



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

Tel: 012 346 2302 | 079 808 5016  
Fax: 012 346 2373  
E-mail: info@riversidevenue.co.za  
www.riversidevenue.co.za

### OLIVE TREE PACKAGE

**CANAPES** **OR** **STARTER**  
(Served on Veranda with welcome drinks) (Choice of one - Plated served before mains)

#### **Biltong Salad**

Herb salad, biltong shavings, avocado, Rosa's, cashew nuts and creamy sesame feta balls  
Served with homemade mini rosemary pot bread & butter

Or

#### **Butternut soup/chicken and corn soup** (choice of one)

Served with homemade mini health bread and butter  
(Various other choices available)

#### **MAINS**

Deboned roasted leg of lamb prepared on our spit, rosemary and homemade mustard

Roast beef prepared in our wood oven, finely sliced, creamy pepper sauce

Chicken Fillet Roulades:

Herb cream cheese filling, peppadew, fresh basil, crumbed and baked with infused garlic butter

Roasted baby potatoes with garlic & thyme butter, savoury rice

Pumpkin tart with caramel topping

Medley of roasted vegetables with thyme in season

#### **Salad buffet with dressing on the side**

#### **DESSERT**

#### **Choice of one (other options also available) – Plated**

Sticky toffee pudding with ice cream

Peppermint crisp tart served in glasses, fresh mint and maraschino cherry

Creme brule with berries

Quava cheesecake

The best milktart ever

Eton mess with berries

Mille Feuille with roasted Almonds

**Above menu @R550 per person 80 – 120people**

**Above menu @R495 per person 50 – 80 people**

**Less than 50 – please send us a request**

#### **THE FOLLOWING ALL INCLUDED:**

**Venue with airconditioning, tables (round or long) and upholstered chairs**

**Heating equipment, serving platters and tools all included**

**White or black table cloths**

**Waiters & barista, barman fee, cleaning staff**

**Cutlery and crockeries, white serviettes**

**Additional available (not included in the above):**

**Flower arrangements available on request**

**Fruit juice and ice @R20 per person served as a welcome drink or with starters**

**Wedding cakes additional available**

**Décor & DJ**



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## **POMEGRANATE PACKAGE**

### **WELCOME STARTER**

**(Served on Veranda with welcome drinks)**

### **BREAD HARVEST TABLE**

Wood oven garlic Focaccia, mini vetkoek, mini corn bread, health bread  
Chicken and sweet chili spread, Biltong pate, Cheese & homemade jam

### **MAINS**

Roast beef finely sliced, creamy pepper sauce  
Chicken and mushroom homemade pie with flaky puff pastry  
Savoury rice  
Pumpkin tart with caramel topping  
Creamy vegetable bake

Salad buffet with dressing on the side

### **DESSERT**

Malva pudding with custard  
Fresh fruit salad with mint  
Ice cream, barone sauce

(Please contact us for more menu options)

**Above menu @R495 per person 80 – 120 people**

**Above menu @R450 per person 50 – 80 people**

**Less than 50 – please send us a request**

### **THE FOLLOWING ALL INCLUDED:**

**Venue with airconditioning, tables (round or long) and upholstered chairs**

**Heating equipment, serving platters and tools all included**

**White or black tablecloths**

**Waiters & barista, barman fee, cleaning staff**

**Cutleries and crockeries, white serviettes**

**Additional available (not included in the above):**

**Flower arrangements available on request**

**Fruit juice and ice @R20 per person served as a welcome drink or with starters**

**Wedding cakes additional available**

**Décor & DJ**



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**MARULA PACKAGE**  
**BRAAI MENU**

**CANAPES**

**(Served on Veranda with welcome drinks)**

Platters with various bruschetta's  
Sundried tomato pesto, roasted peppers, biltong shavings, feta, fresh herbs  
Garlic and herb focaccia with pate's  
Mini bobotie quiches with sweet chili

**MAINS**

Beef boerewors  
Lamb chops  
Roasted chicken portions with honey, lemon & thyme  
Pap tart with creamy bacon, mushrooms & gravy  
Roasted vegetables

**Bread buffet**

Pot bread, health bread, mini vetkoek & corn bread served with various homemade jam and butter

Salad buffet with dressing on the side

**DESSERT**

**(Choice of one plated)**

Amarula Crème brûlée  
Peppermint crisp served in glasses with fresh mint  
Chocolate mousse served in glasses with cream and fresh mint  
Mini milk tartlets s/chocolate eclairs with cream, served on platters garnished with fresh fruit & mint

**THE FOLLOWING ALL INCLUDED:**

**Venue with airconditioning, tables (round or long) and upholstered chairs**  
**Heating equipment, serving platters and tools all included**  
**White or black tablecloths**  
**Waiters & barista, barman fee, cleaning staff**  
**Cutleries and crockeries, white serviettes**

**Additional available (not included in the above):**

**Flower arrangements available on request**  
**Fruit juice and ice @R20 per person served as a welcome drink or with starters**  
**Wedding cakes additional available**  
**Décor & DJ**

**Above menu @R450 per person 80 – 120people**  
**Above menu @R400 per person 50 – 80 people**  
**Less than 50 – please send us a request**



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## **SEE OTHER OPTIONS BELOW**

**(We will provide you with a new quote if you choose from this menu)**

**The following soup served with fancy home baked rolls and butter**

Spicy Butternut soup, Chicken and corn soup, Tomato soup, Mushroom biltong shavings

### **Main course**

Lamb on the spit or deboned  
Leg of lamb, garlic, herbs, fresh grilled lemon  
Lamb curry  
Beef potjie, baby potatoes  
Topside Beef curry, coconut, peach chutney  
Beef Stroganoff, sliced mushrooms, sauté onions, port, cream  
Pepper crusted roast Beef, creamy sherry sauce  
Beef mince curry, coconut, peach chutney  
Traditional bobotie, banana topping, apricot glaze  
Beef, Chicken, vegetable, homemade lasagna the Italian way  
Smoked pork with caramelized pineapple, tangy mustard  
Venison potjie with dried fruit  
Impala schnitzels served with homemade mustard  
Chicken Roulades, herbed cream cheese, Parmesan, fresh Basil,  
Romesco sauce (Italian tomato, Roasted almonds)  
The best home baked Chicken and mushroom pie, butter puff pastry  
Marinated BBQ chicken fillets, fresh grilled lemon  
Grilled lemon and herb chicken portions  
Chicken kebabs in a sweet and sour marinade  
Chicken curry (fillet cubed)  
Chicken schnitzels with grilled lemon halves served with mustard  
Filleted Fish, parmesan bread crumbed, mushrooms, white wine, cream, Italian parsley

### **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, 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



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**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

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

**Or**

**Table serving (choice of one)**

Crème brûlée, fresh lavender or Amarula liquor

Mini Granaz chocolate mousse cakes with fresh mini roses and black cherries

Roasted Stone fruit & berries, Phyllo layers, Vanilla ice cream

Chocolate & Pistachio Torte, fruit sorbet

White Chocolate Mousse - Amarula

Apple tartlets with whipped cream

Grilled banana, chocolate, marshmallow – Amarula

Champagne sorbet