



P L A C E O F T H E R O C K

Theme Evenings

Let us know your favourite theme and we will bring it together!

****Surcharges vary from theme to theme depending on your requirements*

Oktober FEST

Bread and bread rolls

SOUP

Pea and ham soup

STARTERS

Roll mops

Buletten with mustard

Black forest ham with asparagus

Smoked trout fillet with horseradish

Assorted ready-made salads, lettuce, condiments and dressings

MAIN COURSES

Eisbein

Sweet and tangy pot roast

Kassler chop in sauerkraut

Grilled trout with Frankfurt green sauce

Red cabbage with apples

Carrots and peas

Parsley potato

Brat kartoffel

DESSERTS

Black forest gateaux

Baked cheese cake

Apple crumble

Crème bavaroise

Forest berry pie

CHEESE AND BISCUITS



Kwa Maritane

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Island PARTY

WELCOME DRINK ON ARRIVAL

Tropical Fruit Punch

SOUP

Bermuda fish chowder

STARTERS AND SALADS

Jamaican peppered shrimp
Exotic smoked chicken and fruit salad
Creole beef kebabs
Hot wings in jerk sauce
Antigua fish cakes
Crab meat salad
Pumpkin fritters
Pineapple coleslaw
Shrimp, papaya, and avocado salad
Jamaican potato salad
Salad variety bar

MAIN COURSE

Honey-lime basted roast chicken
Jamaican fruit lamb chops
Jamaican jerk chicken
Cuban pork chops
Anguillan beef kebabs
Grilled fish with lime sauce
Cuban beef stew
Vegetable curry
Mabels Caribbean rice
Corn fritters
Baby potato
Baby marrow and tomato
Sesame mushroom

DESSERT

Sweet potato pudding
Caramelized banana
Tropical fruit salad
Key lime pie
Jamaican carrot cake
Coconut cream pie
Spicy pineapple fritters
Rum & raisin ice cream

Fresh fruit cascade

Arabian NIGHTS

WELCOME DRINK ON ARRIVAL

Set in the Sahara desert, our oasis of pleasure and fun, will ensure an evening of splendour!

SOUP

Arabian Lentil Soup

STARTERS

Baskets with pita bread
Hummus, tzatziki, taramasalata,
Artichoke & mushroom salad
Olive tapenade, dolmades
Tabule, beetroot and sesame paste salad,
Avocado with honey sauce,
Arabian eggplant salad,
Fancy lettuce with condiments and sauces

HOT BUFFET

Moroccan Chicken Thighs
Vegetable Tagine
Beef & Aubergine Casserole
Baked Fish in Tahini Sauce
Lamb in Yoghurt
Cous-Cous, Rice, Fava Beans,
Black-eye Peas, Okra, Spinach

DESSERT

Fresh Fruit Salad
Date Cake
Cardamom Cookies
Pumpkin Pudding
Rice Pudding
Baklava
Kadhaifi



Actual product may vary from photographs and illustrations.

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Magic of the PILANESBERG

SOUP

Ostrich Consommé

STARTERS

Bread and Bread Rolls

Smoked Snoek Pate

Peri Peri Chicken Liver

Smoked Sprinbok carpaccio

Avocado with Shaved Kudu Biltong Dressing

Lettuce, ready-made salads, condiments and dressings

MAIN COURSE

Crocodile Curry

Roast Leg of Impala

Kudu and Apricot Potjie

Ostrich Steak with green peppercorn sauce

Morogo

Savoury Rice

Sweet Carrots

Croquette Potato

Butternut with Cinnamon

DESSERTS

Melk tart

Fruit Salad

Chocolate Mousse

Berry Cheese Cake

Amarula Crème Caramel

CHEESE AND BISCUITS

