



30TH
ANNIVERSARY

FANCOURT
— SOUTH AFRICA —

30 years of quintessential hospitality

FOODBOOK



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DETAILS



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.



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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

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BANQUETING

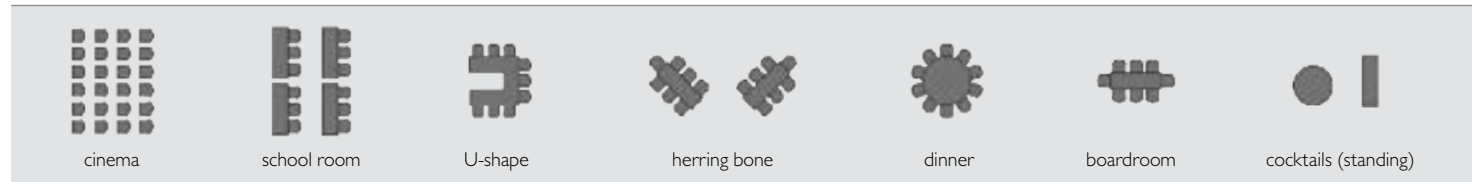
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The conference facilities are equipped with audio-visual equipment and offer full business services including video conferencing and an on-site technician to assist with technical set up.

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



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



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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



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



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





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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



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

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





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

BANQUETING
VENUES
FUNCTIONS
THEMED EVENTS



CONTENTS

MEET THE TEAM

BANQUETING



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

BANQUETING
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FUNCTIONS

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





BANQUETING
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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

BANQUETING
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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

BANQUETING
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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





BANQUETING
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THEMED EVENTS

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



BANQUETING
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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



BANQUETING
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THEMED EVENTS

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 ribslets
- BBQ chicken wing
- Mini bunny chows
- Corn pot bread

DESSERT

- Mini Koeksisters and milktart duo

FRENCH

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

DESSERT

- Crème brûlée with macaroons

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





BANQUETING

VENUES

FUNCTIONS

THEMED EVENTS

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



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MEET THE TEAM

BANQUETING



BANQUET BAR MENU

MINERALS

Verve, Mineral Water (500ml)	R28
Verve, Mineral Water (750ml)	R38
Grapetiser and Appletisers	R34
Coca-Cola (330ml)	R28
Tomato Cocktail	R35
Coca-Cola (200ml) Mixers	R26
Fitch and Leeds (200ml) Mixers	R26
Red Bull	R55
Fuze Ice Tea Lemon	R32
Fuze Ice Tea Peach	R32

BARISTA'S SELECTION OF ARTISAN COFFEES

Cappuccino	R32
Café Latte	R27
Café Mocha	R27
Macchiato (Espresso shot, foam)	R27
Americano	R26
Espresso	R22
Double Espresso	R30
Hot Chocolate	R35

DIGESTIF

Underburg	R55
Jagermeister	R31
Sambucca White	R20
Sambucca Black	R20

GRAPPA

Bottega, Tardivo (Aged Grappa)	R45
Bottega Grappa White Choc	R45
Bottega, Bianca Alexander	R30
Bottega, Moscato	R35

LIQUEURS

Cointreau	R42
Disaronno Amaretto	R33
Frangelico	R32
Kahlua	R28
Southern Comfort	R27
Cape Velvet	R22
Amarula Cream	R22
Nachtmuzik	R20

APERITIF

Campari	R60
Pimms No. 1	R28
Pernod	R45
Martini Dry	R26
Martini Rosso	R24
Martini Bianco	R24
Martini Rosato	R24

SHERRY

Monis Full Cream	R25
Monis Medium Cream	R25
Monis Pale Dry	R25





BEVERAGES
BAR
WINE

BANQUET BAR MENU

TEQUILA

Patron Anejo	R82
Patron Reposado	R67
Patron XO Cafe	R40
Jose Cuervo Gold Tequila	R30
Olmega Tequila (Blanco)	R28
Olmega Reposado	R27

GIN

Hendricks	R50
Tanqueray 10 (T10)	R49
Tanqueray	R38
Bombay Sapphire	R36
Inverroche Classic	R34
Inverroche Verdant	R34
Inverroche Amber	R34
Gordons Gin	R22

VODKA

Ciroc	R52
Grey Goose Vodka	R58
Absolut	R29
Smirnoff Vodka	R20

SPIRIT COOLER

Smirnoff Spin	R38
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RUM

Captain Morgan Spice Gold	R25
Red Heart	R25
Bacardi Superior White	R25

CUBA

Havana Club Anejo Reserve	R32
Havana Club Anejo Blanco	R20
Havana Club Anejo Especial	R25

CIDERS

Savannah Dry	R42
Savannah Light	R42
Hunters Gold	R40
Hunters Dry	R40

BEERS

Amstel	R31
Peroni	R50
Castle Light	R31
Castle	R28
Windhoek Lager	R33
Windhoek Light	R33
Windhoek Draught	R40
Hansa Pilsner	R28
Black Label	R28
Heineken	R35
Guinness	R46



BAR

BEVERAGES

BAR

WINE

BANQUET BAR MENU

SOUTH AFRICAN WHISKEY

Bain's Cape Mountain Whiskey R35

BLENDED SCOTCH

Johnnie Walker Blue R275

Johnnie Walker Black 12 Year Old R54

Johnnie Walker Red R28

Famous Grouse R40

Bell's Special Reserve R35

Bells R33

J & B R25

BLENDED IRISH

Jameson Irish 12 Yr R52

Jameson Irish R40

TENNESEE WHISKEY

Gentleman Jack R44

Jack Daniel's R42

BRANDY

Van Ryn's 10 Yr R40

Klipdrift Gold R40

Klipdrift Premium R28

Klipdrift R22

KWW 10 Yr R38

KWW 5 Yr R25

Richelieu R24





BEVERAGES

BAR

WINE

WINES

BANQUET WINELIST

WINES BY THE GLASS (175MM)

