

la vie lente
BISTRO • VENUE



EVENT & BOOKING INFO

2026

Welcome to La Vie Lente!



We're thrilled to have you embark on this journey with us. At La Vie Lente, we offer exceptional services, quality food and beverages, and comprehensive décor solutions for your special occasion.

Planning Your Event: A Step-by-Step Guide:

1. Venue Selection: We have multiple venues and a chapel available. Please choose according to the number of guests attending.
2. Reservation and Payment: To secure your booking, pay the venue hire fee and deposit within 48 hours of making your reservation.
3. Deposit Policy: The deposit will be deducted from your outstanding balance and is non-refundable.
4. Catering Options: Choose from:
 - Finger snacks (platters, buffet-style)
 - High Tea (served on tiers)
 - Plated meals
 - Buffet
 - Cakes and tarts
5. Customizing Your Event: Provide us with your food, drink, and décor choices, and we'll compile a cost estimate. You can make changes until 7 days prior to the event.
6. External Food and Beverages: The only exceptions are; special wine bottles (corkage fee applies) and cakes/cupcakes/thank-you gifts (plating fee applies).
7. Payment Terms: Settle all outstanding balances 7 days prior to the event.
8. Minimum Spend: R180 per person (excluding drinks, décor, venue hire, plating/corkage fees, and service fee).
9. Décor Options: Choose from our décor services or bring your own décor.
10. Event Types: We host various events, including birthdays, gatherings, baby showers, bridal showers, weddings, book clubs, baptisms, product launches, memorials, and corporate functions.
11. We understand that you'd like to see our beautiful venues in person! Unfortunately, due to high demand and weekend bookings, we cannot accommodate viewings over weekends.
12. Important: Please review our Do's and Don'ts section.
13. Day event: The venue is yours from 09h00 till 17h00/Evening 17h00 – 23h30.

Let's Get Started!
We're excited to help you plan an unforgettable event...

Select the perfect venue/room

****Day Hire times ~ 09h00 to 17h00 and *Evening Hire times ~ 09h00 to 23h30.**

BOUTIQUE



Min 10 adults/ Max 20 capacity at one long table or 24 guests at two tables

Ambiance and Amenities

The venue boasts a private patio, perfect for further socializing and mingling with your loved ones. The tasteful décor, adorned with elegant mirrors, creates a sophisticated ambiance.

Unique Photo Opportunities

The pièce de résistance is our whimsical "Steps to Nowhere," which doubles as a charming photo booth. Capture unforgettable moments with your friends and family in this Instagram-worthy setting.

Intimate and Cosy Atmosphere

The room itself is intimate and cosy, providing the perfect setting for special occasions. The warm and inviting atmosphere ensures that you and your guests feel comfortable and relaxed.

We're confident that the venue will exceed your expectations and provide a memorable experience for you and your loved ones.

Venue hire & deposit – Day R800 plus R1300
Venue hire & deposit – Evening R1200 plus R1500

WILD OLIVE



Min 15 adults/Max 30 capacity – One long table

Versatile and Elegant Venue

This stunning venue seamlessly flows into a picturesque private lawn area, perfect for continued socializing and making unforgettable memories. This tranquil outdoor space is yours to enjoy, offering endless possibilities for relaxation and celebration.

Minimalist Chic Décor

The interior décor is intentionally simple, providing a beautiful blank canvas for you to unleash your creativity and bring your unique vision to life. Whether you're planning an intimate gathering or a grand celebration, our venue adapts effortlessly to your personal style.

Open-Concept Room with Endless Possibilities

The spacious, open-concept room is filled with natural light and offers ample opportunities for customization. From intimate wedding celebrations to corporate events, birthday parties, and more, the venue is the ultimate flexible space to make your special occasion truly unforgettable.

Venue hire & deposit – Day R1000 plus R1600
Venue hire & deposit – Evening R1400 plus R1800

“ONDER DIE KAROB BOME”



Min 10 adults/ Max 26 capacity

Whimsical Nature Escape

Immerse yourself in the serene beauty of this venue, nestled among stunning trees and surrounded by nature's splendour. The tranquil atmosphere and fresh air will transport you to a fairy tale world, perfect for unforgettable celebrations.

Idyllic Setting

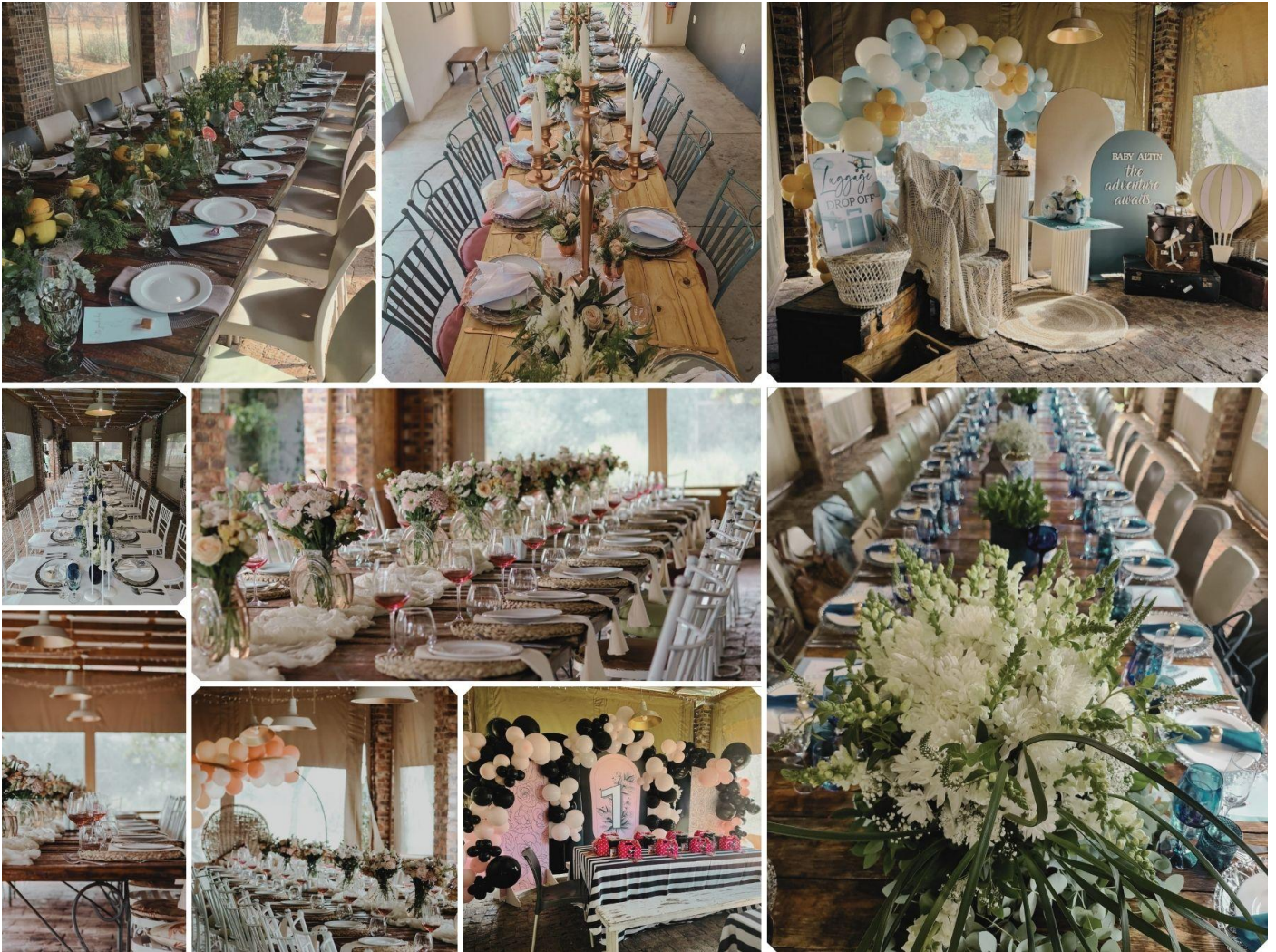
Conveniently located near a play area, this venue offers a unique blend of seclusion and accessibility. The simplistic charm of the setting allows you to tailor your event to your heart's desire, creating a truly one-of-a-kind experience.

