



*Jozini Tiger Lodge and Spa*  
*Wedding Food and Beverage Menus*  
 2019



A touch of class in the African bush

## MENU

1. Jozini Tiger Lodge & Spa offers a host of menu options and hence external catering is strictly prohibited, unless kosher meals are required. Kindly discuss this with our wedding coordinator.
2. Please note that in addition to menus below, we also offer a host of plated menu options, kindly discuss with your wedding coordinator.
3. Please note that a 10% gratuity on all food will be charged.
4. The following policy exists in light of children at your reception:
  - Children 3 years old or under will not be charged for food
  - Children 4 to 11 years will be charged 50% of the full price
  - Children 12 years and over, will be charged full price
5. All menus must be confirmed no later than 1 (one) month prior to your wedding date.
6. Should you have any special dietary requirements, kindly inform our wedding coordinator, who will in turn liaise with the Chef and provide an alternative.
7. All dishes may contain traces of nuts or other allergens so please ensure that your co-ordinator is notified of any special dietary requirements at your final meeting.
8. Pre tasting menu 1 month prior to your wedding - Charge R150 per person

## THE BAR

1. As the bridal couple, the choice of a cash, open or limited bar shall be yours. Should you wish to have a limited bar, you will be regularly notified as to the sub-total of the limit. The final bar amount will be added to your Lodge bill, which must be settled prior to your departure.
2. Any guests who runs a bar tab, must ensure that the bill be settled upon their departure from your wedding reception.
3. Failure to pay the tab will result in the tab being placed onto their Lodge bill.
4. In the month leading to your wedding, our wedding coordinator will discuss the bar and wine selection with you and finalise your requirements.
5. A full price list of the bar items is available from our wedding coordinator.

**Corkage:** Jozini Tiger Lodge & Spa offers a host of superb wines, however should there be a special wine you wish to provide, a corkage fee of R50.00 per bottle will apply.

## FINAL MEETING

In order for us to ensure that your special day is one of success, we kindly ask that the bridal party meet with our wedding co-ordinator no later than 14 days before the weddings so that we may finalise the following:

1. Final numbers.
2. Final wedding menu & beverage requirements
3. Wedding day set-up and procedures.
4. Full payment of your pro-forma invoice (this will include the food, gratuity, welcoming drinks, snacks and any other incidentals).

Kindly note that Jozini Tiger Lodge management and staff work according to the order of events sheet, and therefore so does the kitchen when preparing your pre-dinner snacks and main meals. In the event that the wedding ceremony is delayed and we would appreciate been informed timeously, as this will affect the kitchen preparation timing.

### ***Payments to be settled after your wedding:***

- Full bar bill (if open bar).
- Any overtime charges if applicable.
- Damages or breakages costs.

*Inspiring your dream wedding*



## Welcome drinks

(All prices are per drink)

Pimm's & Lemonade	R35
Mojitos	R35
Cosmopolitans	R35
Fruit Juice	R25
Bottled Water	R20
Jug of Juice	R55

## Pre-Dinner Canapes

*R330 - R380 per platter (ideal for 10 guests)*

- Smoked salmon & cream cheese roulade
- Chicken liver pâté & red onion marmalade croutes
- Venison salad wraps
- Skewered Grilled Prawns with a mango, apple & citrus salsa
- Beef Kebabs with a spicy BBQ dip
- Cocktail sausages with a country mustard dip
- Chicken skewer with soy & ginger dip
- Marinated Lamb kebabs with a minted yoghurt dip
- Salad wrap with cucumber & a peppadew mousse
- Tomato salsa & basil pesto crostini's

*Kindly select a maximum of 3 different items per platter*

## Open bar

Your wedding coordinator will discuss the beverage list with you to ensure that your required drinks are available at the bar.

Go through your list of drinks required in the bar, with you at your final meeting. A finalized list and bar requirements (including wines and champagne) will be required two weeks before your wedding date.

