

HARVEST FEAST

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 WELLINGTON

Seared Sirloin Rubbed In A Horseradish, Mustard, Grilled Mushroom Dressing Topped With Micro Greens

CAPRESE BABY ROASTED TOMATO

Bocconcini, Marinated Olive, Grilled Pepperoni Skewer Drizzled In Chimichurri

FRAGRANT SAVOURY BOBOTIE TART

Topped With A Sweet Onion Marmalade

SQUARE BAKED POLENTA

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

CHICKEN

GRILLED CHICKEN SKEWER

Marinaded With A Thai Red Curry Coconut Milk Sauce And Basil

ORANGE STICKY GLAZED GRILLED

Chicken Topped With Chopped Spring Onion And Crispy Onion

GRILLED GINGER, LIME AND HONEY CHICKEN

Thigh Skewer Topped With Coriander

CRISPY BBQ CHICKEN PEPPERED TEMPURA

Accompanied Basil Mayo

BLACK BEAN, CHICKPEA BUTTERNUT FRITTATA

Topped with Shredded Spiced Chicken

THE VELVET EFFECT

CANAPÉS

FISH

SMOKED SALMON SERVED ON A ROASTED CORN BLINI
Crème Fraiche Pickled Ginger Cracked Black Pepper

SMOKED SALMON, DILL CREAM CHEESE
Pickled Ginger, Crushed Black Pepper Pin Wheel Served With Lime Wedges

NORI CUP
Stuffed With Sushi Rice Topped With Sesame Salmon, Avo mousse Drizzled In Siracha Mayo Sprinkled In Chopped Spring Onion

VEG

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

CRUMBED CREAMY MAC AND CHEESE
Arancini Balls, Topped With Herbed Mayo And Baby Flowers

CINNAMON ROASTED BUTTERNUT
Caramelised Onion Marmalade Tartlet Topped With Crispy Feta And Chimichurri

BABY TOMATO TART
Filled with Caramelized Onions & Topped with Feta

THE VELVET EFFECT

CANAPÉS

ALL THINGS BRUSCHETTA

TOASTED CROUTE

Topped with Humus, Camembert Sliver And Preserved Fig Drizzled In Balsamic Glaze

CLASSIC TOMATO BRUSCHETTA

Topped With Diced Sundried Tomatoes, Basil, Garlic, Olive Oil, And A Hint Of Balsamic Vinegar

SLOW ROASTED SMOKED BRISKET BEEF BRUSCHETTA

Bbq Shredded Tenderloin With A Light Horseradish Coriander Cream

ALL THINGS SAMOOSAS

CHICKEN

Phyllo Samosas Filled With grilled Spiced Tikka Chicken And Chutney Dipping Sauce

BEEF

Phyllo Samosas Filled With Glazed Smoked Pulled Beef Brisket and Chillie Syrup Dipping Sauce

VEG

Phyllo Samosas Filled With Grilled Spinach Corn Three Cheese Blend Chopped Spring Onion And Humus Dipping Sauce

SPANAKOPITA

Filled With Caramelised Onions, Grilled Spinach And Feta Accompanied By A Pepper Dew Tzatziki Dipping Sauce

THE VELVET EFFECT

CANAPÉS

ALL THINGS SPRING ROLLS

BEEF

Baked Phyllo Spring Roll Filled With Traditional Malay Spiced Bobotie Served With Chutney Dipping Sauce

CHICKEN

Grilled Chicken Crunchy Veg Vietnamese Spring Roll Accompanied With A Savoury Sweet Asian Dipping Sauce

VEG

Baked Phyllo Spring Roll Filled With A Fragrant Potato And chickpea Curry Served With A Coriander Cream Cheese

VEGAN

Grilled Asian Veg Vietnamese Spring Roll Accompanied With A Soy Chilli Dipping Sauce

THE VELVET EFFECT

HARVEST FEAST

CHEESE DIPS AND GRAZING TABLE MENU

Local Assortment Of Soft, Firm And Mature Cheeses Selection
Assortment of Cheddar Cheese | Goats Cheese | Camembert/Brie

