

SPIT BRAAI

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 MEAT BALLS

Glazed With A Bbq Sauce, Skewered With A Basil Leaf
And Farfalle Olive Oil Tossed Pasta

CAPRESE BABY ROASTED TOMATO

Bocconcini, Marinated Olive, Grilled Pepperoni Skewer
Drizzled In Chimichurri

Fragrant Savoury Bobotie Tart

Topped With A Sweet Onion Marmalade

CHICKEN

JAPANESE GRILLED CHICKEN

And Scallion Skewers With A Tasty Sticky Teriyaki Styled Yakitori
Sauce Topped With Fresh Micro Coriander

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

THE VELVET EFFECT

CANAPÉS

FISH

NIGIRI BALLS

Topped With Cured Beetroot Smoked Salmon Nori Pickled Ginger And Soy Syringe And Black Sesame

SMOKED SALMON SERVED ON A ROASTED CORN BLINI

Crème Fraiche Pickled Ginger Cracked Black Pepper

NORI CUP

Stuffed With Sushi Rice Topped With Sesame Salmon and Fresh Avo Drizzled In Siracha Mayo Sprinkled In Chopped Spring Onion

TRADITIONAL PICKLED FISH

Cube Topped With Pickled Onions Served On A Toasted Cocktail Hot Cross Bun Served On A Bed Of Bay Leaves

VEG

Grilled Wild Mushroom Truffle Parmesan

Arancini Balls Topped With Yuzu Mayo And Sliced Baby Beetroots

CRUMBED CREAMY MAC AND CHEESE

Balls Topped With Herbed Mayo And Baby Flowers

CINNAMON ROASTED BUTTERNUT

Caramelized Onion Marmalade Tartlet Topped With Crispy Feta And Chimichurri

THE VELVET EFFECT

CANAPÉS

ALL THINGS BRUSCHETTA

TOASTED CROUTE TOPPED
With Humus, Camembert Sliver And Preserved Fig Drizzled In Balsamic Glaze

MUSHROOM AND TRUFFLE OIL BRUSCHETTA
Herbed Mushroom humus Topped With Sautéed Mushrooms With Garlic, Thyme, And A Drizzle Of Truffle Oil

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

SMOKED SALMON AND CREAM CHEESE BRUSCHETTA
Cream Cheese Spread, Smoked Salmon, Crisp Capers, And Fresh Dill

SLOW ROASTED SMOKED BRISKET BEEF BRUSCHETTA
Bbq Shredded Tenderloin With A Light Horseradish Coriander Cream

THE VELVET EFFECT

CANAPÉS

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 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

VEGAN

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

THE VELVET EFFECT

SPIT BRAAI

Succulent Whole Lamb Marinated In A Blend Of Mediterranean Spices And Slow-Roasted On A Spit Until Tender And Juicy

***Additional Proteins That Can Be Done On The Fire*

CHICKEN

Grilled Peppered Chicken Breast Sliced Smothered In A Creamy Harissa Spiced Sauce Topped With Coriander Sprig

BBQ Thyme Lemon And Herb Roasted Chicken Pieces(Drums And Thighs)

Sweet Soy, Chilli, Apricot Flame Grilled Chicken Wings

Spatchcock BBQ Lemon And Herb Whole Chicken

Chicken Sosaties Done With Thigh Meat, Speared Together With Pepper Cheeks And Potato Rings Coated In A Harissa, Coriander Coconut Milk Sauce

BEEF

Cubes Of Beef Sirloin Marinated With Rosemary Olive Oil And Garlic Skewers, Red Onion Cheeks And Pineapple Cubes

Ribeye Steak: Richly Marbled With Fat, Offering A Tender And Buttery Texture With Intense Beefy Flavor.

Tender Slow Roasted Sticky Honey And Soy Glazed Beef Short Rib Cutlets Topped With Fresh Herbs

Tender BBQ Spiced Butternut Steaks
Done In Basil Chimichurri

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SALAD OPTIONS

CUMIN ROASTED ASSORTED CANDIED BABY BEETROOTS
Poached Pear Slices, De-Hydrated Pear Cubes, Preserve Fig Slices Served On A Bed Of Rocket Topped With Feta Crumble Drizzled In Honey, Balsamic Dressing Sprinkled In Toasted Seeds

FRESH GREEN SALAD
Filled With Cucumber Cubes, Olives, Carrot Ribbons, Goats Cheese Drizzled In A Lemon And Herb Dressing

REFRESHING SCREW PASTA TOSSED IN TANGY BASIL
Garlic Chimichurri Dressing, Roasted Baby Tomatoes, Sea Salted Grilled Mushroom Slices, Topped With Thinly Sliced Red Onion And Parmesan Shavings

JACKETED POTATOES
Olive Oil Rosemary Sea Salt Roasted Jacketed Baby Potatoes

COCKTAIL BUTTERY HERBED GARLIC PITAS

THE VELVET EFFECT

SPIT BRAAI

KIDS MENU

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

THE VELVET EFFECT

DESSERT CANAPÉ

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

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

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

THE VELVET EFFECT

DESSERT CANAPÉ

BANOFFEE PIE

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

CARAMELIZED 'TANGHULU'

Assortment Of Fruits Coated In A Glossy Crunchy Caramel

KATIFI DONUT NEST

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

CHOCOLATE CRUMPET FOLD OVER

Filled With Chantilly Cream Dipped In Toasted Coconut And Fresh Berries

COCKTAIL CRISPY FLAT CROISSANTS

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

COCKTAIL CRISPY PHYLLO FINGER CIGAR

Filled With Cinnamon Berry Crème Pate Dusted In Cocoa

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

THE VELVET EFFECT

DESSERT CANAPÉ

MACAROONS

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

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

COTTON CANDY **TURKISH DELIGHT** **ORANGE**

PASSION FRUIT

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

VEGAN

VEGAN MANGO COCONUT CHIA PUDDING

Topped With Mango Cubes, Toasted Coconut And Fresh Berries

VEGAN CHOCOLATE BANANA FINGERS

Topped With Whipped Coconut Cream, Banana Chip And Caramelised Banana Slices With Fresh Berries

THE VELVET EFFECT

PRICE LIST

SPIT ONLY

Whole lamb + 3 sides (no dessert)

R390 (per person)

Incl VAT · chefs included · R339.13 ex VAT

FULL SPIT PACKAGE

3 canapés + whole lamb + 1 additional protein + 4 salads + 2 desserts

R670 (per person)

Incl VAT · chefs included · R582.61 ex VAT

KIDS (UNDER 16)

Any 1 kids meal option

R110 (per child)

Incl VAT · chefs included · R95.65 ex VAT

ADDITIONAL REQUIREMENTS

A buffet table large enough for your guest count
Serving staff for the buffet, and clearing staff for the event
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
Main course protein 220g per person
Dessert 100 to 120g per person

PRICE FOR EXTRA

Extra protein: R55 per person, incl VAT (R47.83 ex VAT)
Extra canapé: R30 per person, incl VAT (R26.09 ex VAT)
Extra salad: R45 per person, incl VAT (R39.13 ex VAT)
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
The spit machine and braai barrel are included in the price

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, and the buffet serving table.

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