



FANCOURT  
— SOUTH AFRICA —

# FOODBOOK

VALID FROM 01 NOVEMBER 2018





**BANQUETING**  
VENUES  
CONFERENCING  
FUNCTIONS  
THEMED EVENTS

**ON THE GO**  
BAR STATION  
PADKOS

**RESTAURANTS**  
HENRY WHITES  
LA CANTINA  
BREAKFAST  
LA CANTINA  
DINNER  
MONET'S  
CLUB LOUNGE

**HALFWAY  
HOUSE**  
REGULAR  
LIVE COOKING  
GRAB AND GO

**BEVERAGES**  
BAR  
WINE



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(Henry white's and Monet's)

(La Cantina and Club Lounge)

# MEET THE TEAM



## **EXECUTIVE CHEF - DESMOND MORGAN**

Desmond Morgan was born in Cape Town and spent his teenage life on Karoo farm in the Camdeboo Mountains between Aberdeen and Graaff-Reinet.

During these years it gave Desmond a respect for food and ingredients as all butter, sausages, meats, biltong and breads were made in the farmhouse and vegetables from the garden and meats like lamb, venison and beef coming off the veld.

Desmond started his chefs career in the Durbanville winelands and then a formal apprenticeship followed under Garth Stroebel at the Mount Nelson Hotel in Cape Town.

After winning the 1998 junior chef of the year it was off to the Okavango Delta where he managed three 5 star safari lodges for the Mount Nelson and Orient Express group and a few later boarded the 6 star crystal cruises on her last leg of the 1999 world cruise as chef saucier

In his career Desmond was part of the opening teams for the Westcliff and Saxon hotels in Johannesburg, Sheraton Pretoria as well as the first private 5 star concession in the Kruger Park called Jock Safari Lodge.

Desmond was Executive chef for the Michelangelo 5 star hotel in Sandton (hosting 16 heads of state simultaneously for the world summit of sustainable development), Airport Sun Intercontinental, Sheraton Pretoria and Santé Winelands in the Cape Winelands where he eventually became General Manager and Food and Beverage Director for the group before joining Dubai World as Food and Beverage Director of Pearl Valley. Desmond has a passion for people and a love for the veld and spends much of his off time in the Karoo.

# MEET THE TEAM



## **HOTEL MANAGER - FISANI MNCUBE**

For Fisani Mncube, the decision to work for Fancourt took all of a second to make. Born and raised among the mine hills of Rustenberg, the chance to work and live on the glorious Garden Route coast was an opportunity he couldn't resist. He knew from a young age that he wanted

to work in the hotel industry. Growing up in Rustenberg, the major career paths were split between mining and hospitality. Mining did not appeal to him; it was the glitz and glamour of Sun City and the fun, frivolousness of the Valley of the Waves that drew me.

On completing a diploma in hospitality management at the International Hotel School, he spent time traveling and working across the country before landing up in George and at Fancourt.

Fisani Mncube leads a young and dynamic team that runs our four major restaurants (La Cantina, Henry White's, The Club Lounge and Monets), and banqueting division that serves the multi-faceted Conference Centre. A vital aspect of his portfolio is the array of high level functions and events that are regularly hosted at Fancourt.

Fisani encourages the team to always look for opportunities to create memorable guest experiences. He regards his staff as the key to this success, and sets out to motivate them positively, inspired by the words of Pulitzer Prize nominated poet Maya Angelou: "I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel." Therefore we are all about experience, make it worthwhile, make it count, make it memorable.



**FOOD AND BEVERAGE MANAGER -  
YARED DADI**

Yared started his career in the Sheraton Hotels and Resorts in The Middle East and Africa division in Feb 1999. His task in front office was not what he was after and it didn't take him long to realize that his

passion was to work in Food and Beverage. He came to visit Cape Town in 2005 and fell in love with the Mother City and surroundings. He worked with talented chefs in well-known wine estates, 5 star hotels and fine dining restaurants in Franschhoek and Paarl. French cuisine with a South African twist, delicious South African wines and dynamic people is what kept him in the Boland region of the Western Cape for about 5 years.

Yared moved to the Cape Town city centre and joined a busy corporate and leisure Hotel and gained a vast experience in all aspects of the Food and Beverage Department before his passion and the famous brand led him to Fancourt.

Yared leads a young and ambitious team that runs the four major restaurants (La Cantina, Henry White's, The Club Lounge and Monet's) and banqueting division that serves the multi-faceted Conference Centre. A vital aspect of his portfolio is the array of high level functions and events that are regularly hosted at Fancourt.

Yared leads by example and encourages everyone to make a difference. He believes great things are usually outcomes of a team, not an individual.

"Leadership is not about your ambition. It is about bringing out the ambitions of your team." Cheryl A. Bachelder

# MEET THE TEAM



## **EXECUTIVE SOUS CHEF - VITO FANIZZO**

Vito was born in Fasano, Southern Italy, started in the industry in his family owned bakery and furthered his career in Milan as well as in Germany. After 10 years in England he followed his then girlfriend, now wife Orianna to South Africa.

In South Africa Chef Vito has worked at Sun City, Lord Charles Hotel in Somerset West, Umhlanga Sands and San Lameer before joining the Fancourt team at La Cantina in 1999. Vito and Oriana have two children, a daughter Stephanie, 23 and a son Andrea, 18.



## **EXECUTIVE SOUS CHEF - MATTEO BATTAINI**

Matteo Battaini hails from Varese, Italy, a town situated 40 kilometres north of Milan.

He has been in South Africa for 18 years and owned an Italian Restaurant in George called La Locanda for almost 10 years. This is where his culinary journey started and grew started under his uncles' guidance. He was raised in a culinary environment and been inspired by his family.

He loves cooking strictly Italian using the freshest ingredients available locally. His forte is how to make pizza's, fresh mozzarella and Italian Gelati. He took over the La Cantina Restaurant in April 2016 maintaining the highest standards possible and keeping up with the latest culinary trends.

# BANQUETING

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## MEETINGS AND EVENTS

Fancourt offers extraordinary experiences on an expansive estate with breath-taking views and an array of on-site and off-site venues and activities.

Only 7km from the George Airport with daily flights from major cities, delegates can choose from 115 Fancourt hotel rooms and 18 Manor House suites and an assortment of leisure activities – giving business travellers more than simply conferencing and banqueting.

The conference facilities are equipped with audio-visual equipment and offer full business services including video conferencing and an on-site technician to assist with technical set up.

An extensive conference centre featuring a 400-seater ballroom, executive boardroom and breakaway rooms. There are several other conferencing and dining venues on the resort allowing a versatile offering such as Bedouin tents, dine-around and wine pairings. We also offer outside catering at venues such as the train museum, an African shebeen themed evening in the maintenance sheds or even barn dance in the local farm storage shed. Another fantastic cultural option in the area is a beach braai at De Vette Mossel – a unique experience.

A variety of leisure activities and entertainment are available for the business traveller. Some of the outdoor and indoor activities that Fancourt offers include a fully equipped Spa, gymnasium, indoor and outdoor swimming pools, tennis courts, running and walking trails. On-site activities include a golf clinic, night golf, 4-hole challenge, potjie competition and Spa.

Centrally located on the Garden Route with access to canoeing, zip-lining and meerkat encounters to name a few. Fancourt co-ordinates hiking, trail running and mountain biking in the Outeniqua Mountains.

A warm friendly team and dedicated group co-ordinator will ensure a memorable conference.







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### **BANQUETING MANAGER - MELIZA VAN WYK**

Meliza grew up on a farm in Limpopo, it was destined that she started her career as a Game Ranger, after completed FGASA Level I at Entabeni Nature Guide Training, owned by Legend Lodges. After a few freelance Game Drives, Meliza was offered a position at Legend Wildlife and Cultural Centre, as a Game Supervisor. There she raised five lions as part of the White Lion Breeding Programme, took care of orphaned wildlife, fed Buffaloes on a daily basis, and monitored a group of Sable Antelope, Cheetahs, and at some point an Elephant

calf. Other duties included assisting with veld-fires and helping with darting of animals from Helicopters – most adventurous time she had!

After much heartbreak due to wildlife loss Meliza was lured into food and beverage at Legend Golf and Safari Resort where she started as an Assistant Restaurant Manager and has continued her career in this field until today.

In-between Meliza also worked in BEE Verification Services, and as a Debt Review Legal Assistant. When not on duty she also enjoys playing the Violin, even though she is still an amateur and enjoys making soft toys for kids and painting landscapes.

Meliza is proud that she started her career off with “Vellies” on her feet and Khaki overalls, while fixing fences and scrubbing buffalo watercribs, to grow and one day become as corporate as she is today.

# BANQUETING

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## **SOUS CHEF - BANQUETING ANDREW FORT**

Andrew has worked a total of seventeen years for Fancourt and heads up our banqueting kitchen. Andrew is a proud father of four and a grandfather. Andrew completed his schooling at Kingswood college and after being a navy diver and entered the chefs trade at Silwood kitchens in Cape Town.

Andrew has worked at the Cape Sun, Wild coast Sun, The Capetonian and Port Owen Cabanas to name a few. Andrew has travelled extensively including a stint in the Seychelles and when not cooking he is an avid fisherman both fly and sea.



## BALLROOM

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Designed to reflect the grandeur of the Romantic period, Fancourt's Ballroom is ideal for a luncheon or dinner dance. Elegant, understated furnishings allow the venue to be decorated according to the tastes of the bride and groom while modern audio-visual fixtures provide for the inclusion of professional sound and lighting. Capacity: 250 people for a luncheon or dinner reception with a dance area. 320 people for a luncheon or dinner reception only.

## CONFERENCE ROOMS

Boardroom - Plover, size: 47m<sup>2</sup>, maximum capacity 18 people

MEETING ROOMS: Kingfisher, Size: 72m<sup>2</sup>, maximum capacity 40 people. Grey Loerie, Size: 38m<sup>2</sup>, maximum capacity 28 people Knysna Loerie, size: 34m<sup>2</sup>, maximum capacity 20 people. Grey and Knysna Loerie, Size: 72m<sup>2</sup>, maximum capacity 48 people. Owl, size: 71m<sup>2</sup>, maximum capacity 50 people. Eagle, size: 55m<sup>2</sup>, maximum capacity 24 people. Owl and Eagle, Size: 126m<sup>2</sup> maximum capacity 74 people

## LE PECHEUR

A 60 seater venue allowing you to tailor it to your guests needs. Looking over the courtyard at Fancourt this blank canvas is perfect for that themed lunch or dinner function.

## LINKS LODGE

The Links Lodge provides an enchanting setting for a wedding reception that's perfect for intimate gatherings. Set in the exquisitely landscaped gardens next to the world-class Links golf course, this destination is ideal for wedding luncheons or a dinner and dance at sunset. Capacity: 25-30 people for a luncheon or dinner reception with a dance area 50 people for a luncheon and dinner reception only (in which case a tent will be provided at an extra cost)

## OUTSIDE CATERING

Fancourt estate stretches on over 600 hectares, and a perfect backdrop for functions of a different nature. For larger groups, a marquee, Bedouin tent or tent can be erected on certain areas on the estate. These areas include:

- ◇ Bedouin tent over the Club Lounge Terrace
- ◇ Marquee on the Hotel Driving range
- ◇ Marquee or tent at the Academy

# CONFERRING

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## CONFERENCE – REFRESHMENT BREAKS

**HALF DAY CONFERENCE PACKAGE INCLUDES:**  
Two refreshment breaks of your choice

**FULL DAY CONFERENCE PACKAGE INCLUDES:**  
Three refreshment breaks of your choice

### HEALTHBREAKFAST JAR

Home-made granola, double cream yoghurt, farm fresh berries and diced fruits

### FROM THE BISCUIT TIN

Assortment of homemade biscuits, granola bar and rusk's

### MINITURES / BITE SIZE

Selection of mini - muffins  
red velvet cupcakes OR plain cupcakes

### SMOOTHIE BAR

High fibre smoothie  
Low sugar  
Banting smoothie  
Throw everything you've got smoothie  
And a recovery smoothie (with gin)

### ARTISAN SANDWICH BREAK

Open sandwiches served on house made stone ground bread  
Chicken mayo  
Cheese and tomato  
Roast beef and mustard  
Ham, cheese and tomato



### CONTINENTAL

An assortment of Danish pastries and croissants

### FLAVOURED POPCORN

Salted, sour cream and chive, caramel

### AFTERNOON TEA

Cake of the day made by our in-house confectioner

### GELATO

A selection of home made italian ice cream cups  
Chocolate  
Vanilla  
Strawberry

### PASTRY CHEFS SELECTION:

Tiramisu, rum and raisin, mocha  
Served with a bamboo spoon

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## CONFERENCE TEA BREAK DIFFERENT OPTIONS



### PANCAKE STATION R35

Freshly made pancakes with delectable toppings  
Dark chocolate sauce  
Wild berry compote  
Cinnamon sugar  
Chantilly cream  
Vanilla ice cream  
Warm apple and cinnamon filling

### CHOCOHOLICS R35

Chocolate fountain with short bread, strawberries and marshmallows  
White chocolate and pecan nut blondies  
Coffee scented chocolate mousse

### CANDY ART R35

Turkish delight  
Nougat  
Jelly beans  
Home-made marshmallows

### WAKE UP, SHAKE UP R35

Smoothie and health drink bar

### HEALTH BREAK R35

Freshly roasted granola, berry compote and yoghurt coupe cups  
Fresh fruit kebabs with honey and toasted seeds  
Vegetable crudité's with cottage cheese and humus

### TRAIL MIX STATION R55

Dried cranberries, coconut shavings, dried banana, pumpkin seeds, sunflower, flaxseed, dried apricots, dates

