GODDESS café™

Function Menu

Alcohol served from 10am. We are a cashless environment.
Kindly pay by credit / debit card or EFT - Thank you for your understanding.
V - VEGETARIAN (V) | VG - VEGAN (VG) | N - CONTAINS NUTS

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Our Promise

Our team will compose a symphony of experiences for you to choose from that will make your next event nothing short of spectacular! Whether it be a kitchen tea, baby shower, high profile ladies board meeting, mini conference, ladies gala dinners, lunch or a product launch, we have great solutions for you.

Tea Party

Option One

Tea @ Goddess Café

Served on pretty tea stands

Pricing Includes:

Venue hire / Pretty table decor / Scented & lightly flavoured water / Tea or filter coffee in delicate crockery

- Cucumber sandwich & cream cheese
- Smoked salmon trout & cream cheese bruschetta
- Mini quiche of the day wedge
- Mini chicken mayo wrap
- Tomato, red onion, basil & balsamic bruschetta
- Petit four
- Chocolate brownie triangle & strawberry
- Buttermilk scone with strawberry jam & cream
- Macaron

(Catered one of each pp)

R295 pp

(Exclude 12% function coordination & service fee)

ADD a Mimosa @ **R75** / Bernini Blush @ **R48** / Pink Latte @ **R50** / Jug of Juice @ **R120** / Fresh flowers per table @ **R240** / Jug of Water 1.5l @ **R15**

Private Evening Events

Venue Hire:

30 - 50: R7500 | 50 - 100: R5000 | 100+: R3500

(Pax less than 30 not permitted)

High Tea Party

Option Two

High Tea @ Goddess Café

Pricing Includes:

Venue hire / Tasteful table decor / Scented & lightly flavoured water / Tea or filter coffee in magnificent crockery / Your server will present a tea chest presentation / One cappuccino or hot chocolate pp

- Mini brie cheese, bacon & fig quiche wedge
- Cucumber sandwich & cream cheese
- Smoked salmon trout & cream cheese bruschetta
- Smoked ham & cheddar cheese with mayo sandwich tower
- Creamy mushroom filled basket
- Bruschetta topped with tomato, onion, basil & balsamic glaze
- Chocolate brownie triangle & strawberry
- Petit four
- Mini strawberry jam and cream scone
- Mini tea cake

(Catered one of each pp)

R415 pp

(Exclude 12% function coordination & service fee)

ADD a Mimosa @ **R75** / Bernini Blush @ **R48** / Pink Latte @ **R50** / Jug of Juice @ **R120** / Fresh flowers per table @ **R240** / Jug of Water 1.5l @ **R15**

Private Evening Events

Venue Hire:

30 - 50: R7500 | 50 - 100: R5000 | 100+: R3500

(Pax less than 30 not permitted)

Hot Breakfast / Brunch

Option Three

Pricing Includes:
(Minimum 16 guests)

Venue hire / Tasteful table decor / Scented & lightly flavoured water / Spritzer or juice of choice / Tea or filter coffee / Toast / Butter & jam

Choose any combination to make up six dishes
Extra dishes carry an additional charge @ R45 pp

Egg Dishes

- Spanish tortilla omelette

(Oven-baked omelette filled with feta cheese, red peppers, onions, chopped Italian parsley, potatoes & egg)

- Creamy scrambled eggs
- French toast *(Syrup, berry compote & cream)*

Meat Dishes (choose 2 only)

- Crispy bacon (two pp)
- Mediterranean meatballs (two pp)

(Home-style meatballs cooked in tomato, garlic & olives)

- Creamy chicken livers (100g pp)
- Boerewors (one pp)

Veggie Dishes

- Sweet potato & parmesan cheese bake

(Creamy bake topped with whole roasted baby onions and burnt basil)

- Creamy mushrooms

Cold Dishes

- Italian tomato salad

(Sliced tomatoes with red onion, garlic, basil & parsley)

- Mini brie cheese, fig & strawberry wrap (one pp)
- Mini tea cake

R330 pp

(Exclude 12% function coordination & service fee)

ADD a Mimosa @ **R75** / Bernini Blush @ **R48** / Pink Latte @ **R50** / Jug of Juice @ **R120** / Fresh flowers per table @ **R240** / Jug of Water 1.5l @ **R15**

Hot Lunch

Option Four

Pricing Includes:
(Minimum 16 guests)

Venue hire / Tasteful table decor / Scented & lightly flavoured water / Spritzer of choice / Tea or filter coffee in elegant crockery

Served buffet style

- Roast chicken assortment & boerewors (one pp)
- Rice *(White or yellow)* OR pap 200g & chakalaka included

ADD ON: 350g Ribs R130 / 250g Oxtail R130 /
Extra 200g Pap R25 / Extra chakalaka R20

Choose one salad bowl to suit your party size

- Lemony baby potato and mayo salad

OR

- Traditional greek salad

OR

- Ribbon pasta salad with mayo, corn, peas, fresh chopped herbs & grated cheddar cheese

Choose one veggie bowl to suit your party size

- Creamed spinach

OR

- Mixed roasted veggies

Choose one dessert

- Naked buttercream cake suited to the size of your party *(Topped with a pretty floral arrangement)*

OR

- Ice cream, chocolate brownie triangle, edible flowers, berries & chocolate sauce

R410 pp

(Exclude 12% function coordination & service fee)

ADD a Mimosa @ **R75** / Bernini Blush @ **R48** / Pink Latte @ **R50** / Jug of Juice @ **R120** / Fresh flowers per table @ **R240** / Jug of Water 1.5l @ **R15**

Private Evening Events

Venue Hire:

30 - 50: R7500 | 50 - 100: R5000 | 100+: R3500

(Pax less than 30 not permitted)

Value Package

Option Five

This option is available Monday to Friday.

