



083 251 5282

the
STONE CELLAR
wedding and function venue

info@thestonecellar.co.za

MENU

*A minimum number of 80 adults and a minimum amount of R300 per person is required
All prices are quoted per person and are exclusive of VAT*

WELCOME DRINKS

Welcome drinks are served outside after ceremony in glass bottles in red Coca-Cola crates with straws

Non-alcoholic Drinks

Homemade Lemonade R12

Homemade Pink Lemonade R12

Iced Coffee R15

Alcoholic Drinks

Pink Lemonade with Gin R15

Tequila Sunrise R15

Aqua fresh (Pineapple juice, banana liquor and Bolls Blue) R15

Mojito R15

Rosewater Mojito R15

Strawberry daiquiri R15

Kahlua Iced Coffee R20

COCKTAIL HOUR CANAPÉS

*Served outside after ceremony together with welcome drinks
A choice can be made from either the continental farmhouse table or butler style or both*

Continental farmhouse table

Choice of a minimum of 3

Selection of home-made artisanal bread R21

Cheese Platter with farm preserves, jams and fruit compote R35

Mezze Platter with marinated feta and olives, sundried tomatoes, artichokes, grilled peppers, anchovies, pesto, marinated mushrooms, dolmades and grilled aubergine R29

Chicken liver pate, smoked snoek pate, biltong and peppadew pate, hummus and tzatziki R27

Biltong and peppadew quiche squares, spinach and feta quiche squares R21

Chicken skewers (coriander and peanut pesto, sticky BBQ) R25

Fruit skewers with honey-yogurt dip R21



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Wedding Cheese Cake with preserves and fresh bread R65

Butler style canapés

Choice of a minimum of 3

Chipcones with russians and sweet chilli cream R25

Chipcones with hake goujons and lemon aioli R27

Quiche Squares (biltong and peppadew/spinach and feta/butternut and gorgonzola) R21

Gourmet Mini Lamb Burgers R27

Gourmet Mini Beef Burgers R25

Pulled Pork and Slaw Sliders R28

Individual Mini Pot Pies (lamb and sweet potato/beef and potato/chicken and mushroom) R35

Chicken Skewers (coriander and peanut pesto/peach and peppadew) R25

Caprese Skewers (mozzarella, tomato and basil) R18

Bacon, cherry and smoked mozzarella skewer R21

Bruschetta (Mediterranean vegetables, mackerel and lemon, pesto and feta, honey-mustard rump, smoked salmon and caper, tomato salsa and olive) R21

Flatbreads (various toppings) R25

Bacon Mac and Cheese Cupcakes with tomato-Thyme Jam R25

Chicken Korma Bunny Chows R23

Mini Chilli Con Carne Bowls R25

STARTERS

Served plated before main course

Quiche and Salad (biltong and peppadew/spinach and feta/butternut and gorgonzola) R52

Poached Pear, Rocket and Gorgonzola Salad with Balsamic Reduction R52

Roasted Tomato and Basil Soup with Minted Lamb Meatballs R60

Home Made Butternut Soup with Freshly baked bread R44

Cous Cous Crusted salmon fishcakes with tomato and oregano jam R63

Potato Gnocchi with Gorgonzola Cream, Caramelized Pear and Toasted Nuts R60

Individual Mini Pot pies with salad (lamb and sweet potato/beef and potato/chicken and mushroom) R48



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MAIN COURSE

A choice can be made from either buffet, plated or a family style menu for main course

BUFFET

*Meat Price includes 2 veg, 1 salad and 1 starch
If 2 Meats are selected 3 veg, 2 salad and 2 starch*

Meat

Grilled Beef Fillet with Madagascan Peppercorn Cream/ Red Wine Reduction/ Creamy Mushroom Sauce R149

