

FARAWAY ESTATE *High Overberg*



ACCOMMODATION | FUNCTIONS | WEDDINGS

EETGERY MENU PACKAGES



PICNIC BOXES

R220 PER PERSON

Local Cheese (Brie, goats' cheese, blue cheese) | Cold Meats (Salami, pastrami, biltong droë wors)
Preserves | Seed Crackers | Fresh fruits | Fresh Bread

BRAAI PACKS

R320 PER PERSON (RAW MEAT)

Chicken Skewers | Boerewors | Beef Rump steak | Garlic Bread | Roasted Potatoes with rosemary
Green Salad | Spice and Marinates will be added

KIDS BREAKFAST BOX

R120 PER PERSON

Yogurt | Fruit | Flapjacks | Cheese | Fruit juice | Nutella spread

KIDS PICNIC BOXES

R150 PER PERSON

Cheeses | Cold Meats (biltong and droë wors) | Fruit | Popcorn | Crackers | Steri stimpie

BURGER BOX (SELF-MAKE)

R180 PER PERSON

Brioche buns | Beef patties or chicken patties | Trimmings (tomato, lettuce, mayo, BBQ sauce, pickles, onions) | Cole slaw | Dusted Fries

MEALS AND OTHER ITEMS

SERVES 4-6

Butter chicken, rice, roti's, sambals	R300
Bobotie with yellow rice and Chutney	R300
Beef Lasagna	R250
Chicken Pie	R250
Quiche	R160
(Bacon mushroom and cheddar or Biltong brie and greenfig or Spinach and feta)	

SIDES PER PERSON

(MINIMUM OF 2 PORTIONS PER SIDE)

Garlic Bread	R30
Braai broodjies	R30
Potato Bake	R45
Roasted Baby Potatoes	R30
Homemade Pesto pasta salad	R30
Greek salad	R30
Creamy spinach	R30
Roasted Green beans with almonds	R35
Pumpkin Pie	R30
Corn Riblets	R30
Cole slaw	R30

DESSERTS AND TREATS

Malva Pudding, custard and ice cream (6-8servings)	R250
Brownies, dark chocolate, fudgy, each	R30
Tiramisu (6-8 serving)	R250
Waffles, ice cream, toppings (self-assemble) each	R60



MENU OPTIONS IDEAS

HARVEST TABLE

R250 PER PERSON

Selection of fresh breads, whipped butters (3 flavors), 4 types of local cheeses, 3 types of charcuteries. Homemade preserves, homemade marinated olives, fresh fruit(seasonal), and vegetables (crudité), Dips, Crackers, and breadsticks.

BREAD COURSE

R65 PER PERSON

Freshly baked bread, crackers, whipped butter, marinated olives, homemade preserve.

CANAPE OPTIONS

- Panko Prawns with classic Mary rose
- Bobotie Spring rolls with chutney
- Duck liver parfait on melba, with caramelized onions and truffle
- Basil pesto and tomato, wrap pinwheels
- Bruschetta with red wine pears and gorgonzola
- Mushroom Arancini with truffle aioli
- Tomato and basil Arancini with mozzarella and basil pesto
- Chicken and Waffles with maple syrup
- Caprese Skewer
- Prawn cocktail cones with avocado
- Panko Prawn skewers
- Tomato and thyme tartlets
- Sushi balls with dipping sauce
- Caramelized onion tartlets with whipped feta
- Devilled eggs
- Dusted fries in cones
- Salt and pepper squid in cones
- Saldana Oysters with compressed cucumber and Asian dressing (additional R10 each)

MENU OPTIONS IDEAS

STARTER OPTIONS

- Local Trout with soy sauce with fresh greens and sesame seeds
- Wild Mushroom And truffle ravioli's
- Heirloom roasted Beetroot and goats' cheese with mix seeds and micros salad
- Whole Baked Camembert, with rosemary and honey, served with toasted baguettes (individual Size)
- Heirloom tomatoes, roasted and fresh, homegrown basil, mozzarella, and pesto
- Beef Tartar, Cured egg yolk, crispy capers
- Bone Marrow, with pickled red onions, chimichurri, and fresh bread
- Soup with fresh bread
- Tomato and basil risotto with mozzarella
- Green Risotto, with peas and goats cheese
- Wild mushroom and truffle risotto
- Trout salad with lemon and citrus dressing

MAINS OPTIONS (PLATED)