**All menu items are subject to change due to fuel and food increases and annual menu updates**

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## CONFERENCE – LUNCH MENUS

### LUNCH MENU 1

#### STARTER

From our bakers oven - focaccia bread

Semi dried Rosa tomato salad

Parmesan shavings, fresh basil, roasted olives, red onion and extra virgin olive oil

#### MAIN COURSE

Beef Lasagne

Home-made napolitana, béchamel and bolognese

Spinach and feta cannelloni,

Napolitano and béchamel

### LUNCH MENU 2

#### STARTER

Pretzel

Bagel

Mixed pickle harvest board

Grilled artichoke, sun-fried tomato

Mixed pickles, smoked olives

Duck liver pate

Country lettuce basket

#### MAIN COURSE

Chicken schnitzel

Forest mushroom sauce

Sauce Mornay – 2 sauces

Fresh lemon

Spinach spaetzle

Roasted capsicum



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## CONFERENCE – LUNCH MENUS

### LUNCH MENU 3

#### STARTER

From our bakers oven - roti bread

Diced tomato, cucumber and onion salsa

Double cream yoghurt

Chopped chili

Apricot chutney

Banana dipped in coconut

Mango atchar

#### MAIN COURSE

Durban lamb curry

Lemon scented basmati rice

Spinach and feta phyllo pie

Béchamel sauce, nutmeg and garlic

### LUNCH MENU 4

#### STARTER

From our bakers oven - A selection of breads with various flavoured butters

Waldorf salad

Apple, celery, citrus, mayo, walnuts

#### MAIN COURSE

Battered hake and mini mussel hot pot

Mediterranean frittata

French fries

Tartar sauce

Fresh lemon



### LUNCH MENU 5

#### STARTER

From our bakers oven - crisp bread, mini seed rolls

Coconut, chili and mango salad

Potato, lentil and coriander salad

Smoked snoek pate

#### Main course

Lamb and tomato bredie

Sweet potato and banana bobotie

Coconut royal

Yellow rice and raisins

# CONFERRNCING

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## CONFERENCE – CHEF CHOICE MENU



### THE ULTIMATE BURGER STATION

With couscous, refried beans or french fries

### OR STEAK PREGO

### FROM OUR BAKERS OVEN

Sesame burger bun

### CONDIMENTS

Sliced tomato, gherkins, caramelised onion, lettuce, sliced cheddar, crispy bacon, jalapeno, and guacamole

Tomato sauce, chutney, Marie rose

### LET'S HAVE CRAZY SAUCES

Crazy Tuesday eastern Thai

Hand picked African forest mushroom

Lekker Afrikaanse tamatie sous

### MAIN COURSES

BBQ free range chicken breast

Prime beef burger

Falafel burger

Forest mushroom sauce

Cheddar cheese melt sauce



# FUNCTIONS

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## FUNCTIONS - WELCOME SNACKS



### FRESHLY BREWED FILTER COFFEE AND A SELECTION OF HOUSE TEAS

Freshly brewed coffee and a selection of house tea  
R28.50 per person

Homemade biscuits R36.50 per person

Oats and honey bars R36.50 per person

Scones (sweet and savory) R40.50 per person

Muffins (sweet and savory) R40.50 per person

Chocolate brownies R42.50 per person

Fruit and vanilla tart R42.50 per person

Apricot flan gel and almond slice R42.50 per person

Coconut lamingtons R42.50 per person

Assorted pastries (Danish) R45.00 per person

Seasonal vegetable quiche R45.00 per person

Sliced fresh fruit R46.50 per person

Fruit kebabs R48.50 per person

Closed and open sandwiches R55.00 per person

Mini croissants with savory fillings R55.00 per person

**All menu items are subject to change due to fuel and food increases and annual menu updates**

## FUNCTIONS - BREAKFAST MENUS

### FRESH START 1

PLATED OR BUFFET AT R185 PER PERSON

Selection of 3 fresh fruit juices  
Assorted cereals with milk and 2 flavored yoghurts  
Fresh fruit salad cups with honey and Bulgarian yoghurt

Butter croissants  
Assorted breakfast muffins  
Breakfast scones served with butter and preserves  
White and brown bread toast

Crisp streaky bacon  
Creamy scrambled eggs with fresh herbs  
Pan fried white mushrooms  
Oven roasted tomato slices

Tea and filter coffee



### FRESH START 2

PLATED OR BUFFET AT R250 PER PERSON

Selection of 3 fresh fruit juices  
Assorted cereals with milk and 2 flavored yoghurts  
Fresh fruit salad cups with honey and Bulgarian yoghurt

Butter croissants  
Assorted breakfast muffins  
Breakfast scones served with butter and preserves  
White and brown bread toast  
Assorted danish pastries

Crisp streaky bacon  
Creamy scrambled eggs with fresh herbs  
Pan fried white mushrooms  
Oven roasted tomato slices  
Chicken chipolatas made in-house by our butcher  
Warm baked beans

Tea and filter coffee



## FUNCTIONS - BREAKFAST MENUS

### FRESH START 3

PLATED OR BUFFET AT R250 PER PERSON

Selection of 3 fresh fruit juices  
Assorted cereals with milk and 2 flavored yoghurts  
Fresh fruit salad cups with honey and Bulgarian yoghurt

Butter croissants  
Assorted breakfast muffins  
Breakfast scones served with butter and preserves  
White and brown bread toast  
Assorted Danish pastries  
Fresh strawberries and cut seasonal fruit on a cocktail skewer  
Cold meats including peppered ham, salami and smoked chicken and cabanossi sausage

Crisp streaky bacon  
Creamy scrambled eggs with fresh herbs  
Pan fried white mushrooms  
Oven roasted tomato slices  
Chicken chipolatas made in-house by our butcher  
Warm baked beans  
Boerewors made in-house by our butcher  
Potato rosti

Tea and filter coffee



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## FUNCTIONS - FINGER/FORK BREAKFAST MENU - R250 per person

Fresh fruit juices- Apple, fruit cocktail and orange  
Tea, coffee

### Select 1 (surcharge R20 per added item)

Mixed berry compote, muesli and double thick plain yoghurt trifle (V)  
Home-made red berry farm's strawberry compote with double thick plain yoghurt (V)  
Stewed fruit and yoghurt jars (V)  
Passion fruit and yoghurt jars (V)

### Select 1 (surcharge R20 per added item)

Fresh fruit skewers with strawberry (V)  
Fresh fruit salad (V)  
Cut strawberries (V)  
Melon wrapped in Parma ham

### Select 2 (surcharge R15 per added item)

Paine de chocolat mini Danish  
Mini apple Danish  
Mini cream scones with berry compote  
Plain croissants  
Apple and cinnamon muffins  
Bran muffins  
Chocolate muffins

### Select 2 (surcharge R20 per added item)

Mini smoked salmon quiche  
Roasted tomato and onion tartlet with pesto (V)  
Fig and brie tartlet (V)  
Bobotie tartlet  
Quiche Lorraine-ham and cheese  
Cape Malay pickled fish in a jar  
Creamy forest mushroom in puff pastry (V)

### Select 3 (surcharge R25 per added item)

Diced bacon and scrambled egg mini wrap  
Tomato, mozzarella and basil pesto croissant (V)  
Sliced smoked chicken and brie cheese croissant  
Cheese griller chipolatas with sweet chili dip  
Mini boerewors breakfast roll with tomato "smoor"  
Pork banger on a stick  
Smoked salmon scrambled egg with spring onion  
Mini seared steak and onion kebab

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# FUNCTIONS

## FUNCTIONS - PLATED MENUS

3 course R350

4 course starter, sorbet, main, dessert R375

5 course pre starter, starter, sorbet, main and dessert R425

Surcharge on extra starter R75

Surcharge on extra main course choice R100

Surcharge on extra dessert choice R75

### CHEFS CHOICE MENU

#### STARTER:

Roasted butternut arancinni, wild rocket with parmesan shavings and truffle dressing

#### SORBET:

Piña colada

#### MAIN COURSE:

Braised Lamb shank, soft gorgonzola flavoured polenta, with vanilla poached stewed fruit and red wine jus

#### DESSERT:

Double layered chocolate, hazelnut praline and berry compote



## FUNCTIONS - PLATED MENU OPTIONS

### STARTER:

- ◇ Classic beef carpaccio, parmesan shavings, balsamic reduction and micro leaf salad
- ◇ Roasted butternut arancinni, wild rocket, parmesa shavings and truffle dressing
- ◇ Seared duck breast, mini Waldorf salad and locally farmed blue berry dressing
- ◇ Brinjal, roast red pepper roulade with goat's cheese and sun-dried tomato, micro leaf salad and basil pesto
- ◇ Smoked salmon and cream cheese terrine with baby leaf salad, cucumber, fresh lemon, caper berries and onion
- ◇ Seafood ceviche, pickled zucchini, prawn, mussel and calamari with a citrus slaw

### SOUP:

- ◇ Venison consommé with Klein Karoo dried fruit julienne and dumpling
- ◇ Light seafood and corn chowder
- ◇ Roast tomato soup with fresh basil and crème fraiche
- ◇ Butternut and carrot soup with gruyere croutons
- ◇ Forest mushroom soup with fresh thyme and crème fraiche

### SORBETS:

- ◇ Champagne sorbet
- ◇ Red berry Berry sorbet
- ◇ Piña colada
- ◇ Mango and passionfruit
- ◇ Mojito
- ◇ Lemongrass and mint
- ◇ Classic Lemon

### MAIN COURSE VEGETARIANS

- ◇ Melanzane, classic brinjal bake with tomato, béchamel and parmesan cheese

- ◇ Exotic creamy mushroom risotto, with parmesan shavings
- ◇ Wild mushroom ravioli, cherry tomato and garlic chip, parmesan shavings
- ◇ Pumpkin ravioli, burnt sage butter, parmesan shavings

### MAIN COURSE:

- ◇ Karan beef fillet, large black mushroom, potato dauphinoise baby rainbow carrots and green bean parcel, Madera jus (served medium)
- ◇ Deboned rolled leg of lamb stuffed with dried fruit, herb polenta cake, seasonal roast vegetables, anchovy tapenade, and red wine jus
- ◇ Seared Norwegian salmon, wasabi potato puree, buttered pak choy and Asian mango salsa
- ◇ Braised lamb shank, toasted onion mash, classic lamb jus
- ◇ Chicken supreme wrapped in Parma ham and stuffed with mushroom duxelle, chicken and thyme veloute
- ◇ Grilled line fish with vegetable julienne, parsley potatoes and lemon butter sauce

### DESSERTS

- ◇ Duo of chocolate and amarula mousse, crisp wafer and black cherry compote
- ◇ New York baked cheese cake with Vanilla bean ice cream
- ◇ Double layered chocolate, hazelnut praline and berry compote
- ◇ Rooibos flavoured malva pudding with Amarula crème anglaise
- ◇ South African milk tart with cinnamon pumpkin ice cream
- ◇ Cape Brandy pudding with vanilla bean ice cream
- ◇ Local cheese board per table with Prince Albert figs in syrup, grapes, nuts and crackers

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## FUNCTIONS - CARVERY AND BUFFET MENUS

STANDARD BUFFET ITEMS BELOW APPLICABLE TO ALL BUFFET OPTIONS

Freshly baked assorted breads and rolls and farm butter

### BUFFET OPTIONS

THE MENU OPTIONS BELOW ARE APPLICABLE TO GROUPS OF 35 PAX AND MORE

**R295** - Two salads, one quiche, one carvery, one main dish, one starch, two vegetable, three tartlets and one hot dessert

**R325** - One soup, two salads, one quiche, one carvery, one main dish, two starch, two vegetables, four tartlets and one hot dessert

**R350** - One soup, three salads, one quiche, one carvery, two main dishes, two starch, two vegetables, four tartlets and one hot dessert

( Please note: You have the option to substitute carvery items for main dishes and vice versa if so required)

### CHARCUTERIE PLATTER R85 PER PERSON

Selection of assorted Italian and local cold meats and pickles

### SMOKED AND CURED FISH PLATTER R90 PER PERSON

Selection of cured and smoked salmon, snoek pate, peppered mackerel, roll mops, sail fish



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# FUNCTIONS

## FUNCTIONS - CARVERY AND BUFFET MENUS OPTIONS

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### CHEF'S SOUP OF THE DAY

- ◇ Roasted onion soup
- ◇ Leek and potato soup
- ◇ Cream of tomato soup
- ◇ Sweet corn and chicken chowder
- ◇ Spicy lentil and chickpea soup
- ◇ Curried corn and beef biltong soup
- ◇ Carrot and butternut soup with coriander
- ◇ Roast red pepper soup
- ◇ Minestrone soup
- ◇ Pea and ham soup

### ASSORTMENT HOME BAKED QUICHE

- ◇ Spinach and feta quiche
- ◇ Wild mushroom and chicken quiche
- ◇ Roasted vegetable quiche
- ◇ Boerewors and onion quiche
- ◇ Mediterranean quiche with anchovy, olives and tomatoes
- ◇ Butternut and smoked salmon quiche
- ◇ Quiche lorraine with onions, leeks and bacon
- ◇ Tomato and goat's cheese

### SALADS

- ◇ Roasted pepper, zucchini and aubergine with fresh rocket
- ◇ Penne pasta with basil pesto and parmesan cheese shavings
- ◇ Tabouleh salad made with bulgur wheat, tomato, cucumber and fresh herbs
- ◇ Cous cous salad with peas, corn and red pepper brunoise

### SALADS

- ◇ Baby potato in a wholegrain mustard mayonnaise
- ◇ Cabbage and carrot coleslaw with sultanas
- ◇ Oven roasted beetroot and butternut with toasted pumpkin seeds
- ◇ German potato salad with crispy bacon
- ◇ Greek salad with lettuce, tomato, cucumber, olives and feta

