

PLATED DELUX

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

CANAPÉS

BEEF

BEEF TATAKI

Grilled Herbed Sesame And Pepper Beef Crusted
Served On A Horseradish Cream Cheese On Toasted
Bruschetta

GRILLED TRUFFLE BEEF

Basil Chimichurri, Sea Salted Cube Skewer Drizzled In Ponzu
Sauce & Crispy Onion

CARAMELIZED ONION WITH CHEDDAR & GRILLED PEPPERONI ARANCINI BALLS

Topped With Mayo & Grilled Pepperoni

SQUARE BAKED POLENTA

Topped With Chived Crème Fraiche, Grilled Sesame Coated
Beef Drizzled In Chilli Tomato Jam

CHICKEN

CRISPY CHICKEN TENDERS SKEWER

Lightly Tossed With Golden Honey Accompanied By A Zesty
Chili Mustard Dipping Sauce

BLACK BEAN, CHICK PEA BUTTERNUT FRITTATA

Topped With Shredded Spiced Chicken

PAN PURI SHELL

Filled With Potato Cubes, Shredded Grilled Chicken Topped
Coriander Yoghurt

THE VELVET EFFECT

CANAPÉS

FISH

TUNA TARTARE CONES
Served In Crispy Wonton Cones, Filled With Avo Mousse
Topped With Pickled Ginger And Soy Caviar

CRISPY WONTON CONE
Filled With Cream Cheese Caramelised Red Onion Compote
Blend Topped With Cured Salmon Cube And Micro Greens

CURED SALMON SUSHI RICE CUP
Served On Peppered Cream Cheese Peak, On Sushi Rice Cup
Topped With Pickled Ginger Caviar And Micro Greens

CRISPY PRAWN CRACKER SHARD
Topped With Avo Mousse, Grilled Prawn Brunoise Topped With
Japanese Mayo And Ginger Caviar

FRESHLY SCHUCKED OYSTERS
Topped With Pineapple, Chilli Lemon, Chopped Chives In A Ice
Bath And Dry Ice

CRISPY RICE BALLS
Topped With Chived Cream Cheese ,Seared Tuna, Pickled
Ginger Beetroot Caviar

THE VELVET EFFECT

CANAPÉS

VEG

CRISPY SWEET POTATO FONDANT
Topped With Garlic Humus Peak And Grilled Red Pepper Brunoise Topped With Micro Coriander

CRISPY HERBED POLENTA BITES
Topped With Grilled Rosemary Mushroom And Olive Tapenade

PEARL WHITE MACAROON
Black Pepper Thyme Fig Goats Cheese Macaron

GRILLED WILD MUSHROOM TRUFFLE PARMESAN
Arancini Balls Topped With Yuzu Mayo And Sliced Baby Beetroots

THE VELVET EFFECT

HARVEST FEAST

KIDS MEALS

SELECTION OF ANY 1

MAC AND CHEESY BOWL

Topped Crispy Chicken Pops

GRILLED BBQ BEEF PATTIES

Topped With Cheese Slices On A Soft Bun Accompanied By Crispy Fries

CRUMBED CHICKEN SCHNITZEL

Served With Crispy Fries

BBQ GRILLED CHICKEN POT PIES

Topped With Flaky Puff Pastry Served With A Baby Fork

GRILLED BBQ CHICKEN THIGHS SERVED ON

Roasted Sweet Potato Mash

COCKTAIL PIZZA

Cocktail Veg Bagel Cheesey Pizza

THE VELVET EFFECT

PLATED STARTER

BAO BUNS

2 COCKTAIL FLUFFY STEAMED BOA BUNS-ANY 1 FILLING

Filled With Pulled Slow Roasted Asian Lamb Belly Topped With Coriander

Korean Styled Chicken Teriyaki Bao Bun
Topped With Crispy Onions ,Pickled Ginger, Japanese Mayo & Freshly Chopped Spring Onion

Tempura Fish Pops Drizzled In Japanese Garlic Mayo, Pickled Ginger & Spring Onion

Sticky Honey And Soy Beef Bao Bun Topped With Crispy Onions, Pickled Ginger and Freshly Chopped Spring Onion

