

**Liquid Lounge Menu options 2023**  
**Prices are subject to change without notice**



**Braai Menu @ R350.00 per person**

**YOUR CHOICE OF 3 SALADS**

- Creamy potato, red onion and gherkin salad
- Coleslaw and raisin salad
- Pickled Beetroot salad
- Curried spicy rice salad with green peppers and peaches
- Broccoli Salad with toasted almonds, bacon and vinaigrette
- Penne pasta salad with tuna, olives and sundried tomato pesto salad
- Traditional Greek salad and dressing

**MAIN BUFFET INCLUDED**

- Garlic bread
- Traditional beef wors
- Portuguese spiced Chicken pieces
- Bbq spiced rump
- Pap & Shiba
- Corn on the cob with salted butter
- Chakalaka

**YOUR CHOICE OF 1 DESSERT**

- Baked chocolate pudding with caramel cream
  - Malva pudding
  - Upside down Apple tart
- Dessert is served with custard & Ice cream

**ADDITIONAL ITEMS MAY BE ADDED TO YOUR BRAAI AT FOLLOWING P/P PRICE**

Pork Chops R35 Lamb Chops R70 Pork Rashers R30 Cheese Grillers R25	Extra Salad R15 Creamy potato Bake R25 Spinach, mushroom & Feta lasagne R25 Cheese cake R30
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# Liquid Lounge Buffet Menus 2023

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<b>Buffet # 1 @ R360.00 per person</b>	<b>Buffet # 2 @ 390.00 per person</b>	<b>Buffet # 3 @ R435.00 per person</b>
2 x Salads   1 x Starter 2 x meat (Not lamb) 2 x Starch   2 x Veg   1 x pasta 2 x Dessert	2 x Salads   1 x Starter 3 x meat (Not lamb) 2 x Starch   2 x Veg   1 x pasta 2 x Dessert	3 x Salads   1 x Starter 3 x Meat ** 2 x Starch   2 x Veg   1 x pasta 2 x Dessert

## Salads

Greek Salad	Pesto Pasta Salad with olives & sundried tomatoes	Traditional coleslaw	Pickled beetroot salad	Spicy tomato pasta Salad	Creamy potato salad	3 Bean salad
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## Starter

Vegetable Samosas & sweet chili dip	Crusted fish strips with Tatar sauce	Mini Portuguese rolls & butter	Crusted chicken strips with sweet chili dip
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## Meat

Beef curry	Portuguese spiced chicken pieces	Roasted pork Belly	Mild Butter chicken	Sweet & Sour pork	Sautéed beef strips	Chicken ala-king	** Roast leg of lamb
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## Starch

Savoury rice	Basmati rice	Garlic & thyme crushed baby potatoes	Creamy garlic potato bake
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## Vegetables

Salty peas	Oven Roasted mixed veg	Oven baked cinnamon pumpkin	Sautéed green beans with onions & mushrooms	Steamed broccoli topped with cheese	Sweet baby carrots
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## Pasta

Spinach & feta lasagne	Mac & cheese
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## Dessert

Malva pudding & custard	Baked chocolate pudding	Ice cream	Fruit salad & custard	Cup cakes
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## Liquid Lounge Buffet Menus 2023

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### Liquid Lounge Breakfast Buffet @ R325.00 per person

#### **Continental**

Sliced Seasonal Fruits

Yoghurts

Meat Platter & Cheese Platter with Pickles, Preserves & Crackers

Muesli, Strawberry Pops & Corn Flakes with Milk & Condiments

#### **From the Bakery:**

Croissants

Assorted Muffins

Breads & spreads

#### **English breakfast**

French toast,

Creamy Scrambled Eggs

Streaky Bacon

Pork Sausages

Grilled tomato

Sautéed potatoes & onions

Creamed Mushrooms

#### **To Drink**

Coffee & Tea

Orange Juice, Guava Juice & Fruit Cocktail Juice

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**Emerald Finger Fork Menu Options 2023**  
**(Available 30 guest and above)**

Select Items from the below selection of delicious bites.

4 Cold / 4 Hot / 2 Sweet Item Selection R310.00 per person

5 Cold / 5 Hot / 3 Sweet Item Selection R350.00 per person

6 Cold / 6 Hot / 4 Sweet Item Selection R390.00 per person

**Cold Selection**

Avocado Savoury Cheese cake with Salmon and Cucumber Salsa

Root Vegetable Open Tartlets, Brie and Caramelized Onion (V)

Halloumi Fingers, Cocktail tomato confit, Basil salsa (V)

Fish Goujon, Lime Coleslaw, Dehydrated Lime

Watermelon, Mint, Roasted Feta Salad (V)

Oriental Grilled Chicken Wrap, Avocado Hummus

Smoked Salmon Roulade Mousse, Melba, Deep fried Leeks

Antipasto Skewer, Basil Dressing (V)

Mini Caramelized onion, Camembert Tartlets (V)

Mini Boerewors pinwheel sided by Grilled Pineapple wedge and Chilli Chutney

Mini French topped, Roasted Beef, basil pesto and Balsamic Onions

Cranberry, Camembert and Grilled Sirloin Crostini with Balsamic Glaze

Mini Jalapeno, chive and Pomegranate cheese bites wit Tortilla Fingers

Roasted Garlic infused Grilled Polenta log, Asparagus, olive tapenade, Streaky bacon

