



DE UIJLENES WEDDING & FUNCTION MENU

PLATTERS

While the bridal party is getting ready

Serves 6, R86 per additional person

Bridal Platter - R660

Homemade breads, cheese, cold meats,

farm jam/preserves, spiced nuts

Bottle of L'Ormarins Brut

Grooms Platter - R800

Homemade breads, cheese, cold meats,

farm jam/preserves, spiced nuts, biltong & droë wors

Choice of 6 Beers from the Bar

BREAD TABLE

Full harvest table - R193 per portion

Four types of flavoured-topped farm breads and farm-style jams.

Variety of dips and spreads.

Variety of cold cuts & selection of cheese

Two types of filled puff pastry pinwheels

Freshly sliced seasonal fruits

All of our breads are made onsite and fresh daily.

TAPAS

Can be added to beef up your Full Harvest Table, or as a plated starter.

Tapas can also be served as a cocktail canapé selection

Per portion serving.

Pulled Portuguese Prego Roast Chicken Tacos - **R35**

Sweet and Sour Shanghai Pork Tacos - **R43**

House Smoked Pulled Brisket Pocket - **R46**

Sweet Plum Sauce Vegetable Stir Fry Tacos - **R50**

Asian Chicken Skewer (two skewers per portion) - **R50**

Sticky Pork Ribbles (three bones per serving) - **R57**

Deep Fried Peppered Calamari Steak (three strips per portion) - **R60**

Vegan/ Vegetarian Curried Koftas with Tzatziki (two skewers per portion) - **R40**

Truffle Mac & Cheese Balls - **R40**

Tikka Chicken & Coriander Samosa - **R35**

Classic Bobotie Spring Rolls (two per serving) - **R38**

Mini Greek Salad - **R39**

PIZZA

Homemade dough base that is baked in our wood-fired oven

Garlic & Feta - **R98**

Salami, Feta & Olive - **R150**

Chicken, Bacon, Peppadew, Feta & Avo - **R164**

Ham & Mushroom - **R115**

Pollo Alla Cacciatora - **R114**

slow-cooked whole chicken with red onion & black olives

Frutti de Mare - **R132**

lemon & herb infused seafood mix (crab, shrimp, mussel, calamari) with fresh dill

Black Forest & Artichoke - **R139**

smoked black olives & baby rocket

Cider Pork Belly - **R174**

char-grilled pineapple & baby rocket

The Mexican - R142

slow-cooked beef mince smothered in a mild arrabbiata, black bean lime guacamole & fresh coriander

Salami and Blue Cheese - R162

caramelized red onion, mixed peppers, baby rocket & fresh coriander

The Caveman - R165

salami, bacon, pulled pork, ham, black olives, and baby rocket drizzled with a mustard BBQ sauce

GOURMET BURGERS

Served with rustic cut fries & beer battered onion rings

House Beef Burger - R145

200g homemade beef patty with spicy corn guacamole

Bacon Beef Burger - R148

200g homemade beef patty, bacon, cheese, brandy mushroom sauce

Chicken Burger - R120

crumbed chicken breast patty, kimchi & spicy pineapple chutney

Earth Burger - R110

black bean patty, cabbage slaw & smoked paprika aioli

MAINS

All Mains, Sides, and Desserts are based on a build-your-own menu selection

Serving Styles:

Buffet

Family Style (Max 100 guests)

Plated (Max 80 guests)

Market Stalls (4 food stations)

MEAT

200g per serving size.

Oaked Smoked House Beef Brisket - R107

Savanna Cider Pork Belly - R92

Slow Roasted Lamb Ribbitjie - **R129**
Char Grilled Mustard Crusted Beef fillet - **R140**
Classic Chicken, Mushroom, and Leek Pie - **R79**
Whole Lamb Spit - **R123**
Whole Rare Roasted Rosemary and Garlic Sirloin Carvery - **R106**
Classic Oxtail pot - **R119**
Whole Chicken Lemon & Herb Spit (served bone-in)- **R75**
De-boned Braised Pork Neck with Sweet Red Onion - **R99**
Char-Grilled Sirloin Chimichurri Plankie Steak - **R125**
Rosemary Skewered Lemon & Herb De-boned Chicken Thighs - **R86**
Slow Cooked Port Lamb Shank with Creamy Potato Mash - **R223**

