



1928

# KLEINKAAP

2025 | 2026



# FOOD *Philosophy*

We strive to serve wholesome & delicious food that nourishes the body. We believe organically grown produce not only nourishes the body, but the mind & soul as well. Herbs & flowers used at Kleinkaap are grown in our very own vegetable & herb garden, Kanaän.

Our highly skilled food scientist constantly develops new products and ensure quality, nourishing dishes. With several qualifications lined up, our food scientist also focusses on designing new processes to produce and develop sustainable foods. Kleinkaap prides themselves to be one, if not the only hotel and restaurant in Centurion fortunate enough to have this skill on our team.

Join us on our journey from garden to cuisine & experience what REAL food tastes like.

# MENU *Selection*

- Please note that no outside catering is permitted at Kleinkaap. Food may not be taken off or brought on to the premises.
- Annual food increases will be of immediate effect in January of each year, for the year ahead.
- Menu prices subject to change without prior notice.
- Children between 3 - 11 years, will be charged according to the kids menu. No charge for children under 3 years old.
- Children will not be considered part of the total amount of minimum guests' amount.
- Please note all guest must be catered for; applicable to all menu options available on our menu selector.
- If not arranged, the amount will be deducted from the deposit.
- Should your actual number of guest on the day of your wedding exceed the number confirmed, you will be charged the quoted menu plus 50% surcharge.
- Catering for 3rd party operators (DJ, Photographer, etc) will be charged at a 50% discounted adult rate for a maximum of 3 pax (See price package per person).

All Prices are VAT Inclusive

# WILDFLOWER

2025 | R1050 pp    2026 | R1155 pp

## Meze Feast

Served with Variety of Breads: Including Farm Style White Bread, Seed Loaf and Focaccia.  
Served with Seasonal Fruit and Preserved Fruit

### Veggies and Pate - Choose 3

Marinated Olives  
Smoked Snoek Pate  
Crudité Vegetable  
Portuguese Chicken Livers  
Flavoured Hummus  
Tomato & Chilli Jam  
Bacon Jam  
Olive Tapenade

### Cheese and Charcuterie - Choose 3

Salami  
Parma Ham  
Beef Pastrami  
Lamb Kofta with Tzatziki  
Kiri Cream Cheese  
Brie Head  
Blue Cheese Wedges  
Flavoured Kwaito Cheese  
Matured Cheddar Slices

**Roosterkoek Station @ R30 pp (2025) | R32 pp (2026)**  
**(Includes Jam, Butter & Cheese)**

## Street Food

(Served Butler-style / Food Stalls)

### Stir Fry Station - Choose 1

All served with Egg Noodles  
or Steamed Rice & Variety of Sauces

Chicken & Cashew  
Beef & Broccoli  
Sesame Vegetables

### Braai Station - Choose 1

Peanut & Coriander Chicken  
Kebabs with Red Pickled Cabbage

Sticky Soya Pork Belly Kebabs  
with Tangy Rainbow Coleslaw

Sliced Beef Rump in Pita Bread  
Served with Hummus  
and Tomato & Red Onion Salsa

Greek Style Leg of Lamb in  
Pita Bread Served with Lettuce  
& Tzatziki

Grilled Red Pepper & Halloumi  
Served with Wild Rocket &  
Balsamic Dressing in a Tortilla Wrap

## Plated Dessert - Choose 1

Lemon Cheesecake  
with Gingerbread Crumbs, Lemon  
Curd and Strawberry

Dark Chocolate Tart  
with Cherry Sorbet, Chocolate  
& Walnut Crumb and Berry Dust

Vanilla Panna Cotta  
with Berry Compote, Orange Biscotti

### Sliders Station - Choose 1

All served with Lettuce, Tomato &  
a Freshly Baked Bread Roll

- Beef Patty, Bacon Jam, Pickles, Cheese Sauce
- Grilled Chicken Fillet, Guacamole, Peppadew
- Roasted Black Mushroom, Poached Cherry  
Tomato, Onion Marmalade & Emmental Cheese
- Falafel Pattie, Onion Marmalade, Pickles

### Soft Shell Taco Station - Choose 1

All served with Shredded Lettuce

Line Fish Goujons, Tomato &  
Cucumber Salsa, Coriander Mayo

Pulled Pork, Pineapple Salsa, Cheddar Cheese

Chipotle Chicken, Sweet Corn Salsa

Grilled Chorizo, Roasted Pepper, Feta

White Chocolate Mousse  
with Rosemary Shortbread Biscuit and  
Cranberry Compote

