



30TH
ANNIVERSARY

FANCOURT
SOUTH AFRICA

30 years of quintessential hospitality

FOODBOOK



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MEET THE TEAM



HOTEL MANAGER - FISANI MNCUBE

For Fisani Mncube, the decision to work for Fancourt took all of a second to make. Born and raised among the mine hills of Rustenberg, the chance to work and live on the glorious Garden Route coast was an opportunity he couldn't resist. He knew from a young age that he wanted

to work in the hotel industry. Growing up in Rustenberg, the major career paths were split between mining and hospitality. Mining did not appeal to him; it was the glitz and glamour of Sun City and the fun, frivolousness of the Valley of the Waves that drew me.

On completing a diploma in hospitality management at the International Hotel School, he spent time traveling and working across the country before landing up in George and at Fancourt.

Fisani encourages the team to always look for opportunities to create memorable guest experiences. He regards his staff as the key to this success, and sets out to motivate them positively, inspired by the words of Pulitzer Prize nominated poet Maya Angelou: "I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel." Therefore we are all about experience, make it worthwhile, make it count, make it memorable.



MEETINGS AND EVENTS

Fancourt offers extraordinary experiences on an expansive estate with breath-taking views and an array of on-site and off-site venues and activities.

Only 7km from the George Airport with daily flights from major cities, delegates can choose from 115 Fancourt hotel rooms and 18 Manor House suites and an assortment of leisure activities – giving business travelers more than simply conferencing and banqueting.

An extensive conference centre featuring a 350-seater ballroom, executive boardroom and breakaway rooms. There are several other conferencing and dining venues on the resort allowing a versatile offering such as Bedouin tents, dine-around and wine pairings.

A variety of leisure activities and entertainment are available for the business traveler. Some of the outdoor and indoor activities that Fancourt offers include a fully equipped Spa, gymnasium, indoor and outdoor swimming pools, tennis courts, running and walking trails. On-site activities include a golf clinic, night golf, 4-hole challenge, potjie competition and Spa.

Centrally located on the Garden Route with access to canoeing, zip-lining and meerkat encounters to name a few. Fancourt co-ordinates hiking, trail running and mountain biking in the Outeniqua Mountains.

A warm friendly team and dedicated group co-ordinator will ensure a memorable conference.



VENUES TERMS

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VENUE HIRE OPERATING HOURS

Day use hours of the function rooms are between 08:00 - 17:00, and the evening hours are between 19:00 - 00:00, unless otherwise requested and agreed upon in writing. Should a function exceed the agreed allocated time, an additional charge of R2500 per hour will be levied. Allocation of all rooms and other venues is at the discretion of the hotel, and the hotel reserves the right to move a function to another suitable room or venue.

FOOD AND BEVERAGE

Except with the written consent of the hotel, no food or alcohol may be brought onto or removed from the hotel premises.

BEVERAGE

Corkage fees are R150 per bottle. No spirits, soft drinks or juice will be allowed to be brought in for group functions or activities.

Selection of wines will be required at least 30 days prior to the event or function, in order to allow Fancourt sufficient time to source the necessary stock. Should selected wines be chosen within 30 days prior to the function or event, Fancourt cannot confirm or guarantee that these wines will be available and the client will be required to choose from the wines that are currently available in Fancourt's stock.

GUARANTEE

Menu selections need to be arranged at least 30 days prior to the function or event in order to allow Fancourt sufficient time to source the necessary produce required. Should menu selection be made within 30 days of the function or event, the client will need to accept the chef's choice of menu based on what supplies and produce are available at the time.

Final guest count on specific event/meal functions within the stay need to be confirmed at least 72 hours prior to the event. For cancellations within 72 hours of the event/meal, 100% cancellation fee will apply. Please note that the confirmed number or the actual number, depending which is the greater of the two, will be charged. These cancellations also apply to an event/meal being cancelled within 72 hours of the pre-arranged time.

SERVICE CHARGES

A discretionary service charge of 10% will be added to your bill for Food and Beverage

CONTACT US

Reservations (+27) 0 44 874 0010
reservations@fancourt.co.za
www.fancourt.com





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BANQUETING

BANQUETING

The conference facilities are equipped with audio-visual equipment and offer full business services including video conferencing and an on-site technician to assist with technical set up.

An extensive conference centre featuring a 350-seater ballroom, executive boardroom and breakaway rooms. There are several other conferencing and dining venues on the resort allowing a versatile offering such as Bedouin tents, dine-around and wine pairings.