- Braised Short rib with garlic mash and carrots
- Salmon with coconut dressing, avocado, and coriander
- Onion Risotto, with glazed onions, pickled onion and burnt onion ash
- Tomato risotto with grilled thyme tomatoes, pesto dressing and parmesan
- Miso, soy Salmon Sashimi with cucumber and capers
- Gnocchi with bacon and peas
- Braised and rolled lamb with glazed onions, pomme puree, young vegetables, and salad
- Pork belly with grilled apple and crackling
- Beef fillet with jus, potato pave and young vegetables
- Moroccan Chicken with roasted pumpkin, olives and sweet dates and pomegranates
- Local Trout with garlic soy sauce with fresh greens and sesame seeds
- Grilled Rump beef steak, classic mushroom sauce, potatoes crisps
- Chicken Pot Pies with green beans and crispy potatoes

MENU OPTIONS IDEAS

SHARING TABLE OPTIONS

(MIDDLE OF TABLE/ FAMILY STYLE/ BUFFET STYLE)

- Braised short rib with jus and glazed onions
- Braised whole lamb shoulder with jus
- Whole beef fillet, with mushroom jus, crispy onions
- Chicken skewers with tzatziki
- Local whole fish grilled with apricot butter and lemons
- Rolled confit pork belly with apple and sage
- Vegetarian chili con carne, with varieties of beans, tomatoes, served with sour cream and avocado
- Chicken pie
- Braised Leg of lamb deboned, rosemary jus
- Whole roasted chicken, with fresh lemon and herbs
- Butter Chicken, sambals and rotis

SIDE OPTIONS

- Tamarind Aubergine with labneh and coriander salad
- Roasted baby potatoes with parmesan and rosemary
- Chickpea and bulgur wheat salad with Cucumber, onion, goats' cheese, and pecan nuts
- Classic Caprese Salad
- Grilled Heirloom baby carrots with coconut yoghurt and dukkha
- Quinoa Salad with feta, cucumber mint and crispy chickpeas
- Grilled Mediterranean vegetables with whipped feta and pesto dressing
- Leafy green salad with shaved vegetables and mustard dressing
- Corn riblets with bbq spice
- Pampoen Poffertjies in classic sauce
- Pumpkin Pie with cinnamon sugar
- Greek salad

MENU OPTIONS IDEAS

DESSERT OPTIONS MINI

- Milktart filled brioche doughnut holes
- Tiramisu cream puffs (choux buns)
- Churros with chocolate sauce
- Mini pavlovas with Chantilly and seasonal berries
- Dark Chocolate Brownies with Espresso cream and pecan nuts
- Mini Deep fried apple pies with salted caramel
- Assorted cupcakes

DESSERT OPTIONS

- Baked cheesecake slices with seasonal berries
- Malva pudding with vanilla custard and ice cream
- Candy Store, variety of childhood sweets
- Lemon Meringue
- Chocolate mouse with seasonal berries and sorbet
- Tiramisu plate
- Churros with Nutella chocolate sauce
- Roaming Ice cream cones with toppings

OPTIONS AND PRICES

On next page

OPTIONS

R550 PER PERSON

4 x Canapes
1 x Main - Plated
2 x Sides - In middle of table
3 x Mini Desserts - Desert table or 1 Dessert Plated

OR

R580 PER PERSON

3 x Canapes
2 x Mains - Family/sharing style (middle of table)
2 x Sides
3 x Mini Dessert on dessert table or 1 dessert Plated

OR

R600 PER PERSON

3x Canapes
1x Starter
2 x Mains Sharing
3x Sides
1x dessert Plated

OR

R350 PER PERSON

3 x Canape
2x Main sharing
3 sides

OR

R180 PER PERSON

1 x Plated Main
(Includes bread course)

OR

R450 PER PERSON

1 x Starter
1 x Main
2 x Side
1 x Dessert

OR

R550 PER PERSON

Harvest table
2 x Mains sharing
2 x Sides
1 x Dessert Plated or 3 mini dessert

OR

R200 PER PERSON

Options for Just Canapes
6 x Canapes (sweet canapes can be added)

OR

R250 PER PERSON

Just Harvest table
Dessert harvest Table is available, please contact us

PLEASE NOTE

If any other options (more of less items) please contact me for prices.
Please note options above can be altered.

