

K.G.

KELVIN GROVE

Banqueting & Weddings 2023



Banqueting and Weddings at Kelvin Grove Club

Whether you require a buffet menu, set 3 courses or perhaps just need our experienced management and staffing team to help co-ordinate your day by serving a cocktail menu, Kelvin Grove Club can cater for all.

Please note, menus may change to reflect the availability of the freshest seasonal ingredients.

Our kitchens are Halaal friendly and we are able to supply a certified Kosher or Halaal option at an additional cost. Please let us know if you have any special or dietary requirements and we will endeavour to meet them.

Please note: It is our policy to provide food for all children & guests attending functions. Minimum spend and orders apply. Any alterations to final numbers for functions, must be confirmed no later than 3 working days prior to the function taking place. Catering will be charged for the numbers originally booked if not been notified.

Price includes 15% vat but excludes service charge

All prices valid from 1 March 2023 – 28 Feb 2024

Terms & conditions apply.

For your personal celebration (birthday, wedding, anniversary or engagement) complimentary* venue hire will be offered to members during the same month of the special event.

*Terms & Conditions apply. We offer bespoke cakes on order for this occasion.

Should you require any further information in respect of matters concerning a function, please contact the Banqueting department on 021 658 4500 or email functions@kelvingrove.co.za

We would be delighted to show you around the Club and the venues we have on offer and help to make your event a great success. Our office hours are Monday to Friday between 08:00 and 17:00, **Please note :**

Appointments are required for viewings and meetings with banquet office

Members are welcome between 11:00 – 14:00 Monday to Thursday

By appointment on Friday

Interested in joining Kelvin Grove Club? For more information on our facilities and what we have to offer, visit our website: www.kelvingrove.co.za or email membership@kelvingrove.co.za

Venue Configurations

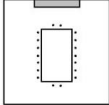
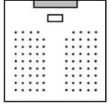
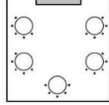
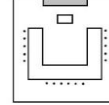
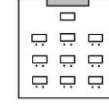
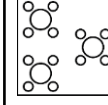
Whether you need an intimate venue for 10 or a ballroom for 400, we have a venue to suit your needs.

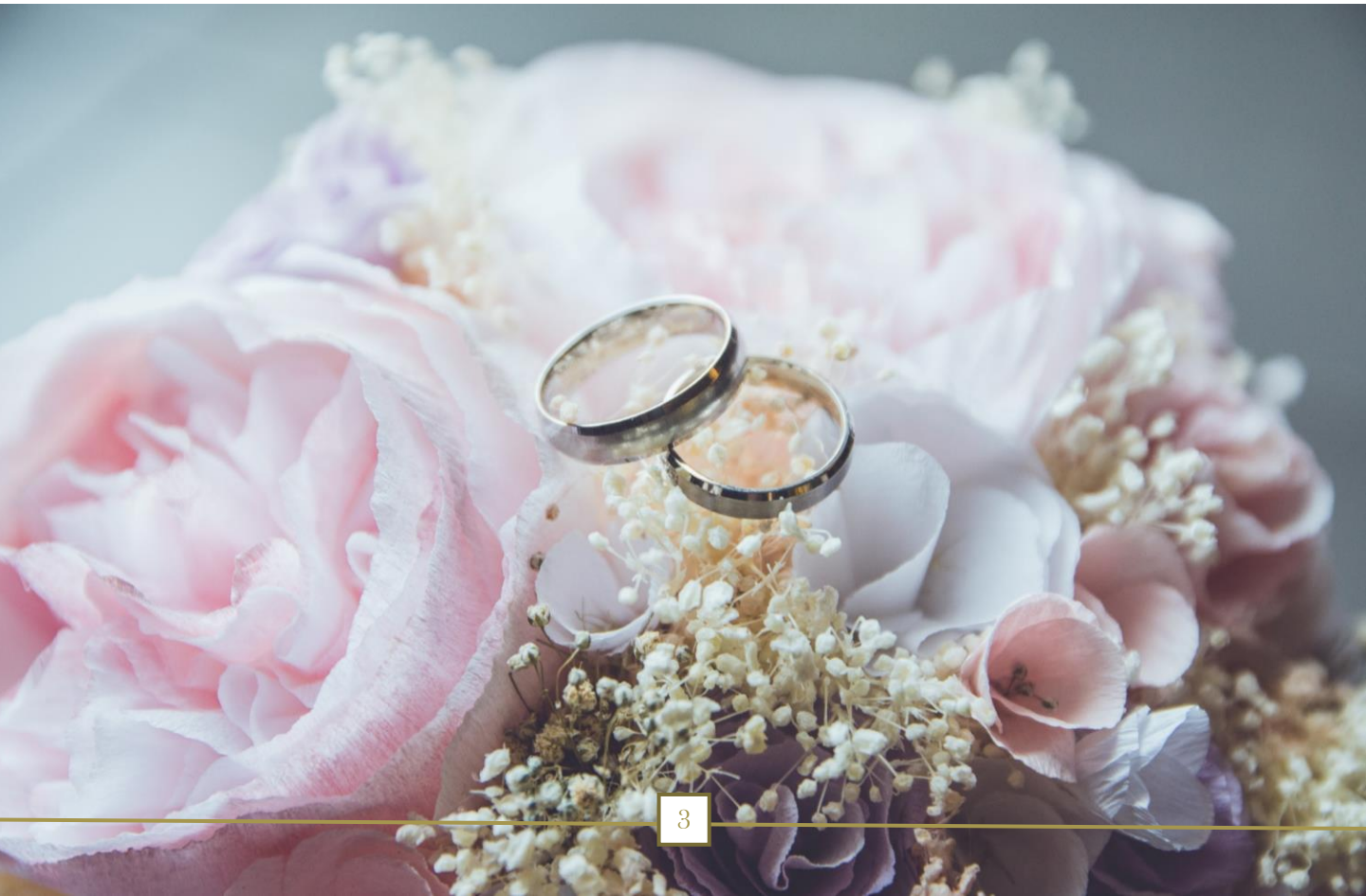
Need breakaway rooms?