SIDE DISHES

Classic Cream Spinach - **R34**
White Savoury Rice and Buttery Kernel - **R38**
Chunky Roast Potato, Garlic and Leek Bake - **R32**
Paprika Roasted Potatoes - **R30**
De Uijlenes Farm Grown Sweet Potato & Thyme Bake - **R34**
Roast Cinnamon Pumpkin Salad - **R40**
Classic Cinnamon Butternut Puffs with Butterscotch Sauce - **R47**
Smoked Salmon Salad - **R53**
Granny Green Beans, Smoked Bacon and Caramelised Onion - **R38**
Char Grilled Artichoke hearts, Pickle Chickpea Rocket Salad, and Truffle dressing - **R53**
Honey Glazed Roasted Carrots - **R43**
Butter Poached De Uijlenes Farm Grown Broccoli - **R45**
Lemon Dressing - **R15**
Honey Mustard Dressing - **R15**
Truffle Dressing - **R34**

VEGAN/VEGETARIAN

Dietary Requirement meals are plated, and sides may be chosen from the selection on the menu.

Pumpkin Gnocchi, Smoked Cauliflower Puree and Sage Butter - **R65**

Open Aubergine and Mild Napolitana Bake - **R79**
Smoked Mushroom Linguine and Vegan Cheese - **R72**
Thai Vegetable Curry, Steamed Rice, Side Sambal, and Homemade Naan Bread - **R89**

KIDS

Classic Mac & Cheese - **R59**
Beef Spaghetti Bolognese - **R60**
Beef Burger & Chips - **R70**
Chicken Burger & Chips - **R70**
Ham pizza - **R79**

DESSERT

Deep-fried Cinnamon Apple Tart (Two per portion)- **R47**
Lemon Meringues - **R46**
Classic Don Pedro - **R37**
Chocolate Chip Brownies - **R48**
Koeksister (Two per portion) - **R33**
Date Malva with Custard - **R45**
Pastéis De Nata - **R34**

Cupcakes:

Chocolate cupcake - **R33**
Red Velvet cupcake **R39**
Vanilla cupcake - **R38**
Carrot cupcake - **R37**

Cupcakes are sponge and topped with a cream cheese frosting

Mini Cheesecakes:

Note all cheesecakes are set cakes

Strawberry topping - **R33**
Passion Fruit Topping - **R37**
Mix Berry Topping - **R35**

NAKED CAKES

Please note that our cakes serve up to 50 portions only per cake

Selection of Sponge:

Chocolate - **R780**

Vanilla - **R900**

Carrot - **R1000**

Red Velvet - **R950**

Vanilla Custard - **R1355**

Choice of Icing:

Cream Cheese - **R540**

Buttercream - **R350**

MIDNIGHT SNACKS

Classic Build Your Own Boeries - R42

Toasties made with home-baked farm bread:

Double cheese Mozzarella and Cheddar, Tomato and Onion - **R40**

Smoked Bacon Mozzarella Cheese, Tomato Onion - **R42**

BREAKFAST

To be served the morning of the event or the morning after the event

Farm Breakfast - R145

Sautéed Mushroom, 100g Boerie, Bacon, farm style Potato Hashbrown, herb tomato, chive scented scrambled eggs & coffee/tea/juice

Continental - R126

Selection of two pastries, grated Mozzarella cheese, sliced seasonal fruit, Mini Croissants, Muesli, and a Yoghurt cup, coffee/tea/juice

Salmon Omelette - R106

Smoked Salmon, Mozzarella, flash-fried Mushroom & blush cherry Tomatoes

Bacon Omelette - R86

Bacon bits, Mozzarella, flash-fried Mushroom & blush cherry Tomatoes

Breakfast Croissant - R70

Smoked bacon, scrambled eggs, & mozzarella cheese in a freshly baked croissant

Coffee/Tea service - **R225/pot** (11 - 15 pax)

Juice - **R10**

BEYOND THE MAIN EVENT

Pre and post-wedding feasts to extend your wedding celebrations over the entire weekend, eg. Friday night dinner/braai, Saturday lunch etc.

Nachos:

All nachos are served with avo pulp, tomato & onion sambal

Jalapeno double cheese - **R136** (serves 4)

Mild Beef mince double cheese - **R158** (serves 4)

In-house smoked pulled pork, cole slaw & farm fresh buns - **R54** (deconstructed)

See our pizzas and burgers as another option

Braai Sides:

Classic Potato Salad - **R90** (6 - 8 portions)

Classic Greek Salad - **R80** (6 - 8 portions)

Curry Noodle Salad - **R120** (8 portions)

Double Cheese Loaves - **R45**

Braai Box

A box of goodness that is delivered to your bridal suite for that additional night after your wedding celebrations.

