

ROARING FORTIES FLOATING RESTAURANT
INFORMATION & MENUS OPTIONS FOR SUMMER 2006

Please add 10% from 01.09.2007

VENUE: ON BOARD CS CABLE RESTORER (RETIRED CABLE REPAIR SHIP)

SUITED TO: WEDDINGS, CONFERENCES & CONFERENCE MEALS,
INCENTIVE TOURS, SCHEDULE TOURS, PARTIES

SEATING: MAX 124

TABLES: ROUND TABLES: 10 TABLES OF UP TO 8 SEATS

4 TABLES OF UP TO 6 SEATS

2 TABLES OF 4

1 CENTRAL MAIN TABLE OF MAX 12

CEREMONY: CAN BE HELD ON BOARD FREE OF CHARGE IF YOUR
RECEPTION IS WITH US.

CATERING & MENUS: SET MENUS, BUFFETS, CARVERY, COCKTAIL SNACKS,
WEDDING CAKES, WEDDING FAVOURS, CHILDRENS MENU, INVITATIONS

BAR: WE OFFER

PRE-DINNER OR ARRIVAL COCKTAIL DRINKS

A FULLY LICENSED BAR FACILITY

RUN A TAB WITH YOUR CHOSEN LIMIT OR RUN A CASH BAR

BRING YOUR OWN CHAMPAGNE ONLY AND PAY R10 CORKAGE

BRING YOUR OWN WINE AND PAY R20.00 CORKAGE OR CHOOSE FROM

OURS. 10% SERVICE CHARGE LEVIED ON ALL BAR ACCOUNTS & CORKAGE

VENUE HIRE / EXCLUSIVITY FOR EVENING FUNCTIONS-COMPULSORY

PRIVATE VENUE HIRE FOR EVENING: R1500.00 gives you the full venue with
draped ceiling and fairy lights as well as set up with standard green & white checked
cloths, hurricane lamps with floating candle and all crockery, cutlery and glasses.

Minimum number of guests 40, Minimum R150.00 per person.

COMPULSORY PRIVATE VENUE HIRE FOR WEDDINGS: R3000.00 and includes
white linen cloths, napkins and chair covers.

VENUE HIRE / EXCLUSIVITY FOR LUNCH TIME FUNCTIONS-NOT
COMPULSORY

Should you require the venue exclusively for lunch time you would be required to pay the
R1500.00 venue hire with a minimum of 80 guest at a minimum menu cost of R150.00
per person. If you do not require exclusivity these costs will fall away.

For functions held in our quieter months of June, July and August the venue hire is
negotiable.

DEPOSIT:

To confirm your booking, we require a R2000.00 deposit which will be deducted off your
account at the end. Should you cancel more than three months before the booked date
this will be refunded to you, thereafter it is non-refundable

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HOURS: LUNCHES FROM 11:00 TILL 15:30/DINNERS FROM 5:30 TILL 01:00AM

MINIMUM NO OF GUESTS: 20GUESTS IF VENUE IS NOT ALREADY OPEN

MAXIMUM NO OF GUESTS: 124 GUESTS

RECOMMENDED SUPPLIERS

DRESS DESIGNER: DAVID 021 786 4853

DJ'S: PATRICK 0720143712 TOM: 0824170394

PHOTOGRAPHERS:

PIPPA MOORE <http://www.pipart.co.za/> email pippa@worldonline.co.za

TIAAN VAN DER VENTER 0828128545

INVITATIONS: MONICA 0832532885

FLORIST: FRAGRANCE OF FLOWERS: 7865194

MARRIAGE OFFICERS: REV PETE TALJAARD 0843684447

ANDRID HAYWOOD 0829794514

REV RALPH THORNLEY 0827721202

BELLY – DANCER: OLIVIA VREDENBURG 0828580121

GIFT REGISTRY: “The online wedding registry that allows you the Freedom to choose anything from anywhere that your heart desires, and have your own on line wish list site.” Go to www.beehectic@mweb.co.za or phone Belinda 0828798934

LINEN HIRE:

ROUND TABLES: 16 X 122CM ACROSS, 1 X 2MTR ACROSS

For special occasions you can hire our LONG WHITE CLOTHS @ R40.00 each and our WHITE NAPKINS @ R4.00 each. For regular functions we use hunters green cloths with WHITE CHAIR COVERS @ R10.00 EACH

Damaged/ burnt cloths and napkins will be charged to the main account at R250 per cloth, R350 for the main table cloth, R10.00 per napkin and R80 per chai cover..