### CARVERY AND ROASTS

- ◇ Beef topside
- ◇ Beef sirloin
- ◇ Beef prime rib
- ◇ Deboned leg of lamb
- ◇ Deboned pork leg
- ◇ Kassler pork loin
- ◇ Roast chicken
- ◇ Pork neck

### SELECT TWO SAUCES

(included in all menu options with carvery)

- ◇ Creamy mushroom sauce
- ◇ Rosemary and port jus
- ◇ Thyme and garlic jus
- ◇ Monkey gland sauce
- ◇ Peppercorn sauce
- ◇ Chili and tomato relish



## FUNCTIONS - CARVERY AND BUFFET MENUS OPTIONS

### CHEF'S SELECTION OF MAIN DISHES

- ◇ Sliced beef sirloin with sautéed onions and pan roasting juices
- ◇ Beef cottage pie with root vegetables and green peas
- ◇ Beef curry with root vegetables
- ◇ Beef stroganoff with peppers and paprika
- ◇ Beef mince bobotie with sultanas and a egg custard
- ◇ Beef lasagna
- ◇ Chicken thigh and drumstick coq au vin with pearl onions
- ◇ Chicken breast and button mushroom with puff pastry lid
- ◇ Chicken leg quarters lemon, garlic and thyme
- ◇ Cashew nut chicken curry with Bulgarian yoghurt
- ◇ Sundried tomato stuffed chicken roulade with a creamy cheese Sauce
- ◇ Oven baked chicken lasagna
- ◇ Grilled line fish on Napolitano sauce and capers, olives and tomato
- ◇ Roasted line fish with a lemon and herb vin blanc
- ◇ Sweet and sour pork shoulder with grilled pineapple pieces
- ◇ Pork loin chops with a dijon mustard and cream sauce
- ◇ Karoo lamb and tomato bredie (stew)
- ◇ Sheppard's pie with lamb mince topped with mash potato
- ◇ Chicken, mushroom and cream sauce with fresh parsley
- ◇ Cape malay lamb curry with potatoes and tumeric

### VARIETY OF VEGETABLE DISHES

- ◇ Mediterranean roasted vegetables with basil pesto
- ◇ Cauliflower and broccoli gratin
- ◇ Cinnamon and honey, oven baked butternut
- ◇ Steamed seasonal vegetables
- ◇ Sweet potato wedges
- ◇ Thick cut stir fried vegetables
- ◇ Roasted vegetable lasagna
- ◇ Butternut and beetroot roasted with and topped with crumbed goat's cheese
- ◇ Curried vegetable Stew
- ◇ Spinach and ricotta cheese cannelloni with creamy cheese sauce

### SELECTION OF STARCHES

- ◇ White basmati rice
- ◇ Risotto rice cooked with parmesan cheese
- ◇ Savory rice with mixed peppers
- ◇ Soft butter polenta with sweet corn kernels
- ◇ Penne pasta tossed with basil pesto and olive oil
- ◇ Samp and beans
- ◇ Roasted potato`s
- ◇ Pommes lyonnais (pan-fried potato with onion and parsley)
- ◇ Pommes dauphinoise (potato slices set with cream and parmesan cheese)
- ◇ Traditional mash potato with caramelized onion and roasted garlic
- ◇ Potato wedges
- ◇ Garlic butter baby potato

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## FUNCTIONS - CARVERY AND BUFFET MENUS OPTIONS

### HOT DESSERTS

- ◇ Sticky toffee pudding with vanilla custard
- ◇ Traditional bread and butter pudding with amarula vanilla crème anglaise
- ◇ Traditional malva pudding and Amarula flavored anglaise
- ◇ Traditional banana pudding and vanilla crème anglaise
- ◇ Traditional pumpkin pudding and vanilla crème anglaise
- ◇ Cinnamon apple crumble

### TARTLETS

- ◇ Vanilla and chocolate baked cheese cake
- ◇ American style baked cheese cake
- ◇ Ginger biscuit and mango fridge cheese cake
- ◇ Caramel éclairs
- ◇ Pecan nut fudge tartlets
- ◇ Fresh berry tartlet
- ◇ Walnut and chocolate brownie
- ◇ Coconut lamingtons
- ◇ Apricot and frangipani tarts
- ◇ Espresso and cognac pannacotta
- ◇ Fresh fruit tartlets and apricot flan gel
- ◇ Apple strudel and vanilla crème anglaise
- ◇ Traditional Italian tiramisu



## FUNCTIONS -COCKTAIL MENUS



THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 10 PAX AND MORE

### CANAPE SELECTOR

R120 per person - Please select 4

R150 per person - Please select 5

R180 per person - Please select 7

Please note: we work on an average of 2 items per guest

- ◇ Hand-rolled mozzarella and plum tomato with basil pesto (v)
- ◇ Goat's cheese and roast vegetable with sun-dried tomato pesto (v)
- ◇ Roast beef with horseradish
- ◇ Beef pastrami with cream cheese and mustard
- ◇ Oak smoked salmon with crème fraiche, caper and onion
- ◇ Hot smoked salmon with cream cheese, micro leaves

- ◇ Smoked chicken with a pineapple chutney
- ◇ Slow cooked duck with a black cherry chutney
- ◇ Locally made Italian salami with black olive tapenade
- ◇ Locally made coppa (cured and rolled pork neck) with parmesan shavings
- ◇ Spice salmon and guacamole cones
- ◇ Cucumber ribbon with poached prawns and Chinese mayonnaise
- ◇ Mozzarella cheese, cocktail tomato and basil pesto on a garlic bruschetta
- ◇ Asian style vegetable and egg noodle wrapped in rice paper with sweet chili
- ◇ Greek style dolmades (rice and pine nuts stuffed in a vine leaf)
- ◇ Preserved green fig and brie on a seed loaf crouton
- ◇ Chickpea hummus on a tortilla chip, sprinkled with paprika
- ◇ Grilled marrow and lemon zest infused cream cheese roulade
- ◇ Water melon parma ham and feta spiedini

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## FUNCTIONS - COCKTAIL MENUS



THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 10 PAX AND MORE

### COCKTAIL SELECTOR

R180 per person - Please select 6

R220 per person - Please select 8

R250 per person - Please select 9

### HOT COCKTAIL SELECTOR

Please note: we work on an average of 2 items per guest

- ◇ Marinated chicken breast strip rolled in tortilla and fried with sweet chili
- ◇ Cajun spiced chicken winglets with a tangy mayonnaise dipping sauce
- ◇ Chicken and pancetta lollipop
- ◇ Chicken wrapped with bacon bites
- ◇ Deep fried wonton wrapper stuffed with roasted vegetables (v)

- ◇ Deep Fried vegetable Spring rolls (v)
- ◇ Caramelized onions, butter pastry rolls (v)
- ◇ Mini forest mushroom quiche with parmesan and truffle oil (v)
- ◇ Mini cheese sausages with fruity mayonnaise chutney
- ◇ Mini beef meatballs with Napolitano Sauce
- ◇ Beef mince cocktail samosa
- ◇ Mini Yorkshire pudding with roast beef
- ◇ Moroccan mince pastille
- ◇ Mini beef sirloin, pepper and red onions kebab with bbq sauce
- ◇ Lamb mince kofta with tzatziki dressing and fresh coriander
- ◇ Calamari and chorizo sausage on mini bamboo skewer
- ◇ Pan fried prawns tail on a skewer with teriyaki sauce
- ◇ Smoked salmon mini quiche tartlet with spring onion
- ◇ Mini Thai Fishcakes with teriyaki glaze

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## FUNCTIONS - COCKTAIL MENUS

### COLD COCKTAIL SELECTOR

Please note: we work on an average of 2 items per guest

- ◇ Marinated artichokes and ricotta cheese on garlic bruschetta (v)
- ◇ Gorgonzola and peach bruschetta (v)
- ◇ Goat cheese and grilled baby marrow with fig preserve (v)
- ◇ Smoked salmon and dill “roses” on a cucumber round with a mustard dressing
- ◇ Salmon and crème cheese roulade wrapped in a herb pancake
- ◇ Asian seared tuna loin on wasabi rice cracker with Japanese mayonnaise
- ◇ Salmon and feta quiche served cold
- ◇ Hot smoked salmon on polenta cake cream cheese and caper berry
- ◇ Smoked mackerel pate with cranberries lime and ginger on melba toast
- ◇ Cream cheese and smoked salmon beignet
- ◇ Home smoked duck breast and Asian vegetables wrapped in rice paper
- ◇ Chicken liver pate with crispy bread and cranberry jelly
- ◇ Seasonal melon wrapped with parma ham and black pepper
- ◇ Beef fillet tartar and caper berry remoulade on crouton
- ◇ Mini croissant filled with roast beef and horseradish
- ◇ Parma ham and melon with fresh strawberries





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## FUNCTIONS - COCKTAIL MENUS

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### CHEFS CHOICE CANAPE MENU R120 PER PERSON

Hand-rolled mozzarella and plum tomato with basil pesto (v)

Roast beef with horseradish

Oak smoked salmon with crème fraîche, capers and onions

Smoked Chicken with a pineapple chutney

### CHEFS SELECTION COCKTAIL MENU R180 PER PERSON

Marinated artichokes ricotta cheese on garlic bruschetta (v)

Mini forest mushroom quiche with parmesan and truffle oil (v)

Salmon and crème cheese roulade wrapped in a herb pancake

Marinated chicken breast strip rolled in tortilla and fried with sweet chili

Lamb mince kofta with tzatziki dressing and fresh coriander

Mini beef sirloin pepper and red onions kebab with bbq sauce



## FUNCTIONS - SOUTH AFRICAN BRAAI MENUS



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STANDARD BUFFET ITEMS AVAILABLE ON ALL BRAAI OPTIONS

Freshly baked assorted breads with flavored butters  
Karoo "rooster brood" with grated cheddar, onion and tomato

### BRAAI MENU OPTIONS

R295 PER PERSON

Two composed salads, one meat salad, one seafood salad, two standard braai items, one potjie, one sauce, one vegetable, one starch, two standard sweet options

R375 PER PERSON

Two composed salad, one meat salad, one seafood salad, three braai items, one potjie, one sauce, two vegetables, two starch, and three dessert options

R425 PER PERSON

Three composed salads, one seafood salad, one meat salad, three braai items, one potjie, two sauces, two vegetables, two starch, four dessert options

### FANCOURT SPITBRAAI MENU

(minimum of 50 pax)

R295 PER PERSON

Freshly baked assorted breads with flavored butters  
Karoo "rooster brood" with grated cheddar, onion and tomato

Whole Karoo lamb on spit slow cooked with garlic, lemon and herb basting

Two composite salads, two vegetable dishes, one starch, three standard dessert options

## FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

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### ASSORTED COMPOSED SALADS

- ◇ Baby potato salad with finely chopped onion and whole grain mustard mayonnaise
- ◇ Potato salad with grated egg, onion, gherkin, mayonnaise and bacon bits
- ◇ Traditional beetroot salad
- ◇ Traditional carrot salad with pineapple, orange juice and raisins
- ◇ Coleslaw
- ◇ Three bean salad made with butter beans, red kidney, green beans and a light curry sauce
- ◇ Cucumber and tomato salad with fresh herbs and vinaigrette
- ◇ Greek Salad with tomato, cucumber, olives, feta, lettuce and red onion
- ◇ Salad of roasted vegetables with capers and tossed in basil pesto, served cold
- ◇ Pasta salad with spicy cabanossi sausage, sweet corn kernels and peas
- ◇ Bocconcini mozzarella salad with semi dried cocktail tomato
- ◇ Baby spinach, orange segments and soft goat's cheese salad with fresh herb dressing
- ◇ Chickpea, pineapple and peppadew salad with rocket leaves
- ◇ Cooked butternut and feta salad with toasted pumpkin seeds and olive oil, served cold
- ◇ Brown rice salad with grilled eggplant, baby marrow, lemon zest and fresh coriander
- ◇ Bulgur wheat salad made with cucumber, tomato, celery, onions and herbs

### SEAFOOD AND MEAT SALADS

- ◇ Calamari poached and served chilled with onions, peppers in a vinaigrette
- ◇ Black rock mussels cooked in spicy creole tomato Sauce and served chilled
- ◇ Pickled fish in a curry sauce
- ◇ Smoked snoek salad served cold with white onion shavings and green or red grapes
- ◇ Marinated baby octopus in herb vinaigrette
- ◇ Knysna smoked salmon and rocket salad with a red onion vinaigrette
- ◇ Composed salad of tuna, green beans, tomato, olives and anchovy dressing
- ◇ Beef carpaccio, parmesan shavings, baby rocket, balsamic vinaigrette
- ◇ Venison carpaccio, parmesan shavings, baby rocket, balsamic vinaigrette
- ◇ Chicken liver pate with melba toast and red onion marmalade
- ◇ Biltong pate
- ◇ Biltong, avocado (seasonal) and peppadew salad
- ◇ Smoked chicken salad with lettuce, corn, feta and roasted red pepper
- ◇ Chorizo and red pepper salad with sweet chili

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## FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