CAPACITY OVERVIEW



BOARDROOMS	HEIGHT	LENGTH	WIDTH	M ²	CINEMA	SCHOOL ROOM	U-SHAPE	HERRING BONE	COCKTAILS
GREY LOERIE	2.42m	8.3m	4.6m	38m ²	28	12	15	16	10
KNYSNA LOERIE	2.42m	7.3m	4.6m	34m ²	20	12	10	8	10
GREY AND KNYSNA LOERIE	2.42m	15.6m	4.6m	72m ²	40	20	20	24	20

MEETING ROOMS	HEIGHT	LENGTH	WIDTH	M ²	CINEMA	SCHOOL ROOM	U-SHAPE	HERRING BONE	DINNER/BANQUET	COCKTAILS
OWL	2.57m	9.54m	7.52m	71m ²	50	30	24	32	24	40
EAGLE	2.57m	7.74m	7.07m	55m ²	24	14	18	32	12	35
OWL AND EAGLE	2.57m	15.26m	7.07m	107.1m ²	80	40	38	38	–	80
BALCONY	4.75m	45m	4.1m	184m ²	50	–	–	–	–	100 + BAR

BOARDROOM	HEIGHT	LENGTH	WIDTH	M ²	BOARDROOM	COCKTAILS
PLOVER	2.57m	9.86m	4.85m	47m ²	18	–
KINGFISHER	2.42m	15.6m	9.2m	72m ²	10	40

BANQUET HALL	HEIGHT	LENGTH	WIDTH	M ²	CINEMA	SCHOOL ROOM	U-SHAPE	DINNER	COCKTAILS	HERRING BONE
INSIDE HALL	4.2m	17m	25m	425m ²	350	200	60	250	350	250
FOYER	3m	19m	10m	190m ²	–	–	–	–	150	–

RESTAURANTS	INSIDE	TERRACE	PERGOLA	TOTAL
CLUB LOUNGE	50	120	–	170
MONET'S	60	40	50	160
LE PECHEUR	40	–	–	40

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REFRESHMENT BREAKS

HALF DAY CONFERENCE PACKAGE INCLUDES:

- Two refreshment breaks of your choice

FULL DAY CONFERENCE PACKAGE INCLUDES:

- Three refreshment breaks of your choice

FROM THE BISCUIT TIN

- Assortment of homemade biscuits and rusks

FROM THE BAKERS OVEN

- Danish pastries, croissants or muffins

MINI CONFECTIONERY (Select 2)

- Orange tea loaf
- Red velvet cupcakes
- Assorted doughnuts
- Eclairs
- Creamed scones
- Chocolate brownies
- Gluten free polenta cake

ARTISAN BREAD BREAK (Select 2)

- Open sandwiches served on house made stone ground bread
- Cheese and tomato
- Oven roasted chicken mayo
- Smoked salmon cream cheese
- Rare roast beef with Dijon mustard
- Thinly sliced tomato and mozzarella with basil

FLAVOURED POPCORN

- Salted, sour cream and chives, spicy

KETTLE FRIED CRISPS

- Lightly salted home made potato, beetroot and sweet potato crisps



HEALTHY OPTIONS

BREAKFAST JAR

- Home-made granola, double cream yoghurt, farm fresh berries and diced fruits

FRUIT AND BERRY SKEWERS

- Sourced from local farms and suppliers

VEGETABLE CRUDITES

- Cut raw vegetables served with hummus

JUICE AND SMOOTHIES STATION (Select 2)

- Locally farmed pomegranate juice
- Orange, ginger and carrot juice
- Langkloof apple, cucumber and spinach juice
- Mixed berry smoothie
- Recovery smoothie (with gin)

ROASTED VEGETABLE WRAP

- Crumbed chicken and roti

SWEET CHILI CHICKEN WRAP

- Chicken strips, shredded lettuce and bell peppers

** (Surcharge of R48 per person for additional selections)



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LUNCH MENUS

LUNCH MENU 1

STARTER

- Focaccia bread with flavoured butter
- Roasted garlic tomato, rocket, pecorino cheese and pinenut salad
- Parmesan shavings, fresh basil, roasted olives, red onion and extra virgin olive oil

MAIN COURSE

- Beef lasagne
- Home-made napolitana, béchamel and bolognese
- Spinach and feta cannelloni,
- Napolitano

DESSERT

- Lemon tart



LUNCH MENU 2

STARTER

- Artisan breads with flavoured butter
- Country harvest board, pickled brinjals, marinated mushrooms
- Grilled artichoke, roasted confit tomato
- Mixed pickles, smoked olives
- Chicken liver pâté
- Country lettuce basket

MAIN COURSE

- Chicken schnitzel, potato wedges
- Forest mushroom sauce

Sauce Mornay – 2 sauces

- Fresh lemon
- Spinach fettucine

DESSERT

- Fruit tartlet



LUNCH MENUS

LUNCH MENU 3

STARTER

- Roti bread
- Diced tomato, cucumber and onion salsa
- Double cream yoghurt
- Chopped chili
- Apricot chutney
- Banana dipped in coconut
- Mango atchar
- Koffi salad with pineapple

