



THEME DINNER DÉCOR AND MENUS 2010

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ZORBA'S GREEK TAVERNA

Décor

- Seating will be round tables of 10 people each
- The room is decorated in blue and white – Greek colours
- Tables are dressed with white or blue tablecloths
- Pots with fruit
- Ceiling draped in blue and white
- Décor includes: white chair covers, blue tie backs and white or blue linen serviettes
- The meal is served from a buffet

Menu

MEZEDAKIA

Tapenade (*Black Olive, anchovy and caper paste served with fresh village bread*)

Sikotakia (*Chicken Livers Pan-Fried in Butter, seasoned with Oregano and lemon juice*)

Spanakopita (*Phyllo Pastry stuffed with spinach and feta*)

Keftedes (*Spicy Cocktail Meatballs*)

Haloumi (*Fingers of Greek Cheese Village Style*)

Taramasalata, Tzatziki, Hummus, Skordalia and Melinzosalata Dips

SALATA

Greek Salad (*Lettuce, Cucumbers, Olives, Tomatoes & Feta Cheese*)

Marinated Chicken, Couscous and Avocado with sun-dried Tomato Pesto (*Char-grilled Chicken Breasts basted with Chilli, lime and Sesame Dressing, served on a bed of greens and Tabbouleh (Couscous, diced tomato, Parsley and Onions)*)

Tiganita (*Fried Aubergine and baby Marrow in a light batter on a Tomato and Feta Salad drizzled with Balsamic Vinegar and Olive Oil*)

PSOMI Baskets of warmed Pita triangles, whole loafs and Sourdough Bread drizzled with a Basil Pesto



MEAT, SEAFOOD AND POULTRY

Arni Kleftiko (*Young lamb on the bone, piquantly seasoned with a bouquet of mountain herbs and cooked slow until tender topped with caramelised onions*)

Kota Methismeni (*Fillet of Chicken sautéed with mushroom and onions, flamed with Ouzo and Fresh Cream*)

Beef Corfu (*Medallions of Beef stuffed with Danish Feta, Mozzarella, and a basil pesto on Baby Spinach topped with a creamy Madagascan Peppercorn Sauce*)

Kalamarakia mixed Grill (*Calamari Heads, Grilled Calamari and Strips of Calamari Steaks with Lemon, Garlic and Peri-Peri*)

Vegetable Moussaka with Ricotta Topping including Roast Butternut, baby Spinach, Potato Slices, Tomato Concasse and Lentils alternately layered with a Cream Cheese Sauce

Paprika, Garlic and Rosemary Baby Potato Wedges

Tomato and Oregano Rice

THE EIGHTH DEADLY SIN

Decadent Chocolate Torte with Orange an almond Cream served with Pears preserved in Clove, Fringelike and Rosewater Syrup

Baklava Pecan Nuts and Almonds between layers of Phyllo Pastry in thick Syrup

Double Thick Yoghurt Cheesecake alternately layered with Roasted Nuts and Honey sprinkled with Almond Halva

Walnut and Ricotta Cake Garnished with Chocolate Curls

Seasonal Fruit Salad Sprinkled with a Mint and Vanilla Pod Sugar



HOUDINI'S MAGIC LOUNGE

Décor

- Seating will be round tables of 10 people each
- The room is decorated in black, white and red colours
- Tables are dressed with black or red tablecloths
- Top hat with magic hand and cards placed on a mirror with small fairy lights
- Ceiling draped in black, white and red
- Décor includes: black chair covers, red tie backs and red linen serviettes
- The meal is served from a buffet

Menu

STARTERS

PLATED STARTER

A Scrumptious Salad of Smoked Chicken, Pineapple, Bean Sprouts and Pecan Nuts set on a mixed field of Greens with a mild Curry Apricot Dressing

ON THE BUFFET

Selection of Vegetarian Style Salads on the Buffet

Assortment of Home-baked Breads served in baskets on the Tables

MAIN COURSE

Greek Lamb Casserole with Mint, Tomato and Yoghurt then baked with Phyllo Pastry
Traditional Chicken Curry finished with Coconut Flakes
Grilled fillets of Canadian Salmon on Creamed Spinach with a Shrimp and Mussel Cream Sauce

