



Year-End Menus

— 2025 —

Hotel Verde ^{★★★★}
CAPE TOWN AIRPORT

*Africa's
greenest hotel*

Introduction

Thank you for considering to host your year-end function at Hotel Verde Cape Town Airport - Africa's Greenest Hotel.

We offer a selection of menu options which cater to all tastes to suit any palate:

Buffet Menu	R375 pp R475 pp R575 pp
Braai Menu	R575 pp
Set Menus	R350 pp - R600 pp
Canapés	R300 pp R350 pp R400 pp

We kindly ask that you select your chosen menu & options and email the relevant page(s) to **reservations@hotelverde.com** by no later than 72 hours prior to your date of function.

Buffet & Braai menus are subject to a minimum of 20 people. Information in this document is subject to change without notice. Terms & conditions apply.



*Africa's
greenest hotel*

www.hotelverde.com | reservations@hotelverde.com | +27 (0) 21 380 5500

15 Michigan St, Airport Industria, Cape Town, 7490

Buffet Menu

☐ R375 pp

☐ R475 pp

☐ R575 pp

To Start

R375 choose two | R475 choose three | R575 choose four

- ☐ Traditional Greek salad, oregano dressing
- ☐ Caprese salad, balsamic cream
- ☐ Classic Caesar salad
- ☐ Potato salad, Pickles, mayo & boiled egg
- ☐ Mushroom, olive, confit tomato pasta salad, fresh pesto & basil leaves
- ☐ Cape Malay spiced three bean salad, fresh coriander
- ☐ Smoked chicken, curried mayonnaise, pineapple, cucumber, and fusilli pasta salad
- ☐ Panzanella salad
- ☐ Build your own salad:

Shredded Iceberg & Cos lettuce

Balsamic vinaigrette, 1000 island dressing, Honey & mustard dressing

Tomato wedges, cucumber, green peppers, carrot ribbons

Marinated olives, Pickled red onion, Danish style feta, rye bread croutons, boiled eggs

Roasts

R375 choose one | R475 choose two | R575 choose three

- ☐ Whole roast sirloin, pepper sauce & roast onions
- ☐ Rolled chicken breast stuffed with chicken mousse, cranberry & walnut, thyme jus
- ☐ Pineapple glazed gammon, roast spiced pineapple, Maraschino cherries & jus
- ☐ Date & baby onion roast chicken pieces
- ☐ Rolled lamb shoulder, garlic & rosemary with homemade mint jelly
- ☐ Baked hake, sliced zucchini ribbons, confit tomato, fresh lemons & lemon cream
- ☐ Low & slow brisket, onion thyme gravy
- ☐ Sticky beef short ribs, sesame seeds, lime & fresh coriander

Stews

R375 choose one | R475 choose two | R575 choose three

- ☐ Lamb curry, sambals, chutney & poppadoms
- ☐ Beef stew, onion, carrot & peas
- ☐ Chickpea, aubergine, lentil & tomato stew
- ☐ Chicken potjie

Pasta

R375 choose one | R475 choose two | R575 choose three

- ☐ Napolitana penne
- ☐ Truffled mac n' cheese
- ☐ Butternut, feta & spinach cannelloni al forno
- ☐ Chicken & Mushroom Alfredo Linguine
- ☐ Linguine putanesca

**All served with grated local Parmesan cheese, chilli, garlic & fresh basil*

Vegetables

R375 choose one | R475 choose two | R575 choose three

- ☐ New potatoes in garlic & herb butter
- ☐ Leek & potato bake, local Parmesan cheese
- ☐ Basmati rice, lentils & green pepper
- ☐ Roast butternut & sweet potato, cinnamon & honey, smoked pecans
- ☐ Cauliflower & broccoli cheese
- ☐ Baked corn & coriander gratin; charred red peppers, corn, coriander, bechamel & cheese
- ☐ Fire oven roast vegetables, beetroot puree & soya coated seeds
- ☐ Baby marrow, tomato, olives, thyme vinaigrette
- ☐ Green beans, peas, baby marrow & broccoli with yellow peppers