MAIN COURSE

- Durban lamb curry
- Lemon scented basmati rice
- Lentil and chickpea curry
- Aloo Jeera (potato with cumin)

DESSERT

- Apple tart

LUNCH MENU 4

STARTER

- A selection of breads with various flavoured butters
- Waldorf salad
- Apple, celery, citrus, mayo, walnuts

MAIN COURSE

- English style fish and chips
- Mediterranean frittata
- Mushy peas
- Tartar sauce
- Fresh lemon



DESSERT

- Lemon cheesecake

LUNCH MENU 5

STARTER

- Crisp bread, mini seed rolls
- Coconut, chili, mango and spinach salad
- Potato, lentil and coriander salad
- Smoked snoek pâté

MAIN COURSE

- Lamb and tomato bredie
- Sweet potato and banana bobotie
- Coconut royal
- Yellow rice and raisins

DESSERT

- Fruit tartlet

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GROUP OPTIONS



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THE ULTIMATE BURGER STATION

- Onion rings or french fries

FROM OUR BAKERS OVEN

- Sesame burger bun

BURGER ACCOMPANIMENT

- Sliced tomato, gherkins, caramelised onion, lettuce, sliced cheddar, crispy bacon, jalapeno, and guacamole

SAUCES

- Cheddar cheese melt sauce
- Hand picked African forest mushroom sauce
- Pepper sauce
- Tomato sauce
- Chutney
- Marie rose

MAIN COURSES

- BBQ free range chicken breast
- Prime beef burger
- Falafel burger

DESSERT

- Bite sized brownie

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FUNCTIONS - WELCOME SNACKS



FRESHLY BREWED FILTER COFFEE AND A SELECTION OF HOUSE TEAS

- Freshly brewed coffee and a selection of house tea R33.00 per person
- Homemade biscuits R42.00 per person
- Oats and honey bars R42.00 per person
- Scones (sweet and savory) R45.00 per person
- Muffins (sweet and savory) R45.00 per person
- Chocolate brownies R45.00 per person
- Fruit and vanilla tart R45.00 per person
- Apricot flan gel and almond slice R45.00 per person
- Coconut lamingtons R45.00 per person
- Assorted pastries (Danish) R52.00 per person
- Seasonal vegetable quiche R55.00 per person

- Sliced fresh fruit R60.00 per person
- Fruit kebabs R60.00 per person
- Closed and open sandwiches R65.00 per person
- Mini croissants with savory fillings R65.00 per person

All menu items are subject to change due to fuel and food increases and annual menu updates.

FUNCTIONS - BREAKFAST MENUS

FRESH START 1 PLATED AT R250 PER PERSON

- Selection of 3 fresh fruit juices
- Assorted cereals with milk and 2 flavored yoghurts
- Fresh fruit salad cups with honey and Bulgarian yoghurt
- Butter croissants
- Assorted breakfast muffins
- Breakfast scones served with butter and preserves
- White and brown bread toast
- Crisp streaky bacon
- Creamy scrambled eggs with fresh herbs
- Pan fried white mushrooms
- Oven roasted tomato slices

- Tea and filter coffee

FRESH START 2 PLATED AT R285 PER PERSON

- Selection of 3 fresh fruit juices
- Assorted cereals with milk and 2 flavored yoghurts
- Fresh fruit salad cups with honey and Bulgarian yoghurt
- Butter croissants
- Assorted breakfast muffins
- Breakfast scones served with butter and preserves
- White and brown bread toast
- Assorted Danish pastries
- Crisp streaky bacon
- Creamy scrambled eggs with fresh herbs
- Pan fried white mushrooms
- Oven roasted tomato slices
- Chicken chipolatas made in-house by our butcher
- Warm baked beans

- Tea and filter coffee



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FUNCTIONS - BREAKFAST MENUS

FRESH START 3 PLATED AT R300 PER PERSON

- Selection of 3 fresh fruit juices
- Assorted cereals with milk and 2 flavored yoghurts
- Fresh fruit salad cups with honey and Bulgarian yoghurt
- Butter croissants
- Assorted breakfast muffins
- Breakfast scones served with butter and preserves
- White and brown bread toast
- Assorted Danish pastries
- Seasonal fruit skewer
- Cold meats including cured ham, salami and smoked chicken and cabanossi sausage
- Crispy streaky bacon
- Creamy scrambled eggs with fresh herbs
- Pan fried white mushrooms
- Oven roasted tomato
- Chicken chipolatas made in-house by our butcher
- Warm baked beans
- Boerewors made in-house by our butcher
- Potato rosti