Breathe in the Magic

Escape the hustle and bustle of city life and indulge in the beauty of nature. The venue is the perfect haven for those seeking a peaceful, enchanting atmosphere that will leave a lasting impression on you and your guests.

Venue hire & deposit – Day R800 plus R1300
Venue hire & deposit – Evening R1300 plus R1800

THE GARDEN VENUE



Min 20 Adults / Max 40 capacity at one long table or 60 with separate tables

Idyllic Venue Amidst Nature's Splendour

Escape to a tranquil oasis, perfectly suited for warm summer days or cozy winter gatherings.

The enchanting venue features:

Retractable Side Covers: Effortlessly transition between embracing the fresh outdoors and creating a snug, intimate atmosphere.

Rustic Charm: Gather around impressive rustic wooden tables, perfect for feasting, socializing, and making unforgettable memories.

Nature's Backdrop: The untouched beauty of nature serves as a breathtaking backdrop, surrounded by stunning gardens that evoke serenity and wonder.

Convenient Location: Close proximity to a play area ensures endless entertainment for kids, while adults mingle and unwind.

Informal Elegance: The venue's unique blend of natural beauty, rustic charm, and flexibility creates the perfect ambiance for mingling, connection, and celebration.

Whether you're hosting a birthday party, wedding, or social gathering, the venue is the ultimate haven for creating lifelong memories amidst nature's splendour.

Venue hire & deposit – Day R1500 plus R2000 deposit
Venue hire & deposit – Evening R2500 plus deposit R2500

NOSTALGIE



Min 25 Adults / Max 40 capacity at one long table or 50 with separate tables

The original farmhouse – steeped in history, styled for today.

Nostalgie is the heart of the property: the original farmhouse, now transformed into a private venue full of old-world charm and rustic character.

Space: Spacious room and private patio = room to breathe, mingle, and make it your own – a true blank canvas.

Style: Keep it rustic and relaxed, or dress it up for a formal celebration. The bones of the farmhouse do the heavy lifting.

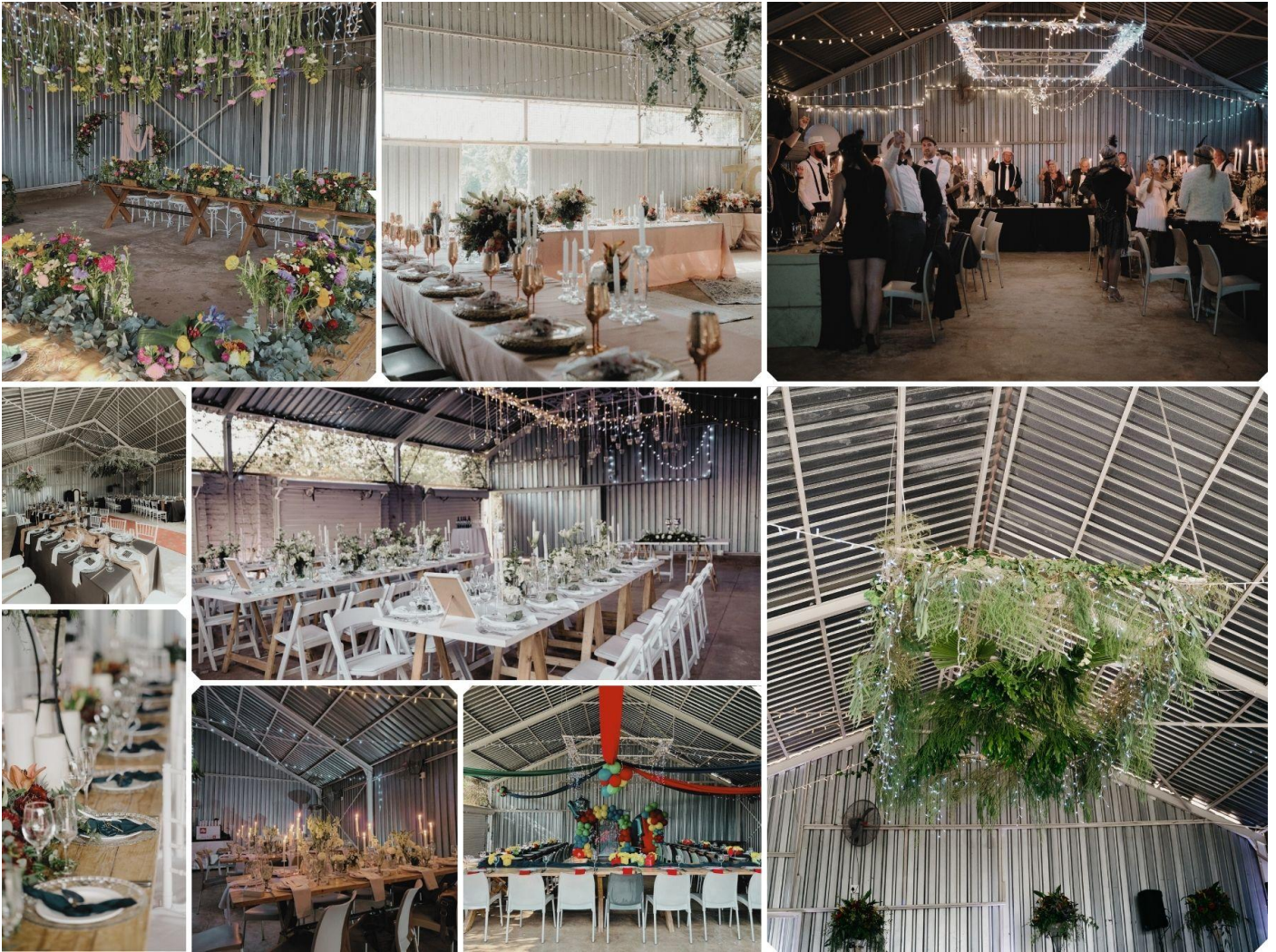
Location: Near playgrounds, so it's perfect for family milestones, kids' parties, and events where the little ones need space too.