WHITE ORGANZA CHAIR TIES @ R6.00 EACH

GLASS BOWLS FOR CENTRE PIECES @ R22.00 EACH

3.

PRE-DINNER/ARRIVAL COCKTAILS AT R19.50 EACH

Cocktails served in sugar crusted champagne flutes with fresh fruit and umbrella garnish.

TURQUOISE BLUE: Jamaican Rum & Triple Sec, shaken with tropical pineapple juice and a dash of Blue Curacao.

SCARLET O'HARA: Southern comfort, lime and the juice of mixed berries.

ROARING FORTIES SCREWDRIVER: Van de Hum, vodka and orange juice with a hint of nutmeg.

GLUEWEIN OR SANGRIA @ R13.50 PER GLASS, SHERRY @ R10.00 PER GLASS

PRE-DINNER / ARRIVAL SNACKS

CANAPES ON ARRIVAL 1 @ R35.00 PER PERSON

Pickled cucumber with cream cheese and salmon, Haddock and fennel pate on croutons, Crispy Vegetable Spring Rolls, Tomato Farcies with Chicken liver Pate

CANAPES ON ARRIVAL 2 @ R45.00 PER PERSON

Black Mussels stuffed with basil and sun dried tomatoes, New Potatoes with cottage cheese, Spinach & Ricotta Gnocchi, Rare Beef on Rye Croutons, Prawn Profiteroles

PRE -DINNER PATE & BREADS BUFFET @ R16.00 PER PERSON

Chicken liver pate, Snoek Pate and Aubergine Pate with a selection of fresh breads/rolls

4.

CARVERY MENU @ R160.00 OR R180.00 INCL SERVICE

R160 for two meats & R180 for three meats

A Choice of two starters

ROARING FORTIES SALAD

Fresh Cape Greens topped with sun dried tomatoes. Pecan nuts, olives, feta, toasted seeds
And julienne carrots napped in herb vinaigrette

OR

ZUCHINI & BRIE SOUP

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HELP YOURSELF TO OUR TRADITIONAL CARVERY

ROASTED LEG OF LAMB

Roasted in lemon, garlic and herbs

HONEY & SAGE GLAZED GAMMON

ROAST BEEF

In wholegrain mustard marinade

ROAST CHICKEN

ROASTED LEG OF PORK

With Apple and Honey Sauce

ROAST POTATOES

YORKSHIRE PUDDING(ONLY WITH BEEF)

SAVOURY RICE

VEGETABLES OF THE SEASON

RED WINE GRAVY

MUSHROOM SAUCE

CRACKLING (ONLY WITH PORK & GAMMON)

PLEASE CHOOSE ONE DESSERT FOR ALL YOUR GUESTS

ROOIBOS & HONEY CHEESECAKE

HOT STEAMED BANANA PUDDING

FRESH FRUIT SABAYON

THAI CREPES

CHOCOLATE CONCORDE

CHOCOLATE MALVA

TEA AND FILTER COFFEE

With homemade shortbread

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5.

SET MENUS FROM R150.00 INCL SERVICE

(for assistance in creating a menu please feel free to request assistance)

Create your own menu of 1 starter, 2 main & 1 dessert from items marked * for R150.00.

If you would like to offer your guests a choice please add R12.00 per extra choice of starter, R12.00 per extra dessert and R25.00 per extra choice of main course(*).

If you would like to choose a menu including items which are not marked*, please contact me for a quote.

SALADS

***ROARING FORTIES SALAD**

Fresh Cape Greens topped with sun dried tomatoes. Pecan nuts, olives, feta, toasted seeds
And julienne carrots napped in herb vinaigrette

***CAJUN CHICKEN SALAD**

Garden greens topped with succulent Cajun style chicken in yogurt & coriander dressing

***THAI CALAMARI SALAD**

Grilled Calamari Rings in a Soya, Chili and Coriander dressing on a bed of leaves topped
with deep fried leeks

ROQUEFORT SALAD

Grilled vegetables set on a bed of greens with toasted seeds and a rich and creamy blue
cheese dressing

SMOKED SALMON SALAD

Slithers of Smoked Salmon on a bed of greens with Capers and a herb vinaigrette

***RARE ROAST BEEF SALAD**

A bed of leaves topped with Artichokes, baby tomatoes and thin slices of Rare Roast
Beef with a Black Mustard Vinaigrette

SOUPS

***BUTTERNUT, NUTMEG & PECAN NUT SOUP**

***AFRICAN VEGETABLE AND SAMP BROTH WITH RICOTTO DUMPLINGS**

***FRESH TOMATO AND ROCKET SOUP WITH GARLIC CROUTONS**

***ZUCHINI & BRIE SOUP**

***LEEK & POTATO VICHYSOISE WITH ROASTED PECAN NUTS**

***FRENCH ONION SOUP WITH BLUE CHEESE CROUTONS**

6.

