

Liquid Lounge Menu options 2024
Prices are subject to change without notice



Braai Menu @ R385.00 per person

YOUR CHOICE OF 3 SALADS

- Creamy potato, red onion and gherkin salad
- Coleslaw and raisin salad
- Pickled Beetroot salad
- Curried spicy rice salad with green peppers and peaches
- Broccoli Salad with toasted almonds, bacon and vinaigrette
- Penne pasta salad with tuna, olives and sundried tomato pesto salad
- Traditional Greek salad and dressing

MAIN BUFFET INCLUDED

- Garlic bread
- Traditional beef wors
- Portuguese spiced Chicken pieces
- Bbq spiced rump
- Pap & Shiba
- Corn on the cob with salted butter
- Chakalaka

YOUR CHOICE OF 1 DESSERT

- Baked chocolate pudding with caramel cream
 - Malva pudding
 - Upside down Apple tart
- Dessert is served with custard & Ice cream

ADDITIONAL ITEMS MAY BE ADDED TO YOUR BRAAI AT FOLLOWING P/P PRICE

Pork Chops R35 Lamb Chops R70 Pork Rashers R30 Cheese Grillers R25	Extra Salad R15 Creamy potato Bake R25 Spinach, mushroom & Feta lasagne R25 Cheese cake R30
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Please take care: As per health & safety regulations and the service of buffet meals take-aways are not possible. We endeavour to fill your tummies and you can help yourself to all food served during the function. When your function is over, so is the service of food. No left overs are allowed to leave the boat or the hotel property.

Liquid Lounge Buffet Menus 2024

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Buffet # 1 @ R395.00 per person	Buffet # 2 @ 420.00 per person	Buffet # 3 & R475.00 per person
2 x Salads 1 x Starter 2 x meat (Not lamb) 2 x Starch 2 x Veg 1 x pasta 2 x Dessert	2 x Salads 1 x Starter 3 x meat (Not lamb) 2 x Starch 2 x Veg 1 x pasta 2 x Dessert	3 x Salads 1 x Starter 3 x Meat ** 2 x Starch 2 x Veg 1 x pasta 2 x Dessert

Salads

Greek Salad	Pesto Pasta Salad with olives & sundried tomatoes	Traditional coleslaw	Pickled beetroot salad	Spicy tomato pasta Salad	Creamy potato salad	3 Bean salad
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Starter

Vegetable Samosas & sweet chili dip	Crusted fish strips with Tatar sauce	Mini Portuguese rolls & butter	Crusted chicken strips with sweet chili dip
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Meat

Beef curry	Portuguese spiced chicken pieces	Roasted pork Belly	Mild Butter chicken	Sweet & Sour pork	Sautéed beef strips	Chicken ala-king	** Roast leg of lamb
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Starch

Savoury rice	Basmati rice	Garlic & thyme crushed baby potatoes	Creamy garlic potato bake
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Vegetables

Salty peas	Oven Roasted mixed veg	Oven baked cinnamon pumpkin	Sautéed green beans with onions & mushrooms	Steamed broccoli topped with cheese	Sweet baby carrots
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Pasta

Spinach & feta lasagne	Mac & cheese
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Dessert

Malva pudding & custard	Baked chocolate pudding	Ice cream	Fruit salad & custard	Cup cakes
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Liquid Lounge Buffet Menus 2024

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Liquid Lounge Breakfast Buffet @ R360.00 per person

Minimum 40 guests required

Continental

Sliced Seasonal Fruits

Yoghurts

Meat Platter & Cheese Platter with Pickles, Preserves & Crackers

Muesli, Strawberry Pops & Corn Flakes with Milk & Condiments

From the Bakery:

Croissants

Assorted Muffins

Breads & spreads

English breakfast

French toast,

Creamy Scrambled Eggs

Streaky Bacon

Pork Sausages

Grilled tomato

Sautéed potatoes & onions

Creamed Mushrooms

To Drink

Coffee & Tea

Orange Juice, Guava Juice & Fruit Cocktail Juice

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2024 FINGER FORK MENU OPTIONS

