

K.G.

KELVIN GROVE

BANQUETING
MENU



BANQUETING WEDDINGS AT KELVIN GROVE CLUB

Whether you require a buffet menu, a set three-course menu, a cocktail menu, or the support of our experienced management and staffing team to help coordinate your event, Kelvin Grove Club can cater to all your needs.

Please note that menus may change to reflect the availability of the freshest seasonal ingredients.

We accommodate all dietary requirements. Halaal meals are prepared in our Halaal-certified kitchen, while Kosher meals are available at an additional cost. Please inform us of any special dietary requirements, and we will do our best to accommodate them.

Please note: It is our policy to provide catering for all children and guests attending functions. Any changes to the final guest numbers must be confirmed no later than three working days prior to the function. Catering will be charged according to the original number of guests booked unless the numbers are amended at least three working days before the event.

Prices include 15% VAT but exclude the service charge.

All prices are valid from 1 March 2026 to 28 February 2027.

Terms and conditions apply.

Should you require any further information regarding your function, please contact the Banqueting Department on **021 658 4500** or email functions@kelvingrove.co.za.

We would be delighted to show you around the Club and introduce you to the venues we have on offer. Our team is also available to help make your event a great success.

Our office hours are Monday to Friday, from 07:30 to 16:30.

Please note: Appointments are required for all venue viewings and meetings with the Banqueting Office.

Members are welcome to visit between 11:00 and 14:00, Monday to Thursday, and by appointment on Fridays.



VENUE CONFIGURATIONS

Whether you need an intimate venue for 10 or a ballroom for 400, our venues can be adapted to suit your needs.

Need breakaway rooms?

Please speak to your coordinator about the available breakaway room options.

Venue hire includes tables, chairs, linen, cutlery, crockery, glassware and complimentary Wi-Fi.

Please note: A surcharge applies for additional staff.

Venue	Rates Full day	Round tables NO Dance Floor	Round tables with Dance Floor	Boardroom Long Tables	Ceremony	Cabaret	U-shape	School room	Cocktail/ Standing
Ballroom *incl Balcony	R25 000	350	250	-	400	210	-	200	500
Grill Room	R12 000	120	100	-	150	100	60	90	250
Palmyra	R11 000	80	60	25	60	48	35	40	100
Pavilion	R13 000	80	60	30	60	35	30	50	100
Brodie	R4 500	36	-	9	30	35	26	20	50
Mariendahl Corporate Boardroom	R550 p/h	-	-	-	-	-	-	-	-
Barn Restaurant	R10 000	100	100	-	60	-	-	-	-



BUFFET CARVERY MENU

Buffets are a popular choice when you want to offer a menu that is both visually appealing and exciting for your guests.

Minimum of 50 guests

R545 per person

STARTERS

CHOOSE ONE OF THE FOLLOWING

- Smoked salmon pâté with black onion seed wafers
- Crumbed prawns
- Oven-roasted tomato and sweet bell pepper soup, served with basil pesto croutons
- Butternut and feta tartlet with rocket and berry reduction
- Homemade chicken and corn spring rolls, served with sweet Thai chilli sauce

MAINS

CHOICE OF TWO MEATS

- BBQ-roast chicken pieces
- Beef sirloin
- Roast pork loin
- Deboned roast chicken stuffed with chicken sausage and sage
- Deboned leg of lamb (R62 surcharge per person)

Served with:

- Deconstructed Greek salad with dressing and croutons
- Seasonal vegetables
- Potatoes
- Rice



CASSEROLES

CHOOSE ONE CASSEROLE OR CURRY DISH

MEAT

- Beef Lasagne
- Chicken à la King

FISH

- Haddock, mushroom, spinach and butternut pie with a cheese sauce and mashed potato topping
- Spanish-style seafood with smoked paprika, potatoes and Mediterranean vegetables in a tomato sauce

VEGETARIAN

- Chickpea, sweet potato and butternut tagine with dried fruits, sultanas and toasted almonds, served with orange blossom yoghurt
- Sweet and sour stir-fried vegetables with pineapple and cashew nuts

CURRIES

Served with basmati rice, poppadoms, coconut and chutneys.