This will also allow us enough time for your wine or special drinks order to be placed and received.

Should you be running an open bar and want to set a bar limit on drinks, an update will be presented to you or to the person of your choice (this is usually your master of ceremonies unless otherwise advised) at the predetermined intervals.

## *Welcome Drinks and Canapes*



## Buffet Menu A - R280pp

### Starter selection

*(Choice of 1 plated starter)*

Roasted Tomato, Feta & fresh mint Soup (cold)  
Phyllo parcel stuffed with butternut, spinach & feta  
Country Vegetable soup with crispy leeks & cottage cheese  
Venison Carpaccio with balsamic & parmesan  
Smoked Chicken Salad with berry & mint  
Barbeque roasted Buffalo wings

### Main Course Selector

*(Choice of 2 meats, 1 starch & 2 vegetables)*

Rosemary Soya, Honey & lime Roasted Chicken  
Peppered Roasted Beef served with a green peppercorn  
sauce Lamb curry with Sambals & Poppadum's  
Chicken Curry with Sambals & Poppadum's  
Ginger beer Pork Belly  
Oven-foiled Baked Hake  
Roasted Greek style Potatoes  
Baked Potatoes with sour cream butter  
Traditional Roast Potatoes  
Basmati Rice  
Putu Pap served with Sheba  
Creamed Spinach with English Mustard  
Honey, butter & Sesame Seed Carrots  
Broccoli & Cauliflower Mornay  
Roasted Butternut with honey, cinnamon & toasted  
almonds Pumpkin fritter with a toffee cream sauce  
Green beans tossed in onion, tomatoes & country mustard

## Buffet Menu



### **Salad Selection**

*(Choice of 2 salads)*

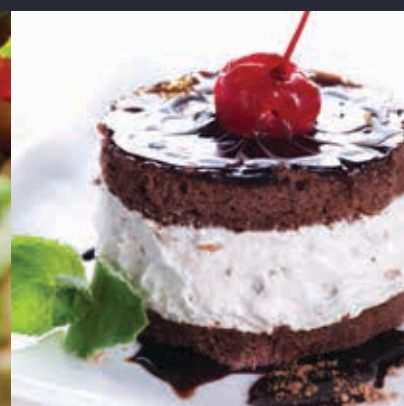
Greek salad  
Jozini Tropical Salad  
Calamari & Feta Salad – build  
Pear, Blue Cheese & Crisp Pancetta Deconstructed  
Babba Canoosh Salad  
African Waldorf salad

### **Dessert Selection**

*(Choice of 2 desserts)*

Death by Chocolate Cake  
Berry Cheese Cake  
Fruit Salad with Whipped Cream  
Chocolate Brownies  
Marula Malva Pudding with Custard  
Vanilla Ice Cream with chocolate sauce and sprinkles

## *Buffet Menu*



## Buffet Menu B - R330pp

### Starter selection

*(Choice of 1 plated starter)*

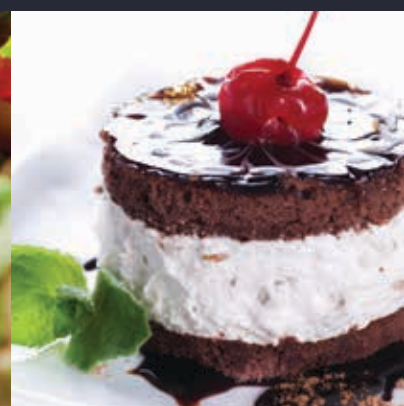
Roasted Tomato, Feta & fresh mint Soup (cold)  
Phyllo parcel stuffed with butternut, spinach & feta  
Country Vegetable soup with crispy leeks & cottage cheese  
Venison Carpaccio with balsamic & parmesan  
Smoked Chicken Salad with berry & mint  
Barbeque roasted Buffalo wings

