



Package	Bread Station	Starter/ Soup	Fish/ Pasta	Roast	Casserole	Vegetable	Rice/ Potato	Dessert
Classic	2	1	1	2	1	2	2	2

PLEASE NOTE: TICK THE BOXES ON THE SIDE OF THE DISH TO MARK YOUR SELECTION

BREAD STATION - *Select 2 Option*

Selection of French baguettes, white and whole-wheat bread rolls, olive loaves and rooibos health bread, herbed buttermilk bread and:

- Flavoured whipped butter: garlic and mixed herb, plain salted, coarse cracked black pepper
- Peppery basil, parmesan and pine nut pesto with lemon-infused olive oil
- Kalamata olives, rosemary and thyme tapenade
- Masala wine-infused chicken liver parfait

STARTERS - *Select 1 Option*

- Traditional Caesar salad with crispy pancetta, herb croutons, boiled eggs, anchovies, creamy Caesar dressing and parmesan shards
- Roasted chickpea salad with avocado and fresh chilli, tossed with tomato, red onion, fresh coriander and grilled corn served with a marinated grilled chicken skewer
- Tuna Nicoise Salad: Crisp French beans, sautéed baby potatoes, boiled egg, Kalamata olives, cherry tomatoes with a creamy anchovy dressing
- Siracha sticky chicken wings on a bed of rice noodles with coriander, bean sprouts, julienne carrots and fresh basil leaves
- Tapas platter consisting of fried halloumi, olive tapenade, hummus, roasted aubergine and baby marrow served with a cumin and coriander toasted flatbread
- Cheese, sweetcorn and chilli rolls plated with turmeric potato pastry triangles and spinach chilli bites with a sweetcorn dipper
- Individually shelled prawn nestled between layers of iceberg chiffonade, tomato and paprika aioli, cucumber ribbons topped with mango caviar
- Korean inspired chicken gyro served with egg ribbon fried rice and a spicy coconut infused dipper
- Moroccan lamb kofta accompanied by stewed fruits and minted cous-cous dressed with Arabic sumac yoghurt
- Summer Caprese kebabs of natural mozzarella, plum tomato, basil, watermelon and spanspek nesting on top of crisp dressed salad leaves
- Arancini balls stuffed with exotic mushrooms and matured cheddar circled by a roasted pepper and tomato cremeux
- Mexican tostadas filled with fiery beef chill, spiced guacamole and topped with set soured cream

RED MEATS - *Select 2 Options*

- Sliced rump topped with cream cheese and avocado puree
- Homemade beef mince meatloaf with roasted paprika and feta crumble
- Charred lamb cubes steeped in coconut cream and Thai yellow curry

WHITE MEATS - *Select 2 Options*

- Scorched chicken breast napped with a rich vindaloo sauce
- Peri-Peri glazed chicken thighs topped with a chilli cream
- Creamy fish and pea pie topped with Lyonnaise potatoes

VEGETARIAN - *Can substitute for any other dish*

- Butternut, creamy spinach and filo pastry layers
- Seasonal vegetable lasagne

FROM THE GARDEN - *Select 2 Options*

- Grilled baby butternut finished with thyme and crumbed parmesan
- Sautéed cherry tomato, basil and roquette penne pasta
- Tender stem broccoli topped with grated eggs and ciabatta crumbs
- Blanched French beans and sticky red onions
- Broad bean and baby potato curry
- Creamy chilli and cheese cauliflower
- Spinach, feta and roasted tomato layered lasagne
- Creamy spinach, tomato and beans
- Sundried tomato, kale pesto and bow tie pasta

The Hotel's Wedding Coordinator to initial: _____

The Client to initial: _____



BUFFET MENU

Classic Options



THE
LILIZELA
TOURISM AWARDS
2017

NATIONAL WINNER
ACCOMMODATION

PLEASE NOTE: TICK THE BOXES ON THE SIDE OF THE DISH TO MARK YOUR SELECTION

POTATOES AND RICE - *Select 2 Options*

- Flash fried rice flavoured with scallions and pickled garlic
- Sweet potato mash topped with cracked pecans and honey
- Spinach and tomato fried rice
- New potatoes sautéed in mustard and creamed coconut
- Turmeric and cumin spiced basmati
- Jacket potatoes accompanied by spiced sour cream or herbed butter
- Chunky roasted potatoes dipped in rosemary butter
- Mashed potatoes fused with nutmeg and chives
- Potato dauphinoise