Pricing Includes:
(Minimum 12 guests)

Venue hire / Pretty table decor / Scented & lightly flavoured water /
Tea or filter coffee in elegant crockery

• Slice of quiche
-Brie cheese, bacon & fig
-Spinach, feta cheese & red pepper
-Bacon, rosa tomatoes & cheddar cheese
-Olives, onion & cheddar cheese

OR

• Slice of chicken & mushroom pie

• A serving of greek salad

OR

• A serving of ribbon pasta

• Mini tea cake pp

R200 pp

Host to select one of each option @ time of booking
(Exclude 12% function coordination & service fee)

ADD a 20cm naked buttercream cake
Decorated your way!

Additional @ R395

ADD a Mimosa @ **R75** / Bernini Blush @ **R48** / Pink Latte @ **R50** /
Jug of Juice @ **R120** / Fresh flowers per table @ **R240** /
Jug of Water 1.5l @ **R15**

Private Evening Events

Venue Hire:
30 - 50: R7500 | 50 - 100: R5000 | 100+: R3500
(Pax less than 30 not permitted)

Bowls, Bakes, Quiche & Cakes

Option Six

Venue hire applicable @ R550 per hour + decor/setup R30pp

Please note that this menu must be pre-ordered for planning purposes!

Bakes

(Serves 12 guests in 32cm dishes)

- Sweet potato gruyère cheese bake **R520**
- Macaroni & cheddar cheese **R660**
- Creamy chicken livers **R660**
- Mediterranean meatballs **R720**
- Traditional bobotie **R860**
- Cheddar cheese mince pasta bake **R860**
- Chicken & mushroom pie **R860**
- Thai red chicken curry **R860**
- 1.5kg Oxtail **R1200**

Bowls

(Serves 12 guests)

- Traditional greek salad **R495**
- Bow tie pasta salad **R475**

(Mayo, corn, peas, fresh chopped herbs & grated cheddar cheese)

- Lemony baby potato salad **R520**

(With or without mayo)

- Roast veggie salad **R500**

(Aubergines, peppers, red onions, courgettes, mushroom, fresh herbs, olive oil, feta cheese & rocket)

Quiche

(Serves 6 guests)

- Brie cheese, bacon & fig **R390**
- Spinach, feta cheese & red pepper **R390**
- Bacon, rosa tomatoes & cheddar cheese **R390**
- Olives, onion & cheddar cheese **R390**
- Roasted veggie, feta cheese & olives **R390**

Whole Cakes

- Baked Cheesecake **R1100**
- Lemon Meringue **R1050**
- Almond Orange *(Gluten Free)* **R700**
- Carrot Macadamia Nut **R650**
- Chocolate Caramel **R650**
- Death by Chocolate **R650**
- Granadilla **R650**
- Rose Pistachio **R650**
- Pink Turkish Delight **R650**
- Persian Love **R650**
- Red Velvet **R650**
- Vanilla Lindt **R650**
- Chocolate Butterscotch *NEW* **R650**

Delicious Platters

Option Six Cont...

Venue hire applicable @ R550 per hour + decor/setup R30pp

Bruschetta Platter (30 Piece) - R800
(Choose 10 per flavour. Maximum of 3 flavours)

Brie cheese & fig **OR** Strawberry, honey & feta cheese **OR**
Smoked salmon trout & cream cheese **OR** Bacon, honey & feta cheese
OR Tomato, red onion, basil & balsamic

Charcuterie Board
(For 12 @ R150 pp – R1800) OR (For 24 @ R145 pp – R3480)

A platter filled with sourdough slices | Cheddar cheese | Onion marmalade |
Danish feta cheese balls | Rosa tomatoes | Salami | Parma ham |
Melba toast | Gherkins | Chicken liver pâté | Caperberries |
Flavoured goats cheese | Roasted red pepper pâté | Olives

Cheese Board Platter
(For 12 @ R150 pp – R1800) OR (For 24 @ R145 pp – R3480)

Grapes | Green olives | Flavoured goats cheese | Pomegranate |
Nut variety | Salami | Biscuits | Parma ham | Dried fruit | Brie cheese |
Chocolate | Cheddar cheese

Meat Platter
(For 12 @ R150 pp – R1800) OR (For 24 @ R145 pp – R3480)

Sausage rolls | Samoosas | Lemon & chilli chicken drumsticks |
Sweet chilli boerewors | Chakalaka | Bread rolls

Greek Platter
(For 12 @ R170 pp – R2040) OR (For 24 @ R165 pp – R3960)

1 x Lamb kebab stick per guest | Chopped tomato & onion salad |
Calamata olives | Tzatziki | Green olives | Greek feta cheese |
Lemon wedges | Pita bread | Taramasalata | Dolmades

Italian Meze Platter
(For 12 @ R170 pp – R2040) OR (For 24 @ R165 pp – R3960)

Fresh loaf of ciabatta | Bread sticks | Savoury biscuits |
Marinated olives | Sundried tomatoes | Figs | Salami | Biltong |
Parma ham | Nut variety | Grapes | Roasted rosa tomatoes |
3 Italian-style cheeses | Onion marmalade