Please speak to your coordinator about options for breakaway rooms.

Venues include tables, chairs, cutlery, crockery and glassware

A surcharge is charged on table line and staff.

Venue	Rates Half day (4 hours)	Rates Full day	Round tables NO Dance Floor	Round tables with Dance Floor	Boardroom Long Tables	Ceremony	Cabaret	U-shape	School room	Cocktail / Standing
										
Ballroom *incl Balcony	R6000	R12 000	350	250	-	400	250	120	250	600
Grill Room	R4300	R8600	130	110	-	150	120	60	100	250
Palmyra	R3750	R7500	80	60		100	60	35	40	150
Pavilion	R4300	R8600	80	60	25	80	60	35	40	120
Brodie	-	R3000	36	-	20	50	30	26	20	50
Mariendahl Corporate Boardroom	-	R3500	-	-	9	-	-	-	-	-



Buffet Carvery Menu

Buffets are often a popular choice when you want to offer a menu that creates something visual and exciting for your guests.

Minimum of 50 guests.

R385 pp

STARTER

CHOOSE ONE OF THE FOLLOWING

Smoked salmon pâté, black onion seed wafers

Oven roasted tomato & sweet bell pepper soup, basil pesto croutons

Butternut & feta tartlet, rocket, berry reduction

Homemade chicken & corn Spring Roll set on a sweet thai chili sauce

Asparagus & camembert tartlet set on a rocket salad & splashed with a red pepper reduction

MAIN

CHOOSE TWO CARVERY MEATS

Additional carvery meat - R77 pp

Beef Sirloin

BBQ Chicken pieces

Pork Loin

De-boned roast chicken stuffed with chicken sausage and sage

De-boned leg of lamb (r35 surcharge)

Served with deconstructed Greek salad, salad dressing and croutons, seasonal vegetables and Chef's potato or rice dish of the day



Buffet Carvery Menu

CASSEROLES

CHOOSE ONE CASSEROLE OR ONE CURRY DISH

Additional casserole R65 pp

Meat

Beef Lasagne |

Slow cooked Pork shoulder and chorizo cassoulet, white beans, roasted tomato sauce, gremolada
Boeuf Bourguignon (R30 Surcharge)

Chicken

Moroccan Chicken with apricots and toasted almonds | Coq au vin | Chicken a la King
| Spiced Chicken, lentils, potato and coriander rice
Italian-style Chicken with mushrooms, olives, rosemary in tomato sauce

Fish

Haddock, mushroom, spinach and butternut pie with a cheese sauce and mash potato topping
Spanish style seafood with smoked paprika and potato, Mediterranean vegetables in a tomato
sauce

Vegetarian

Chickpea, sweet potato and butternut tagine with dried fruits, sultanas and toasted almonds
served with orange blossom yoghurt
Vegetable breyani | Sweet and sour stir-fried vegetables with pineapple and cashew nuts