- Tea and filter coffee



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FUNCTIONS - BREAKFAST MENU - R275 per person

- Fresh fruit juices- apple, fruit cocktail and orange
- Tea, coffee

Select 1 (surcharge R25 per added item)

- Mixed berry compote, muesli and double thick plain yoghurt trifle (V)
- Home-made red berry farm's strawberry compote with double thick plain yoghurt (V)
- Stewed fruit and yoghurt jars (V)
- Passion fruit and yoghurt jars (V)

Select 1 (surcharge R25 per added item)

- Fresh fruit skewers with strawberry (V)
- Fresh fruit salad (V)
- Cut strawberries (V)
- Melon wrapped in Parma ham

Select 2 (surcharge R20 per added item)

- Pain de chocolat mini Danish
- Mini apple Danish
- Mini cream scones with berry compote
- Plain croissants
- Apple and cinnamon muffins
- Bran muffins
- Chocolate muffins

Select 2 (surcharge R25 per added item)

- Mini smoked salmon quiche
- Roasted tomato and onion tartlet with pesto (V)
- Fig and brie tartlet (V)
- Bobotie tartlet
- Quiche - bacon and onion
- Cape Malay pickled fish in a jar
- Creamy forest mushroom in puff pastry (V)

Select 3 (surcharge R30 per added item)

- Diced bacon and scrambled egg mini wrap
- Tomato, mozzarella and basil pesto croissant (V)
- Sliced smoked chicken and brie cheese croissant
- Cheese griller chipolatas with sweet chili dip
- Mini boerewors breakfast roll with tomato relish
- Pork banger on a stick
- Smoked salmon scrambled egg with spring onion
- Mini seared steak and onion kebab



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FUNCTIONS - PLATED MENUS

*standard inclusions : Freshly baked assorted breads, rolls and farm butter

3 course : Starter, Main, Dessert	R395
4 course : Starter, Sorbet, Main, Dessert	R420
5 course : Pre-starter, Starter, Sorbet, Main, Dessert	R495

Surcharge on extra starter R85

Surcharge on extra main course choice R115

Surcharge on extra dessert choice R85

CHEFS CHOICE MENU

STARTER

- Roasted butternut arancini, wild rocket with parmesan shavings and truffle dressing

SORBET

- Lemon sorbet

MAIN COURSE

- Karan beef fillet, large black mushroom, potato dauphinoise, baby rainbow carrots and green bean parcel with Madeira jus, served medium

DESSERT

- Double layered chocolate, hazelnut praline and berry compote



FUNCTIONS - PLATED MENU OPTIONS

STARTER

- Classic beef carpaccio, parmesan shavings, balsamic reduction and micro leaf salad
- Roasted butternut arancini, wild rocket, parmesan shavings and truffle dressing
- Seared duck breast, Waldorf salad and locally farmed berry dressing
- Thai chicken salad, cucumber ribbons, coriander, tomato, baby leaf, peppers and crispy noodles.
- Brinjal, roast red pepper roulade with goat's cheese and sun-dried tomato, leaf salad and basil pesto
- Smoked salmon and cream cheese terrine with baby leaf salad, cucumber, fresh lemon, caper berries and onion
- Seafood ceviche, cilantro, tomato, red onion, jalapeño prawn, mussel and calamari with a chilli lime vinaigrette

SOUP

- Potato vischysoise
- Light seafood and corn chowder
- Roast tomato soup with fresh basil and crème fraiche
- Butternut and carrot soup with gruyere croutons
- Forest mushroom soup with fresh thyme and crème fraîche

SORBETS

- Champagne sorbet
- Red berry sorbet
- Piña colada
- Mango and passionfruit
- Mojito
- Lemongrass and mint
- Classic lemon

MAIN COURSE VEGETARIANS

- Melanzane, classic brinjal bake with tomato, béchamel and parmesan cheese
- Exotic creamy mushroom risotto, with parmesan shavings and truffle oil
- Wild mushroom ravioli, cherry tomato and garlic chip, parmesan shavings
- Pumpkin ravioli, burnt sage butter, parmesan shavings

MAIN COURSE

- Braised lamb shank, mushroom risotto, pumpkin purée, roasted garlic, served classic jus.
- Deboned rolled leg of lamb stuffed with dried fruit, herb polenta cake, seasonal roast vegetables and red wine jus
- Braised lamb shank, toasted onion mash, classic lamb jus
- Chicken supreme wrapped in Bacon and stuffed with mushroom duxelle, chicken and thyme velouté.
- Grilled line fish with vegetable julienne, parsley potatoes and lemon butter sauce

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FUNCTIONS - PLATED MENU OPTIONS