L'ormarins, Brut NV	R80
Lormarins, Brut Rosé NV	R80
Tokara, Chardonnay 2020	R70
Haute Cabrière, Chardonnay/Pinot Noir 2020	R65
Waterford, Pecan Stream, Sauvignon Blanc 2020	R60
Buitenverwachting, Sauvignon Blanc 2021	R65
Anthonij Rupert, Pinot Grigio 2020	R50
Jordan, Chameleon White Blend 2020	R50
Waterford, Rose Mary 2020	R70
Jordan, Chameleon, Rosé 2020	R50
Rustenberg, Rm Nicholson, Red Blend 2020	R75
Hartenberg, Doorkeeper, Shiraz 2019	R70
Warwick, First Lady, Cabernet Sauvignon 2019	R70
Waterford, Pecan Stream, Pebble Hill 2020	R60
Anthonij Rupert, Sangiovese 2019	R70
Jordan, Chameleon, Red Blend 2018	R60
Paul Cluver Riesling Noble Late Harvest 2017	R75
Waterford, Family Reserve NV	R75
De Krans, Cape Ruby Port NV	R50
Allesverloren 2012	R50

WINES BY THE GLASS (175MM)

Ernie Els, The Big Easy Red 2018	R415
The Goose, Cabernet Sauvignon 2017	R295
Ernie Els, The Big Easy White 2021	R245

METHODE CAP CLASSIQUE (MCC)

Graham Beck, Brut NV	R395
L'ormarins, Brut Classique	R315

MCC ROSÉ

Graham Beck, Brut Rosé	R395
Lormarins, Brut Rosé	R315

CHAMPAGNE

Moët & Chandon, Brut	R1750
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CHAMPAGNE ROSÉ

Moët & Chandon, Brut Rosé	R1795
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WHITE WINES

SAUVIGNON BLANC

Jordan, Barrel Fermented 2020	R335
Waterford, Elgin 2019	R310
Buitenverwachting 2021	R295
Waterford Pecan Stream 2020	R225

CHARDONNAY

Waterford Estate 2018	R605
Mulderbosch 2020	R495
Jordan 2020	R295
Tokara 2020	R260

CHENIN BLANC

Ken Forrester, Reserve 2019	R320
Mulderbosch 2020	R255
Cederberg 2021	R230

WHITE BLENDS

Haute Cabrière, Chardonnay/Pinot Noir 2018	R245
Jordan, Chameleon, White 2020	R185

PINOT GRIGIO

Terra Del Capo/Pinot Grigio 2020	R195
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MEET THE TEAM

BANQUETING



BANQUET WINELIST

RED WINE CAPE BLENDS

Rupert & Rothchild, Classique 2018	R465
Kanonkop, Kadette 2018	R295
Beyerskloof, Synergy 2019	R285

BORDEAUX BLENDS

Anthonij Rupert, Optima 2017	R475
Rustenberg, John X Merriman 2019	R465
Jordan, Chameleon 2019	R245
Jordan, Chameleon 2020	R240

CABERNET/SHIRAZ BLENDS

Thelema, Mountain Red 2017	R225
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SANGIOVESE

Terra Del Cappo 2020	R295
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CABERNET SAUVIGNON

Rainbow Ends 2014	R430
Springfield, Whole Berry 2018	R375
Warwick, First Lady 2019	R265

MERLOT

Jordan, Black Magic 2018	R440
De Grendal 2016	R375

SHIRAZ/SYRAH

Jordan The Prospector 2018	R435
Hartenberg, The Doorkeeper 2019	R265

PINOTAGE

Beyerskloof, Reserve 2018	R390
Middelvlei 2019	R345
Kanonkop, Kadette 2019	R270

PINOT NOIR

Thelema, Sutherland 2019	R360
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DESSERT & FORTIFIED WINES

Paul Cluver Riesling Elgin Nlh 2017	R595
Waterford, Family Reserve Heatherleigh (375ml)	R375

DESSERT & FORTIFIED WINES

KWV Cape Tawny	R295
De Krans, Cape Ruby, Port (750ml)	R350
De Krans, Pink Port (750ml)	R270

ROSÉ AND BLUSH WINES

Waterford, The Rosemary 2020	R270
Marianne Rosé 2019	R260
Jordan, Chameleon, Rosé 2020	R195





ON THE GO
BEVERAGE
STATION
PADKOS

ON THE GO - FAREWELL HOT BEVERAGE STATION

FROM 10 PAX - OPTIONAL
(please pre-book 48hrs in advance)

HOT BEVERAGE STATION
(R60 per person additional charge)

Selection of tea's
House brewed filter coffee
Hot chocolate
Homemade Muffins





PADKOS

ON THE GO
BEVERAGE
STATION
PADKOS

PADKOS - LUNCH BOX MENUS

These boxes are designed for clients that are going off site on excursions and tours for them to take along.