Nostalgie holds the history of the farm but gives you the freedom to write your own story in it. Whether it's an intimate dinner or a joyful celebration, it adapts to you.

Venue hire & deposit – Day R1500 plus R2000 deposit

Venue hire & deposit – Evening R2500 plus deposit R2500

THE BARN



Min 30 adults /Max 80 capacity with a dance floor or 120 no dance floor

Rustic Elegance in a Picturesque Setting

Imagine exchanging vows, celebrating milestones, or gathering with loved ones in a breathtaking rustic venue, surrounded by nature's splendour.

Ambient Highlights

- Twinkling fairy lights add a touch of magic to the atmosphere
- Cozy Boma area for relaxed gatherings and warm conversations
- Convenient cash bar for effortless entertainment

Creative Freedom

Our venue serves as a blank canvas, waiting for your personal touch to create unforgettable memories. With ample space for customization, you can bring your unique vision to life.

Ideal Location

Conveniently situated near a play area, ensuring endless fun for kids while adults mingle and celebrate. The venue is also surrounded by stunning gardens, providing a serene and picturesque backdrop for your special occasion.

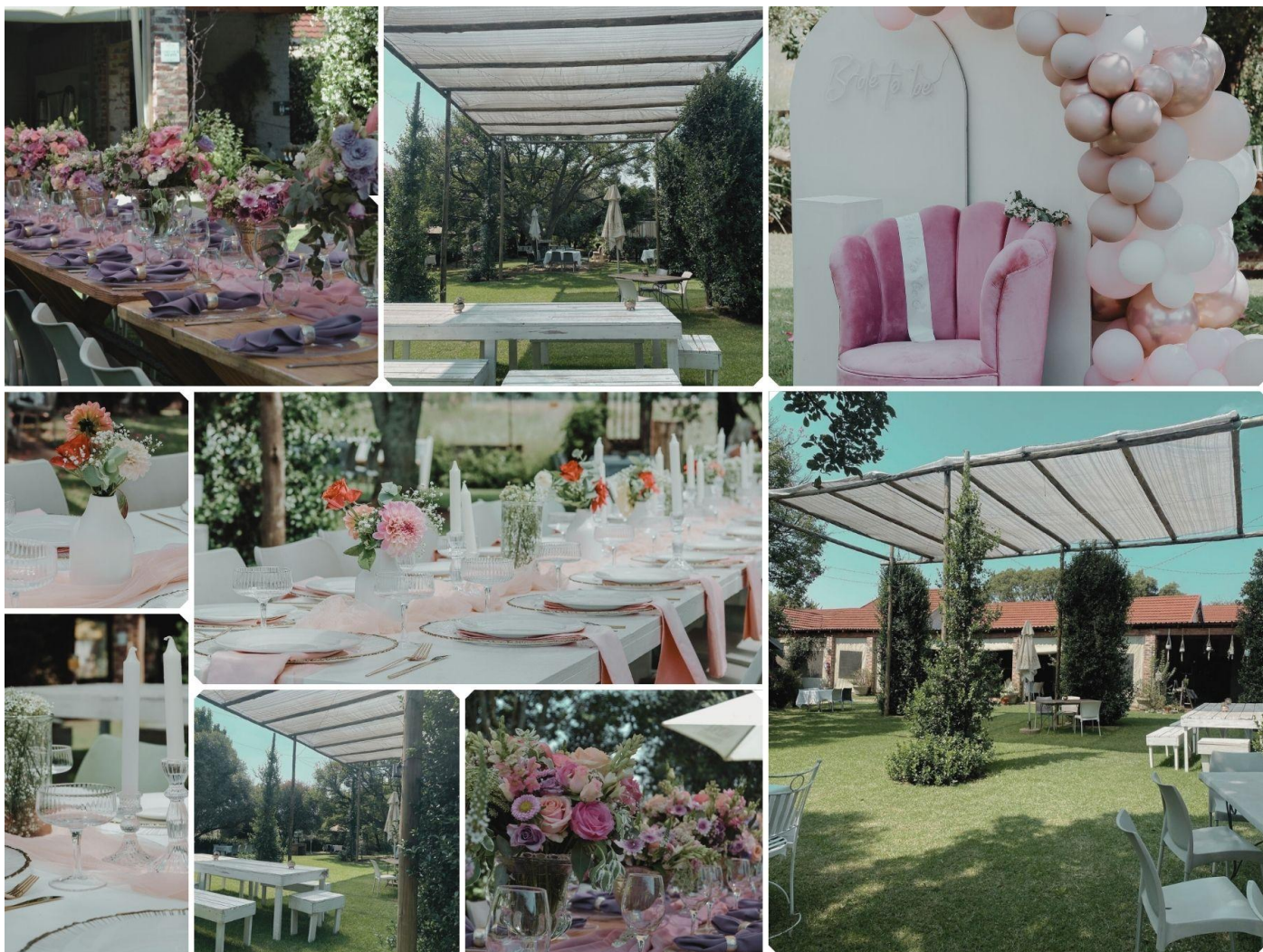
Perfect for:

Wedding receptions, Birthday celebrations, Anniversaries, Corporate events & Social gatherings

Join us at our enchanting rustic venue, where memories are made, and moments are cherished.

Venue hire & deposit – Day R2500 plus R3000 deposit
Venue hire & deposit – Evening R3500 plus deposit R4000

Under the Pergola



Escape to serenity under the pergola, where elegance meets nature.

Our beautifully landscaped gardens provide the perfect backdrop for any occasion. Enjoy an intimate setting with:

Long tables seating 15-30 guests

Whimsical chandeliers draping from above

A tranquil outside setting surrounded by lush gardens

Ideal for daytime gatherings or romantic evening events, our pergola setting is sure to impress. Let us help you create unforgettable memories in this enchanting atmosphere!"

Venue hire & deposit – Day R1000 plus deposit R1500

Venue hire & deposit – Evening R2000 plus deposit R1500

Die Blikbord – Boskombuis



Get back to nature at Die Blikbord, where the great outdoors meets rustic charm!

Enjoy:

No-frills, authentic outdoor experiences with fires only
A bar nestled under a canopy of trees
Delicious traditional braaivleis, roosterkoek, and potjiekos
A kids' play area for endless fun

A unique outdoor setting perfect for:

Doekebraais
Bachelor parties
Birthday celebrations

Gather around the fire, soak up the atmosphere, and make unforgettable memories with friends and family!

