

ROYAL CAPE YACHT CLUB

Canapes

Each platter = 10 items. We recommend 4 to 6 canapes pp per hour. Final menu choices required 7 days before function.

VEGETARIAN CANAPES (10 ITEMS PER PLATTER)	MEMBERS PRICE R	NON - MEMB R	NO OF PLATTERS	MEMBERS TOTAL R	NON MEMBERS
reek spinach spanakopita	205	225			
Feta & field mushrooms aranchini (deep fried risotto balls)	195	215			
Vegetable springroll with coriander pesto	160	180			
Olive tapenade, dill cucumber on a crostini	165	185			
Mozzarella, fresh basil and baby tomato tartlets	210	230			
Caprese skewer with pesto	210	230			
Cheesy jalapeno rissoles	220	240			
Deep fried camembert with cranberry marmalade	175	195			
STANDARD CANAPES (10 items per platter)					
French fries pockets with dipping sauce - 100g/ 10 packets	250	280			
Gourmet pizza slices - 8 slices per pizza	160	180			
Prawn & avo tostados	220	240			
Parma ham & melon skewers drizzled with dijonaise	320	340			
Tuna tartare on cucumber wheels	265	285			
Roast garlic chive fish cakes, honey & mustard dipping sauce	200	220			
Indonesian chicken satay with peanut dipping sauce	180	200			
Smoked salmon roulade topped with lump fish caviar	350	370			
Moroccan meatballs with mint yoghurt dressing	200	220			
Golden brown samosas with a chutney dip	150	170			
Mini chicken & salad tacos	265	285			
Mini beef burgers with all the trimmings (sliders)	255	275			
Mini crumbed chicken burger with garlic aioli, crisp lettuce	255	275			
Crispy bobotie wontons with chutney mayo dip	210	230			
Salt & pepper fried calamari strips	225	245			
Sticky pigs in a blanket – pork sausage wrapped in bacon with a honey & soy dressing	225	245			
Mini Cape Malay chicken bunny chows	165	185			
Steamed boa buns, sweet & sour pork stuffing, soy dip sauce	245	265			
BOWL FOOD (priced for 10 bowls)					
Pesto tagliatelle with roast peppers, red onion, Danish feta, kalamata olives, basil pesto (V)	600	650			
Glazed beetroot & roasted butternut with pumpkin seeds and spring onion on a bed of quinoa and an Indonesian dressing (Vegan)	550	580			
Mini Fried Hake Goujons & chips	720	810			

Butter chicken curry with toasted cashew nuts, tomato, red coriander salsa on basmati rice	750	800			
Smoked salmon, sliced avocado, edamame beans, red onion, black rice, shredded cabbage & carrot ribbons with a teriyaki sauce poke bowls	850	950			

DESSERT (10 items per platter)

Chocolate mousse with a dollop of fresh cream	260	280			
Mini ring donuts	245	265			
Cookies & caramel cheesecakes	300	320			
Mini banoffee pies with dulce de leche	265	285			
Home-made chocolate brownies	300	340			
Mini seasonal fruit skewers	230	260			
Cupcakes with vanilla & chocolate cream icing	165	185			

PLATTERS (1 platter serves 10 guests)

Cheese platter A selection of assorted crackers and generous variety of the finest cheeses	900	1000			
Crudité platter A vegetarian option with freshly sourced vegetables	480	550			
Sandwich platter A selection of assorted sandwich filled breads and wraps	450	500			
Charcuterie platter A selection of cold & smoked meats with Mediterranean dips, and assorted breads & crackers	775	830			
PATE PLATTER A selection of smoked fish pate, chicken liver pate, smoked salmon pate, hummus dipping sauce, served with a selection of selection of breads & crackers	700	800			

FUNCTION EXTRAS

Selection of tea & freshly brewed filter coffee	28	30			
Selection of fresh fruit juices (1.5l jugs)	56	65			
Water jugs with strawberry, mint or lemon slices	45	50			
Muffins of the day	28	32			
Danish pastries	28	32			
Scones served with preserves and cheese	30	35			
Mini spinach & feta quiche	25	30			
Selection of fresh fruit skewers	20	25			
Oatmeal crunchies	30	35			
Bottled water	22	22			
TOTAL					