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### BRAAI ITEMS

- ◊ Mozambican peri-peri chicken
- ◊ Chicken breast and streaky bacon sosaties
- ◊ Lemon and thyme marinated chicken thighs and drumsticks
- ◊ Pork loin chops
- ◊ Pork neck steak sosaties in a marinade
- ◊ Pork spare rib`s
- ◊ Csiu style pork belly
- ◊ Fancourt boerewors made in-house by our butcher
- ◊ Chicken boerewors
- ◊ Mutton sausage with mint and dried fruit
- ◊ West coast snoek with a lemon and garlic sauce
- ◊ Line fish on the braai
- ◊ Calamari and prawn skewers
- ◊ Calamari steak and chorizo sosaties
- ◊ Karoo lamb loin chops
- ◊ Butterflied leg of karoo lamb with rock salt, garlic & rosemary
- ◊ Salted karoo lamb rib with lemon
- ◊ Beef t-bone
- ◊ Beef sirloin steaks
- ◊ Beef sosatie with peppers and onions
- ◊ Venison steaks with a black cherry jus
- ◊ Springbok sosaties with dried apricot & bacon
- ◊ "Skilpadjies" lamb liver wrapped in caul fat

### SAUCE

- ◊ Creamy biltong sauce
- ◊ Chakalaka (traditional spicy vegetable and tomato bredie)
- ◊ Pepper sauce
- ◊ Monkey gland sauce
- ◊ Rosemary gravy
- ◊ Peri peri sauce (tomato based)
- ◊ Mushroom cream sauce
- ◊ Sheba (tomato onion gravy)

### POTJIE STEWS

- ◊ Venison stew with root vegetables, prune and herbs
- ◊ Spicy madras style beef curry
- ◊ Hungarian beef goulash with paprika and bell peppers
- ◊ Traditional oxtail, potato and carrot stew
- ◊ Karoo lamb and tomato stew with baby potatoes
- ◊ Malay style chicken curry
- ◊ Curried vegetable stew with chickpeas

### ASSORTED VEGETABLES DISHES

- ◊ Buttered corn on the cob
- ◊ Green bean and crushed tomato stew
- ◊ Creamy spinach with feta cheese
- ◊ Mediterranean roasted vegetables with basil pesto
- ◊ Cinnamon baked butternut
- ◊ Steamed seasonal vegetables
- ◊ Sosaties of baby marrow, mushrooms, peppers and red onion
- ◊ "Soet patats" traditional sweet potato with butter, cinnamon and brown sugar

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## FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

### STARCH

- ◇ Samp and beans
- ◇ Putu pap (maize meal) with sheba, a tomato and onion stew
- ◇ Buttered baby potato`s with rosemary and garlic butter
- ◇ Honey glazed sweet potato with cinnamon
- ◇ Pap tart with peppers, mushrooms, onion, bacon and cheese
- ◇ White rice with carrot and pepper brunoise
- ◇ Baked potatoes with sour cream and chopped chives

### DESSERTS

- ◇ Traditional malva pudding with vanilla crème anglaise
- ◇ Brandy pudding with vanilla anglaise
- ◇ Traditional millk tart
- ◇ Banoffi tartlets with chantilly cream
- ◇ Dark chocolate mousse
- ◇ White chocolate and Amarula mousse
- ◇ Cape fruit tartlets and apricot glaze
- ◇ Traditional koeksisters
- ◇ Vanilla crème brulee
- ◇ Hot brownie pudding with vanilla anglaise
- ◇ Tiramisu with Frangelico
- ◇ Pecan nut fudge tartlets
- ◇ Passion fruit crème brulee
- ◇ Dark chocolate tart infused with star anise
- ◇ Caramel éclairs with vanilla cream filling
- ◇ Roasted coconut crème brûlée with kumquat preserve
- ◇ Baked vanilla and chocolate cheese cake
- ◇ Fruit kebabs with mint syrup
- ◇ Fresh fruit salad bowl



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## FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

### CHEF'S CHOICE BRAAI MENU R375 PER PERSON

Potato salad with grated egg, onion, gherkin, mayonnaise and bacon bits

Greek salad with tomato, cucumber, olives, feta, lettuce and red onion

Venison carpaccio, parmesan shavings, baby rocket, balsamic vinaigrette

Pickled fish in a curry sauce

Karoo lamb loin chops

Fancourt boerewors made in-house by our butcher

Mozambican peri-peri chicken

Minute steak - beef

Buttered corn on the cob

Creamy spinach with feta cheese

Baked potatoes with sour cream and chopped chives

Putu pap (maize meal) with sheba, a tomato and onion stew

Traditional milktart

Brandy pudding with vanilla anglaise

Fresh fruit salad bowl



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# THEMED EVENTS

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## THEMED EVENTS - DINE AROUND R695 PER PERSON



ARRIVAL 5th TEE  
Foie gras with berry jelly  
Glazed pork belly skewer  
Polenta slice with goat's cheese and kumquat preserve  
Smoked salmon canape, caper and lemon crush

ENTRÉE 17TH TEE  
Sushi platter  
Prawn and chorizo skewer  
\*\*\*  
Champagne and berry sorbet lollies (on the move)

MAIN WARM-UP AREA

STATION 1  
Fillet of beef -oxtail ravioli, foie gras butter, sautéed spinach, mushroom and truffle ragout

STATION 2  
Sesame seared tuna teriyaki, Asian noodle stir-fry with Bok choi, julienne veg and ginger

DESSERT TABLE MONETS  
Red velvet and white chocolate opera slice  
Cognac truffles  
Chocolate Cigars

Coffee station

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THEMED EVENTS - FANCOURT'S AMAZING PICNIC EXPERIENCE R695 PER BASKET



The chef's picnic baskets contain a homemade rustic baguette with a variety of delicious dips, marinated artichokes and grilled vegetables, marinated prawns and pickled seafood vinaigrette. A delectable selection of charcuterie and local South African cheese with all its trimmings. Savory and sweet treats just to complete your outdoor treat and so much more.

Pre order within 48 hours and let us spoil you and your loved one or friends and families.

Baskets are designed for 2 people R695  
 R450 will be charged for deposit on basket and containers

IN THE BASKET...

- 1x assorted charcuterie with mix pickles
- 1x selected South African local cheese, brie, camembert and bourkas, preserved fig and crackers
- 1x marinated seafood salad with extra virgin olive oil with fresh herbs

- 1x artichokes and olives with grilled vegetables and feta cheese
- 1x goats cheese, zucchini and cherry tomato phyllo pastry tart
- 1x humus
- 1x tzatziki
- 1x Cajun spiced sundried tomato and cream cheese pate
- 1x sour dough rustic baguette
- 1x beef biltong
- 1x salted nuts
- 1x fresh fruit salad
- 2x pastry chef's selection of mini desserts
- 1x Fancourt surprise
- 2x fruit juices – mini packs
- 1x 1 liter water – sparkling/ still
  
- Fancourt bottle wine -  
 choose from the wine list at additional charge

# HOT BEVERAGES

ON THE GO  
BEVERAGE  
STATION  
PADKOS

## ON THE GO - FAREWELL HOT BEVERAGE STATION

FROM 10 PAX OPTIONAL AT R45 PER PERSON  
(please pre-book 48hrs in advance)

### “HOT BEVERAGE STATION”

- Selection of tea's
- House brewed filter coffee
- Hot chocolate
- Homemade Muffins





## PADKOS - LUNCH BOX MENUS

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These boxes are designed for clients that are going off site on excursions and tours for them to take along.

### LUNCH BOX 1 - VEGETARIAN R100

Roast Mediterranean vegetable frittata

Cheese and biscuits

Packet of crisps

Chocolate bar

Fruit juice portion

Whole fruit

Cutlery pack

### LUNCH BOX 2 - R110

Baguette with crisp lettuce, Parma ham, provolone cheese artichokes sundried tomato mayonnaise

Roast Mediterranean vegetable quiche

Cheese and biscuits

Packet of crisps

Chocolate bar

Fruit juice portion

Whole fruit

Cutlery pack





**ON THE GO  
BEVERAGE  
STATION  
PADKOS**

## PADKOS - LUNCH BOX MENUS

### LUNCH BOX 3 - R120

Tortilla Wrap rolled with mozzarella cheese, smoked chicken, basil pesto and fresh rocket

Spanakopita

Cheese and biscuit portion

Packet of crisps

Chocolate bar

Fruit juice portion

Whole fruit

Cutlery pack

### LUNCH BOX 4 - R140

Fresh baked croissant with cream cheese and smoke salmon

Bacon and egg muffin

Mix nut

Packet of crisps

Chocolate bar

Fruit juice portion

Whole fruit

Fruit salad

Cutlery pack



### LUNCH BOX 5 - R160

Ciabatta layered with Italian salami smoke mozzarella and mix pickled

Roast chicken and garlic mayonnaise wraps

Scotch egg

Homemade biltong

Chocolate bar

Fruit juice portion

Whole fruit

Fruit salad

Dessert as per pastry chef's choice

Cutlery pack



## VENUE HIRE OPERATING HOURS

Day use hours of the function rooms are between 08:00 - 17:00, and the evening hours are between 19:00 - 00:00, unless otherwise requested and agreed upon in writing. Should a function exceed the agreed allocated time, an additional charge of R2500 per hour will be levied. Allocation of all rooms and other venues is at the discretion of the hotel, and the hotel reserves the right to move a function to another suitable room or venue.

## FOOD AND BEVERAGE

Except with the written consent of the hotel, no food or alcohol may be brought onto or removed from the hotel premises.

### BEVERAGE

Corkage fees for wine and sparkling wine is R65 per bottle. Corkage fee for French champagne is R150 per bottle. No spirits, soft drinks or juice will be allowed to be brought in for group functions or activities.

Selection of wines will be required at least 30 days prior to the event or function, in order to allow Fancourt sufficient time to source the necessary stock. Should selected wines be chosen within 30 days prior to the function or event, Fancourt cannot confirm or guarantee that these wines will be available and the client will be required to choose from the wines that are currently available in Fancourt's stock.

## GUARANTEE

Menu selections need to be arranged at least 30 days prior to the function or event in order to allow Fancourt sufficient time to source the necessary produce required. Should menu selection be made within 30 days of the function or event, the client will need to accept the chef's choice of menu based on what supplies and produce are available at the time.

Final guest count on specific event/meal functions within the stay need to be confirmed at least 72 hours prior to the event. For cancellations within 72 hours of the event/meal, 100% cancellation fee will apply. Please note that the confirmed number or the actual number, depending which is the greater of the two, will be charged. These cancellations also apply to an event/meal being cancelled within 72 hours of the pre-arranged time.

## SERVICE CHARGES

A discretionary service charge of 10% will be added to your bill for Food and Beverage


## VALIDITY

Validity - 01 November 2017 to 31 October 2019

## CONTACT US

Reservations (+27) 0 44 874 0010  
reservations@fancourt.co.za  
www.fancourt.com





## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
DINNER

MONET'S

CLUB LOUNGE

## HENRY WHITES

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Henry White's restaurant offers warmth and rich classic local culinary heritage and reflects a modern, all-encompassing dining appeal. To compliment the design, Henry White's chefs have created a four-course choice menu of South African inspired gourmet fare. Renowned for using local produce in his dishes, Executive Chef Desmond Morgan, says guests can look forward to delicious fare and elegant styling with a revived flair. Promising creative dishes with colourful flavour combinations – as well as impeccable service – Henry White's is renowned as a dining destination. The restaurant offers an enchanting night out, and was recently awarded Diamond status in the annual Diners Club Wine List Awards.

## LA CANTINA

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An informal Italian restaurant featuring breakfast and dinner daily. Our Italian chef has gathered the finest ingredients to provide you with an authentic menu that is traditional and innovative. A modern yet cozy ambience, red accents display racks of wine, and wood for the pizza oven add to the appeal. Homemade pastas, crisp, thin-based pizzas, and an extensive choice of meat and fish dishes are also available.

## MONET'S

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The richness I achieve comes from nature, the source of my inspiration." - Claude Monet  
Monet's restaurant and deli is Fancourt's latest trending sensation offering a café bistro atmosphere overlooking the rolling greens of the Outeniqua golf course with beautiful Outeniqua mountains as the backdrop. From coffee to bubbly with plenty of choices in-between, the menu boasts both local and seasonal artisan cuisine. The outdoor pergola is perfect to celebrate any special occasion and we look forward to Monet's becoming a regular local spot for friends and business.

## CLUB LOUNGE

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The Club Lounge at Fancourt is the destination of choice for golfers on a break or visitors looking to indulge in some American club style food. Fondly referred to as the 19th hole, the Club Lounge overlooks the 18th green of the Montagu golf course and has become the customary end point after a good game. This destination provides a range of indoor and outdoor seating and offers a large selection of cocktail snacks, club house steaks and burgers. Sporting enthusiasts can enjoy televised sporting events in the lounge area or enjoy a few drinks at its well-stocked bar.

Seating Capacity  
40 Guests

Starting Price per  
Guest: R395

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
DINNER

MONET'S

CLUB LOUNGE

# HENRY WHITES



## SOUS CHEF - EWALD SCHULENBURG

Chef Ewald is originally from Bloemfontein but spent most of his life in Heidelberg and it was here that his passion with and for food began. After matriculating he spent a gap year working as a waiter in a small coffee shop near his home. He says of this time, that he was still trying to figure out his true calling. Chef comes from a family that loves entertaining and cooking family feasts so it wasn't long until his home life of cooking for friends and family and his knowledge of restaurants collided and he realised that the kitchen was where his passion lay.

From then on it was off to Hermanus to study at Warwick's Chef School and after graduation he was on his way to Simola Hotel, Arabella Hotel and Spa and culminating with him joining the Fancourt family. He has worked under many great chefs including Chef Viktor Malek, the man credited with the new culinary innovation at Fancourt.

Chef Ewald began his Fancourt journey as Chef de Partie in the Henry White kitchen and he was also part of the opening team working, under Chef Charles Hayward at the time. He moved around the various Fancourt kitchens until the opportunity for Sous Chef became available at Henry White.

He clearly loves what he does as describes the cuisine and ethos of Henry White as follows: The cuisine is classic with a modern touch. Supporting our local suppliers in using the freshest products in our surroundings in the garden route is paramount.