LUNCH BOX 1 - VEGETARIAN

R120 per person

- Roast Mediterranean vegetable frittata
- Cheese and biscuits
- Packet of crisps
- Chocolate bar
- Fruit juice portion
- Whole fruit
- Cutlery pack

LUNCH BOX 2

R130 per person

- Baguette with crisp lettuce, Parma ham, provolone cheese artichokes sundried tomato mayonnaise
- Roast Mediterranean vegetable quiche
- Cheese and biscuits
- Packet of crisps
- Chocolate bar
- Fruit juice portion
- Whole fruit
- Cutlery pack



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**ON THE GO
BEVERAGE
STATION
PADKOS**

PADKOS - LUNCH BOX MENUS

LUNCH BOX 3

R130 per person

Tortilla wrap rolled with mozzarella cheese, smoked chicken, basil pesto and fresh rocket

Spanakopita

Cheese and biscuit portion

Packet of crisps

Chocolate bar

Fruit juice portion

Whole fruit

Cutlery pack

LUNCH BOX 4

R150 per person

Fresh baked croissant with cream cheese and smoked salmon

Bacon and egg muffin

Mixed nuts

Packet crisps

Chocolate bar

Fruit juice portion

Whole fruit

Fruit salad

Cutlery pack



LUNCH BOX 5

R170 per person

Ciabatta layered with Italian salami smoke mozzarella and mix pickled

Roast chicken and garlic mayonnaise wraps

Scotch egg

Homemade biltong

Chocolate bar

Fruit juice portion

Whole fruit

Fruit salad

Pastry chef's choice of dessert

Cutlery pack



DINING TERMS

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

DINING AT FANCOURT

At Fancourt the appreciation of good food and wine is regarded almost as highly as the game of golf. As such, the estate's three restaurants each caters to a different occasion, from relaxed family suppers to more bespoke experiences with fine wines to match.

Reservations for dinner are essential. Dial extension 9 for reservations or the restaurants may be contacted directly after 15:00.

MONET'S:

Breakfast: 07:00 to 11:00 Daily
Lunch/Light Meals: 11:00 to 17:00 Daily
La Cantina menu served: 18:00 to 23:00 Daily
Kitchen closes: 22:00
Reservations: 20539
Dress Code: Casual, golf attire welcome, no bare feet or swimming costume

THE CLUB LOUNGE:

Hotel Guests Breakfast: 06:30 to 11:00 Daily
Lunch/Dinner: 11:00 to 24:00 Daily
Kitchen closes: 22:00
Reservations: 20543
Dress Code: Casual, golf attire welcome, no bare feet or swimming costume

Service Charge is not included. Prices are inclusive of VAT at 15%.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES PLEASE INFORM YOUR WAITER



Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

LA CANTINA

LA CANTINA

First we eat, then we do everything else" – this Italian mantra is embodied in Fancourt's La Cantina. Serving modern yet healthy Italian cuisine flavoured with all the warmth of Mediterranean hospitality, La Cantina offers casual and carefree dining. **Closed for renovations.**

Please Note:

La Cantina Hotel Guest Breakfast menu is served in The Club Lounge from 06:30 - 11:00 and La Cantina Dinner menu is served in Monet's from 18:00.

la cantina

MODERN HEALTHY ITALIAN



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

LA CANTINA

HOTEL GUEST BREAKFAST MENU 06:30 - 11:00

FROM THE ORCHARD (V, VO)

Please enquire about our daily seasonal squeezed fruit and vegetable juices

BAKER'S BASKET (G)

Croissant, Danish pastry and muffin

*Please note toast is served on request and Gluten free bread available

SLICED FRUIT PLATTER (V, VO)

A selection of seasonal fruits and berries

GREEK YOGHURT AND BERRY JAR (V)

Locally farmed berries

CHARCUTERIE BOARD (V)

Mustard, olives, pickled onions

SMOKED FISH PLATE

Capers, cream cheese and pickles

MINI LOCAL CHEESE PLATE (V)

Preserved figs and crackers

WARM OATS (V)

Oats cooked in coconut milk, cinnamon, sliced bananas and honey

CLASSIC BIRCHER MUESLI (V)

Plain yoghurt, sliced apple, nuts and honey

FRESH WAFFLE, FLAPJACKS OR PANCAKES (V)

Your choice of honey, maple syrup or Nutella with strawberries and Chantilly cream

FANCOURT OMELETTE (P)

Omelette filled with cheddar, bacon, mushrooms topped with fresh avocado, basil pesto and served with sautéed potato and confit cherry tomatoes

CREATE YOUR OWN 3 EGG OMELETTE WITH A

CHOICE OF FILLINGS FROM:

Cheddar cheese, bacon, ham, mushroom, onion, tomato, peppers, smoked salmon



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

LA CANTINA

HOTEL GUEST BREAKFAST MENU 06:30 - 11:00

LAVAZZA COFFEE SELECTION

ESPRESSO

Short fragrant coffee with a thick golden crema.

DOUBLE ESPRESSO

Long fragrant coffee with a thick golden crema.

CAPPUCCINO

Layers of espresso, steamed milk and milk foam.

CAFÉ LATTE

An espresso topped with steamed milk and a touch of milk foam.

CAFÉ AMERICANO

A shot of espresso with hot water.

CAFÉ MOCHA

One regular espresso with hot chocolate topped with milk foam.

RONNEFELDT TEA SELECTION

Don't forget to ask you waitron about our delicious Ronnefeldt tea selection.

Or dare to try our delicious Red cappuccino? Rich and luxurious, with lashings of honey and sprinkles of cinnamon, it's almost too good to be true.



