



Wedding Catering 2026

This menu document has been thoughtfully compiled based on years of catering experience. The options included here are dishes that consistently deliver on flavour, presentation, and smooth service — ensuring that your wedding meal is enjoyed by you and your guests without unnecessary complications or delays. While creativity and personal touches are always welcome, these menus are designed to complement the most venues, the flow of the day, and the overall guest experience.

Our aim is to make the catering aspect of your event as effortless and enjoyable as possible, while still offering food that feels generous, memorable, and celebratory. We are always happy to guide you, make recommendations, and assist with customisation where needed — drawing on our hands-on knowledge of what works best.

Pre Wedding Night

The evening before the wedding is all about arriving, unwinding, and spending relaxed time together with close family and friends. After a day of travel and preparations, we find that keeping the pre-wedding meal simple, hearty, and informal works best.

Casual options such as a relaxed BBQ with fresh salads and breads create an easy, social atmosphere and allow guests to help themselves without fuss. Alternatively, a comforting one-dish meal like a hearty lasagne served with sides is always a favourite — satisfying, familiar, and stress-free.

How we can help:

Italian Style Beef and Tomato Lasagne	N\$65 per person
Homebaked Mini Rosemary and Black Olive Focaccia Rolls, Butter	N\$25 per person
Good old Potato Salad with Bacon, Gherkins, Red Onion and Mayonnaise	N\$35 per person
Crisp Garden Salad with Farm Lettuce, Tomatoes, Cucumber, Olives, Feta and a Selection of Salad Dressings	N\$45 per person
Garlic Bread (individual garlic butter stuffed brotchens, wrapped in Foil)	N\$25 per person
Curried Noodle, Green Pepper and Crisp Onion Salad	N\$35 per person



Wedding Day – While Getting Ready

The wedding day is filled with excitement and activity, and it's easy for meals to be overlooked while everyone is focused on getting ready. It is important that the bride, groom, and wedding party eat something during this time to stay energised and comfortable.

Grazing platters work exceptionally well on the day. They are ideal for feeding a variety of people who are involved behind the scenes — including hair stylists, makeup artists, photographers, and the wider wedding party.

Normally the Groomsmen also gather together during this time, and grazing-style snacks are far more practical than a sit-down lunch. Platters allow everyone to simply grab and go while getting ready or attending to their duties, without interrupting the flow of the day. It's an easy, flexible solution that keeps everyone satisfied and the atmosphere relaxed.

Grazing Platter Options:

Wedding Day Brotchen Platter with freshly baked Mini Brotchens, filled with: Cheddar and Tomato; Creamy Chicken Mayo; Salami, Onion and Gherkin; Cheese, Ham and Lettuce and Egg Mayo Salad

Platter with 20x Mini Brotchens @ N\$350; Platter with 30x Mini Brotchens @ N\$525;

It's a Wrap Sandwich Platter with Creamy Chicken Mayo Wraps; Tomato, Mozzarella, -Bacon Mini Quesadilla's; Beef, Sweet Mustard and Cheddar Wraps; Ham, Cheese and Tomato Toasties and Mini Oat Bran Loaves with Cream Cheese and Caramelised Onions

Platter for 2 @ N\$320, 4 @ N\$640, 6 @ N\$960, 8 @ N\$1280

I survived the Week Grazing Platter with Sesame Crumbed Chicken Strips, Biltong-Chutney-Cream Cheese Springrolls, Mini Chicken-Mayo Wraps, Beef and Belle Pepper Skewers, Ham, Cheese and Gherkin Skewers, Tortilla Mini Pizza Triangles and Bacon-Spring Onion Quiches

Platter for 2 @ N\$380, 4 @ N\$760, 6 @ N\$1140, 8 @ N\$1520

Meat Lovers Delight Platter with Cold Meat and Cheese Charcuterie Skewers, Crostini with Basil Pesto Cream Cheese and Biltong, Droëwors, Landjaeger and Biltong Skewers, Kapana Mini Pizza's, BBQ Beef and Belle Pepper Skewers, Bobotie Springrolls, Crumbed Sesame-Chicken Strips and Bacon-Spring onion Tartlets

Platter for 2 @ N\$420, 4 @ N\$840, 6 @ N\$1260, 8 @ N\$1680



Wedding Day – Grazing Hour

While a grazing table can be a lovely visual feature, we can also do **Served finger food** for this part of the day. From experience, served snacks are far easier to control — ensuring that every guest gets to enjoy a piece of each item, rather than some options disappearing too quickly.

Served finger food is also particularly effective during the warmer months. It helps greatly with managing flies and keeps food fresh and presentable, while still allowing guests to mingle, chat, and move around freely.