- Thai green chicken curry (**R55 surcharge per person**)
- Butter chicken
- Butternut, pea and lentil korma (V)

DESSERT

CHOICE OF DESSERTS (PLATED AND SERVED)

- Vanilla crème brûlée with shortbread
- Brian's Famous Apple Crumble with vanilla ice cream and fruit salsa
- Malva pudding with caramel sauce and vanilla ice cream
- Lemon cheesecake with chocolate peanut fudge sauce
- Trio of cocktail finger desserts

Served on the Buffet

- Tea and coffee

SET MENU

Choose one starter, one main course and one dessert from our mouth-watering selection below for the entire party.

Dietary requirements will be catered for separately.

Minimum Spend: R370 per person

COLD STARTERS

- Lightly Smoked Chicken Salad with tropical fruit, toasted nuts, blanched sultanas and a mild curry dressing – R135
- Roasted Butternut Salad with papaya, herbed feta, toasted pumpkin seeds and balsamic treacle (V) – R100
- Smoked Salmon and avocado with passion fruit dressing (seasonal) – R180
- Mezze Plate: Hummus, dolmades, olives, feta, tomato, pickles and tzatziki, served with cocktail pita bread, health loaf and rustic ciabatta (V) – R95 per person

HOT STARTERS

- Spinach, mushroom and feta phyllo parcels on tomato chilli jam (V) – R96
- Chicken and corn spring roll with pickled ginger and sweet chilli sauce – R96

SOUPS R80

- Mushroom and truffle soup
- Lightly curried butternut soup
- Oven-roasted tomato and sweet bell pepper soup with basil pesto croutons
- Creamy cauliflower soup

MEAT MAIN COURSES

- Braised Lamb Shank on a bed of garlic mashed potatoes with Bordelaise sauce – R390
- Beef Fillet with Seasonal Vegetables, new potatoes and green peppercorn sauce – R350
- Chicken Supreme with Mushroom Pilaf, rocket and aioli – R270
- Lemon and Thyme Chicken Supreme with risotto Milanese, Mediterranean-style vegetables and pesto emulsion – R270



FISH MAIN COURSES

- Norwegian salmon with seasonal vegetables and herb baby potatoes — R385
- Grilled seasonal fish with warm tomato, basil and green olive salsa, served with sautéed new potatoes — R270
- Baked seasonal fish with black bean, corn, tomato and avocado salsa, served with a white wine sauce — R270

Please speak to your coordinator regarding vegetarian main course options or any dietary requirements.

DESSERTS

- Vanilla crème brûlée with shortbread — R80
- Brian's Famous Apple Crumble with vanilla ice cream and fruit salsa — R80
- Malva pudding with caramel sauce and vanilla ice cream — R70
- Lemon cheesecake with chocolate peanut fudge sauce — R85



BRAAI MENU

R360 Per Person

INCLUDES:

- 280g chicken
- 100g boerewors
- 100g lamb loin chop
- Rolls and butter
- Greek salad
- Potato salad

Add-ons are available at an additional charge

COLD PLATTERS

Mezze Platter — R95 per person

Hummus, dolmades, olives, feta, tomato, pickles and tzatziki (V)
Served with cocktail pita bread, health loaf and rustic ciabatta

Cold Meat Platter — R175 per person

An assortment of cold meats, including pastrami, gypsy ham, salami, smoked chicken and sirloin.
Served with cocktail pita bread, health loaf and rustic ciabatta

Cheese Platter — R145 per person

An assortment of cheeses
Served with cocktail pita bread, health loaf and rustic ciabatta

Crudités Platter — R30 per person

A selection of seasonal vegetables served with hummus and coriander yoghurt

Pâté

Served with cocktail pita bread, health loaf and rustic ciabatta

- Chicken liver pâté — R40 per person
- Salmon pâté — R85 per person

SIDE SALADS

Served in large bowls (serves 10).

- Traditional potato salad — R235
- Greek salad — R480
- Garden salad — R425
- Coleslaw — R300
- Couscous with roasted Mediterranean vegetables and coriander and mint dressing — R460

COCKTAILS

Easy-to-eat finger foods are always a crowd-pleaser. We understand that there is nothing worse than attending a formal stand-up function while trying to balance a heavy plate of food that requires cutlery.