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

LA CANTINA

LA CANTINA DINNER MENU

ANTIPASTI / STARTERS

BURRATA (V, N) • R168

Fresh soft centred mozzarella cheese served with cherry tomato confit, basil pesto and balsamic glaze

ADD PARMA HAM (P) R48

CARPACCIO DI MANZO (G) • R160

Thinly sliced organic raw beef fillet, wild rocket, caper berries, extra virgin olive oil and shaved parmesan cheese

CALAMARI FRITTI • R145

Delicious deep fried Patagonia calamari served with aioli and micro herbs

INSALATA MISTA LA CANTINA (V, VO, G) • R95

Mixed greens, cherry tomatoes, cucumber, parmesan shavings and balsamic dressing

MINISTRONE DI VERDURE (V, VO, G) • R95

A blend of seasonal chunky vegetable soup served with ciabatta bread

All dishes are prepared in a Halaal conscious manner using only the finest certified ingredients

(G) Gluten Free Option, (N) Contains Nuts,
(P) Contains Pork, (V) Vegetarian, (VO) Vegan Option



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

LA CANTINA

LA CANTINA DINNER MENU

PRIMI *Gluten free pasta available on request

PENNE OR SPAGHETTI WITH A CHOICE OF:

SCOGLIO R210

Seafood medley, garlic, white wine, fresh chili and fresh parsley

AL RAGU R185

Homemade bolognese sauce

GENOVESE (V, N) R170

Basil pesto and Parmigiano

ALFREDO (P) R165

Ham, mushroom, fresh cream and Parmigiano

ARRABIATA (V) R125

Tomato, basil and fresh chili

AGLIO AND OLIO (V) R115

Garlic, fresh chili and Parmigiano

LASAGNA AL FORNO R175

Homemade beef lasagne, slow cooked bolognese with red wine, mozzarella, béchamel sauce and Parmigiano

GNOCCHI WITH A CHOICE OF:

AL RAGU R185

Homemade bolognese sauce

AL GORGONZOLA (V) R175

Creamy gorgonzola sauce and Parmigiano



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MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

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LA CANTINA

LA CANTINA DINNER MENU

SECONDI

*All mains are served with one side of your choice

STINCO D'AGNELLO (500G) R295

Slow braised lamb shank in a hearty napoletana sauce and red wine

FILETTO DI MANZO (200G) R275

Grilled beef fillet topped with a bone marrow butter and grilled plum tomato

SALTINBOCCA ALLA ROMANA (P) R275

Beef escalope topped with sage and Parma ham

PESCE DEL GIORNO AL FORNO R220

Grilled line fish topped with capers, lemon butter sauce and fresh parsley

PETTI DI POLLO ALLA PARMIGIANA R175

Crumbed chicken breast supreme with grilled eggplant, napoletana, mozzarella and Parmigiano

CONTORNI / SIDE DISHES

SIDE DISHES (PER ADDITIONAL) R45

- Rustic cut chips
- Rosemary and garlic potato wedges
- Italian sautéed vegetables
- Green side salade



SAUCES (PER ADDITIONAL) R45

*All sauces are made the traditional way with time and passion

- Creamy mushroom
- Flamed green peppercorn cream
- Red wine and bone marrow



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MEET THE TEAM

BANQUETING

Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

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LA CANTINA

LA CANTINA DINNER MENU

PIZZE / PIZZA

*Vegan cheese and gluten free base options available on request

FRUTTI DI MARE •

Mozzarella, tomato, prawns, mussels, calamari, garlic, chili and oregano

R175

QUATTRO STAGIONI (P)

Mozzarella, tomato, artichokes, ham, olives, mushrooms and oregano

R175

PIZZA AMERICANA (P)

Mozzarella, tomato, chorizo sausage, salami and onions

R175

PIZZA PRIMAVERA (P)

Mozzarella, tomato, bacon, spinach, feta and avocado

R165

PIZZA LA CANTINA (V) •

Mozzarella, tomato, caramelized onion, Brie cheese, rocket and roasted sesame seeds

R155

PROSCIUTTO COTTO E FUNGHI (P)

Mozzarella, tomato, ham, mushrooms and oregano

R150

MARGHERITA (V, VO) •

Mozzarella, tomato and oregano

R105

FOCACCIA (V, VO) •

Garlic, olive oil, feta and oregano

R95

EXTRA TOPPINGS

Pancetta | prawns | tuna | Parma ham

R48

Bolognese | salami | bacon | chicken | calamari | ham | mussels | avocado

R45

Mushrooms | olives | bananas | artichokes | peppadews | pineapple | feta cheese | peppers | onions | rocket

R35



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Seating Capacity
120 Guests

Starting Price per
Guest: À la carte

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LA CANTINA

LA CANTINA DINNER MENU

DOLCE / DESSERT

AFFOGATO LA CANTINA

R105

Vanilla ice cream drowned in espresso coffee
and Italian amaretto liqueur

TIRAMISU

R95

Coffee and brandy drenched finger biscuits
layered with mascarpone cheese and cocoa

GELATO (Per Scoop) •

R55

Artisan home made ice cream



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
Inside - 40 Guests
Terrace- 28 Guests
Pergola - 24 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

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CLUB LOUNGE

MONET'S

MONET'S

"The richness I achieve comes from nature, the source of my inspiration." - Claude Monet

Monet's restaurant and deli is Fancourt's latest trending sensation offering a café bistro atmosphere overlooking the rolling greens of the Outeniqua golf course with beautiful Outeniqua mountains as the backdrop. From coffee to bubbly with plenty of choices in-between, the menu boasts both local and seasonal artisan cuisine. The outdoor pergola is perfect to celebrate any special occasion and we look forward to Monet's becoming a regular local spot for friends and business.