Mini Savoury cheese cake with Tomato chutney and Basil (V)

**Hot Selection**

Slow roasted Pork belly Square, caramelize baby apple and Maple syrup

Mini Roosterkoek brushed with Mint and Garlic

Pulled Leg of Lamb by Mint and Cucumber

Homemade Prawn Springroll, Lemon, Lime and Garlic infused Butter

Mini Beef and Red Wine Pies, Balsamic Onions

Crumbed Calamari Steak fingers, Lime and Red Onion and Lemon Salsa

Marinated Grilled Rump Kebabs basted with Sticky Basil basting

Halloumi Cup accompanied by Fresh Pineapple and chilli salsa (V)

Mini Mutton Springrolls served with Mango and Mint Salsa

Mini Bobotie Tartlets served with Marinated Raisin Compote

Mini Butter Chicken Wraps served with coconut Salsa

Mini Fish and Chip baskets sided by Caper and Lime Salsa

Sticky Marinated Chicken Wing Kebab

Mini Beef Koftas, Mint Salsa

Thai Fishcakes, Orange and Fennel Salsa

Blue cheese and Fig Tartlet, Balsamic Reduction (V)

Creamed Spinach and Feta Foldovers (V)

**Sweet Selection**

Strawberry Mousse cheese cake

Mini Eclairs filled with Cream and Raspberries

Mini Carrot Cake, Coconut frosting

Mini Chocolate Eclairs

Dark Chocolate Cake stickles

Apple Pie Spring Rolls, Cinnamon Cream

Seasonal Fruit Skewers minted Syrup

Mini Pecan Nut Tartlets

Lemon and Lime infused tartlets, berries



## ***Emerald Platter Menu Options 2023***

Select 6, 8 or 10 Items from the below selection of delicious bites.

6 Item Selection R250.00 p/p | 8 Item Selection R290.00 p/p | 10 Item Selection R350.00 p/p

### **Meat Selection**

- Mini Maple Beef Cheddar Sliders, Tomato Relish & Greens
- Glazed BBQ Beef Meatballs and Red onion Skewer
- Chargrilled Lemon Thyme Chicken Skewers
- Crisp Phyllo Prawns with Tomato Chilli Jam
- Petite Puff Pastry Pies with Peppered Beef
- Crispy Southern Style Chicken with Sweet Mayo
- Antipasto Skewers with Basil Dressing
- Mini Baguette with Rare Roast Sirloin & Horseradish Cream
- Mini Mutton Souvlaki with Tzatziki & Pickle
- Maple Mustard Glazed Pork Cheese griller skewer
- Chilli Coriander Fish Cakes with Sriracha Mayo
- PeriPeri Chicken Drummettes with Blue Cheese Dip
- Mini Bunny Chows with Lamb Curry or Butter Chicken Curry
- Slow Roasted Pulled Pork filled in Mini Roaster Koek with Soya Reduction
- Rare Roast Beef & Caramelised Onion on Bruschetta
- Sticky Pork Riblets with Spring Onion
- Chicken Coriander & Sweet Chilli Quichettes
- Mini Biltong and Feta Quice

### **Vegetarian/Vegan Selection**

- Butternut, Aubergine & Coriander Sliders (V)
- Potato, Coriander &  
Roasted
- Mediterranean Tarts with Basil Pesto (VG)
- Phyllo Parcel with Preserved Fig & Camembert (V)
- Feta Cream, Basil Pesto & Roasted Rosa Tomato Bruschetta (V)
- Stuffed Jalapeno crumbed accompanied by Sweet Infused Salsa (V)
- Julienne Vegetable & Cashew Nut Vietnamese Spring Roll (VG)
- Fried Halloumi Skewers with Sweet Jalapeno Dressing (V)

### **Sweet Decadence**

- Decadent
- Chocolate & Nut Brownies
- Zesty Lemon Tartlets
- Caramel Peppermint Tartlets
- Dark Chocolate Mousse Cups with Berries
- Mini Baked Strawberry Cheese cakes
- Mini Lemon Meringue Chocolate Eclairs
- Traditional Mini Milktarts



## ***Emerald Boards***

### **Intimate Harvest**

Camembert, South African Selection of Cheeses, Sesame Feta Cheese Balls, Onion Marmalade, Honey Jar, Basil Pesto, Marinated Olives, Seasonal Vegetable Crudit , Chickpea Hummus, Chicken Liver Pate, Cucumber Yoghurt, Coated Almonds, Mixed Tree Nuts, Salted Popcorn, Chocolate Pretzels, Seasonal Fruit, Crackers, Pita Breads & Bread Sticks

**Price | R260.00 per person**

### **South African Mezze**

Camembert, South African Selection of Cheeses, Sesame Feta Cheese, Smooth Cream Cheese, Cranberry cheese Ball, Sliced Beef Biltong, Beef Dry Wors, Onion Marmalade, Tomato Chilli Jam, Honey Jar, Basil Pesto, Marinated Olives, Seasonal Vegetable Crudit , Chickpea Hummus, Chicken Liver Pate, Cucumber Yoghurt, Coated Almonds, Mixed Tree Nuts, Salted Popcorn, Chocolate Pretzels, Seasonal Fruit, Crackers, Pita Breads & Bread Sticks

**Price | R350.00 per person**



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