

BREAKFAST

MENU

THE VELVET EFFECT

ALLERGENS

Vegetarian - A diet that excludes meat, poultry, and seafood, but may include dairy products and eggs.

Vegan - A diet that excludes all animal products, including meat, poultry,Seafood, dairy, eggs, and honey.

Pescatarian - A diet that includes fish and seafood but excludes other animal meats.

Gluten-Free - Avoiding foods that contain gluten, a protein found in wheat, barley, rye, and their derivatives, typically followed by individuals with celiac disease or gluten sensitivity.

Dairy Free/ Lactose Free - Avoiding dairy products or lactose-containing foods due to lactose intolerance or dairy allergies.

Shellfish Allergy- A shellfish allergy is an immune system response to proteins found in shellfish, including crustaceans like shrimp, crab, lobster, and crayfish, as well as molluscs like clams, mussels, oysters, and scallops.

Nut Allergy- a nut allergy is an immune system reaction to proteins found in tree nuts and/or peanuts. People with nut allergies must avoid all types of nuts, including almonds, walnuts, cashews, pecans, pistachios, brazil nuts, hazelnuts, and macadamia nuts. Additionally, peanuts, despite their name, are legumes and not true nuts, but they are also a common allergen for those with nut allergies.

***THIS MENU INCLUDES PLATTERS FOR CANAPÉS, GARNISH AND SERVIETTES**

THE VELVET EFFECT

INTER-ACTIVE BUFFET

HOT BUFFET

HOT EGG DISHES ANY 1

Scrambled Eggs | Roasted Veg Frittata | Easy Over
Fried Eggs | 8 Minute Boiled Eggs | Soft Poached
Shakshuka Baked Eggs served with Hollandaise Sauce

PROTEINS ANY 1

Breakfast Sausages | Macon Strips | Grilled Salami |
Grilled Chicken Strips | Smoked Chicken Shavings

VEG SIDES ANY 2

Grilled Mushrooms | Thyme Grilled Baby Tomato | Grilled Spinach
| Hummus | Roasted Chickpeas and Feta | Potato Rosti

BREAD/SIDES ANY 2

Cocktail Crispy Croissants
Sliced Sour Dough
Whole Wheat Slices
Government Loaf White Slices
Cocktail Bagels
100% Rye Bread
Gluten Free Bread, Sliced
Government Loaf Brown Slices

COLD BUFFET

Fruit Cups topped with Greek Yoghurt, Muesli, a drizzle of Honey and Mint Sprig served in a Consol jar

Cocktail Bagels, Crème Fraiche Spread, Smoked Cured Salmon, Coarse Black Pepper Sprinkle served with Lime Slices

Cocktail Buttery Scones topped with Clotted Cream and Berry Coulis drizzle with Fresh Edible Flowers

THE VELVET EFFECT

BRUNCH MENU

WARM CANAPÉS

KHACHAPURI

Baked Phyllo Pastry Filled with a blend of Feta and Chedderella (mozzarella & cheddar), Topped with a Whole Baked Egg, Finished with Japanese Mayo and Fresh Micro-greens.

QUICHE DELIGHT

Roasted Vegetable Quiche Topped with Grilled Salami, Fresh Herbs, and a Drizzle of Chimichurri.

ALTERNATIVE FILLINGS

Roasted Cinnamon Butternut, Caramelized Onion and Feta

Baby Heirloom Tomatoes Caramelized Onion and Feta

Grilled Thyme Chicken With Coconut, Topped With a Sprig of Coriander

GOURMET BEEF SLIDERS

Cocktail-sized Grilled Beef Sliders Topped with Caramelized Onions, Rosemary BBQ Sauce, Melted Cheese, and Crisp Lettuce on a Soft Four Bun.

