

The Amber Venue allows you to create a personalised Buffet menu. Each option below details how many dishes you may select per option. Additional canapes may be added at a cost. Detailed offerings per dish type appear on the following pages.

BUFFET OPTION 1 - R480 PER PERSON

2 x Canapes
2 x Hot buffet
2 x Salads and 2 x Vegetables
2 x Starch
2 x Dessert

BUFFET OPTION 2 - R545 PER PERSON

3 x Canapes
3 x Hot buffet
2 x Salads and 2 x Vegetables
2 x Starch
3 x Dessert

BUFFET OPTION 3 - R610 PER PERSON

3 x Canapes
4 x Hot buffet
3 x Salads and 3 x Vegetables
2 x Starch
3 x Dessert



HOT BUFFET OPTIONS

CHICKEN

Roasted Chicken Pieces

Spicey Chicken Stew

Butter chicken curry with Coriander and Traditional Accompaniments

BEEF

Traditional Beef Stew

Garlic and Rosemary Slow Roast Beef
Indian Style Beef Curry

LAMB* (1 dish per option)

Slow roasted lamb shoulder with rooibos, poached fruit & rosemary
Lamb Vindaloo with Traditional Accompaniments
Braised Lamb Neck with Red wine and Rosemary Jus
Thyme Infused Lamb Casserole

FISH

Grilled line fish with lemon butter cream

Beer Battered Hake

PASTA

Traditional Beef Lasagna

Oven Roasted Tomato and Mozzarella Pasta Bake

Fettucine Alfredo

Buffet Option 1 - Choose 2 from the above list.

Buffet Option 2 - Choose 3 from the above list.

Buffet Option 3 - Choose 4 from the above list.



STARCH OPTIONS

RICE

Fragrant Basmati Rice Savoury Basmati Rice Bell Pepper Infused White Rice

POTATOES

Roast potatoes

Butter & Garlic Mash Potatoes

Rosemary infused New Baby Potatoes

OTHER

Mediterranean Cous Cous
Creamy Samp

Buffet Option 1 - Choose 2 from the above list.

Buffet Option 2 - Choose 3 from the above list.

Buffet Option 3 - Choose 4 from the above list.



VEGETABLE OPTIONS

Creamed Spinach

Cauliflower and Broccoli Bake

Oven Roasted Root Vegetables

Roasted Butternut

Mixed Cheese Potato Bake

Candied Butternut and Sweet Potatoes

Sauteed Mixed Beans



SALAD OPTIONS

SALADS

Greek Salad

Cream Dijon Dill Potato Salad

Parmesan, Cauliflower and Broccoli Salad

BLT Pasta Salad

Greek Pasta Salad

Feta & Beetroot Salad

Chakalaka Salad

Curried Cous Cous with Dried Sweet Cranberries

Greek Salad with Marinated Chicken

Romaine Summer Salad

Three Bean Salad

Classic Corn Salad

Beetroot Salad with Balsamic Dressing



DESSERT OPTIONS

DESSERTS

Carrot Sponge

Cape Malva Pudding

Chocolate Brownie

Chocolate Velvet Sponge

Apple Crumble Tart

Black Forest Sponge

Red Velvet Cake Sponge

Sliced Fresh Fruit Platters

Salted Caramel Baked Cheesecake

Passion Fruit Cheesecake

Lamingtons

Buffet Option 1 - Choose 2 from the above list.

Buffet Option 2 - Choose 3 from the above list.

Buffet Option 3 - Choose 3 from the above list.



CANAPES

COLD CANAPES

Rare roast beef, rocket, and wholegrain mustard profiterole.

Seared beef with brie and wild berries on bruschetta.

Indonesian spiced beef and cucumber.

Mini chicken and tzatziki pita pockets.

Cajun spiced chicken bruschetta with red onion marmalade.

Mini chicken and salad wraps.

Smoked salmon pate bruschetta.

Bruschetta topped with prawns in a Marie Rose dressing.

Mini smoked salmon, cream cheese and rocket wraps.

Home cured salmon gravadlax on cucumber with cream cheese.

Indonesian spiced vegetable wraps.

Walnut, brie and caramelized onion Tarte Tatin.

Chevin and balsamic roast pear bruschetta.



CANAPES

HOT CANAPES

Beef and coriander samosas.

Thai spiced beef satay with peanut dip.

Mexican spiced beef and coriander mince kebabs.

Lamb kofta with coriander and mint raita.

Crunchy chicken pieces with sweet and sour glaze.

Smoked chicken and peppadew quiches.

Teriyaki glazed sesame seed chicken and pineapple satays.

Thai spiced salmon fish cakes.

Spanish fried calamari tubes with remoulade dip.

Panko Prawns with sweet chilli.

Sticky sesame and sweet chilli calamari steak satays.

Butternut and coriander samosas.

Spinach phyllo parcels.

Camembert and fig spring rolls.