM AT NIGHT UNLESS A LATER TIME HAS BEEN AUTHORISED. **EVENING FUNCTIONS MAY ONLY BEGIN AFTER 16H30PM DUE TO THE FARM HAVING OTHER RETAIL SHOPS ONSITE, AFTER THE DAY TRADE IS COMPLETE.**
- YOU ARE WELCOME TO DECORATE FOR THE PARTY 45 MINS BEFORE THE EVENT IS SET TO HAPPEN. PLEASE DISCUSS WITH MANAGEMENT OR OWNERS SHOULD A LONGER TIME BE NEEDED FOR SET UP.
- WE DON'T HOLD ANY RESPONSIBILITY FOR LATE ARRIVALS, IF YOU ARE LATE FOR YOUR BOOKING TIME, IT WILL STILL FORM PART OF YOUR 3 HOURS PARTY TIME AND THEREAFTER A FEE IS CHARGED PER HOUR OR PART THEREOF.
- PLEASE UNDERSTAND WE ARE A BUSY BISTRO AND WE TRY OUR BEST TO ACCOMMODATE EVERYONE FAIRLY AND IN A PROFESSIONAL MANNER.
- TIMES FOR FOOD IS STRICT, WHEN YOU NOTIFY US OF TIME FOR SERVING, WE STICK TO IT VERY STRICTLY AND CANNOT HOLD IT BACK DUE TO TIME MANAGEMENT AND OTHER PATRONS TO SERVE. WE WILL SERVE FOOD ON TIME, IF YOU ARE DELAYED THERE IS NO WHERE FOR US TO STORE IT OR KEEP IT WARM FOR YOU SO IT WILL BE SENT OUT ON TIME.
- PLEASE BE KIND TO OUR BISTRO STAFF AND ALSO THE FARM ANIMALS, CRUELTY TO ANIMALS AND CHASING OF ANIMALS WILL NOT BE TOLERATED BY ANY ONE AND YOU CAN BE REMOVED OFF THE PREMISES SHOULD THE RULES NOT BE ADHERED TO.
- ALL PLATTERS FOR PARTIES MUST BE ORDERED ATLEAST 3 DAYS IN ADVANCE FOR PREP PURPOSES AND FOLLOW OUR SPECIFIED GUIDELINE INDICATED FOR NUMBER OF GUESTS TO PLATTERS TO ENSURE ENOUGH FOOD ON THE NIGHT OR DAY FUNCTION.
- SHOULD YOU NEED TO CANCEL ANY FUNCTION FOR ANY REASON YOU WILL NEED TO DO SO ATLEAST A WEEK IN ADVANCE (7 DAYS PRIOR TO THE DATE OF EVENT BOOKED AND CONFIRMED) FOR A FULL REFUND OF DEPOSIT PAYMENT. IF CANCELED WITHIN THE 7 DAYS PRIOR TO EVENT DATE THEN THE DEPOSIT PAID WILL NOT BE REFUNDED AS PART OF OUR CANCELTION TERMS AND CONDITIONS.
- PLEASE NOTICE THE SIGNAGE AROUND THE FARM, FEEDING ANIMALS AT YOUR OWN RISK AS ANIMALS CAN BE TEMPREMENTAL AND ALSO ADHERE TO THE JUNGLE GYM PLAY RULES.

**PLEASE NOTE OUR FOOD PRICES ARE SUBJECT TO CHANGE AT ANY GIVEN TIME DUE TO THE CONSTANT FOOD PRICE FLUCTUATIONS WITH SUPPLIERS AND FARMERS.**