No venue hire, order from menu and make use of the bar facilities or choose meals from this document.

Deposit payable – R2000

The Chapel



No Min – Max 120

Find serenity in the heart of nature at The Chapel, a stunning structure nestled in a picturesque field.
This enchanting venue boasts:

- A unique white steel design
- A wooden cross crafted from vintage church window frames
- Breathtaking natural surroundings
- Perfect photo opportunities
- Elegant yet simple white wooden benches

Ideal for couples seeking an unconventional wedding setting, The Chapel also welcomes baptisms and memorials. Let the soft breeze and serene atmosphere create unforgettable moments for you and your loved ones.

Venue rental R6000

Memorials and Baptisms:

No rental fee if guests are enjoying meals at La Vie Lente

Reservation Information



Deposit

BOOKING TERMS & CONDITIONS:

To secure your booking, please note the following:

- Areas remain available until a deposit is received
- Deposit: required deposit + venue hire fee (deducted from final invoice)
- Payment due: within 48 hours (2 days) of making a booking
- Cancellation policy: refer to page 4 for refund details

N.B. WEDDING BOOKINGS:

- Deposit: 30% of estimated cost is required to secure the venue
- Payment due: within 48 hours (2 days) of reservation confirmation

Our banking details are:

CARIN JACK GROUP OF COMPANIES (PTY) LTD

T/A LA VIE LENTE

Cheque account

STANDARD BANK

Branch Code: 051 001

Account #: 031833454

Reference: **Your name & date of function** (e.g Janet 17Jul 2020) send proof of payment to info@lavielente.co.za

FUNCTION DETAILS:

To ensure a seamless and enjoyable experience, please provide the following information:

1. Name and Surname
2. Date of Function
3. Cell Phone Number
4. Email Address
5. Number of Guests Attending
6. Confirmed Room/Venue
7. Selected Menu Items
8. Guest Arrival Time
9. Preferred Food Service Time
10. Function Name/Description (e.g., "Angela's Baby Shower")

Deposit Confirmation: Please also indicate if you have paid the deposit:

Thank you for providing this essential information. We look forward to hosting your special event!

NB: Please note that the outstanding amount must be settled 7 days prior to your event.

NB:

Day events: The venue will be available from Wednesdays to Saturdays ~ 09h00 to 17h00 & Sundays ~ 09h00 to 16h00.

Evening events: The venue will be available from 09h00 - 23h30.

IMPORTANT NOTICE:

Due to us being in a reserved area, times must be strictly adhered to. No function will be able to carry on after midnight.

Please ensure timely wrap-up to avoid additional charges.

Cancellation & Postponement Policy



General Functions (Birthdays, Bridal Showers, Baby Showers, etc.):

- Venue hire fee: non-refundable in case of cancellation
- 61-90 days prior to event: 25% cancellation fee on payments (excluding venue hire)
- 31-60 days prior to event: 50% cancellation fee on payments (excluding venue hire)
- 0-30 days prior to event: 100% cancellation fee on all payments
- Full quote paid: food will be offered as take-away; decor and additional item hire fees will be forfeited

National Pandemic Lockdown:

- Rescheduling option available
- Cancellation: 50% refund on all payments

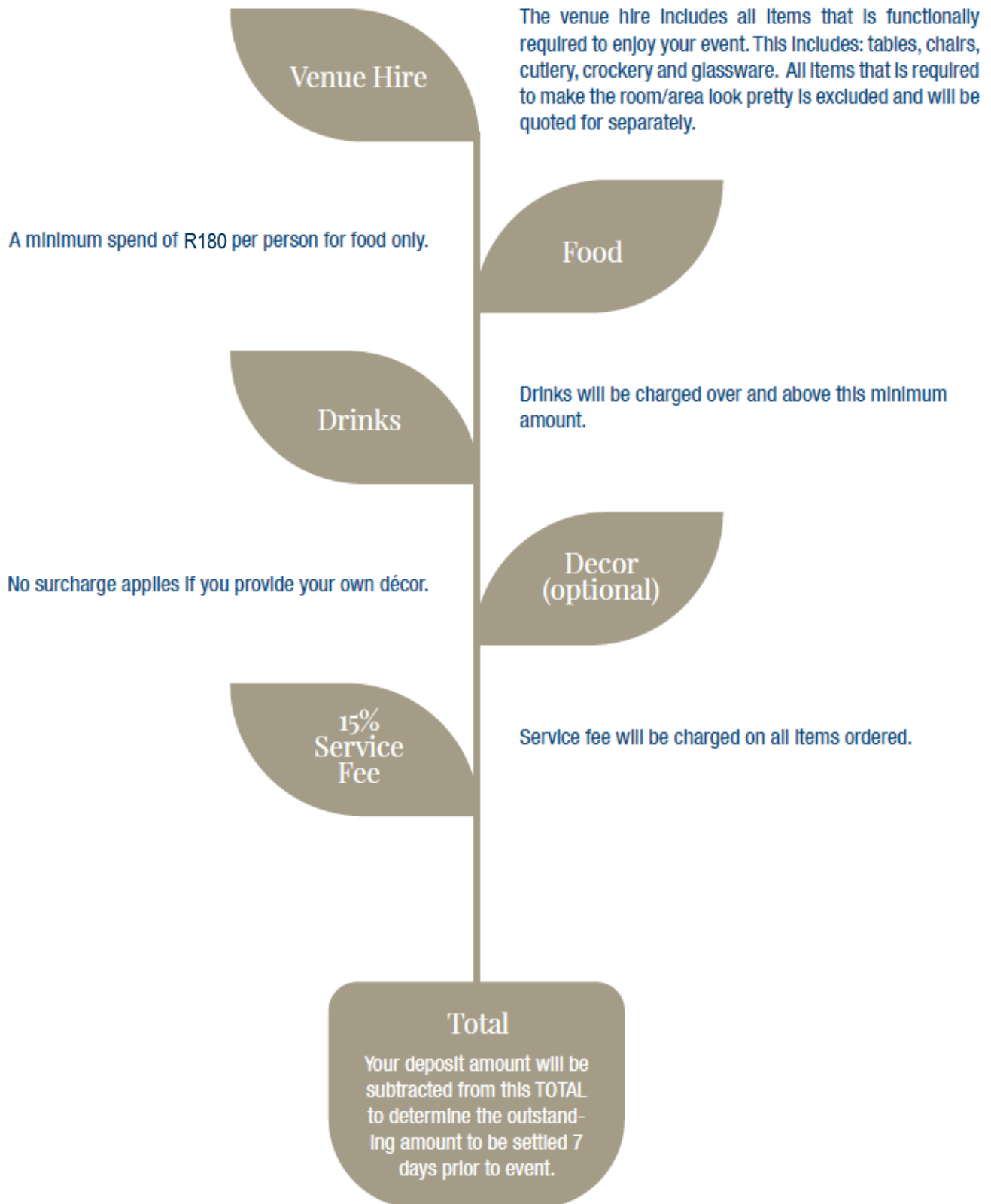
Weddings:

