



*Troupanit*  
Kapel & Onthaal



Spitbraai Menu

2024/2025





*Spitbraai*

# Menu

2024/2025

THIS MENU INCLUDES A CONTINENTAL BREAD & CHEESE OR SOUP TABLE, 2 MAINS WITH 3 SIDES, 1 SAUCE, AND 1 DESSERT.

AN ADDITIONAL SURCHARGE MAY APPLY IF MORE THAN 2 SPITS ARE REQUIRED.

YOU'RE WELCOME TO USE YOUR WEDDING CAKE AS A PRE-DRINK SNACK OR AS A DESSERT.

COFFEE & TEA WILL BE SERVED FOR 1 HOUR AFTER MAINS. PLEASE MIX AND MATCH ITEMS

TO COMPILE A MENU THAT BEST FITS YOUR STYLE & PERSONALITY.

ADVISE YOUR COORDINATOR ON ANY ALLERGIES OR SPECIAL DIETARY NEEDS IN ADVANCE.

THE MENU MUST BE FINALIZED 4 WEEKS BEFORE YOUR WEDDING.

TERMS & CONDITIONS APPLY

2024 - R 650.00 P/PERSON

2025 - R 700.00 P/PERSON

MENU AS INCLUDED

## HARVEST TABLE

SELECT 1 FROM THE OPTIONS BELOW:

Served during cocktail hour

CONTINENTAL BREAD & CHEESE TABLE SELECTION OF LOCAL & IMPORTED CHEESE, BILTONG & DROEWORS, FRESH FRUIT (SEASONAL) PRESERVES, SPREADS & CRACKERS

OR

CONTINENTAL SOUP TABLE SELECT 3 OF THE OPTIONS BELOW THAT WILL BE SERVED WITH FRESHLY BAKED BREADS TOMATO BUTTERNUT COUNTRY VEGETABLE CHICKEN BEEF & VEGETABLE

PLEASE NOTE:

IF YOU'D LIKE TO ADD TO YOUR MENU, YOU ARE MORE THAN WELCOME TO CHAT WITH US.





*Spitbraai*

# Menu

2024/2025

## MAINS

### MEAT

LAMB, PORK OR VENISON ON THE SPIT WITH ROASTED CHICKEN IN THE SPIT

### SAUCES

SELECT 1 FROM THE OPTIONS BELOW:

MINTED TZATZIKI  
TRADITIONAL GRAVY

### SIDES DISHES: STARCH:

SELECT 1 FROM THE OPTIONS BELOW:

CHEESY GARLIC BUTTER BREAD  
BAKED POTATO WEDGES WITH COARSE SALT  
CREAMY POTATO & MUSHROOM BAKE  
BABY POTATOES & ONIONS (Inside the spit)

AND

SELECT 1 FROM THE OPTIONS BELOW:

BASMATI RICE /PLAIN RICE  
SAMP





*Spitbraai*

# Menu

2024/2025

## MAINS CONTINUED

### VEGETABLES:

SELECT 2 FROM THE OPTIONS BELOW:

- BUTTERNUT WITH CINNAMON & SUGAR
- MEDITERRANEAN ROASTED VEGETABLES
- PUMPKIN FRITTERS IN CARAMEL SAUCE
- CREAMY SPINACH WITH FETA
- SWEET POTATOES WITH BROWN SUGAR
- PUMPKIN TART WITH CINNAMON
- BABY CARROTS WITH HONEY SAUCE
- MUSHROOMS, ONIONS, SWEET PEPPER, AND GARLIC
- SWEET POTATO & BUTTERNUT WITH ROSEMARY
- CAULIFLOWER & BROCCOLI WITH WHITE CHEESE SAUCE
- MASHED GREEN BEANS WITH POTATO & BACON

### SALAD:

SELECT 2 FROM THE OPTIONS BELOW:

- SEASONAL SALAD WITH A DRESSING
- POTATO SALAD WITH DIJON MUSTARD
- MEDITERRANEAN GREEK SALAD
- COUSCOUS SALAD WITH BABY SPINACH, BUTTER CRUST & FETA
- BROCCOLI SALAD WITH CORN, BACON & CHEDDAR
- WATERMELON AND FETA SALAD (SEASONAL)





*Buffet*

# Menu

2024/2025

## DESSERT

DESSERT SERVED WITH COFFEE & TEA

SELECT 1 OF THE OPTIONS BELOW:

BAKED CARAMEL CHEESECAKE

APPLE CRUMBLE TART

MALVA PUDDING SERVED WITH A CREME ANGLAISE

ICE CREAM WITH CHOCOLATE SAUCE

MILKTART

BAKED SAGO PUDDING

PEPPERMINT CRISP TART

GINGER & DATE PUDDING