ALTERNATIVE FILLINGS

Grilled Mushroom Steak (Vegetarian)

Malaysian Grilled Veg Patties

Chicken Prego Patties

TOASTED ENGLISH MUFFIN

Topped with Grilled Chicken Patties, Mustard Sweet Chili Mayo

THE VELVET EFFECT

BRUNCH MENU

COLD CANAPÉS

Finger Sandwiches Served on Fresh Brown or White Bread Slices

SMOKED SALMON AND DILL CREAM CHEESE
With Smoked Salmon, Dill-Infused Cream Cheese, and a Touch Of Lemon Zest.

AVOCADO AND HUMMUS
Creamy Avocado Slices With a Layer Of Hummus, Topped with Micro-greens.

EGG SALAD AND WATERCRESS
Classic Egg Salad With a Hint of Mustard, Paired with Fresh Watercress.

GRILLED CHICKEN AND PESTO
Grilled Chicken Breast with a Spread of Basil Pesto and Sun-Dried Tomatoes.

SAVOURY CHICKEN TORTILLA WRAPS
Grilled, Creamy Chive Chicken Mayo With Crispy Lettuce And Grated Carrots, Wrapped In A Soft Tortilla And Covered In Greaseproof Paper.

ALTERNATIVE FILLINGS
Roasted Asian Veg
Grilled Spiced Beef Strips

THE VELVET EFFECT

BRUNCH MENU

COLD CANAPÉS

BREAKFAST CRUMPETS

Crumpet Topped With Chive Crème Fraiche, Smoked Salmon, Pickled Ginger, Crushed Coarse Black Pepper, And Fresh Lime Wedges.

OVERNIGHT OATS

Soaked With Coconut Milk, Chia, Cinnamon Topped With Fresh Berries And Honey

ASSORTED BREAKFAST COCKTAIL PASTRIES

An Assortment Of Crispy Sweet Breakfast Pastries Topped With Fresh Berries.

REFRESHING WATERMELON STICKS (SEASONAL)

Cold Watermelon Wedges Served On A Stick, Drizzled With Balsamic Glaze.

BRIOCHE ORANGE SCENTED FRENCH TOAST CUBES

Coated in Cinnamon Sugar & Lemon Wedges with Fresh Fruit & Mascarpone Dollops

COCKTAIL PANCAKE STACK

Skewered with Layers of Strawberry Slices Drizzled with Caramel Sauce

CHCOCOLATE PROTEIN WEETBRIX PARFAIT

Topped with Greek yoghurt, Crushed Biscoff Drizzled in Honey, Fresh Berries & Berry Coulis

ALTERNATIVE- Crushed Oreo Crumbs (Cookies & Cream)

THE VELVET EFFECT

PRICE LIST

BREAKFAST INTER-ACTIVE BUFFET

Hot buffet (1 egg dish + 1 protein + 2 veg sides + 2 bread/sides)

R320 (per person)

Incl VAT · chefs included · R278.26 ex VAT

BREAKFAST + 2 COLD BUFFET ITEMS

Above + 2 cold buffet additions

R420 (per person)

Incl VAT · chefs included · R365.22 ex VAT

ANY 4 BRUNCH BUFFET ITEMS

4 brunch canapé/buffet items

R360 (per person)

Incl VAT · chefs included · R313.04 ex VAT

ANY 6 BRUNCH BUFFET ITEMS

6 brunch canapé/buffet items

R480 (per person)

Incl VAT · chefs included · R417.39 ex VAT

ADDITIONAL REQUIREMENTS

A buffet table large enough for your guest count
Serving staff for the buffet, and clearing staff for the event

Menu choices reach us 14 days before the event
Minimum 50 guests per event

Every price includes VAT. Transport, waiters, hiring and kitchen equipment are quoted separately.

T&Cs

PORTION COUNT PER PERSON

Canapés: 2.5 per person per item selected, dessert canapés included

Menu choices reach us 14 days before the event
Minimum 50 guests per event

INCLUSIVE

Food, our chefs, platters, garnish, branded serviettes, serving tongs, buffet heights and stands, bush babies and accompanying pots.

EXCLUSIVE

Transport, waiters and service staff, hiring (crockery, cutlery, glassware, furniture) and kitchen equipment are quoted separately.

Prices include VAT and are valid for 2026. A quote confirms the price for your date.