- Cancellation up to 6 months prior: 60% cancellation fee on deposit (excluding venue hire); venue hire cost will be forfeited
- Cancellation 1 day to 6 months prior: 100% cancellation fee; all payments will be forfeited

Postponement/Rescheduling:

- Written notice required at least 2 months prior to event
- Rescheduled date must be within 3 months of original date (subject to availability)
- Cancellation fees apply if rescheduling is not possible
- Written notice is required at least 2 months prior to the event

Cost Structure



Post Booking Process



Once you've reserved your venue, here's what to expect:

- Menu Selection: Provide your wish list of menu items and drinks.
- Décor Options: Share your décor ideas, and we'll help bring them to life.
- Cost Estimate: We'll provide a detailed estimate based on your preferences.
- Revisions: You'll have the opportunity to review, change, add, or remove items from the estimate.
- Final Details: Please provide all final details, including guest numbers, 7 days prior to the event.
- Updated Estimate: We'll update your estimate, deducting all payments made to date.
- Payment Terms: All outstanding balances must be settled 7 days prior to the event.

We're excited to work with you to create a memorable experience!

Important Do's & Don'ts



To ensure an enjoyable and safe experience for all, please note the following:

DO:

- Communicate your expectations clearly
- Inform us of dietary requirements or special requests in advance
- Collect décor items within our trading hours

DON'T:

- Surprise us with last-minute requests
- Damage our venues with cello tape, masking tape, Prestik, etc.
- Smoke anywhere on the premises (designated areas are available)
- Bring jumping castles
- Exceed our trading hours without prior arrangement
- Leave décor items for longer than 48 hours after the event without prior arrangement
- **DO NOT** play your own music. In order to protect the ambiance of our entire facility, **LA VIE LENTE will provide all background music (unless it is an evening function or wedding).**
- Should you prefer that your guests pay for their own beverages, they can do so by means of cash or credit card on receipt of their order.

ADDITIONAL GUIDELINES:

- No cheques, American Express, or Diners Club cards accepted
- Declare all outside food and drinks
- Daytime events: latest start time is 14h00
- Evening events: last rounds at 23:30, music stops at 23:30
- Clear or deflate balloon arches that you brought in once your event is over
- No releasing of balloons or Chinese lanterns
- No fireworks or non-environmentally friendly products (confetti, poppers)
- No consuming private alcohol from vehicles (R20,000 fine and immediate removal)

RESPECTING OTHER EVENTS:

Please be mindful of other functions taking place on the premises. To ensure a pleasant experience for all:

- No singing or chanting
- No screaming or loud noise

Your consideration is greatly appreciated!

Menu Options



Notes to keep in mind when selecting a menu.

Kindly note that prices and the menu items are subject to change without prior notice.

Unfortunately, our kitchen is **neither KOSHER nor HALAAL certified**. We do however use outside caterers should you have Kosher or Halaal dietary requirements. This will be quoted for on request.

You may choose any of the below menu items to suit your requirements and budget.

As with most things in life, some conditions apply. Fortunately, with us, we try to keep it simple – apart from the DO's & DON'Ts on the previous page, the only other conditions are:

1. NB! Minimum of R180 spend per person excluding plating, drinks, décor or service fees.
2. Your main function quote needs to include at least one drink per person.
3. Minimum of 10 per finger snack
4. Bistro menu can only be applied for parties of 20 and smaller, alternatively main menu items can be identified for a set-menu choice.
5. **Custom packages can be designed.**

Several options for menus are available:

Finger snacks, High tea, Set menu, Buffet, Spitbraai & braai, Cakes & tarts.

Plating / Corkage fees



A plating fee is applicable on **ALL** food items not procured from LA VIE LENTE.
The following applies even in cases where the items are thank-you gifts (such as a biscuit in a box).

Items Allowed	Plating Fee
Themed cakes	R400 / cake
Cupcakes	R15 / cupcake
Royal Icing Cookies	R10 / cookie
Corkage Fees	R150 / bottle

Kindly note that these fees do not contribute to your minimum spend per person amount.

You may avoid paying plating / corkage fees as we also bake cakes/cupcakes, Royal Icing cookies and we have a fully licensed bar.

Share your picture with us to quote accordingly!

TAKE NOTE: This excludes any form of food and other alcohol. No Self-Catering!

Finger Snacks



MOSTLY USED FOR KITCHEN TEA'S/BABY SHOWERS
BUT NOT LIMITED TO THESE ONLY

SAVOURY

R180 PER HEAD

Pepperoni pizza bites

Beef meatballs (2)

Baked fig & camembert phyllo pockets served with ginger glaze

Parmesan chicken bites with garlic aioli

Chocolate truffles

Mini custard fruit tartlets

OR Spanakopita
OR Savoury crostini with bacon, peppadew cream cheese & chives
OR Camembert pretzel slice with cranberries and walnuts
OR Hake croquettes with lemon & herb dressing
OR Chocolate & caramel cream eclairs
OR Portuguese style custard tartlets

R210 PER HEAD

Salty éclair with apple and smoked salmon

Mini basil & parmesan cheesecake

Portuguese style chicken kebab

Beef slider with bacon, mozzarella cheese, gherkin, and tomato preserve

Fudge espresso brownie bites

Fresh fruit kebab

OR Grilled prawn tail served with pineapple
OR Tomato crostini with pesto & bocconcini
OR Caprese kebab
OR Devilled egg slider
OR Short bread meringue cookies
OR Tanghulu (candied fruit skewers)

R260 PER HEAD

Mini lasagne cups

Spanakopita

Parmesan chicken bites with garlic aioli

Poppyseed macaroon with chive cream cheese & salmon

Beef meatballs (2)

Chocolate truffles

Portuguese style custard tartlets

OR Bobotie cigars
OR Deep-fried bomb with spinach & feta
OR Crispy rice pockets with marinated citrus chicken with soy dipping sauce
OR Oven baked feta rolls with chili honey
OR Cucumber, feta and watermelon skewer (seasonal)
OR Vanilla caramel and chocolate tartlets
OR Passion fruit & orange madeleines

R300 PER HEAD

Beef slider with bacon mozzarella cheese, gherkin and tomato preserve

Pork belly skewers with Vietnamese caramel sauce

Baked fig & camembert phyllo pockets served with ginger glaze

Caprese kebab

Spanakopita

Hake croquettes with lemon & herb dressing

Lemon meringue cheesecake bites

Meringue lollipops with caramelized nut mousse

Fresh fruit kebab

OR Mini fillet espetada
OR Barbeque bacon wrapped prawn skewer
OR Avocado mousse & tomato toast pockets
OR Bobotie cigars
OR Mini spinach & feta quiche
OR Shrimp cup with parsley aioli
OR Mini Crème Brûlée cheesecakes
OR Vanilla caramel and chocolate tartlets
OR Mini custard fruit tartlets

