



## DAYTIME CELEBRATIONS

*Our Daytime Celebration Package was created to celebrate life! Join us for a birthday party, baby shower, bridal shower or any special occasion.*

### INCLUDED IN YOUR PACKAGE

- Use of Semi-Private Area from:  
9:00 - 13:00 OR 11:00 - 15:00  
(Subject to availability and number of guests)  
  
The View: 09:00-11:00 only.  
(Subject to availability and number of guests)
- Security and Parking Attendants
  - Hostess and Serving Staff
    - Basic Setup
  - Cutlery, Crockery, Glasses
- Wooden Tables without Table Cloths
  - Cocktail Tables
    - Napkins
    - Gift Table
- All venues are equipped with a generator that starts up within 30 seconds in the event of a general power failure.

#### Please Note:

**Minimum Number of Guests: Strictly 20**  
**No functions on wedding days.**

### CATERING OPTIONS

*We have 4 menu offerings, each catering to your specific needs.*

#### 1. Breakfast Buffet:

A yummy spread of hot & cold meals and freshly baked farmstyle breads and drinks.

**Cost: R230 per person**

#### 2. Pizza Buffet:

A delicious range of pizza and salad, followed by dessert and coffee.

**Cost: R235 per person**

#### 3. Celebration Harvest Spread

Sweet & savory snacks served harvest style.

**R315 per person**

#### 4. Gourmet Braai:

Relax while our team prepares a delicious meal for you (two meats and 3 starches/salads).

**Cost: R245 per person**

#### 5. Buffet Lunch:

Choose from a selection of scrumptuous salads, decadant meats and sweet treats.

**R450 per person**

**Vegan and gluten free options available on request.**

# PLAN YOUR EVENT

## STEP 1: Fill in Your Details:

Name:  Cell:  Email:

Function Date:  Preferred Food Service Time:

Number of Adults:  Number of Children 6 -12:  Children under 6:

Occasion:  Guest of Honour:

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## STEP 2: Choose Your Catering Option:

Please make your choice and fill in the relative information on the corresponding page.

**Breakfast Buffet**  **Pizza Buffet**  **Celebration Harvest Spread**

**Gourmet Braai**  **Buffet Lunch**

\* Please let us know how many vegan/vegetarians will be attending your event

\* Please let us know if anyone has any food intolerances or allergies

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For children under 6 we recommend a Children's Picnic Box R175

Contains: Lipton Ice Tea • Fruit Skewer • Muffin • Crispy Chicken Wrap • Marshmallow Bar

Number of children's picnic boxes required:

\* Please let us know if any vegan/vegetarian children will be attending your event:

\* Please let us know if any children have food intolerances or allergies:

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## STEP 3: Choose Your Venue:

The Restaurant Deck (Up to 50 guests) Complimentary (Non-exclusive)

The Winery Deck, Excluding Boma (Up to 30 guests) R2500

The View (Up to 80 guests) R6 000

The Conservatory (Up to 160 guests) R18 000

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## STEP 4: Choose Your Napkins:

White:  Black:  Bringing Own:

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Please contact Rachelle from [Wilde bloem](#) to do your flower arrangements and additional décor:  
Her studio is conveniently located at Rosemary Hill, Email: [hello@wildebloem.co.za](mailto:hello@wildebloem.co.za)

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# 1. BREAKFAST BUFFET

*Everyone loves breakfast food! Morning functions are very versatile, you can go big with a glamorous affair or small and intimate, the choice is yours.*

## THE SPREAD INCLUDES:

### COLD:

Seasonal Fruit Platter • Greek-Style Yoghurt • Homemade Muesli • Bran Flakes

### BREADS:

Freshly Baked Breads with Farm-Style Preserves and Jams

### HOT:

Poached Eggs on a Potato Rosti with Hollandaise Sauce  
Beef Steaklets with Thyme & Caramelised Onion, Herb-grilled Cherry Tomatoes  
Crispy Streaky Bacon & Zucchini Feta Frittata

### DRINKS:

Bottomless Filter Coffee, Tea, Fruit Juice & Water Station

# 2. PIZZA BUFFET

*A selection of our most popular pizzas, presented buffet style, served with a table salad. Accompanied by four delectable desserts and a bottomless coffee bar.*

### PIZZA MARGHERITA (V)

Homemade Tomato Base, Mozzarella & Basil

### PIZZA POLLO

Homemade Tomato Base, Mozzarella, BBQ Chicken, Peppadews & Caramelized Onion

### PIZZA PAZZESCA

Homemade Tomato Base, Mozzarella, Bacon & Pineapple

### PIZZA VEGANO (VE)

Homemade Tomato Base, Artichokes, Basil, Caramelized Onion, Wild Mushrooms, Vegan Aioli & Nutritional Yeast

