



EXCLUSIVE AVAILABLE ADD-ONS



RUSTIC BREAD BASKETS

A beautiful selection of mini white bread rolls, mini brown bread rolls, rye bread, ciabatta, crostini sticks and crispy chees sticks for the table.

R9.50 per person

ASSORTED FLAVOURED BUTTERS AND DIPS FOR THE TABLE

Garlic and herb butter, garlic and parsley butter, salted butter and a choice of 2 seasonal dips: hummus, tzatziki, olive tapenade, sour cream, feta and herb.

R9.50 per person

ROOM DROPS FOR LOVED ONES

A delightful selection of a bottle of alcoholic / non-alcoholic sparkling wine, dried fruits, nuts, biltong, dried wors, chocolates and Avianto nougat.

R350 per basket

"GROOMS CAKE" FOR THE BOYS TO ENJOY ON THE BIG DAY

Selection of beers, biltong, dried wors, meatballs, beef and chicken kebabs, quiche and chocolates

R75 per person

MIMOSA BAR

Sparkling wine bar with 4 x fruit juice selections and 4 x garnishes.
(number of bottles dependant on guest numbers - minimum of 16 guests)

R40 per person

GIN AND TONIC BAR

Selection of 3 gins, 10 x garnishes beautifully displayed and served in our signature crystal glasses.

R70 per person

SUGNATURE AVIANTO ALCOHOLIC/NON-ALCOHOLIC COCKTAIL

Created especially to represent the bride and groom on their special day served in signature crystal glasses beautifully garnished to complete. Price confirmed upon confirmation of cocktail selected.

GOURMET TEA, COFFEE AND HOT CHOCOLATE STATION

Delicious selection of tea, coffee, cappucino's and hot chocolate served with pre-reception or with the dessert in the reception. Freshly baked Avianto Biscotti included (minimum of 50 guests required)

R35 per person

AVIANTO DONUTS

Freshly baked Avianto Donuts served on hand crafted wooden stands for pre-reception or with tea and coffee stations during dessert time in the reception itself.

R25 per person

AVIANTO LATE NIGHT WEDDING SNACKS

Sliders, pizza's, mini wraps, mini quiches, chicken and beef kebabs (minimum of 30 guests required)

R55 per person

Baskets including riblets, chicken wings, crumbed chicken strips, onion rings, spring rolls, meatballs, sausages and French fries (minimum of 30 guests required)

R75 per person



PRE-RECEPTION CANAPÉ MENU SELECTOR



HOT CANAPÉ SELECTION – PER PERSON:

Rare Roast Beef and Yorkshire Pudding	R 23
Miniature Shepherds Pie	R 21
Teriyaki Glazed Lamb Loin with Sesame Seed Crust	R 26
Butternut and Almond Bobotie	R 17
Feta and Mint Quiche	R 16
Cajun Spiced Fish Goujons with Madagascar Pepper Mayonnaise	R 21
Cape Malay Shrimp Tartlets with Coconut Sauce	R 23
Cardamom and Coriander Chicken Kebabs	R 21
Goats Cheese Tartlet with Olive Tapenade	R 17
Braised Lamb Shank and Cream Cheese Balls	R 21
Soft Creamy Parmesan Polenta with Wild Mushroom Ragout	R 17
Chicken Satay with Peanut and Chilli Dipping Sauce	R 21
Oriental Chicken Frikadelle	R 21
Pork and Chourico Kebabs with Perinaise	R 25

OTHER

Please feel free to discuss any dietary or alternative menu requirements with your coordinator and our chefs will be happy to look at accommodating any requests.