**PLEASE FILL IN THE BELOW INFO ONCE YOU HAVE READ THE PACKAGE AND AGREE TO ALL CONDITIONS AND UNDERSTAND THEM:**

**NAME AND SURNAME:** \_\_\_\_\_

**CONTACT NUMBER:** \_\_\_\_\_

**DATE FOR BOOKING:** \_\_\_\_\_

**NUMBER OF GUESTS:** \_\_\_\_\_

**SPECIFY TYPE OF FOOD CHOICE FOR EVENT:** \_\_\_\_\_

**INITIAL:** \_\_\_\_\_

### WHAT WE CATER FOR AT OUR WONDERFUL BISTRO.

- INTIMATE WEDDINGS MINIMUM 50 TO 100 GUESTS MAX (EVENINGS ONLY) **VENUE FEE R7500 – FROM 16H30 TO 23H00 ONLY** this applies for all evening events only.
- BIRTHDAYS FOR KIDS AND ADULTS – **KIDS PACKAGE SEPARATE PLEASE REQUEST FOR US TO SEND**
- BABY SHOWERS
- BRIDAL SHOWERS
- MEMORIALS
- SPECIAL OCCASIONS AND ANNIVERSARYS
- BREAKFAST EVENTS
- LUNCH FUNCTIONS AND PROMOTIONAL EVENTS
- YEAR END FUNCTIONS SMALL OR CORPORATE.
- **PLEASE NOTE WE ARE NOT OPEN ON CHRISTMAS DAY OR NEW YEARS DAY.**
- WE ALSO CATER FOR EVENING FUNCTIONS FOR MIN 50 AND MAXIMUM 100 GUESTS AND MUST BE ARRANGED IN ADVANCE.
- WE CAN ASSIST YOU WITH FINDING SUPPLIERS SUCH AS DJ AND EVENT FUNCTION HIRE AND COORDINATORS, FLORISTS, MARRIAGE OFFICERS ETC.

SHOULD YOU REQUIRE A MEETING WITH THE OWNER OR ONE OF OUR MANAGEMENT TEAM MEMBERS THEN PLEASE ARRANGE IN ADVANCE WITH A TIME TO MEET SO WE CAN VIEW THE VENUE AND DISCUSS CATERING OPTIONS ETC.

**WE LOOK FORWARD TO CREATING A MEMORABLE EVENT FOR YOU AND HOSTING YOU ALL. ENJOY.**

### WHAT COMES WITH OUR VENUE FOR PARTIES AND EVENTS:

- WAITER AND BARMAN STAFF- TIMES ARE SPECIFIED AND CHARGES FOR SERVICE HOURS QUOTED.
- WOODEN TABLES AND EXISTING CHAIRS – SHOULD OTHER CHAIRS BE NEEDED SUPPLIERS MUST BE CONTACTED THROUGH YOUR PLANNER TO ARRANGE AND DELIVER/COLLECT.
- KNIVES, FORKS, SPOONS, PLATES COLOURFUL RUSTIC, GLASSWARE, ICE, ICE BUCKETS. SERVING EQUIPMENT. BIGGER NUMBERS ADDITIONAL HIRE MAY BE NEEDED AT YOUR OWN COST
- SECURITY FEE FOR EVENING EVENTS IS PLACED ON QUOTATION AND IS NON-NEGOTIABLE
- SECURE PARKING AND DELIVERY BAYS FOR SUPPLIERS EASY ACCESS
- WHEELCHAIR FRIENDLY VENUE AND TOILETS
- FULLY LICENSED BAR WITH EXISTING DRINKS MENU, COCKTAIL AND SHOOTER LIST AND WINE SELECTION FOR YOUR EVENT. CORKAGE IS CHARGED PER BOTTLE SHOULD YOU WISH TO BRING IN YOUR OWN CHAMPAGNE AND WINES. NO OTHER DRINKS OR ALCOHOL IS PERMITTED. FINES WILL BE PLACED SHOULD THIS OCCUR.
- NO BOOT DRINKING IS PERMITTED. CLAMP AND FINE WILL BE ISSUED IF THIS OCCURRS AT OUR VENUE AND YOU WILL BE REMOVED OFF THE PREMISES BY SECURITY.
- OWNERS PERSONAL TOUCH WITH EACH AND EVERY FUNCTION AND EVENT, A VERY HANDS-ON TEAM TO ENSURE A MEMORABLE EVENT AND TO CREATE LASTING RELATIONSHIPS GOING FORWARD.
- TAILORED FOOD ITEMS AND ACCOMODATING OF RELIGIOUS REQUESTS, FOOD SUBSTITUTES AND VEGATARIAN- HAPPY TO ACCOMMODATE SPECIAL REQUESTS IF ITS WITHIN OUR KNOWLEDGE.
- SUGGESTED SUPPLIER LIST TO MAKE YOUR PLANNING SMOOTHER, FLOOR PLAN.
- CASH BAR, EFT FACILITIES AND ZAPPA AVAILABLE

INITIAL \_\_\_\_\_

## **SPIT – BRAAI CATERING OPTIONS**

**A minimum of 35 guests to host the spit Braai.**

**We do travel with our team for outside catering within Ballito. Travel and set up charges will be quoted on distance; service fee charge will be quoted on staff numbers needed.**

