

MENU OPTIONS 2026/27

AFTER CEREMONY EATS

CANAPES OR HARVEST TABLE OR SOUP & BUTTER CANDLES

SOUP, BUTTER CANDLES, PETITE VETKOEK & ARTISAN BREAD STICKS – SELECT ANY 2 SOUP FLAVOURS

- Kalahari biltong
- Creamy mushroom & thyme
- Moroccan butternut
- Roasted red pepper & tomato
- Farm style chunky beef & vegetable
- Marry me chicken soup
- Cozy potato & leek soup with bacon

Make it the star of the show and serve as a winter warmer with soup during canape hour.

CANAPES – PLEASE SELECT 4

- Pulled pork bao buns with asian rainbow slaw
- Mini beef sliders topped with pinotage grape and onion marmalade, mature cheddar and black garlic mayo
- Mini cheddarmelt beef sliders with biltong aioli
- Bobotie filo cigars
- Panko crumb crusted halloumi cheese fingers with a sweet chilli relish
- Beef rump bruschetta: black bruschetta topped with black garlic cream cheese pate, coffee crusted rump slithers & rocket
- Asian salmon summer rolls with avo, rainbow slaw, coriander, pickled ginger & soy dipping sauce
- Hand cut potato crisps with rosemary salt served in bamboo boats
- Gourmet braaibroodjies with mature cheddar, tomato and onion marmalade
- Focaccia squares margarita style drizzled with balsamic reduction (served warm & cheesy)
- Mini pitas filled with pulled greek chicken & tzatziki with pickled red onions
- Bitterballen with homemade sweet mustard (think beef croquette, the ultimate comfort food!)
- Tapas skewer – stuffed feta peppadew, salami, mozzarella ball, sun kissed cherry tomatoes
- Italian beef meatballs with a melted mozzarella center topped with a basil pesto aioli
- Any beef slider with our signature “slap chips” served in a bamboo boat (**please note: this counts as 2 canapes**)
- Our signature super crispy “slap chips” served in a bamboo cone with roasted garlic mayo/classic tomato sauce

AFTER CEREMONY EATS CONTINUE

CHEESE AND CHARCUTERIE HARVEST TABLE

(Excl. biltong and droëwors – welcome to supply your own)

- Selection of wood fire oven baked artisan breads & crackers
- Signature pates and spreads:
- Basil pesto; biltong pate, peppadew and feta pate, olive tapanade, butter candles
- Variety of local preserves
- Local artisan cheeses
- Salami
- Seasonal fruit, olives and cherry tomatoes
- Balsamic & olive oil



MAIN COURSE

FAMILY STYLE: 6 DISHES

MEATS – SELECT ANY 2

**Our signature slow-roasted baby lamb shanks in a rich tomato and red wine gravy are available on request as a substitute for any meat option. An additional charge will apply. When lamb is selected, option 2 must be a chicken dish.*

BEEF

- Sliced beef fillet with a choice of our signature whiskey cream sauce OR biltong mushroom sauce OR coffee jus (Served mostly MEDIUM with a few pieces WELL DONE)
- Slow roasted beef short rib in a sticky rosemary-tomato and red wine sauce
- Cape malay beef bobotie served in individual crisp filo parcels
- Morish beef hot pot – slow cooked hearty beef goulash in a smokey paprika and red wine sauce with a splash of cream
- Korean style saucy beef pot in a sticky ginger soy sauce served with chili crunch on the side

CHICKEN

- Creamy sherry and mushroom roasted chicken thighs
- Clemengold & sticky honey-ginger roasted chicken thighs & drumsticks
- Farmstyle braided creamy chicken pie in a buttery puff pastry
- Authentic Bo-Kaap butter chicken curry with bombay potatoes served with poppadum's
- Chicken cacciatore – true Italian comfort food - roasted chicken pieces in a rich & rustic tomato, sweet red pepper, mushroom and olive sauce
- "Marry me" chicken thighs served in a creamy garlic, sundried tomato and parmesan sauce

PORK

- Sticky asian pork belly with notes of star anise, orange and ginger with crackling confetti
- Apple cider braised pork shoulder in a rich apple infused gravy with baby potatoes

STARCH – SELECT ANY 1

- Potato dauphinoise – layers of thinly sliced potato, garlic, thyme and spring onion baked in a cream sauce
- Roasted concertina potatoes with bay leaves, lemon, thyme and olive oil
- Farm style potato mash with spring onion, cream and farm butter
- Italian warm potato salad with a basil pesto sauce, sundried tomatoes, grilled peppers, olives and feta
- Sundried tomato couscous topped with blistered heirloom tomatoes, fresh basil and feta
- Savory rice with rainbow pepper confetti
- Risotto style baked mushroom rice



