



PORT SHEPSTONE COUNTRY CLUB

FUNCTIONS MENU

BREAKFASTS

1) BUSINESS BREAKFAST

yoghurt, fruit platter, muesli, toasts, jams & butter.
Tea, coffee & juice.

2) CONTINENTAL BREAKFAST

Scones, Muffins, Filled savoury croissants, Danish Pastries
Tea, coffee & Juice.

3) LIGHT BREAKFAST

Scrambled eggs, bacon, tomato, toast, Jam's & butter
Tea, coffee & juice.

4) CLUB BREAKFAST

Scrambled egg, bacon, sausage, Tomato, Baked beans, Onions & Mushrooms
Toasts, jams & butter
Tea coffee & juice.

Assorted cereals & milk (Optional)
Cold meat & cheese platter (Optional)
Assorted fruit platter & yoghurt (Optional)
Assorted Pastries (Optional)

5) COCKTAIL BREAKFAST (stand up only)

Yoghurt, fruit & Muesli glasses
Toasted egg, cheese & bacon wedges
Steak and mushroom kebabs
Mini vegetable Quiche tartlets
Tea coffee & juice.



PLATTERS

- 1) **MUFFIN PLATTER**
20 x Assorted muffins, jams & butters.
- 2) **SCONE PLATTER**
20 each x Sweet scones with jams, cream & butter.
- 3) **BISCUITS & RUSKS PLATTER**
20 X Rusks & 20 x Cookies
- 4) **PASTRIES PLATTER**
20 x Assorted Custard puffs, Croissants, Danishes
- 5) **MEATY PLATTER**
20 each x Meatballs; Wors bites; Chicken strips; Cheese grillers; Banger bites
- 6) **SAVOURY PLATTER**
20 each cocktail x Sausage rolls; Spring rolls; Samosas; Cheese rissoles; Spinach Phyllo pies
- 7) **CHICKEN PLATTER**
20 each x BBQ Drumsticks; Spicy Wings.
- 8) **SANDWICH PLATTER**
20 each x Ham cheese & tomato; Ham & Cheese; Chicken Mayo; Egg Mayo
- 9) **PIZZA PLATTER**
16 each x Homemade pizza wedges with Chilli, garlic, Russian, Peppers & Ham
- 10) **VEGETARIAN QUICHE PLATTER**
16 each x Spinach and assorted vegetables in season
- 11) **VEGETARIAN PLATTER (NEW)**
Veg Samosa; Cheese rissole; Spinach & Feta Phyllo pie; Egg Mayo sandwich; Vegetable crudite;
- 12) **DESSERT PLATTER**
10 each mini x Cupcakes; Apple crumble; Milktarts; Brownie triangles



LIGHT LUNCHES

ASSORTED BURGERS

Beef, Chicken, Vegetarian with lettuce, tomato, onions & gherkins
Additional toppings – Cheese & Bacon

PREGO ROLLS

Marinated Beef/Chicken/Veg; with Onion Prego sauce, lettuce & tomato

WRAPS

Crispy chicken strips, lettuce, cucumber, tomato, feta cheese, onion & sweet Chilli mayo
Beef strips stir fry with onions, peppers, garlic ginger, noodles & sweet chilli soya

BASKETS (same as platters with 4 items of each)

Meaty, Savoury, Chicken

BOEREWORS ROLLS

Topped with Tomato & Onion Relish

HOMEMADE PIES & GRAVY

Pepper steak
Chicken & Mushroom



MAIN DISH OPTIONS

(Additional Vegetables & Salads available on request)

****NOTE**** Combined total price of main dishes chosen will be divided by 1,5 for 2 dishes chosen
Combined total price of main dishes chosen will be divided by 2 for 3 or more dishes chosen

Minimum of 20 persons per dish

*Plated Starters, Main courses, Desserts **OR** any other specific menu options can be discussed directly with the Chef to customise a menu according to budgetary requirements.*

LAMB MAINS:

Lamb Curry, Rice & Sambals

Grilled lamb chops & roasted peppers in a Rosemary jus with onion potatoes.