KIDS OPTIONS

(KIDS UP TO 14 YEARS)

HAPPY MEAL
R180 PER CHILD

Box with:

Chicken strips | Skinny fries | Popcorn | Fresh berries and fruit (seasonal)
Cupcake/Brownie

OR

CHICKEN BURGER WITH CHIPS
R90 PER CHILD

OR

SPAGHETTI AND MEATBALLS (SLANGETJIES)
R80 PER CHILD

OR

MINI PIZZA WITH CHEESE AND HAM
R80 PER CHILD

OR

HOT DOG WITH VIENNA, CHIPS AND TOMATO SAUCE
R60 PER CHILD

Cakes for events also available, please contact us



PLEASE NOTE

Hiring of equipment or plates and cutlery is not included in price

Waiting staff must be organized through venue or client

Tasting of menu, is available on request but for an additional cost's

Final numbers must be finalized 2 weeks prior to function

Transport is excluded in the price per person

Cleaning of hired in items is not included, either organized with venue or additional cost

Chefs Additional cost of R1500 per event, should event be 50 and above

Kids above 10 will be charged halve price (should kids' menu not be chosen)

Kids 14 and above will be charged full price

Service Providers (DJ's, Photographers, event coordinator, bar staff, waiters, planners ect), food is not included, extra food on the day can't be promised, and if they should join the feast, invoice will be sent.

Left over food will be kept for clients, should they not keep it, it will be given to the staff

Dietary requirements should be confirmed 7 days from date.

No Special dietary alterations/ requirements will be done on the day of event

Should the event's timeline change and event exceeds longer than 2 hours from given timeline, R1500 will be charged

Please note that in the kitchen the use of nuts, eggs, gluten and dairy products are used, and traces may be found



EETGERY POLICY

Bookings will only be confirmed with a deposit.

25% Deposito will be required to confirm booking, should booking be more than 90 days from event.

50% Deposito will be required to confirm booking, should the booking be 14-60 days from date.

100% Deposito will be require, should the booking be less than 14days from date of event.

Outstanding balance should be settled 14 days prior to date

Should numbers of guests decrease within 14 days, no alteration will be done

Should numbers of guest increase within 14 days, invoice will be send

Dates will only be held for 2 weeks, should no confirmation or deposit be received, the date will be released.

CANCELLATION

Should Client cancel booking more than 30 days from date, 100% will be refunded.

Should Client cancel booking 30 days for date 50% deposit will be refunded.

Should the client cancel the booking within 30 to 14 days of event, 25% deposit is nonrefundable.

Should the client cancel booking less than 14 days, no deposit will be refunded

Should the event be cancelled by Caterer, Caterer will fully refund any deposit

CLIENT INFORMATION

Name: _____ Surname: _____

Contact nr: _____ Email address: _____

Physical address: _____

DETAILS OF PERSON RESPONSIBLE FOR PAYMENT

Name: _____ Surname: _____

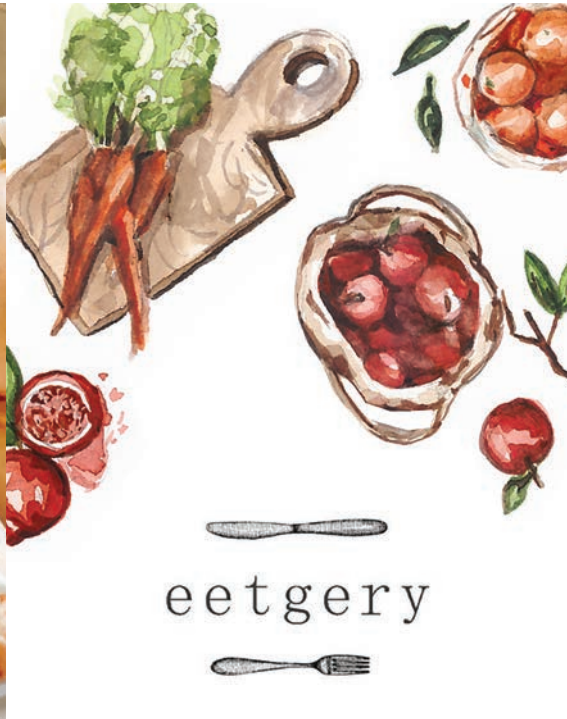
Contact nr: _____ Email address: _____

Physical address: _____

Function Venue: _____ Function Date: _____

Date Signed

Signature



CONTACT US

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Please follow us on Instagram or Facebook: EETGERY. Please feel free to tag us in your memorable events