- 10 items – R275 per person
- 12 items – R330 per person

MEAT

- Mini fillet steak sandwich with rocket and aioli (C)
- Salami, mozzarella, tomato and pesto crostini (C)
- Mini chicken mayonnaise tart (C)
- Mini beef cocktail slider (C)
- Mini rocket and crumbed chicken wrap (C)
- Sweet melon, Parma ham and bocconcini cheese with basil leaf and balsamic glaze (C)
- Portuguese chicken rissoles with a yoghurt and coriander dip (H)
- Pitted prunes stuffed with blue cheese and wrapped in streaky bacon (H)
- Crispy chicken strips with honey mustard dipping sauce (H)
- Cocktail sausage roll (H)
- Chargrilled rump skewers with a cracked pepper, thyme and garlic marinade, finished with a sticky barbecue glaze (H)

FISH

- Smoked salmon and horseradish on rye bread (C)
- Tuna and cream cheese mini wraps (C)
- Prawns with spicy soy and sesame dipping sauce (C)
- Prawn, cucumber and avocado canapés (C)
- Thai fish cakes with Japanese mayonnaise (H)
- Prawn spring rolls topped with sweet chilli dressing (H)

VEGETARIAN

- Goat's cheese rolled in a cashew nut crust (C)
- Crudités platter (C)
- Caramelised onion and feta tartlet (H)
- Sweet potato and sesame fritters with sweet chilli dip (H)
- Vegetarian samosa (H)
- Homemade empanada filled with herbed feta cheese (H)

SWEET

- Mini fruit tartlets
- Chocolate éclair
- Cocktail lemon meringue pie
- Mini carrot cake square
- Mini caramel Peppermint Crisp cheesecake



HIGH TEA MENU

R320 Per Person

What better way to spend an afternoon than enjoying a spot of tea with delectable finger foods and sweet treats?

REFRESHMENTS

- Freshly brewed filter coffee and/or Ceylon tea
- Glass of sparkling wine

SANDWICHES

- English cucumber sandwiches
- Egg mayonnaise sandwiches
- Smoked salmon and cream cheese on brown bread

SAVOURY

- Mini phyllo cups filled with herbed chicken salad
- Bow-tie basil chickpea snack
- Sun-dried tomato, basil and goat's cheese tartlet

SWEET

- Freshly baked scones with strawberry jam and cream
- A selection of petit fours, fruit tartlets and chocolate éclairs
- Mini baked lemon or blueberry cheesecake topped with berry compote
- Mini decadent chocolate gâteau squares
- Mini carrot cake with cream cheese topping



BREAKFAST MENU

We all know that breakfast is the most important meal of the day, yet it is one that many people tend to skip. Kick-start your day with a wholesome breakfast packed with goodness that will set you and your guests on the road to success.

Continental Breakfast

- Orange juice
- Deconstructed parfait
- Pastry basket filled with:
 1. Kelvin's Health Bread
 2. Cocktail Danish pastries
 3. Assorted muffins
- Butter and jam
- Coffee or tea

Breakfast Buffet

(Minimum of 30 guests)

Cold Buffet

- Orange juice
- Deconstructed parfait
- Selection of Danish pastries
- Muffins and cocktail scones
- Grated cheese, jam and cream
- Smoked salmon and cream cheese canapés
- Smoked chicken, lettuce and tomato with honey mustard on a cocktail roll
- Cocktail croissants filled with egg mayonnaise and chives
- Health bread topped with mozzarella, tomato and basil pesto

Hot Buffet

R355 per person

- Pork chipolatas wrapped in bacon
- Cocktail mushroom and spring onion quiche
- Coffee or tea

Full English Breakfast

R270 per person

- Orange juice
- Deconstructed parfait
- Pastry basket filled with:
 1. Kelvin's Health Bread
 2. Cocktail Danish pastries
 3. Assorted muffins
- Butter and jam

Served hot:

- Grilled bacon with creamy scrambled eggs
- Beef or pork chipolatas
- Sautéed mushrooms
- Grilled tomato
- Potato rösti
- Coffee or tea