R350 PER HEAD

Chicken sausage rolls with sweet chili Thai sauce
Fillet caramelised onions & camembert bruschetta
Smoked salmon & mango tartare phyllo cup
Deville eggs (2)
Oven baked feta rolls with chili honey
Mini spinach & feta quiche
Pistachio and berry choux puffs
Coconut and lemon truffles
Assorted mini cupcakes (2)

OR Chicken slider with chargrilled pineapple, lettuce & chili mayo
OR Chimichurri, burrata & steak crostini
OR Barbeque bacon wrapped prawn skewer
OR Creamy goat's cheese choux with caramelised onions
OR Jalapeno phyllo pocket
OR Deep-fried bomb with spinach & feta
OR Variety of macarons (2)
OR Lemon meringue cheesecake bites
OR Short bread meringue cookies

ADDITIONS THAT CAN BE ADDED TO ANY OF THE ABOVE:

Shrimp spring rolls	R 45
Falafels	R 30
Vegetarian quesadillas	R 30
Charcuterie fromage jars	R 75
Thai corn fritters	R 25
Smoked salmon, avo pate & orange drizzle bruschetta	R 45
Mini basil & parmesan cheesecake	R 40
Mini chipotle chicken tacos with cumin sour cream	R 35
Chorizo & bocconcini croquette	R 40
Chicken strawberry avo cups	R 40
Chicken & peppadew cheese bombs	R 35
Cranberry, brie & prosciutto puff square	R 45
Mini chicken mayo crostini	R 30
Caesar chicken & coleslaw wrap	R 40
Prosciutto & melon kebab (seasonal)	R 35
Mini lamb pie	R 50
Pulled pork taco	R 40
Tacos with guacamole, tomato salsa, sour cream & cheddar cheese	R 30

SWEET

Mini s'mores cups	R 40
Coconut and lemon truffles	R 35
Death by chocolate mousse bar	R 45
Tiramisu eclairs	R 35
Mini salted caramel cheesecakes	R 35
Mini flapjack stack with fresh Chantilly cream, butterscotch drizzle & honeycomb	R 40
Hazelnut brownie	R 45
Homemade nougat	R 45
Mini carrot cake	R 40
Mini cinnamon rolls with cream cheese icing	R 40

High Tea



R350 PER HEAD

Includes décor with flowers in your chosen colour scheme

Tea / Coffee per person

Orange juice served in flute - Add bubbly at R20 per glass

First tier: Selection of quaint sandwiches, different fillings & selection of baked savoury pastries & meatballs

Second tier: Home baked scones with berry jam & cream

Third tier: Selection of sweet pastries, tartlets & cake

Breakfast Platters



R200 per head

Berry French toast skewers

Monte Cristo sliders

Creamy mushroom, brie & pancetta mini bagel

Quiche Lorraine bites

Bacon & avocado stuffed devilled eggs

Fresh fruit kebab

OR Goat cheese, honey & berry crostini

OR Devilled egg slider

OR Mini croissant with gypsy ham, tomato, lettuce & sweet mustard

OR Mini mushroom & parmesan quiche

OR Tomato mozzarella & basil bruschetta

R280 per head

Bacon & cherry skewer

Mini mushroom & parmesan quiche

Granola breakfast tart with yoghurt & fresh fruit

Mini croissant with gypsy ham, tomato, lettuce & sweet mustard

Devilled eggs (2)

Goat cheese, honey & berry crostini

Mini flap jack stack with fresh Chantilly cream butterscotch drizzle & honeycomb

Fresh fruit kebab

OR Monte Cristo sliders

OR Maple bacon pancake bites

OR Fruit & yoghurt parfait

OR Creamy mushroom, brie & pancetta mini bagel

OR Scrambled eggs & cheese tomato muffins with basil pesto

OR Tomato mozzarella & basil bruschetta

OR French toast Nutella roll-ups

Breakfast buffet R280 per head

Fruit & yoghurt parfait

Scrambled egg

Crispy bacon

Pork sausages

Chicken liver & fried onion

Stuffed black mushroom with cherry tomato, mozzarella & balsamic glaze

Potato bake with mushroom, onion, cream and cheese

Variety of bread & croissant with butter & preserve

Breakfast Quiches (Serves 8)

Hashbrown crust bacon & cheddar quiche (serves 8)	R 500
Maple bacon breakfast pie quiche (serves 8)	R 500

Waffle/Bagel bar

BASIC - PER HEAD	R 135
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Butter, whipped cream, fruits, syrup and preserves, red onion, cucumber, cheddar cheese and scrambled eggs

LUXURY - PER HEAD	R 230
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All of the above plus salmon, bacon, cream cheese, chocolate and caramel sauce and fruit coulis

ADDITIONS THAT CAN BE ADDED TO ANY OF THESE

Italian sausage & sundried tomato stuffed mushrooms	R 40
Mini caprese croissants	R 35
Cold omelette wrap with bacon, lettuce, tomato & cream cheese	R 35
Baked oatmeal muffins (selection)	R 35
Beef sausages	R 30
Cold cured meat & cheese platter	R 80



Quiches

Each quiche serves 8

Quiche Au Fromage - gruyere, Emmenthal, crème fraiche & mozzarella	R 550
Pancetta & Brie Quiche	R 550
Sundried tomato, olive & parmesan quiche with basil pesto	R 500
Garden vegetable & feta quiche	R 500
Sweet onion and herb quiche	R 500
Spinach, goat's cheese & caramelised onion quiche	R 550
Basil pesto chicken quiche	R 550
Black mushroom, asparagus & parmesan quiche	R 500
Biltong, pear & gorgonzola quiche	R 530
Quiche Lorraine	R 500
Bobotie & butternut quiche	R 500
Zucchini, bacon & feta quiche	R 520
Salmon & dill quiche	R 550
Carnivore quiche	R 550
Chicken & peppadew quiche	R 520
Potato, vegetable quiche	R 500
Add La Vie Lente Garden Salad (per head)	R 35
Add bread roll with butter (per head)	R 10

Cakes & Tarts



Serves between 8 – 12

Salted caramel layered cake	R 750
Summer berry tart	R 500
Cappuccino layered cake	R 600
Salted pecan nut tart	R 550
Vanilla sponge & rose marshmallow cake	R 600
Coconut & tropical fruit cake	R 600
Citrus baked cheesecake	R 550
Lemon meringue tart	R 550
Espresso dark chocolate cake	R 650
Berry pink velvet cake with berry cream cheese frosting	R 750
Lemon layered cake with fresh fruit	R 700
Butterscotch caramel cheesecake	R 550
Berry and chocolate torte	R 550
Chocolate Kahlua strawberry buttercream cake	R 750
Double chocolate Black Forest cake	R 800
Lavender lemon cake with white chocolate buttercream	R 650
Milk tart	R 300
Honey baklava baked cheesecake	R 750

Semi-naked cakes, all decorated with fresh flowers:

1 Tier	R 650
2 Tier	R 1 200
3 Tier	R 1 700

Flavours:

Chocolate ganache, Vanilla, Lemon poppy seed, Red Velvet, Carrot & pecan nut, Lemon poppy seed.