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Buffet selection

Costed per person, minimum spend R200pp. Final menu choices required 7 days before function.
Halaal guest will receive the same menu from the Halaal caterer, with a surcharge of R80pp added

	MEMBERS PRICE R	NON MEMBERS R	NO OF ITEMS	TOTAL MEMB	TOTAL NON- MEMB
STARTERS					
MEDITERRANEAN CITRUS QUINOA Boiled quinoa with roasted red & green pepper, orange zest, red onion with an orange vinaigrette and topped with fresh coriander	58	65			
GREEK SALAD Grilled feta cheese served with marinated Kalamata olives, peppers, and red onions. Served on salad greens, drizzled with balsamic dressing	60	68			
BROCCOLI, FETA & WALNUT SALAD Broccoli, Danish feta, roasted walnuts tossed together with a blue cheese dressing	65	75			
ADD BACON (OPTIONAL EXTRA)	20	20			
DEEP FRIED CALAMARI STRIPS On a bed of lettuce with a garlic aioli and lemon wedges.	75	82			
SOUP OF THE DAY Chef's hearty soups are served with warm breads	55	65			
MAINS					
ROASTED SIRLOIN OF BEEF Aged sirloin oven roasted with German mustard and rosemary. Sliced and served with a red wine jus	100	110			
CLASSIC BEEF BOURGUIGNON Prime beef slow roasted with thyme, root vegetables and mushrooms in red wine	110	120			
CAPE MALAY CHICKEN CURRY Off the bone chicken prepared in authentic Cape Malay spices and served with coriander	95	105			
BRAISED OXTAIL Slow-cooked in a bovine jus & vegetables	100	120			
WHOLE ROASTED CHICKEN Whole roasted birds rubbed with Moroccan spices and served with pan juice jus	95	105			
HAKE FILLETS Baked hake fillet served with a creamy dill sauce	85	95			
GREEK MOUSAKA Baked layers of aubergine & aromatic mince topped with cheese	110	120			
KAROO ROAST LAMB Slow-roast leg of Karoo lamb, pierced with garlic and fresh rosemary. Sliced and served with red wine jus and gable mushrooms	100	115			
LENTIL AND AUBERGINE BAKE Layers of lentil, fried aubergine and ricotta cheese topped with mozzarella and baked until golden brown (V)	85	100			
PENNE ARRABIATA Italian pasta dish with <i>penne</i> noodles in a tomato-based sauce with fresh parmesan, basil and parsley. (V)	65	75			
BOBOTIE Ground beef seasoned with a sweet curry, topped with milk and egg custard and baked until golden brown.	85	95			
BEEF LASAGNA Layers of meaty sauce with cheese and béchamel sauce, topped with grated mozzarella cheese.	95	105			

ACCOMPANIMENTS/SIDES

Steamed white fluffy rice	14	16			
Steamed long grain basmati rice	14	16			
Seasonal medley of vegetables	20	25			
Roasted butternut in honey and ginger	10	15			
Turmeric, coconut & ginger pearl barley	18	20			
Baked new potatoes	10	15			
Sweet potatoes with treacle sugar & ginger biscuits	23	26			

DESSERTS

Mixed fruit salad, served with vanilla bean ice cream	50	55			
Malva pudding, served with custard	50	55			
Duo of mousse White & milk chocolate served with fresh cream	50	55			
Caramel & cookies cheesecake, garnished with fresh fruit	58	65			
Mini ring donuts, served with a selection of cinnamon sugar or icing	15	20			
Chocolate brownie Belgian chocolate brownie with roasted peanuts	60	65			

FOOD STATIONS (brown containers/ paper cones)

Build a Beef burger buns, garnish and condiments	72	82			
Build a Chicken burger buns, garnish and condiments	72	82			
Build a Pita Pita Bread, hummus, Falafel, marinated cherry tomato, sliced cucumbers, oven roasted brinjals , marinated kalamata olives , Danish feta & wild rocket	62	70			
Fish and chips station with tartare Sauce	85	95			
Calamari & Chips station with tartare Sauce	85	95			
Pocket of 100 g chips	25	28			
Pizza Selection - regular pizzas (1 Pizza = 8 slices) Margherita, Puttanesca, Jerusalem, Caprese, Tangy Cajun Chicken	145	165			
Flapjack station - with condiments (Smarties, Oreo cookies crumble, marshmallows, chocolate sauce, whipped cream)	70	90			
Total					