Monet's



CONTENTS

MEET THE TEAM

BANQUETING

MONET'S MENU - PETIT DÉJEUNER / BREAKFAST MENU 07:00 - 11:00

HEALTHY START

SMOOTHIE BOWL (V,N) .

R105

Please see smoothies for flavour options

BIRCHER MUESLI (V,N) .

R115

Oats with cinnamon, apple, nuts and crème fraîche, sweetened with Eucalyptus honey

YOGHURT, FRUIT & GRANOLA (V,N) .

R105

Thick farm yoghurt, local berries, seasonal fruits, Eucalyptus honey and roast granola

BREAKFAST SALAD (G,P,N)

R115

Grilled lettuce wedges, poached egg, crispy bacon, roasted tomato and hummus dressing

BOULANGERIE

From our baker Jackson's oven.

Gluten free and rye bread available

AVOCADO TOAST (VO) .

R95

Toasted ciabatta with smashed avocado and extra virgin olive oil drizzle

CROQUE TOMATE (V) .

R105

Artisan bread, béchamel sauce, mustard, mozzarella cheese, fresh tomato, rocket and basil pesto spread

CROQUE MONSIEUR (P)

R85

Artisan bread, béchamel sauce, mustard, Gypsy ham and Emmental cheese

SAVOURY BEEF MINCE BAGUETTE

R95

Toasted French baguette with savoury ground beef and topped with creamy cheese

BACON & SCRAMBLED EGG CROISSANT (P)

R90

Crispy open croissant with bacon and scrambled egg



SWEET BREAKFAST

FRENCH CANADIAN FLAPJACKS (P)

R115

Maple flavoured syrup, streaky bacon, flapjacks, butter grilled banana

CLASSIC FRENCH TOAST (V) .

R105

Classic thick slice brioche French toast with homemade blueberry jam and mascarpone

All dishes are prepared in a Halaal conscious manner using only the finest certified ingredients

(G) Gluten Free Option, (N) Contains Nuts,
(P) Contains Pork, (V) Vegetarian, (VO) Vegan Option

RESTAURANTS

LA CANTINA

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MONET'S



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MONET'S

MONET'S MENU - PETIT DÉJEUNER / BREAKFAST MENU 07:00 - 11:00

BREAKFAST FAVOURITES

FARMHOUSE BREAKFAST (P)

Eggs cooked to order, boerewors chipolata, bacon, grilled tomato, sautéed mushroom, potato rosti and baked beans

SMOKED SALMON ROSTI (G).

Sweet potato rosti topped with local smoked salmon trout, herbed cream cheese and a tomato coriander salsa

GOLFER'S BREAKFAST (P)

Two eggs any style, streaky bacon, grilled tomato, mushrooms, Fancourt beef sausage and toast

FRENCH OMELETTE (V) .

Three egg omelette filled with Gruyère cheese, caramelised onions and parsley

VEGETARIAN OPEN OMELETTE (V) .

Vegetarian open omelette with sautéed mushrooms, Gruyère cheese, cocktail tomatoes and fresh garden herbs

EGGS BENEDICT (V) .

Two poached eggs, English muffin, hollandaise sauce, choice of:

Gypsy ham (P)

Bacon (P)

Smoked salmon trout .

Mushroom (VO) .

Wilted Spinach (VO) .

VEGAN PIPERADE (G,V,VO) .

Roasted red pepper, onion and tomato compote, poached eggs, garlic bread

R135

R118

R115

R115

R110

R120

R125

R145

R120

R120

R95

SMOOTHIES

Mango, coconut, pineapple, banana (VO) .

R65

Minted berry and apple crush (VO) .

R65

Peanut butter and banana (VO) .

R65

Chocolate and avocado (VO) .

R70

SQUEEZED FRESH JUICES

Freshly squeezed Gamtoos valley orange juice .

R70

Locally farmed pomegranate juice (VO) .

R65

Langkloof cloudy apple and spinach juice (VO) .

R65



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MONET'S MENU DÉJEUNER / LUNCH MENU FROM 11:00

LIGHT MEALS

COUNTRY BOARD

R145

Soft French cheese, roasted onion, marinated olives, hummus, duck paté, French saucisson sausage, grapes and a crispy baguette

DUCK COUNTRY SPREAD

R120

Confit duck country paté served with crispy baguette and kumquat preserve

FRENCH ONION SOUP (V) .

R85

Traditional French onion soup served with melted Emmental cheese croûtes

COUNTRY SALAD BOWL (V) .

R115

Rocket, avocado, cherry tomatoes, cucumber, beansprouts, roast peppers, feta cheese and crunchy herbed croutons in a French vinaigrette

Add roast chicken

R55

Add grilled beef strips

R60

Add local smoked salmon trout

R70

AVOCADO & BEETROOT SALAD (V, N)

R125

Charred beetroots, avocado, red onion, herb shoots with a feta dressing and honey roasted walnuts

QUICHE LORRAINE (P)

R120

Bacon, Gruyère cheese, caramelized onion and garden salad

ROASTED VEGETABLE QUICHE (V) .

R110

Goats cheese, sun-dried tomato and garden salad

LAMB PIE

R130

Slow braised lamb rosemary pot pie served with seasonal salad and minted jus



SANDWICHES AND BURGERS

BEEF AU JUS

R215

Sliced beef rump, baguette with onion, dunking sauce and French fries

ROAST CHICKEN & AVOCADO BAGUETTE . R185

Roast chicken and avocado baguette, hummus, baby rocket leaves and your choice of sweet potato or shoestring fries

PULLED PORK BAGEL (P) .

