

# Liquid Lounge Menu options 2026

Prices are subject to change without notice



## **Braai # 1 @ R395.00 per person**

3 x Salads | 3 x meat (Not lamb) | 2 x Starch  
1 x Veg | 1 x Dessert

## **Braai # 2 @ 435.00 per person**

4 x Salads | 3 x meat\*\* | 2 x Starch  
1 x Veg | 1 x Dessert

### SALADS

Greek Salad	Pesto Pasta Salad with olives & sundried tomatoes	Traditional coleslaw	Broccoli salad with almonds & bacon	Spicy tomato pasta Salad	Creamy potato salad
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### MEAT

Beef Boerewors	BBQ Rump / Sirloin steak	Spiced Pork chops	Portuguese spiced chicken pieces	Honey glazed chicken kebabs	** Lamb Loin Chops
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### STARCH

Pap & Shiba	Garlic Bread	Garlic & thyme crushed baby potatoes	Creamy garlic potato bake	Spinach & Feta lasagna
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### VEGATABLES

Oven roasted mixed veg	Oven baked cinnamon pumpkin	Sauteed green beans, onions & mushrooms	Corn on the Cob
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### DESSERT (served with custard & Ice Cream)

Malva pudding	Baked chocolate pudding	Upside down Apple Tart
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**Please take care:** As per health & safety regulations and the service of buffet meals take-aways are not possible. We endeavour to fill your tummies, and you can help yourself to all food served during the function. When your function is over, so is the service of food. No leftovers are allowed to leave the boat or the hotel property.



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<b>Buffet # 1 @ R395.00 per person</b> 3 x Salad station 2 x meat (Not lamb) 2 x Starch   2 x Veg 1 x Dessert	<b>Buffet # 2 @ 420.00 per person</b> 3 x Salad station 3 x meat (Not lamb) 2 x Starch   2 x Veg 1 x Dessert	<b>Buffet # 3 @ R475.00 per person</b> 4 x Salad station 3 x Meat ** 2 x Starch   2 x Veg 1 x Dessert
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## SALAD STATION

Greek Salad	Pesto Pasta Salad with olives & sundried tomatoes	Traditional coleslaw	Pickled beetroot salad	Spicy tomato pasta Salad	Creamy potato salad
Vegetable Samosas & sweet chili dip	Crusted fish strips with Tatar sauce	Mini Portuguese rolls & butter	Crusted chicken strips with sweet chili dip		

## MEAT

Beef curry	Grilled sirloin / beef with red wine gravy	Creamy Beef Stroganoff	Mild butter chicken	Chicken ala-king	Roasted Portuguese spiced chicken
Roasted pork belly	Sweet & Sour pork Stew	Battered Hake & lemon wedges	** Mutton Curry	** Roast leg of lamb	

## STARCH

Savoury rice	Basmati rice	Garlic & thyme crushed baby potatoes	Creamy garlic potato bake	Spinach & Feta Lasagne	Honey & Ginger Sweet potato
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## VEGATABLES

Salty peas	Oven roasted mixed veg	Oven baked cinnamon pumpkin	Sauteed green beans, onions & mushrooms	Steam broccoli topped with cheddar cheese	Sweet baby carrots
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## DESSERT (Served with custard & Ice Cream)

Malva pudding & custard	Baked chocolate pudding	Upside down Apple Tart
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### Liquid Lounge Breakfast Buffet @ R395.00 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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