

SWARTLAND SOUTH AFRICA

funbos estate PAARDEBERG WINE FARM



WEDDING MENUS 2025-2026

Prices valid for season 1 April 2025 to 31 March 2026. 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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