Available to 30 pax & above

4 Cold / 4 Hot / 2 Sweet item selection @ **R350 pp**

5 Cold / 5 Hot / 3 Sweet item selection @ **R400 pp**

6 Cold / 6 Hot / 4 Sweet item selection @ **R440 pp**

PLEASE MAKE YOUR COLD SELECTIONS BELOW

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|--------------------------|--|--------------------------|---|
| <input type="checkbox"/> | Avocado Savoury Cheesecake with Salmon & Cucumber Salsa | <input type="checkbox"/> | Mini Caramelized Onion & Camembert Tartlets (V) |
| <input type="checkbox"/> | Root Vegetable Open Tartlets with Brie & Caramelized Onion (V) | <input type="checkbox"/> | Mini Boerewors Pinwheel with Grilled Pineapple Wedge & Chilli Chutney |
| <input type="checkbox"/> | Halloumi Fingers & Cocktail Tomato Confit with Basil Salsa (V) | <input type="checkbox"/> | Mini French topped with Roasted Beef, Basil Pesto & Balsamic Onions |
| <input type="checkbox"/> | Fish Goujon & Lime Coleslaw with Dehydrated Lime | <input type="checkbox"/> | Cranberry, Camembert & Grilled Sirloin Crostini with Balsamic Glaze |
| <input type="checkbox"/> | Watermelon, Mint & Roasted Feta Salad (V) | <input type="checkbox"/> | Mini Jalapeno, Chive & Pomegranate Cheese Bites with Tortilla Fingers |
| <input type="checkbox"/> | Oriental Grilled Chicken Wrap with Avocado Hummus | <input type="checkbox"/> | Roasted Garlic infused & Grilled Polenta Log with Asparagus, Olive Tapenade & Streaky Bacon |
| <input type="checkbox"/> | Smoked Salmon Roulade Mousse & Melba with Deep Fried Leeks | <input type="checkbox"/> | Mini Savoury Cheesecake with Tomato Chutney & Basil (V) |
| <input type="checkbox"/> | Antipasto Skewer with Basil Dressing (V) | | |

PLEASE MAKE YOUR HOT SELECTIONS BELOW

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|--------------------------|--|--------------------------|---|
| <input type="checkbox"/> | Slow roasted Pork Belly Square with Caramelize Baby Apple & Maple Syrup | <input type="checkbox"/> | Mini Bobotie Tartlets with Marinated Raisin Compote |
| <input type="checkbox"/> | Mini Roosterkoek brushed with Mint & Garlic, Pulled Leg of Lamb with Mint & Cucumber | <input type="checkbox"/> | Mini Butter Chicken Wraps with Coconut Salsa |
| <input type="checkbox"/> | Homemade Prawn Spring Roll with Lemon, Lime & Garlic infused Butter | <input type="checkbox"/> | Mini Fish & Chip Baskets with Capers & Lime Salsa |
| <input type="checkbox"/> | Mini Beef & Red Wine Pies with Balsamic Onions | <input type="checkbox"/> | Sticky Marinated Chicken Wing Kebab |
| <input type="checkbox"/> | Crumbed Calamari Steak Fingers with Lime, Red Onion & Lemon Salsa | <input type="checkbox"/> | Mini Beef Koftas with Mint Salsa |
| <input type="checkbox"/> | Marinated & Grilled Rump Kebabs, basted with Sticky Basil Basting | <input type="checkbox"/> | Thai Fish Cakes with Orange & Fennel salsa |
| <input type="checkbox"/> | Halloumi Cup with Fresh Pineapple & Chilli Salsa (V) | <input type="checkbox"/> | Blue Cheese & Fig Tartlet with Balsamic Reduction (V) |
| <input type="checkbox"/> | Mini Mutton Spring Rolls with Mango & Mint Salsa | <input type="checkbox"/> | Creamed Spinach & Feta Foldovers (V) |

PLEASE MAKE YOUR SWEET SELECTIONS BELOW

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|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | Strawberry Mousse Cheesecake | <input type="checkbox"/> | Apple Pie Spring Rolls with Cinnamon Cream |
| <input type="checkbox"/> | Mini Eclairs filled with Cream & Raspberries | <input type="checkbox"/> | Seasonal Fruit Skewers Minted Syrup |
| <input type="checkbox"/> | Mini Carrot Cake with Coconut Frosting | <input type="checkbox"/> | Mini Pecan Nut Tartlets |
| <input type="checkbox"/> | Mini Chocolate Eclairs | <input type="checkbox"/> | Lemon & Lime infused Tartlets with Berries |
| <input type="checkbox"/> | Dark Chocolate Cake Stickles | | |



