



Wedding Venue



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CUISINE OPTIONS

Mount Aqua has a variety of appropriate cuisine options to suit every occasion, form and size.

For informal gatherings such as a 60th Birthday, a Stork Tea or Year-end Functions, our self-catering accommodation and lapa with boma&braai ensures economical and relaxing group get-togethers throughout the weekend, but we can assist in making it easier with cuisine listed in our Group-Catering Doc such as Platters, Light Drinks, Lunches, Cakes, Braai dishes, Potjies or a Sunday Brunch

But for larger and more formal ceremonial occasions such as a Wedding, we have designed a range of Buffet Menu's to make room for and to support diverse requirements as well as budget. Pre-Reception drinks, Cocktails & Canapès are also on offer. And even if the bridal couple decides on trendy Harvest tables, we'll still rise to the occasion.

WELCOME DRINKS & COCKTAILS

Sherry, Fruit Juice & Flavoured Water are included in the package and will be served on the deck / lawns

after the Ceremony. A Gin Bar can also be arranged here as an optional extra.

CANAPÉS / SNACKS

Snacks are included and will be served together with the Welcome drinks on the deck or lawns.

VARIETY OF PLATTERS

See our variety of Platters listed and priced in the M/A Group Catering document. These are mostly requested by bridal parties getting ready.

MAIN COURSE

A range of Buffet Options are offered to make room for and to support diverse requirements and budget.

Choose the Option to suit your needs and then compile your own Buffet Menu by selecting dishes from our extensive Cuisine List as per your Buffet Option.

BUFFET OPTIONS :

BUDGET MINI BUFFET

MINI BUFFET

CLASSIC BUFFET

SPIT BRAAI

BUFFET SUPREME

EXTRAVAGANT FEAST



Welcome Drinks

Sherry, Fruit Juice and Flavoured Water are included in the package and will be served after the formal ceremony, on the wooden deck or lawns overlooking the dam.

A Gin Bar can also be arranged here as an optional extra (request cost & details).

At this stage the Reception Hall will still be closed, but the Cash Bar will already be available from an outside serving window.

No own beverages allowed in/outside the venue, all drinks to be supplied through bar.

Canapés / Snacks

Canapés / Snacks and included in the wedding package and will be seen as the “starter” for the day.

The country table will include a variety of finger treats. The selection will vary depending on the availability but will be something like

- Cocktail sausages with sweet mustard sauce
- Cocktail sausage rolls (beef/chick/cheese/spinach)
- Philadelphia cheese with sweet chilli sauce
- Melba Toasts & Crackers
- Crisps and Dips

Or

- Cocktail sausage rolls (beef/chick/cheese/spinach)
- Sweet Chilli Buffalo Wings
- Salty Crackers and Spreads
- Cheddar & Gouda Cheese squares
- Fruit Kebabs (fruit in season)

Or a combination between the two



MAIN COURSE

A jug of Juice and a jug of Water are included with the 3-Course Menu and will be placed per guest table. Or a Bottomless Juice&Water Table can be set up near the bar area for the full period of the event. Your choice !

BUFFET OPTIONS

A range of Buffet Options are offered to support the diverse requirements & budget.

MINI BUFFET 1 meat, 1 starch, 2 veggies, 1 salad, 1 dessert R235 pp

CLASSIC BUFFET 1 meat, 2 starch, 2 veggies, 2 salad, 1 dessert R270 pp

SPIT BRAAI snacks, spit braai, 2 starch, 2 veggies, 1 salad, 1 dessert R280 pp, min50 adults

BUFFET SUPREME , 2 meat, 2 starch, 2 veggies, 2 salad, 2 dessert R330 pp, min80 adults

EXTRAVAGANT FEAST 2 meat, 2 starch, 3 veggies, 3 salad, 3 dessert R350 pp, min80 adults

A hot buffet setup with 2 serving stations will be provided for the main course.

Desserts will be set out on a yummy Dessert Table after the Main Course has been served.

And a Bottomless Tea & Coffee Station is provided throughout the event.

Please note that drinks are not included in the Menu Prices (only the listed Sherry, Juices, Tea & Coffee).

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Compile your own Buffet Menu by selecting from each of these categories as per your Buffet Option

Meats (select one from Group A and one from Group B)

Group A:

- Cocktail Beef Kebabs
- Roasted Beef with Pepper/Mushroom sauce
- Beef Stroganoff
- Spare Rib Relish
- Smoked Gammon with Pineapple Cherries or Blueberry Sauce
- Mini Pork Kebabs
- Oven-roasted Leg of Lamb

Group B:

- Creamy Beef Lasagne
- Flaky Pastry Chicken Pie
- Sweet Chilli Chicken Wings
- Chutney & Mayo Chicken
- Sweet & Sour Pork Chops
- Chutney Pork Chops in the Oven
- Venison and Lamb Pie
- Traditional Bobotie



Starches

- Cheesy Potato bake with bacon & cream
- Baby potatoes with parsley & garlic butter or cheese sauce
- Creamy Mash
- Savoury Rice
- Yellow Rice with Raisins
- Basmati or Tastic Rice, with tasty gravy
- Sweetcorn bread loaf (family favourite)
- Freshly baked Potbrood with home-made jams
- Mealie pap cheese-melt, layered with yummy bacon, mushroom & tomato

Veggies

Sweet:

- Pumpkin Fritters in caramel sauce
- Glazed sweet carrots
- Pumpkin tart
- Caramel Sweetpotato pastry rings
- Sweetcorn bake

Savoury:

- Cheesy green bean casserole with bacon
- Cream spinach & feta
- Cauliflower and/or Broccoli cheese bake
- Traditional green beans with potatoes & cream

Salads

- Potato salad with condensed milk
- Caesar Salad with honey & mustard sauce
- Green pea & cheese whip delight
- Biltong and feta salad
- Greek Salad with feta and olives, packed or tossed
- Tangy noodle salad

Desserts

- Lemon Meringue
- Cheese Cake (granadilla / strawberry / kiwi)
- Chocolate Mousse with Cherries-On-Top
- Malva pudding with Brandy custard
- Koeksister a la Traditional
- Ice Cream with Chocolate / Strawberry Sauce
- Peppermint Crisp Tart