CHICKEN

CRISPY CHICKEN TEMPURA

Served With Baby Roasted Beetroot Puree, Grilled Bak Choi Half Accompanied By A Chimichurri Mayonnaise, Crispy Onion, Pickled Radish & Lemon & Herb Vinaigrette

GRILLED COCKTAIL FLAT BREADS

Topped With Grilled Fragrant Butter Chicken, Goats Cheese Peaks Topped With Chopped Red Onion And Coriander

THE VELVET EFFECT

PLATED STARTER

CHICKEN

GRILLED CHICKEN DUMPLINGS (3)

Served In Asian Infused Vegetable Broth On A Bed Of Grilled Asian Veg Topped With Crispy Leeks, Chopped Spring Onion, Coriander And Black Sesame

CRISPY VIETNAMESE GRILLED CHICKEN BALLS

Served On Grilled Bak Choi, Edamame Beans, Pickled Ginger Drizzled In A Honey And ,Teriyaki Soy Dressing Topped Crispy Leeks

FISH

CURED SMOKED SALMON TROUT STRIP

Topped With Crispy Chived Arancini Ball ,Peaks Of Crème Fraiche, Roasted Baby Beetroots Gel, Pea Sprouts Truffle Drizzled Chopped Pickled Ginger, Lemon Wedge And Colourful Little Flower

PRAWN HERBED SPICED SWEETCORN FRITTER

Topped With Dhania Yoghurt, Grilled Cajun Prawns And Fresh Melon Cubes Toppe With Seasonal Sprouts

FISH CROQUETTES WITH AIOLI

Served On A Bed Of Baby Leaves, Lemon Dill Mayo, Lemon Slices, Pickled Radish

BEEF

THINLY SLICED SMOKED BEEF CARPACCIO

Served With Ciabatta Shard, Parmesan Shavings, Crispy Capers, Sliced Olives & Pickled Radish, Wild Rocket Sprigs, Truffle Drizzle & Hollandaise Chived Sauce

THE VELVET EFFECT

PLATED STARTER

V E G

ALL THINGS BEETROOT

Thinly Sliced Poached Beetroot Ravioli Filled With Herbed Ricotta, Honey Roasted Can Glazed Baby Beetroots, Topped With A Beetroot And Parmesan Foam

BURRATA

Crusted Burrata Ball, Balsamic Thyme Glaze, Hierloom Baby Tomatoes, Micro Basil, Grilled Peach Brunoise, Topped With A Herb Foam

CAPRESE SALAD

A Sundried Baby Tomato Caprese Salad With Bocconcini Balls Chimichurri Balsamic Caviar Drizzled With A Balsamic Glaze And Toasted Ciabatta Shard And Little Colourful Flower

CRUMBED GOAT CHEESE SALAD

Served With Poached Pear, Passion Fruit Curd Drizzle, Preserved Fig And Heirloom Tomato Drizzled With A Lemon And Herb Dressing And Sprinkling Of Porcini Dust

V E G A N

SPICED ROASTED HUMUS

Topped With Grilled Cinnamon Pumpkin Wedges, Char Grilled Baby Tomatoes, Toasted Sunflower Seeds Drizzled With A Chimichurri Balsamic Glaze

THE VELVET EFFECT

PALATE CLEANSERS

ANY 1

ZESTY LEOM GRANITA

Topped With Caramelised Lemon Slice

WATERMELON GRANITA

Topped With Compressed Thyme, Honey And Watermelon Bruinoise

MANGO GRANITA

Topped With Mint And Mango Puree

CUCUMBER & LIME GRANITA

Topped With Cucumber Brunoise

PINEAPPLE & GINGER GRANITA

Topped With Pineapple Brunoise

TVE
THE VELVET EFFECT

PLATED MAINS

BEEF

SLOW-ROASTED BEEF PHYLLO PARCEL

Slow Roasted Pulled Rosemary Garlic Beef Crispy Phyllo Parcel Served With Potato And Beetroot Pomme Anna Grilled Bundled Green Beans Baby Carrots An Asian Creamy Sauce

GRILLED BEEF FILLET

Served Thyme Beef Jus Sauce, Seasonal Grilled Root Veg Served With Duchesse Potatoes Topped With Pea Sprouts

ROSEMARY RUBBED BEEF SIRLOIN

Accompanied By Slow Roasted Herbed Pomme Anna, Glazed Baby Carrots Drizzled, Grilled Green Beans In A Truffled Peppered Mushroom Sauce