Cupcakes with icing (price per cupcake)	R 30
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“A party without cake is just a meeting.” ~ Julia Child

Harvest Table / Canapes



Butter logs (serves 10):

- Sundried tomatoes	R 100
- Basil Pesto	R 120
- Roasted garlic	R 100
- Orange & honey	R 100
Variety focaccia (serves 10)	R 150
Farmhouse style loaves (serves 10)	R 170
Bread baskets with 6 different breads (serves 10)	R 250
Homemade salty crackers (serves 10)	R 150
Trio of hummus (serves 5)	R 100
Sourdough baked camembert loaf with candied bacon jam (serves 5)	R 150
Fried eggplant with lemon and chili dressing (serves 5)	R 80
Salmon and potato baked puff cups (individual)	R 45
Grilled haloumi with lemon and olive oil (serves 5)	R 150
Greek cheese puffs (individual)	R 30
Feta phyllo rolls with chili and honey drizzle (individual)	R 40
Fried calamari with romesco and garlic aioli (serves 5)	R 200
Array of fresh fruit platters (serves 10)	R 150
Crudite vegetable platters with tzatziki (serves 10)	R 200
Charcuterie and Fromage platters (serves 5)	R 400
Marinated olives and bocconcini (serves 5)	R 200
Pepperoni pizza bites (individual)	R 30
Parmesan chicken bites with garlic aioli (individual)	R 35
Spanish meatballs x2 (individual)	R 30
Spanakopitas (individual)	R 30
Candied nuts (serves 5)	R 250
Biltong and droëwors (serves 5)	R 450
"Plankie" steak (serves 5)	R 400
Chicken nachos with tomato salsa, sour cream and guacamole (serves 5)	R 250
Pancetta and brie quiche (serves 8)	R 550
Sweet onion and herb quiche (serves 8)	R 500
Sundried tomato, olive and parmesan quiche (serves 8)	R 500
Caprese kebabs (individual)	R 30

Starters/Desserts/Plated & Main Meals



(Link will be created and guest can make their choices)

STARTER 1

R 85

Spicy creamy chicken livers with crispy fried onions and chive oil

OR

Beetroot falafels with a coconut tzatziki, carrot hummus and crispy chickpeas

OR

Bobotie phyllo parcel with chutney mayo and wild

STARTER 2

R 100

Mini chicken curry bunny chow bruschetta

OR

Citrus glazed halloumi with caramelised orange and thyme

OR

Smoked beef carpaccio with rocket pesto, parmesan shavings, horseradish and lemon olive oil

OR

Barbeque shrimp kebab and vegetables with chimichurri

STARTER 3

R 120

Salmon & Avocado Domes

OR

Oxtail ravioli with parmesan cream sauce

OR

BBQ chicken lollipops with gremolata and fresh

OR

Crispy phyllo cup with marinated bocconcini and tomatoes with basil pesto, micro herb salad and balsamic pearls

MAIN MEALS

MAIN MEAL OPTION 1

R 150

Beef lasagne

OR

Chicken pie served with rice

OR

Curried butternut risotto with coconut cream

MAIN MEAL OPTION 2

R 200

Chicken Kiev with pea mash, grilled baby corn and herb sauce

OR

Butter and lemon sauteed prawns served with scalloped potatoes and green peas

OR

Rump steak with mustard butter, sour cream and chive baked potato and a corn coleslaw with chimichurri.

OR

Potato crusted butternut steak served with white bean puree, sauteed wild mushrooms, candied hazelnuts and green pesto

MAIN MEAL OPTION 3

R 230

OR

Rolled pork belly stuffed with pesto and prosciutto served on a cauliflower puree with glazed carrots

OR

Cumin spiced lamb chops with a warm Mediterranean cous-cous salads, babaganoush and herb dressing

OR

Garlic and chili prawn and chorizo served with creamy basil pesto pasta

OR

Roasted polenta cake with balsamic glazed beetroot and butternut with chargrilled zucchini ribbons, red pepper coulis and basil oil

ADD GARDEN SALAD OR ROASTED VEGETABLES TO THE ABOVE MAINS

R 35

SALADS (ALL SERVE 10)

Waldorf salad

R 500

Caprese salad with marinated burrata, sliced heirloom tomatoes, basil oil and balsamic pearls.

R 600

Spring pea and feta cous-cous salad

R 300

Pear and rocket salad with gorgonzola

R 450

Greek salad

R 350

Caesar salad

R 500

Roasted beet, apple and goat's cheese salad

R 400

Pesto pasta salad with crispy pancetta

R 400

Panzanella salad

R 500

Spicy watermelon and tomato salad

R 300

DESSERT**DESSERT OPTION 1**

R 70

Malva pudding & custard

OR

Peach curd tart with candied lemon, Italian meringue, berry coulis and passionfruit sauce

OR

Sesame Panna Cotta with maple toffee crisp

DESSERT OPTION 2

R 90

White chocolate panna-cotta with macerated berries

OR

Pear tarte tatin with maple ice-cream

OR

Passionfruit cheesecake with mango sorbet

OR

Strawberry and champagne jelly

DESSERT OPTION 3

R 110

Rose-wine poached pear with home-made vanilla ice-cream

OR

Hazelnut and chocolate tart with raspberry

OR

Chocolate dome with cookie crumble, chocolate and raspberry brownie, vanilla ice-cream and hot caramel sauce

OR

Berry cheesecake with dark chocolate shards and nut brittle

Buffet Options



Buffet option 1: R600 pp

Starters: Buffet

- Pea and mint soup
- Pumpkin and bacon soup
- Broccoli and cheddar soup
- Variety breads with herb butter

Mains:

- Chicken pesto pasta
- Beef bourguignon
- Rolled pork belly with cranberries and herbs
- Herb rice
- Sweet mustard sauce
- La vie lente garden salad

Desserts:

- Malva pudding and custard
- Vanilla ice cream and chocolate sauce

Buffet option 2: R850 pp

Starters (plated choose between):

- Spiced tomato samoosas with creamy tomato sauce **OR**
- BBQ beef and vegetable kebabs with chimichurri **OR**
- Spiced chicken and caramelised onion tart **OR**
- Citrus glazed haloumi with caramelised orange and thyme

Mains:

- Chicken Kiev
- Braised beef short ribs
- Battered fried fish
- Roasted spiced maple pumpkin
- Balsamic roasted potatoes and red onion
- Herb and garlic mash
- Roasted beet, apple goat's cheese salad
- Spring pea and feta salad

Desserts:

- Mixed berry pavlova (big)
- Peach curd tart with Italian meringue (big)
- Saucy chocolate pudding (big)
- Tiramisu (big)

Buffet option 3: R1400 pp

Starters (buffet harvest table)

- Fried eggplant with lemon and chili dressing
- Sourdough baked camembert loaf with bacon jam
- Greek cheese pies
- Fried calamari with romesco dip and aioli
- Array of fresh fruit and crudité vegetables
- Spanish meatballs
- Charcuterie and fromage platters
- Variety of flatbreads
- Plankie steak
- Parmesan chicken bites with garlic aioli

Mains:

- Cumin roasted airline chicken
- Ribeye beef steaks
- Chili and garlic prawns
- Citrus glazed pork belly
- Herb and garlic mash
- Turmeric basmati rice
- Roasted potatoes
- Roasted vegetables
- Pear and gorgonzola rocket salad
- Pesto pasta salad with crispy pancetta

Desserts: (plated choose between)

- Rose-wine poached pears with homemade vanilla ice-cream **OR**
- Peach curd tart with lemon candy, Italian meringue with berry compote and passionfruit sauce **OR**
- Hazelnut and chocolate tarts with raspberry sorbet

Braai options



Braai option 1 R280 p/p

- Braai pack with 120g boerewors, tenderised steak and marinated chicken kebab
- Pap and sheba / paptert
- La vie lente garden salad
- Moist chocolate pudding and cream

Braai option 2 R375 p/p

- Braai pack with 200g rump steak, marinated chicken thigh and pork chop
- Pap and sheba / paptert
- Spicy summer corn salad
- Creamy coleslaw
- Garlic rolls
- Malva pudding and custard

Braai option 3 R550 p/p

- T-bone 350g, ¼ chicken, lamb chop and 120g boerewors
- Pap and sheba / paptert
- Potato bake
- La vie lente garden salad
- Roasted corn
- Braaibroodjies
- Fudge chocolate brownies with vanilla ice cream

Spit Options



Minimum of 25 pax

Spit option 1 - R220

- Whole chicken
- Silverside roast (beef)
- Spit roasted baby potatoes
- Creamy coleslaw
- Samp mielies
- Malva pudding and custard

Spit option 2 - R350

- Whole roasted chicken
- Silver side roast (beef)
- Leg of lamb
- Spit roasted vegetables
- La vie lente garden salad
- Mielie rys
- Garlic rolls
- Tipsy tart with ice-cream

Spit option 3 - R475

- Whole roasted chicken
- Half roasted lamb
- Half roasted pig
- Herb rice
- Paptert
- Potato bake
- La vie lente garden salad
- Spit roasted vegetables
- Garlic rolls
- Rooster brood
- Chocolate pudding and cream
- Tipsy tart with ice-cream
- Malva pudding and custard

Potjie options



(Price per person)

Choose between the following potjie options:

• Beef potjie	R 145.00
• Chicken potjie	R 130.00
• Biltong potjie	R 165.00
• Beef curry potjie	R 145.00
• Chicken curry potjie	R 130.00
• Vegetarian potjie	R 130.00
• Vegetarian curry potjie	R 130.00
• Mixed seafood potjie/mussel pot potjie	R 200.00

Choose between the following starches:

• Herb rice	R 30.00
• Krummel pap	R 25.00
• Pap	R 25.00
• Baked potato with herb butter	R 20.00
• Creamy samp	R 30.00
• Cous-cous	R 30.00
• Rooster brood	R 25.00
• Mielie rice	R 30.00
• Herb mashed potatoes	R 30.00
• Paptert	R 45.00
• Mieliebrood	R 35.00

Choose between the following side dishes and salads:

• Roasted vegetables	R 35.00
• Roasted corn	R 30.00
• Roasted maple and Dijon butternut	R 30.00
• Creamy spinach	R 35.00
• Grilled mushroom skewers	R 45.00
• Potato salad	R 35.00
• Beetroot, goat's cheese salad	R 45.00
• Basil pesto, pea and parmesan salad	R 50.00
• Creamy coleslaw	R 30.00
• La vie lente garden salad	R 30.00

Choose between the following desserts:

• Malva pudding and custard	R 65.00
• Baked chocolate pudding and ice-cream	R 65.00
• Tipsy tart and cream	R 70.00
• Pavlova with fresh fruits and cream	R 55.00
• Tiramisu	R 70.00
• Berry trifle	R 70.00

Drinks



Welcoming Drinks:

- Amarula and mint shake R 40.00
- Strawberry lips shake R 40.00
- Kahlua chocolate shake R 40.00
- Passionfruit shake (alcoholic) R 40.00
- Mojito R 50.00
- Grapefruit mimosa R 60.00
- Cranberry gin spritz R 60.00
- Pear and vanilla gin fizz R 65.00
- Aperol spritz R 50.00
- Bubbly with candy floss (alcoholic & non-alcoholic) R 20.00

Table drinks:

- Sparkling alcoholic strawberry lemonade (jug) R 180.00
- Fresh blueberry iced tea (jug) R 90.00
- Coconut pineapple lemonade (jug) R 90.00
- Aperol spritz station (2 servings per person) R 65.00 p/p
- Strawberry rose sangria (jug) R 180.00
- Raspberry peach lemonade (jug) R 90.00
- Passion Fruit & Rooibos Cooler (750ml) R 65.00 / bottle
- Pink Berry Lemonade (750ml) R 75.00 / bottle
- Basil raspberry iced tea: R 75.00 / bottle
- Gin Station (2 servings per person) R 50.00 / person
- Mimosa Station (2 servings per person) R 50.00 / person
- Alcoholic Fruit Punch (1L) R 170.00
- White Sangria (1L) R 190.00
- Apple / Grape / Fruit Cocktail / Orange Juice (1L) R 65.00 / bottle
- Alcoholic Berry Fizz (1L) R 190.00
- Grape Juice Cooler (1L) R 75.00 / bottle
- Pimm's & Lemonade (1L) R 190.00 / bottle

- Sparkling ginger lemonade:
 - Non-alcoholic R 75.00 / bottle
 - Alcoholic R 180.00 / bottle

- Peach basil lemonade or tropical cooler:
 - Non-alcoholic R 75.00 / bottle
 - Alcoholic R 180.00 / bottle

Bottomless Filter Coffee & Tea (Classic, Rooibos & Earl Grey)

R 45.00

Filter Coffee by the Urn (2L / 10 cups of filter coffee)

R 250.00 / urn

Tea by the Urn (2L / 10 cups of tea - Classic, Rooibos & Earl Grey)

R 250.00 / urn