Rosemary and Paprika roasted New Potatoes
Savoury Stir-fried Rice
Home-made Penne Pasta with a Chilli Tomato Sauce and Parmesan Cheese
Steamed Seasonal Vegetables with toasted Almonds and crumbled Feta

DESSERT

Steaming Hot Malva Pudding with Butterscotch Sauce, Vanilla Custard and pouring Cream
Seasonal Fruit Chunks with Berry Compote
Caramel and Cappuccino Cheesecake with a rich Chocolate topping
Classical Chocolate Mousse with cracked Sesame Brittle
Black Forest Trifle
Pear and Almond Tart

ALPINES BLEND OF FILTER COFFEE AND TEAS



ALPINE ROYALE CASINO

Décor

- Seating will be round tables of 10 people each
- The room is decorated with black, white and red
- Tables are dressed with red table cloths
- Candelabra placed on a mirror with casino chips and cards
- Décor includes: white and red chair covers, red serviettes, black tie backs
- The meal is served from a buffet

Menu

STARTERS

A Scrumptious Salad of Smoked Chicken, Pineapple, Bean Sprouts and Pecan Nuts set on a mixed field of Greens with a mild Curry Apricot Dressing

Selection of Vegetarian Style Salads on the Buffet

Assortment of Home-baked Breads served in baskets on the Tables

MAIN COURSE

Greek Lamb Casserole with Mint, Tomato and Yoghurt then baked with Phyllo Pastry

Traditional Chicken Curry finished with Coconut Flakes

Grilled fillets of Canadian Salmon on Creamed Spinach with a Shrimp and Mussel Cream Sauce

Rosemary and Paprika roasted New Potatoes

Savoury Stir-fried Rice

Home-made Penne Pasta with a Chilli Tomato Sauce and Parmesan Cheese

Steamed Seasonal Vegetables with toasted Almonds and crumbled Feta

DESSERT

Steaming Hot Malva Pudding with Butterscotch Sauce, Vanilla Custard and pouring Cream

Seasonal Fruit Chunks with Berry Compote

Caramel and Cappuccino Cheesecake with a rich Chocolate topping

Classical Chocolate Mousse with cracked Sesame Brittle

Black Forest Trifle

Pear and Almond Tart

ALPINES BLEND OF FILTER COFFEE AND TEAS



MOROCCAN MOSAIC

Décor

- Seating will be round tables of 10 people each
- The room is decorated with the red and cinnamon
- Tables are dressed with black or red table cloths
- Bronze Moroccan lamps
- Décor includes: black chair covers and red and black linen serviettes
- The meal is served from a buffet

Menu

STARTERS

Marinated Calamata olives, marinated in chilli, cumin, garlic and olive oil
Herb marinated feta cheese, Arabian countries use Pannier, and witch is not that great and tasteless
Mini pita bread and chapattis
Cucumber and yoghurt dip
Marinated dates
Grilled eggplant, marrow and peppers

MAIN COURSE

Marsala grilled line fish
Jeera and capsicum grilled prawns
Garlic and chilly calamari
Coriander scented cous cous
Rogan Josh, lamb shank cooked in aromatic spices
Shish kebab, chicken kebab served on a skewer with chapatti, and condiments
Moroccan vegetables
Veetee, mushroom, saffron and lemon rice

DESSERT

Platters of fresh seasonal fruit
Baklava
Honey sponge with ginger syrup
Moca java and chocolates



ALPINE HEATH RESORT

ALPINES BLEND OF FILTER COFFEE AND TEAS

KHALAHARI BUSHMAN'S CAVE

Décor

- Seating will be round tables of 10 people each
- The room is decorated with the hessian and cinnamon
- Tables are dressed with black and khaki table cloths
- A bushman's fire place, bow and arrow will be the centre piece on each table
- Ceiling draping
- Décor includes: black chair covers, black and orange serviettes and black tie backs
- The meal is served from a buffet