BUFFET DESSERT - *Select 2 Options*

- Summer Berry Cheesecake
- Fresh summer berry cheesecake topped with macerated strawberry and coconut tuille
- Chai Panna Cotta
- Italian panna cotta steeped with a chai latte and chocolate Rossini wafer curl
- Madeira Marble
- Marbled chocolate Madeira cake served with spiced port cream
- Glossy Profiteroles
- Choux pastry filled with a honey and vanilla cream dipped in glossy chocolate
- Summer Stacks
- Summer fruit pavlova stacks on a fresh lemon curd smear
- Raspberry Fudgy Brownies
- Fudge brownies topped with stock raspberry syrup and vanilla ice cream with candied petals
- Seriously Good Banoffee Pie
- Banoffee pie layered with caramel, banana and mascarpone cheese finished with shaved Swiss Toblerone
- Black Forest and Cherries
- Black forest cake stacks with homemade cherry pie filling

The Hotel's Wedding Coordinator to initial: _____

The Client to initial: _____



Package	Bread Station	Starter/ Soup	Fish/ Pasta	Roast	Casserole	Vegetable	Rice/ Potato	Dessert
Deluxe	3	2	1	2	1	2	2	3

PLEASE NOTE: TICK THE BOXES ON THE SIDE OF THE DISH TO MARK YOUR SELECTION

BREAD STATION - Select 3 Options

Selection of French baguettes, white and whole-wheat bread rolls, olive loaves and rooibos health bread, herbed buttermilk bread and:

- Cumin roasted cauliflower and chickpea pesto
- Marinated grilled chicken pinched in Greek yoghurt with turmeric, garlic and lemon
- Marinated Danish feta with chilli, mint, rosemary, lemon zest and olive oil
- Chargrilled Mediterranean styled peppers macerated in aged balsamic, coriander and olive oil
- Slow roasted olives with cloves of garlic, plum cherry tomato, rosemary and chilli

STARTERS - Select 2 Options

- Traditional Caesar salad with crispy pancetta, herb croutons, boiled eggs, anchovies, creamy Caesar dressing and parmesan shards
- Roasted chickpea salad with avocado and fresh chilli, tossed with tomato, red onion, fresh coriander and grilled corn served with a marinated grilled chicken skewer
- Tuna Nicoise Salad: Crisp french beans, sautéed baby potatoes, boiled egg, Kalamata olives, cherry tomatoes with a creamy anchovy dressing
- Siracha sticky chicken wings on a bed of rice noodles with coriander, bean sprouts, julienne carrots and fresh basil leaves
- Tapas platter consisting of fried halloumi, olive tapenade, hummus, roasted aubergine and baby marrow served with a cumin and coriander toasted flatbread
- Cheese, sweetcorn and chilli rolls plated with turmeric potato pastry triangles and spinach chilli bites with a sweetcorn dipper
- Individually shelled prawns nestled between layers of iceberg chiffonade, tomato and paprika aioli, cucumber ribbons topped with mango caviar
- Korean inspired chicken gyro served with egg ribbon fried rice and a spicy coconut infused dipper
- Moroccan lamb kofta accompanied by stewed fruits and minted cous-cous dressed with Arabic sumac yoghurt
- Summer Caprese kebabs of natural mozzarella, plum tomato, basil, watermelon and spanspek nesting on top of crisp dressed salad leaves
- Arancini balls stuffed with exotic mushrooms and matured cheddar circled by a roasted pepper and tomato cremeux
- Mexican tostadas filled with fiery beef chill, spiced guacamole and topped with set soured cream

RED MEATS - Select 2 Options

- Sirloin steak marinated in white wine, paprika and bay leaves
- Lamb shoulder cuts basted in a minted homemade BBQ glaze
- Braised beef riblets soaked in blended herbs and paprika
- Grilled rump steaks fired with chimichurri

WHITE MEATS - Select 2 Options

- Bang-Bang chicken thighs coated in sticky sumac glaze
- Pork riblets marinated in Coke and Castle then fired on our grill
- Seafood paella, a medley of seafood in a fragrant spiced infused rice

VEGETARIAN - Can substitute for any other dish

- Mediterranean vegetables flashed with white wine and tomatoes
- Asian inspired exotic stir-fried vegetables and egg noodles

FROM THE GARDEN - Select 2 Options

- Grilled baby butternut finished with thyme and crumbed parmesan
- Sautéed cherry tomato, basil and roquette penne pasta
- Tender stem broccoli topped with grated eggs and ciabatta crumbs
- Blanched French beans and sticky red onions
- Broad bean and baby potato curry
- Creamy chilli and cheese cauliflower
- Spinach, feta and roasted tomato layered lasagne
- Creamy spinach, tomato and beans
- Sundried tomato, kale pesto and bow tie pasta

