



MENU 1

STARTER

Fried Hake,
Seafood Fish Paella.

SALADS

Beetroot,
Coleslaw,
Potato,
Tossed.

DESSERTS

Fruit Salad & Ice Cream,
Fruit Arrangement,
Trifle,
Chocolate Mousse.

BUFFET

Fried Chicken,
Corned Beef,
Roast Beef,
Mutton Curry & Rice.

VEGETABLES

Golden Potatoes,
Peas & Carrots.

SNACKS

Peanuts & Chips,
Sweets & Chocolates,
Two Jugs Of Juice Per Table

OR



MENU 2

STARTER

Mussels,
Calamari & Fried Hake
(Includes Salad & Tartar Sauce).

SALADS

Beetroot,
Coleslaw,
Noodle,
Greek.

DESSERTS

Fruit Salad & Ice Cream,
Trifle,
Chocolate Mousse,
Fruit Arrangement

BUFFET

Roast lamb **Or** Roast Silverside with Sauce,
Fried Chicken,
Braised Chops **Or** Corned Beef,
Beef Stroganoff **Or** Mutton Curry & Rice.

VEGETABLES

Roast Potatoes,
Peas & Carrots,
Sweet Pumpkin,
Cauliflower & White Sauce.

SNACKS

Peanuts & Chips,
Sweets & Chocolates,
Two Jugs Of Juice Per Table



MENU 4

STARTER

Fried Hake,
Grilled Prawns,
½ Shell Mussels,
Calamari,
Served Salad & Tartar Sauce.

SALADS

3 Bean,
Beetroot,
Carrot & Pineapple,
Greek.

DESSERTS

Cheese Cake,
Fruit Salad & Ice Cream,
Trifle,
Chocolate Mousse,
Fruit Arrangement.

BUFFET

Corned tongue **Or** Lamb Knuckles
Fried Chicken,
Roast lamb **Or** Roast Silverside with Garlic
Sauce,
Braised Chops **Or** Corned Beef,
Beef Stroganoff **Or** Mutton Curry & Rice.

VEGETABLES

Roast Potatoes,
Roasted Mix Vegetables,
Sweet Pumpkin,
Cauliflower & Broccoli in White Sauce.

SNACKS

Cashew Nuts & Raisins,
Chips & Chocolates,
Two Jugs Of Juice Per Table.



MENU 3

STARTER

Fried Hake, Pickle Fish,
Salmon Salad,
Seafood Fish Paella,
Mussels,
Whole Smoked Fish (Displayed).

SALADS

Beetroot,
Coleslaw,
Potato,
Greek.

DESSERTS

Fruit Salad & Ice Cream,
Trifle,
Chocolate Mousse,
Fruit Arrangement.

BUFFET

Corned Tongue,
Corned Beef,
Fried Chicken,
Mutton Curry & Rice,
Roast Beef in Sauce & Roast Lamb
in Sauce.

VEGETABLES

Roast Potatoes,
Peas & Carrots,
Cauliflower & White Sauce.

SNACKS

Peanuts, Chips,
Sweets & Chocolates,
Two Jugs Of Juice Per Table.



MENU 5: BBQ

STARTER

Cocktail Rolls.

BARBEQUE (BRAAI)

Chicken,
Chops,
Sausage,

EXTRA: Potjiekos: Mutton Curry
and Rice (add R10.00 per
person to the below price)

DESSERTS

Fruit Salad,
Ice Cream,
Trifle.

SALADS

Potato,
Coleslaw,
Noodle,
Greek,
3 Bean.

SNACKS

Peanuts, Chips,
Mints,
Two Jugs Of Juice Per Table.



MENU 6: FINGERTIP

FINGER TIP

Fried Roast Chicken,
Cold Meats,
Cocktail Viennas,
Savoury Mini Tarts,
Pies & Samosas,
Cocktail Breads.

SALADS

Lettuce, Tomatoes,
Pineapple, Cucumber

SNACKS

Peanuts,
Chips,
Mints.

REFRESHMENTS

Two Jugs Of Juice Per Table



MENU 7

OVEN BAKED

Muffins,
Danish Pastries,
Croissants,
Bread (toast) & Rolls,
Jam and Butter.

YOGURTS

Strawberry,
Cape Fruits,
Chocolate.

FRUIT (When in Season)

Watermelon,
Sweet Melon,
Pineapple,
Oranges.

HOT BUFFET

Scrambled & Fried Eggs,
Sausage & Steak (Silverside),
Mushroom & Onions,
Baked Beans, Tomato & Onions,
Herbed Potato.

CHEESE

Camembert,
Cheddar,
~~Sweetmilk~~
Gouda.

COLD CUTS

Variety of Cold Meats

Beverages

Coffee and Tea,
Two Jugs of Juice per table.

Grande Thatch Venue, have a look inside



Grande Thatch Ceremonial are, lets fall in love



Grande Victorian “Major Venue”

