



PO Box 6492, Pretoria, 0001
Suite 202, Waterkloof Gardens
270 Main Street, Brooklyn

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YEAR-END FUNCTION

INTERACTIVE FUN – INFORMAL

Cooking event – MINI POTJIES HARVEST TABLE

Do you and your colleagues or friends want so step out of the office and have some fun?

Book minimum of 20 people and this event will be exclusive for your group. We can also accommodate large groups between 50 - 150. Please contact us for more information.

The idea of having an office cooking event will be an experience that you and your colleagues will never forget! Forget about any work stress and do something different!

How does this work?

We provide mini potjies, equipment, ingredients, spices, fresh herbs stock and sauces for this amazing event. We will have several side dishes to be served with your tasty Potjie.

Each person will be cooking their own potjie and have a choice of any ingredients on the buffet!

This event will be not the same boring office party but interactive with everybody joining in the fun! You will also be guaranteed a meal with several choices that you can enjoy.

Passion, excellence, enthusiasm and dedication are some of the values that we continuously strive for to make each event a feast to remember!



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RED WOOD YEAR-END FUNCTION EVENT

MINI POTJIE CHALLENGE

M E N U STARTERS

Mini bruschetta with various toppings

Caramelized onions, bacon, goat's milk cheese and herbs
Biltong, roasted peppers, sundried tomato pesto and feta

PREPARED BY GUESTS

Mini potjies for each guest to make their own potjie's
A demonstration how to prepare your own mini potjie

MAINS

Meat buffet display

Beef, Chicken, Pork & Seafood mixed

Prepared and cut vegetable buffet

Baby potatoes, onions, baby marrow, carrots, mini corn, butternut, mushrooms, peppers, chili, cauliflower, broccoli etc. (various vogs in season)

Side Dishes

Pap/Rice/Samp served with gravy

Giant Pot bread served with butter, homemade jam and syrup

Garden salad with dressing on the side

DESSERT

Chocolate eclairs, custard slices, chocolate brownies, fresh fruit tartlets

Or

Potjie sticky toffee pudding served with custard

Above menu @R480 per person 80 – 120people

Above menu @R430 per person 50 – 80 people

Less than 50 – please send us a request

THE FOLLOWING ALL INCLUDED:

Venue with airconditioning, tables and upholstered chairs

Heating equipment, serving platters and tools all included

Black ¼ potjies (800ml), spirits and equipment included

Black tablecloths, wooden underplates

Waiters & barista, barman fee, cleaning staff

Cutlery and crockeries, white serviettes

Additional available (not included):

Flower arrangements available on request, Décor & DJ



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HARD COAL YEAR-END FUNCTION EVENT

POTJIE ONLY SIDE DISHES PREPARED BY GUESTS

STARTERS

Mini bruschetta with various toppings

Caramelized onions, bacon, goat's milk cheese and herbs
Biltong, roasted peppers, sundried tomato pesto and feta

MAINS

Prepared on the spit

Leg of Lamb, Beef Roast
Marinated, roasted BBQ Chicken portions

Vegetable buffet display with sauces, herbs and spices

Mini potjies for each guest to make their own side vegetable potjie

Demonstration for potjie making

Prepared and cut vegetable buffet

Baby potatoes, onions, baby marrow, carrots, mini corn, butternut, mushrooms, peppers, chili, cauliflower, broccoli etc. (various vegs in season)

Side Dishes

Pap/Rice/Samp served with gravy
Giant Pot bread served with butter, homemade jam and syrup
Garden salad with dressing on the side

DESSERT

Chocolate eclairs, custard slices, chocolate brownies, fresh fruit tartlets

Or

Potjie sticky toffee pudding served with custard

Above menu @R450 per person 80 – 120people

Above menu @R400 per person 50 – 80 people

Less than 50 – please send us a request

THE FOLLOWING ALL INCLUDED:

Venue with airconditioning, tables and upholstered chairs
Heating equipment, serving platters and tools all included
Black ¼ potjies (800ml), spirits and equipment included
Black tablecloths, wooden underplates
Waiters & barista, barman fee, cleaning staff
Cutlery and crockeries, white serviettes

Additional available (not included in the above):

Flower arrangements available on request, Décor & DJ