



BLAAUW
BERG
BEACH
HOTEL

Blaauwberg Beach Hotel
Wedding Package Menus

Sand & Sea

Set Menu

Option 1

Starter

Tuna Niçoise

Seared tuna, tomato chutney, olive tapenade, fennel, string cucumber, green bean puree

Sorbet

Sparkling wine pops

Main Course

Lamb Crepinette

Lamb loin wrapped in netvet, cinnamon carrot puree, cauliflower croutons, rosemary jus

Dessert

Chocolate Tart

Eggless chocolate tart, cashew brittle, raspberry ice cream

Filter Coffee/Ceylon Tea

Set Menu

Option 2

Starter

Salmon Gravlax

Charcoal cured salmon, beetroot mousse, lemon panna cotta

Sorbet

Orange & Cinnamon

Main Course

Chicken Roulade

Caprese rolled chicken breast, sundried tomato risotto, basil hollandaise

Dessert

Tiramisu

Coffee sponge, Frangelico jelly, mascarpone mousse, coffee brittle,
Kahlua ice cream

Filter Coffee/Ceylon Tea

Set Menu

Option 3

Starter

Thai Beef Salad

Seared beef sirloin, pickled cucumber, mint coriander basil salad, cashew brittle, lime dressing

Sorbet

Mango

Main Course

Beef Wellington

Seared beef fillet, truffle oil mushroom duxelle, wilted spinach, braised leeks, flaky puff pastry

Dessert

Crème Brule

Soft set Anglaise, almond crunch, almond milk ice cream

Filter Coffee/Ceylon Tea

Set Menu

Option 4

Starter

Beef Carpaccio

Dukkah spiced beef fillet, Parmesan shavings, garlic aioli, crisp onion rings, watercress leaves

Sorbet

Litchi

Main Course

Pork 3 Ways

Pork croquette, smoked pork belly, whole grain mustard pork fillet, apple puree, apple slaw

Dessert

Berry Cheesecake

Berry cheesecake, thyme crumble, Oreo ice cream

Filter Coffee/Ceylon Tea

Set Menu

Option 5

Starter

Chicken Caesar

Crisp cos lettuce, Parmesan croutons, tempura anchovies, bacon crumble, sous vide egg, Caesar dressing

Sorbet

Grapefruit

Main Course

Catch of the Day

Confit catch of the day, fennel panko crumbs, spicy cannellini, bean & baby spinach stew

Dessert

Poached Pears

Vanilla poached pears, honey panna cotta, honeycomb

Filter Coffee/Ceylon Tea

Main Course Buffet

**Option 1*

Starter

Chicken Caesar

Crisp cos lettuce, Parmesan croutons, tempura anchovies, bacon crumble, sous vide egg, Caesar dressing

Sorbet

Lime & Basil

Buffet Main

Thyme Roasted Chicken

Parsley pearl barley, thyme jus

Crispy Fried Hake

Pommes chips, lemon beurre blanc

Beef Goulash Stew

Maize meal croquettes

Lentil Dhal

Cauliflower savoury rice

Dessert

Orange & Almond Cake

Sticky orange & almond cake, dark chocolate ice cream

Filter Coffee/Ceylon Tea

* Additional cost of R 50 per person

Main Course Buffet

**Option 2*

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Starter

Smoke Salmon

Norwegian smoked salmon, fennel cream, crispy capers, pickled onion

Sorbet

Strawberry

Buffet Main

Pork Fillet

Pan seared pork fillet, cauliflower croutons, pickled cauliflower, mustard jus

Roast Leg of Lamb

Rosemary roasted leg of lamb, hassle back potatoes, mint jus

Wood-fired Catch of the Day

Garlic half shell mussel in white wine sauce

Butternut Ravioli

Cinnamon butternut, salted pumpkin seeds

Eggplant Gratin

Eggplant croutons, Parmesan chips

Dessert

Apple Tarte Tatin

Caramelised apple, flaky pastry, cinnamon ice cream

Filter Coffee/Ceylon Tea

* Additional cost of R 50 per person

Main Course Buffet

Option 4

Chicken roulade, Mozzarella, sundried tomato,
basil stuffed chicken breast

Basil risotto

Beef fillet medallions, onion jus

Dauphinoise potatoes

Pan fried catch of the day

Spicy pilaf rice

Butternut & feta bake (v)

Pumpkin seed crumble

Gnocchi (v)

Mushroom sauce, pan fried mushrooms,
wild rocket, Parmesan salad

R420 per person

To qualify for the main course buffet menu, 1 served starter and 1 served dessert is to be chosen. The starter and dessert chosen is not included in the main course buffet price.

Main course buffet is based on a minimum of 40 guests