### **SPIT BRAAI ROAST (MEAT OPTIONS)**

**OPTION 1: TRADITIONAL – Lamb on the spit, smashed crispy baby potatoes, carrot and onions, butternut, creamed spinach, Yorkshire puddings with our traditional Bone broth gravy**

**LAMB LEG ROAST – R325 per person.**

**With the above trimmings**

**PORK BELLY ROAST – R220 Per person**

**With the above trimmings**

**SPATCHCOCK CHICKEN – R190 Per person ADD ROAST BEEF R 80 extra per person.**

**With the above trimmings**

**Please let us know should you require all 3 meat options and a price per head will be given.**

### **OPTION 2 (WITH THE SAME MEAT OPTIONS AS ABOVE)**

**SUMMER ROAST – served with a choice of 3 salads and 1 starch.**

**ABOVE MEATS AND PRICES APPLY.**

### **SALAD CHOICES:**

**Baby potato salad – add egg and bacon on request.**

**Carrot and pineapple salad**

**Beetroot and butternut salad with herbed whipped feta and pumpkin seeds**

**Mediterranean Veg Cous Cous salad**

**Traditional Greek salad with olives and feta**

**3 bean salad – traditional**

**Italian long bean salad with rosa tomatoes and herb dressing**

**Beetroot, feta and walnut salad with rocket**

**Pasta salad. – tomato based**

### **STARCH CHOICES:**

**FRESH PORTUGUESE ROLLS**

**SAVOURY PAP AND SHATINI GRAVY (Traditional tomato relish with a bite of chilli)**

**CHEESY GARLIC BREAD**

**MAC AND CHEESE TRAY**

**ZULU STEAM BREAD – OUR STAFF ARE THE MASTERS**

**SPIT – BRAAI IS AVAILABLE FOR DAY FUNCTIONS AS WELL, PLEASE REQUEST WITH OUR MANAGEMENT OR VIA EMAIL YOUR FUNCTION REQUIRMENTS SO WE CAN TAYLOR ACCORDINGLY.**

INITIAL \_\_\_\_\_

**COUNTRY HARVEST STYLE TABLES- BEAUTIFUL SHOW STOPPING SET UP WITH GREENARY, RUSTIC PLATTERS AND WOODEN CRAFT BOXES DESIGNED TO CREATE A FOOD EXPERIENCE THAT IS ARTISINAL AND ELEVATED IN A BOTANICAL NATURAL GARDEN SETTING.**

**BREAKFAST/BRUNCH HARVEST – BUFFET STYLE AND THIS IS BASED ON PER PERSON AND SELF SERVE. - MINIMUM FOR 30 GUESTS AND ABOVE.**

Mini freshly baked buttermilk scones with butters, cream and strawberry jam.

Mini plain croissants and Danish pastries

Small homemade Crustless savoury quiches with cheese, bacon, onions, peppers and cream. Light and fluffy.

CHARCUTERIE - Assorted Cheese board selection with Coppa, salami and mortadella meats, crackers, grapes, preserves and dips. (meats subject to change according to price and availability)

Crudit  cups – celery sticks, broccoli florets, baby corn, carrot sticks, cucumber sticks, radishes, halloumi and rosa tomato skewers served with our homemade double cream Tzatziki

Assorted baked Artisan breads and breadsticks. – sliced.

Mini wraps filled with bacon, lettuce, tomato, cucumber and zesty mayo.

Fresh fruits -oranges, watermelon, strawberries, and grapes (seasonal fruit when available)

Yoghurt and in house made honey nut granola and mint mini cups (individually made)

Our traditional Belgian waffle quarters traditional base served with syrup and cream.

**ALL THE ABOVE IS SELF SERVE AND FINGER FOODS WITH SIDE PLATES.**  
**SET UP IS DONE BEFORE GUESTS ARRIVE AND NOT DURING.**

SOME ITEMS CAN BE SUBSTITUTED TO SUIT VEGETARIAN, PLEASE SPECIFY AND WE WILL ADJUST ACCORDINGLY

**BUMP UP TO DELUXE VERSION FOR AN UNFORGETTABLE FOODY EXPERIENCE. THESE OPTIONS GET ADDED ONTO THE EXISTING LIGHT HARVEST TABLE FOR MORE YUMMY VARIETY.**

Mini croissants with fillings- SWEET VARIETY – custard filling or choc mousse filling.