VEGGIES – SELECT ANY 2

- Roasted mediterranean veggies with feta crumble
- Moroccan style roasted butternut drizzled with hot honey, feta and toasted pumpkin seeds
- Our signature pumpkin tart with pecan crumble
- Mini pumpkin fritters with orange blossom caramel sauce
- Spinach, feta and mushroom phyllo swirl tart
- Our signature parmesan crusted roasted cauliflower
- Crisp green beans lusciously covered in a basil pesto cream sauce topped with blistered cherry tomatoes and silky danish feta
- Roasted salted caramel sweet potato wedges
- Cauliflower and broccoli bake with 3 cheese sauce and crisp bread crumb topping
- Farmstyle creamy green beans in a white bechamel sauce with potato and crisp bread topping
- Moroccan spiced roasted sweet potato topped with labneh (yogurt cheese) and herby green sauce
- Cabbage gratin: cabbage in a cheesy bechamel sauce baked to perfection topped with bacon bits

SALAD – SELECT ANY 1

- Baby beetroot salad glazed with balsamic reduction with rocket, danish feta & berries
- Roasted honey pear salad with camembert, peanut brittle, rocket and balsamic reduction
- Shirazi salad – mediterranean chopped salad: cucumber, tomato, olives, marinated peppers and danish feta with a light Italian dressing
- Green goddess salad: cucumber, baby spinach, blanched green beans and apple with an avo base creamy green goddess dressing
- Caesar caprese salad with creamy Italian mozzarella, heirloom tomatoes, basil pesto, creamy caesar dressing and crisp bread morsels



MAIN COURSE: PLATED

PLATED DINING STYLE IMPORTANT INFORMATION

Please note that **only ONE** plated main course may be selected from the six options listed below. Once you have chosen your preferred main dish, the corresponding **“alternative meat” option will automatically apply as the alternative (substitute) protein** for guests who do not eat the main selection (e.g. chicken instead of beef or lamb).

THIS MEANS:

- Guests do **not** choose freely from all six dishes. The event host selects **one main dish only**.
- The **“alternative meat” option linked to that dish** will be served as the second meat.
- Both dishes will be served with the **same sides and sauces**.

PLATED DINING STYLE (SELECT ANY 1)

LAMB SHANK

Slow roasted lamb shank in red wine, tomato & rosemary; Farmstyle confit garlic mash; Seasonal veg; Balsamic roasted baby onions.

Meat Alternative: Roasted lemony chicken quarter with same sides.

COFFEE FILLET

Seared beef fillet with our signature coffee jus; Roasted veg; Crisp filo parcel on romesco sauce; Crisp rosemary smashed potatoes.

Meat Alternative: Roasted chicken quarter in creamy basil pesto sauce with same sides and sauces.

BILTONG FILLET

Seared beef fillet; Biltong cream sauce; Farmstyle mash; Roasted mediterranean veg.

Meat Alternative: Chicken quarter with white wine & mushroom cream sauce with same sides.

WHISKEY FILLET

Seared beef fillet; Our signature whiskey-garlic cream sauce; Roasted honey butternut; Buttery whiskey glazed pearl onions; Farmstyle potato mash.

Meat Alternative: 2 Deboned chicken thighs with same sides.

PORK BELLY

Apple cider crisp pork belly; Apple, mint & sage crema; Irish colcannon; Apple & rocket slaw.

Meat Alternative: Soy & ginger glazed deboned chicken thighs with same sides.

BEEF SHORTRIB

Slow roasted sticky short rib in sherry, tomato & thyme; Creamy samp; Crisp green beans.

Meat Alternative: Chicken cacciatore alternative with same sides & sauce



DESSERT

MINI DESSERTS

MINI DESSERTS (PLEASE SELECT 4 OPTIONS)

- Lemon meringue dessert pots
- White chocolate coffee tiramisu (our signature dessert)
- Malva puddings with vanilla bean custard
- Classic crème brulee (also available in lemon & coffee variation)
- Amarula milktart pots (can be ordered without amarula)
- Nutella chocolate mousse pots
- Black forest chocolate mousse pots
- Salted caramel baked cheesecake
- Strawberry & white chocolate fridge cheesecake pots
- Baklava cheesecakes baked in filo with icing sugar dust
- Pavlova with lemon custard, berries and berry coulis
- Peppermint crisp tart pot
- Our signature fudgy chocolate brownies (double chocolate/oreo/biscoff/peppermint aéro)
- P.S I love you blondies
- Baklava



MIDNIGHTS SNACKS (OPTIONAL EXTRA)

SELECT ANY 2 – R100PP (2026)

- Bobotie spiced meatballs with cape malay peach & mint chutney
- Plankie steaks with black garlic mayo or chimichurri sauce
- Mature cheddar toasties with chakalaka dipping sauce
- Braaibroodjies: cheddar, tomato & onion marmalade
- Panko crumb chicken tenders with peppadew mayo
- "Slap chips" with tomato sauce and vinegar...just as it should be

An unforgettable experience sure to take your breath away and leave your guests in awe!

PLEASE NOTE

In the event of a Foot-and-Mouth Disease outbreak in South Africa resulting in increased meat costs or supply restrictions, the venue reserves the right to adjust menu prices. Any increase will be for the couple's account. Alternatively, the couple may choose an alternative meat or protein option, subject to availability.

PLEASE ENQUIRE FOR OUR BAR MENU

SHOULD YOU HAVE ANY FURTHER QUESTIONS:

KINDLY EMAIL US @ ADMIN@SIMPLICITYVENUE.CO.ZA

SIMPLICITY

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