Salted Caramel Nut Tart  
with Red Wine Poached Pears and Lemon Cream



# MARIGOLD

2025 | R1020 pp    2026 | R1122 pp

## Meze Feast

Served with Variety of Breads: Including Farm Style White Bread, Seed Loaf and Focaccia.  
Served with Seasonal Fruit and Preserved Fruit

### **Veggies and Pate** - Choose 3

Dill Cucumber  
Crudité Vegetables  
Marinated Olives  
Smoked Snoek Pate  
Portuguese Chicken Liver  
Flavoured Hummus  
Bacon Jam  
Tomato & Chilli Jam  
Olive Tapenade

### **Cheese and Charcuterie** - Choose 3

Salami  
Parma Ham  
Beef Pastrami  
Lamb Kofta with Tzatziki  
Kiri Cream Cheese  
Brie Head  
Blue Cheese Wedges  
Flavoured Gouda Cheese  
Matured Cheddar Slices

**Roosterkoek Station @ R30 pp (2025) | R32 pp (2026)**  
**(Includes Jam, Butter & Cheese)**

## Buffet Mains

### **Roasts** - Choose 1

Leg of Lamb with Red Wine Jus  
Beef Sirloin with Mushroom Casserole  
Pork Belly with Apple Chutney  
Roasted Chicken Portions  
with Grilled Lemon

### **Hot Buffet** - Choose 2

Pulled Lamb with Rosemary & Lemon Jus  
Chicken & Mushroom Pie  
Cape Malay Chicken Curry with Sambals  
Sundried Tomato & Herb Chicken Roulade  
Fish Curry with Sambals  
Roasted Beef Brisket with Red Wine Jus

### **Salads** - Choose 2

Greek Salad  
Broccoli and Cheddar Salad  
Asian Coleslaw with Sesame  
& Soya Dressing  
Marinated Mushrooms & Halloumi Salad  
Roasted Pear, Spinach and Blue Cheese  
Salad  
Caprese Salad  
Watermelon, Feta & Basil Salad (Seasonal)

### **Starch** - Choose 2

Crushed Potato with Thyme &  
Black Pepper  
Parmesan & Herb Potato Wedges  
Savoury Rice with Pimento & Onion  
Potato Dauphinoise (Bake)  
Yellow Rice with Raisins  
Couscous with Toasted Almonds  
Tomato & Basil Rice Pilaf

### **Vegetables** - Choose 2

Cauliflower & Broccoli Mornay  
Creamy Spinach  
Green Beans with Crispy Bacon &  
Caramelized Onion  
Roasted Mediterranean Vegetables  
Pumpkin Tart with Caramel Sauce  
Garlic Zucchini with Roasted Tomato,  
Feta & Olives  
Roasted Butternut with Feta and  
Cherry Tomatoes  
Orange Glazed Sweet Potato  
Zulu Cabbage with Red Pepper & Onions

## Plated Dessert - Choose 1

Lemon Cheesecake  
with Gingerbread Crumbs, Lemon  
Curd and Strawberry

Dark Chocolate Tart  
with Cherry Sorbet, Chocolate  
& Walnut Crumb and Berry Dust

Vanilla Panna Cotta  
with Berry Compote, Orange Biscotti

White Chocolate Mousse  
with Rosemary Shortbread Biscuit and  
Cranberry Compote

Salted Caramel Nut Tart  
with Red Wine Poached Pears and Lemon Cream

# SWEETPEA

2025 | R892 pp    2026 | R982 pp

## Meze Feast

Served with Variety of Breads: Including Farm Style White Bread, Seed Loaf and Focaccia.  
Served with Seasonal Fruit and Preserved Fruit

### **Veggies and Pate** - Choose 3

Dill Cucumber  
Crudité Vegetables  
Marinated Olives  
Smoked Snoek Pate  
Portuguese Chicken Liver  
Flavoured Hummus  
Bacon Jam  
Tomato & Chilli Jam  
Olive Tapenade

### **Cheese and Charcuterie** - Choose 3

Salami  
Parma Ham  
Beef Pastrami  
Lamb Kofta with Tzatziki  
Kiri Cream Cheese  
Brie Head  
Blue Cheese Wedges  
Flavoured Kwaito Cheese  
Matured Cheddar Slices

**Roosterkoek Station @ R30 pp (2025) | R32 pp (2026)**  
**(Includes Jam, Butter & Cheese)**

## Plated Mains - Choose 1

Herb Crusted Beef Fillet  
with Herb & Parmesan Crushed Potato,  
Baby Carrot, Beetroot, Green Beans &  
Mushroom Casserole.