The Hotel's Wedding Coordinator to initial: _____

The Client to initial: _____



PLEASE NOTE: TICK THE BOXES ON THE SIDE OF THE DISH TO MARK YOUR SELECTION

POTATOES AND RICE - *Select 2 Options*

- Flash fried rice flavoured with scallions and pickled garlic
- Sweet potato mash topped with cracked pecans and honey
- Spinach and tomato fried rice
- New potatoes sautéed in mustard and creamed coconut
- Turmeric and cumin spiced basmati
- Jacket potatoes accompanied by spiced sour cream or herbed butter
- Chunky roasted potatoes dipped in rosemary butter
- Mashed potatoes fused with nutmeg and chives
- Potato dauphinoise

BUFFET DESSERT - *Select 2 Options*

- Summer Berry Cheesecake
- Fresh summer berry cheesecake topped with macerated strawberry and coconut tuille
- Chai Panna Cotta
- Italian panna cotta steeped with a chai latte and chocolate Rossini wafer curl
- Madeira Marble
- Marbled chocolate Madeira cake served with spiced port cream
- Glossy Profiteroles
- Choux pastry filled with a honey and vanilla cream dipped in glossy chocolate
- Summer Stacks
- Summer fruit pavlova stacks on a fresh lemon curd smear
- Raspberry Fudgy Brownies
- Fudge brownies topped with stock raspberry syrup and vanilla ice cream with candied petals
- Seriously Good Banoffee Pie
- Banoffee pie layered with caramel, banana and mascarpone cheese finished with shaved Swiss Toblerone
- Black Forest and Cherries
- Black forest cake stacks with homemade cherry pie filling

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Package	Bread Station	Starter/ Soup	Fish/ Pasta	Roast	Casserole	Vegetable	Rice/ Potato	Dessert
Premium / Diamond	4	3	1	2	2	3	2	4

PLEASE NOTE: TICK THE BOXES ON THE SIDE OF THE DISH TO MARK YOUR SELECTION

BREAD STATION - *Select 4 Options*

Selection of French baguettes, white and whole-wheat bread rolls, olive loaves and rooibos health bread, herbed buttermilk bread and:

- Oak-smoked Chilean salmon, silky cream cheese and dill roses
- Smashed zesty avocado and sweet red onion and tomato salsa
- Marinated roasted veg tossed with basil and parmesan cheese pesto
- A cheeseboard with homemade mixed berry and caramelised onion chutney, fig, and watermelon preserve
- Artisan charcuterie board: Selection of cold cut meats - coppa ham, Italian salami, chorizo sausage, shaved biltong, droë wors and country sliced ham

STARTERS - *Select 3 Option*

- Traditional Caesar salad with crispy pancetta, herb croutons, boiled eggs, anchovies, creamy Caesar dressing and parmesan shards
- Roasted chickpea salad with avocado and fresh chilli, tossed with tomato, red onion, fresh coriander and grilled corn served with a marinated grilled chicken skewer
- Tuna Nicoise Salad: Crisp French beans, sautéed baby potatoes, boiled egg, Kalamata olives, cherry tomatoes with a creamy anchovy dressing
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BUFFET MAIN COURSE - *Select 3 Options*

- Beef fillet topped with red onion and strawberry marmalade
- 48hr marinated lamb leg, pot roasted with cayenne pepper, garlic, thyme and parsley
- Pulled oxtail and roasted vegetables topped with flaky pastry
- Stripped beef fillet tossed in olive oil, parsley, pink peppercorns and flamed in brandy
- Prime lamb cutlets with olives, feta and scorched tomatoes

WHITE MEATS - *Select 2 Options*

- Slow Braised Pork fillet in apple cider, cinnamon and orange peel
- Charred chili, lime and ginger stem chicken breasts
- Chefs authentic Durban styled butter chicken and sambals
- Pan seared hake fillets topped with mussels and lemon velouté
- Poached line fish with lemongrass and dill yoghurt

VEGETARIAN - *Can substitute for any other dish*

- Creamy broccoli and black mushrooms sautéed in garlic and herbs drenched in double cream and bow tie pasta
- Vegetable Wellington filled with aubergine chunks and a mushroom duxelle

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The Client to initial: _____



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FROM THE GARDEN - *Select 2 Options*

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