Our Harvest Grazing Tables are designed as a *beautiful, social start* to your celebration – generous, seasonal and thoughtfully curated. Perfect for keeping guests happily nibbling while photographs are taken and champagne is poured.

Here's four thoughtfully curated options to suit different celebration styles and budgets

1. Harvest Welcome Table

A relaxed, beautifully styled table to welcome guests and take the edge off while photographs are taken.

Price per person: N\$100

Includes:

- Selection of seasonal farm cheeses (2 varieties)
- One house-made spread (biltong cream cheese **or** lemony-cumin hummus)
- Fresh baguettes, crostini & homemade Rosemary-Rock Salt crackers
- Farm Butter, Preserves
- Marinated olives, pickles & savoury popcorn
- Seasonal fresh fruit, nuts, herbs & edible garnishes

2. Harvest Classic Grazing Table

Our signature grazing table – abundant, familiar and crowd-pleasing.

Price per person: N\$150

Includes everything from the Harvest Welcome Table, plus:

- Expanded cheese selection (3 varieties)
- Biltong, droëwors and salami
- Cape Malay beef bobotie spring rolls
- Bacon & spring onion mini quiches
- Roasted tomato & cream cheese tartlets



3. Harvest Hearty Grazing Table

A more filling grazing table with a clear protein focus, designed to comfortably carry guests through to dinner.

Price per person: N\$180

Includes everything from the Harvest Classic Grazing Table, plus:

- One hero protein station (choose one):
 - Sesame-crumbed chicken strips with sundried tomato pesto dip (5 strips per person)
 - Mini gourmet boerie rolls with caramelised pineapple & bacon crumbs
 - Beef meatball skewers with cucumber ribbons & pickled ginger (2 per person)
- Sweetcorn pancakes filled with smoky chicken & roasted red pepper relish
- Antipasto skewers with mozzarella, sundried tomato, basil & cured ham

4. Harvest Luxe Grazing Table

A lavish, highly styled grazing table with layered flavours and elegant details.

Price per person: N\$220

Includes everything from the Harvest Hearty Grazing Table, plus:

- Premium cheese selection (4 varieties)
- Additional charcuterie selection
- Rice paper rolls with smoked salmon, strawberry, mint & chilli-soy dip
- Goat's cheese stuffed mushrooms with coriander-cashew pesto
- Feather-light éclairs filled with roast beef, caramelised onion & rocket cream cheese
- Medjool dates stuffed with Landjäger, served with chive crème fraîche

Note:

All grazing tables are styled and assembled on-site using seasonal produce. Quantities are carefully calculated to suit the chosen option, ensuring generosity without unnecessary excess or waste. We provide all serving equipment required to create the grazing table, including platters, bowls, wooden boards, discs and styling elements. This ensures a cohesive, beautifully presented table without the need for additional rentals or arrangements.

Our team sets up and styles the table on-site, allowing couples and planners to enjoy a seamless, stress-free experience.



Here's our Served Finger Food Options:

- 2 items per person @ N\$60
- 3 items per person @ N\$90
- 4 items per person @ N\$120
- 5 items per person @ N\$150
- 6 items per person @ N\$180
- 8 items per person @ N\$240

Options to choose from (note that of each option there will be 1 piece per person unless its something like Crumbed Beef Strips, in which case there will be 5x crumbed pieces per person.

If it's a dip, there will be a bowl of dip per platter where applicable

Savoury:

Strawberry, Mint, Smoked Salmon and Cucumber Noodle Rice Paper Rolls with a Chili-Soy Dipping Sauce

Bacon and Glazed Cherry Sticks drizzled with a Balsamic Reduction

Medjool Dates (3 dates per person) filled with Landjaeger and served with a Chive-Crème Fraiche dip

Lemony-Cumin Hummus and Fresh Vegetable Sticks in Glasses

Anti Pasto Sticks with Mozzarella, Sun Dried Tomatoes, Basil and Salami

Caramelised Onion and Blue Cheese Pizettes

Courgette and Feta Fritters with Whipped Feta and Roasted Vegetable Salsa

Sweetcorn Fritters with Smokey Chicken and Roasted Red Pepper Topping

Spinach and Sesame stuffed Chicken Drumsticks with a Minted Harissa Sauce

Beef Meatballs skewered with Twists of Cucumber and Pickled Ginger (2 per person)

Cape Malay Style Oryx Kebabs with a Coriander Yogurt Drizzle

Crumbed Chicken and Greek Salad Wrap

Biltong, Cream Cheese and Chutney Spring rolls with a Chutney-Soy Dipping Sauce

Florentine stuffed Chicken Drumsticks with a Basil Pesto Spread to dip in

Spinach, Feta and Black Olive Mini Quiches with a Roast Belle Pepper Salsa topping