Lamb, bean & Potato Bredie, with Rice

Greek style braised Lamb Shank casserole with Mash

Roast leg of lamb in a dark red wine & orange sauce with Roast Potatoes

**

BEEF MAINS

Grilled rump steak & peppercorn sauce with Chips

Braised tenderised steak and onion casserole with Mash

Homemade Pepper Steak pie, Mash & Gravy

Roast beef and mushroom sauce with Roast Potatoes

Beef tomato, onion, carrot, cabbage and potato stew with Rice

Osso Buco (Beef Shank casserole) with Rice

Oxtail and butter beans in a rich red wine gravy and Rice

Beef noodle & vegetable stir fry in soya with ginger, garlic and chilli.

Beef lasagne

Beef Goulasch with Pasta

**

CHICKEN MAINS

Roast chicken leg quarters and gravy with Pap **OR** Rice **OR** Chips

Chicken Schnitzel & cheese sauce with Chips

Chicken noodle & vegetable stir fry in soya with ginger, garlic and chilli.

Chicken Thigh, butternut, sweet potato and Thyme bredie with Rice

Grilled Chicken breast in a lemon & herb butter with savoury Couscous

Red Thai curry Chicken with Rice

Roast Chicken mushroom and pepper casserole with Polenta

Chicken a la King with Rice

Chicken lasagne

Southern fried wings in homemade BBQ chilli glazed marinade with Spicy Potato wedges

PORK MAINS

Paprika and garlic Pork neck roast with Dijon mustard sauce with Roast Potatoes

Grilled peppered pork neck steaks & garlic herb butter with Mash

Boneless Roast Eisbein chunks with Mash

FISH

Fried/Grilled hake and lemon butter sauce with Chips

Specific catch of the day can be arranged according to availability

VEGETARIAN

Vegetable curry and Rice

Vegetable pie with Mash

Vegetable burger & grilled eggplant and tomato coulis with Chips

Vegetable Ratatouille

Vegetable quiche

Vegetable lasagne



CONFERENCE PACKAGES

FULL DAY CONFERENCE PACKAGE

PRICING NOTE Standard FDCP or HDCP price plus main meal choices and optional extra platter choices will determine final pricing. (both prices divided by 1,5)

ARRIVAL TEA: Tea, coffee, & juice (platter options available) + conference bottled water & mints.

**

MID MORNING TEA: Tea, & coffee (platter options available) + conference bottled water & mints

**

CONFERENCE LUNCH - 2 Main dishes; Potatoes; Rice; Vegetables & 2 Salads

Cooldrink + conference water

**

AFTERNOON TEA: Tea & coffee

**

ADD: Notepad & pen (optional)

HALF DAY CONFERENCE PACKAGE

ARRIVAL OR MID MORNING TEA: Tea, coffee & juice (platter options available) + conference bottled water.

**

CONFERENCE LUNCH - 2 Main dishes; Potatoes; Rice; Vegetables & 2 Salads, Rolls & butter

Cooldrink + conference water.

ADD: Notepad, pen & mints

CONFERENCE LUNCH ONLY

1 Meat dish, Starch, Vegetables

Salad, Rolls & butter.

**



BRAAI OPTIONS

1) BUDGET BRAAI

Chicken Quarter, Wors, Pap, Tomato onion relish, Pasta salad, Beetroot salad, Garlic bread.
Ice cream & Chocolate sauce.

2) BRAAI CLUB

Lamb chop, Rump steak, Wors, Garlic Cheese Potato bake, Pumpkin Fritters, Mixed vegetables,
Greek Salad.

Chocolate Velvet slice & whipped cream.

3) BRAAI SPIT

Whole Lamb spit, Roast Garlic baby Potatoes, Buttered mixed vegetables, Greek Salad.

Ice cream & Wild berry Coulis

**** Only a minimum of 50 persons can be catered for a Whole lamb on the Spit**