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Set Menus

<i>Plated Set menu R300 p/p Members price R350 p/p Non-members. Min 20 - max 120 guests</i>	No of	Total
Number of guests		

STARTERS

ALL

Sailors Salad		
Salad Leaves, Chicken, Feta, Pepper Dews, Peppers, Red Onion, Cucumber, Honey Mustard Dressing		

BREADBASKET

ALL

Variation of Cocktail Rolls with Lightly Salted Butter, Olive Oil & Balsamic Vinegar		
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MAINS - INDICATE CHOICES/ NUMBERS

Market Fish		
Pan fried Market Fish, Crispy Garlic Roast Potatoes, Patty Pans, Mange Tout, Heirloom Carrots, Herbed Lemon Butter Sauce.		
or		
Roasted Sirloin of Beef		
Slices of Roasted Sirloin, Crispy Garlic Roast Potatoes, Patty Pans, Mange Tout, Heirloom Carrots, Red Wine Jus.		
or		
Zucchini Schnitzel (V)		
Zucchini Schnitzel, Greek Salad & Mushroom sauce.		

DESSERT (INDICATE CHOICES/ NUMBERS)

NY Cheesecake		
Baked NY cheesecake with berry coulis.		
or		
Crème Brule		
Vanilla Crème Brulé with shortbread biscuit.		

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Braai Menu

R320pp Members R350pp Non-Members	No of guests	Members	Non-Members
<i>Minimum 30 guests. Final numbers required 7 days before function.</i>			

ON THE BRAAI - SELECTION OF:

Karoo lamb loin chops rubbed with fresh rosemary and rock salt.			
Award-winning boerewors.			
Free range chicken drums & thighs in a sweet & sour BBQ chipotle marinade.			
Garlic & parsley French loaves.			

SALAD SELECTION

Coleslaw, red cabbage, white cabbage, carrots & raisins with creamy mayonnaise dressing.			
Penne Pasta, marinated Danish feta, mixed peppers and tossed in a pesto lime dressing.			
New potato and chorizo salad with creamy garlic French mayo.			
Miso roasted honey butternut and zucchini tossed with rocket, pan-fried nuts and drizzled with vinaigrette.			

DESSERT SELECTION

Fresh fruit salad and mixed forest berries with a bourbon vanilla bean ice cream.			
Assorted Cupcakes vanilla & chocolate.			
Homemade vanilla bean ice cream with a Chocolate sauce.			

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Breakfast

	NO OF GUESTS	MEMBERS	NON-MEMB
Hot + cold combo breakfast – R280pp Members price R320pp Non-members			
English breakfast - R240pp Members price R290pp Non-members			
Continental breakfast - R250pp Members price R300 Non-members			
<i>Minimum 30 guests. Final numbers required 7 days before function.</i>			

HOT AND COLD COMBO BREAKFAST

Fluffy scrambled eggs
 Grilled back bacon
 Sautéed mushrooms tossed in fresh herbs and butter
 Sautéed tomato with herbs
 Grilled Pork Sausage
 Assorted glazed Danish pastries
 Mini croissants & health breads
 Homemade muesli with fresh fruit, Greek yoghurt and drizzled with honey.
 Selection of fresh fruit juice
 Freshly brewed filter coffee and selection of tea

ENGLISH BREAKFAST

Fluffy scrambled eggs
 Grilled back bacon
 Sautéed mushrooms tossed in fresh herbs and butter
 Grilled seasoned Italian tomatoes
 Grilled beef chipolata sausages
 Warm toasted brown and white bread and preserves
 Selection of fresh fruit juice
 Freshly brewed filter coffee and selection of tea

CONTINENTAL BREAKFAST

Freshly baked assorted muffins
 Assorted glazed Danish pastries
 Homemade mini quiches gratinated with mozzarella
 Sliced fresh seasonal fruit
 Homemade muesli with Cape dried fruit, Greek yoghurt and drizzled with honey.
 Mini croissants & health breads
 Selection of fresh fruit juice
 Freshly brewed filter coffee and selection of tea