Soft Taco's with Peppadew-Marmalade Prawns and Coriander-Lime Pesto

Crostini with Basil Pesto-Cream Cheese and Biltong Slivers



Bobotie Spring Roll with Harissa Dip
Bruschetta with Roasted Beef and Bread-and-Butter Pickles
Game Satays with Peanut Sauce and Coconut
Vegetable Springrolls with Chili Sauce
Bacon and Spring Onion Mini Quiches
Mini Chicken Fillet Sliders with Crunchy Cabbage Slaw and Coriander Mayo
Chicken, Orange and Coriander Mini Wraps
Sesame-Crumbed Beef Strips with Sun Dried Tomato- Pesto Dip
Sesame-Crumbed Chicken Strips with Sun Dried Tomato-Pesto Dip
Thai Chicken Salad filled Taco Cups
Cheesy Sausage Pinwheels with Tangy Marie-Rose Dip (2 per person)
Buffalo Chicken Taquitos with a Sour Cream Dip
Sun Dried Tomato-Cream Cheese and Roasted Vegetable Tartlets
Beef and Belle Pepper Skewers brushed with BBQ Sauce and served with a Sweet 'n Tangy Soy Dip

What can also work well is Individual Bamboo Boats with the Finger Foods packed in, you then choose from the list of Finger Foods above and we serve it in the individual Bamboo Boats and not on platters.

**Another great idea is Individual Grazing Boards – served on Wooden Boards
N\$150 per person:**

Brie Cheese Wedges, Slices of Goats Cheese, Blue Cheese and Matured Cheddar, decorated with Fruit and Fresh Berries, a Little Jar of Tomato Preserve, Biltong Slices. Petit Peppadew-Feta Ciabatta Crostini, a Cape Malay Beef Bobotie Springroll and Matured Sirloin-Belle Pepper Skewer

*this can also be presented in Kraft Brown Paper Cones



Wedding Day – Reception

The reception dinner is the heart of the celebration — a time for guests to sit down, relax, and enjoy a proper meal together. We offer a few different serving styles, each with its own advantages, and we are happy to guide you based on what will work best for your wedding day and according to the available facilities of the venue.

After a generous Grazing Hour, we generally do not recommend serving a formal starter, as experience has shown that much of it tends to go to waste. Guests are usually still satisfied from the grazing and prefer to move straight into the main meal.

Food stations and buffet-style dinners create a relaxed and social atmosphere. With a buffet, we often refresh and re-serve the food later in the evening for guests who may have missed dinner the first time around. This is especially appreciated by late eaters — often those who were caught up in celebrating and dancing — and helps ensure no one ends the night hungry.

Plated meals offer a more structured and controlled dining experience, with less food wastage and a clear flow to the evening. If a plated meal is chosen and guests are to be given a choice of main protein, we strongly recommend including these options with the wedding information in advance, so selections are made ahead of time rather than on the night.

We also offer a plated main course option that has proven to work exceptionally well — a familiar, comforting “plate of food,” inspired by traditional Boerekos, but beautifully presented. This style is hearty, satisfying, and universally enjoyed, making it an excellent choice for a plated reception dinner.



Bread on the Table **N\$30 per person**

A simple detail that makes a beautiful first impression is freshly baked bread placed on the tables when guests enter the reception area. Individual loaves or rolls at each place setting add warmth and a welcoming, generous feel to the table décor.

This small touch not only looks inviting but also gives guests something to enjoy as they settle in, chat, and take in the atmosphere before the main meal is served. It's an easy way to elevate the dining experience and create a sense of abundance from the moment guests are seated.

Option 1:

Oat-Bran-Cranberry and Pumpkin Seed Loaves, with Butter wrapped in white paper to resemble 'butter sweeties',
Homemade Jam in a small jar

Option 2:

Rosemary and Rock Salt Mini Focaccia tied with Raffia and served with Olive Oil and Balsamic Carafes on the tables

Option 3:

Corn and Chive Mini Bread Loaves with a Farm Butter 'sweetie' and Homemade Jam in a small jar

If you want to do a Plated Starter, here are some great ideas:

N\$160 per person:

Cape Malay Beef Bobotie Springrolls with Pickled Ginger, Spring Onion and Cucumber Noodle Salad, drizzled with a Mrs Balls Chutney Dressing and sprinkled with Toasted Coconut Shavings

Smoked Game Carpaccio with a Dried Fruit Salsa, Baby Herb Salad and splashed with a Mango-Coriander Dressing

