



PRE-WEDDING BRAAI DINNER

Spend a relaxing evening with friends and family before your wedding day – we offer you the following options to choose from:

OPTION 1: SELF CATERING BRING & BRAAI AT R100 PER PERSON

We supply: braai stands, braai tongs, dishes for your cooked meat, 2 bowls that you can use to serve your salads in, dinner plates, side plates, glasses, knives & forks, paper serviettes and staff to clean the venue.

You supply: charcoal, fire lighters, meat and all the side dishes, and your own drinks.

Ice must be pre-ordered and will be placed in the deep freezer in the coffee corner.

OPTIONAL EXTRAS:

(Must be pre-ordered at least 2 weeks in advance)

Ice: R20 per bag

Pap & Gravy: R30 per person

Greek Salad: R30 per person

Braai Broodjies: R35 per person

Tea/Coffee Station: R25 per person

Dessert: ask your coordinator for details

Please note: *Our bar facility will not be available if you choose this option. See next page for important information.*

OPTION 2: A FULLY CATERED EVENT AT R290 PER PERSON

We supply: braai stands, charcoal, tables and chairs, set up and cleaning of the venue. Our chef conveniently prepares the meat and all side dishes as per your choices. The bar will be open and all beverages must be purchased from The Retreat.

PROTEIN

(Please choose two items)

- Marinated Chicken Thighs served with Peppadew Salsa
- Tandoori Chicken Kebabs served with Coriander Pesto
 - Beef Rump Espetada
 - Biltong - Spiced Beef Loin
- Boerewors topped with Tomato Sheba
- Lamb Chops served with Caramelised Lemon Chimichurri

SALADS AND STARCHES

(Please choose three items)

- Fresh Farm Salad layered with Lettuce, Snow Peas, Cucumber, Cherry Tomatoes, Carrot Ribbons, Pickled Onions and Crumbed Danish Feta, served with our homemade Dressing
 - Bacon & Mushroom Pap Tart
 - Potato Salad with Bacon Bits
 - Braai Broodjies
- Fire Pit Baked Potatoes with Garlic Butter & Sour Cream
 - Caramel Potbread
- Roosterkoek served with Syrup, Cheese & Jam

DESSERT

- Double Chocolate & Pecan Nut Brownies
 - Assorted Macarons
- Spiced Carrot & Pineapple Cake with Cream Cheese Frosting

OPTIONAL EXTRAS:

- Tea/Coffee station R25 per person.

IMPORTANT INFORMATION APPLICABLE TO BOTH OPTIONS:

Our lounge area can comfortably seat up to 35 guests. If you wish to invite more guests, we can set up the braai outside near the hot tub for up to 45 guests. Alternatively we can set up the venue that you are NOT using for your wedding reception (either Ballroom or Gallery) for a maximum of 70 guests.

We will supply the firewood for the fire cauldron and fireplace in the venue (Lounge, Ballroom or Gallery).

We don't supply background music, please arrange with the DJ directly - he will advise the additional cost.

The Rosendal Country Retreat will close at 22:00 to allow our staff time to pack away and clean the venue.

Please book your function through your coordinator.

WEDDING DAY PLATTERS

BREAKFAST PLATTER:

Freshly baked mini sweet and savoury Croissants served with a variety of toppings, as well as double-thick Greek Yoghurt and homemade Muesli, topped with fresh seasonal Fruit. R160 per person.

BRIDE'S LUNCH PLATTER:

Vegetable Crudites served with Caramelised Onions & Hummus, Roast Beef Salad Jars with homemade Balsamic Vinaigrette, Mini Chicken Wraps, Mini Roasted Vegetable & Cheese Quiches and fresh seasonal Fruit. R160 per person.

GROOM'S LUNCH PLATTER:

Grass-fed Beef Sliders, deep-fried Chicken Wings, Cheese Griller Corn Dogs, pulled Lamb Tacos with Tomato Salsa, Guacamole & Sour Cream, served with Fries. R160 per person.



WEDDING CAKE:

Finished off with Buttercream Icing

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Choose from the following flavours:

French Vanilla, Chocolate & Caramel,
Coffee & Salted Caramel, Strawberry & Champagne,
Carrot & Pecan Nut, Vegan Chocolate, Lemon & Poppyseed,
OR S'more - a delectable Dark Chocolate Sponge layered with Swiss
Meringue, Biscuit & Dark Chocolate Icing.

ONE TIER (16 cm) R650

TWO TIER (26cm + 20cm) R2 050

THREE TIER (28cm + 23cm + 16cm) R3 060

TASTING CAKE (12cm) R65



LATE NIGHT MUNCHIES:

PREGO SLIDERS - R65

Chicken & Beef (two per person)

MINI BURGERS - R70

Beef and Crispy Chicken (two per person)

BBQ PORK RIBLETS - R55

Served with Potato Wedges

MINI BEEF & CHICKEN TACOS - R50

Served with Guacamole & Sour Cream

SWEET S'MORE STATION - R50

Marshmallows, Marie Biscuits, White & Dark Chocolate

SAVOURY S'MORE STATION - R60

Savoury Crackers, Brie Cheese and Onion Chutney

CREAL BAR - R75

Assorted breakfast cereals served with full cream milk
(Plant milk available on request)



GIFTS FOR YOUR GUESTS:

ROSEMARY ESSENTIAL OIL - R60

10ml oil packaged in a glass bottle with a slow-flow dripper cap and a standard Rosendal product label

BROWNIES - R45

4 pieces in clear packaging with a standard Rosendal sticker

A SINGLE BROWNIE - R18

In clear packaging with a standard Rosendal product sticker

FUDGE - R48

4 pieces in clear packaging with a standard Rosendal sticker

A SINGLE PIECE OF FUDGE - R19

In clear packaging with a standard Rosendal product sticker

SINGLE MACARON - R30

In clear packaging with a standard Rosendal product sticker

Macaron Flavours: Raspberry, Chocolate, Marshmallow, Ginger OR Vanilla.

MERINGUES - R35

4 pieces in clear packaging with a standard Rosendal sticker

A SINGLE MERINGUE - R15

In clear packaging with a standard Rosendal sticker

COOKIES - R48

8 pieces in clear packaging with a standard Rosendal sticker

SINGLE GIANT COOKIE - R30

In clear packaging with a standard Rosendal product sticker
(Cookie Flavours: Oat Crunchies, Chocolate Chip, Ginger, Fudge, Chocolate OR Pecan Nut & White Chocolate).

Custom stickers for your gifts can be designed and printed.

Pricing starts from R4 per unit.

*Gifts must be ordered at least 3 months in advance.