DESSERTS

- Duo of chocolate and amarula mousse, crisp wafer and black cherry compote
- New York baked cheese cake with Vanilla bean ice cream
- Double layered chocolate, hazelnut praline and berry compote
- Rooibos flavoured malva pudding with Amarula crème anglaise
- Baked South African milk tart with koeksister duo ice-cream
- Cape brandy pudding with vanilla anglaise
- Local cheese board per table with Prince Albert figs

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FUNCTIONS - CARVERY AND BUFFET MENUS

- Freshly baked assorted breads and rolls and farm butter

* applicable to all buffet options

BUFFET OPTIONS

THE MENU OPTIONS BELOW ARE APPLICABLE TO GROUPS OF 35 PAX AND MORE

R385 Three starters, one carvery, one main dish, one starch, two vegetable, two tartlets and one hot dessert

R455 Four starters, one carvery, one main dish, two starch, two vegetables, two tartlets and one hot dessert

R490 Four starters, two carvery dishes, two main dishes, two starch, two vegetables, three tartlets and one hot dessert

R65 Surcharge for starters

R95 Surcharge for carvery

R95 Surcharge for mains

R60 Surcharge for dessert

(Please note: You have the option to substitute carvery items for main dishes and vice versa if so required)



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FUNCTIONS - CARVERY AND BUFFET MENUS OPTIONS

CHEF'S SELECTION OF STARTERS

SOUP

- Roasted onion soup
- Leek and potato soup
- Cream of tomato soup
- Sweet corn and chicken chowder
- Spicy lentil and chickpea soup
- Curried corn and beef biltong soup
- Carrot and butternut soup with coriander
- Roast red pepper soup
- Minestrone soup

ASSORTMENT HOME BAKED QUICHE

- Spinach and feta quiche
- Wild mushroom and chicken quiche
- Roasted vegetable quiche
- Boerewors and onion quiche
- Mediterranean quiche with anchovy, olives and tomatoes
- Smoked salmon and green onion quiche
- Quiche lorraine with onions, leeks and bacon
- Roasted tomato and goat's cheese

SALADS

- Roasted pepper, zucchini and aubergine with rocket
- Penne pasta with basil pesto and parmesan shavings
- Cous cous salad with peas, corn and red pepper brunoise
- Baby potato in a wholegrain mustard mayonnaise
- Cabbage and carrot coleslaw with sultanas
- Oven roasted beetroot and butternut with toasted pumpkin seeds
- German potato salad with crispy bacon
- Greek salad with lettuce, tomato, cucumber, olives and feta

CARVERY AND ROASTS

- Beef topside
- Beef sirloin
- Deboned leg of lamb
- Deboned pork leg
- Kassler pork loin
- Roast chicken
- Pork neck

SELECT TWO SAUCES

(included in all menu options with carvery)

- Creamy mushroom sauce
- Rosemary and port jus
- Thyme and garlic jus
- Monkey gland sauce
- Peppercorn sauce

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FUNCTIONS - CARVERY AND BUFFET MENUS OPTIONS

CHEF'S SELECTION OF MAIN DISHES

- Sliced beef sirloin with sautéed onions and pan roasting juices
- Beef cottage pie with root vegetables and green peas
- Beef curry with root vegetables
- Beef stroganoff with peppers and paprika
- Beef mince bobotie with sultanas and a egg custard
- Beef lasagna
- Chicken coq au vin with pearl onions
- Chicken breast and button mushroom with puff pastry lid
- Roasted chicken leg thighs lemon, garlic and thyme
- Cashew nut chicken curry with Bulgarian yoghurt
- Sundried tomato stuffed chicken roulade with a creamy cheese Sauce
- Oven baked chicken lasagna
- Grilled line fish on Napolitano sauce and capers, olives and flash fried tomato
- Roasted line fish with a lemon and herb vin blanc
- Sweet and sour pork shoulder with grilled pineapple pieces
- Pork loin chops with a dijon mustard and cream sauce
- Karoo lamb and tomato bredie
- Shephard's pie with lamb mince topped with mash potato
- Cape Malay lamb curry with potatoes and tumeric

VARIETY OF VEGETABLE DISHES

- Mediterranean roasted vegetables with basil pesto
- Cauliflower and broccoli gratin
- Cinnamon and honey, oven baked butternut
- Steamed seasonal vegetables
- Sweet potato wedges
- Teriyaki stir fried vegetables
- Roasted vegetable lasagna
- Butternut and beetroot roasted with and topped with crumbed goat's cheese
- Roasted root vegetable stew
- Spinach and ricotta cheese cannelloni with creamy cheese sauce