Biltong and Feta Salad with Avocado Paté, Spicy Nuts and a Sweet Chili-Soy Dressing, topped with a delicate Sesame Seed Crusted Pastry Straw

Smoked Salmon Trout Timbale with a Yoghurt-Chive Sauce and Herb Salad

Warm Feta and Spinach Tart with Herb Salad and Black Olive Tapenade

Twice Baked Blue Cheese Soufflé with Roasted Beetroot, Apple-Hazelnut Vinaigrette and Beetroot Crisps

Corn Fritters with Cream Cheese, Smoked Salmon Twists, Cucumber Noodles and Harissa



Roasted Butternut and Biltong Tartlet with Garden Salad and Basil Pesto Dressing

Smoked Salmon Trout, Orange and Cucumber Salad with Tarragon Dressing and a Poppyseed Straw

Deep-Fried Crumbed Avocado with Tomato Salsa and Cream Cheese

Beer Battered Prawns with Beetroot-Chili Relish, Mango-Red Onion Salsa and Veggie Noodles

Biltong-Cream Cheese Springrolls on Cucumber Ribbons, served with a Homemade Tomato-Ginger Chutney and Sprinkled with Biltong-Pecan Powder

Caramelised Onion and Walnut Phyllo Triangles served with Crisp Garden Salad, Bacon Jam and Brie Mousse

Prawn and Pumpkin Seed Salad served with a Berry Splash and Lemon Curd Salad Dressing

For a Buffet Menu, choose:

For N\$395 per person: 2 Meat, 2 Starch, 2 Vegetables, 2 Salads

For N\$450 per person: 3 Meat, 2 Starch, 3 Vegetables, 3 Salads

Buffet Meat Dishes:

Moroccan Chicken with Dates, Mint and Cumin

Game Fillet with Red-Wine Mushroom Sauce

Game Fillet with Jack Daniels Glaze

Grilled Pork Loin Cutlets with Honey, Mustard and Apples

Farm style Slow Roasted Leg of Lamb with Brown Onion Gravy

Italian Meatballs with Tomato-Caper Sauce

Traditional Cape Malay Bobotie

Chicken, Ham and Mushroom Pie

Gammon Slices with Wholegrain Mustard Sauce

Chicken Fillets with Olive Tapenade and Sun Dried Tomato Sauce

Yellow Thai Chicken Curry with Peppers and Peanuts

Granny's Game Pie with a Sour Cream Crust

Chicken Drumsticks with a Lemon and Herb Sauce

Farmstyle Chicken Portions with a Brown Onion, Mayonnaise and Chutney Tangy Sauce

Beef and Mushroom Ragout

Chicken Schnitzel Style with Lemon-Parmesan Crust and Mushroom-Sherry Sauce

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Buffet Salads:

Crisp French Bean Salad with Toasted Nuts and Sherry Dressing

Village Style Garden Salad with Clay Pots filled with Salad ingredients such as Farm Lettuce, Cucumber, Rosa Tomatoes, Feta, Olives, Baby Veggies and a Selection of Salad Dressings

Grapefruit Salad with Blue Cheese Dressing and Candied Nuts (depending on availability)

Roasted Tomato Salad with Rocket, feta and Black Olive Crumbs

Tangy Beetroot Salad with Orange, Mint and Sweet Chili Dressing

Broccoli, Turkish Dried Apricot, Onion and Feta Salad with a Vinaigrette-Dressing

Creamy Broccoli Salad with Ham, Cheddar and Homemade Mayo

Marinated Aubergine and Basil Salad

Moroccan Baby Carrot Salad with Citrus and Cinnamon-Mint Vinaigrette

Fresh Pear and Blue Cheese Salad

Spinach, Bacon and Date Salad with a Tangy Honey Dressing

Rocket Salad with Avocado, Peppadews, Toasted Pumpkin Seeds and Pecorino Shavings (depending on availability)

Roasted Butternut and Spinach Salad with Molasses Dressing

Classic Potato Salad with Gherkins, Bacon and Mayonnaise

Buffet Vegetables Dishes:

Grilled Mediterranean Veggie Salad with Chick Peas and Balsamic-Olive Oil Dressing (cold)

Cider and Whole Grain Mustard Roast Root Vegetables

Broccoli-Florets with Matured Cheddar Sauce

Eggplant 'Cannelloni-Style' with Roasted Tomato Sauce

Oven Roasted Butternut Slices with Toasted Pumpkin Seeds

Pumpkin Fritters with Cinnamon-Sugar

Asian Veggie Stir Fry with Soy and Sweet Chili

Italian Vegetable Lasagne with Home Made Pasta Sheets and Scorched Tomato Dressing

Roasted Butternut and Feta Lasagne

Farmstyle Green Beans with Potatoes and Smokey Bacon

Caramelised Sweet Potato with Orange and Winter Spice



Green Bean and Red Pepper Bundles wrapped with Bacon

Buffet Starch Dishes:

New Potato Salad with Sun Dried Tomatoes, Capers and Parsley

Heavenly Potatoes (grated potato dish with loads of butter and cream!!)

