



Burnedale Farm

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CATERING & EVENTS INFORMATION PACK

Thank you for considering Burnedale Bistro for your special event. We pride ourselves on warm hospitality, beautifully prepared food and creating memorable celebrations in our relaxed garden setting.

Please read the following information carefully.

1. VENUE OPTIONS

Atrium (Farm Venue)

- Seats up to 35 guests
- Booked directly with the farm
- Contact Farm Manager **Angela: 082 856 4576**
- Burnedale Bistro provides catering

Lapa (Bistro Venue)

- Seats up to 45 guests
- Covered and weatherproof
- Close to children's play area
- Booked through Burnedale Bistro

2. GENERAL RULES

- **No external food or drinks allowed**
- **No external alcohol permitted**
- We are a fully licensed restaurant and venue
- **Children must be supervised at all times**
- No childminding service provided
- **Cruelty to animals will not be tolerated**
- Feeding animals is at own risk
- Please respect farm signage and play area rules
- **All décor must be removed after the event**

3. LAPA VENUE HIRE

- **R850 for 3 hours**
- Deposit required to secure booking
- **Deposit is non-refundable**
- **Additional time charged at R300 per hour or part thereof**
- **Late arrival still counts as part of your booking time**

4. CAKES

- **Cake corkage: R120 per cake**
- Cakes can be ordered from us
- **Orders must be placed at least 5 days in advance**
- No fondant or figurine cakes

5. DÉCOR

- You may bring your own décor
- Décor setup must be done by your planner
- **All décor must be removed after the event**
- We do not provide décor services
- Supplier list available on request

6. STAFFING & SERVICE FEES

Day Functions

- **10% service charge** added to final bill for the waiters serving you and your guests

Evening Functions

Evening Functions enable the use of the entire Bistro space; the **hire fee is R10 000-00 and includes everything in point 10.**

- **R150 per waiter / barman per hour** (one waiter per every 10 guests is recommended)
- No 10% service charge
- Tips are optional and much appreciated

7. TRADING HOURS

- Day functions: 08:30 – 16:00
- Evening functions by prior arrangement
- **Latest closing time: 23:00**
- **Setup allowed 45 minutes before event**

8. CANCELLATION POLICY

- 7 days or more notice = **full refund of deposit**
- Less than 7 days' notice = **deposit forfeited**

9. EVENTS WE CATER FOR

- Weddings (50–100 guests, evenings only)
- Birthdays (kids & adults)
- Baby showers
- Bridal showers
- Memorials
- Breakfast or lunch events
- Corporate and year-end functions

10. WHAT IS INCLUDED

- Wooden tables and chairs (what are currently used in The Bistro)
- Cutlery, crockery and glassware
- Ice and ice buckets
- Bar and waiter service
- Secure parking
- Wheelchair-friendly access
- Fully licensed bar
- Supplier recommendations
- Hands-on management team

11. SPIT BRAAI OPTIONS (Minimum 35 guests)

Served with your choice of Traditional Roast option or the Summer Roast option

Meat Options:

- Lamb leg – **R390 per person**
- Pork belly – **R264 per person**
- Spatchcock chicken – **R228 per person**

(Combination of meats available – **price per person quoted accordingly**)

Traditional Roast Option:

Served with:

- Crispy baby potatoes
- Roasted carrots and onions
- Roasted butternut
- Creamed spinach
- Yorkshire puddings
- Traditional gravy

Summer Roast Option

Served with **3 salads and 1 starch** of your choice

Salad Choices:

- Baby potato salad (egg & bacon optional)
- Beetroot & butternut salad with feta, rocket, pumpkin seeds & almond slivers
- Mediterranean vegetable couscous salad
- Traditional Greek salad with olives & feta
- Three-bean salad
- Pasta salad

Starch Choices:

- Fresh Portuguese rolls
- Savoury pap with spicy shatini gravy
- Cheesy garlic bread
- Mac & cheese tray
- Traditional Zulu steamed bread

12. HARVEST TABLES (Minimum 30 guests)

Buffet-style and self-serve. Available for breakfast, lunch or dinner functions

Light Harvest Table – **R270 per person**

Deluxe Harvest Table – **R325 per person**

(Variations to the below items can be made according to dietary restrictions and product availability)

Light Harvest Table Includes:

- Assorted cheese board with cured meats, crackers, grapes, preserves & dips
- Mini crustless savoury quiches (cheese, bacon, onion & peppers)
- Crudité cups with celery, carrot, cucumber, broccoli, baby corn, radish, halloumi & Rosa tomato skewers with tzatziki
- Artisan breads and breadsticks
- Crumbed chicken strips with tangy mayo
- Mini wraps with bacon, lettuce, tomato, cucumber & zesty mayo
- Baba ghanoush and hummus board with toasted tortillas
- Belgian waffle quarters with our waffle toppings and ice-cream

Deluxe Harvest Table (Includes Light Harvest PLUS)

- Rump & roasted pepper skewers with wholegrain mustard sauce
- Chicken skewers with lemon & herb butter
- Bacon & cheese pastry pockets with caramelised onion
- Crumbed halloumi & Rosa tomato skewers with basil pesto mayo
- Smashed baby potatoes with sour cream & crispy bacon bits
- Chargrilled corn cobs with lemon butter, bacon & peppadews
- Smoked salmon trout & cream cheese seeded bagel board