### PIZZA MILANO

Homemade Tomato Base, Mozzarella, Bacon, Avocado & Danish Feta

### PIZZA PEPPERONI

Homemade Tomato Base, Mozzarella & New York Style Pepperoni

### PIZZA TAGLIATA

Homemade Tomato Base, Mozzarella, Sliced Biltong, Blue Cheese & Preserved Figs

### DESSERTS:

Double Chocolate and Pecan Nut Brownies, Assorted Macarons, Vanilla Pod Sago Pudding & Traditional Milk Tart

## 3. CELEBRATION HARVEST SPREAD

*Sweet & savory snacks served harvest style*

### SAVORY SNACKS

- Bobotie Eclair with Raisin Puree & Turmeric Custard Goats Cheese Puff
  - Polenta Rounds with Boerewors & Chakalaka
- Caprese Puff Pastry Square with sliced Bella Tomato, Mozzarella & Basil Leaves served with Balsamic Reduction
  - Mushroom Arancini with Romesco Sauce
  - Mini Yorkshire Mutton Bunny with Carrot Chutney
  - Smoersnoek Samosa with fresh Coriander Raita
    - Wood Fired Pizza

### SOMETHING SWEET:

- Double Chocolate and Pecan Nut Brownies
- Raspberry Macaron
- Tiramisu Choux Bun with Cocoa Craquelin
  - Malva Pudding served with Custard

**Sparkling wine per person included**

## 4. GOURMET BRAAI

*Relax while our team prepares a delicious meal for you (two meats and 3 starchers/salads)*

### PROTEIN

(Please choose two items)

- Marinated Chicken Thighs served with Peppadew Salsa
- Tandoori Chicken Kebabs served with Coriander Pesto
- Beef Espetada with Bay Leaf & Rosemary Salt
- Mini Boerie Swirls topped with Tomato Sheba
- Biltong Spice Rubbed Beef Loin
- Lamb Chops served with Caramelized Lemon Chimichurri

### SALADS AND STARCHES

(Please choose three items)

- Fresh Farm Salad with Crumbed Danish Feta
- Traditional Coleslaw Salad with Raisins
- Potato Salad with Bacon Bits
- Tomato & Mushroom Ragu Samp Tart
- Chakalaka Braai Broodjies
- Fire Pit Baked Potatoes with Garlic Butter & Sour Cream
- Mosbolletjies with Flavoured Butters
- Roosterkoek served with Syrup, Cheese & Jam

**Dessert is an optional extra, please request options and prices.**

## 5. BUFFET LUNCH

### Buffet Menu Options

**Protein:** (Choose two items, served with gravy)

- Butter Chicken Curry with Sambals & Raita
- Herb Crusted Lamb Chops with Spek Boom Chimichurri
- Oven Baked Chicken a la King with Mushroom Duxelles
- Cajan Spiced Pork Belly with Homemade Apple Sauce
- Whole Roasted Beef Fillet with Biltong Spice - served with Mushroom or Pepper Sauce

**Starches:** (Choose two items)

- Braised Jasmine Rice with Crispy Red Onions
- Maize Rice Truffle Risotto with Wild Mushrooms
- Roasted New Potatoes with Parmesan & Basil
- Sweet Potato Brûlée with Pumpkin Brittle
- Traditional Potato Bake infused with Chives, topped with Parmesan Crumb
- Creamy Samp made with Vegetable Stock

**Salads & Vegetables:** (Choose three items)

- Fresh Farm Salad with Lettuce, Cherry Tomatoes, Cucumber, Pickled Onions, Deep Fried Danish Feta & Pickled Green Beans - served with our Homemade Dressing
- Pearled Couscous Salad with Roasted Butternut, Pecan Nuts, Dried Cranberries & Lettuce
- Our Famous Pumpkin Pie
- Pumpkin Fritters
- Seasonal Roasted Vegetables with Pesto Drizzle
- Spinach Crème & Feta Bake
- Slow Cooked Beans (Boere Boontjies) with Herbed Whipped Feta

**Dessert:** (Please choose three items OR soft serve ice cream and one other item)

- Malva Pudding served with Custard
- Tiramisu Choux Bun with Cocoa Craquelin
- Spiced Carrot & Pineapple Cake with Cream Cheese Frosting
- Traditional Milk Tart
- Vanilla Pod Sago Pudding with Caramelised Cinnamon Sugar
- Peppermint Crisp Tart
- Assortment of Macarons
- Baked Cheesecake
- Double Chocolate Pecan Nut Brownies
- Vanilla Soft Serve Ice Cream, served with Sugar Cones and a variety of Sauces & Toppings

# 6. OPTIONAL EXTRAS

## STEP 5: Choose Optional Extras:

### 1) Non-alcoholic Beverages:

Quantity:

- Bottled Spring Water 440ml **R25** .....
- Jug of Iced Water 1.3 Litres **R15** .....
- Jug of Lemon-Mint Iced Water 1.3 Litres **R20** .....
- Jug of Fruit Juice 1.3 Litres **R95** .....
- Jug of Homemade Lemonade 1.3 Litres **R75** .....
- Jug of Homemade Iced Tea 1.3 Litres **R75** .....
- Bottomless Filter Coffee, Tea & Water Station **R50 Per Person** .....