Yellow Rice with Raisins

Couscous Salad with Roasted Vegetables

Lemony Brown Rice

Savoury Rice

Penne Pasta Bake with Cherry Tomatoes, Three-Cheese Sauce and Garden Herbs

Crispy Roasted Potatoes

Crushed Sweet Potatoes with Ginger and Garlic

Sweet Potato Wedges with Rosemary and Red Onions

Crunchy Rosemary Potato Wedges with Garlic and Smoked Paprika

Deep Fried New Potatoes with Capers, Black Olives and Tomatoes

Potato Gratin with Parsley, Bacon, Mustard and Cheddar Cheese (potato bake)

Plated Main course:

For a plated main course, each guest will receive an individually plated meal, served to the table. This style of dining is structured, elegant, and well controlled, with minimal food wastage.

If guests are offered a choice of main course options, we strongly recommend that these selections are made in advance. The final numbers for each option should be provided no later than **7 days before the wedding**, allowing the kitchen to plan and execute the meal smoothly on the day.

For big events it is unfortunately not practical to cook meat to individual doneness preferences (rare, medium-rare, medium, etc.) during service. We therefore suggest one of the following approaches:

- The couple conducts a simple census in advance to determine the most popular doneness preference among guests, **or**
- The meat is served to all guests cooked to **medium**, which has proven to be the most widely enjoyed option.

These guidelines help ensure consistent quality, efficient service, and a relaxed dining experience for everyone.



Plated Main Course Options at N\$280 per plate:

Seared Chicken Breast, Roast Tomatoes, Béarnaise Sauce and Straw Potatoes

Sun Dried Tomato-Feta Stuffed Chicken Fillet with Roasted Veggie Couscous, Crisp Green Beans and Raita Yogurt Sauce

Grilled Game Fillet, Crushed Sweet Potatoes, Crisp Green Beans and Gooseberry Jus

Roast Leg of Lamb, Crispy New Potatoes, Mediterranean Vegetables and Red Wine Sauce

Aged Sirloin Steak, Rosti Potatoes, Fried Mushrooms and Spinach and Merlot Sauce

Slow Roasted Leg of Lamb Slices, Heavenly Potatoes, Roasted Vegetables and Mint Jus

Grilled Game Fillet, Curried Sweet Potatoes, Raita, Naan Bread

Asian Pork Fillet with Flash Fried Julienne Vegetables, Pickled Ginger, Steamed Rice and a Soy-Orange Reduction Sauce

Citrus-Parmesan Crusted Chicken with Crushed Sweet Potatoes, Spring Greens and Sour Cream Paprika Sauce

Seared Beef Fillet, Roasted Tomatoes, Potato Puree, Black Olive Hollandaise, Olive Crumb

Seared Beef Fillet, Rosemary-Potato Fondant, Grilled Greens and Wild Mushroom Jus

Spinach Feta stuffed Chicken Fillet, Crunchy Black Olive-Garlic Potato Croquettes and a Lemony Piccata sauce

Seared Game Fillet, Crushed Sweet Potatoes, Crisp Green Beans and Gooseberry Jus

Roast Leg of Lamb, Crispy New Potatoes, Mediterranean Grilled Vegetables and a Merlot Jus

Vegetarian and Vegan Option: Mushroom Bourguignon on Potato Puree served with Crisp Green Beans and Pecan Roast Carrots

Boerekos Plated Main Course Option 1 at N\$300 per person:

Individual, Southern Lamb and Apricot Potjie in Black Cast Iron Potjies

Lemony Roast Chicken Portions,

Nutty, Citrus Brown Rice,

Crisp Green Bean, Belle Pepper and Bacon Bundle and Cinnamon Sugar Pumpkin Fritter Stack



Boerekos Plated Main Course Option 2 at N\$360 per person:

Crisp Garden Salads in Glass tumblers, at each setting with Baby Spinach, Young Cucumbers, Rosa Tomatoes, Garden Peas, Radish, Sweetcorn and Savoury Granola Sprinkle, sprinkled with Extra Virgin Olive Oil and Aged Balsamic

Individually Plated, Warm Main Course Plates:

Individual Pulled Lamb (or Chicken) Pie with Pastry Rose Details on top;

Sun Dried Tomato, Spinach and Feta stuffed Chicken Fillet (if the Chicken Pie was chosen, then we will do here a Seared Game Steak (150g) per palte)

Roast Garlic-Rosemary Potato Dauphinoise Rectangular Slice;

Stack of Mini Pumpkin Fritters drenched with Cinnamon Caramel,

Green Bean and Belle Pepper Bacon Bundle,

and Farmstyle Red Wine Jus

Or what about a Family-Style Dinner?