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
DINNER

MONET'S

CLUB LOUNGE

## HENRY WHITES MENU - R395 PER PERSON

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### AMUSE BOUCHE

CHEF'S SURPRISE

### STARTERS

A CHOICE OF ONE OF THE FOLLOWING

#### SMOKED DUCK BREAST

Liver rocher, labneh, apricot chutney, port and citrus jus

#### JAPANESE STYLE BEEF

Seared scallop, pickled mushrooms and ginger

#### DUO OF KAROO VENISON

Springbok carpaccio, kudu tartar with tradition duxelle, poached quail egg and wild blackberries

#### BULGUR WHEAT SALAD (V)

Smoked feta, tomato salsa and spekboom salsa verde

### SOUP

EXOTIC MUSHROOM SOUP

### SORBET

CHEF'S CHOICE

### MAINS

A CHOICE OF ONE OF THE FOLLOWING

#### BEEF EN CROUTE

Roast carrots, pearl onion, crispy kale and jus

#### PORK BELLY

Sauteed lentils, fermented cabbage, cauliflower purée and agnolotti

#### WARTHOG SHANK

Samp chickpea puree and phuthu pap

#### DAILY FRESH SELECTED FISH

Creamy balsamic, garlic sauce and chargrilled cauliflower

#### VEGETABLE TERRINE (V)

Pickled vegetables, tomato smoor and olive tapenade



# HENRY WHITES

## RESTAURANTS

HENRY WHITES

LA CANTINA  
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## HENRY WHITES MENU - R395 PER PERSON

### DESSERTS

A CHOICE OF ONE OF THE FOLLOWING

#### PASSIONFRUIT AND BOERPAMPOEN DUO

Passionfruit gel, jelly jube, ganache and pampoen purée

#### SAGO PUDDING

Melkkos and stewed fruit

#### ARTISAN CHEESE

Local award winning cheeses with homemade preserve, pickles and cracker bread



Seating Capacity  
120 Guests

Starting Price per  
Guest: À la carte

## RESTAURANTS

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# LA CANTINA



## SOUS CHEF - ERIC MAMANA

Phikisile Mamana, or Eric as we know him, is our La Cantina breakfast sous chef and joined our team in 2016. Eric was born in Peddie in the Eastern Cape and started his chef's career in Plettenberg Bay at the Protea Keurbooms Hotel.

Eric spent his career since 2004 in the garden route and is passionate about the area, its people and its produce. Eric is a proud father of three (two boys and one girl) and is a proud family man. His family resides in Knysna. Eric is an avid reader and enjoys motivational or personal development books.

Eric is a strong developer of people and a great teacher to our team. He is a person who leads by example, a person who follows the Fancourt value of "Act like you own it".

la cantina

MODERN HEALTHY ITALIAN

**RESTAURANTS**

HENRY WHITES

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**LA CATINA BREAKFAST MENU**

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**CONTINENTAL - FROM BUFFET**

Selection of yoghurt with fresh berries or berry compote. Breakfast cereals, muesli and a variety of sliced and whole seasonal fresh fruits.

Assortment of smoked fish, inhouse cured cold cuts and South African Artisan cheese selection.

Freshly baked breads, pastries, muffins, croissants, assorted cocktail rolls, homemade preserves and spreads.

**SWEET TOOTH SELECTION**

**FRESH WAFFLE**

Hot iron waffle topped with fynbos syrup and fresh strawberries with Chantilly on the side.

**BOURBON OATS**

Coconut milk and topped with fried banana.

**FLAPJACKS**

Three small fluffy pancakes in an assortment of colours, or plain. Served with cinnamon and maple.

**CLASSIC BIRCHER MUESLI**

Double cream Bulgarian yoghurt, fresh grated apple, nuts and honey

**NAKED CREPES**

Served with cinnamon and honey or cinnamon and Nutella.

**PLATED HOT BREAKFAST**

**GOLFERS BREAKFAST**

Two fried eggs, beef sausage, grilled mushrooms, fried tomato, bacon, potato.

**THREE EGG OMELETTE**

with a choice of: Hickory ham, streaky bacon, smoked salmon, cheddar cheese, button mushrooms, onions, tomato, herbs.

**CLASSIC EGGS BENEDICT**

Two poached hen eggs, on homemade English muffin, hickory ham, hollandaise sauce.

**FREE RANGE EGGS IN A GLASS**

Three boiled eggs served in a glass with melted butter, blacked cracked pepper, sol de fleur and fresh herbs.

**MINUTE STEAK AND EGG**

Grilled free range rump minute steak, fried egg, fried tomato.

**ADD**

Homemade beef or pork breakfast sausage, kippers, streaky bacon, fried tomato, grilled mushrooms, baked beans, potato. All breakfasts are accompanied by toast. Please enquire from your waitron for selection.

## RESTAURANTS

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# LA CANTINA

## LA CATINA BREAKFAST MENU

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### LAVAZZA COFFEE SELECTION

**ESPRESSO**  
Short fragrant coffee with a thick golden crema.

**DOUBLE ESPRESSO**  
Long fragrant coffee with a thick golden crema.

**CAPPUCCINO**  
Layers of espresso, steamed milk and milk foam.

**CAFÉ LATTE**  
An espresso topped with steamed milk and a touch of milk foam.

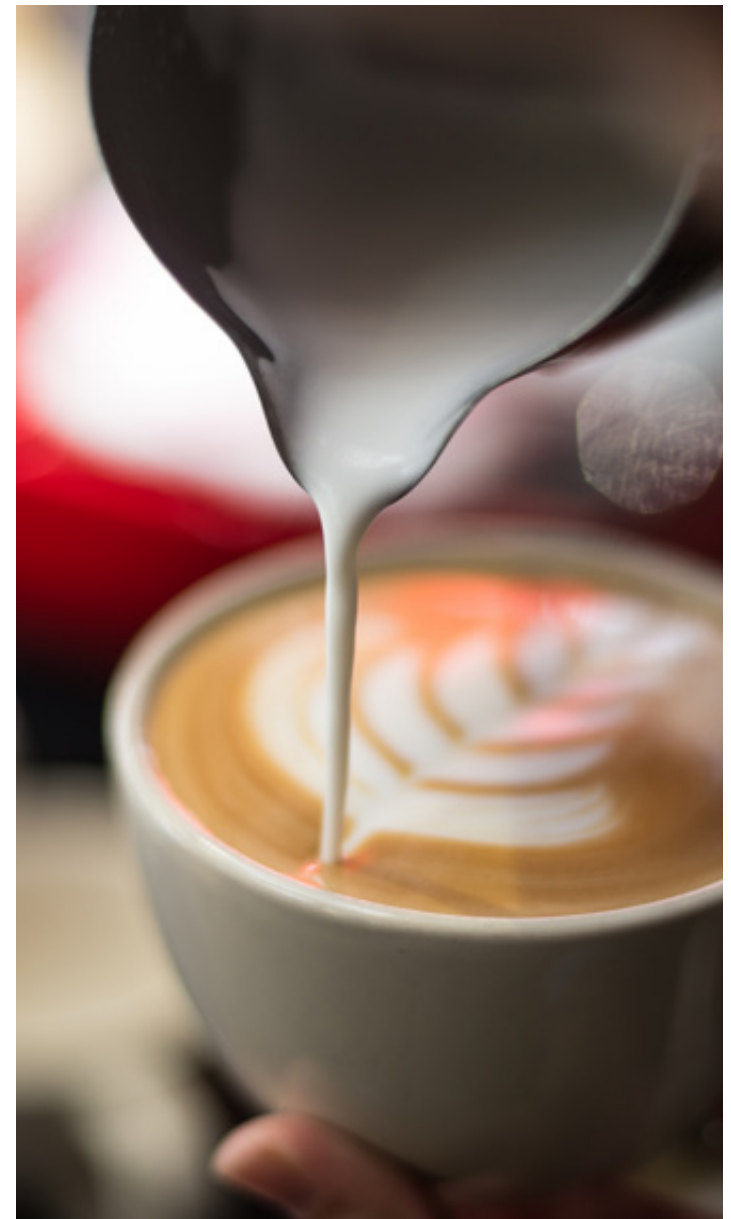
**CAFÉ AMERICANO**  
A shot of espresso with hot water.

**CAFÉ MOCHA**  
One regular espresso with hot chocolate topped with milk foam.

### RONNEFELDT TEA SELECTION

Don't forget to ask you waitron about our delicious Ronnefeldt tea selection.

Or dare to try our delicious Red cappuccino? Rich and luxurious, with lashings of honey and sprinkles of cinnamon, it's almost too good to be true.





Seating Capacity  
120 Guests

Starting Price per  
Guest: À la carte

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### EXECUTIVE SOUS CHEF - PETER CHAN

Peter Chan started his culinary career in 1992 at the Mandarin Group in Singapore. Peter's international culinary journey started in 1993 with a stint at the Palace of the Lost City and further extended his portfolio and culinary experience back in Singapore, Australia and South Africa with Hilton International.

Peter's philosophy on food is simple and unpretentious. He is passionate about adopting a sustainable approach in his kitchen. Key to this is supporting local producers and local businesses in the area.

Peter enjoys the challenge of simplicity in creating dishes while maintaining the texture and natural flavours of ingredients including keeping up with current culinary trends.

la cantina  
MODERN HEALTHY ITALIAN

## RESTAURANTS

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LA CANTINA

## LA CANTINA DINNER MENU

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### SOUP / MINISTRE

#### MINISTRONE (G, VO)

A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms, peas and ditalini pasta  
R69

#### ZUPPA AL POMODORO (N, V)

Roasted tomato soup with mascarpone and basil pesto  
R75

### ANTIPASTI

#### CALAMARI FRITTI

Deep fried crumbed calamari strips served with aioli  
R89

#### GAMBERI VESTITI (G, N, P)

Gourmet king prawns wrapped in crispy pancetta, roasted almonds, drizzled with sundried tomato and chilli pesto  
R125

#### INSALATA DI POMODORO E CIPOLLA (G, N, V, VO)

Heirloom tomatoes, beetroot, red onion, pine nuts, oregano and citrus dressing  
R65

#### INSALATA MISTA LA CANTINA (G, V, VO)

Mixed greens, cherry tomatoes, cucumber, parmesan shavings and balsamic dressing  
R75

#### CARPACCIO DI MANZO (G)

Organic raw beef fillet, wild rocket, caper berries, extra virgin olive oil and shaved parmesan cheese  
R115

#### BURRATA (G)

Puglia mozzarella cheese served with prosciutto, confit cherry tomato and basil  
R165

#### CARPACCIO DI POLPO (G)

Octopus carpaccio with caper berries, lemon segments, micro herbs and extra virgin olive oil  
R95

#### CARCIOFI AL FORNO (P)

Roasted artichoke hearts stuffed with pork mince, guanciale, parmesan and fresh parsley  
R105

#### SFOGLIA DI MOZZARELLA (G, N, V)

Hand rolled mozzarella with grilled vegetables, micro herbs, drizzled with balsamic reduction, extra virgin olive oil and pesto  
R125

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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# LA CANTINA

## LA CANTINA DINNER MENU

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### PASTA E RISOTTI

#### LASAGNA AL FORNO

Homemade beef lasagne, mozzarella cheese, béchamel sauce  
R145

#### PARMIGIANA (G, V)

Aubergine bake with napoletana, mozzarella, parmesan and fresh basil  
R140

#### LINGUINE ALLA SICILIANA (G, P)

Linguine pasta tossed in a creamy lemon sauce, crispy bacon and lemon zest  
R135

#### CAPPELETTI ALLA RICOTTA E SPINACI (V)

Capeletti pasta stuffed with ricotta cheese and spinach tossed in napoletana sauce  
R155

#### SPAGHETTI ALLA BOLOGNESE (G)

Spaghetti pasta tossed in a rich bolognese sauce  
R130

#### FUSILLI ALLA CONTADINA (G, P)

Fusilli pasta with roasted butternut, Luganiga pork sausage and pecorino shavings  
R135

#### GNOCCHI ALLA GENOVESE (N, V)

Gnocchi tossed in basil pesto and parmesan cheese  
R140

#### RAVIOLI AL SALMONE

Salmon ravioli in a creamy Martini leek sauce and fresh parsley  
R155

#### LINGUINE AI GAMBERONI (G)

Linguine pasta with saffron, prawns, confit cherry tomato, garlic, chilli and fresh parsley  
R169

#### RISOTTO AI FUNGHI E FRAGOLE (G, V)

Arborio rice with wild mushrooms and fresh strawberries  
R145

#### GNUDI AL POMODORO (G, V)

Naked ravioli with San Marzano tomato and fresh basil  
R155



## RESTAURANTS

HENRY WHITES

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LA CANTINA

## LA CANTINA DINNER MENU

### DALLA GRIGLIA

\*All mains are served with one side of your choice

#### COSTATA DI MANZO

Grilled grass fed beef rib eye steak served with a choice of mushroom or pepper sauce  
300g R185

#### FILETTO DI MANZO

Grilled grass fed beef fillet tenderloin served with a choice of mushroom or pepper sauce  
200g R179  
300g R230

#### STINCO D'AGNELLO

Slow braised lamb shank in a rich napoletana and red wine sauce  
R245

#### GALLETTO ALLA DIAVOLA

Roasted whole baby chicken with lemon and rosemary  
R135

#### POLLO CAMPAGNOLO

Grilled chicken breast with spinach, Scamorza cheese and napoletana  
R140

#### SCALOPPINE ALLA PUTTANESCA

Beef escalope topped in a rich napoletana sauce with capers, anchovy and olives  
R185



