



MOUNT EDGECOMBE
COUNTRY CLUB ESTATE

2022

MOUNT EDGECOMBE COUNTRY CLUB

**LUNCH & DINNER
FUNCTIONS**



VENUES



KINGFISHER

This venue has a gorgeous dark-wood bar and flows onto our deck which overlooks our Golf Course. It is ideal for weddings between 40 and 60 guests.



KINGFISHER & WEAVER'S NEST COMBINED

There is a concertina door that separates these two rooms. Combined, we can cater for up to 120 guests.



WEAVERS NEST

This is a smaller and more intimate venue that can cater for weddings from 40 to 60 guests. It also has a deck with stunning views of our Golf Course.



SANDPIPER

With its vast size, it is an ideal venue for weddings with up to 250 guests. Renovated with hanging lights, mirrors and grey carpets, making it simply magical.

LUNCH & DINNER BUFFET OPTIONS

** There will be a surcharge of R70 per person to swap beef for lamb.*

BUFFET 1 – R240 per person

Cocktail Rolls & Butter
Traditional Chicken Curry, Rice, Sambals & Chutney
Vegetable Lasagna
Tea/Coffee

BUFFET 2 - R330 per person

Cocktail Rolls & Butter
Salad Valley
Chicken Curry, Rice, Sambals & Chutney
Beef Sirloin with Horseradish & Gravy*
Vegetable Lasagne
Mixed Sautéed Vegetables
Tea/Coffee

BUFFET 3 - Silver - R420 per person

Cocktail Rolls and Butter
Spicy Shredded Chicken and Pepper Dew Salad
Deconstructed Greek Salad
Vegetarian Pasta Salad
Potato Salad
Sambals, Pickles and Raita

Chefs Roasted Seasonal Vegetables
Mecc Famous Cajun Roast Potatoes
Savoury Rice
Vegetable Lasagne
Broad Bean Curry with Potato
Lamb Curry
Braised Mini Beef Steaks with Caramelised Onions
Grilled Hake Topped with Lemon and Caper Butter
Chicken Curry

DESSERT

Malva Pudding and Custard
Fruit Salad and Vanilla Ice Cream
Mini Cheesecake, Eclairs, Chocolate Roulade
Tea/Coffee



BUFFET 4 - Gold - R475 per person

STARTER PLATTERS ON THE TABLE

Vegetarian Platter
Crumbed Mushrooms, Chilli Bites, Vegetable Kebabs and Mango Salsa Dip
Meat Platter
Mini Chicken Pies, Mini Lamb Samosas, Chicken Kebabs and Sweet Chilli Dip

Cocktail Rolls & Butter
Spicy Shredded Chicken and Pepper Dew Salad
Deconstructed Greek Salad
Vegetarian Pasta Salad
Potato Salad
Sambals, Pickles and Raita

Chefs Roasted Seasonal Vegetables
Mecc Famous Cajun Roast Potatoes
Basmati Rice
Vegetable Lasagne
Broad Bean Curry with Potato
Roast Beef Sirloin
Lamb Curry
Line Fish in a Cape and Coriander Butter
Roast Peri Peri Chicken Pieces
Roti

DESSERT

Malva Pudding and Custard
Fruit Salad and Vanilla Ice Cream
Mini Cheesecake, Eclairs, Chocolate Roulade
Tea/Coffee

***ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

LUNCH & DINNER BUFFET OPTIONS

BUFFET 5 - Platinum - R560 per person

STARTER PLATTERS ON THE TABLE

Vegetarian Platter

Crumbed Mushrooms, Chilli Bites, Vegetable Kebabs and Mango Salsa Dip

Meat Platter

Mini Chicken Pies, Mini Lamb Samosas, Chicken Kebabs and Sweet Chilli Dip

BUFFET

Cocktail Rolls And Butter

Shrimp and Line Fish Tossed in a Mari Rose Sauce

Spicy Shredded Chicken And Pepper Dew Salad

De-constructed Greek Salad

Potato Salad

Sambals, Pickles and Raita

Chefs Roasted Seasonal Vegetables

Mecc Famous Lemon and Herb Roasted Potatoes

Savoury Rice

Vegetable Lasagne

Broad Bean Curry with Potato

Soya Prawn Chutney

Beef Lasagne

Roast Lamb

Lamb Curry

Line Fish Done in a Rich Thermidor Sauce

Chicken Breyani and Dhal

Prawn Curry

Roti

DESSERT

Malva Pudding and Custard

Mini Cheesecake, Éclairs, Chocolate Roulade, Fruit Salad In Espresso Cups, Fruit Skewers with Citrus Yoghurt

Tea/Coffee

VEGETARIAN BUFFET - R330 per person

STARTER PLATTERS ON THE TABLE

Cheese and Corn Samosas, Potato Baja's, Vegetable Spring Rolls and Vegetable Kebabs, Siracho Mayo and Chilli Dipping Sauce

BUFFET

Cocktail Rolls and Butter

De-constructed Greek Salad

Root Vegetable Salad

Beetroot With Honey and Orange Dressing

Minted Yoghurt

Vegetable Pickles

Braised Yellow Potato With Mustard Seed

Vegetable Breyani and Dhal

Paneer Chutney

Vegetable Lasagne

Broad Bean Curry with Potato

Savoury Rice

Honey Roasted Carrots

Cinnamon Butternut

Roti

DESSERT

Malva Pudding and Custard

Mini Cheesecake, Éclairs, Chocolate Roulade, Fruit Salad In Espresso Cups, Fruit Skewers with Citrus Yoghurt

Tea/Coffee



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BUFFET MENUS INCLUDES THE FOLLOWING

- Venue hire
- Setup and breakdown (excluding décor)
- Cutlery, crockery, glasses, white tablecloths & white napkins
- Staff (excluding gratuity)
- Function Coordinator, and Duty Manager on the day
- PA/AV System, screen, projector, lectern & microphone
- Round tables and chairs

Let us know of any special dietary requirements and we will gladly arrange them for you. The menu price per guest excludes beverages.

Please note: Functions that run over the specified time frames will be charged an additional venue hire fee due to the venue being unavailable to host another function.

Time frames: 08h00 – 15h00 or 16h00 – 00h00



BRAAI MENU - R380 per person

Potato Salad, Greek Salad and Beetroot Salad

Selection of Bread rolls

Lamb Braai Chops

Boerewors

Marinated Chicken Thigh

Beef Sostaties

Pap

Chakalaka

Sweet Potato Bake

Grilled Vegetables

DESSERT

Peppermint Crisp Tart

Fruit Salad and Ice Cream

SPIT BRAAI MENU - R395 per person

*** R750.00 spit braai hire fee**

Greek Salad

Potato Salad

Asian Coleslaw

Selection of Bread Rolls

Sweet Potato Bake

Roasted Veg

Roast Potatoes

Whole Marinated Lamb

DESSERT

Malva Pudding and Custard

Mini Milk Tarts

Koeksisters



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We look forward to making your function an unforgettable one!



MOUNT EDGECOMBE
COUNTRY CLUB ESTATE

CONTACT

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