A family-style dinner is a relaxed and social way of serving the main course, inspired by how we often eat at home. Instead of guests lining up at a buffet, the food is served directly to each table in shared bowls, dishes, or on wooden platters.

Each place setting is laid with a main course plate in advance, and guests then help themselves from the dishes on the table, passing them along to those seated next to them. This creates a natural, interactive flow and encourages conversation and connection at the table.

Family-style service combines the generosity of a buffet with the comfort of seated dining — allowing guests to enjoy the food at their own pace while keeping the atmosphere warm, communal, and effortless.

For the Family Style Menu, we suggest that you choose as follows:

3 Meat Dishes (2 red meats and 1 chicken)

3 Salads/Veggie Dishes

2 Starch Dishes

N\$380 per person

Meat Options:

Sticky Apricot, Ginger and Rosemary Grilled Chicken with Fresh Nectarine and Corn Salsa

Beef Fillet and Aubergine skewers with Roast Garlic Aioli

Lemon-Lime Roasted Chicken Portions, scattered with Hand Chopped Garden Herbs

Seared Beef Fillet rubbed with Chermoula



Fire Grilled Leg of Lamb Slices with Farm style Brown Onion Gravy

Game Fillet Portions served with a pouring of Red Wine Jus

Spinach Feta stuffed Chicken Fillets in a Lemony Mushroom Sauce

Moroccan Chicken with Dates, Mint and Cumin

Greek Style Leg of Lamb (cold) with a Cucumber, Mint and Apple Tzatziki

Italian Meatballs with Tomato-Caper Sauce

Chicken, Ham and Mushroom Pie Individual Pie's

Chicken Fillets with Tapenade and Sun Dried Tomato Sauce

Granny's Game Pie with a Sour Cream Crust

Chicken Schnitzel Style with Lemon-Parmesan Crust and Mushroom-Sherry Sauce

Italian style Roast Tomato, Basil and Chicken Lasagne with a Parmesan Cheese Sauce and Homemade Pasta Sheets

Sticky Asian Beef Ribs with Ginger, Garlic and lots of fresh herbs

Salad/Vegetable Dishes:

Baby Spinach, Petit Pois and Crispy Bacon Salad drizzled with a Lemon -Aioli Dressing

Crisp Garden Salad with Gem Lettuce, Rosa Tomatoes, Cucumber Twists, Pickled Red Onion and Homemade Balsamic Emulsion (Salad Dressing)

Roasted Vegetable Salad drenched with Balsamic and Extra Virgin Olive Oil

Crisp Green Bean Bundles wrapped with Bacon

Pumpkin Fritters drenched with Cinnamon Sugar

Crisp French Bean Salad with Toasted Nuts and Sherry Dressing

Grapefruit Salad with Blue Cheese Dressing and Candied Nuts

Roasted Tomato Salad with Black Olive Crumbs

Beetroot Salad with Orange and Sweet Chili Dressing

Broccoli, Turkish Dried Apricot, Onion and Feta Salad with a Vinaigrette-Dressing

Marinated Aubergine and Basil Salad

Moroccan Baby Carrot Salad with Citrus and Cinnamon-Mint Vinaigrette

Fresh Pear, Blue Cheese and Rocket Salad with a Whole Grain Mustard Honey Dressing

Spinach, Bacon and Date Salad with a Tangy Honey Dressing



Rocket Salad with Avocado, Peppadews, Toasted Pumpkin Seeds and Pecorino Shavings (depending on availability)

Roasted Butternut, Sticky Beetroot, Feta and Spinach Salad with Molasses Dressing

Caprese Style Salads with Roast Tomatoes, Basil Pesto, Rocket Leaves, Mozzarella and Marinated Black Olives

Greek Vegetable Moussaka

Warm Roast Baby Carrots and Baby Beetroot, scattered with garden Thyme, Feta and drizzled with Balsamic Glaze

Starch Dishes:

Baked Mushroom- Barley Risotto

Spring Onion Waffles

Cheddar, Corn and Bacon Layered Potatoes with a Parsley Cream (something like a 'potato bake'!)