-SAVOURY OPTIONS – cheese and ham, chicken mayo.

Individual mini traditional farm style buttery, cheesy crusted quiches filled with chicken and mushroom and our butternut, spinach and feta.

Assorted biltong selection and dry-wors sticks.

Roasted assorted salted nuts

Meaty selection- pork banger bites, chargrilled boerewors bites, steak skewers or chicken skewers.

Belgian waffle quarters – brownie base quarters added with fresh strawberries and more trimmings with brownie bites, butterscotch sauce, caramel, marshmallows, candy floss, jelly sweets, milky bar sauce, bar-one sauce, milk tart filling, apple pie filling and biscuit with ice cream.

**COFFEE AND TEA STATION IS AVAILABLE WITH THESE HARVEST TABLES AT A SEPARATE CHARGE OF R550 BOTTOMLESS.**

INITIAL \_\_\_\_\_

**LUNCH/ DINNER HARVEST TABLE SELECTION.** – BUFFET STYLE AND THIS IS BASED ON PER PERSON PRICE AND SELF SERVE. – MINIMUM OF 30 GUESTS FOR DAY FUNCTIONS AND MINIMUM OF 50 GUESTS FOR AN EVENING FUNCTION. (WE DON'T OPEN FOR UNDER 50 GUESTS AT NIGHT)

**LIGHT LUNCH/ DINNER HARVEST TABLE OPTIONS**

CHARCUTERIE - Assorted Cheese board selection with Coppa, salami and mortadella meats, crackers, grapes, preserves and dips. (meats subject to change according to price and availability)

Small homemade Crustless savoury quiches with cheese, bacon, onions, peppers and cream. Light and fluffy.

Crudit  cups – celery sticks, broccoli florets, baby corn, carrot sticks, cucumber sticks, radishes, halloumi and rosa tomato skewers served with our homemade double cream Tzatziki

Assorted baked Artisan breads and breadsticks. – sliced.

Crumbed chicken strips with tangy mayo

Mini wraps filled with bacon, lettuce, tomato, cucumber and zesty mayo.

Babaganoush – roasted aubergine and a traditional hummus spread board with toasted tortilla pieces, rocket, olive oil and cracked black pepper.

Our traditional Belgian waffle quarters traditional base served with syrup and cream.

**BUMP UP TO DELUXE VERSION FOR AN UNFORGETTABLE FOODY EXPERIENCE. THESE OPTIONS GET ADDED ONTO THE EXISTING LIGHT HARVEST TABLE FOR MORE YUMMY VARIETY.**

Fresh pear slices filled with roasted walnuts and creamed blue cheese and wrapped in prochetto topped with cranberries, honey balsamic and rocket.

Rump and roasted pepper skewers with a wholegrain mustard sauce

Chicken skewers with a lemon and herb butter sauce

Mini bacon, asparagus and cheese pockets with caramelized onions.

Crumbed minted Halloumi and Rosa tomato skewers with a fresh basil pesto mayo drizzle.

Smashed crispy baby potatoes topped with sour cream and crispy bacon bits (substitute with Macon)

Chargrilled Corn Cobs topped with Lemon butter, crispy bacon and sweet spicy peppadews.

Substitute with Macon.

Smoked Salmon Trout and cream cheese seeded bagel board. Topped with pickled cucumber shivers, salty capers, red onion, lemon and rocket.

Roasted nut selection

Garlic herb bruschetta topped with fresh basil pesto, chargrilled rosa tomatoes, caramelised onions and salted feta with a balsamic drizzle and mayo

Sticky Pork belly bites with pickled cucumber slivers and sesame seeds.

Taco bites – bite size baked taco shells filled with a savoury mince, sour cream, mild chili salsa and home-made guacamole.

Grilled chicken mini Tacitos – with mixed fresh sweet peppers, shatini tomato relish and a coriander mayo.

Added hummus dips – roasted pepper, Avo hummus and beetroot hummus- 3 separate options.

Chargrilled zucchini slivers, filled with a lemon herb cream cheese and rolled topped with crispy bacon bits – substitute with Macon bits. (Beef)

Boerie bites – small bite size crumbed cheesy pap topped with a chargrilled beef boerewors bite and drizzled with our traditional spicy tomato onion shatini relish.

