



EVENING CELEBRATIONS

This splendid offering was created for those special occasions! Join us for a birthday, company year-end function, matric farewell, university graduation or product launch!

INCLUDED IN YOUR PACKAGE

- Use of Semi-Private Area from 16:00 -20:00 or 18:30 -22:30
(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 50.
No functions on wedding days.

CATERING OPTIONS

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

1. Pizza Buffet:

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

Cost: R235 per person

2. Gourmet Braai:

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

Cost: R245 per person

3. Celebration Harvest Spread

Sweet & savory snacks served harvest style.

R315 per person

4. Buffet Dinner:

Choose from a selection of sumptuous salads, decadent meats and sweet treats.

R450 per person

5. Plated Dinner:

Choose a starter, main meal and dessert from our Chef's delicious plated menu options.

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:

*For wedding-related functions please email us: info@thegreenhousecafe.co.za

STEP 2: Choose Your Catering Options:

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

Pizza Buffet **Gourmet Braai** **Celebration Harvest Spread**

Buffet Dinner **Plated Dinner**

* 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

For children under 6 we recommend a Children's Picnic Box R125

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:

STEP 3: Choose Your Venue:

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

Winery Deck & Boma (Up to 50 guests) R3500

The Conservatory (Up to 160 guests) R18 000

STEP 4: Choose Your Napkins:

White: Black: Bringing Own:

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

1. 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

2. GOURMET BRAAI

Relax while our team prepares a delicious meal for you (two meats and 3 starches/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
- Biltong Spice Rubbed Beef Loin
- Mini Boerie Swirls topped with Tomato Sheba
- Lamb Chops served with Caramelized Lemon Chimichurri

SALADS AND STARCHES

(Please choose three items)

- Fresh Farm Salad with Crumbed Danish Feta
- Traditional Coleslaw 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.

3. CELEBRATION HARVEST SPREAD

Sweet & savory snacks served harvest style

WELCOME DRINK:

- Sparkling Wine

SAVOURY SNACKS:

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

SOMETHING SWEET:

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

4. BUFFET DINNER

Buffet Menu Options

Protein: (Choose two items, served with gravy)

- Butter Chicken Curry served with Sambals & Raita
- Herb crusted Lamb Chops with Spek Boom Chimichurri
- Oven Baked Chicken a la King with Mushroom Duxelles
- Cajun 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 and 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, to be served buffet-style 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

5. PLATED DINNER

Plated Menu Options

Starter: (Choose one item)

- Butternut Gnocchi with Boeren Kaas Velouté, Herbed Oil & Toasted Pumpkin Seed Brittle (V)
- Roasted Vegetable Tartlet served with Basil-Tomato Jelly & Herbed Cream, topped with a Micro Green Salad (V)
- Beef Carpaccio with Biltong Spice, Chakalaka Aioli, Citrus Vinaigrette, Parmesan Shavings & Micro Green Salad
- Spinach & Ricotta Ravioli served with a drizzle of Olive Oil and a sprinkling of Grated Pecorino
- Seaweed Cracker topped with Sushi Rice, Smoked Trout Ribbons, Soy Sauce, Julienne Cucumber, Seaweed Caviar, Avo Purée & Kewpie Mayonnaise

Main Course: (Choose two items)

- Biltong Spice Rubbed Beef Medallion with Hassel Back Potatoes, Pan Seared Green Beans and Peper Sauce
- Braised Beef Brisket served with Sundried Tomato Risotto, Grilled Mushrooms & Seasonal Vegetables
- Herb Crusted Lamb Chops with Pomme Purée, Green Beans & Baby Carrots, served with a Red Wine Jus
- Chakalaka Chicken Roulade with Creamy Maize Rice Risotto, Braised Cabbage Purée & Seasonal Greens
- Slow Roasted Pork Belly with Pomme Purée, Sweet Teriyaki, Apple Sauce, Red Cabbage & Pak Choi

Dessert: (Please choose three items, to be served buffet-style OR soft service 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

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:

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

EVENING EVENTS:

The View: Not permitted as the venue does not have lighting and has strict noise restrictions.

Time Slots: 16:00-20:00 or 18:30-22:30. Exceeding these times incurs a fee of R1500 per hour. Overtime cannot extend past midnight.

Duration: Booking slots are valid for 4 hours only. Late arrivals will not extend the scheduled end time; overtime fees of R650 per hour apply and are subject to venue closure times.

Overtime: Requires permission from the floor manager on the day of the event.

Restaurant bookings: Please be advised that the restaurant is a semi-enclosed outdoor venue – in the event of bad weather we will try our best to accommodate our guests accordingly, but we cannot guarantee the use of an indoor venue.

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

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 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.

We look forward to hosting your event!