Crunchy Sweet Potato Wedges sprinkled with Roast Garlic and Smoked Paprika

New Potato Salad with Sun Dried Tomatoes, Capers and Parsley

Heavenly Potatoes (grated potato dish with loads of butter and cream!!)

Mediterranean Couscous Salad with Feta, Olives and Chickpeas

Penne Pasta Bake with Cherry Tomatoes, Three-Cheese Sauce and Garden Herbs

Crunchy Rosemary Potato Wedges with Sea Salt and Rosemary

Deep Fried New Potatoes with Capers, Black Olives and Tomatoes

Sticky, caramelized Cinnamon and Orange Sweet Potatoes

Nutty-Lemony Brown Rice

Chinese style Fried Rice



Children at the Wedding

For weddings that include children, we recommend keeping their meals simple and timely to ensure a relaxed atmosphere for everyone.

If a buffet is chosen, children are welcome to eat from the buffet at a reduced rate of **N\$80 per child (ages 3–12)**. This option works well for families and allows children to choose familiar foods they enjoy.

Alternatively, a separate children's meal can be arranged from the kids' menu options below. These meals are usually served as soon as all guests are seated. Serving children early helps keep them settled, occupied, and happy — especially while speeches are taking place — and contributes to a smoother flow for the rest of the evening.

Snack Boxes during Grazing Hour: N\$60 per child

Mini Hamburger, Cheese and Ham Sticks, Hand Cut Potato Crisps, Cucumber and Carrot Sticks

Dinner Meal, served on plates to the kids – choose in advance: N\$65 per child

Spaghetti Bolognaise with Corn on the Cob

Mac 'n Cheese with Tomato-Cucumber Skewer on the side

Crumbed Chicken or Beef Strips with Tomato Sauce and Potato Wedges

Cheese and Ham Pizza Slices



Dessert at the Reception:

Dessert is a moment of celebration and indulgence, and there are several lovely ways to approach it.

One popular option is to serve the **wedding cake as dessert**. After the bridal couple has cut the cake for photographs, it is taken back to the kitchen, portioned, and then presented on a dessert table. We serve it with jugs of vanilla custard, berry sauce, and jars of homemade ice cream — allowing guests to help themselves and enjoy it at their own pace.

Another relaxed and social option is a **dessert station** featuring a selection of mini dessert treats. This works beautifully alongside dancing and mingling, giving guests the freedom to grab something sweet whenever they feel like it.

While a plated dessert can be arranged, it is generally not recommended. Once guests have moved onto the dance floor and the party atmosphere has started, they are often reluctant to sit down again for a formal dessert service. For this reason, interactive and flexible dessert options tend to work far better and are more thoroughly enjoyed.

Plated Dessert Options at N\$80 per plate/person:

Crispy Phyllo, Vanilla Baked Custard and Caramelised Oranges

Individual, Hand Whipped Vanilla Pod Pavlova with Fresh Fruit and Chantilly Cream

Cape Malva Pudding with Amarula Custard and Vanilla Pod Ice Cream

Dark Chocolate Brownie with White Chocolate Sauce and Choc-Malt Ice Cream

Pecan Tartlet with Home Made Mint Ice Cream

Drunken Chocolate Cake with Berry Compote

Florentine Almond Nutty Tart with Dark Chocolate Sauce

Red Wine Poached Pear with Biscotti and Home made Ice Cream

Vanilla Pannacotta with Candied Oranges

Banana and Caramel Springrolls with Vanilla Pod Ice Cream

Espresso and Dark Chocolate Baked Pudding with an Orange Anglaise Sauce

Home Made Vanilla Ice Cream served in a Martini Glass with Hot Chocolate-Fudge Sauce and a Wafer Biscuit



Dessert Station – How it works:

The dessert station is priced per person, based on the number of dessert options selected. Couples can choose **2 to 8 different dessert items per guest**, depending on the style and variety they would like to offer.

To allow for more variety, it is also possible to adjust the quantities. This means selecting **slightly less portions of certain items**, which then allows for **more different dessert options** overall. This approach works very well for couples who prefer a wider selection of tastes.