**FOR BOTH STYLED HARVEST TABLES BREAKFAST/BRUNCH OR LUNCH/DINNER PRICING**

**LIGHT HARVEST R235 PER PERSON**

**DELUXE HARVEST R285 PER PERSON**

INITIAL \_\_\_\_\_

FOR PLATTER BOARDS PLEASE SEE THE FOLLOWING FOR ORDERING PURPOSES FOR YOUR BOOKING.

**GUIDELINES TO FOLLOW TO ENSURE ALL GUESTS GET FOOD AT YOUR EVENT.**

10 GUESTS – MIN 2 ASSORTED BOARDS  
15 GUESTS – MIN 3 ASSORTED BOARDS  
18 GUESTS – MIN 4 ASSORTED BOARDS  
20 GUESTS – MIN 5 ASSORTED BOARDS  
25 GUESTS – MIN 8 ASSORTED BOARDS  
30 GUESTS – MIN 10 ASSORTED BOARDS  
40 GUESTS – MIN 12 ASSORTED BOARDS  
50 GUESTS – MIN 14 ASSORTED BOARDS

**PLATTER OPTIONS FOR CATERING.**

**PLEASE NOTE THESE BOARDS PROVIDE A SMALL SNACK FOR UP TO 8 TO 10 GUESTS MAX.**

**CHEESE, CRACKER AND FRUIT BOARD- NO COLD MEATS.**

Assorted cheeses – Aged Mature cheddar, blue, brie, Camembert, blue Rock cheeses, fig, or cranberry, subject to availability and supply  
Assorted crackers, jams and fresh fruit and nuts.

**R990**

**CHARCUTERIE BOARD – LARGE PLATTER**

**8 TO 10 PEOPLE SNACK = R125 PER PERSON**

Assorted cheeses- Aged Mature cheddar, blue cheese, Brie, Camembert, Blue Rock cheeses fig or cranberry, subject to availability and supply

Assorted crackers, Jams, fresh fruit, pickled veggies and onions, nuts.

Assorted imported cured meats such as Coppa and Mortadella.

**R1250**

**SMOKED SALMON, CAPER AND CREAM CHEESE SEEDED BAGEL BOARD- 8 PERSONS PER BOARD**

Full cream, cream cheese topped with slivers of smoked salmon trout, red onion slices, pickled cucumber shavings, lemon wedges and cracked black pepper. Mini seeded bagels are toasted and served with the board.

**R990**

**ASSORTED MEDIUM SIZE SAMOOSA BOARD (30 ON A PLATTER)**

Assortment of filled samosas with spicy dips, choice of mince, chicken, potato and cheese or spinach and feta and sweetcorn and cheese. These are hand made by our wonderful staff.

**R720**

**ASSORTED SANDWICH BOARD ON WHITE AND BROWN BREAD**

**UP TO 8 PEOPLE PER BOARD**

A selection of assorted Sarmies – Siracha chicken mayo, Chicken mayo, egg Mayo, cheese and tomato, cucumber, ham, cheese and tomato and mince.

**R580**

**SPRING ROLL SELECTION BOARD (30 MEDIUM ON A PLATTER)**

Assorted HAND MADE spring rolls – choice of chicken or vegetable. (OUR VERY OWN RECIPE)  
Served with our inhouse dips

**R760**

**INITIAL \_\_\_\_\_**

**CRUDITE BOARD (ASSORTED FRESH VEGGIE) VEGETARIAN OPTION**

**SNACK FOR 8**

An assortment of freshly prepped veggie sticks – celery, broccoli florets, radishes, cucumber, carrot, gherkins, baby corn with pickled cucumber ribbons and Crumbed mint Haloumi cheese and rosa tomatoes with basil pesto mayo and a fresh double cream Tzatziki and toasted tortilla wraps.

**R520**

**CHICKEN STRIP FRESH CUT CHIP BOARD**

Crumbed chicken strips in our secret crumb and served with our pink sauce dip and our hand cut fresh chips

**R550**

**MINI SLIDER BOARD OPTIONS WITH BEER BATTERED ONION RINGS.**

**CHICKEN 10 AND BEEF SLIDERS 10 (ONE PLATTER)**

A selection of mini-Chicken and beef burgers made with our home-made beef patties and topped with a smoky mayo.

**R800**

**BEER BATTERED HAKE AND COLESLAW SLIDERS**

20 mini sliders topped with a crispy beer battered hake piece and topped with our in-house coleslaw.