LOBSTER BISQUE AND CHAMPAGNE SOUP

*MUSHROOM, ROSEMARY & ALMOND SOUP

OTHER STARTERS

OYSTERS

Six, served on crushed ice with lemon, black pepper & Tabasco

AVOCADO AND SALMON MOUSSE TERRINE

Served with fresh leaves and Salsa

MAIN COURSES

All mains are served with crushed potatoes, baked in white wine, and mixed seasonal vegetables grilled in Olive Oil

SEAFOOD

*FRESH CAPE LINEFISH

Set on sweet pea puree, wrapped in Salmon with sauce Hollandaise

*HANOI STYLE LINEFISH

With fresh Dania pesto topped with Asian Calamari

KINGKLIP CREVETTES

Grilled Kingklip garnished with Tiger Prawns and napped in Lobster Bisque

ROARING FORTIES SEAFOOD PLATTER

Grilled Kingklip, deep fried calamari, mussels and prawns in a lemon & Thyme butter

RED MEATS & POULTRY

*MEDITERRANEAN LAMB BAKE

Roasted leg of lamb, sliced and layered with Aubergine and baked in tomato, feta and olives. Garnished with Roast Garlic

*POT ROAST LAMB SHANK (Maximum 80 guests)

Garnished with caramelized onion in a rich red wine and caraway jus

FILLET (Maximum 30 guests)

200 gram Pan-fried fillet topped with mushrooms and garnished with baby tomato and Rosemary Compote

ROAST OSTRICH FILLET (Maximum 80 guests)

Roasted Ostrich Fillet wrapped in bacon and garnished with baby ratatouille
Served with a honey and cumin scented jus

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***PETIT POUSSIN**

Stuffed with Cape Gooseberries, coated in a piquant BBQ sauce and garnished with Baby onions

***SUPREME FILLET OF CHICKEN**

Stuffed with Spinach, Feta and pecan nuts, smothered in a garlic and lemon cream

VEGETARIAN

*** CAPE MALAY BUTTERNUT & LENTIL BOBOTIE**

1/2 butternut stuffed with lentil bobotie and a light curry sauce.

***AUBERGINE AU GRATIN**

Stuffed with a country mushroom stuffing & gratinated with feta cheese, set on red pepper coulis and stir fried vegetables

DESSERTS

***ROOIBOS AND HONEYCHEESECAKE**

Set on berry coulis with marmalade cream, garnished with fresh fruits

***FRESH FRUIT SABAYON**

A platter of sliced fruit with this classic French sauce

***THAI CREPES**

Pancakes filled with bananas, sesame seeds, coconut milk and honey

***CHOCOLAT CONCORDE**

Chocolate meringues layered with chocolate mousse, set on orange sauce and garnished with chocolate scrolls

***HOMEMADE CHOCOLATE MALVA PUDDING**

Served on a pool of crème anglaise with vanilla ice cream

***GLACE AUX CHOCOLAT**

Homemade marbled chocolate and white chocolate ice cream
Set on chocolate coulis and garnished with praline and chocolate scrolls

***BRANDY AND PEAR PUDDING**

Set on crème anglaise served with fresh cream and vanilla ice cream

***BAKED BERRY CHEESECAKE**

Garnished with fresh fruits

TEA & FILTER COFFEE INCLUDED IN ALL MENUS -With homemade shortbread

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To simplify matters, these two set menus are the two most popular choices for set menus from above pages at R150.00 per person including service. If you have a few vegetarians, just let us know how many and we will serve them a suitable meal.