Curries

served with basmati rice, poppadoms, coconut and chutneys

Thai Green Chicken Curry | Butter Chicken | Cape Malay Beef Bobotie
Butternut, Pea and Lentil Korma (v) | South Indian style Coconut Vegetable Curry (v)
Indonesian Beef Rendang (R25 Surcharge) | Lamb Rogan Josh (R30 Surcharge) |
Thai style Pumpkin and Seafood Yellow Curry (R20 Surcharge)

DESSERT

CHOOSE ONE OF THE FOLLOWING

(dessert will be plated and served)

Vanilla Crème brûlée and shortbread
Passion fruit crème brûlée and white chocolate dipped shortbread
Brian's famous apple crumble, vanilla ice cream, fruit salsa
Malva pudding, caramel sauce and vanilla ice cream
Lemon cheesecake and chocolate peanut fudge sauce
Pecan nut tart with cream

Set Menu

Please choose one starter, one main course and one dessert from our mouth-watering selection below for the entire party. Dietary requirements will be catered for separately.

Minimum spend is R275 pp

STARTERS

COLD

Smoked salmon "Nicoise" salad R130

Lightly smoked chicken salad with tropical fruit, toasted nuts, blanched sultanas and mild curry dressing R78

Roasted butternut salad with papaya, herbed feta, toasted pumpkin seeds, balsamic treacle (v) R75

Smoked Salmon and avocado with passion fruit dressing (seasonal) R125

Mezze plate: Hummus, dolmades, olives, feta, tomato, pickles, tzatziki and flat bread (v)
R675 per table of ten people

HOT

Tart of smoked salmon and Danish cheese R125

Asparagus and camembert tart (v) R98

Spinach, mushroom and feta phyllo parcels on tomato chili jam (v) R67

Chicken and corn spring roll and pickled ginger on sweet chili sauce R65

Mushroom crepes topped with hollandaise and micro herbs (v) R76

SOUPS R57

Mushroom and truffle soup

Lightly curried butternut cream

Fresh pea and coriander

Chilled gazpacho

MEAT MAIN

Roasted Karoo lamb loin cutlets with a ratatouille and feta tartlet, herbed lamb jus R265

Braised lamb shank on a bed of garlic enhanced mash, bordelaise sauce R245

Fillet of Beef, crisp rosemary potato cake, vegetable brochette, green peppercorn sauce R245

Chicken ballotine with chicken sausage, sage, smoked capsicum sauce, vegetable brochette R180

Chicken Supreme, mushroom pilaf, rocket, aioli R185

Lemon, thyme Chicken Supreme, risotto milanese, mediterranean style vegetables, pesto emulsion R180

Cashew crusted chicken breast, sweet potato, mango salsa R180

Chicken Supreme, vegetable breyani rice, coriander dahi, tomato cucumber sambal R160

Baked pork loin with pear and blue cheese, sweet potato and honey butter R185

Set Menu

FISH MAIN

Norwegian Salmon with seasonal vegetables and herb baby potatoes (**surcharge of R75.00**)

Grilled seasonal fish with warm tomato basil and green olive on sautéed new Potatoes R210

Baked seasonal fish with black bean, corn, tomato and avocado salsa and white wine sauce R200

Please speak to your coordinator regarding vegetarian main course options or any dietary requirements.

DESSERT

Vanilla Crème brûlée and shortbread R55

Passion fruit crème brûlée and white chocolate dipped shortbread R60

Brian's famous apple crumble, vanilla ice cream, fruit salsa R55

Malva pudding, caramel sauce and vanilla ice cream R50

Lemon cheesecake and chocolate peanut fudge sauce R65

Pecan nut tart with cream R60



Braai Menu

To help your summer sparkle, we've chosen our favourites - from BBQ recipes for chicken to meltingly, tender BBQ pork, as well as ideas for salads, salsas and dips to serve alongside.

MEZZE PLATTER

(serves 10)

Selection of chicken liver pate, salmon pate and biltong and cream cheese pate tzatziki, hummus, olives, feta and an assortment of cold meats.

