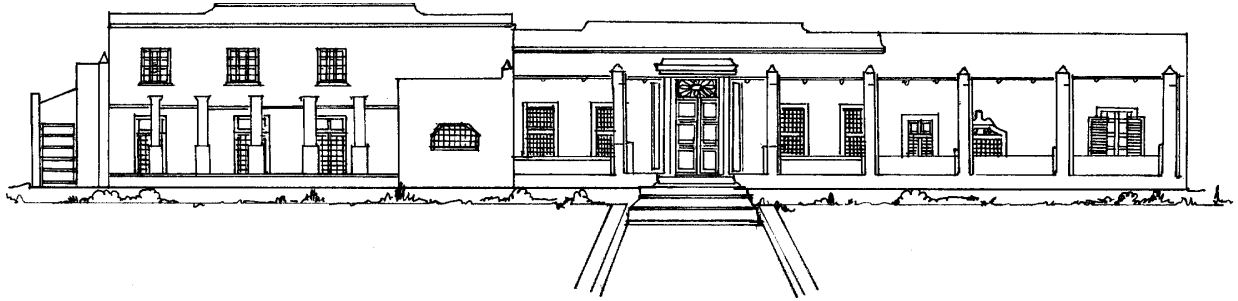


**Welgemeend Manor House
CIRCA 1693**



Welgemeend Manor house
Nr 2 Welgemeend Street
Contact us: 021-4222601

Baby Shower/Kitchen Tea Package deals
2024

Breakfast/Lunch/High Tea menu's 2024

We accommodate a minimum of 35 guests, if you less than 35 guests please consult with us, an additional venue hire is applicable.

Below menu's are only examples – we can custom make a package deal for you.

PLEASE REMEMBER TO ADD THE VENUE HIRE TO YOUR MENU PRICE.

Cost for Function:

Venue hire – exclusive use of the venue for 4 hours:

- R190 per person if you use our catering, please add to menu price.
- R220 per person if you provide own catering.
- This price above is for 30 – 39 guests.
- 40 – 50 guests – own catering R200 p/p or our catering R180 p/p venue hire please add your menu price.

Included in the venue hire is the following:

- Exclusive use of the venue for your time slot booked – max of 4 hours (extra hours R1000 p/hour)
- Access to venue 2 hours before the function to come and deliver any items e.g., décor/cake/music/flowers.
- Safe Parking and Security Guard
- Tables/Chairs
- White Linen
- Set up of Tables and Buffet.
- Cutlery/Crockery/Glasses
- Cleaning before and after function
- Scullery person to wash Welgemeend' s dishes/cleaner on the day of function.
- Please note: If you provide your own catering it needs to be a professional caterer that takes full responsibility for food/plating/serving/replenish and they need to meet with me before the function.

- If we do not do the catering, we have nothing to do with the plating/styling of food.

Extra's:

- Waiter staff at R110 per hour per waiter (compulsory) for a minimum of 4 hours.
- Drinks if you would like to provide any alcoholic drinks – handling fee of R40 per bottle for wine and bubbly we open.
- Flowers and Music please consult with us.

Please choose your menu and add your venue hire cost to the menu price.

Please note the menus are only examples, we can custom make a menu for you.

Menu choices:

Included in all breakfast menus.

Fresh Juice (1 Jug per table)
Coffee and Tea (bottomless)
Fruit infused water on the tables
Extra juice R85 per 1.3 L jug

Alfresco Brunch Menu:

Buffet style

Gourmet Cheese and preserve platter.
Croissants/Muffins
Fruit platter with fynbos Honey
Breakfast Jumbo Muffin Quiches with Cherry Tomatoes and Basil Pesto
Cold Meat Platter with mustards and preserves

Decadent Chocolate Brownies

R185 per person

Breakfast Menu 1

Plated

Double Cream Greek Yoghurt with Berries and Granola

Health Seed Bread with Creamy Chive Scrambled Eggs, topped with Salmon Trout and Rocket

Roasted Baby tomatoes
Fried Mushrooms

Bakers basket with toast/rolls and muffins on tables with preserves and cheese

Something Sweet

R195 per person

OR

Breakfast Menu 2

Buffet

Double Cream Yoghurt with Berries and Granola

Bakers basket with toast/rolls and muffins with Preserves and Grated Cheese

Scrambled Eggs topped with Rocket.

Fried Black Mushrooms

Baked Plum Tomatoes topped with fresh basil and Balsamic Syrup.