SELECTION OF STARCHES

- White basmati rice
- Risotto rice cooked with parmesan cheese
- Savoury fried rice
- Soft butter polenta with sweet corn kernels
- Penne pasta tossed with basil pesto and olive oil
- Samp and beans
- Roasted potatoes
- Pommes lyonnaise (pan-fried potato with onion and parsley)
- Pommes dauphinoise (potato slices set with cream and parmesan cheese)
- Traditional mash potato with caramelized onion and roasted garlic
- Potato wedges
- Garlic herb roasted baby potato



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FUNCTIONS - CARVERY AND BUFFET MENUS OPTIONS

HOT DESSERTS

- Baked apple pudding with vanilla custard
- Sticky toffee pudding with vanilla custard
- Traditional bread and butter pudding with vanilla crème anglaise
- Traditional malva pudding and Amarula flavored anglaise
- Traditional banana pudding and vanilla crème anglaise
- Baked brownie and vanilla crème anglaise
- Cinnamon apple crumble with vanilla custard
- Baked ginger pudding with cinnamon ice cream

TARTLETS

- Vanilla and chocolate baked cheese cake
- American style baked cheese cake
- Caramel éclairs
- Pecan nut fudge tartlets
- Fresh berry tartlet
- Walnut and chocolate brownie
- Coconut lamingtons
- Apricot and frangipani tarts
- Fresh fruit tartlets and apricot flan gel
- Apple strudel and vanilla crème anglaise
- Traditional Italian tiramisu
- Baked apple rose tart
- Black cherry and berry tart



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FUNCTIONS - BITE-SIZED APPETIZERS

All bite-sized appetizers will be individually plated or packaged.

THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 10 PAX AND MORE

VEGETARIAN/VEGAN

R35 per item per person

- Mozzarella and plum tomato with basil pesto skewer
- Goat's cheese and roast vegetable tartlet with sun-dried tomato pesto
- Preserved green fig and brie on a seed loaf crouton
- Roasted butternut and hummus bruschetta with sprouts
- Grilled zucchini and cream cheese roulade with sun-dried tomato pesto and pine nuts
- Forest mushroom and gruyère tartlet
- Spinach and feta spanakopita
- Asian style vegetable rice wrap with sweet chili and coriander
- Beetroot and goats cheese bruschetta with orange zest and garden thyme
- Mini margherita pizza
- Mini vegetable frittata
- Smashed avo on toast with rocket and a dash of lemon and black pepper
- Vegetable springroll with soya sauce
- Marinated artichokes and ricotta on a garlic bruschetta
- Chickpea and lentil burger slider



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FUNCTIONS - BITE-SIZED APPETIZERS

FISH/CHICKEN

R50 per item per person

- Smoked chicken bruschetta with a pineapple chutney
- Chicken burger slider
- Buttermilk marinated BBQ chicken wings
- Thai chicken satay with peanut sauce
- Chicken liver pâté with crispy bread and cranberry jelly
- Cucumber and shrimp shot with a bloody Mary sauce
- Tempura prawn with sweet chilli dip
- Calamari and chorizo sausage on mini bamboo skewer
- Pan fried prawns tail on a skewer with teriyaki sauce
- Smoked salmon mini quiche tartlet with spring onion
- Mini Thai fishcakes with teriyaki glaze



MEATY

R50 per item per person

- Roast beef bruschetta with horseradish
- Meaty beef samosa with chutney
- Beef carpaccio with balsamic reduction with parmesan shavings
- Asian sticky beef with sesame and bamboo shoots
- Beef burger slider
- Traditional Cape Malay bobotie with apricot chutney
- Chargrilled steak on a stick with BBQ glaze
- Italian salami bruschetta with black olive tapenade
- Mini pork sausage wrapped in bacon with an apricot glaze
- Parma ham and melon skewer
- Mini meaty pizza with salami, bacon and ham
- Mini lamb kebab with apricot
- Moroccan spiced lamb kofta with tzatziki
- Lamb burger slider with grilled eggplant and feta



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FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

KAROO TO COAST

R375 per person

SALADS (SELECT 2)

- Greek salad
- Potato salad
- Roast veg salad
- Coleslaw
- Beetroot salad
- Carrot and pineapple salad

GARLIC BREAD OR TRADITIONAL "BRAAIBROODJIE" (SELECT 1)

STARCH (SELECT 1)

- Pap and chakalaka
- Samp and beans
- Garlic and rosemary baby potatoes
- Savoury rice

BRAAI ITEMS (SELECT 2)

- Lemon, garlic and herbed chicken thighs
- Linefish with lemon butter sauce
- Fancourt boerewors
- Minute steak with mushroom sauce
- Karoo lamb chop

DESSERT (SELECT 1)

- Malva pudding & custard
- Sticky toffee pudding

GOLFERS BRAAI

R330 per person

- Greek salad
- Traditional "braaibroodjie "
- Corn on the cob
- Pap and sauce
- Fancourt boerewors
- Chicken thighs
- BBQ steak with mushroom sauce
- Bite sized desserts : koeksisters & milkarts

