



CORPORATE CATERING AT WESTLAKE GOLF CLUB



Golfer's registration

On arrival

Tea and coffee station **R19** -with biscuits **R32 p/h**

Tea and coffee station with freshly baked Danishes **R36 p/h**

Tea and coffee station with finger sandwiches and Danishes **R46 p/h**

Mini croissants **R16 p/h**

Chocolate brownies **R16 p/h**

Fruit platters **R35 p/h**

Mixed Nuts **R56 per bowl**

Biltong **R75 per bowl**

Half-way house

This may be put under one package or at the golfer's own expense

Half -way house allows a ten minute break with a range of breakfasts sandwiches, homemade pies and hot meals on offer ranging in price from **R35 to R80**

Sit down half-way

Beef or chicken burger and chips with any cool drink **R80p/h**

Grab and go

Cool drink and choice from freshly made variety of packaged sandwiches **R60p/h**



After golf Prize giving menus -Downstairs bar and forecourt

Four ball platters

Served before prize giving in the downstairs bar and forecourt, ideal for a light snacks after golf -

Pick one only

The high fade—R328 per platter (R82 p/h)

Samosas, spring rolls, chicken strips, peppadew rissoles, flowering chipolatas, chips and dips.

The Green keeper- R480 per platter (R120p/h)mixed platter.

Texan BBQ pork ribs, Spanakopitas, Beef sliders with caramelized onion, and brie, Cheesy meatballs topped with mash potato, Herb crumbed chicken wings, Jalapeno rissoles, Sweet potato wedges with sour cream and chives.



Pizza

Served before prize giving in the downstairs bar and forecourt.

For light snack – pick two pizzas per 4 ball @R50pp or pick 3 pizzas per 4 ball @ R70pp

Hawaiian - Ham & pineapple

Regina -Ham & mushroom

Mexican -Mince, chilli, garlic, peppers, onions and chutney

Calabria-Bacon, feta, peppadews, avocado (seasonal)

Vegetarian - Olives, feta, peppers, artichoke and spinach

Caccitore – cheese grillers, ham, mince, mushrooms, chutney

After golf prize giving Interactive menus



Buffet style – downstairs bar and forecourt

Build a burger - R130 P/H

Fresh rolls, hand-made beef burger, cheese, onions, lettuce, tomato pickles, cucumber, avocado,(seasonal), caramelised onion ,beetroot, bacon blue cheese, mushroom sauce, pepper sauce, condiments and French fries

Build a Schwärmer-R120 p/h

Pita breads, hummus, tzatziki, lemon yoghurt, teriyaki marinated chicken strips, olives, feta, lettuce, tomato, red onions, avocado (seasonal), mixed peppers, julienne vegetables

Braai # 1- R150 p/h

Sirloin steak, chicken drums, boerewors, butternut and beetroot salad coleslaw,

Potato salad & homemade garlic bread

Braai # 2- R170 p/h

Lamb chops, lemon and herb chicken sosaties and pork rashers, garlic bread, potato salad, pasta salad and garlic bread





After golf prize giving Formalplated dinner menus

Function room only - Plated and served meals. Choose one item from each course only (not a la carte).

You may choose three courses, two courses or main course only.

Starters

SOUP –R36

Cream of butternut or tomato or country vegetable

Vegetable Spring roll–R55

Rice noodle, bean sprout and vegetable spring roll

Served on baby bok choy with toasted sesame seeds, orange glazed sauce

Moroccan Meatball Koftas - R65

Served with hummus, tzatziki and Greek salad

Main courses

Lasagne and salad – R95

Chicken Schnitzel, vegetables and baby potatoes and cheese sauce -R95

Prego sirloin steak roll, chips and salad – R120

Desserts R36 P/H

Fruit salad and ice cream

Desserts R46 P/H

Lemon cheese cake,

Malva pudding and custard

After golf prize giving Formal dinner buffet

Mains buffet #1– R180 per person

Roast Gammon with grilled pineapple and apple sauce

Roast beef with gravy and mushroom sauce

Seasonal vegetables

Roast potatoes

Pumpkin fritters

Broccoli and cauliflower in cheese sauce

Salad bar

**For additional starter and or dessert options,
Please pick from above plated menu**

Mains buffet #2 – R220 per person

Roast Lamb

Babotie

Butter chicken

Garlic and herb butter baby potatoes

Pumpkin fritters

Broccoli and cauliflower in cheese sauce

Mediterranean roast vegetables

**For additional starter and or dessert options,
Please pick from above plated menu**

Mains buffet #3-R240 per person

Slow braised beef short rib

Served with cheesy potato bake and bacon, mushroom red wine sauce topped with toasted sesame seed and flat leaf parsley

Crayfish fettuccini

Creamy dill crayfish fettuccini with grilled asparagus and smoked salmon

Finished with crispy croutons fresh rocket and basil

Rosemary and garlic infused fried lamb

Placed on an eggplant Parmigiana

Topped with a fresh tzatziki and mint

Southern fried chicken

With herb crumbed mozzarella mash potato and gravy

Phyllo parcels

Filled with spinach and feta, served on a roast peppers and couscous, topped with a rich tomato relish and garlic aioli

Salads and bread

Shrimp and avocado salad, Waldorf salad and garlic bread

**For additional starter and or dessert options,
Please pick from above plated menu**