Cheese board, roast balsamic potatoes, mini Greek salad, deboned rosemary chicken thighs, sirloin with chimichurri, mini garlic loaves.

All prepared and ready for you to braai on the fire.

Serves one couple.

R516

CHEF'S RECOMMENDATIONS



Our chefs love getting creative in the kitchen, so we've added a few of their favourites to the menu. Think fresh, local flavours, a dash of flair, and plenty of heart

Tapas

Pulled Pork Bao Buns, with pickled slaw - **R29**

Bang Bang Cauliflower, with homemade sweet chilli sauce - **R33**

Mains

Panko Crumbed Calamari Burger, with tartare sauce - **R122**

Ricotta & Spinach Cannelloni - **R69**

Chicken Parmesan, with Napolitano sauce - **R88**

Butter Poached Kingklip, with lemon butter sauce - **R149**

Dessert

Three-Layered Chocolate Mousse Cup - **R51**

Mango Panna Cotta - **R24**

Brandy Snaps (2 per portion) - **R39**

CATERING GUIDELINES

- De Uijlenes proudly provides all catering for your wedding celebrations, ensuring fresh, quality, local flavours and seamless service.
- No outside catering will be allowed to be used for the day of your wedding.
- You are permitted to bring in your own cake; a service fee of R550 applies for bringing in your own cake.
- Any requests for breakfast, lunches, and/or dinners other than your wedding meal can be added to your final quote. This includes the day before and after your wedding day.
- Dinner can be served in 4 different styles:
 - Buffet, Plated, Family Style & Market Stalls
- Plated meals can only be served for up to 80 guests
- Family Style can only be served to up to 100 guests
- We pride ourselves on using local and fresh ingredients for all our menu items.
- It is your responsibility to contact and organise a meeting with Chef Cole Lubbe to discuss the menu, in person or remotely:
 - 063 720 7606 / chef@deuijlenes.co.za
- All of our menu prices are VAT inclusive
- Prices can change without prior notice due to market demands, Rand changes and the local economy.
- All prices are quoted as one portion per person, other than where indicated otherwise.
- Our entire menu is merely a guideline; should you wish to have a custom menu, please let us know your vision and ideas for your wedding feast, and we will gladly quote you.

FAQ'S

Do I pay extra for coffee/tea served after my meal at my wedding?

Yes, at R225 per pot of coffee (11 - 15 cups per pot)

Includes tea, hot water, milk & and sugar. Coffee Station to be discussed with the wedding coordinators. Please note that the coffee & and tea will be put out after your main meal with your dessert, and payment will be done the day after your wedding once we have the number of pots made.

Do you cater to children?

Yes, we do! See our dedicated kids menu options within the menu. Please keep in mind that kids tend to eat earlier, so remember to include this on your timeline

Do you cater to guests with special dietary needs?

Special meals for vegetarians, vegans, and people with food allergies can be arranged. Please note that our kitchen is Halaal-friendly but NOT Halaal Certified or Kosher; therefore, we are unable to cater to strict Halaal or Kosher guests. Please keep in mind that special meals may be quoted differently due to the speciality ingredients used.

What happens if some guests do not show up? Do we get charged for their food?

Final guest numbers are confirmed 21 days prior to your wedding. After this date, catering numbers cannot be adjusted. We prepare generously, and any surplus remains the property of De Uijlenes.

How do I pay for the catering?

Your catering will be combined with your beverage and venue invoice. The invoice must be paid 14 days before your event. This is to ensure efficient ordering and preparation time for your event. All payments are made to De Uijlenes Weddings Pty, and any questions regarding payment are to be discussed with Chelle. Please also ensure that the proof of payment is sent to her at accounts@deuijlenes.co.za

Can we have a menu tasting?

Yes, we can do a tasting of selected items from the menu for you to try. You can organise a tasting directly with the Chef, and you will be invoiced per portion for each item you choose to have at the tasting. You may bring your own wine or beverages to have with you tasting, or you can purchase some from our bar when you are here for your tasting.

Crafted with love by Chef Cole &
the De Uijlenes kitchen team.