Menu

STARTERS

Platters of Half Shell New Zealand Mussels with Lemon Vinaigrette
Sesame Crumbed Cheese with a Mixed Berry Compote
Poppy Seed crumbed Chicken Winglets with Home-made Prune Chutney
Avocado and Biltong Platter garnished with Peppadews and Olives
Mixed Green Salad with assorted Condiments and Dressings
Mixed Vegetable and Pasta Salad with a Citrus Mayo Dressing
Classical Three Bean Salad with Sweet and Sour Dressing
Mini Phyllo Parcels filled with Traditional Shrimp and Peach Salad

Selection of Home-made breads and Rolls

MAIN COURSE

Ostrich Bobotie
Flavoured with Juniper Berries, Bay Leaf, Spices and Chutney then baked with an Egg Custard
Traditional Oxtail
Cooked with Red Wine and Root Vegetables finished with Butter Beans
Whole Baked Canadian Salmon
With Fresh Herbs, Lemon and Garlic finished with a Ginger and Litchi Sauce
Malay style Chicken and Calamari Korma
Tender Chicken Breast braised in mixed Marsala Spices and Tomato Chutney then finished in Plain Yoghurt
and garnished with grilled Calamari pieces
Grilled Lamb, Pepper and Apricot Loin Chops
Served with a Mild Apricot Chutney

Creamed Spinach and Mushroom Pie with a Phyllo Crust
Cinnamon and Orange Butternut baked with Cream Cheese
Traditional Roast Potatoes
Steamed White Rice with Savoury mix

DESSERT

Sticky Toffee Pudding with Vanilla Custard and Pouring Cream
Rooibos Milk Tart
Lemon Meringue Pie
Traditional Koeksisters with Ginger Syrup
Seasonal Fruit Salad
Classical Orange and Chocolate Mousse Cake
Mini-Toffee Banoffee's

CARLO'S MEXICAN FIESTA

Décor

- Seating will be round tables of 10 people each
- The room is decorated with a Mexican Desert Scene and Sombreros
- Colourful ceiling drapes with fairy lights
- Tables are dressed with colourful fabric
- Colourful chair covers
- Lanterns are placed on the tables
- The meal is served from a buffet

Menu

STARTERS

Mexican Frittatas with Avocado and Tomato Salsa
Hot Spicy, South-western Buffalo Wings
Sherry Marinated Grilled Chipolatas
Fried Pumpkin Fritters served with a Sweet Chilli Relish
Marinated Shrimp and Baby Corn Served with Olive Tapenade
Deep-fried Jalapeno Peppers filled with Cilantro Cream Cheese
Nacho Chips served with Tomato Salsa, Guacamole and soured Cream

Braised Raspberry Chickpeas with Pepperoni and Bacon
Citrus Carrot and Pineapple with a ginger zing
Mixed Green Salad with Roasted Cumin Seeds

HOT BUFFET

Mexican spiced Lamb Stir-fry with Maize Meal Roti served with Somp and Cucumber Yoghurt
Ground Beef Enchiladas with Re-fried Beans and Salsa served in crispy Taco Baskets
Paprika Chicken with Cumin Cream Sauce
Mexican Omelette Soufflé with Onions,
Peppers and Red Chillies cooked to order
Mussel Pot with a Garlic and Herb Cream Sauce
Wood-Roasted Vegetables tossed in a Sweet and Sour Sauce
Sunflower Seed and Nut Fried Rice
Peri-peri Sautéed Potato wedges

DESSERTS

Mascarpone Brule with a Caramel and Pistachio Nut topping
Bitter dark Chocolate and Orange Mousse
Fresh Seasonal Fruit chunks with Butterscotch and Strawberry Dips
Rum and Raisin soaked Bananas served in Hot Crepes
Apple and Pear Flan set in a Chocolate Ginger Biscuit Base topped With a Tequila infused Cream
Cheese board with Savoury Crackers and Tequila preserved Figs



NEW ORLEANS MARDI GRAS

Décor

- Seating will be round tables of 10 people each
- Colourful ceiling draping with fairy lights
- Candelabras with masks
- Tables are dressed in white or black table cloths and multi coloured overlays
- Multi coloured serviettes are placed on the tables
- Chair covers