### Main Course Selector

*(Choice of 2 meats, 2 starch & 3 vegetables)*

Rosemary Soya, Honey & lime Roasted Chicken  
Peppered Roasted Beef served with a green peppercorn  
sauce Lamb curry with Sambals & Poppadum's  
Chicken Curry with Sambals & Poppadum's  
Roast Lamb with garlic, rosemary and sweetened mint  
sauce Ginger beer Pork Belly  
Oven-foiled Baked Line fish of the Day  
Roasted Greek style Potatoes  
Baked Potatoes with sour cream butter  
Sweet Potato Crisps  
Traditional Roast Potatoes  
Basmati Rice  
Putu Pap served with Sheba  
Creamed Spinach with English Mustard  
Honey, butter & Sesame Seed Carrots  
Broccoli & Cauliflower Mornay  
Roasted Butternut with honey, cinnamon & toasted  
almonds Pumpkin fritter with a toffee cream sauce  
Green beans tossed in onion, tomatoes & country mustard

## Buffet Menu



### **Salad Selection**

*(Choice of 2 salads)*

Greek salad  
Jozini Tropical Salad  
Calamari & Feta Salad – build  
Pear, Blue Cheese & Crisp Pancetta  
Deconstructed Babba Canoosh Salad  
African Waldorf salad

### **Dessert Selection**

*(Choice of 3 desserts)*

Death by Chocolate Cake  
Berry Cheese Cake  
Fruit Salad with Whipped Cream  
Chocolate Brownies  
Marula Malva Pudding with Custard  
Vanilla Ice Cream with chocolate sauce and sprinkles  
  
Homemade Cupcakes at an additional price of R15 each

## *Buffet Menu*



## Buffet Menu C - R390pp

### Starter selection

*(Choice of 1 plated starter)*

Roasted Tomato, Feta & fresh mint Soup (cold)  
Phyllo parcel stuffed with butternut, spinach & feta  
Country Vegetable soup with crispy leeks & cottage cheese  
Venison Carpaccio with balsamic & parmesan  
Prawn & Slaw with a lime & chilli dressing  
Smoked Chicken Salad with berry & mint

### Main Course Selector

*(Choice of 3 meats, 2 starch & 3 vegetables)*

Rosemary Soya, Honey & lime Roasted Chicken  
Peppered Roasted Beef served with a green peppercorn  
sauce Lamb curry with Sambals & Poppadum's  
Chicken Curry with Sambals & Poppadum's  
Roast Lamb with garlic, rosemary and sweetened mint  
sauce Ginger beer Pork Belly  
Oven-foiled Baked Line fish of the Day  
Roasted Greek style Potatoes  
Baked Potatoes with sour cream butter  
Sweet Potato Crisps  
Traditional Roast Potatoes  
Basmati Rice  
Putu pap served with Sheba  
Creamed Spinach with English Mustard  
Honey, butter & Sesame Seed Carrots  
Broccoli & Cauliflower Mornay  
Roasted Butternut with honey, cinnamon & toasted  
almonds Pumpkin fritter with a toffee cream sauce  
Green beans tossed in onion, tomatoes & country mustard

## Buffet Menu





### **Salad Selection**

*(Choice of 3 salads)*

Greek salad  
Jozini Tropical Salad  
Calamari & Feta Salad – build  
Pear, Blue Cheese & Crisp Pancetta  
Deconstructed Babba Canoosh Salad  
African Waldorf salad

### **Dessert Selection**

*(Choice of 3 desserts)*

Death by Chocolate Cake  
Berry Cheese Cake  
Fruit Salad with Whipped Cream  
Individual Crème Brûlée  
Chocolate Brownies  
Marula Malva Pudding with Custard  
Vanilla Ice Cream with chocolate sauce and sprinkles  
Individual fruit Pavlovas

Homemade Cupcakes at an additional price of R15 each

## *Buffet Menu*



## **Beverages**

Jozini Tiger Lodge has an extensive range of beers, ciders, spirits, liqueurs, sherries, ports and soft drinks. In order to ensure that your requested items are well stocked we kindly ask that you pre-select your required beverages from the list below.