OPTION 1

ROARING FORTIES SALAD

Fresh Cape Greens topped with sun dried tomatoes. Pecan nuts, olives, feta, toasted seeds
And julienne carrots napped in herb vinaigrette

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MEDITERRANEAN LAMB BAKE

Roasted leg of lamb, sliced and layered with Aubergine and baked in tomato, feta and olives. Garnished with Roast Garlic

OR

SUPREME FILLET OF CHICKEN

Stuffed with Spinach, Feta and pecan nuts, smothered in a garlic and lemon cream

All mains are served with crushed potatoes and mixed seasonal vegetables grilled in
Olive Oil

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HOMEMADE CHOCOLATE MALVA PUDDING

Served on a pool of crème anglaise with vanilla ice cream

* * *

TEA & FILTER COFFEE With homemade shortbread

OPTION 2

ROAST BEEF SALAD

A bed of leaves topped with Artichokes, baby tomatoes and thin slices of Rare Roast
Beef with a Black Mustard Vinaigrette

* * *

FRESH CAPE LINEFISH

Set on sweet pea puree, wrapped in Salmon with sauce Hollandaise

OR

MEDITERRANEAN LAMB BAKE

Roasted leg of lamb, sliced and layered with Aubergine and baked in tomato, feta and olives. Garnished with Roast Garlic

All mains are served with crushed potatoes and mixed seasonal vegetables grilled in
Olive Oil

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CHOCOLAT CONCORDE

Chocolate meringues layered with chocolate mousse, set on orange sauce and garnished
with chocolate scrolls

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TEA & FILTER COFFEE With homemade shortbread

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BUFFET MENU 1 @ R180.00 INCLUDING SERVICE

BUTTERNUT, NUTMEG & PECAN NUT SOUP

SELECTION OF HOMEMADE MEDITERRANEAN PATES

Aubergine Pate, Humus and Tzatziki served with freshly baked exotic breads

SALADS

Tomato, Basil & Parmesan
Sweet Potato in Cumin Dressing
Mixed leaf Salad with Toasted Seeds, Nuts and Olives
Butternut, Rocket & Feta Salad

FRESH FROM THE SEA

Lemon glazed Prawn Pyramid
Mussels in Dill Vinaigrette
Greek Style Stuffed Calamari
Freshly Poached Linefish with Hollandaise Sauce

HOT MAINS

Beef Bourginon – casserole with baby onions, mushrooms & red wine
Thai Green Chicken Curry
Vegetable Mousaka
Seasonal Vegetables & Savoury Rice

DESSERTS

Cheesecake
Meringues
Chocolate Mousse
Thai Fruit & Nuts

TEA & FILTER COFFEE

With homemade shortbread

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BUFFET MENU 2 @ R220.00 INCL SERVICE

ROAST SWEET POTATO, HONEY & CUMIN SOUP

COLD EXOTIC SEAFOOD TABLE

Fresh Oysters
Smoked Salmon with Blinis and Caviar
Mussels with Piquant Hollandaise
Calamari Rings Pickled with Rocket and Garlic
Poached Linefish with homemade Mayonnaise

FRESH SALADS AND BREADS

Traditional Greek Salad
Grilled Veggies with Goats Cheese and balsamic vinaigrette
Salad Arrabiata, penne with peppers, crispy bacon & baby tomato

HOT MAINS

Karoo Leg of Lamb with Mint Sauce and Gravy
Vegetables Moussaka
Thai Style Chicken and Cashew Nuts
Basmati Rice and Vegetables of the Season

DESSERTS

Thai Style Fruit with Seeds and Nuts
Hot Steamed Chocolate Malva
Duo of Chocolate Mousses
Cheesecake Du Jour

TEA AND FILTER COFFEE

With Homemade Shortbread

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WEDDING CAKES

THESE CAKES CAN BE ORDERED AS A SINGLE, DOUBLE OR TRIPLE TIER
THE BASE CAKE WOULD BE 33 CM IN DIAMETRE

CHOCOLATE GANACHE GATEAUX

Layers of double chocolate sponge with rich chocolate ganache and coated with ganache
Garnished with fruits in season or flowers to match

* * *

VANILLA AND WHITE CHOCOLATE MOUSSE CAKE

Dressed in a deccent vanilla butter icing, garnished with fruits of the season
Or flowers to match and topped with vanilla meringues

THESE CAKES ARE CHARGED AS FOLLOWS:

ONE TIER OF 33CM DIAM	R700.00
TWO TIER	R900.00
THREE TIERS	R1100.00

For those of you who would like matching flowers instead of fruits please ask your
florist to give you a small assortment of your left over flowers

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