**R750**

**VEGETARIAN SLIDERS (SLICED CRUMBED HALLOUMI PIECES)**

20 mini sliders topped with crispy halloumi pieces and crumbed Aubergine and topped with a full cream Tzatziki.

**R850**

**TOASTED MINI WRAP BOARD- X 3 FILLINGS**

**Chicken mayo, Grilled chicken and Jalapeno, bacon, lettuce and tomato.**

**Veg options – grilled mushrooms and cheese, aubergine, onions and avocado hummus.**

**CHICKEN DELUXE BOARD**

Assorted chicken items – Chargrilled sticky chicken drumsticks and wings, chicken kebabs, chicken bangers, crispy crumbed chicken strips, Rolled toasted tortilla pieces with dips and our hand cut fresh chips and onion rings.

**R980**

**SOMETHING MEATY BOARD- ASSORTED CHARGRILLED MEATS ON ONE BOARD.**

**8 PEOPLE PER BOARD TO SNACK A BITE**

Assorted meaty finger foods – pork sausage bites, Chicken kebabs, Steak kebabs, boerie bites and rolled toasted tortilla pieces with dips, crispy onion rings and our hand cut fresh chips

**R1200**

**CRISPY BEER BATTERED HAKE BOARD- FRESH HAKE PIECES**

Beer battered hake pieces served with homemade red cabbage coleslaw and hand cut fresh chips with lemon wedges.

**R800**

**INITIAL \_\_\_\_\_**



**INDIVIDUAL MEDIUM QUICHES 12 PER ORDER (RECIPE MAKES 12)**

An option between a Chicken and mushroom or a vegetarian Butternut, spinach and feta individual Quiches for the table and served with a large Greek salad to accompany it.

- Cheesy buttery traditional farm style crust. **(THESE ARE NOT MINI QUICHES)** Medium in size.

12 x Chicken and mushroom Quiche – R900 served with fresh cut chips or salad

12x Butternut, spinach, and feta Quiche – R900 served with fresh cut chips or salad

- Quiches made for harvest tables are mini bite size.

**HIGH TEA PARTY BOARDS- Great for bridal showers, baby showers or little girl's birthday parties.**

**MINIMUM OF 25 GUESTS AND UP FOR THE BOOKING.**

ASSORTED BITE SIZE ITEMS – mini pecan brownie, mini scones with cream and strawberry jam, assorted sandwiches, veggie Crudité sticks, Fresh fruit, mini carrot cake bites, mini lemon poppy seed cakes. Chocolate dipped strawberries and mini custard slices. Beautifully set up with our wooden boards for self-service. **COFFEE AND TEA STATION INCLUDED. – NOT BOTTOMLESS. ONE CUP PER PERSON – BARMAN SERVICE PROVIDED TO SERVE AND CLEAR. SPECIALITY COFFEES NOT INCLUDED, ORDER OFF MAIN MENU.**

**R190 per adult**

**R150 per child**

**THE BELGIAN WAFFLE BOARD – THIS IS A SHOW STOPPER DESSERT AND PAIRS NICELY WITH OUR DELUXE DESSERT BOARDS. DESSERT HARVEST CAN ALSO BE ARRANGED.**

**Our Crispy traditional Belgian waffles cut into quarters and served with all the delicious trimmings available on our waffle menu. **TRADITIONAL BASE AND BROWNIE FUDGE BASE WAFFLES – HALF AND HALF****

Jelly tots

Marshmallows toasted

Barone choc sauce

Milky Bar sauce

Milk tart filling with cinnamon sugar and biscuits.

Brownies

Caramel sauce

Syrup/Honey

Ice cream and strawberries.

Candy floss.

Apple pie filling with crushed biscuits

**R950**

**DELUXE DESSERT BOARDS - SERVES A SWEET BITE TO 8 GUESTS.**

**Pecan brownies bite size.**

**Mini Custard slices**

**Mini buttermilk scones with cream and jam**

**Mini Danishes / pastries**

**Mini Croissants with preserves**

**R980**

**DID YOU KNOW THAT YOU CAN ORDER YOUR CAKES WITH US, SEND US A MESSAGE AND A PICTURE AND LET'S SEE HOW WE CAN ACCOMMODATE AND MAKE A BEAUTIFUL MASTERPIECE. PLEASE NOTE, OUR CAKES ARE MADE FROM SCRATCH WITH CHERISHED FAMILY CAKE RECIPES, THESE TAKE TIME AND PREPARATION, ORDERS FOR CAKES MUST BE PLACED AT LEAST 5 DAYS PRIOR TO EVENT FOR PLANNING, WE ALSO REGRET WE DON'T DO ANY FONDANT DÉCOR OR FIGURINES, SUGAR PASTE FLOWERS. GIVE US A CALL AND LETS CHAT.**

INITIAL \_\_\_\_\_

**CAKE SPONGE FLAVOURS AND OPTIONS:**

WE OFFER SQUARE CAKES, ROUND CAKES, BEER BOX RECTANGLE.