- Sticky pork belly bites (or chicken wings)
- Taco bites with savoury mince, sour cream, salsa & guacamole
- Mini chicken taquitos with peppers, shatini relish & coriander mayo
- Trio of hummus (roasted pepper, avocado & beetroot)
- Boerie bites on cheesy pap balls with chargrilled boerewors & shatini relish

13. PLATTER & BOARD MENU OPTIONS

(All boards serve approximately 8–10 guests as a light snack unless stated otherwise)

Please see the below recommended order quantity guidelines for your guests at your event:

10 Guests- Min 2 Assorted boards

15 Guests- Min 3 Assorted boards

18 Guests- Min 4 Assorted boards

20 Guests- Min 5 Assorted boards

25 Guests- Min 8 Assorted boards

30 Guests- Min 10 Assorted boards

40 Guests- Min 12 Assorted boards

50 Guests- Min 14 Assorted boards

Cheese, Cracker & Fruit Board (Vegetarian) – R1150

Mature cheddar, brie, camembert and blue cheese with assorted crackers, seasonal fruit, preserves and nuts.

Charcuterie Board (Large) – R1440

Assorted cheese, imported cured meats, crackers, seasonal fruit, pickled vegetables, preserves and nuts.

Smoked Salmon & Cream Cheese Bagel Board – R1150

Toasted seeded bagel pieces with cream cheese, smoked salmon trout, red onion, pickled cucumber ribbons, lemon and cracked black pepper.

Assorted Samosa Board (30 pieces) – R820

Handmade samosas (mince, chicken, potato & cheese, spinach & feta, sweetcorn & cheese) with dipping sauces.

Assorted Sandwich Board – R670

White and brown bread sandwiches with chicken mayo, sriracha chicken mayo, egg mayo, ham & cheese, cheese & tomato.

Spring Roll Selection Board (30 pieces) – R875

Handmade chicken or vegetable spring rolls with signature dipping sauces.

Crudité Board (Vegetarian) – R595

Fresh vegetable sticks with crumbed halloumi, Rosa tomatoes and falafel balls served basil pesto mayo and tzatziki

Chicken Strip & Chip Board – R630

Crispy crumbed chicken strips with hand-cut chips and signature pink sauce.

Mini Slider Board (Chicken & Beef) – R920

Mini chicken and beef burgers with smoky mayo and traditional battered onion rings.

Traditional-Battered Hake Slider Board – R865

Mini sliders with crispy hake and homemade red cabbage coleslaw.

Vegetarian Slider Board – R975

Mini sliders with crumbed halloumi and aubergine, finished with tzatziki.

Toasted Mini Wrap Board – R975

Chicken mayo, grilled chicken & jalapeño, bacon, lettuce & tomato. Vegetarian options available.

Chicken Deluxe Board – R1130

Sticky drumsticks, wings, chicken skewers, chicken sausages, crumbed strips, tortilla pieces, chips and onion rings.

Rissole & Chicken Liver Board – R975

Prawn rissoles, peppadew rissoles and grilled chicken livers in lemon & herb or peri-peri sauce with sourdough toast.

Something Meaty Board – R1440

Artisanal pork sausage bites, chicken kebabs, steak kebabs, boerewors bites, Barbeque chicken drumsticks, tortilla pieces, onion rings and chips.

Crispy Traditional-Battered Hake Board – R960

Battered hake pieces with homemade coleslaw, hand-cut chips and lemon wedges.

Individual Quiche Platters (12 per order- Medium quiches as per our menu)

- Chicken & mushroom – **R1525**
- Butternut, spinach & feta – **R1435**
- Mixed chicken & vegetable – **R1480**

Served with a large Greek salad or large fresh chips.

BELGIAN WAFFLE DESSERT BOARD – R1140

Traditional and brownie-base waffle quarters with marshmallows, Bar-One sauce, caramel, syrup, honey, milk tart filling, crushed biscuits, brownies, strawberries (seasonal), ice cream, apple pie filling and candy floss.

DELUXE DESSERT BOARD – R1130

Mini Belgian chocolate brownies, custard slices, buttermilk scones with cream & jam, Danish pastries and croissants with preserves.

HIGH TEA PARTY BOARDS (Minimum 25 guests)

Adults: **R228 per person**

Children: **R175 per person**

Mini brownies, scones with cream & jam, assorted sandwiches, crudité sticks, fresh fruit, carrot cake bites, lemon poppyseed cakes, mini custard slices and seasonal chocolate-dipped strawberries.

Includes tea and coffee (one cup per guest).

17. DRINK STATIONS & DECANTERS

- Mojito 7.5Lt – **R1785**
- Margarita 7.5Lt – **R1785**
- R & R (Rum & Raspberry) 7.5Lt– **R1450**
- Spiked lemonade 7.5Lt – **R1175**
- Tropical fruit punch 7.5Lt – **R920**
- Passionfruit & Lemonade 7.5Lt– **R920**
- Homemade Lemonade 7.5Lt – **R920**
- Mimosa bar - **By Request**
- Spritzer bar - **By Request**

Mobile drinks caddy hire: **R650**

The perfect way to showcase welcome drinks for your event; onsite only.

18. IMPORTANT NOTES

- **Food prices are subject to change**
- **Orders must be confirmed at least 3 days in advance**
- **No menu changes on the day of the event**

19. CUSTOMER DETAILS

Name: _____

Contact number: _____

Email address: _____

Event date: _____

Number of guests: _____

20. DECLARATION

I confirm that I have read and agree to the above terms and conditions.

Signature: _____

Date: _____