

INANDA



CLUB



FEATURES

Set menu dinner for up to 80pax

Buffet dinners for up to 100pax

Year-end functions

Small weddings

Canape and bowl food for 150pax

Children's birthday parties for up to 100pax

Conferences for up to 120pax cinema seating

Conferences from 2-12pax (boardroom) to 32 (horseshoe or school room) and 45pax (school room)

Finger lunches

Finger breakfasts

Full day conferences with all tea breaks and lunch

All rooms have projectors , plasma screens and whiteboards

Rooms also have free Wi-Fi

Free parking

We also have 10 lodge rooms for guests wanting to stay over

We have both indoor and terrace facilities

We have 5 rooms which can be converted to suit size of event

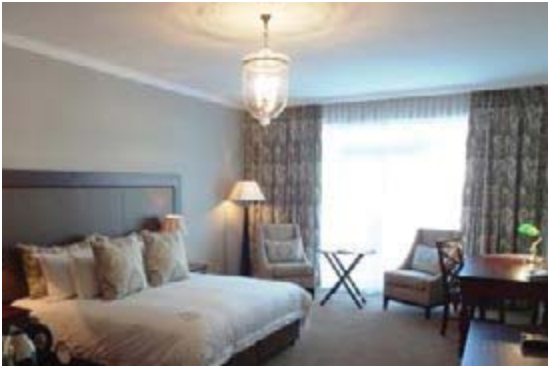
There is a venue hire per room and most menu requests can be accommodated

All food is catered on premises





INSIDE





OUTSIDE





CATERING





CANAPES

CANAPE MENU

Cold canapés select 5

- BBQ duck with beetroot
- Smoked salmon and cucumber
- Sweet pepper cheesecake with chillies
- Chickpea blini with spicy tomato
- vegetarian roll with sweet chilli
- Chicken liver pâté with burnt strawberry
- Seared tuna with yuzu and radish
- Celeriac remoulade with shredded pork
- Avocado tramezzini with brie
- Parma ham with grilled watermelon
- Beef tartare with parmesan
- Mushroom tart and goat's cheese

Hot canapés select 5

- Indian snacks with raita
- Lamb koftas with yoghurt and cucumber
- Prawn skewers with sweet chilli
- Beef satay with green curry sauce
- Chicken spring rolls with sweet chilli
- Goat's cheese and tomato tart
- Fish cakes with avocado salsa
- Chicken wrap, hummus, tomato, pineapple, cucumber and chilli mayo
- Mini burgers with emmenthaler and gherkin
- Duck mini pan cakes
- Onion and spinach fritters (Bhaji)
- Salmon with rösti potato
- Southern fried chicken drumlets
- Vegetable tempura dusted with celery salt





Sweet selection select 4

- Lemon pound cake
- Orange pound cake
- Carrot cakes
- Lemon tart
- Trio mousse
- Coconut marshmallow with pistachio nuts
- Cones with candied popcorn
- Petit pecan nut tarts with Chantilly
- Assorted mini cupcakes
- Seasonal fruit skewers with passion fruit coulis
- Chocolate lamingtons





BREAKFAST

BREAKFAST MENU

ON THE TABLE

Selection of whole fruit and sliced fruit

Birches muesli, topped with stewed fruit

Chocolate truffles selection

Gourmet mini muffins

Parma ham and fennel aioli mini croissant

HOT

Poached eggs, served on toasted English muffin, smoked salmon, fresh rocket, and thyme hollandaise sauce

Or

Ciabatta French toast, topped with grilled brie cheese, crispy bacon, and drizzled with maple syrup



BREAKFAST

BREAKFAST BUFFET

Assorted Cereals for guest to choose from:

Cornflakes, All Bran, Homemade muesli served with:

- Raisins
- Sunflower seeds
- Honey
- Cream
- poached dry fruit compote
- Local farm yoghurt and Milk

Seasonal fruit skewers drizzled with honey

Freshly home baked scones with grated cheddar cheese and strawberry jam

Home baked assorted muffins

Mini butter croissants filled with fluffy scrambled egg and pan fried bacon

Smoked salmon and herbed cream cheese mini bagels

Selection of cold meats, Parma ham, black forest, pancetta, salami and cheese selection with preserves

Hot selection to add on:

Fluffy creamy scrambled eggs

Crispy streaky bacon

Sesame coated Beef and pork chipolata sausage

Creamy thyme mushroom ragout

Herbed infused baked beans

Balsamic roasted tomatoes



BUFFET

BUFFET MENU

Carving Station

Portuguese marinated roast chicken

Rare roast beef with a black peppercorn sauce

Apple and honey Sticky Pork Belly

Cajun Yoghurt marinated leg of lamb with mint sauce

Yorkshire Puddings and gravy





BUFFET

Cold Salad Buffet

Smoked salmon, lemon aioli, on toasted rye

Assorted Mezze Platter served with assorted cheeses, bread sticks and cured meats

Inanda Garden salad served with a split balsamic dressing

Butternut and barley salad with English spinach, Rosa tomato, feta, red onion, and lemon mustard dressing

Creamy potato and curried chickpea salad

Sweet and tangy coleslaw with dried berries, roasted nuts and fine herbs

Ceasar salad served with white anchovies, sun dried tomatoes, cucumbers and parmesan shavings





