

SWARTLAND SOUTH AFRICA

*funbos* estate PAARDEBERG WINE FARM



## WEDDING MENUS 2024-2025

Prices valid for season 1 April 2024 to 31 March 2025. All prices include VAT

# Wedding Menu Options

All our meals are home-made and prepared fresh in our kitchen on your wedding day. Our preference is local seasonal ingredients, free-range chicken and eggs, responsibly farmed meats, non-endangered fish species and organic ingredients.

Select from our range of canapes, starters, mains and desserts to create a unique menu prepared by our chef and winemaker.

All canapes, starters and desserts are plated. You are welcome to use canapes as your starter course or as an alternative our bread and pâté table. Main meals are self-served from two stations to avoid long queues.

Contact us if you have any special and/or dietary requirements for your wedding.



# Canapes

Canapes are priced per individual item. We recommend between 4 to 5 canapes per person. Choose any of the following options:

## **R40 Canape Options**

Skewer of fresh seasonal fruits  
Beetroot and cream cheese blini  
Samosa with sweet chilli dip  
Vegetarian spring roll with chilli dream sauce  
Quiche square with spinach and feta

## **R35 Canape Options**

Puff pastry tartlet filled with caramelised onion and topped with anchovy  
Sticky glazed mini chicken skewer sprinkled with toasted sesame seeds  
Caramelised onion and goats' cheese bruschetta

## **R45 Canape Options**

Pulled pork with spicy plum sauce served on bruschetta  
Beef with garlic aioli served on a slice of beetroot  
Baby tomato bocconcini on a skewer with homemade basil pesto  
Prosciutto skewer with mint and melon/papaya in season

## **Gourmet Harvest Table at R350 per head**

Assorted breads and crackers, Chicken liver pate, snoek pate, hummus, aubergine pate, olive tapanade, onion marmalade  
Fresh cut veg - cucumber, carrots, baby tomatoes, radishes - (seasonal and fresh)  
Olives, gherkins, pickled onions, beetroot, pickled veg  
Spread of cheeses - soft, hard, cream and blue  
Assortment of nuts  
Fresh fruits kebab - grapes, melons mangos, apricots, figs (seasonal fruits)

## **Standard Harvest Table R250.00 per head**

Assorted crackers  
Chicken liver pate, hummus pate, Olive tapenade  
Fresh veg- carrots, cucumber, celery, baby tomatoes, radishes  
Olives, gherkins, pickled beet root  
Bree cheese, cream cheese, cheddar  
Fresh fruits kebab - grapes, melons mangos, apricots, figs (seasonal fruits)

## **Bread Tables R150.00 per head**

Assortment of breads  
Chicken liver pate, snoek pate and jams

## Starters

Choose any of the following starter options:

**Roasted Red Onion Tarte Tatin - R60**

Delicious roasted red onion tarte tatin served with mixed seasonal leaves and a balsamic and honey glaze

**Malay-style Fish Cakes - R60**

Fish cakes freshly prepared Malay style with mango atjar mayonnaise and a light seasonal salad

**Pear and Gorgonzola Crostini - R70 (in season)**

Pear and gorgonzola crostini with honey vinaigrette served on a bed of seasonal salad.

**Sticky Chicken Wings - R80**

Sticky and crispy Asian chicken wings serve on a bed of seasonal salad.

**Beef Carpaccio - R80**

Beef carpaccio served with crisp organic rocket and parmesan shavings

## Mains

Choose any of the following main meal options:

**Roasted Aubergine Lasagne - R190**

Vegetarian lasagne layered with roasted aubergine, fresh tomato, ricotta and parmesan served with seasonal salad

**Spanakopita with Roasted Butternut - R190**

Vegetarian spanakopita served with roasted butternut and seasonal salad drizzled with balsamic and olive oil reduction

**Lightly-spiced Coronation Chicken - R190**

Coronation chicken served cold with basmati rice, sambals and a light seasonal salad

**Mediterranean Olive and Lemon Chicken - R190**

Olive and lemon chicken served with a traditional Greek salad

**Roasted Fillet of Beef - R300**

Roasted beef fillet served with oven roasted caramelized seasonal vegetables and potatoes with seasonal green leafy salad.

**Moroccan-style Slow Roasted Lamb Shanks - R350**

Slowly roasted lamb shanks topped with roasted almonds on couscous served with a seasonal Mediterranean salad

**Roast Beef Fillet - R300**

Roasted beef fillet with a red wine jus served medium rare with potato wedges, cauliflower cream, beetroot and a seasonal salad.

**Fresh Fillet of Line Fish - R300**

Fresh fillet of line fish served with potato wedges and pea puree with a seasonal salad drizzled with balsamic and olive oil

**Roasted Rack of Lamb - SQ**

Roasted rack of lamb served with a wine infused sauce, creamed olive oil and rosemary mashed potato and accompanied with oven roasted cauliflower florets, cumin coriander and flaked almonds, sautéed green beans and rosemary baby tomatoes

**Farm-sourced Lamb Spit Braai - SQ**

Farm sourced lamb spit braai served with roasted seasonal vegetables and oven roasted baby potatoes

## Desserts

Choose any of the following dessert options:

**Rich Malva Pudding - R60**

Malva pudding with custard and vanilla ice cream

**Country-style Apple Crumble - R60**

Apple crumble served with fresh whipped cream, homemade custard or vanilla ice cream

**Chocolate Fondant - R60**

Chocolate fondant baked and gooey on the inside served with fresh whipped cream

**Home-made Ice Cream - R70**

Two scoops of homemade ice cream (weddings of 40 or less only)

Choice of strawberry in season, Pina Colada, vanilla, crème brulee, chocolate almond or lemon

**Spanish Panacotta - R70**

Spanish Panacotta served with an orange brandy sauce and a dollop of freshly whipped cream

**Dark Swiss Chocolate Mousse - R80**

Chocolate mousse with a chocolate shard and fresh whipped cream

**Home-made Crème Brulee - R80**

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