

Menu for the Night

WELCOME DRINK

Wild Passion

ASSORTED CANAPES

Smoked Salmon Canapés, Cherry Tomato Canapés
and Prawn & Mango Canapés

APPETIZER

Tower of Mango, Avocado with Gravlax with Air
Flown Salad Enhanced with Yuzu Dressing

Bartezek Collins

SOUP

Cream of Boston Lobster Bisque
Served with Country Style Bread

Forest Martini

MAINS

Fillet of Beef Tenderloin with Au Jus infused with Red
wine Reduction
Served with Pomme Dauphinoise, Seasonal Vegetables

OR

Oven Baked of Marinated Duo of Fish with Seafood
Enhanced with White Wine Coriander Sauce
Served with Boiled Potato, Baby Carrot and Beetroot
Macedoine

Thyme

SWEET FINALE

Freshly Layered Mango Classic with Apricot Jelly
Enhanced with Strawberry Sauce and Fresh Fruit

Chocolate Pralines

Peppered Pineapple

BEVERAGES

Soft Drinks & Juices

Freshly Brewed Coffee and Fine Selection of Teas

*All seafood items in this menu are from sustainable sources



Menu for the Night (Vegetarian)

WELCOME DRINK

Wild Passion

APPETIZER

Printemp Salad

Bouquet of Air Flown Salad with Mango, Grapefruit,
Avocado

Enhanced with Mustard Lime Dressing and U.S.A Asparagus
Salad

Bartezek Collins

SOUP

Cream of Forestiere Mushroom
Served with Country Style Bread

Forest Martini

MAINS

Grilled Vegetable "Mediterranean Style" Enhanced with
Tomato Coulis

Served with Pomme Dauphinoise, Baby Carrot and Macedoine
Beetroot

Thyme

SWEET FINALE

Freshly Layer Chocolate Opera Laced with
Cointreau Chocolate Sauce and Fresh Fruit

Assorted Chocolate Praline

Peppered Pineapple

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas

House Red and White Wine

Soft Drinks & Premium Juices