R110

Slow roasted pulled pork on a toasted bagel with homemade pickled cucumber

TOMATO & MOZZARELLA (V, N) .

R110

Your choice of bread with mozzarella cheese, fresh tomato and basil pesto with petite side salad

CHICKEN BURGER .

R135

BEEF BURGER (P)

R135

VEGAN BURGER (G,V,VO) .

R125



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MONET'S

FISH AND SEAFOOD

CATCH OF THE DAY .

R210

Grilled with your choice of seasonal vegetables or garden salad with a lemon caper butter sauce

SEARED TUNA STEAK .

R160

Tuna steak basted with mustard, mashed potato, avocado, peppers and arugula

MOULES MARINIÈRES

R125

Steamed mussels in a creamy wine sauce with a garlic roasted baguette

CRUMBED CALAMARI .

R110

Pan grilled fisherman's calamari in a lemon herbed butter on rocket with coriander and chili mayo

SALMON TARTARE .

R140

Salmon fillet and smoked trout, red onion, radish, capers and dill crème fraîche with crispy sour dough croûtes

TUNA NIÇOISE SALAD .

R145

Seared tuna loin with a salad of snap peas, baby potatoes, cocktail tomatoes, cucumber and olive oil garlic dressing

GRILLS & MEATS

BEEF RIBEYE BORDELAISE

R240

300g aged rib eye steak bone marrow, butter and thyme jus with crispy thick cut fries

HERBED BEEF FILLET

R235

200g beef fillet with garden herbs, garlic potatoes, roast onion and mushroom ragout

GRILLED FREE RANGE CHICKEN FILLET .

R145

Roasted vegetable stack with a slow roasted tomato relish

DUCK A L'ORANGE

R210

Orange and Cape Gooseberry sauce, croquette potatoes and sautéed mange tout

SIDE DISHES

CHEF'S SALAD .

R40

THICK CUT FRIES .

R40

SWEET POTATO FRIES .

R40

BUTTERED VEGETABLES .

R40

DESSERTS

VANILLA CRÈME BRÛLÉE .

R75

Vanilla crème brûlée with seasonal berries

CRÊPE SUZETTE

R85

Timeless thin French crêpes in orange and Grand Marnier sauce with a scoop of vanilla ice cream

MONET'S CARROT CAKE .

R75

With cream cheese frosting



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MONET'S - KIDS MENU

BREAKFAST 07:00 - 11:00

FRENCH TOAST FINGERS (P)

Pan-fried butter brioche bread with maple syrup and bacon

R65

CINNAMON OATMEAL .

Sliced banana and strawberries

R55

SCRAMBLED EGG & BEEF SAUSAGE (P) .

Served on ciabatta toast

R65

FRUIT SALAD (V)

with yoghurt

R70

TOASTED SANDWICHES

a small salad or French fries

CHEESE (V) .

R65

CHEESE & TOMATO

R70

HAM, CHEESE & TOMATO (P)

R70

CHICKEN MAYO .

R70

MAINS

MACARONI & CHEESE (V) .

with shoestring fries and cheese sauce

R75

GRILLED STEAK SALAD

Green salad with 150g beef rump steak

R95

CHICKEN GOUJONS .

with shoestring fries and cheese sauce

R85

BEEF SLIDER OR CHEESE BURGER

with shoestring fries

R85

CALAMARI FINGERS

with mashed potatoes

R85

DESSERT

CHOC CHIP ICE CREAM .

with cookie crumble

R45

CREAMY MILKSHAKES .

Vanilla, banana, strawberry, chocolate

R45

All . dishes are prepared in a Halaal conscious manner using only the finest certified ingredients

(G) Gluten Free Option, (N) Contains Nuts,
(P) Contains Pork, (V) Vegetarian, (VO) Vegan Option



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MEET THE TEAM

BANQUETING

MONET'S HIGH TEA MENU

All menus below include filter coffee and tea

PASTRY CHEFS CHOICE MENU

SWEET

Macaron

Lemon and fresh berry tartlet

Freshly baked scone with Chantilly cream and preserve-

Decadent white chocolate blondie with dark chocolate ganache

SAVOURY

Assorted tea sandwiches

Grilled chicken and chorizo skewer

Seasonal vegetable

Assorted petite quiches



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MONET'S HIGH TEA MENU

SAPPHIRE R180 PER PERSON

Choose any 3 Sweet and any 3 Savoury Items

RUBY R245 PER PERSON

Choose any 4 Sweet and any 3 Savoury items

DIAMOND R270 PER PERSON

Choose any 5 Sweet and any 3 Savoury Items

SWEET OPTIONS:

- ◇ Lemon and fresh berry tartlet
- ◇ Mini tart citron
- ◇ Amarula panna cotta
- ◇ Decadent dark chocolate and chilli brownie
- ◇ Decadent white chocolate blondie with dark chocolate ganache
- ◇ Rooibos and white chocolate crème brûlée
- ◇ Classic toasted almond Paris-Brest
- ◇ Freshly baked scone with Chantilly cream and preserve
- ◇ Handmade apricot and walnut nougat
- ◇ Traditional milk tart
- ◇ Marbled nutella baked cheese cake
- ◇ Delicate moist espresso chocolate cake slices
- ◇ Caramel and peppermint tartlet
- ◇ Macaron
- ◇ Red velvet opera cake slices
- ◇ Koeksister skewer
- ◇ Vanilla and seasonal fruit tartlet
- ◇ Millionaire short bread layers with fudge and chocolate ganache



SAVOURY OPTIONS:

- ◇ Seasonal vegetable assorted petite quiches
- ◇ Assorted tea sandwiches
- ◇ Caprese bruschetta (V)
- ◇ Roasted vegetable and chick pea cream in tortilla wrap (V)
- ◇ Mini pita pockets, shaved roast lamb, tzatziki
- ◇ Melon forks with parma ham and fig syrup
- ◇ Spiced gazpacho shot
- ◇ Coconut crusted prawn tail papaya, cucumber and litchi salsa
- ◇ Rare roast venison and exotic mushroom ragout in vole au vent
- ◇ Gorgonzola and glazed walnut tartlet
- ◇ Chicken liver and apple puree phyllo parcel
- ◇ Seared smoked duck breast with vanilla bean kumquat compote
- ◇ Grilled chicken and chorizo skewer
- ◇ Smoked salmon terrine on a garlic and fennel rubbed crouton



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CAKE OPTIONS:

- ◇ Fancourt carrot cake
R490 Per cake
- ◇ Orange scented chocolate mousse cake
R380 Per Cake
- ◇ Sachar Torte
R350 per cake
- ◇ Red velvet cake
R420 per cake
- ◇ 70% Valrhona chocolate cheese cake
R450 per cake
- ◇ Black forest cake
R380 per cake
- ◇ Honey and goose berry fridge cheese cake
R360 per cake
- ◇ Blueberry & zucchini cake
R380 per cake

CUPCAKE OPTIONS:

- ◇ Vanilla cupcake with buttercream frosting
R24 per cupcake
- ◇ Chocolate cupcake with buttercream
R24 per cupcake
- ◇ Red velvet cupcakes with cream cheese frosting
R38 per cupcake



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MONET'S - BRUNCH MENU

MENU – R385 PER PERSON

Glass of champagne on arrival/ fruit cocktail

Assorted fruit smoothies

Butter croissant, chocolate croissant, pain aux amandes, savory and sweet scones

Assortment of jams and preserves

Cream Chantilly

Eggs benedict served from the kitchen

Spinach, bacon and goats cheese fritatta

Chocolate blintzes with seasonal berries

Smoked salmon and crème cheese roulade.

Cape snoek pate with ciabatta toasties

Celery and potage soup with garlic crostini

Pasta salad with asparagus and blushed Roma tomato

Caprese skewers with bocconcini, cocktail tomato, basil leaves and pesto

Roquefort pear salad with caramelized walnuts and sweet mustard vinaigrette

Lyonnaise potato with garlic and fresh chopped herbs

Wild mushroom and spinach cannelloni



Oven baked butternut and sweet potato with ginger honey glaze

Chicken chardonnay with roma tomato and grilled fennel

Herb crusted line fish with pesto and crispy onion rings

Traditional honey baked ham

Coconut and chocolate ganache lamingtons

Baked apple rose tart

Apricot glazed baked cheese cake



CONTENTS

MEET THE TEAM

BANQUETING

Seating Capacity
Inside - 30 Guests
Terrace-90 Guests

Starting Price per
Guest: À la carte

RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

CLUB LOUNGE

CLUB LOUNGE

The Club Lounge at Fancourt is the destination of choice for golfers on a break or visitors looking to indulge in some club style food. Fondly referred to as the 19th hole, the Club Lounge overlooks the 18th green of the Montagu golf course and has become the customary end point after a good game. This destination provides a range of indoor and outdoor seating and offers a large selection of cocktail snacks, club house steaks and burgers. Sporting enthusiasts can enjoy televised sporting events in the lounge area or enjoy a few drinks at its well-stocked bar.

THE CLUB LOUNGE



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THE CLUB LOUNGE LIGHT MEALS

APPETIZERS

SALMON POKE BOWL .

R155

Hot smoked local salmon, sushi rice, edamame beans, avocado, mango, carrots, corn and honey-soya dressing

GREEK SALAD (G)

R110

Tomato, cucumber, feta, olives, red onion and a mustard dressing

Add steak

CAESAR SALAD (P)

R110

Crispy cos lettuce in our tangy Caesar dressing, crispy bacon, boiled egg, garlic croutons, anchovies and shaved parmesan

Add grilled free-range chicken

HOUSE SALAD (VO)

R35

R105

Mixed salad of avocado, tomato, cucumber, peppers, mixed lettuces, croutons and olive oil balsamic dressing

PORK BELLY BITES (P)

R90

Slow roast pork belly bites with tangy ginger-honey chilli dip

SMOKEY BBQ CHICKEN WINGLETS (G) .

R95

With a garlic lemon creamy dip

CAPE MALAY NACHOS

R130

Spiced beef mince and bean ragout, chilli, crispy corn nachos, cheese sauce, roast corn-tomato salsa, smokey chipotle avocado guacamole and sour cream

VEGETARIAN CORN NACHOS (V) .

R120

Chakalaka chilli bean ragout layered with crispy corn nachos, cheese sauce, roast corn-tomato salsa, smokey chipotle avocado guacamole and sour cream

PLATTERS

FISHERMAN'S SEAFOOD PLATTER .

R205

Local sustainable grilled calamari tubes, mussels, prawns and line fish, served with basmati rice, tartar and lemon butter sauces

BUTCHER'S MEAT PLATTER (P)

R 175

Lamb coriander kofta, pork ribs, bockwurst, chicken strips and jalapeño mayonnaise

SIDE DISHES

SEASONAL VEG .

R40

SIDE FRIES HALF PORTION .

R20

SIDE FRIES FULL PORTION .

R40

ONION RINGS HALF PORTION .

R20

ONION RINGS FULL PORTION .