Menu

JAZZY JAYES SOULFOOD JOINT

Creamy Cajun and Mustard Potato Salad
Spicy Chicken Wings with Chopped Pecans and Pineapple
Californian Sun-Roasted Tomatoes filled with Gulf Shrimps in a Lemon Dressing
Mr B's Coconut and Beer Battered Crabsticks on a Garlic Spinach Salad
Honey and Cinnamon Sweet Potato Fritters with an Orange Marmalade Mayonnaise
Maryland Corn and Black-eyed Bean Couscous Salad
Braised Cabbage and Bacon Salad with a Cumin Rosemary Dressing
Jamilas Spanish Green Salad with roasted Chickpeas and Almonds

NEW ORLEANS DOCKSIDE DINER

Memphis Cherry and Tennessee Bourbon Chicken Casserole
Cajun Creole baked Line-fish finished in a Lemon and Lychee Sauce
Boston BBQ Prime Beef Rib Steak with a Mushroom, Red Pepper and Onion Sauce
Crispy Sweet and Sour Pork Belly Ribs

Carnival Sautéed Potatoes with Kidney Beans and deep-fried Garlic
Emirels mixed Roasted Vegetables with Globe Artichokes and whole fresh Herbs
Dunbars Carnival Savoury Rice

BAYOU BOBS SNACK SHACK

Peach Apricot Bread Souffle with White Chocolate Sauce
Dooley American Berry Cheesecake
Felixes Choc-mint Gateaux
Louisiana Passion Fruit Meringue Pie
Sickly Sweet Pumpkin Chiffon Pie
Sangria flavoured Fruit Salad

ALPINES BLEND OF FILTER COFFEE AND TEAS



SUZIE'S SHEBEEN

Decor

- Seating is at 8ft tables with newspaper overlays
- All food is served from a shack buffet decorated with oil drums, crates and vegetables
- Cutlery and butter are placed in tins on the tables
- Salt and pepper portions are scattered on the tables
- Candles are placed in wine bottles on the tables
- Paper serviettes and toilet rolls are used
- Black chair covers

Menu

NEKATAMBES SALAD BUFFET

Mixed Green Salad with Various Dressings and Condiments
Madunas Pasta Noodles with Chicken and Virgin Olive Oil
Sitholes Spiced Pineapple Salad with a Curry and Apricot Dressing
Potato and Shaved Biltong Salad with Soured Yoghurt
Shrimps and Baby Marrow in a Raspberry and Sherry Dressing tossed with roasted Cashew
Blue Cheese and Walnut Muffins with a Peppadew Mayonnaise
Home-made Breads including Corn Bread and Beer-Bread

FROM SUZIES KITCHEN

Mamelodi Lamb Casserole cooked with Dried Fruit, Cinnamon and Turmeric
Kwafubezi Oatmeal and Coconut crumbed Chicken Pieces served with Spicy Tomato Relish
Injabula Inhlanzi Creamy Seafood Casserole
Imkomo Beef and *Itamati* Potjie with Green Garden *Ubhontshisi*
Ikhabisi Braised Cabbage and Potato with Black Pepper
Dinawo Sautéed Sugar beans and Samp with Onions and Carrots
Mr Celes Spicy Rice

SIBEKOS PASTRY SHOP

Irene's Cinnamon spiced Apple Crumble
Polokwane Lemon and Orange Cheesecake with bitter dark Chocolate shavings
Cappuccino Mousse Gateaux

Khubekas Traditional Granadilla Meringue Pie with a Citrus Pastry crust
Bonakeles Hot Mint and Maple Syrup Sponge Pudding
Philanes Plaited Sweet Dough with Stock Syrup
Filter Coffee with Condensed Milk



GERMAN BEERFEST

Décor

- Seating will be round tables of 10 people each
- Décor includes: chair covers, table linen, overlays
- Centre Pieces
- Germany flags
- The meal is served from a buffet