THE BELOW MENU OPTIONS ARE APPLICABLE
TO GROUPS OF 40 PAX AND MORE

SPIT BRAAI

R360 per person

- Greek salad
- Traditional "braaibroodjie"
- Brinjal and tomato bake
- Creamed spinach with crumbled feta
- Baby potatoes, garlic cloves and mushrooms cooked in the lamb drippings
- Whole Karoo lamb on the spit with a lemon, rosemary and olive oil basting

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FUNCTIONS - SOUTH AFRICAN BRAAI MENUS ADD ONS

ADD ON BRAAI ITEMS

(R85 per person additional charge)

- Butterflied leg of karoo lamb
- Venison potjie with root vegetables and port wine
- Venison sosaties with onions and peppers
- Peri peri chicken leg thighs
- Vegetable potjie with tomato and garden herbs
- Vegetable skewers with zucchini, red onion, peppers and mushrooms

ADD ON BRAAI SIDES

(R55 per person additional charge)

- Brinjal and tomato bake
- Creamed spinach with crumbled feta
- Roast vegetable salad with garden thyme, balsamic vinegar, olive oil and parmesan shavings
- Cinnamon baked butternut
- Broccoli salad with crisped bacon bits, toasted almonds and vinaigrette
- Waldorf salad with celery, apple, orange segments, walnuts and mayonnaise
- Chickpea, pineapple and peppadew salad with rocket leaves
- Roasted butternut and feta salad with toasted pumpkin seeds and olive oil, served cold
- Potato bake

ADD ON DESSERTS

(R55 per person additional charge)

- Caramel éclairs with vanilla cream filling
- Fresh fruit salad with locally farmed strawberries
- Traditional milktart
- Brandy pudding with vanilla anglaise
- Traditional malva pudding with vanilla crème anglaise
- Amarula flavoured chocolate mousse bowl
- Koeksisters
- Lemon meringue





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THEMED EVENTS - FOOD AROUND THE WORLD

THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 35 PAX AND MORE

1 STATION	R335 per person per station
2 STATIONS	R595 per person per station
3 STATION	R845 per person per station
4 STATIONS	R995 per person per station

ASIAN STATION

- Salad Bar : with thin sliced vegetables, bean sprouts, blanched broccoli, toasted cashew nuts
- Assorted lettuce
- Asian chicken salad
- Vegetable and noodle salad

DRESSINGS

- Ginger dressing, chilli dressing, teriyaki dressing
- Chicken and vegetable spring roll

HOT SELECTION:

Live cooking stirfry:

- Shaved chicken or shaved beef, prawn
- Vegetable Julienne
eg: pak choi, mushrooms, mange tout, carrots and red onion
- Egg noodle
- Oyster Sauce, teriyaki, or chilli

DESSERT

- Coconut rice pudding with almonds
- Gulab Jamun (syrupy honey turmeric dumplings)
- Chai panna cotta



THEMED EVENTS - FOOD AROUND THE WORLD

SOUTH AFRICAN STATION

- Roosterbroodjie " with smoked snoek pate, herbed butter
- Salad Bar : assorted lettuce, roast beetroot, roast pumpkin, cucumber, marinated olives, seeds, roast nuts, herbed feta, croutons,

DRESSINGS

- Balsamic, honey mustard, blue cheese dressing, herb dressing
- Biltong and baby spinach salad with shaved carrots, cucumber and croutons
- Potato egg salad
- Curried three bean salad
- Live BBQ
- Sticky pork loin riblets
- Boerewors
- Free range chicken
- Whole baked linefish
- Spicy pap tert with, layered with chakalaka, mushrooms, bacon and chilli
- Chargrilled mealies, with pepper butter

DESSERT

- Traditional malva pudding with vanilla custard
- Milk tartlets.
- Fruit skewers with minted syrup

FRENCH STATION

- French onion soup with gruyere toasties
- Tuna nicoise salad
- Duck liver pate, French baguette
- Beef bourguignon
- Chicken fricassee
- Fish a la meuniere
- Baked ratatouille

DESSERT

- Crème brulee
- Macaroons
- Apple tarte tatin



THEMED EVENTS

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THEMED EVENTS - FOOD AROUND THE WORLD

ITALIAN STATION

- Focaccia with garlic, chilli, olive oil
- Antipasti board with chargrilled aubergine, baby marrow, artichokes, tomato confit & pickled mushroom, homesmoked olives
- Heirloom tomato, pickled garlic, parmesan and rocket on bruschetta
- Beef carpaccio with fried capers
- Pear segments with gorgonzola , prosciutto , leaves

PASTA STATION

CHOOSE YOUR PASTA:

