

# cuvée

RESTAURANT

## Functions and Conferences

2 course menu: R400 pp including gratuity and venue hire.

3 course menu: R500 pp including gratuity and venue hire.

Menu choices to be made from current seasonal menu – if you have any other specific requirements, these can be discussed.

### Breakfast Platter @ R200 per head

- Bacon and egg muffin
- Scones / bran muffins – jam, butter, cream and cheese
- Fresh baked bread
- Boerewors
- Fruit skewers
- Mini blueberry pancake stack

### Cheese Platter @ R175 per Platter

- Selection of 4 local cheese (2 soft, 2 hard)
- Fresh baked bread and crackers
- Preserves or a dip

### Charcuterie Platter @ R250 per Platter

- Selection of meats (Salami, Ham, Chorizo, Serrano ham)
- Fresh Baked bread and crackers
- Olives
- Preserves and pickles

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## Conference packages

### 1-20 Pax : R12 000

- 1 course lunch
- Tea/coffee/juice and rusks on arrival in the morning
- Fruit and nut trail mix during the day on tables
- 11 am snack
- Excluding service fee

### 20-30 Pax : R18 000

- 2 course lunch
- Tea/coffee/juice and rusks on arrival in the morning
- Fruit and nut trail mix during the day on tables
- 11 am snack
- Excluding service fee

## Sample for conference setup:

DAY 1	DAY 2
<b><u>Morning</u></b> Coffee / Tea / Juice Rusks Croissants with cold meat and cheese	<b><u>Morning</u></b> Coffee / Tea / Juice Rusks Muffin selection with cream, cheese and jam
<b><u>Mid-morning break</u></b> Coffee / Tea / Juice Savoury and sweet Scones	<b><u>Mid-morning break</u></b> Coffee / Tea / Juice Selection of sandwiches
<b><u>Lunch</u></b> Choose between Fish / Meat / Vegetarian	<b><u>Lunch</u></b> Choose between Fish / Meat / Vegetarian
<b><u>Afternoon break</u></b> Coffee / Tea / Juice Home-baked Melktert	<b><u>Afternoon break</u></b> Coffee / Tea / Juice Koeksisters and coconut ice cream

For any other requirements we can arrange something specific for the customer.