Served with cocktail pita bread, health loaf and rustic ciabatta

R170 per person

MEAT

Boerewors (100g) R42

Chicken & apricot kebabs (100g) R42

Lamb loin cutlets (100g) R65

Pork belly rashers (100g) R45

Pork loin (100g) R45

Beef fillet (100g) R90

Beef sirloin (100g) R52

FISH

Prawn in sesame dipping sauce R38 each

Line fish (100g) R71

VEGETARIAN

Baby potatoes tossed in lemon, garlic & herbs

Grilled corn on the cob (seasonal)

Grilled vegetable kebabs R65

SIDE SALADS (SERVED IN LARGE BOWLS FOR 10)

Potato salad traditional R180

German style baby potato salad with bacon R260

Greek salad R250

Garden salad R210

Coleslaw R190

Pasta shells with pesto, sundried tomato, olives, mushrooms and bocconcini R335

Bow tie pasta with ham, mushroom, pea and a creamy herb dressing R315

Couscous, roasted mediterranean vegetables with coriander and mint dressing R320

Avocado, strawberry and feta on rocket (seasonal) R450

Roasted baby beetroot, baby spinach, apple and walnut R350

Caprese salad R235

Crunchy thai salad with peanut dressing R320

SWEET

(CHOOSE 3 OF THE FOLLOWING)

R55

mini chocolate éclair | cocktail lemon meringue pie

carrot cake square | mini chocolate mud cake | mini tiramisu served in individual glasses

mini caramel peppermint crisp cheesecake

DIY Braai Menu or Chef Braai Menu

**Option 1 - R185 per person DIY or
Option 2 – R255 to have a Chef braai for you**

100g sirloin steak

100g boerewors

100g lamb loin chop

Basting and seasoning for the meat

Bread rolls and butter

Greek salad

Potato salad

Braai wood, fire starter, tongs, chafing dishes

Kindly note there is a staff & linen cost of R600 – R1100 (based on the confirmed number of guest) and a security cost of R800, when booking the Braai area for an event.



Cocktails

Easy to eat finger foods are a great crowd pleaser. We understand there is nothing worse than attending a formal stand up occasion while trying to manage a weighty plate of food that needs the attention of some utensils.

8 Items @ R230.00 per person

10 Items @ R275.00 per person

12 Items @ R295.00 per person

MEAT

Mini fillet steak sandwich with rocket and aioli (c)

Salami, mozzarella, tomato and pesto on crostini (c)

Mini chicken mayonnaise tarts (c)

Portuguese chicken rissoles with a yogurt coriander dip (h)

Mini beef cocktail sliders (c)

Pitted prunes stuffed with blue cheese and wrapped in streaky bacon (h)

Crispy chicken strips with honey mustard dipping sauce (h)

Cocktail sausage roll (h)

Char grilled rump skewers with cracked pepper, thyme, garlic marinade & sticky barbeque glaze (h)

FISH

Smoked salmon and horseradish on rye bread (c)

Phyllo basket with smoked snoek pâté and peppadew (c)

Tuna and cream cheese mini wraps (c)

Prawn with spicy soya sesame dipping sauce (c)

Thai fishcakes with Japanese mayonnaise topping (h)

Prawn spring rolls topped with a sweet chili dressing (h)

VEGETARIAN

Goat's cheese rolled in cashew en croute (c)

Caramelized onion & feta tartlet (h)

Sweet potato and sesame fritters with sweet chili dip (h)

Cherry tomato, bocconcini and basil bruschetta (c)

Vegetarian samosa (h) home-made empanadas filled with herbed feta cheese (h)

Cocktails, Cold Platters & Side Salads

SWEET

Mini Fruit tartlets
Mini Chocolate éclair
Cocktail Lemon Meringue pie
Mini Carrot Cake square
Mini Chocolate Mud Cake
Mini Caramel Peppermint Crisp Cheesecake

COLD PLATTERS

Mezze Platter (serves 10)

Hummus, arancini, olives, feta, tomato, pickles, tzatziki and flat bread (v)

R125 pp

Add: Selection of chicken liver pate, salmon pate and biltong & cream cheese pate
Assortment of cold meats served with health loaf and rustic ciabatta

R88 pp

Cheese Platter (serves 10)

Selection of cheeses with preserves and biscuits

R98 pp

SIDE SALADS

(served in large bowls for 10):

Potato salad traditional R180
German style baby potato salad with bacon R270
Greek salad r250
Coleslaw r190
Pasta shells with pesto, sundried tomato, olives, mushrooms and bocconcini r335
Couscous, roasted mediterranean vegetables with coriander and mint dressing r320
Avocado, strawberry and feta on rocket (seasonal) r450
Roasted baby beetroot, baby spinach, apple and walnut r350
Caprese salad r235
Crunchy thai salad with peanut dressing r305

High Tea Menu

What better way to spend an afternoon, enjoying a spot of tea and delectable finger foods and sweet cupcakes?