ALL ARE 4 LAYERS TALL. WEDDING CAKES, NAKED CAKES, DRIP ICING CAKES. REGRET NO ICE – CREAM CAKES

- LEMON POPPY SEED
- CARROT CAKE WITH CREAM CHEESE ICING
- DECADENT CHOCOLATE GANACHE
- BAR – ONE CHOCOLATE CAKE
- PISTACHIO AND WHITE CHOCOLATE
- BLUEBERRY AND VANILLA
- VANILLA BEAN
- CHANTILLY SPONGE
- CARAMEL VANILLA
- MINT CHOC.
- TOP DECK

**ALCOHOLIC DECANTERS WITH SILVER TAPS CAN BE FILLED AND ORDERED AS PRE DRINKS, THESE COME ALONG WITH OUR HIRED DRINKS CADDY, CHAMPAGNE GLASSES FOR SERVING AND ICE. REFILLS AVAILABLE ON THE DAY AS WELL. LARGE 7.5 LITRE DECANTERS FILLED WITH THE FOLLOWING OPTIONS AND ICE.**

**THESE GO VERY WELL ON OUR MOBILE BAR FOR HIRE AT R650 PLEASE REQUEST TO VIEW PICS OF THE CADDY SET UP WITH MANAGEMENT**

MOHITO – R1550

MARGARITA – R1550

R&R (RUM AND RASBERRY) R1250

SPIKED HOME-MADE LEMONADE – R980

TROPICAL FRUIT PUNCH – R980

PASSION FRUIT AND LEMONADE – R800

**MIMOOSA BAR ON REQUEST WITH FRUIT IN SEASON.**

WHAT YOU WILL RECEIVE - 1 x 7.5 litre GLASS DECANTER OF ORANGE JUICE. BUBBLY OF YOUR CHOICE AND **CHARGED PER BOTTLE OPENED NOT PER GLASS.**

**SPRITZER BAR – APEROL SPRITZER STATION SET UP OR FLAVOURED SPRITZER NON – ALCOHOLIC – DRINKS CADDY HIRE DOES NOT INCLUDE THE DRINKS.**

**CHARGED PER TOT AND MIXER. MINIMUM 20 PEOPLE PER BAR AND MAXIMUM 100 GUESTS. BARMAN WILL BE ALLOCATED FOR SERVING OF STATIONS.**

**FOR ANY OTHER REQUESTS PLEASE LET US KNOW AS WE A FULLY LICENSED VENUE AND RESTAURANT AND CAN MAKE UP ANY COCKTAIL VARIENT IN THE DECANTERS FOR YOUR EVENT, WE WILL QUOTE ACCORDINGLY.**

**THANK YOU FOR YOUR BOOKING WITH US, WE ARE EXCEPTIONALY PASSIONATE ABOUT FOOD AND SERVICE AND THRIVE IN CREATING A WELL ORGANISED AND MEMORABLE SPECIAL CELEBRATION NO MATTER HOW BIG OR SMALL.**

**WE WILL ALWAYS GIVE EXCELLENCE; DELICIOUS FOOD, WARM AND VIBEY ATMOSPHERE AND OUR STAFF, MANAGEMENT AND OWNERS ARE READY TO WELCOME YOU. WE LOOK FORWARD TO HOSTING YOUR UPCOMING EVENT SOON.**

**BURNEDALE BISTRO TEAM**

**PLEASE SIGN BELOW THAT YOU HAVE READ AND UNDERSTAND THE INFORMATION PRESENTED TO YOU AND YOUR REQUESTS HAVE BEEN MET AND AGREED UPON WITH THE MANAGEMENT TEAM.**

NAME AND SURNAME: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

FUNCTION DATE: \_\_\_\_\_

CONTACT NUMBER: \_\_\_\_\_

EMAIL: \_\_\_\_\_