OR

Lamb Shanks  
with Creamy Mash Potato, Sugar Snap  
Peas, Baby Carrots, Pickled Red Onion  
and Rosemary Jus.

OR

Chicken Supreme  
with Buttered Tagliatelle, White Wine  
and Thyme Mushroom Sauce, Fried  
Julienne Vegetables

OR

Salmon  
with Savoury Buttered Rice, Baby Corn,  
Green Beans, Cherry Tomatoes and  
Lemon & Dill Butter Sauce. Fennel Fronds.

OR

Soya Glazed Pork Belly  
with Honey Mustard Mashed Sweet Potato,  
Apple Chutney, Roasted Beetroot, Green Beans  
and Crackling.

## Plated Dessert - Choose 1

Lemon Cheesecake  
with Gingerbread Crumbs, Lemon  
Curd and Strawberry

Dark Chocolate Tart  
with Cherry Sorbet, Chocolate  
& Walnut Crumb and Berry Dust

Vanilla Panna Cotta  
with Berry Compote, Orange Biscotti

White Chocolate Mousse  
with Rosemary Shortbread Biscuit and  
Cranberry Compote

Salted Caramel Nut Tart  
with Red Wine Poached Pears and Lemon Cream

# ZINNIA

2025 | R864 pp    2026 | R950 pp

## Plated Starter - Choose 1

### Cold

Ostrich Carpaccio  
with Rooibos Reduction, Roasted Beetroot,  
Apple and Parmesan Shavings

Caprese Bruschetta  
with Basil Oil

Fig & Parma Ham Salad  
with Rocket and Balsamic Reduction

Roasted Butternut & Halloumi Salad  
with Sundried Tomato

Dill & Cream Cheese Salmon Roulade  
with Lemon Aioli, Pickled Cucumber and  
Cucumber Ribbons

## Buffet Mains

### Roasts - Choose 1

Leg of Lamb with Red Wine Jus  
Beef Sirloin with Mushroom Casserole  
Pork Belly with Apple Chutney  
Roasted Chicken Portions  
with Grilled Lemon

### Hot Buffet - Choose 2

Pulled Lamb with Rosemary & Lemon Jus  
Chicken & Mushroom Pie  
Cape Malay Chicken Curry with Sambals  
Sundried Tomato & Herb Chicken Roulade  
Fish Curry with Sambals  
Roasted Beef Brisket with Red Wine Jus

### Salads - Choose 2

Greek Salad  
Broccoli and Cheddar Salad  
Asian Coleslaw with Sesame  
& Soya Dressing  
Marinated Mushrooms & Halloumi Salad  
Roasted Pear, Spinach and Blue Cheese  
Salad  
Caprese Salad  
Watermelon, Feta & Basil Salad (Seasonal)

## Plated Dessert - Choose 1

Lemon Cheesecake  
with Gingerbread Crumbs, Lemon  
Curd and Strawberry

Dark Chocolate Tart  
with Cherry Sorbet, Chocolate  
& Walnut Crumb and Berry Dust

Vanilla Panna Cotta  
with Berry Compote, Orange Biscotti

### Hot

Black Mushroom  
Topped with Sundried Tomato Compote  
& Feta Cream

Mussels  
in White Wine Cream Sauce with Chives

Asian Chicken Lollipop  
with Crispy Onions

Brie & Carmelized Pear Tartlet  
with Candied Pear and Walnut Crumble

Roasted Pumpkin Soup  
with Spicy Pumpkin Seeds and Cream

### Starch - Choose 2

Crushed Potato with Thyme &  
Black Pepper  
Parmesan & Herb Potato Wedges  
Savoury Rice with Pimento & Onion  
Potato Dauphinoise (Bake)  
Yellow Rice with Raisins  
Couscous with Toasted Almonds  
Tomato & Basil Rice Pilaf

### Vegetables - Choose 2

Cauliflower & Broccoli Mornay  
Creamy Spinach  
Green Beans with Crispy Bacon &  
Caramelized Onion  
Roasted Mediterranean Vegetables  
Pumpkin Tart with Caramel Sauce  
Garlic Zucchini with Roasted Tomato,  
Feta & Olives  
Roasted Butternut with Feta and  
Cherry Tomatoes  
Orange Glazed Sweet Potato  
Zulu Cabbage with Red Pepper & Onions