#### COTOLETTA ALLA MILANESE (P)

Pan fried crumbed pork chop Milanese style with fresh lemon  
R140

### PESCE

#### SALMONE NORVEGESE

Grilled tranche of Norwegian salmon on a bed of grilled tomato topped with caramelized onions  
R230

#### PESCE DEL GIORNO AL FORNO

Oven baked line fish topped with red onions, capers, cherry tomatoes and black olives  
R190

### SIDE DISHES

Creamy spinach | butter linguine | Italian rustic cut chips | mashed potato | deep fried zucchini | Italian salad | sautéed vegetables  
R35 per additional side dish

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

# LA CANTINA

## LA CANTINA DINNER MENU

### PIZZE

\*Vegan cheese and gluten free base options available

#### FOCACCIA (V, VO)

Garlic, olive oil, feta cheese and oregano  
R65

#### MARGHERITA (V, VO)

Mozzarella, tomato and oregano  
R75

#### PROSCIUTTO E FUNGHI

Mozzarella, tomato base, cooked ham, mushrooms,  
oregano  
R95

#### QUATTRO STAGIONI

Mozzarella, tomato, artichokes, cooked ham, olives,  
mushrooms and oregano  
R125

#### FRUTTI DI MARE

Mozzarella, tomato, prawns, mussels, calamari, garlic,  
chilli and oregano  
R135

#### LA CANTINA (V)

Mozzarella, tomato, caramelized onion, Brie cheese,  
rocket and roasted sesame seeds  
R125

#### PRIMAVERA (P)

Mozzarella, tomato, bacon, spinach, feta and avocado  
R125



#### PORCHETTA (P)

Bolognese base, mozzarella, cooked ham, salami,  
pancetta and oregano  
R149

#### BURRATA (V)

Tomato base only, confit cherry tomato, basil and fresh  
Burrata mozzarella  
R165

#### ORTOLANA (V, VO)

Mozzarella, fresh tomato, red onion, mushrooms, olives  
mixed peppers and Italian parsley  
R120

#### ARUGULA (P)

Mozzarella, tomato, confit cherry tomato, bacon and rocket  
R125

## RESTAURANTS

HENRY WHITES

LA CANTINA  
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LA CANTINA  
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## LA CANTINA DINNER MENU

### AMERICANA (P)

Mozzarella, tomato, chorizo sausage, salami and onions  
R140

### SPACCANAPOLI (V, VO)

Tomato base only, olives, grilled peppers, capers, and oregano  
R110

### EXTRA TOPPINGS

Bolognaise | salami | bacon | chicken | calamari | ham | mussels | avocado  
R30 each

Pancetta | prawns | tuna | parma ham  
R40 each

Mushrooms | olives | bananas | artichokes | peppadews | pineapple | feta cheese | peppers | onions | rocket  
R20 each



## DESSERTS

### ASSORTMENT OF MINI DESSERTS (N)

Displayed on the buffet  
R25 each

### GELATO (PER SCOOP)

Assorted homemade ice cream R20

### PANNA COTTA AL COCCO (N)

Coconut panna cotta, raspberry coulis  
R65

### TIRAMISU

Layered coffee drenched finger biscuits, mascarpone cheese and cocoa  
R65

### CASSATA (N)

Traditional Italian ice cream cake with almonds and candied fruit  
R55

### AFFOGATO LA CANTINA (N)

Vanilla ice cream drowned in espresso coffee, Italian liqueur and caramel popcorn  
R75

### TORTA SENZA GLUTINE (G, N)

Gluten free chocolate brownie  
R65

**RESTAURANTS**

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

LA CANTINA

**LA CANTINA SET MENU - R285 PER PERSON**

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**STARTERS**

A CHOICE OF ONE OF THE FOLLOWING

**MINISTRONE (G, VO)**

A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms, peas and ditalini pasta

**CALAMARI FRITTI**

Delicious deep fried crumbed calamari strips served with aioli sauce

**INSALATA MISTA LA CANTINA (V, VO, G)**

Special Italian chef salad

**MAIN COURSE**

A CHOICE OF ONE OF THE FOLLOWING

**SPAGHETTI ALLA BOLOGNESE (G)**

Spaghetti pasta tossed in a rich bolognese sauce

**GALLETTO ALLA DIAVOLA**

Whole baby chicken with lemon and rosemary served with rosemary roast potato

**PIZZA OF CHOICE**



**DESSERT**

A CHOICE OF ONE OF THE FOLLOWING

**GELATO**

2 scoops assorted homemade ice cream

**DOLCE (N)**

2 items off dessert display

## RESTAURANTS

HENRY WHITES

LA CANTINA  
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# LA CANTINA

## LA CANTINA SET MENU - R365 PER PERSON

### STARTERS

A CHOICE OF ONE OF THE FOLLOWING

ZUPPA AL POMODORO (N, V)

Roasted tomato soup with mascarpone and basil pesto

CALAMARI FRITTI

Delicious deep fried crumbed calamari strips served with aioli sauce

INSALATA MISTA LA CANTINA (V, VO, G)

Mixed greens, cherry tomatoes, cucumber, parmesan shavings and balsamic dressing

### MAIN COURSE

A CHOICE OF ONE OF THE FOLLOWING

CAPPELETTI ALLA RICOTTA E SPINACI (V)

Cappeletti pasta stuffed with ricotta cheese and spinach tossed in napoletana sauce

PESCE DEL GIORNO AL FORNO

Oven baked line fish, cherry tomato, olives, capers and red onions served with rustic cut chips

COSTATA DI MANZO 300G

Grilled grass fed beef rib eye steak served with a choice of mushroom or pepper sauce served with rosemary roast potato

PIZZA OF CHOICE



### DESSERT

A CHOICE OF ONE OF THE FOLLOWING

CASSATA (N)

Traditional Italian candy ice cream cake, almonds and dried fruit

GELATO

2 scoops assorted homemade ice cream



## RESTAURANTS

HENRY WHITES

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# LA CANTINA

## LA CANTINA SET MENU - R385 PER PERSON

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### STARTERS

A CHOICE OF ONE OF THE FOLLOWING

#### CALAMARI FRITTI

Delicious deep fried crumbed calamari strips served with aioli sauce

#### CARPACCIO DI MANZO (G)

Organic raw beef fillet, wild rocket, extra virgin olive oil, shaven parmesan cheese

#### INSALATA MISTA LA CANTINA (V, VO, G)

Special Italian chef salad

### MAIN COURSE

A CHOICE OF ONE OF THE FOLLOWING

#### GALLETTO ALLA DIAVOLA

Whole baby chicken with lemon and rosemary served with rosemary roast potato

#### LINGUINE AI GAMBERONI (G)

Linguine pasta with saffron, prawns, confit cherry tomato, garlic, chilli and Italian parsley

#### FILETTO DI MANZO (200g)

Grilled grass fed beef fillet, with a choice of mushroom sauce or pepper sauce, served with rustic cut chips



### DESSERT

A CHOICE OF ONE OF THE FOLLOWING

#### TIRAMISU

Coffee drenched finger biscuit layered with mascarpone cheese and cocoa

#### DOLCE (N)

2 items off dessert display

## RESTAURANTS

HENRY WHITES

LA CANTINA  
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# LA CANTINA

## LA CANTINA - LIMITED A'LA CARTE

### STARTERS

#### MINISTRONE (G, VO)

A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms, peas and ditalini pasta

#### CALAMARI FRITTI

Delicious deep fried crumbed calamari strips served with aioli sauce

#### CARPACCIO DI MANZO (G)

Organic raw beef fillet, wild rocket, extra virgin olive oil, shaven parmesan cheese

#### INSALATA MISTA LA CANTINA (V, VO, G)

Special Italian chef salad

### MAIN COURSE

#### LINGUINE AI GAMBERONI (G)

Linguine pasta with saffron, prawns, confit cherry tomato, garlic, chilli and Italian parsley

#### CAPPELETTI ALLA RICOTTA E SPINACI (V)

Capeletti pasta stuffed with ricotta cheese and spinach tossed in napoletana sauce

#### FILETTO DI MANZO 200g

Grilled grass fed beef fillet, with a choice of mushroom sauce or pepper sauce, served with rustic cut chips

#### GALLETTO ALLA DIAVOLA

Roasted whole baby chicken with lemon and rosemary



### DESSERT

#### TIRAMISU

Coffee drenched finger biscuit layered with mascarpone cheese and cocoa

OR

#### DOLCE (N)

2 items off dessert display

Seating Capacity  
60 Guests

Starting Price per  
Guest: À la carte

## RESTAURANTS

HENRY WHITES

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# MONET'S



### SOUS CHEF - SHARLIO STOFFELS - ADAMS

Sharlio was born in George and spent most of her upbringing in George. Sharlio grew up in a food loving family. Her grandparents played a big role on her ending up in the food industry.

Her grandmother was very passionate about her food and kitchen, always cooking up a storm and ready for any occasion. Sharlio's grandfather was into farming and taught her to respect food.

She started off her career with a management course and while looking for a holiday job ended up in the kitchen. She found her feet very soon as she loved the busy vibes, atmosphere and challenges. Sharlio started her apprenticeship under Kerstin Schleicher and completed her National Qualification afterwards. Also followed a course in Events Management and Coordination and various short courses in between to broaden her knowledge.

Sharlio has a passion and love for food and people especially children. In her spare time if she is not spending time with her kids, nature, gardening or baking then she is involved in community projects, especially where it involves kids.

The logo for Monet's, featuring the word "Monet's" in a dark brown, cursive script font. A thin green horizontal line is positioned beneath the letters "t" and "s".

**RESTAURANTS**

HENRY WHITES

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**MONET'S MENU**

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**BREAKFAST 07:00 - 11:00**

**GOLFERS BREAKFAST**

two eggs any style, streaky bacon, beef chipolatas and sautéed mushrooms (G, P)

R90

**FRUIT AND BERRY TRIFLE**

natural yoghurt, toasted granola and honey (G, N)

R95

**BRIOCHE FRENCH TOAST**

banana split, caramel sauce and chantilly cream (G)

R85

**CLASSIC FRENCH OMELETTE**

Gruyère cheese, caramelised onions, butter and parsley (G, V)

R95

**BASQUE PIPERADE**

roasted red pepper, onion and tomato stew served with poached eggs on garlic bread (G, V)

R100

**FROM OUR BAKERS OVEN**

your choice of scone, muffin or croissant served with cream, jam and grated cheese

R40



**EGGS BENEDICT**

**SAUTÉED SPINACH**

set on an English muffin with exotic mushrooms and wholegrain hollandaise (G, V)

R105

**HICKORY HAM**

set on an English muffin with rocket leaves and hollandaise (P, G)

R95

**SMOKED SALMON**

set on an English muffin with rocket leaves and hollandaise (G)

R115

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## MONET'S MENU

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### LIGHT MEALS

#### QUICHE DU JOUR

garden salad  
R105

#### HOT SMOKED SALMON

fynbos honey glazed with mustard seed and a crisp  
summer salad  
R125

#### TUNA NIÇOISE SALAD

seared tuna, green beans, boiled egg, red onion shavings,  
potato and a balsamic vinaigrette (G)  
R125

#### HOME-SMOKED CHICKEN SALAD

avo, pickled cucumber, peppadew, garden greens and  
honey mustard dressing (G)  
R110

#### PROVENÇAL VEGETABLE SOUP

chickpea, baby marrow and tomato soup (G, V, VO)  
R80

#### DEEP FRIED CAMEMBERT

with fig confit and caramelised walnut (N,V)  
R95

#### FISH CROQUETTE

served with a side salad, fresh lemon and remoulade  
sauce  
R105

#### GRILLED CHICKEN BURGER

lemon and herb with avo, rocket salad and crispy potato  
wedges  
R125

#### GRILLED BEEF BURGER

pickled onion marmalade, bacon, BBQ basting, smoked  
mozzarella and thick cut fries (P)  
R125

#### BEEF AU JUS

shaved roast beef entrecôte, dipping jus and jardinière  
pickles  
R125

#### CROQUE-MADAME

with Béchamel, Dijon, ham, Gruyère cheese and a soft  
fried egg  
R125



**RESTAURANTS**

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**MONET'S MENU**

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**SMOOTHIES**

**SPINACH**

avocado, banana, apple and mint (G, V, VO)  
R50

**BEETROOT**

orange, ginger and apple (G, V, VO)  
R50

**MANGO**

pinapple, banana and coconut (dairy free) (G, V, VO)  
R50

**BERRY**

minted farm berries (G, V)  
R50

**SQUEEZED FRESH JUICES**

Orange, carrot or beetroot  
R36



## RESTAURANTS

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# MONET'S

## MONET'S MENU

### MAIN COURSE

#### SPINACH AND MUSHROOM CRÊPES

pancake with spinach, mushrooms, brie cheese, butter and sage (V)

R125

#### MOULES MARINIÈRE

mussels served in a rich white wine sauce with garlic rubbed baguette

R145

#### SOLE GRENOBLOISE

white wine sauce, fried capers, petit pois and green bean salad (G)

R195

#### CHICKEN CONFIT

roasted garlic, organic baby vegetables, garden herbs and crushed new potato

R120

#### SEARED DUCK BREAST WITH GARDEN SALAD

organic vegetable Julienne and black cherry sauce

R170

#### PRAWN GRAVETTE

grilled prawns, parsley and butter served with fresh lemon

R170

#### PRIME BEEF FILLET

thick cut fries, confit cherry tomatoes, caramelized pearl onions and a rocket salad

R185

### SIDES

Mixed Seasonal Vegetables | Seasonal Garden Salad |

Spiced fries

R35 each

### DESSERT

#### APPLE TARTE TATIN

caramel sauce, chantilly cream

R48

#### FROM OUR BAKERS OVEN

your choice of scone, muffin or croissant served with cream, jam and grated cheese