2024 PLATTER MENU OPTIONS

6 Item selection @ **R280 pp**

8 Item selection @ **R310 pp**

10 Item selection @ **R390 pp**

PLEASE MAKE YOUR MEAT SELECTIONS BELOW

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| <input type="checkbox"/> Mini Maple Beef & Cheddar Sliders with Tomato Relish & Greens | <input type="checkbox"/> Maple & Mustard glazed Pork Cheese Griller Skewer |
| <input type="checkbox"/> Glazed BBQ Beef Meatballs & Red Onion Skewer | <input type="checkbox"/> Chilli & Coriander Fish Cakes with Sriracha Mayo |
| <input type="checkbox"/> Char-grilled Lemon & Thyme Chicken Skewers | <input type="checkbox"/> Peri-Peri Chicken Drummettes with Blue Cheese Dip |
| <input type="checkbox"/> Crisp Phyllo Prawns with Tomato Chilli Jam | <input type="checkbox"/> Mini Bunny Chows with Lamb Curry or Butter Chicken Curry |
| <input type="checkbox"/> Petite Puff Pastry Pies with Peppered Beef | <input type="checkbox"/> Mini Roosterkoek with slow Roasted Pulled Pork & Soya Reduction |
| <input type="checkbox"/> Crispy Southern Style Chicken with Sweet Mayo | <input type="checkbox"/> Bruschetta with Rare Roast Beef & Caramelised Onion |
| <input type="checkbox"/> Antipasto Skewers with Basil Dressing | <input type="checkbox"/> Sticky Pork Riblets with Spring Onion |
| <input type="checkbox"/> Mini Baguette with Rare Roast Sirloin & Horseradish Cream | <input type="checkbox"/> Chicken Coriander & Sweet Chilli Quichettes |
| <input type="checkbox"/> Mini Mutton Souvlaki with Tzatziki & Pickle | <input type="checkbox"/> Mini Biltong & Feta Quiche |

PLEASE MAKE YOUR VEGETARIAN / VEGAN SELECTIONS BELOW

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| <input type="checkbox"/> Butternut, Aubergine & Coriander Sliders (V) | <input type="checkbox"/> Feta Cream, Basil Pesto & Roasted Rosa Tomato Bruschetta (V) |
| <input type="checkbox"/> Potato, Coriander & Chilli Samaoosa's (V) | <input type="checkbox"/> Crumbed & Stuffed Jalapeno with Sweet infused Salsa (V) |
| <input type="checkbox"/> Roasted Mediterranean Tarts with Basil Pesto (VG) | <input type="checkbox"/> Vietnamese Spring Roll with Julienne Vegetables & Cashew Nuts (VG) |
| <input type="checkbox"/> Phyllo Parcel with Preserved Fig & Camembert (V) | <input type="checkbox"/> Fried Halloumi Skewers with Sweet Jalapeno Dressing (V) |

PLEASE MAKE YOUR SWEET DECADENCE SELECTIONS BELOW

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| <input type="checkbox"/> Decadent Chocolate & Nut Brownies | <input type="checkbox"/> Mini Baked Strawberry Cheesecakes |
| <input type="checkbox"/> Zesty Lemon Tartlets | <input type="checkbox"/> Mini Lemon Meringue chocolate Eclairs |
| <input type="checkbox"/> Caramel & Peppermint Tartlets | <input type="checkbox"/> Traditional Mini Milk Tarts |
| <input type="checkbox"/> Dark Chocolate Mousse Cups with Berries | |

2023 PLATTER MENU OPTIONS

EMERALD BOARDS

INTIMATE HARVEST @ R260 PP EXCL. VAT

Camembert, South African selection of Cheeses, Sesame Feta & Cheese Balls, Onion Marmalade, Honey Jar, Basil Pesto, Marinated Olives, Seasonal Vegetable Crudit , Chickpea Hummus, Chicken Liver Pate, Cucumber Yoghurt, Coated Almonds, Mixed Tree Nuts, Salted Popcorn, Chocolate Pretzels, Seasonal Fruit, Crackers, Pita Breads & Bread Sticks

SOUTH AFRICAN MEZZE @ R350 PP EXCL. VAT

Camembert, South African selection of Cheeses, Sesame & Feta Cheese, Smooth Cream Cheese, Cranberry Cheese Ball, Sliced Beef Biltong, Beef Dry Wors, Onion Marmalade, Tomato Chilli Jam, Honey Jar, Basil Pesto, Marinated Olives, Seasonal Vegetable Crudit , Chickpea Hummus, Chicken Liver Pate, Cucumber Yoghurt, Coated Almonds, Mixed Tree Nuts, Salted Popcorn, Chocolate Pretzels, Seasonal Fruit, Crackers, Pita Breads & Bread Sticks