Grilled Chicken/Sage and Feta sausages

Something Sweet

R180 per person

OR

Platter Breakfast

Menu 3

Buffet or Family style platters on the guest's tables

Fruit Platter with honey and yoghurt

Gourmet Cheese Platter with preserves

Gourmet Meat Platter with pickles and dips

Tomato and Mozzarella Quiche topped with fresh Basil Pesto

Homemade Breads/Muffins and rolls

R185 per person

Add a Salmon trout/smoked fish and peppered mackerel platter at R35 per person extra, to any above breakfast menu

High Tea Menu

Menu 4

Something Savory:

Health Loaf topped with Salmon/Rocket and Cream Cheese

Roasted tomato and basil quiche

Coronation Chicken Wraps

Savory Scones with Cheese/Biltong

Something Sweet:

Fruit Kebabs

Pasties De Nata

Decadent Lindt Chocolate Brownies

Scones topped with Berry Confit and Clotted Cream

Tea/Coffee/Fruit Infused Water and Fresh Juice

R200 per person

Sweet Treat

Menu 5

Tea/Coffee
Fresh Juice
Fruit Infused Water

Please choose 5 items from list below:

Vanilla Fridge Cheesecake with Berries served in glasses
Red Velvet Cupcakes
Moist Carrot and Pecan Nut Cake with Cream Cheese Frosting
Moist Chocolate Cake
Mushroom Quiche
Fruit Kebabs
Chicken and Salad Wraps
Chicken Kebabs
Smoked Salmon and Cream Cheese rounds
Italian Meatball Kebabs with tomato and basil
Homemade Chicken Pies

R175 per person

With this menu we suggest that you bring in a cake or something sweet for your guests

Lunch Menu

Menu 6

On Arrival:

Mini Salmon Canape's
Fruit Kebabs

Buffet Lunch

Grilled Chicken Pieces with peach chutney and fresh thyme
Baby Potatoes with chive butter
Plum Baby Tomatoes/Feta and Basil Quiche
Roasted Vegetable and Pearl Cous- Cous salad with hummus dressing
Caesar Salad topped with Parmesan Shavings

Chocolate Brownies or Mini Magnums

Coffee

R280 per person

Gourmet Burger Lunch

Every client can build their own burger.

Burger buffet

Beef Patties
Char grilled Chicken Fillets
Big black mushrooms filled with cream spinach.
Rolls/Butter
Leaves
Sliced Tomato
Basil Pesto
Burger Mayo
Mushroom sauce
Avocado (seasonal)
Caramelized Onions
Gherkins

Potato Wedges with coarse salt and rosemary

Something sweet

Portuguese Milk tarts and seasonal fruit

R185 p/p

Love Sandwich/Salad Buffet

Menu 7

Guests can build their own Sandwich/Rolls and Salad

On arrival

Fruit Kebabs

Sandwich Buffet

Variety of Breads and Rolls (ciabatta/whole wheat/Rye)

Meat Fillings:

Coronation Chicken Mayo
Rare Roast Beef

Dressings

Humus
Basil Pesto
Mustard
Mayo
Tatziki

Salad fillings

Leaves (Butter and Rocket)
Red Sliced Onions
Rosa Tomatoes Slices

Gherkins
Cheese slices (Camembert and White Cheddar)
Green Figs
Cucumber
Avocado (seasonal)

R175 per person

Hearty Meal Buffet:
Menu 8

Canapes on arrival

Mushroom and parmesan tartlets
Smoked Salmon and cream cheese canape's

Buffet (please choose 1)

Creamy Butter Chicken with Basmati Rice
Poppadum's
Sambals – Tzatziki, tomato and onion salad, fruit yoghurt

Or

Old Fashion Chicken and Mushroom Pie
Savoury Rice
Green Salad

Or

Beef Lasagne
Garlic and mozzarella rolls
Greek salad with black olives and feta chunks

Or

Char Grilled Chicken Breast with a slow roasted tomato and fresh basil sauce
Roasted Vegetables
Mediterranean Cous- Cous
Green Salad

Dessert

Portuguese milk tarts with coffee and tea

R195 per person

Summer Harvest Table
Menu 9

On Arrival

Smoked Salmon and Cream Cheese Canape's

Platters packed out on guests' tables – harvest feast.

Artisan Bread with butter/olive oil and balsamic
Cold Meat Platter with mustard and pickles
Cheese Platter with preserves and fresh fruit
Roasted Vegetable Tarte Tatin
Pate's/dips and olives
Fruit Platter

Something Sweet
R220 p/p

Please provide your own décor, we will give you 2 hours before the function to come and deliver the décor/flowers/balloons/Cake.
Ask us about any other drinks you would like available.
Please keep paper and **balloons** to the minimum.
We prefer décor that is friendly to Mother Earth.

Please consult with us if you have any questions.
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