Savoury Shortbread Biscuits, Parmesan Cheese Straws And Sea Salted Croutes

Fresh Grapes, Dried Fruit And Fig Preserve, salted pretzels

Variety Of Fresh Seasonal Fruits, Sliced And Whole

Assorted Cold Cuts Platters Topped With Pea Sprouts And Fresh Berries

DIPS: ANY 2

Roasted Garlic Humus
Peppadew Herbed Tzatziki
Creamy Caramelized Onion And Grilled Herbed Spinach Dip
Whipped Herbed Feta And Roasted Red Pepper Dip
Blue Cheese, Caramelized Onion And Chopped Dehydrated Pear Dip

THE VELVET EFFECT

HARVEST FEAST

SIDES AND ANTI-PASTAS

ANTIPASTO SELECTION OF ANY 3

Marinated Pitted Olives
Grilled Assorted Pepper Strips
Grilled Herbed Artichoke Hearts
Grilled Baby Tomatoes
Grilled Baby Carrots
Celery Sticks
Cucumber Batons
Sliced Gherkins
Triple Pickled Dipping Olive Oil Plate Filled With: Diced Red Onion, Diced Gherkins, Crispy Capers, Diced Sundried Tomatoes Fresh Sea Salt, Thyme And Lemon Wedges

BREAD

SELECTION OF ANY 2

Caramelized Red Onion Thyme And Feta
Baby Tomato, Olive Oil, Sea Salted And Rosemary
Marinated Chilli Olives, Dried Mixed Herbs And Olive Oil
Ciabatta Original Long Loaf Sliced
Artisan Sourdough Thin Baguette
Assortment Of Artisan Finger Rolls

SAUCES TO ACCOMPANY THE TABLE

Homemade Chili Syrup
Vegan Mayo
Chutney

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 Slab 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

COCKTAIL DESSERT

COCKTAIL CRISPY CHURRO

Doughnuts Coated In Cinnamon Sugar Fresh Berries Drizzled In Chocolate Sauce

POP IN THE MOUTH CRÈME PAT CUSTARD TARTLETS

Dusted Cinnamon Topped With Fresh Berries

COCKTAIL GRILLED SALTED CARAMEL PEACH

Caramelised Peach Slices in Crisp Tart Shells Topped with Chantilly Cream

COCKTAIL CRÈME BRULEE CARAMEL TARTLET

Smooth Crème Pate Custard with Caramelised Sugar

COCKTAIL LEMON & LIME PIE

Topped with Italian Meringue

POP IN THE MOUTH CHOCOLATE SHELL

Filled With Chocolate Crème Pat, Drizzled In Salted Caramel And Fresh Berries

COCKTAIL AMERICAN BROWNIE

Topped With A Swirl Of Chocolate Mousse Drizzled In Caramel

COCKTAIL RED VELVET BROWNIES

Drizzled In Velvety Cream Cheese Frosting Drizzled With Berry Coulis

COCKTAIL HOMEMADE TRADITIONAL SPICED MALVA PUDDING

Topped With Cinnamon Stewed Fruit Served With Vanilla Custard

THE VELVET EFFECT

COCKTAIL DESSERT

COCKTAIL BERRY PAVLOVAS

Crisp meringue nests filled with vanilla chantilly, fresh seasonal berries and coulis

MILK TART BUTTERCREAM BITES

Served On A Spiced Cinnamon Sponge Topped With Fresh Berries

COCKTAIL CHOUX PUFFS

Filled With Berry Chantilly Cream Topped With Chocolate And Fresh Berries

BISCOFF BANOFFEE PIE TART

Crispy Sweet Pastry Shell Filled With Caramelised Banana Sea Salted Caramel Topped With Chantilly Cream - Served With Fresh Berries