DECONSTRUCTED BEEF PIE

Puff Pastry Round Topped With Caramelised Onion Mash Roasted Ratatouille Topped With Fillet of Beef Sliced And A Truffle Jus Sauce Topped With Pea Sprouts

FILLET MIGNON

Grilled Wild Mushrooms, Grilled Broccoli Florets, Roasted Carrot Puree And Herbed Pomme Anna Bake Drizzled In Beef Jus Topped With A Vermicelli Web

GRILLED WAGYU

Served On A Thyme Roasted Beetroot Gel, Chargrilled Asparagus, Pomme Anna Fondant, Rosemary Beef Jus

THE VELVET EFFECT

PLATED MAINS

CHICKEN

SEARED CHICKEN ROULADE

Stuffed With Spinach And Feta Herbed Butternut, Potato Pomme Anna And Baby Beetroots With A Truffled Black Peppered Mushroom Sauce

ROSEMARY AND GARLIC ROASTED CHICKEN THIGHS

Accompanied By Crispy Parmesan Polenta Fingers ,Grilled Baby Carrots Charred Brussels Sprouts, Herbed Thyme Butternut Pomme Anna And Chicken Rosemary Jus

CAPE MALAY CHICKEN CURRY

Coconut Grilled Chicken Curry With Red Peppers Potato Cubes Green Beans Served On A Bed A Fragrant Basmati Rice Poppadum Bowl

GRILLED TRUFFLED OSTRICH

Sliced Accompanied By Char Grilled Sea Salted Baby Carrots, Grilled Tender Stem Broccoli And Smoked Cauliflower Puree

GRILLED HERB-CRUSTED CHICKEN BREAST

Sliced And Served With Lemon Garlic Sauce On A Bed Of Quinoa Pilaf Filled With Grated Broccoli, Yellow Pepper Brunoise And Sautéed Green Beans

GRILLED DUCK BREAST

Accompanied By Orange And Thyme Roasted Beetroot Puree, Grilled Baby Carrots Served On A Bed Of Courgette Noodles And Vermicelli Web Drizzled In A Cranberry And Duck Jus (Duck)

THE VELVET EFFECT

PLATED MAINS

FISH

GRILLED CATCH OF THE DAY

Served With Sweet Potato Pomme Anna Bake, Pea Puree, Cumin Roasted Baby Candied Beetroots And A Fragrant Curried Pepper Sauce

PAN-SEARED CATCH OF THE DAY

Served With Lemon, Garlic, Chived Butter Sauce, Accompanied By Grilled Green Beans, Roasted Spiced Carrot Puree, Grilled Tender Stem Broccoli Topped With Crispy Rice Paper Shard

GRILLED CATCH OF THE DAY

Roasted Celeriac Puree, Pomme Anna Fondant Topped With A Pea Foam Crust Drizzled In A Lemon Chived Glacage Topped With Micro Greens

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VEG

CINNAMON ROASTED BUTTERNUT ROUND

Topped With Grilled Chimichurri Mushroom Steak, Roasted Baby Beetroots, Fried Butternut Shavings, Sundried Tomatoes Halves Drizzled In A Basil Herb Sauce Sprinkled In Toasted Pumpkin Seeds

GRILLED PEPPERED CAULIFLOWER STEAKS

Served On A Bed O Butternut And Potato Pomme Anna, Cauliflower Puree, Bundled Green Beans, Grilled Baby Carrots Drizzled In A Chimichurri Herbed Sauce

CRISPY PUFF PASTRY ROUND

Served On Spiced Carrot Puree Topped With Caramelized Red Sweet Onion Fennel With Thinly Sliced Aubergines And Burrata Ball (Veg)

GRILLED HERBED WILD MUSHROOM SPRINGROLL

Grilled Served On A Bed Of Cauliflower Puree, Grilled Asian Greens, Pomme Anna Fondant Drizzled In A Coconut Soy Asian Sauce

THE VELVET EFFECT

DESSERTS

DEATH BY CHOCOLATE TART

Chocolate Shell Filled With Salted Caramel, Topped With A Chocolate Ganache Topped With A Berry Coulis And Cinnamon Chocolate Mousse Accompanied By Fresh Berries

