

FUNCTION RATES 2026



VENUE HIRE

	PAX	PRICE
Braai Lapa	Max 25 Guests	R1 725
Olifant (Mon-Fri)	Max 250 Guests	R17 250
Renoster (Mon-Fri)	Max 250 Guests	R17 250
Olifant (Sat-Sun)	Max 250 Guests	R23 000
Renoster (Sat-Sun)	Max 250 Guests	R23 000

INCLUDED

- Parking
- Tables
- Chairs
- Standard range of black and white table linen & serviettes
- Standard cutlery and crockery
- Glassware
- Ice Buckets
- Waiters

EXCLUDED

- Accommodation
- Bar Account
- Décor & Flowers
- Breakage Account
- Corkage

TAKE NOTE

All bookings are subject to availability. 50% deposit is required to secure your booking. Prices may change without prior notification. 100% payment upon check in.

CONTACT US

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LUNCH BUFFET	BRAAI BUFFET	BUFFET 3	BUFFET 4
<ul style="list-style-type: none"> • 1 Main Course • 1 Veggie • 1 Starch • 1 Salad • 1 Dessert 	<ul style="list-style-type: none"> • 3 Meats (Fillet, Wors & Chicken Sosatie) • 1 Veggie • 1 Starch • 1 Salad • 1 Dessert 	<ul style="list-style-type: none"> • 1 Starter • 1 Main Course • 1 Veggie • 1 Starch • 1 Salad • 1 Dessert 	<ul style="list-style-type: none"> • 1 Starter • 2 Main Course • 2 Veggie • 2 Starch • 2 Salad • 2 Dessert
R 300 PP	R 400 PP	R 515 PP	R 630 PP

ADDITIONAL EXTRAS

- Plated surcharge R450 per table
- Starter R 75 p/p
- Salad/Veggie/Starch Accompaniment R 48 p/p
- Main Course R 95 p/p
- Dessert R 65 p/p
- Jug of Juice R 75 per jug
- Corkage fee (Wine and Sparkling Wine only) ... R 100 per bottle opened
- Waiters R 375 per waiter (full day)
- Barman R 475 per additional barmen
- Fringe Sun Umbrellas R 350 p/umbrella

MENU SELECTOR

CHOOSE ONE OF EACH SELECTION



STARTERS

- Game Carpaccio
- Biltong Crêpe
- Smoked Salmon Roulade
- Prawn & Avo Salad in a Phyllo Cup
- Biltong & Avo Salad in a Phyllo Cup

Soup served with a freshly baked

Baguette:

- Biltong
- Creamy Chicken
- French Onion
- Tomato & Basil
- Butternut



DESSERT

- Crème Brûlée
- Chocolate Mousse
- Malva & Custard
- Peppermint Crisp
- Mississippi Mud Pie



MAIN COURSE

- Chicken Ballatine Stuffed with Mozzarella and Bacon
- Roasted Beef Sirloin served with Bone Marrow and Pepper Jus
- Roasted Beef Fillet served with Bone Marrow and Pepper Jus
- Roasted Pork belly served with Vermouth Jus
- Slow braised Oxtail in a Red Wine sauce
- Lamb Saddle with Herb stuffing

MENU SELECTOR

CHOOSE ONE OF EACH SELECTION



SALADS

GREEK SALAD

Lettuce, tomatoes, cucumber, feta, olives, assorted peppers & red onion

POTATO SALAD

Potatoes, roasted peppers, onions and a sweet mustard mayo

COLE SLAW

Green and Red cabbage mixed with shredded carrots, bell peppers, sesame seeds and a Cilantro lime dressing

THREE BEAN SALAD

A blend of fresh green beans, kidney beans and butter beans topped with red onion, parsley and a sweet and savoury dressing

BROCCOLI SALAD

Fresh crisp broccoli, dried cranberries, bacon bits and shredded cheddar mixed with a creamy mayo dressing

CURRY NOODLE SALAD

Spiral noodles mixed with assorted peppers and a tangy tomato sauce

ROASTED BEETROOT SALAD

Rocket, feta, and a balsamic vinaigrette



VEGGIES

- Roasted vegetable melange
- Creamed spinach
- Sauteed green beans with mushroom & caramelized onions
- Honey glazed carrots
- Roasted butternut squash
- Pumpkin fritters



STARCHES

- Savoury rice or Barley or Samp
- Cheesy Scalloped potatoes
- Roasted potatoes with bacon garlic and parsley
- Baby potatoes with butter and fresh herbs