REFRESHMENTS

Freshly brewed filter coffee and/or ceylon tea
Glass of sparkling wine

SANDWICHES

English cucumber sandwiches
Smoked salmon and cream cheese on brown bread
Egg mayonnaise on rye

SAVOURY

Mini phyllo cups filled with herbed chicken salad
Mini phyllo cups filled with cream cheese and mushrooms
Sundried tomato, basil and goat's cheese tartlet

SWEET

Freshly baked scones with strawberry jam & cream
A selection of petit fours, fruit tartlets & chocolate éclairs
Mini baked lemon or blueberry cheesecake topped with a berry compote
Mini square decadent chocolate gateaux
Mini carrot cake with a cream cheese topping

R 225 pp



Breakfast Menu

We all know that breakfast is the most important meal of the day, but one that many tend to skip. Kick-start your day with a breakfast packed full of goodness that will put you and your guests on the road to success.

CONTINENTAL

Orange juice
Parfait of Muesli, Fruit, Honey & Yoghurt
Pastry basket filled with:
Kelvin's health Bread,
cocktail Danish,
assorted muffins,
Butter, jam & preserves
Coffee or Tea
R130 per person

FULL ENGLISH

Orange juice
Parfait of muesli, fruit, honey & yoghurt
Pastry basket filled with Kelvin's health bread,
cocktail Danish, assorted Muffins,
Butter, jam & preserves
Served hot
Grilled bacon & creamy scrambled eggs
Beef or pork chipolatas
Sautéed mushrooms
Grilled tomato & potato rösti
Coffee or Tea
R195 per person

BUFFET

(Minimum of 30 people)

Cold buffet

Orange juice
Parfait of muesli, fruit, honey & yoghurt
Selection of Danish pastries
Muffins & cocktail Scones
Grated cheese, jam & cream
Smoked salmon & cream cheese canapé
Smoked ham, lettuce, tomato with honey mustard topping on a cocktail Roll
Cocktail croissant filled with egg mayo & chives
Health bread topped with mozzarella, tomato, and basil pesto

Hot buffet

Pork chipolata wrapped in bacon
Cocktail mushroom & spring onion quiche
Coffee or Tea
R220 per person

Beverage Menu

Prices are including VAT and excluding 10% service charge

BEER

Black Label	R25
Becks (Non-alcoholic)	R24
Castle Lager	R24
Hansa Pilsner	R24
Amstel Lager	R24
Windhoek Lager	R25
Windhoek Light	R25
Windhoek Draff	R30
Heineken	R29
Heineken Zero	R29
Castle Lite	R25
Castle Milk Stout	R25
Castle Free	R24

CIDER

Hunters Gold	R30
Hunters Dry	R30
Savanna Dry	R32
Savanna Light	R32
Savanna Non-Alcoholic	R32

WHISKY

Scottish Leader	R17
Bells Whiskey	R22
Famous Grouse	R17
J&B Whiskey	R19
Johnnie Walker Red Label	R23
Jack Daniels	R28
Jameson	R32
Johnnie Walker Black	R35

BRANDY

Klipdrift	R15
Richelieu	R16
KWV 3yrs	R14
KWV 5yrs	R18
KWV 10yrs	R24

CANE

Cape to Rio	R13
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VODKA

Caramel Vodka	R22
Smirnoff	R15

SHERRY

Monis	R19
Old Brown	R12

RUM

Captain Morgan	R18
Red Heart	R18
Spiced Gold	R17
Bacardi	R18

GIN

Gordons	R14
Bombay	R22
Pink Lady	R23
Tanqueray	R20

PORT

Allesverloren	R23
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LIQUEURS

Amarula	R17
Peppermint Liqueur	R14
Jägermeister	R24
Kahlua	R22
Tequila	R23

APERITIFS

Campari	R28
Pimms	R14

TIZERS

Grapetizer Red(330ml)	R25
Grapetizer Red(750ml)	R55
Appletizer (330ml)	R25
Appletizer (750ml)	R55

FRUIT JUICE PER JUG

Orange	R70
Apple	R70
Mango & Orange	R70
Fruit Cocktail	R70

SOFT DRINKS AND MIXERS

Lime/Passionfruit Cordial	R9
Tomato Cocktail (200ml)	R17
Mixers (200ml)	R17
Bitter Lemon	R18
Fizzy Cooldrinks (300ml)	R20
Fuze Tea	R22
Still/sparkling water(1 litre)	R22
Still/sparkling water (500ml)	R14