

Events Menu

# WEDDING MENU

## TASTE OF THE GARDEN ROUTE...

We are on a journey to deliver food that is thoughtfully sourced and carefully served.

Farm fresh local produce.  
Just for you and your guests.



OUBAII  
HOTEL  
GOLF & SPA

Contact our Banqueting team on [elizna.harker@oubaaihotels.com](mailto:elizna.harker@oubaaihotels.com)  
[sharon.mthethwa@oubaaihotels.com](mailto:sharon.mthethwa@oubaaihotels.com) or 044 851 1234 for enquiries.



## **CREATE YOUR OWN BUFFET**

R 245 PER PERSON

Menu will include assorted artisan breads and soft rolls and a mixed salad

### **SOUPS**

Please choose 1 Soup:

Potato & Leek soup, Curried Butternut soup  
Green pea & ham soup, Minestrone soup  
Country vegetable soup, Seafood chowder

### **MEATS/POULTRY/FISH**

Please choose 2 of the below:

Beef sirloin with mushroom sauce/pepper sauce  
Grilled/Baked Line fish fillets in garlic butter/Lemon parsley butter  
sauce/ tomato & olive sauce  
Roast chicken with rosemary jus  
Beef lasagne/ Chicken lasagne  
Crumbed chicken breast with 3 cheese sauce  
Butter chicken curry, Lamb potjie/ breedie, Beef curry

\*Extras can be added to menu at an additional cost



## **SIDE STARCH**

Please choose 2 of the below:

Savoury rice, Fragrant Basmati rice  
Roast potatoes, Creamy Potato Bake, Creamy Potato mash

## **VEGETABLES**

Please choose 2 of the below:

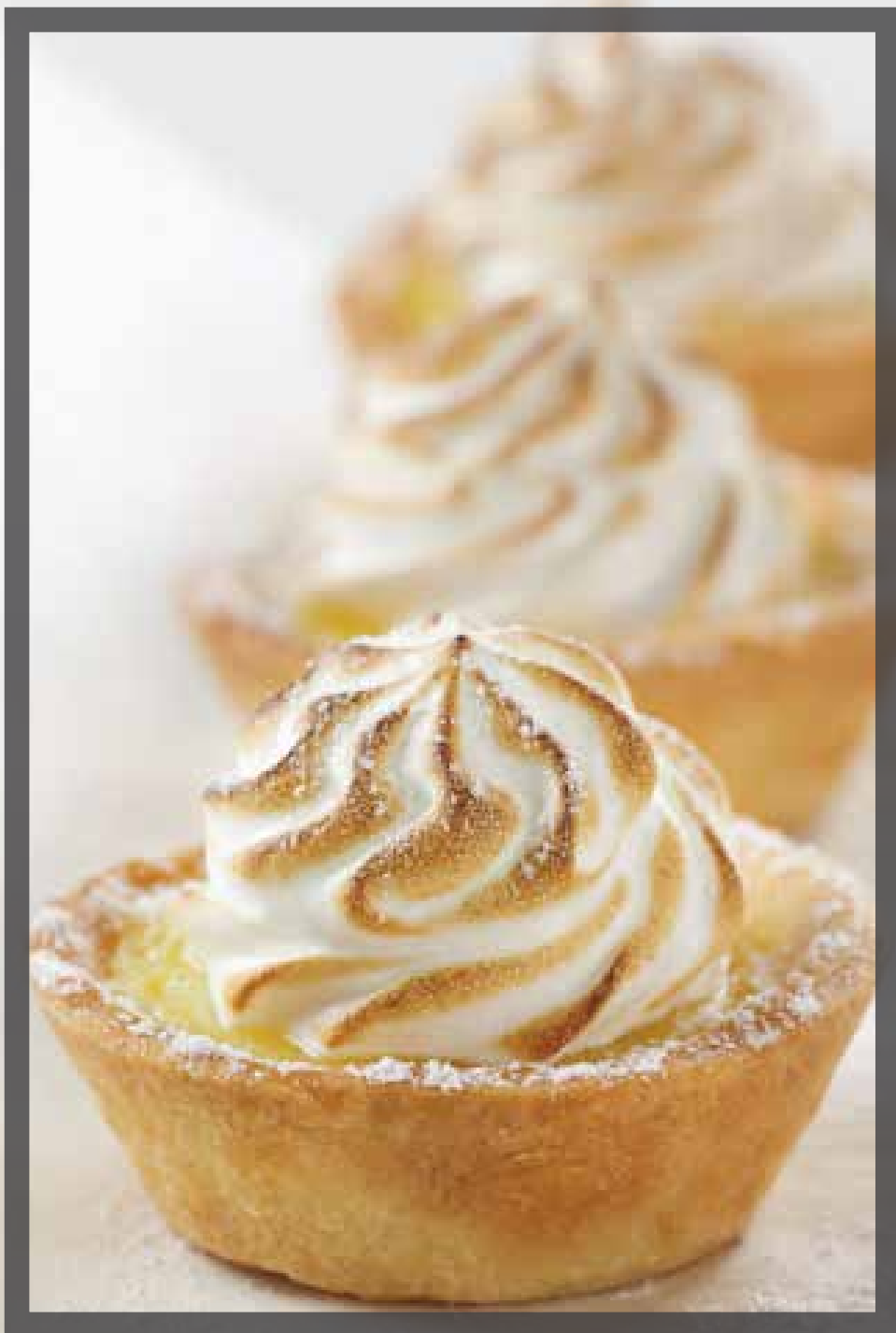
Pumpkin fritters with caramel sauce  
Mixed Seasonal vegetables  
Butternut, Broccoli and cauliflower gratin  
Honey glazed carrots, Green beans  
Roasted medeterainian vegetables

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## DESSERT SELECTION

Please choose 2 of the below:

Caramel Profiteroles/ strawberry cream profiteroles

Vanilla Cream/Chocolate Ganache Éclairs

Chocolate Fudge Brownies

Milktart /Apricot Compote

Lemon Meringue Tartlets

Dark Chocolate Mousse Tartlets

Berry mousse tarts

Baked Apple Pudding/Vanilla Custard

Malva Pudding/Vanilla Custard

Sticky Toffee Pudding/Vanilla Custard

Seasonal Sliced Fruit/Orange Syrup

Seasonal Fruit Salad/Orange Syrup

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