- Penne, linguini and tagliatelle, creamy risotto, gnocchi

SAUCES

- Mushroom spinach sauce, napolitana, arabiatta, bolognaise
- Oxtail ragout
- Slow braised beef lasagna
- Pollo arrosto, roasted baby chicken with garlic, lemon, herbs and white wine
- Pesce al piccata - baked linefish with caper lemon butter sauce

DESSERT

- Traditional tiramisu
- Vanilla pannacotta
- Lemon tart

MEXICAN STATION

- Beef empenanda
- Grilled chicken fajita
- Carnitas - Mexican slow cooked pulled pork
- Taco's
- Guacamole
- Salsa
- Chilli corn salsa
- Shredded cheese
- Hot sauce
- Sliced jalapeno
- Sour cream
- Grilled corn

DESSERT

- Churros with chocolate dipping and cinnamon sugar
- Mexican chocolate cake
- Tres leches cake



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THEMED EVENTS - FOOD AROUND THE WORLD

AMERICAN STATION

- Coleslaw
- Collard green salad
- Southern potato salad
- Corn pot bread
- Sweet potato pie
- Classic pot roast

BUILD YOUR OWN BURGER

- Chicken, beef or vegetarian
- Crispy onion rings
- Steakhouse fries
- Lettuce, tomato and gherkins
- Cheese sauce or forest mushroom sauce
- Southern fried chicken
- BBQ Ribs

DESSERT

- Peach cobbler
- Nutty ice cream
- Pecan pie

THEMED EVENTS

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THEMED EVENTS - AROUND THE WORLD (BITE-SIZE)



THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 35 PAX AND MORE

R 170 per person per station

ENGLISH

- Fish tempura with tartare sauce
- Steakhouse chips
- Roast beef with Yorkshire pudding, jus

DESSERT

- Millionaire shortbread

ITALIAN

- Mini pizza
- Antipasti salad in a jar
- Peach and Gorgonzola bruschetta
- Mini lasagne

DESSERT

- Tiramisu



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THEMED EVENTS - AROUND THE WORLD (BITE-SIZE)

AMERICAN

- Mini beef burger slider, mini chickpea and lentil burger slider
- Grilled corn on cob
- Comdogs or mini hotdogs with mustard and ketchup

DESSERT

- Doughnuts

MEXICAN

- Mini taco's with salsa, guacamole, jalapeño, grated cheddar
- Burrito's
- Beef empenada

DESSERT

- Stuffed chocolate churros

SOUTH AFRICA

- Pork riblets
- BBQ chicken wing
- Mini bunny chows
- Corn pot bread

DESSERT

- Mini Koeksisters and milk tart duo

FRENCH

- French onion soup with Gruyere croute
- Filled baguettes
- Mini tuna niçoise
- French mustard chicken

DESSERT

- Crème brûlée with macarons

GREEK

- Mini greek pasta salad
- Chicken souvlaki
- Spanakopita
- Lamb pita pockets with tzatziki

DESSERT

- Baklava cigars


JAPANESE

***Please note Japanese station available at an additional cost**

- Variety of sushi
- Asian noodle stir fry bar : Choice of chicken, beef or prawn, vegetables, ginger, chillies, soya and teriyaki sauce
- Sticky pork belly bites

DESSERT

- Chinese nougat



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THEMED EVENTS - FANCOURT'S AMAZING PICNIC EXPERIENCE

The chef's picnic baskets contain a homemade rustic baguette with a variety of delicious dips, marinated artichokes and grilled vegetables, marinated prawns and pickled seafood vinaigrette. A delectable selection of charcuterie and local South African cheese with all its trimmings. Savory and sweet treats just to complete your outdoor treat and so much more.

Pre order within 48 hours and let us spoil you and your loved one or friends and families.

Baskets are designed for 2 people R695
R450 will be charged for deposit on basket and containers

IN THE BASKET...

- 1x Assorted charcuterie with mix pickles
- 1x Selected South African local cheese, brie, camembert and Boerenkaas, preserved fig and crackers
- 1x Marinated seafood salad with extra virgin olive oil with fresh herbs
- 1x Artichokes and olives with grilled vegetables and feta cheese
- 1x Goats cheese, zucchini and cherry tomato phyllo pastry tart
- 1x Hummus
- 1x Tzatziki
- 1x Cajun spiced sundried tomato and cream cheese pâté
- 1x Sour dough rustic baguette
- 1x Beef biltong
- 1x Salted nuts
- 1x Fresh fruit salad
- 2x Pastry chef's selection of mini desserts
- 1x Fancourt surprise
- 2x Fruit juices – mini packs
- 1x 1litre water – sparkling/ still

Fancourt bottle wine - choose from the wine list at additional charge