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GOEDEHOOP
Wedding Venue

Catering Information

Included with the menu

1 x Jar of juice or water per table

Waiters

Barmen

Coffee and tea

Pre-drinks and Snacks

A variety of canapés and drinks available for your guests to enjoy after the ceremony.

- Choice of 3 canapés R65pp
- Choice of 4 canapés R80pp
- Biltong and droëwors platters R60pp
- Harvest table R100pp
- Harvest plate – Every person get a small plate with savoury snacks and cheeses. R90pp
- Popcorn with spices R500
(Unlimited popcorn after ceremony until reception)

Canapés

Pizza wheels

Cheese griller wrapped in bacon

Tomato and salami skewer

Beef samosas

Fruit sticks

Barbeque meatballs

Bruschetta with tomato, cheese and salami

Savoury biscuit with creamy bacon and onion topping

Drinks

- Mint and lemon infused water R15pp
- Pink lemonade R20pp
- Juices R18pp
- Still bottled water R12pp

- Sangria R40pp
- Alcoholic Fruit Punch R40pp
- Mixed ciders See bar list

Menu 1

(Included in Standard and Always Forever Package)

1 x Starter

1 x Starch

2 x Vegetables

2 x Meat

1 x Salad

1 x Dessert

Starters (Plated)

Caprese salad Bruschetta, drizzled with a balsamic reduction. ❤️

Bruschetta with biltong pâté, peppadew and cucumber.

Refreshing biltong & feta salad.

Mains (Buffet)

Vegetables:

Pumpkin fritters in a lovely, sweet sauce. ❤️

Creamy spinach with feta.

Sweet baby carrots.

Creamy green beans with bacon bits.

Sweet pumpkin tart.

Mixed roast vegetables.

Starch:

Rice **included** free of charge.

Baked potatoes with bacon in a cream sauce.

Baby potatoes smothered in a garlic butter.

Papertert with bacon, mushroom and tomato topping with cheese

Meat:

Rich and warming beef stew.

Chicken and mushroom Pie. 

Beef Lasagne.

Creamy Chicken drumsticks.

A proper farm style Bobotie.

Salads:

Deconstructed Greek salad

Grape salad with nuts.


Potato salad.

Banana salad.

Mango salad (seasonal).

Desserts

Chocolate mousse.

Malva pudding with custard. 

Cheesecake.

Peppermintcrisp Tart

A combination of fudge, brownies and coconut-ice.

Apple tart with custard.

Pavlova with fruit and cheesecake filling.

Extra options

(If you would like to add to your menu)

1 x Starch = R30pp

1 x Vegetables = R30pp

1 x Meat = R50pp

1 x Salad = R25pp

1 x Dessert = R40pp

Extra Meat option at additional cost:

Beef Roast with gravy – **R50pp**

Lamb with a rosemary sauce. – **R60pp**

More Information

No external catering allowed.

Honeymoon suite platters at R100pp.

Breakfast basket at R100pp. (Honeymoon suite only)

Corkage fee of R75 per 750ml bottle of wine. Corkage fee for other drinks on request.

We are not responsible for set-up of one wedding cake. (Standard package)



GoedeHoop Favourite 