BUFFET

Hot Buffet

Spicy Chicken curry served with naan bread, poppadum's and sambals

Rich red wine oxtail with baby mushrooms and cocktail onions

Thai Coconut seafood pot with bell peppers and toasted coconut shavings

Oozing cheese and garlic bread with basil pesto

Accompanied by:

Parsley butter potatoes

Herb steamed seasonal vegetables

Minted baby carrots and peas

Roasted sweet potato and butternut

Broccoli and Cauliflower coated with white sauce, parmesan and olive oil





Dessert buffet

Petit lemon Meringues

Mini apple crumbles

Seasonal fruit tarts

Mini fruit pies

Bite size milk tarts

Assorted lamingtons

Double chocolate squares

Sliced fruit platter

Selection three cheeses with preserves and crackers



HIGH TEA

High Tea

Assorted fruit juices
Mini croissants with assorted fillings
Watermelon gazpacho
Cake stands piled with Oozing Caprese muffins
Anti Pasti station
Wooden boards with paper thin Parma ham, selection of salami and ham
Marinated olives, pepper dews, roasted cherry tomatoes, melon skewers,
Chicken liver pate on star shaped croutes served with port gelee on curly silver spoons
Followed by
Fragrant mini curry pots with poppadum shards and tomato sambal
Sweet Chilli prawn skewers
Vegetarian homemade quiche
Chicken and red marmalade wraps with guacamole
Assorted finger sandwiches
Chunky Greek salad skewers

Something Sweet

Assorted macaroons, chocolate fudge and coconut ice
Plum Frangipane
Petit chocolate and pistachio opera cakes
Coconut dusted lamingtons
Bite size cinnamon milk tarts
Seasonal fruit skewers served with a passion fruit coulis
Portuguese custard tart with sticky berries
Assorted cake pops
Trio of gourmet cheeses served with duo of homemade preserves, crackers and fresh fruit
Accompanied by crispy cinnamon phyllo shards, roasted nut brittle and chocolate brownie bites





SET MENU

SET MENU OPTION 1

Starters

SOUP OF THE DAY

Please ask your waiter for the chef's creation of the day

POACHED PEAR

Poached pear, quail egg, marinated peppers, whipped black pepper feta, salted caramel nuts and spice pastry sheets

Main Dishes

GRILLED FILLET OF BEEF

Beef fillet, Batonnet potatoes, butter asparagus, fried capers, salsa, sherry mushroom sauce

BEER BRAISED BELLY

Beer braised Pork belly Apple mousse, fine beans, mushroom dust, baked apple, curried lentil, and cauliflower mash

BUTTERNUT RAVIOLI

Butternut ravioli, garlic and sage creamy butter, roasted butternut, parmesan gratin, extra virgin olive oil

Desserts

LEMONS TART

Lemons tart, Marshmallow puffs, burned sugar, lemon sweets and raspberry sorbet

CHOCOLATE MOUSSE

Chocolate mousse, Choc ice cream, baked chocolate pudding, crème anglaise, strawberries



SET MENU

SET MENU OPTION 2

Starters

SOUP OF THE DAY

Please ask your waiter for the chef's creation of the day

SMOKED SALMON

Smoked salmon, Avo cream, ginger pickled, smoked fennel, fennel shavings, soy pearls, and crispy phyllo

POACHED PEAR

Poached pear, quail egg, marinated peppers, whipped black pepper feta, salted caramel walnuts and spice pastry sheets

Main Dishes

BRAISED LAMB SHANK

Braised lamb shank, cocktail onions, pickled exotic mushrooms, parsnips, pumpkin, creamy mashed potato, pot sauce

NUT CRUST KINGKLIP

Nut crusted kingklip, Baby marrow rosti, pan fried cabbage, mustard sauce, fennel shavings, Celery jam

BUTTERNUT RAVIOLI

Butternut ravioli, garlic and sage creamy butter, roasted butternut, parmesan gratin, extra virgin olive oil

Desserts

MILK TART

Milk tart, Fruit salad, sugar biscuit, cinnamon syrup, chocolate ice cream

CHOCOLATE MOUSSE

Chocolate mousse, Choc ice cream, baked chocolate pudding, crème anglaise, strawberries





SET MENU

SET MENU OPTION 3

Starters

CAPE MALAY PICKLED FISH

Cape Malay pickled Fish, Cauliflower rice, basil pesto, cucumber, roasted chick peas, Hollandaise dressing

CURED BEEF

Cured beef, Beetroot puree, beetroot tarter tin, cream cheese mousse, pickled carrot, chard onion, roasted nuts

GOATS CHEES AND ONION TART

Goats chees and onion tart, Onion dust, roasted tomatoes, chili honey, marinated olives, orange chips, wild rocket

Main Dishes

GRILLED FILLET OF BEEF

Beef fillet, Batonnet potatoes, butter asparagus, fried capers, salsa, sherry mushroom sauce

NUT CRUST KINGKLIP

Nut crusted kingklip, Baby marrow rosti, pan fried cabbage, mustard sauce, fennel shavings, Celery jam

BUTTERNUT RAVIOLI

Butternut ravioli, garlic and sage creamy butter, roasted butternut, parmesan gratin, extra virgin olive oil

Desserts

MILK TART

Milk tart, Fruit salad, sugar biscuit, cinnamon syrup, chocolate ice cream

CHOCOLATE MOUSSE

Chocolate mousse, Choc ice cream, baked chocolate pudding, crème anglaise, strawberries

Cheese plate

Selection of cheese, dried fruits, fresh berries