Dessert

R375 choose two | R475 choose three | R575 choose four

- ☐ Vanilla buttermilk panna cotta, strawberry & lime puree
- ☐ Chocolate & hazelnut brownie, Chantilly cream
- ☐ Festive spiced baked cheesecake, blueberry compote
- ☐ Apple & cinnamon spiced spring rolls, raspberry coulis
- ☐ White chocolate mousse
- ☐ Set lemon tart, biscuit crumble, lime candy
- ☐ Christmas trifle
- ☐ Festive Crème Brûlée, nutmeg & cinnamon sugar
- ☐ Mince pies
- ☐ Milk tart with nutmeg
- ☐ Ginger sponge & roasted aniseed spiced pear, carrot cake puree, lime & cream cheese frosting
- ☐ Spiced pumpkin pie, pumpkin seed crackling

Braai Menu

☐ R575 pp

To Start

Potato salad, Pickles, mayo & boiled egg, fresh dill

Mushroom, olive, confit tomato pasta salad, pesto & fresh basil leaves

Build your own salad:

Shredded Iceberg & Cos lettuce

Balsamic vinaigrette, 1000 island dressing, Honey & mustard dressing

Tomato wedges, cucumber, green peppers, carrot ribbons

Marinated olives, Pickled red onion, Danish style feta, rye bread croutons, boiled eggs

From the Fire

150g rump steaks

200g lamb loin chops

120g boerrie

Chicken wings (3 pp)

On the Side

Baked corn & coriander gratin; corn, coriander, bechamel & cheese

Dirty potatoes & onions, coal smoke sour cream, chive and spring onion dressing

Roast butternut & sweet potato, cinnamon & honey, pumpkin seeds

Chakalaka

Braaibroodjies - cheese, tomato, onion, apricot jam, BBQ spice

Dessert

Brownie with caramel cream

Milk tarts spiced with nutmeg

Fresh fruit platters

Trifle

Set Menus

Set Menu 1

☐ R350 pp

STARTER

Golden, candy & purple baby beets, goat's cheese & wild rocket salad, roast walnuts & orange dressing

MAIN

- ☐ Rolled chicken breast stuffed with chicken mousse, cranberry & walnut, thyme jus, roast potatoes, honey glazed baby carrots, bacon wrapped chicken chipolatas.
- ☐ Spinach, feta, cranberry & walnut stuffed lamb shoulder, thyme jus, roast potatoes, honey glazed baby carrots, bacon wrapped chicken chipolatas

DESSERT

Chocolate brownie, white chocolate mousse, chocolate ice-cream

Set Menu 2

☐ R400 pp

STARTER

Tomato tart, marinated olives, pesto, herb slaw, creamy balsamic dressing

MAIN

Mushroom, spinach & ricotta gnocchi, local Parmesan cheese, wild rocket

DESSERT

Baked cheesecake, blueberry ice-cream, thyme lemonade syrup

Set Menu 3

☐ R450 pp

STARTER

Spinach, feta & nutmeg Arancini, napolitana sauce, local Parmesan cheese, fresh basil

MAIN *Choose one:*

- ☐ Rainbow trout & fresh hake, crushed baby potatoes with peas, mussels, mussel & saffron velouté, squid ink mayonnaise
- ☐ Beef fillet, baby potatoes, truffled mushrooms, peas, rainbow baby carrots, jus

DESSERT

Crustless baked milk tart, malva pudding truffles, crème fraîche ice cream, cinnamon tuille

Set Menus

Set Menu 4

☐ R550 pp

STARTER *Choose one:*

- ☐ Biltong spice cured trout, mustard and citrus dressing, fresh radish, pickled red onion & dill
- ☐ Beef carpaccio, local Parmesan cheese, rocket, wholegrain mustard, capers, Mr Delicio's secret dressing

