

Suikerbossie

RESTAURANT

HOUT BAY

021 - 7901450

www.suikerbossie.co.za
dave@suikerbossie.co.za



3 COURSE KOSHER PLATED MENU

FISH OR MEAT
445 PER PERSON

STARTER

MEDITERRANEAN STARTER

SMOKED SALMON ROSES • TRIOPITA (SPINACH, CRUSHED PECAN NUTS & SESAME SEEDS)
FRESH ASPARAGUS • HUMUS TOPPED WITH A CRUNCHY VEGETABLES
DHANIA WRAPS • CRUDITÉS

A SELECTION OF PATES: HOUT BAY SNOEK PATE • BUTTERNUT PATE • CHICKEN LIVER PATE ALL SERVED
WITH A SELECTION OF OLIVES, PEPPADEWS, SUNDRIED TOMATOES AND RED/GREEN CABBAGE
SALAD MARINATED IN A VINAIGRETTE, FRESH GREEN BEANS & MUSHROOMS
HOME BAKED BREADS & ROLLS

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING

SOLE LIGHTLY SEASONED AND GRILLED AND SERVED WITH A MUSHROOM OR
TOMATO SAUCE ON THE SIDE

OR

FRESH LINE FISH WITH OLIVE OIL, LEMON JUICE, GARLIC BUTTER & SEASONING OR...
TUNA LIGHTLY MARINATED IN SOYA SAUCE, LIME AND BLACK PEPPER
PAN FRIED TO A LIGHT PINK PERFECTION

OR

PAN FRIED PEPPER ENCRUSTED & MARINATED SCOTCH FILLET WITH POMMERY MUSTARD OR...
PAN FRIED CHICKEN BREAST STUFFED WITH SPINACH & HERBS

ALL SERVED WITH THREE SEASONAL VEGETABLES AND A LARGE FRESH ASSORTED SALAD
PER TABLE

PAREV DESSERT BUFFET

FRESH FRUIT PATTERS, BERRY PAVLOVA, VANILLA ICE-CREAM & CHOCOLATE SAUCE, CHOCOLATE FRIDGE
BISCOTTI, INDIVIDUAL CHOCOLATE MOUSSE, PECAN NUT PIE & CHOCOLATE ROULADE.

OR

PAREV TRIO OF DESSERT
RED VELVET CAKE, CHOCOLATE MOUSSE SLICE & LEMON MERINGUE TART

TEA & COFFEE (PAREV MILK)

FOR EXCLUSIVE USE OF THE RESTAURANT FOR FUNCTIONS, LISTED
BELOW ARE A COUPLE OF POINTERS TO BE NOTED.

DOWNSTAIRS VENUE

1. MINIMUM NO. OF GUESTS: 120 / MAXIMUM: 300
2. A NON-REFUNDABLE VENUE HIRE OF R17 000 - CONFIRMS BOOKING
3. FUNCTIONS:
WEDDING : 17H00 - 24H00
4. FULLY LICENSED
5. BETH DIN FEES - R14.00 PER PERSON + VAT
6. MISGIAH FEES - R3100.00 (PREP BEFOREHAND & ON THE EVENING).
7. 10% SERVICE FEE ADDED ONTO MEAL BILLS
8. FINAL ACCOUNTS TO BE SETTLED 48 HOURS BEFORE FUNCTION BY DIRECT DEPOSIT/
CREDIT CARD
9. ALL PRICES SUBJECT TO CHANGE. ALL PRICES EXCL VAT