LEMON MERINGUE TART

With Bruleed Italian Meringue, Caramelised Lemon Slice, Berry Compote Fresh Berries, Lemon Turkish Delight Cubes With A Icing Sugar Dusting

FLUFFY LEMON AND POPPY SEED SPONGE

Drizzled In Lemon Simple Syrup Topped With Passion Fruit Cream Cheese, Passion Fruit Curd Sprinkle Of Poppy Seeds And Micro Basil Leaves Accompanied By Fresh Berries

STICKY CARAMEL TOFFEE MALVA BAKE

Topped With A Spiced Turkish Apricot Berry Stew Served With Cinnamon Custard And Fresh Berry Cube

ETON MESS

A Mini Pavlova Baskets Filled With Sweet Crème Fraiche Yoghurt With Cut Fig Blueberries Black Berries Strawberries With A Berry Coulis Drizzle Topped With Mint

BAKED MANGO TART

Sweet Pastry Shell Filled With Baked Mango Curd Topped With Chantilly Cream Peaks, Spiced Rasp Berry Coulis And Fresh Berries

BAKED CRÈME BRULEE CHEESECAKE

Spiced Berry Coulis, Crumbs Fresh Berries & Dehydrated Fruit Slices

THE VELVET EFFECT

DESSERTS

SPICED PUMPKIN SLICE

Topped With Chantilly Cream Dollop

CHOCOLATE RASPBERRY DOME

Filled With Chocolate Mousse, Raspberry Gel Center, Chocolate Sponge -Warm Coulis Poured Over The Shell

VANILLA CREMEUX TART

Topped With Tongu Berries, Cremeux Smear

SCENTED SPONGE

Fluffy Vanilla Sponge Layered With Lavender Coconut Rose Buttercream, Berry Coulis, Lavender Garnish Dusted In Icing Sugar

POACHED PEAR

Aniseed, Cinnamon, Cardamon Pod Poached Pears Served On A Bed On Coconut Reduction, Vegan Gluten Free Shortbread Crumble, Fresh Berries Dusted In Gold

VERY BERRY MIX

One Pot Gluten-Free Vegan Berry Mixed Berry Spiced Compote Topped Oat Crumble And Whipped Coconut Cream

COCONUT GREEK YOGHURT CHIA CHEESECAKE

Coconut Greek Yoghurt, Chia Seed Cheesecake Mango Gel & Ginger Crumb (Gluten Free)

LEMON OLIVE OIL CAKE

Dusted in Icing Sugar& Berry Compote Gel

THE VELVET EFFECT

DESSERTS

PETIT FOURS

A Refined Selection of Handcrafted Bite-Sized Sweet Treats and Miniature Pastries, to Complete to Your Dining Experience.

DARK CHOCOLATE TAHINI TRUFFLE

Coated in Sesame Seeds

HOMEMADE SALTED CREAMY FUDGE

TURKISH DELIGHT

Rose & Orange Scented

HONEY COMB

Coated In Dark Chocolate

THE VELVET EFFECT

PRICE LIST

2 COURSE (STANDARD)
5 canapés + 1 starter or dessert + 1 main
R750 (per person)
Incl VAT · chefs included · R652.17 ex VAT

2 COURSE (ENHANCED)
7 canapés + 1 starter or dessert + 1 main
R800 (per person)
Incl VAT · chefs included · R695.65 ex VAT

3 COURSE (STANDARD)
5 canapés + starter + main + dessert
R880 (per person)
Incl VAT · chefs included · R765.22 ex VAT

3 COURSE (ENHANCED)
7 canapés + starter + main + dessert
R930 (per person)
Incl VAT · chefs included · R808.70 ex VAT

4 COURSE
8 canapés + starter + palate cleanser + main + dessert
R1 260 (per person)
Incl VAT · chefs included · R1 095.65 ex VAT

KIDS (UNDER 16)
Any 1 kids meal option
R120 (per child)
Incl VAT · chefs included · R104.35 ex VAT

ADDITIONAL REQUIREMENTS

A seating chart before the day

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
Starter protein 120g per person
Main course protein 250g per person
Dessert 100 to 120g per person

PRICE FOR EXTRA

Choice on the night (surcharge): R170 per person, incl VAT (R147.83 ex VAT)

Menu choices reach us 14 days before the event
A seating chart before the day
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.