MAIN *Choose one:*

- ☐ Slow cooked and pressed lamb shoulder, minted peas with feta, Dauphinoise potatoes, honey & cumin glazed carrots, jus
- ☐ Chicken, minted peas with feta, Dauphinoise potatoes, honey & cumin glazed carrots, jus

DESSERT *Choose one:*

- ☐ Baked ginger sponge, spiced butter roast pears, vanilla ice cream, carrot cake puree & lime cream cheese frosting
- ☐ Vanilla creme brûlée, spiced shortbread biscuit with smoked honey, Rooibos ice-cream

Set Menu 5

☐ R600 pp

STARTER

Baked camembert in phyllo pastry, cranberry, apricot & thyme chutney, herb salad

MAIN

Grilled beef fillet, potato Dauphinoise, baby carrot & green bean, spinach puree & roasted baby onion, jus

DESSERT

Sticky toffee Christmas pudding and custard with vanilla bean ice cream

Canapés

☐ R300 pp | Choose five (5)

☐ R350 pp | Choose Seven (7)

☐ R400 pp | Choose Nine (9)

Cold Canapés

MEAT:

- ☐ Beef carpaccio, biltong aioli, shaved local Parmesan cheese, herb dressing
- ☐ Rare roast beef, mini-Yorkshire puddings, horseradish cream
- ☐ Peach & Black Forrest ham phyllo cups

POULTRY:

- ☐ Smoked chicken, pineapple, pickled red onion, sour dough
- ☐ Asian style duck salad, cucumber, red peppers, sesame seeds, plum sauce
- ☐ Chicken Caesar cups

SEAFOOD:

- ☐ Pickled mussels, rooster koek crostini, saffron ailoli
- ☐ Smoked snoek cups, dried apricot mayo
- ☐ Smoked trout, crème fraîche, biltong spice

VEGETABLE

- ☐ Brule goats' cheese tart, lager caramelized onions
- ☐ Mozzarella & cocktail tomato skewers, reduced balsamic vinegar, basil
- ☐ Chicken, feta & olive phyllo tarts
- ☐ Rooster brood, green fig preserve & camembert cheese

Dessert

- ☐ Malva Truffles
- ☐ Chocolate brownie
- ☐ Mini milk tarts
- ☐ Fresh fruit skewers
- ☐ Individual cheese cake, blue berries
- ☐ Peppermint crisp tarts
- ☐ Warm, rooibos milk tart spring rolls, cinnamon & nutmeg sugar

Hot Canapés

MEAT:

- ☐ Boerewors sosatie, chakalaka puree, fresh coriander
- ☐ Lamb belly riblets, sosatie marinade, dried apricot & coriander chutney
- ☐ Lamb lollipops, salsa Verde
- ☐ Beef kofta, cumin yoghurt
- ☐ Slow cooked & pulled beef pap balls, Bois Boudran

POULTRY:

- ☐ Grilled chicken satay, coconut & peanut satay sauce, coriander
- ☐ Chicken wantons, soya & coriander dipping sauce
- ☐ Duck spring roll, green onion, Hoisin sauce
- ☐ Chicken & pineapple sliders
- ☐ Chicken curry roti, raita
- ☐ Traditional chicken sosatie

SEAFOOD:

- ☐ Fish fingers on a stick, pea puree, turmeric aioli
- ☐ Thai fish croquettes, sweet chili & soya dipping sauce
- ☐ Teriyaki fish skewer, soya mayonnaise
- ☐ Hake & calamari pops, squid ink & lemon mayo

VEGETABLE

- ☐ Vegetables spring rolls, sweet plum sauce
- ☐ Goats cheese & tomato tart, olive gastric
- ☐ Pea & potato samosa, coriander chutney.
- ☐ Leek & mature cheddar quiche
- ☐ Pumpkin & blue cheese cups, gingersnap crumb