KATIFI DONUT NEST

Topped With Rose Syrup Cream Cheese Drizzled In Belgium Chocolate Dusted In Gold

CHERRY COCKTAIL BLACK FOREST CAKE

drizzled in cherry simple syrup, whipped cream and chocolate shavings

COCKTAIL CRISPY FLAT CROISSANTS

Dipped In Chocolate And Topped With Oreo Halves, Baby Marshmallows Drizzled In Mango Puree And Fresh Berries

THE VELVET EFFECT

COCKTAIL DESSERT

COCKTAIL SPICED CARROT CAKE

Dipped In Dark Chocolate, Topped With Cardamon And Cinnamon Cream Cheese

COCKTAIL GLAZED LEMON BLONDIE

Topped With Crunchy Oats, Lemon, Brown Sugar Crumble Candied Lemon Twirl

DUO OF GLAZED COCKTAIL DOUGHNUT POPS SKEWER

Biscoff or Lemon

MINI MANGO LASSI CHEESECAKE JARS

Mango & yoghurt cheesecake swirl in mini cups, spiced biscuit crumb base.

MACAROONS

Chocolate Or Vanilla Macaroons – Filled With Below
Flavouring Option *(Any 1 Flavour Is 1 Canapé Option)*

BUBBLE-GUM **LIQUORICE** **COFFEE**

COTTON CANDY **TURKISH DELIGHT** **PASSION FRUIT**

ORANGE

THE VELVET EFFECT

COCKTAIL DESSERT

ALL THINGS CHEESECAKE

Cocktail Salted Caramel New York Styled Baked Cheese Cake Drizzled In Berry Coulis And Fresh Berries

Cocktail New York Styled Baked Cheese Cake Crème Brulee Drizzled In Berry Coulis And Fresh Berries

Cocktail New York Styled Baked Chocolate Cheese Cake Drizzled In Berry Coulis Topped With Bar One Pieces, Fresh Berries and Colourful Edible Flowers

Cocktail Berry Caramel New York Styled Baked Cheese Cake Topped With A Berry Coulis Gel Layer, Fresh Berries

ALL THINGS ECLAIRS

Cocktail eclairs topped with chocolate & filled with crème patissiere (any 1 x filling)

COOKIES & CREAM

BISCOFF

CHOCOLATE

TANGY LEMON & LIME CURD

BERRY

THE VELVET EFFECT

DESSERT CANAPÉ

VEGAN

VEGAN MANGO COCONUT CHIA PUDDING
Topped With Mango Cubes, Toasted Coconut And Fresh Berries

VEGAN CHOCOLATE BANANA NO BAKE BROWNIE
Topped With Whipped Coconut Cream, Banana Chip And Caramelised Banana Slices With Fresh Berries

VEGAN CHOCOLATE BROWNIE
Drizzled In Chocolate Sauce And Dusted In Cocoa With Fresh Berries

PHYLLO PASTRY CUPS
Filled with Roasted Nutmeg, Cinnamon, All Spice Pumpkin Pie Filling
Topped with Whipped Coconut Cream

CHOCOLATE TAHINI TRUFFLES
Creamy, Sesame-Based Truffles Rolled in Cocoa

VEGAN CHOCOLATE BANANA FINGERS
Topped With Whipped Coconut Cream, Banana Chip And Caramelized Banana Slices With Fresh Berries

VEGAN MANGO COCONUT CHIA PUDDING
Topped With Mango Cubes, Toasted Coconut And Fresh Berries

THE VELVET EFFECT

PRICE LIST

HARVEST MENU ONLY

Full grazing table: cheeses, dips, antipasto, bread, cold cuts

R350 (per person)

Incl VAT · chefs included · R304.35 ex VAT

HARVEST FEAST + 4 CANAPÉS

Above + 4 canapé items

R480 (per person)

Incl VAT · chefs included · R417.39 ex VAT

HARVEST FEAST + 6 CANAPÉS

Above + 6 canapé items

R520 (per person)

Incl VAT · chefs included · R452.17 ex VAT

KIDS (UNDER 16)

Any 1 kids meal option

R125 (per child)

Incl VAT · chefs included · R108.70 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.