R40

A selection of desserts and cakes available on display



**RESTAURANTS**

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
DINNER

MONET'S

CLUB LOUNGE

MONET'S

**MONET'S MENU**

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**SUSHI**

**FANCOURT SALMON PLATTER**

4 pieces Salmon Roses, 4 pieces Salmon Californian Roll,  
3 pieces Salmon Sashimi, 3 pieces Salmon Nigiri  
R195

**SUSHI PLATTER FOR ONE**

4 pieces Salmon Californian Roll, 3 pieces Prawn Nigiri, 3  
pieces Crab Maki  
R120

**NIGIRI**

Prawn 2 pieces	R75
Salmon 2 pieces	R65
Crabstick 2 pieces	R65
Tuna 2 pieces	R65
Vegetarian 2 pieces	R65

**MAKI**

Prawn 6 pieces	R85
Salmon 6 pieces	R85
Crabstick 6 pieces	R65
Tuna 6 pieces	R85
Vegetarian 6 pieces	R65

**SASHIMI**

Prawn 4 pieces	R75
Salmon 4 pieces	R75
Crabstick 4 pieces	R65
Tuna 4 pieces	R85

**FASHION SANDWICH**

Prawn 4 pieces	R75
Salmon 4 pieces	R65
Crabstick 4 pieces	R65
Tuna 4 pieces	R65
Vegetarian 4 pieces	R65

**HANDROLL**

Prawn	R85
Salmon	R85
Crabstick R	65
Tuna	R85
Vegetarian	R65

**CALIFORNIA ROLL**

Prawn 8 pieces	R85
Salmon 8 pieces	R85
Crabstick 8 pieces	R65
Tuna 8 pieces	R85
Vegetarian 8 pieces	R65





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MONET'S

**MONET'S - KIDS MENU**

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**BREAKFAST 07:00 - 11:00**

CINNAMON FLAVOURED OATMEAL  
(V, VO, G)  
with sliced banana and honey  
R45

SCRAMBLED EGG (G)  
with beef chipolata and sliced tomato  
R55

TWO EGG OMELETTE (V, G)  
with your choice of filling:  
Seasonal vegetables or  
Cheese and tomato or  
Ham and cheese  
R60

FREE-RANGE EGG FRENCH TOAST (G)  
with maple syrup, fresh cream and seasonal berries.  
R60

**LUNCH**

CRUMBED CHICKEN NUGGETS  
with shoestring fries and cheese sauce  
R65

GRILLED CHICKEN OR BEEF BURGER  
with cheddar, lettuce, tomato and french fries.  
R65

**TOASTED SANDWICHES;**

Served with shoestring chips or a small salad.  
CHEESE AND TOMATO (V)  
R50

HAM, CHEESE AND TOMATO (P)  
R60

BACON AND CHEESE (P)  
R60

TUNA MAYO AND GHERKIN  
R60

CHICKEN AND MAYO  
R60

**DESSERT**

BELGIUM WAFFLES  
with vanilla pod ice cream and syrup.  
R50

SEASONAL FRESH FRUIT SALAD  
R50

**MILKSHAKES**

Vanilla, Passion Fruit, Strawberry, Chocolate, Banana.  
R35

## RESTAURANTS

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# MONET'S

## MONET'S - LIMITED A'LA CARTE

### STARTERS

PROVENÇAL VEGETABLE SOUP  
chickpea, baby marrow and tomato soup (G, V, VO)  
R80

HOME-SMOKED CHICKEN SALAD  
avo, pickled cucumber, peppadew, garden greens and  
honey mustard dressing (G)  
R110

FISH CROQUETTE  
served with a side salad, fresh lemon and remoulade  
sauce  
R105

DEEP FRIED CAMEMBERT  
with fig confit and caramelised walnut (N,V)  
R95

### MAINS

SPINACH AND MUSHROOM CRÊPES  
pancake with spinach, mushrooms, brie cheese, butter  
and sage (V)  
R125

GRILLED BEEF BURGER  
pickled onion marmalade, bacon, BBQ basting, smoked  
mozzarella and thick cut fries (P)  
R125

MOULES MARINIÈRE  
mussels served in a rich white wine sauce with garlic  
rubbed baguette  
R145



CHICKEN CONFIT  
roasted garlic, organic baby vegetables, garden herbs and  
crushed new potato  
R120

### DESSERT

Please select from our dessert display

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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# MONET'S

## MONET'S - SET MENU

1 Starter, 1 Mains and 1 Desserts = R285

1 Starter, 2 Mains and 1 Desserts = R325

2 Starters, 2 Mains and 2 Desserts = R405

### STARTERS

PROVENÇAL VEGETABLE SOUP

chickpea, baby marrow and tomato soup (G, V, VO)

DEEP FRIED CAMEMBERT

with fig confit and caramelised walnut (N, V)

FISH CROQUETTE

served with a side salad, fresh lemon and remoulade sauce

HOME-SMOKED CHICKEN SALAD

avo, pickled cucumber, peppadew, garden greens and honey mustard dressing (G)

### MAINS

SPINACH AND MUSHROOM CRÊPES

pancake with spinach, mushrooms, brie cheese, butter and sage (V)

MOULES MARINIÈRE

mussels served in a rich white wine sauce with garlic rubbed baguette

CHICKEN CONFIT

roasted garlic, organic baby vegetables, garden herbs and crushed new potato



PRIME BEEF FILLET

thick cut fries, confit cherry tomatoes, caramelized pearl onions and a rocket salad

### DESSERT

APPLE TARTE TATIN

caramel sauce, chantilly cream

FROM OUR BAKERS OVEN

your choice of scone, muffin or croissant served with cream, jam and grated cheese

DARK CHOCOLATE MOUSSE CAKE

A selection of desserts and cakes available on display

# MONET'S

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

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## MONET'S HIGH TEA MENU

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All menus below include filter coffee and tea

### PASTRY CHEFS CHOICE MENU - RUBY

#### SWEET

Macaron

Lemon and fresh berry tartlet

Freshly baked scone with Chantilly cream and preserve

Decadent white chocolate blondie with dark chocolate ganache

#### SAVOURY

Assorted tea sandwiches

Grilled chicken and chorizo skewer

Seasonal vegetable

Assorted petite quiches



## RESTAURANTS

HENRY WHITES

LA CANTINA  
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# MONET'S

## MONET'S HIGH TEA MENU

### SAPPHIRE R165 PER PERSON

Choose any 3 Sweet and any 3 Savoury Items

### RUBY R215 PER PERSON

Choose any 4 Sweet and any 3 Savoury items

### DIAMOND R245 PER PERSON

Choose any 5 Sweet and any 3 Savoury Items

#### SWEET OPTIONS:

- ◇ Lemon and fresh berry tartlet
- ◇ Mini tart citron
- ◇ Amarula panna cotta
- ◇ Decadent dark chocolate and chilli brownie
- ◇ Decadent white chocolate blondie with dark chocolate ganache
- ◇ Rooibos and white chocolate crème brûlée
- ◇ Classic toasted almond Paris-Brest
- ◇ Freshly baked scone with Chantilly cream and preserve
- ◇ Handmade apricot and walnut nougat
- ◇ Traditional milk tart
- ◇ Marbled nutella baked cheese cake
- ◇ Delicate moist espresso chocolate cake slices
- ◇ Caramel and peppermint tartlet
- ◇ Macaron
- ◇ Red velvet opera cake slices
- ◇ Koeksister skewer
- ◇ Vanilla and seasonal fruit tartlet
- ◇ Millionaire short bread layers with fudge and chocolate ganache



#### SAVOURY OPTIONS:

- ◇ Seasonal vegetable assorted petite quiches
- ◇ Assorted tea sandwiches
- ◇ Caprese bruschetta (V)
- ◇ Roasted vegetable and chick pea cream in tortilla wrap (V)
- ◇ Mini pita pockets, shaved roast lamb, tzatziki
- ◇ Melon forks with parma ham and fig syrup
- ◇ Spiced gazpacho shot
- ◇ Coconut crusted prawn tail papaya, cucumber and litchi salsa
- ◇ Rare roast venison and exotic mushroom ragout in vole au vent
- ◇ Garlic snail cheese tartlet
- ◇ Chicken liver and apple puree phyllo parcel
- ◇ Seared smoked duck breast with vanilla bean kumquat compote
- ◇ Grilled chicken and chorizo skewer
- ◇ Smoked salmon terrine on a garlic and fennel rubbed crouton

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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# MONET'S



### CAKE OPTIONS:

- ◇ Fancourt carrot cake  
R450 Per cake
- ◇ Orange scented chocolate mousse cake  
R350 Per Cake
- ◇ Sachar Torte  
R350 per cake
- ◇ Red velvet cake  
R400 per cake
- ◇ 70% Valrhona chocolate cheese cake  
R450 per cake
- ◇ Black forest cake  
R300 per cake
- ◇ Honey and goose berry fridge cheese cake  
R300 per cake

### CUPCAKE OPTIONS:

- ◇ Vanilla cupcake with buttercream frosting  
R18 per cupcake
- ◇ Chocolate cupcake with buttercream  
R18 per cupcake
- ◇ Red velvet cupcakes with cream cheese frosting  
R35 per cupcake

## MONET'S - BRUNCH MENU

MENU – R375 PER PERSON

Glass of champagne on arrival/ fruit cocktail

Assorted summer fruit smoothies

Butter croissant, chocolate croissant, pain aux amandes, savory and sweet scones

Assortment of jams and preserves

Cream Chantilly

Eggs benedict served from the kitchen

Spinach, bacon and goats cheese fritatta

Chocolate blintzes with crème anglaise and raspberry coulis

Smoked salmon and crème cheese roulade.

Cape snoek pate with ciabatta toasties

Celery and potage soup with garlic crostini

Pasta salad with asparagus and blushed Roma tomato

Caprese skewers with bocconcini, cocktail tomato, basil leaves and pesto

Chargrilled vegetable and quinoa salad

Roquefort pear salad with caramelized walnuts and sweet mustard vinaigrette



Lyonnaise potato with garlic and fresh chopped herbs

Wild mushroom and spinach cannelloni

Oven baked butternut and sweet potato with ginger and honey glaze

Chicken chardonnay with roma tomato and grilled fennel

Grilled line fish with pesto and crispy onion rings

Traditional honey baked ham

Coconut and chocolate ganache lamingtons

Seasonal fruit tartlets

Apricot glazed baked cheese cake

### RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

MONET'S

Seating Capacity  
80 Guests

Starting Price per  
Guest: À la carte

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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CLUB LOUNGE

# CLUB LOUNGE



### SOUS CHEF - CRAIG HUFKE

Craig Hufke comes from Oudtshoorn, a town in the little Karoo situated 55 kilometres from George.

He has been a chef since 2014 and obtained his diploma at The Culinary Academy situated in the winelands in Stellenbosch.

Craig's first job was as a commis chef was at Majeka House Hotel situated in Stellenbosch. He made his way up to

Fancourt and started as a commis chef in Banqueting. From there he moved across to Members Bar and worked his way up to Sous chef.

Craig's inspiration to be a chef came from his dad cooking traditional Sunday lunches for the family since he was little. He loves cooking meat, from roasts to braise, curries and barbeque.

Craig took over Members Bar kitchen in February 2019

## THE CLUB LOUNGE



## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

## THE CLUB LOUNGE MENU

### SNACKS Available until 22:30

CURRIED MINCE SAMOOSAS

Mint and coriander dip

R65

CRUMBED CALAMARI

Tartar sauce

R75

CHICKEN STRIPS

Jalapeño mayo

R85

CHICKEN WINGS

BBQ sauce

R85

SMOKED PORK RIBLETS (P)

Jack Daniels BBQ glaze

R85

CHILLI POPPERS (V)

Stuffed with cream cheese, crumbed and fried

R75

PIZZA PIE (V, N)

Deep fried mini folded pizza, tomato, mozzarella and basil pesto

R35

LOCAL CHEESE PLATTER

A selection of locally crafted cheeses, crackers, pickles and preserves

R120



## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

## THE CLUB LOUNGE MENU

### LUNCH AND DINNER

Available until 22:00

### TOASTED TRAMEZZINIS OR SANDWICHES

\* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries

#### MOZZARELLA AND TOMATO (V)

R50 Toasties R70 Tramezzini

#### HICKORY HAM (P)

Mozzarella cheese and tomato

R60 Toasties R90 Tramezzini

#### CHICKEN MAYONNAISE

R60 Toasties R90 Tramezzini

#### TUNA MAYONNAISE

Cheddar melt with green peppers and red onion

R60 Toasties R90 Tramezzini

#### BACON, EGG

Jalapeño and cheddar cheese

R70 Toasties R90 Tramezzini



### GOURMET SANDWICHES

\* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries

#### CAPRI (V)

Hand rolled mozzarella cheese, fresh tomato and basil pesto

R95

#### SLICED RARE ROAST BEEF

Bread and butter pickle

R95

#### CLUB SANDWICH (P)

Grilled chicken, bacon, fried egg, tomato, lettuce and cocktail dressing

R105

### SOUPS

#### ROAST RED PEPPER & TOMATO SOUP (V, VO)

Topped with basil pesto, feta cheese and jalapeño

R60



RESTAURANTS

HENRY WHITES

LA CANTINA  
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LA CANTINA  
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MONET'S

CLUB LOUNGE

THE CLUB LOUNGE MENU

SALADS

PICKLED FISH AND 3 BEAN SALAD

Butter toasted raisin bread  
R85

GREEK SALAD (V)

Fresh seasonal greens, tomato, cucumber, feta, olives and balsamic dressing  
R85

