



INSINGIZI

EAT · PLAY · RELAX

2021 Wedding Menu Options

Wedding menus can be customised to ensure the bride is thrilled with her selection of dishes.

In line with our flexible approach, which allows each bride to reflect her personal style, our team has simplified menu-making with choices that enable you to build a menu that suits you and your budget.

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COURSE	OPTION 1	OPTION 2	OPTION 3
Starter	1 x Platted Starter OR Grazing Table	1 x Platted Starter OR Grazing Table	1 x Platted Starter OR Grazing Table
Main	Platted Main with option of 1 meat, 2 sides, 1 starch	1 x Platted Starter OR Grazing Table	Harvest Table main with option of 3 meats, 3 salads, Breads & Dip selection, Cheese & Preserve selection
Dessert	1 x Platted Dessert	2 x Platted OR Buffet Dessert	1 x Platted Dessert
Cost per head (2021)	R390	R445	R470



Starter Menu Options

- **Bread / Rolls served on the table**
- Mini bobotie
- **Prawn and avocado salad finished off with a lemon and lime vinaigrette**
- Smoked salmon, cream cheese and spring onion crepe
- **Antipasti platter – salami, gammon, olives, feta, cherry tomatoes & hummus**
- Smoked chicken with avocado and cream cheese topped with cranberry dressing and served on a bed of crunchy lettuce
- **Butternut or red pepper & pear soup**
- Baked cambrini with pear and rocket salad
- **Mini bunny chows – filled with lentil curry and served with sambals**
- Phyllo pastry rolls – filled with butternut, spinach and mozzarella (or substitute with a different cheese).
- **Phyllo baskets filled with cherry tomatoes, basil and feta**

Please note: A surcharge of R20 is charged if snacks are used in place of a starter

Main Course Menu Options

- Roast lamb – slow roasted with rosemary
- **Fillet of beef – coated with a mustard and peppercorn rub and cooked to perfection**
- Roast pork – served glazed with honey and served with lots of crackling
- **Gammon – roasted – the traditional way**
- Roast chicken – served with homemade stuffing
- **Chicken parmesan topped with a creamy cheese sauce**
- Curry – chicken and prawn, lamb, beef, lentil or chicken – all served with poppadoms and sambals
- **Chicken and mushrooms in a creamy sherry – succulent chicken thighs at their best**
- Beef bourguignon

Vegetarian Options:

- Spinach, butternut and feta / or ratatouille phyllo pie
- Mushroom strudel

To accompany your main meal please choose any three of the following:

Salads:

- Garden salad – a traditional green salad
- Tomato, mozzarella and pesto salad
- Couscous, butternut and chilli salad

Vegetables:

- Roasted butternut with honey & cinnamon
- **Selection of seasonal vegetables**
- Broccoli and cauliflower bake
- Cream spinach

Starches:

- Roast potatoes
- New potatoes – seasonal
- Rice

Dessert Menu Options

- Profiteroles – topped with chocolate and filled with fresh cream
- **Mini pavlovas filled with cream and seasonal fruit**
- Ice cream with chocolate and butterscotch sauce
- **Chocolate brownies and orange ice cream**
- Malva pudding – served with custard
- **Individual apple strudel with cream**
- Homemade fruit sorbet
- **Mini lemon meringue**
- Peppermint crisp tart
- **Pecan nut tarts**
- Lemon posset
- **Crème brûlée**
- Milk tart
- Tea and coffee is served at the end of the meal at no extra cost

Note: A surcharge of R10 pp applies for any of the above as a trio of desserts