

DECOR | FOOD | MEMORIES



*Special  
Celebrations*

The Venue

AT THE WESTVILLE COUNTRY CLUB

# The Venue

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SPECIAL EVENTS PACKAGES 2017



IF YOU'VE GOT A SPECIAL EVENT, FUNCTION, WEDDING  
OR CELEBRATION, *let us help you organise it.*

We have a range of affordable packages available,  
with carefully co-ordinated menus to suit all needs and budgets.  
Let us assist you with ensuring your day  
is a successful and memorable one.



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We offer the benefit of a fully-equipped on-site kitchen and staff that create the magic behind the The Venue's food experience. With that in mind, we offer a variety of menu options that can be tailored to your event.

YOU AND YOUR GUESTS CAN ENJOY

DELICIOUS, WELL PREPARED FOOD,

MADE BY GOOD PEOPLE

Please note regarding the prices quoted:

- Excludes service staff
- Includes table, chairs, tablecloths (black/white), crockery and glassware
- Draping in the Westville Old Boys Room is complimentary
- All options are available for 20 people or more
- Includes Venue Hire and VAT
- Use of the room after 12am will attract an extra charge

## MENU 1

**R189.95 Per Person**

- 1 starter option (includes freshly baked bread or rolls)
- 2 Main Meal Options (1 meat, 1 veg)
- 2 Side options
- 1 Dessert option

## MENU 2

**R229.95 Per Person**

- 2 starter options (includes freshly baked bread or rolls)
- 3 Main Meal Options (2 meat, 1 veg)
- 2 Side options
- 2 Dessert options

## MENU 3

**R289.95 Per Person**

- 3 starter options (includes freshly baked bread or rolls)
- 4 Main Meal Options (3 meat, 1 veg)
- 3 Side options
- 2 Dessert options / or selection of 3 mini desserts



## A Selection Of Hot & Cold Starters

- **Greek salad**  
*Greens topped with feta and olives*
- **Italian Salad**  
*Fresh greens topped with peppers, red onion, cherry tomatoes, croutons and shaved mozzarella*
- **Roast Butternut, Sweet Potato and Feta Salad**  
*Served on fresh greens with reduced balsamic vinegar*
- **Cypriot salad**  
*Greens topped with sundried tomatoes, fried halloumi & avo*
- **Canapés**  
*A selection of canapés served on arrival*
- **Chicken Liver Paté and Mediterranean Dips**  
*Served with pita bread and crackers*
- **Potato and leek soup**  
*Served with garlic croutons*
- **Butternut and Sweet Potato Soup**  
*Served with crusty French bread*
- **Chicken Livers Peri Peri**  
*Served with crusty French bread*
- **Aubergine Parmigiana**  
*Layers of aubergine, tomato and parmesan baked in the oven*
- **Baked Garlic / Gorgonzola Mushrooms**
- **Porcini Panzerotti**  
*Served with rocket, feta and a Tuscan sauce*



## A SELECTION OF SCRUMPTIOUS MAINS

**Cream Chicken and Chive Gnocchi**

*Grilled chicken breasts served on creamy gnocchi*

**Mediterranean Chicken**

*Chicken pieces baked in a rich sweet tomato and herb sauce served with basmati rice*

**Moroccan Chicken Penne**

*Chicken, onion, mushrooms and peppers tossed with penne in a creamy chilli sauce*

**Mozambican Style Peri-Peri/Lemon & Garlic Chicken**

*Flame grilled and served with your choice of sauce*

**Roast Chicken with Mushroom and Rosemary**

*Traditional roast served with mushroom and rosemary stuffing*

**Grilled Sirloin**

*Sliced and served on crispy rosemary potatoes, rocket, sundried tomatoes, topped with feta and reduced rosemary balsamic*

**Whole Sirloin Roast**

*With a garlic and rosemary crust*

**Wholegrain Crusted Roast Rump**

*Sliced and served with a rich gravy*

**Santorini Fillet**

*Sliced fillet medallions topped with a creamy*

*mushroom and sherry sauce / Moroccan style*

**Prawn Curry**

*Served with basmati rice, warm roti and sambals*

**Mutton Curry**

*Served with rice, roti and sambals*

**Lamb Tagine**

*Served with couscous or basmati rice*

**Slow Roast Pork Belly**

*With maple syrup and toasted almonds*

**Lamb Breyani**

*Traditional breyani served with tender lamb pieces & raita*

**Slow Roast Leg of Lamb**

*Only available on Menu 3*

## SIDE VEG OPTIONS

**Roast Mediterranean Veg**

**Cauliflower Au Gratin**

**Roast Butternut with Cream Spinach Bake**

**Roast Potato**

**Spicy Wedges**

**Potato Bake**



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## A SELECTION OF VEGETARIAN MAINS

### ☐ Roast Tomatoes, Peppers and Feta Pasta

*Topped with feta, rocket and roast almonds*

### ☐ Primavera Pasta

*Spinach, mushrooms, olives and carrots tossed in a creamy napoletana with penne*

### ☐ Roast Butternut Panzerotti

*Topped with mediterranean sauce, rocket and feta*

### ☐ Mushroom, Cream & Truffle Pasta

*Served with penne pasta*

### ☐ Gorgonzola & Roast Butternut Gnocchi

*Served with a creamy sauce*

### ☐ Vegetable Lasagne

*Layered with seasonal vegetables, napolitana béchamel sauce and topped with mozzarella*

### ☐ Veg Breyani

*Traditionally served with dhall and pickles*

### ☐ Aubergine Parmigana

*Layers of brinjal, potato and napoletana baked with béchamel & cheese*

### ☐ Roast Butternut Panzerotti

*Topped with mediterranean sauce, rocket and feta*

### ☐ Porcini Panzerotti

*Served with rocket, feta and a Tuscan sauce*

*\* Plated main courses can be done for a maximum of 50 pax.*



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## YOUR CHOICE OF DELECTABLE DESSERTS

- Tiramisu
- Malva Pudding served with custard or cream
- Fruit salad and ice-cream
- Fridge cheesecake
- Chocolate brownie
- Peppermint crisp and caramel pudding

### MINI DESSERTS

- Custard slices
- Milk tarts
- Chocolate eclairs
- Pecan nut tarts
- Mini chocolate brownies
- Mini cupcakes
- Mini cheesecakes





## IMPORTANT INFORMATION

### PLEASE NOTE

- The Venue reserves the right to substitute an alternative function room should the projected attendance fall below estimated bookings related to the function room booked.
- Due to market availability The Venue reserves the right to make changes or substitute the ingredients of any dish without prior notice.
- Prices are subject to change without prior notice.
- The Venue Requires a 50% deposit to secure the booking, the balance of which is to be paid no later than 10 working days prior to the function.

- Strictly no alcohol may be brought onto the premises. The Venue is a fully licensed establishment. A R3000 corkage fee will be charged if guests bring any alcohol or beverages into the Westville Country Club premises.

### AUDIO VISUAL EQUIPMENT

- Should your event require AV equipment, The Venue team will be able to arrange it at an additional fee

### DECOR AND PROPS

- The Venue has its own inhouse decor and event co-ordinator. Please do not hesitate to enquire.

### LABOUR CHARGES

- Service staff will be billed for at the following rates:
  - Attendant wait staff R40.00 per hour (per person) 5 hour minimum
  - After midnight this rate is R50 per hour.
  - Public holidays accrue a double rate for staff
  - It is recommended that the ratio of staff to guests is 1:10