CHICKEN CAESAR SALAD (P)

Grilled chicken breast, crispy bacon, parmesan shavings, croutons and classic caesar dressing  
R95

COBB SALAD (P)

Boiled egg, crispy bacon, smoked chicken, blue cheese and chive buttermilk dressing  
R110



GOURMET BURGERS

\*200g homemade pure beef patty or grilled chicken breast, All burgers served on homemade brioche sesame buns with fries or sweet potato fries

FANCOURT SIGNATURE BURGER

Wagyu beef, biltong and mushroom sauce and truffle seasoned onion rings  
R145

THE MEXICAN

Nachos, cheddar cheese, spicy tomato sauce, jalapeño, cottage cheese and guacamole  
R135

CHEDDAR MELT BURGER

Tomato, lettuce, gherkin, cheddar cheese and a mushroom ragout  
R105

FANCOURT CLASSIC

Tomato, lettuce, gherkin and mayonnaise  
R95

VEGAN BURGER (V)

Vegetable and chickpea, giant black mushroom, smoked tomato chutney and avocado salsa  
R115

RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

THE CLUB LOUNGE MENU

MAINS

STEAK, EGG AND CHIPS

250g sirloin topped with a fried egg and salsa verde  
R145

MOZAMBIKAN PERI-PERI CHICKEN

Flame grilled baby chicken, fresh lemon and French fries  
R130

ARTISAN BEER BATTERED HAKE

Local beer battered hake fillet, tartare sauce, fresh lemon and French fries  
R115

HAKE, CALAMARI AND PRAWN COMBO

Battered hake, 2 grilled prawns, crumbed calamari strips, tartare sauce and French fries  
R145

CHICKEN SCHNITZEL

200g shallow fried crumbed chicken breast with a mushroom or cheese sauce, fresh lemon and French fries  
R125

PORK LOIN RIBS (P)

500g ribs basted in homemade Jack Daniels BBQ sauce and French fries  
R145

SPINACH, MUSHROOM & FETA STRUDEL (V)

Sun-dried cherry tomato concasse  
R95

DURBAN LAMB CURRY

Basmati rice, raita, salsa and roti bread  
R145

SOUTH AFRICAN MIXED GRILL

Grilled Karoo lamb chop, steak and chicken sosatie served with pap and relish  
R155

SIDE DISHES

Fries | Sweet potato fries | Mini Greek salad | Side veg - creamed spinach and oven roasted butternut | Battered onion rings  
R35 each

SAUCES

Mushroom | Cheese | Pepper  
R35 each



RESTAURANTS

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LA CANTINA  
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THE CLUB LOUNGE MENU

DESSERTS

RED VELVET CREAM CHEESE BROWNIE (N)

Lemon curd ice cream

R60

BELGIAN WAFFLE

Vanilla ice cream and maple syrup

R50

VANILLA ICE CREAM

3 scoops of ice cream and chocolate sauce

R50

CAKE OF THE DAY (N)

R40

TIPSY SHAKES

MOCHA

Nachtmusik, coffee and white chocolate shavings

R65

BANOFFEE

Banana, toffee caramel, rum and fudge shavings

R65



## THE CLUB LOUNGE - KIDS MENU

### TOASTED SANDWICHES

\* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries.

#### HICKORY HAM (P)

With chocolate sauce  
R50

#### CHICKEN MAYONNAISE

R60

#### TUNA MAYONNAISE

Cheddar melt  
R60

### MAINS

\* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries.

#### CRUMBED CHICKEN STRIPS

R60

#### CRUMBED FISH GOUJONS

R60

#### MINI CHEESE BURGER

R60

#### MINI CHICKEN FILLET BURGER

R60

#### PIZZA PIE (V, N)

Folded pizza with mozzarella and tomato  
R55

#### PAN SEARED HAKE

R60

### SWEET TOOTH

(For the Tooth Fairy)

#### MINI BELGIAN WAFFLE

Vanilla ice cream and maple syrup  
R35

#### VANILLA ICE CREAM

2 scoops of ice cream and chocolate sauce  
R25

### MILKSHAKES

CHOCOLATE

VANILLA

STRAWBERRY

R35 each



### RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
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MONET'S

CLUB LOUNGE

# DINING TERMS

## RESTAURANTS

HENRY WHITES

LA CANTINA  
BREAKFAST

LA CANTINA  
DINNER

MONET'S

CLUB LOUNGE

## DINING AT FANCOURT

At Fancourt the appreciation of good food and wine is regarded almost as highly as the game of golf. As such, the estate's four restaurants each caters to a different occasion, from relaxed family suppers to more bespoke experiences with fine wines to match.

Reservations for dinner are essential. Dial extension 9 for reservations or the restaurants may be contacted directly after 15:00.

### HENRY WHITES:

Dinner: 19:00 – 22:30  
Reservations: 20535

### LA CANTINA:

La Cantina serves hotel breakfast daily.

Breakfast: 06:30 – 10:30 Daily  
Dinner: 18:00 – 22:30 Daily  
Reservations 20538

### MONET'S

Breakfast and Lunch: 07:00 – 17:00 Daily  
Reservations: 20539  
Dress Code: Smart casual in all above restaurants

### CLUB LOUNGE:

Operating Times: 10:00 – 00:00  
Reservations: 20531  
Dress code: Golf attire and smart casual.



Service Charge is not included. Prices are inclusive of VAT at 14%.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES PLEASE INFORM YOUR WAITER

Dishes are subject to season changes.

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products



## BANQUET BAR MENU

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### MILK SHAKES

Chocolate, Vanilla or Strawberry R32

### SOFT DRINKS

Fruit Juice R22

Coke, Diet Coke, Sprite R27

Mineral Mixers (200ml cans) R24

Red Bull R52

Cordials (per tot) R8

### DOM PEDRO/COFFEES

Kahlua, Irish, Frangelico R28

### MINERAL WATER

Fancourt 500ml R22

Fancourt 1L R32

R32

### BEERS

Castle, Pilsner, Black Label R26

Castle Lite, Millers R30

Amstel, Windhoek Lager R31

Heineken, Peroni R33

### CIDERS/SPIRIT COOLERS

Savannah R32

Hunters R34

Brutal Fruit R33

Smirnoff Spin R33

### RUM

Red Heart R20

Malibu R20

Bacardi R20

Spiced Gold R20

### SHERRY

Sedgewick's Old Brown Sherry R14

Monis Sherry

### LIQUEURS

Amarula R22

Kahlua R28

Jägermeister R31

Lovoka Caramel R36

Jose Cuevo Gold/Silver R25

Butlers Peppermint R18





## BANQUET BAR MENU

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### GIN/CANE/VODKA

Gilbeys	R22
Gordons	R27
Tanqueray	R24
Mainstay	R52
Smirnoff 1818	R8
Absolut	R29

### WHISKY

Bells	R27
Southern Comfort	R27
Jameson	R36
Jack Daniels	R36
Johnny Walker Black	R54

### VERMOUTH

Underberg	R24
Martini Range	R24
Campari	R46

### BRANDY

Klipdrift	R27
Richelieu	R22





BEVERAGES

BAR

WINE

S  
WINE

## BANQUET WINELIST

### GLASS WINE 175ML

L'Ormarins, Brut NV R58  
 Graham Beck, Brut NV R68  
 Graham Beck, Brut Rosé NV R68

Klein Steenberg, Sauvignon Blanc R50  
 Waterford, Pecan Stream, Sauvignon Blanc R55  
 Tokara, Chardonnay R60

Jordan, Chameleon, Rosé R50

Hartenberg, Doorkeeper, Shiraz R55  
 Klein Steenberg, Cabernet Sauvignon R55  
 Graham Beck, The Game Reserve, Merlot R58  
 Waterford, Pecan Stream, Pebble Hill R60

### METHODE CAP CLASSIQUE (MCC)

L'Ormarins, Brut Classique NV R320  
 Graham Beck, Brut NV R330  
 Boschendal, Brut NV R380

### MCC ROSÉ

Villiera, Tradition, Brut Rosé R285  
 Graham Beck, Brut Rosé R355

### CHAMPAGNE

Moët and Chandon, Brut R1485  
 Veuve Clicquot, Ponsardin, Brut R4125  
 Taittinger, Reserve, Brut R1750

### CHAMPAGNE ROSÉ

Moët and Chandon, Brut Rosé R2200  
 Billecart-Salmon, Brut Rosé R5500

### RETIEF GOOSEN

The Goose, Sauvignon Blanc R170  
 The Goose, Shiraz R215  
 The Goose, Cabernet Sauvignon R225

### ERNIE ELS

Ernie Els, Clubhouse Selection R175  
 Ernie Els, The Big Easy White R235  
 Ernie Els, The Big Easy Red R360  
 Ernie Els, Merlot R410

### WHITE WINE

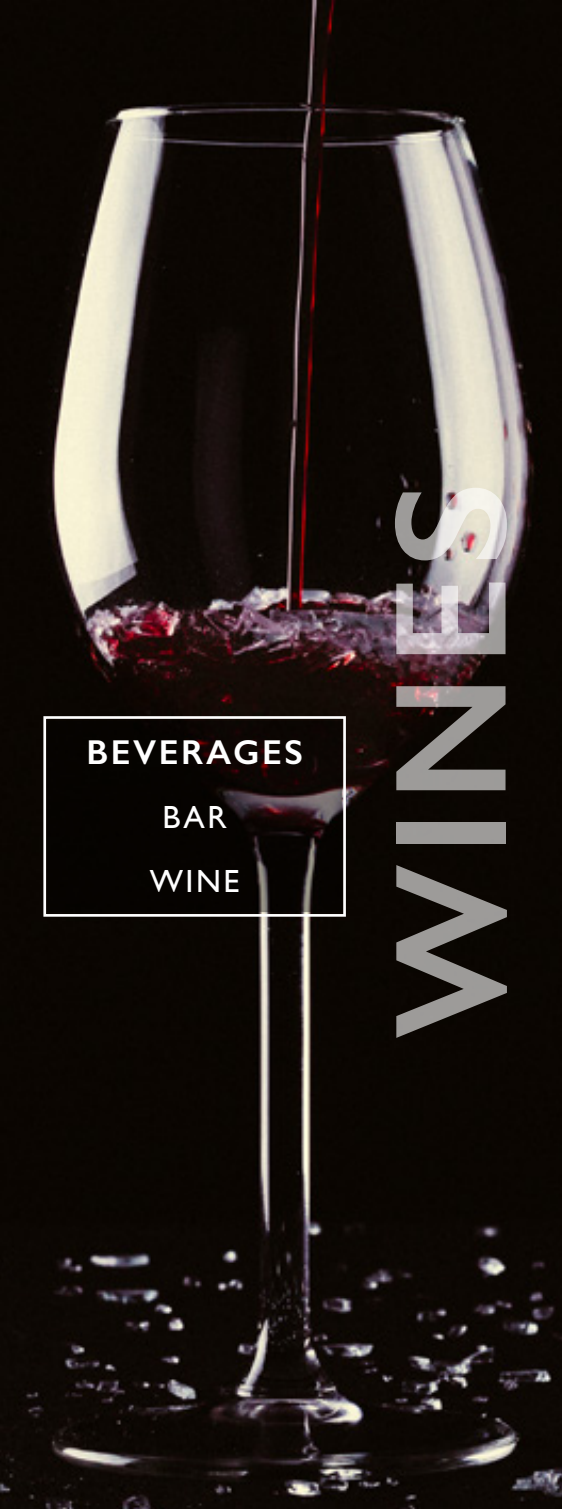
Klein Steenberg Sauvignon Blanc R135  
 Waterford, Pecan Stream Sauvignon Blanc R180  
 Waterford Elgin R275  
 Buitenverwachting Sauvignon Blanc R280  
 Jordan Chardonnay R265  
 Tokara Chardonnay R230  
 Waterford Estate Chardonnay R475  
 Cederberg Chenin Blanc R230  
 Mulderbosch, Steen Op Hout Chenin Blanc R220  
 Ken Forrester, Reserve R285

### WHITE BLENDS

Jordan, Chameleon, White R175  
 Haute Cabrière, Chardonnay/Pinot Noir R220  
 Creation R285

### RIESLING

Thelema, Rhine Riesling R200



## BANQUET WINELIST

### RED WINE CAPE BLENDS

Kanonkop, Kadette	R260
Rupert & Rothchild, Classique	R395

### RED WINES

Klein Steenberg Cabernet Sauvignon	R180
Graham Beck, Game Reserve, Cabernet	R250
Fleur Du Cap Unfiltered Cabernet Sauvignon	R385
Alto Cabernet Sauvignon	R580
Allesverloren Cabernet Sauvignon	R600
Graham Beck, The Game Reserve Merlot	R275
Jordan Merlot	R350
Fleur Du Cap Unfiltered Merlot	R385
Rust en Vrede Merlot	R650
Hartenberg, The Doorkeeper, Shiraz/Syrah	R230
Graham Beck, The Game Reserve Shiraz/Syrah	R240
Raka, Biography Shiraz/Syrah	R350
Jordan, The Prospector	R370
Graham Beck, The Game Reserve Pinotage	R230
Raka Pinotage	R230
Haute Cabrière, Unwooded Pinot Noir	R230
Thelema, Sutherland Pinot Noir	R300

### BORDEAUX BLENDS

Jordan, Chameleon	R200
Rustenberg RM Nicholson	R260
Hermanuspietersfontein, Kleinboet	R400
Anthonij Rupert, Optima	R475
Rustenberg, John X Merriman	R480
Iona One Man Band	R540

### ROSÉ AND BLUSH WINES

Jordan, Chameleon, Rosé	R170
Graham Beck, Gorgeous	R175