\* Fruit juice, cold drinks, lipton ice tea, and tizers will be available to order

### 2) Alcoholic Beverages: Please contact The Bushvine Bar directly at [info@bushvinebar.co.za](mailto:info@bushvinebar.co.za)

### 3) Cakes (Twelve slices per cake):

- Carrot **R550**
- Red Velvet **R450**
- Chocolate Mousse **R450**
- Baked Cheesecake **R550**
- Vegan Chocolate Cake **R550**

### Additional Offerings: (Price dependant on requirements)

- In-house DJ (terms & conditions apply)
- Gifts (Rosemary Plant, Homemade Baked Goods eg: Fudge, Cookies, Jam or Brownies)

### Next Steps:

- Please download and save this document.
- For your convenience you are able to fill it in digitally on your laptop or phone if you have Adobe Reader, (Available for free on your app store).
- Upon completion kindly email the form to [info@thegreenhousecafe.co.za](mailto:info@thegreenhousecafe.co.za)

### What Happens Next

- Upon receipt of this form we will check availability and send you a quotation.
- Kindly review the quotation and use it as a base to add or remove items.
- We require a 50% deposit to secure your booking. All quotations expire within two days from date of receipt.
- Final number of guests required 14 days before your event, whereafter your final quote will be sent for payment no later than 10 days before your event date.
- Our Event Coordinator will give you a call the day before the event to confirm all the details

### Notes:

## Function Terms and Conditions

### DAYTIME EVENTS:

Time Slots: 09:00-13:00 or 11:00-15:00. Exceeding these times incurs a fee of R1500 per hour.

The View: Permitted only from 09:00-11:00 due to direct sunlight from 11:00 onwards.

### DÉCOR:

Setup: Can be done 30 minutes before your booking time. All décor must be removed after the event; leftover items will be discarded.

Restrictions for restaurant bookings: Only minimal décor (napkins, flowers, and balloons) is allowed. No tablecloths, backdrops, or excessive décor. Management may remove excessive décor. Standard restaurant furnishings will be provided.

### DJ SERVICE:

DJ Services: Are not included and are quoted separately. No external sound equipment or DJ services are allowed.

Contact: For DJ and sound, please contact [nicky@sonicstateproductions.co.za](mailto:nicky@sonicstateproductions.co.za)

### CATERING:

The Greenhouse café will not be held responsible for food related matters when your program does not run on time.

À la carte menu: Available for groups under 20. For groups over 20, a function menu is mandatory.

Cakeage Fee: R80 per cake or dozen cupcakes.

Dietary Requests: Special dietary needs must be communicated in advance.

Self-Catering: Strictly prohibited.

### BEVERAGES:

Table wines and other alcoholic beverages: Not included and need to be pre-ordered, please contact [info@bushvinebar.co.za](mailto:info@bushvinebar.co.za) for bar information and bar requests. Corkage Fee: R80 per bottle of champagne, wine, or sparkling wine.

### GENERAL:

If the function's scope exceeds the provided details or has not been communicated upfront, the coordinator will provide a custom quote tailored to your specific requirements, which may affect the pricing.

Pricing: All prices are for 2024 and are subject to change.

A service fee of 10% of the overall bill will be added to the event quote.

Event Restrictions: No events on wedding days (mostly Thursdays and Saturdays).

Payment: The Greenhouse café is a CASH FREE ZONE. We accept CARD, SNAPSCAN and ZAPPER payments.

Meetings and viewings: By appointment only.

Breakages/Damages: Charged at management's discretion.

Deposits: A 50% deposit is required to confirm booking. No provisional bookings are accepted.

Guest Numbers: A minimum charge applies if the final guest count is below the minimum requirement.

Final Arrangements: All final arrangements must be confirmed 14 days prior, any changes to the final guest list less than 7 days before the event will not be accommodated.

Cancellation: In the event of cancellation within 14 days of your event, your deposit will be forfeited.

Conduct: Noise and unruly behaviour will not be tolerated.

By submitting your personal information, you consent to The Greenhouse café, Rosemary Hill processing your information in line with POPIA

For further inquiries or clarifications, please contact us at your earliest convenience.

I have read and accepted the Terms and Conditions.

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**We look forward to hosting your event!**

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