White Chocolate Mousse  
with Rosemary Shortbread Biscuit and  
Cranberry Compote

Salted Caramel Nut Tart  
with Red Wine Poached Pears and Lemon Cream



# ROSE GERANIUM

2025 | R740 pp    2026 | R814 pp

## Plated Starter - Choose 1

### Cold

Ostrich Carpaccio  
with Rooibos Reduction, Roasted Beetroot,  
Apple and Parmesan Shavings

Caprese Bruschetta  
with Basil Oil

Fig & Parma Ham Salad  
with Rocket and Balsamic Reduction

Roasted Butternut & Halloumi Salad  
with Sundried Tomato

Dill & Cream Cheese Salmon Roulade  
with Lemon Aioli, Pickled Cucumber and  
Cucumber Ribbons

### Hot

Black Mushroom  
Topped with Sundried Tomato Compote  
& Feta Cream

Mussels  
in White Wine Cream Sauce with Chives

Asian Chicken Lollipop  
with Crispy Onions

Brie & Carmelized Pear Tartlet  
with Candied Pear and Walnut Crumble

Roasted Pumpkin Soup  
with Spicy Pumpkin Seeds and Cream

## Plated Mains - Choose 1

Herb Crusted Beef Fillet  
with Herb & Parmesan Crushed Potato,  
Baby Carrot, Beetroot, Green Beans &  
Mushroom Casserole

OR

Lamb Shanks  
with Creamy Mash Potato, Sugar Snap  
Peas, Baby Carrots, Pickled Red Onion  
and Rosemary Jus

OR

Chicken Supreme  
with Buttered Tagliatelle, White Wine  
and Thyme Mushroom Sauce, Fried  
Julienne Vegetables

OR

Salmon  
with Savoury Buttered Rice, Baby Corn,  
Green Beans, Cherry Tomatoes and  
Lemon & Dill Butter Sauce. Fennel Fronds

OR

Soya Glazed Pork Belly  
with Honey Mustard Mashed Sweet Potato,  
Apple Chutney, Roasted Beetroot, Green Beans  
and Crackling

## Plated Dessert - Choose 1

Lemon Cheesecake  
with Gingerbread Crumbs, Lemon  
Curd and Strawberry

Dark Chocolate Tart  
with Cherry Sorbet, Chocolate  
& Walnut Crumb and Berry Dust

Vanilla Panna Cotta  
with Berry Compote, Orange Biscotti

White Chocolate Mousse  
with Rosemary Shortbread Biscuit and  
Cranberry Compote

Salted Caramel Nut Tart  
with Red Wine Poached Pears and Lemon Cream



# DESSERT BUFFET

2025 | R240 pp    2026 | R257 pp

Dessert option in all packages can be customized to include a dessert buffet at an additional cost.

Meringue Drops

Traditional Soet Koekies

Chocolate Truffels

**Choose 4 from options below:**

## Mini Desserts

Coffee Panna Cotta  
served with Nut Praline

Doughnuts  
with Vanilla Glaze

Rooibos Crème Brûlée

Baklava Cigars  
with Lemon Syrup

Lemon Cheesecake Shots  
with Berry Coulis

Cheesecake Dark  
Chocolate Brownie

## Tarts

Lemon Meringue

Apple Crumble

Milk Tart

Peppermint Crisp Tart

Passion Fruit Fridge Tart

## Mini Puddings

Malva Pudding  
served with Vanilla Custard

Saucy Chocolate Pudding  
served with Cream

Sticky Date & Nut Pudding  
served with Caramel Custard

Caramel Apple Pudding  
served with Cinnamon Cream

# ICE CREAM BAR

2025 | R185 pp    2026 | R195 pp

Mobile ice Cream Cart with  
Vanilla Ice cream and Gelato Selection (2 Flavours)  
Served with Sugar Cones and Variety of Sauces and Toppings

This Option can be Added Extra or Swopped with Plated Dessert at Additional Cost

# COFFEE & DOUGHNUT BAR

2025 | R75 pp    2026 | R85 pp

Additional Nespresso pods will be charged per pod.

Enjoy A Selection of Plain Doughnuts with Traditional Icing & Chocolate Toppings,  
Paired with A Creamy Nespresso Coffee Station.  
Incl 1 Doughnut and 1 Coffee Per Person

This Option can be Added Extra or Swopped with Plated Dessert at Additional Cost