Menu

STARTERS

Kassler Ribs & Other Cold Cuts
Alaskan Smoked Salmon and other Fish Delicacies with Horseradish Cream and Lemon Dressing
Bavarian Potato Salad with Dill, Spiced Sausage &
Whole Grain Mustard Dressing
Marinated Carrot and Beetroot Salads with assorted Dressings
Beer Battered Seafood with Paprika Mayonnaise
Vegetable Quiche
German Green Salad with Dressings &
Assorted Condiments

HOT BUFFET

Selection of German Sausages with Mustards including Kaaswurst, Knackwurst, Botwurst and Frankfurters
Roasted Pickled Crispy Eisbein on Cider flavoured Sauerkraut
Beef Strip Stroganoff with a Paprika Sour Cream, Peppers and Gherkins
Herb Crumbed Chicken Schnitzels with Fresh Lemon and Capers
Baked Pink Salmon with a Creamy Litchi Sauce
Spinach, Mushroom and Phyllo Pie
Rosemary and rock Salt Roasted Potato Wedges

DESSERT

Hot Orange Sponge Pudding with Chocolate Butterscotch Syrup
Apple and Blueberry Crumble with Vanilla Custard
Honey, Almond Praline and Mascarpone Cheesecake
Mocca and Chocolate Swirl Mousse with Sugar frosted Berries
Mint scented Seasonal Fruit Salad
Black Forest Gateau spiked with traditional Kirshwasser Liqueur



ALPINE HEATH
RESORT
ALPINES BLEND OF FILTER COFFEE AND TEAS

UMZIKI WATERING HOLE

Décor

Minimum of 60 people.

- This is an outdoor dining area seating 250 pax with an Assador Spit.
- Only available for groups over 60 Delegates
- Unamplified entertainment is acceptable (**no amplified music is permitted**)
- A midnight close is applicable at the Boma

BOMA BRAAI MENU

SOUP

Sugar bean and barley broth with Herbed Croutons
(Winter Months Only)

SALAD AND STARTER BUFFET

Chilli Sweet Potato Fritters with Garlic Potato Dip
Pineapple and Beef Strip Stir-fry Salad with Ginger, Sesame and Honey Dressing
Peppadew, Feta and Vegetable Pasta Salad with a Basil Tomato Dressing
Green Peppercorn Chicken Liver Pate with Chocolate Health Bread
Platter of marinated Mussels with a Herb and Pine-nut Crust
Green Salad with Sprout and Dried Mango served assorted Dressings and Condiments

Selection of Home baked Breads, Garlic Loaf, and Cocktail Buns

HOT SELECTION

OVER THE BURNING COALS

Mild Peri-Peri Butter-fried Chickens **OR** Sticky Chicken Kebabs
Monkey-gland Marinated Tenderised Beef Steaks **OR** BOEREWORSE
Mustard and Rosemary Lamb Cutlets **OR** Apricot and Pepper Lamb Sosaties
Whole Braaied Line-fish cooked with Garlic, Herbs and Lemon
Venison Kebabs with Cape dried Fruit and Honey

IN THE POTS

Cut Corn with Sauté Vegetables and Butter
Spicy Ratatouille Vegetables with Tomato Sambal
Lentil and Coriander Rice
Roasted Boere Pumpkin in an Orange and Ginger Cream
Traditional Phutu Pap
LEMON and Garlic Roasted New Potatoes
Tomato and Onion Braai Sauce
Three Peppercorn Pepper and Mustard Sauce

ADDITIONAL HOT ITEMS with Surcharges

Whole Lamb on the Spit – R50.00 per person (minimum 50 persons)
Whole Pig on the Spit – R45.00 per person (minimum 50 persons)
Oxtail, Butterbean and Red Wine Potjie – R35.00 per person (minimum 50 persons)

DESSERT TABLE

Chocolate dipped Éclairs piped with Amarula Cream
Lemon and Mint Meringue pie
Granadilla Cheesecake on a Ginger Biscuit Base
Fresh Seasonal Fruit Salad
Cinnamon and Almond Milk Tart
Hot Sticky Toffee Pudding served with Vanilla Custard and Pouring Cream
South African Cheeseboard with Savoury Crackers, Fig and Ginger Preserves