



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

Tel: 012 346 2302 | 079 808 5016
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E-mail: info@riversidevenue.co.za
www.riversidevenue.co.za

YEAR-END FUNCTION SPIT BRAAI – INFORMAL

This delicious informal braai event always comes recommended by our clients

We offer a succulent whole lamb or deboned leg of lamb on the spit with various side dishes. Please see other menu options to accommodate guests preferring beef and chicken as an extra or alternative option.

The idea of having a spit braai function will ensure guests to enjoy the boma area at the venue and enjoy the informal set up outside. We will serve starters in the boma area and set up the buffet inside.

We can customize your event and combine the spit braai with our potjie menu or braai menu.



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BOABAB SPITBRAAI

M E N U

STARTERS

(Served in the boma)

Cocktail cheese grillers with dips

BBQ Buffalo wings with fresh lemon

Bruschetta's with sundried tomato pesto, roasted peppers, biltong, feta & fresh herbs

SUCCULENT WHOLE LAMB ON THE SPIT

MAINS

Roasted vegetable & baby potato potjie with garlic butter

Pap tart with creamy bacon, mushrooms & cheese

Garden salad platters with dressing on the side

Curry pasta salad with peppadew

DESSERT

Brandy malva pudding with custard

(Various other options available)

Above menu @R450 per person 80 – 120people

Above menu @R420 per person 50 – 80 people

Less than 50 – please send us a request

THE FOLLOWING ALL INCLUDED:

Boma, venue with airconditioning, tables and upholstered chairs

Heating equipment, serving platters and tools all included

Equipment for spit braai

Black tablecloths & serviettes

Waiters & barista, barman fee, cleaning staff

Cutlery and crockeries

Additional available (not included in the above):

Flower arrangements, Décor & DJ



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WATER BERRY SPITBRAAI

M E N U

STARTERS

(Served in the boma)

Bread buffet

Pot bread, mini vetkoek, corn bread

Served with butter, cheese, biltong, chicken spread & homemade jam

LEG OF LAMB ON THE SPIT

Grilled BBQ Chicken portions with fresh lemon on the braai

MAINS

Pap & Chakalaka

Cream potato salad with peppadew

Green salad with dressing on the side

DESSERT

Peppermint crisp served in glasses with maraschino cherries and fresh mint
(Various other options available)

Above menu @R420 per person 80 – 120people

Above menu @R395 per person 50 – 80 people

Less than 50 – please send us a request

THE FOLLOWING ALL INCLUDED:

Boma, venue with airconditioning and upholstered chairs

Heating equipment, serving platters and tools all included

Equipment for spit braai

Black tablecloths & serviettes

Waiters & barista, barman fee, cleaning staff

Cutlery and crockeries

Additional available (not included in the above):

Flower arrangements, Décor & DJ



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OTHER OPTIONS FOR SIDE DISHES & DESSERT

Starch

Flavoured white rice, basmati rice, samp, brown rice, flavoured couscous, samp bake with roasted peppers and cheese bake, creamy papert with mushroom and cheese baked, baby potatoes with parsley butter, creamy potato bake, mini sweet potatoes baked with olive oil and rosemary, potato fans with onion butter, roasted potato wedges with thyme, baked baby potatoes with olive oil, roasted onion and fresh rosemary, wild rice with nuts

Vegetables

Pumpkin fritters with in a caramel sauce, Baked pumpkin filled with dried fruit, Sweet potato fritters with cinnamon sauce, Carrots with pineapple and orange glaze, Orange sweet potatoes, Steamed dried fruit, Greek green beans with feta and Rosa tomatoes, Creamy vegetable bake, Cauliflower with creamy cheese sauce, Cream spinach, Roasted vegetables in season with olive oil and fresh rosemary

Bread buffet, homemade preserves, butter

Grilled flat bread, seed loaf, corn bread, mini “vetkoek”)

Salads

Salad and fresh fruit platters with various salad dressings

Curry pasta salad

Copper penny carrot salad

Carrot and pineapple

Creamy Potato salad with parsley

Beetroot salad

Broccoli and Bacon salad

Biltong salad with Avo & Feta

Corn and cheese salad

Tropical coleslaw

Greek salad

Dessert

Fresh Fruit salad

Black Forrest trifle

Pavlova with cream and fresh fruit

Malva pudding with brandy custard

Apple crumble with cream

Tipsy tart with cream

Baked orange pudding

Bread and butter pudding with caramel sauce

Crème Brûlée, fresh lavender or Amarula liquor

Sticky toffee pudding with custard

Apple tartlets with whipped cream