Should there be an item which we do not stock, kindly advise us, and we will gladly source the item. Sourced items however will be required to be paid in full prior to the event, the balance of which post the event, you will be welcome to take with you upon your departure.

### **Liquor Trading Hours for All Functions**

**Monday to Sunday 10h00 to 23h59**

In the event that the Bridal Party and their guests occupy the entire Lodge the closing time will be extended by an additional 2 hours (last rounds are called 30 minutes before cut-off)

Please ask our wedding co-ordinator for our wine list. Kindly note that some vintages may change due to supply from the wine farms.

## *Drinks*



<b>BEERS</b>	<b>TICK</b>	<b>SPIRITS</b>	<b>TICK</b>
Castle Lager		Bells	
Castle Lite		J&B	
Black Label		Jameson's	
Hansa Pilsner		Jameson's 12yr old	
Amstel		Johnnie Walker Red	
Windhoek Lager		Johnnie Walker Black	
Windhoek Draft (Bottled)		Chivas Regal	
Heineken		Dimple	
		Glenfiddich 12yr old	
		Glenfiddich 15yr old	
<b>CIDERS &amp; RTD's</b>			
Hunter's Dry		Jack Daniels	
Hunter's Gold		Southern Comfort	
Savanna Dry		Smirnoff Vodka	
Savanna Light		Skyy Vodka	
Smirnoff Spin		Grey Goose	
		Absolut	
<b>SOFT DRINKS (340ml)</b>		Gordons Gin	
Coca-Cola		Bombay Sapphire Gin	
Coke Light		Richelieu	
Coke Zero		Klipdrift Brandy	
Fanta Orange		Hennessey VSOP	
Crème Soda		Spiced Gold	
Iron Brew		Mainstay Cane	
Stoney Ginger Beer		Malibu Rum	
Sprite		Bacardi Light Rum	
Sprite Zero		Captain Morgan Rum	
Redbull			
La Vie Still Water (500ml)		<b>PORTS &amp; SHERRIES</b>	
La Vie Sparkling Water (500ml)		Monis Medium Cream Sherry	
		Monis Full Cream Sherry	
<b>SCHWEPES MINERALS (200ml)</b>		Monis Pale Dry Sherry	
Tonic Water		Allesverloren Port	
Soda Water			
Dry Lemon		<b>LIQUEURS</b>	
Ginger Ale		Amarula	
Lemonade		Campari	
Halls Tomato Cocktail		Pimm's	
		Nachtmusiek	
<b>SHOOTERS</b>		Cointreau	
Jägermeister		Drambuie	
PO 10C		Kahlua	
Apple Sours			

Please kindly note the following beverage terms & conditions

1. Due to our location and bi-monthly deliveries of certain items, it is extremely important that your preferred list be sent to us no later than 21 days before your wedding date to avoid disappointment.
2. Once your list has been decided, we will forward you the prices of each item chosen.
3. Prices may change during the course of the year, however you will be notified via email and you are more than welcome to change your selection
4. In certain cases, depending on supply and demand wines may become unavailable from suppliers. In the event of this you will be notified should we be unable to source that particular item.
5. The sale or the consent of alcohol to minors under the age of 18 is strictly prohibited
6. In the event that certain guests behaving in a rude and drunken manner, the management have the right to re move those person/s from the premises.
7. The supply of one's own alcohol is strictly forbidden and if any person/s are found to be consuming their own alcohol those items will be confiscated and returned on departure.
8. Corkage fee is R45 per bottle.
9. No Alcohol will be served or consumed before or after trading hours.

We thank you again for considering Jozini Tiger Lodge as your preferred wedding destination.

## *Beverage Terms and Conditions*