R40

All dishes are prepared in a Halaal conscious manner using only the finest certified ingredients

(G) Gluten Free Option, (N) Contains Nuts,
(P) Contains Pork, (V) Vegetarian, (VO) Vegan Option



RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

THE CLUB LOUNGE

TOASTED SANDWICHES

*Your choice of white farm loaf, wholewheat, gluten free or rye

CLUB SANDWICH (P)

Triple decker sandwich with grilled free-range chicken breast, bacon, fried egg, tomato, lettuce, tangy mayonnaise and crispy fries

OPEN VEGAN SANDWICH .

Avocado, hummus, caramelized onion, grilled mushroom and sundried tomato

TOASTED CHEESE AND TOMATO . (V)

TOASTED CHICKEN MAYONNAISE .

GRILLED HAM AND BOERENKAAS (P)

BACON AND FREE-RANGE EGG (P)

LOCALLY DUTCH BOERENKAAS, BACON AND TOMATO (P)

BURGERS

MIGHTY LAMB BURGER .

Char-grilled ground Lamb patty, smoky BBQ sauce, caramelised onions and peppadews

CHICKEN BURGER .

Char grilled free-range chicken breast, lettuce, tomato and onion relish and tangy gherkins

LOADED CHEESE BEEF BURGER

Char-grilled ground beef patty, creamy cheese sauce, cheese, lettuce, tomato-onion relish and tangy gherkins

VEGAN MUSHROOM BURGER . (VO)

Grilled garlic portabella mushroom, tofu, wilted spinach and tomato-onion relish

ADD ON

Crispy bacon or Cheese or Smashed Avocado or Fried Egg

Extra beef patty

R160

R165

R15

R20

R55

R135

R110

R75

R90

R95

R95

R95

R165

R140



RESTAURANTS

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THE CLUB LOUNGE MENU

MAIN COURSES

HOUSE SMOKED PORK LOIN RIBS (P)

500g ribs basted in homemade Jack Daniels BBQ sauce and shoestring fries

R210

MOZAMBIKAN STEAK, EGG AND CHIPS .

Peri-peri basted 250g prime steak topped with a fried egg

R175

DURBAN MUTTON CURRY

Basmati rice, raita, salsa and roti

R170

SEARED LINEFISH WITH SALAD .

Lemon butter sauce, Greek salad, fresh lemon

R155

CHICKEN SCHNITZEL .

Crumbed chicken breast with your choice of mushroom or cheese sauce and fresh lemon

R145

VEGAN ENCHILADA (VO) .

Slow cooked tomato and bean ragout with garden herbs and vegan cheese, lemon juice, fresh coriander

R120

SWEET CHILI CHICKEN AND AVO ON SOURDOUGH .

Grilled marinated garlic and herb chicken breast topped with sliced avo, lettuce, tomato and sweet chili mayo

R115

FARM BREAD TOASTIES FARM TOASTIES

From our baker Jackson's oven

*Brown, gluten free and rye also available

*Served with shoestring or sweet potato fries

CLUB SANDWICH (P)

Grilled chicken, bacon, fried egg, tomato, lettuce and cocktail dressing

R115

GRILLED HAM AND BOERENKAAS (P)

On farm loaf

R95

BACON AND EGG (P)

On farm loaf

R95

TOASTED CHICKEN MAYO .

On farm loaf

R90

TOASTED CHEESE AND TOMATO .

Locally made Dutch boerenkaas with sliced tomato

R85



RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

THE CLUB LOUNGE MENU

SUSHI

*Available from 12:00 - 21:00

*Build your own platter

SASHIMI .

3pc salmon or tuna Sashimi

R115

4 pc salmon Roses

R85

SANDWICH .

4pc salmon or tuna fashion sandwich

R105

4pc prawn or crab fashion sandwich

R95

4 pc vegetarian fashion sandwich

R65

MAKI .

6 pc salmon or tuna Maki

R95

6 pc prawn or crab Maki

R90

6 pc vegetarian Maki

R65

CALIFORNIA ROLL .

4pc salmon or tuna California roll

R95

4pc prawn or crab California roll

R80

4pc vegetarian California roll

R65

NIGIRI .

3 pc salmon or tuna Nigiri

R85

3 pc prawn or crab Nigiri

R80



RESTAURANTS

LA CANTINA

MONET'S

CLUB LOUNGE

THE CLUB LOUNGE - KIDZ MENU *Please note, all dishes are served without fries

TOASTED SANDWICHES

*Your choice of white farm loaf, brown or rye

GRILLED HAM AND CHEESE (P) R80

Hickory ham and cheddar cheese

CHICKEN MAYONNAISE . R75

Shredded chicken breast and mayo

CHEESE AND TOMATO . R70

Cheddar cheese and tomato

CLUB LOUNGE FAVOURITES

KIDDIES NACHOS VEGETARIAN (V) . R85

Vegetable ragout with beans, tomato, chili and fresh coriander. Topped with cheddar cheese and served with guacamole and sour cream

BEEF BURGER . R75

Pure beef patty, sesame bun

CHICKEN BURGER . R75

Grilled chicken fillet, sesame bun

CRUMBED CHICKEN STRIPS . R75

CRUMBED FISH GOUJONS . R75

FULL PORTION FRIES . R35

FULL PORTION SWEET POTATO FRIES . R35

MINI SIDE SALAD . R35

SIDE FRIES . R15

SIDE SWEET POTATO FRIES . R15

DESSERTS

VANILLA ICE CREAM . R55

2 scoops of ice cream and chocolate sauce

KIDDIES WAFFLE . R42

Vanilla ice cream and maple syrup