2 items per person @ N\$60

3 items per person @ N\$90

4 items per person @ N\$120

5 items per person @ N\$150

6 items per person @ N\$180

8 items per person @ N\$240

Strawberry Yogurt Baked Cheese Cakes

Chocolate Mousse Glasses with Caramel Popcorn garnish

Seasonal Fruit Skewers

Mini Apple Cakes with Fudge Topping

Dark Chocolate Fudgy-Pecan Brownie Squares

White Chocolate Blondie Squares

Pecan-Maple Tartlets

Dark Chocolate Ganache Shortbread Tartlets

Oreo Cupcakes with Mint Icing

Coconut-Lime Cake with Citrus Glaze, Toasted Coconut and Berries

Chocolate-Espresso Cheesecakes with a Ginger Crumb

Mini Red Velvet Cakes with Lemony Icing

Spicy Carrot Cake Squares with Cream Cheese Frosting

Lemon Meringue Tartlets

Peppermint Crisp Layers in a Shot Glass

Death by Chocolate Mini Cakes with Dark Chocolate Ganache topping

Handcrafted Nougat Bonbons

Tiramisu in Champagne Saucers



Wedding Cake as Dessert:

After the bridal couple has cut the cake for photographs, it is taken back to the kitchen, portioned, and then presented on a dessert table. We serve it with jugs of vanilla custard, berry sauce, and jars of homemade ice cream — allowing guests to help themselves and enjoy it at their own pace.

N\$45 per person (additionally to the Wedding Cake)

Midnight Snacks

Midnight snacks are always a fun and appreciated touch, especially once the dancing is in full swing and guests start feeling peckish again. They add a playful, informal element to the evening and are often remembered fondly.

That said, if the budget needs to be adjusted, this is the first area we suggest scaling back or removing. In our experience, midnight snacks are very much a “nice-to-have” rather than a must-have, and the wedding day will still flow beautifully without them.

If included, we recommend keeping them simple, comforting, and easy to enjoy on the dance floor — just enough to give guests a little energy boost before the party continues.

Options all at N\$55 per person:

Ham and Cheese Toasties with little pockets of French Fries
Thin Crusted Cheese and Ham Pizza Slices
Taco's with Sloppy Mince, Cabbage Slaw and Mayo
Peri Peri Chicken Wings and Smoked Paprika scattered Potato Wedges
Sloppy Joe's with Soft Buns, Jalapeno's and Chive Mayo
Hotdogs with Boerewors and Tomato Relish

Travel Charge and Accommodation for our Team:

We charge a **flat travel** charge calculated according to the kilometers, this covers transport of our team and equipment needed.

We normally require accommodation for **6 staff members** but both the accommodation and the Travel Charge depends on the final pax. Bigger events will require more staff.



Terms and Conditions:

1. Booking and Deposit

- 1.1 A non-refundable deposit of 80% of the total cost is required to secure the booking, 2 months prior to the booking date.
- 1.2 The remaining balance is due 7 days before the event date.
- 1.3 If the booking is made less than 7 days before the event, full payment is required upon booking.

2. Cancellation Policy

- 2.1 Cancellations must be made in writing.
- 2.2 If the Client cancels 60 days or more before the event, the deposit is forfeited.
- 2.3 If the Client cancels less than 7 days before the event, the full amount is non-refundable.

3. Menu Selection

- 3.1 Final menu selections must be provided no later than 7 days before the event.
- 3.2 The Company will accommodate dietary restrictions and allergies if notified 7 days in advance.

4. Guest Count

- 4.1 A final guest count is required 7 days before the event.
- 4.2 The Client will be charged based on the final guest count or the actual number of guests served, whichever is higher.

5. Services Provided

- 5.1 The Company will provide the agreed-upon menu, staffing, and equipment.
- 5.2 The Company will set up, serve, and clean up as specified in the service agreement.
- 5.3 The Company will not present/assist with serving 3rd party catering and if you intend to use 3rd party catering, this should be cleared with the Company 7 days in advance.

6. Leftover Food

- 6.1 The Company will handle and store leftover food in compliance with food safety regulations.
- 6.2 The Client may take leftover food at their own risk. The Company is not responsible for the safety or quality of leftover food once it leaves the event premises.



6.3 If the Client chooses not to take the leftover food, the Company will dispose of it or donate it to a charity of the Company's choice.

6.4 The Client must provide sufficient containers for the leftover food.

6.5 Do note that the Company over cater as a standard, so leftover food will be stored for the client at the Company's discretion.

7. Liability

7.1 The Company is not liable for any damage or loss caused by third-party vendors or service providers.

7.2 The Client is responsible for any damage to equipment or property caused by guests.

7.3 No guests will be allowed in the kitchen without authorization by the Head Chef on duty.

8. Force Majeure

The Company is not liable for failure to perform due to circumstances beyond its control, including but not limited to natural disasters, accidents, or governmental restrictions.

9. Amendments

The Company reserves the right to amend these Terms and Conditions at any time. Clients will be notified of any changes.

10. Acceptance

By booking our Services, the Client acknowledge that they have read, understood, and agree to these Terms and Conditions.

