



Catering Options & Experiences

SUMMARY OF CATERING PACKAGES:

<u>Price</u>		
<u>From:</u>	<u>Included:</u>	<u>Best For:</u>
R50pp	Bring Your Own Catering	Budget / informal
R165pp	Grazing	Casual gatherings
R265pp	Canapés	Social functions
R400pp	Grazing + Canapés	Larger social events
R550pp	Main + Starter OR Dessert + wines + water	Lunch/dinner
R750pp	Welcome Drink + Canapés + Main + Dessert + wines + water	Premium functions

1. BRING YOUR OWN (BYO) CATERING

EXTERNAL CATERING SERVICE FEE - R50pp per person [Minimum charge R500 per event]

Clients are welcome to bring their own food or appoint an external caterer, subject to venue approval.

The service fee applies where The Taste Room staff are required to receive, plate, serve, clear or clean food supplied by the client or an external caterer

This fee is designed to cover

- ✓ receiving food
- ✓ cutlery, crockery & basic plating
- ✓ serving
- ✓ clearing
- ✓ washing/cleaning associated with the food
- ✓ kitchen use

But does not include:

- ✗ cooking/reheating facilities
- ✗ food preparation
- ✗ specialist equipment
- ✗ additional kitchen staff
- ✗ refrigeration/storage beyond what is agreed

WINE EXPERIENCE ADD-ONS:

Welcome drink

R50

Wine Tasting, selection of 4 wines

R100

Welcome drink + 4-wine tasting

R135pp [Save R15pp]

2. IN-HOUSE CATERING DONE BY THE TASTE ROOM

▪ Selection 1 – Charcuterie & Grazing

R165pp per person, includes:

- Selection of 3 Cheeses, Crackers, Hummus & Preserves, Olives, Cured Meat, Mini Sausages, Biltong, Pickles, Seeded Bread Rolls and Seasonal Fruit

OPTIONAL EXTRAS:

- Taste Dessert Harvest table - selection of sweet treats and seasonal fruits R135pp

WINE EXPERIENCE ADD-ONS:

- Welcome drink R50
- Wine Tasting, selection of 4 wines R100
- Welcome drink + 4-wine tasting R135pp [Save R15pp]

3. CATERING SUPPLIED THROUGH THE TASTE ROOM'S PREFERRED CATERING PARTNERS

▪ Selection 2 – Canape Selection

R265 per person, includes:

Harvest table with a selection of:

- Butternut & Feta Quiches [V]
- Cherry Tomato, Cream Cheese & Balsamic Tartlets [V]
- Exotic Mushroom Arancini with Truffle Mayo [V]
- Asian Sticky Beef Meatballs
- Gourmet Beef Slider with Melted Cheese, Onion Marmalade & Greens
- Chicken & Chorizo Skewer with Sriracha Mayonnaise
- Chicken Dim Sum with Black Sauce
- Mini Éclair with Crème Patisserie & Belgian dark Chocolate
- Mini Chocolate Brownies

*** 9 canapé varieties / 9 pieces per person**

Please Note: Other Menu items are also available, please ask us for the full list of Canape Items
Ideal for pre-dinner functions, cocktail events and light lunches

OPTIONAL EXTRAS:

- Taste Dessert Harvest table - selection of sweet treats and seasonal fruits R135pp

WINE EXPERIENCE ADD-ONS:

- Welcome drink R50
- Wine Tasting, selection of 4 wines R100
- Welcome drink + 4-wine tasting R135pp [Save R15pp]

▪ Selection 3 – The Taste Room Feast

~~R430~~ | **R400 per person [Save R30 per person], includes:**

Harvest table with both Charcuterie & Canape Setup as per Selection 1 and 2 above

OPTIONAL EXTRAS:

- Taste Dessert Harvest table - selection of sweet treats and seasonal fruits R135pp

WINE EXPERIENCE ADD-ON:

- Welcome drink R50
- Wine Tasting, selection of 4 wines R100
- Welcome drink + 4-wine tasting R135pp [Save R15pp]

▪ **Selection 4 – Two Course Wine & Dine**

[★ Popular]

R550 per person, includes:

Main course with your choice of either starter **OR** dessert + wines + water

- **STARTER:** [As per Selection 1]

- **MAINS: Choose ONE of the following**

1. 300g Rump Steak (Please indicate preferred doneness)
2. 200g Sirloin Steak, Egg & Fries (Please indicate preferred doneness)
3. Chicken Fillet, coated & crumbed chicken fillets with Avo, pickled peppers & cream fraiche mix
4. Beef Burger with Red onion marmalade, Havarti cheese & Aioli
5. Chicken Burger crumbed and deep-fried chicken fillet with spicy slaw & pickle
6. Crispy Pork Belly, Mushroom Barley, Roasted Vegetables, Balsamic Reduction & Apple Cardamom Sauce
7. Beer battered hake with crispy capers & lemon aioli

ABOVE OPTIONS SERVED WITH HOUSE SLAW, ONION RINGS AND HAND CUT POTATO FRIES

8. Seared Beef Flatbread with seared beef, basil pesto, fresh wild rocket & balsamic reduction
9. Butter Chicken OR Lamb Korma, served with plain rice & Naan Bread (Halaal)
10. Sushi Platter for One, Mini Sushi platter with selection of 11 pieces

- **VEGETARIAN OPTIONS: Choose ONE of the following:**

2. Vegetable Korma, assorted vegetables in cashew nut gravy with plain rice & Naan Bread (Halaal)
3. Vegetable Sushi Platter for One – with a choice of vegetarian fillings

- Enjoy a selection of wines throughout your meal poured by staff - subject to reasonable consumption
- All other drinks for own account
- Mineral Still & Sparkling water on Table

- **DESSERT:**

- Canape Dessert selection, including mini Éclair with Crème Patisserie & Belgian dark Chocolate, Mini Chocolate Brownies and Koeksisters

WINE EXPERIENCE ADD-ONS:

- Welcome drink R50
- Wine Tasting, selection of 4 wines R100
- Welcome drink + 4-wine tasting **R135pp [Save R15pp]**

■ **Selection 5 – The Taste Room Wine & Dine**

[★ Recommended]

R750 per person, includes the ultimate Wine and Dine experience:

- ✓ Welcome drink
- ✓ Canape Setup [As per Selection 2]
- ✓ Choice of Main Meal [As per Selection 4]
- ✓ Canape Dessert selection [[As per Selection 4]
- ✓ Enjoy a selection of wines throughout your meal poured by staff - subject to reasonable consumption
- ✓ Still & Sparkling Water

WINE EXPERIENCE ADD-ON:

- Wine Tasting, selection of 4 wines

R100

INCLUDED IN ALL ABOVE SELECTIONS:

- ✓ Cutlery & crockery
- ✓ Serving & service staff
- ✓ Clearing
- ✓ Washing and cleaning associated with the food
- ✓ Basic serving equipment
- ✓ Value Added Tax at 15%

NOT INCLUDED:

- ✗ Gratuity [A 12.5% service charge will be added to the bill | invoice for groups of 8 or more guests]
- ✗ Any other special requests

Thank you for your support!