Marinated and Roasted Beef Rump with gravy R117

Beef and Beer Pie R107

Beef Lasagne R102

Hearty Beef Potjie R102

Traditional Bobotie with homemade chutney R100

Herb Crusted Rack of Lamb with apple-mint jelly R160

Rosemary and Garlic Leg of Lamb with apple-mint jelly R145

Slow Roasted Lamb Shanks in Red wine and Garlic R160

Spicy Lamb curry with coconut chutney and Salsa R145

Asian Honey, Sesame and Soy Chicken Cutlets R95

Lemon, honey and thyme baby chickens R99

Apricot glazed chicken cutlets R92

Port and thyme chicken pie R95

Creamy Chicken and Mushroom Lasagne R92

Creamy Chicken, leek and mushroom Potjie R92

Honey Glazed Smoked Pork Neck with thyme baked apples and Mustard R120

Crispy Cider Braised Pork Belly R115

Garlic Buttered Prawns R170



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Vegetables

Roasted Vegetables with Balsamic Glaze

Pumpkin Fritters

Roasted Butternut with feta

Honey and chilli roasted Sweet potato

Garlic buttered Green beans

Creamed spinach with Danish feta

Lemon and Pecorino baked Broccoli

Broccoli and Cauliflower with cheese Sauce

Baked Baby Beetroot with sweet balsamic glaze

Maldon Rosemary Baby Potatoes

Jacket Potatoes filled with feta and smothered in cheesy mushroom sauce

Veggie Lasagne (mushrooms, tomato, lentils, spinach and mascarpone)

Starch

Stampmielies and Koring

Rice, Basmati or Savoury Rice

Creamy Potato Bake

Sundried Tomato and Olive Mashed Potato

Parmesan and Herb Polenta Squares

Salads

Mediterranean Cous Cous salad

Greek Salad

Potato Salad

Fruity Seasonal Salad

Beetroot, Orange and Rocket Salad

Classic Caesar Salad

Cous Cous salad with butternut, feta and mint

Caprese Salad (mozzarella, tomato and basil)

Barley Salad



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PLATED MENU

Seasonal Vegetables will be served per table with all plated mains

Beef Fillet smothered in creamy wild Mushroom Sauce on sundried tomato and olive infused mashed potato - R149

Baked Line Fish Fillet on Parmesan Mashed Potatoes served with lemon cream Sauce - R160

Chicken or Lamb Korma on basmati rice, with sambals, coconut chutney, cucumber raita and poppadum - R115/R130

Slow Roasted lamb shank on sundried tomato and olive mashed potatoes served with raspberry-mint sauce - R160

Lemon, thyme and honey basted baby Chicken served with butternut couscous and honey-mustard aioli - R99

Home-Made Lamb or Chicken Pie served with savoury rice and gravy - R121/R99

Smoked Pork Neck on crushed sweet potatoes served with thyme infused baked apples and wholegrain-sweet mustard – R120

FAMILY STYLE MENU

Dishes are served per table and includes roasted veg, rocket and parmesan polenta squares OR -cous cous and Greek salad OR seasonal fruity salad

Grilled beef fillet with Madagascan peppercorn cream or mushroom sauce, and Honey, lemon and thyme baby chickens 248

DESSERT

Ice Cream Table R50

Home-made ice cream flavours with sauces, toppings, sprinkles and sugar cones for your guests to choose

Cake Table R60

Selection of cakes and baked goods, tarts and puddings including pavlova, lemon meringue, cheesecake, brownies, cinnabuns and apple crumble

Pavlova with vanilla cream and fresh fruit R40

Fridge Cheese Cake (berry, lemon, granadilla) R45

Gourmet Cheese Cakes (Turkish delight, oreo, peanut butter and caramel) R50

Warm Malva Pudding with vanilla pod custard and Ice cream R40

Chocolate Malva with Red Wine Poached Figs and Crème Fraiche R50

Crème Brulee (vanilla, rooibos, rosewater) R40

Peppermint crisp Tart R35



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Warm Sago with apricot jam and Meringue served with custard and ice cream R48

Cupcakes (red velvet, carrot cake, caramel filled chocolate) R25

Dessert Shots (Peppermint crisp, cheese cake, chocolate tiramisu, banoffee) R25

COFFEE AND TEA

A coffee/tea station with dessert R16

A coffee/tea station throughout the wedding R30

ADDITIONAL EXTRAS

Wedding Cakes (individually priced)

We are able to do cupcakes, pavlova wedding cakes and rice crispy wedding cakes

Sweetie Buffet

Jars and containers filled with home-made sweets, fudge and cookies with packets to take home R50