

# Elephant Point

## CATERING SERVICES

ANDRIES RUTHVEN - 082 806 7511  
epfandb@legacyhotels.co.za



<h3>Private Catering</h3>	<h3>Kosher Catering</h3>
<p>Private breakfast, lunch &amp; dinner catering services available directly at your lodge, attached please find all menus where you custom build your very own menus.</p> <p>Subject to availability - And private catering schedule/ requirements to be sent at least 72 hours prior to arrival. Any cancellations within 48 hours will be charged a 50% cancellation fee</p> <ul style="list-style-type: none"> <li>• Professional Fees – R 1 900.00</li> <li>• Transport Fees – R 500.00 ( Charged once daily)</li> <li>• Private Catering Dinner – R 450.00 per adult and R 180.00 per child under the age of 12.</li> <li>• Private Catering Lunch – R 300.00 per adult and R 160.00 per child under the age of 12.</li> <li>• Private Catering Breakfast – R 250.00 per adult and R 140.00 per child under the age of 12.</li> </ul>	<p>Our Chefs have full training and Kosher catering is available.</p> <p>For further details and menus please enquire</p> <p>7 Days confirmation required prior to arrival for purchasing</p>
<h3>Boma Starlit Dinner</h3>	<h3>Halal Catering</h3> <p>We have a fully certified Halal supplier and options are always available.</p> <p>For further details and menus please enquire</p>
<p>Kindly find sample menu for the starlit dinner of what is typically served for these special dinner evenings</p> <p>Wednesday and Saturday evenings - This is however weather dependant and dependant on the minimum numbers required to open up the venue (normally 10 – 12 guests are required). The rates are R395-00 per adult and R180-00 per child u/ 12 yrs.</p>	<h3>Pre Arrival Shopping</h3> <p>Allow us to do your grocery shopping and have it packed away and ready in your lodge upon arrival</p> <p>The rates for pre-arrival shopping is as follows:</p> <p>Checkers, Hazyview: R 550-00 for transport and a 20% handling fee on the overall invoice,</p> <p>Woolworths, Nelspruit: R 1 250-00 for transport and a 20% handling fee on the overall invoice,</p> <p>Please see attached shopping list and advise if you would like assistance in this regard?</p> <p>Shopping lists to be sent 72 hours before arrival date.</p>
<h3>Birthday Packages</h3>	<h3>Game drive Picnic Boxes</h3>
<p>We know every birthday is special and unique and we offer individual packages to suit everyones needs.</p> <p>We also have a set Package that includes : Cake (Made to order), 5 x Helium Balloons, Flowers and a bottle of MCC @ R1800</p>	<p>Please enquire about our delicious picnic boxes to accompany either your morning or afternoon game drives</p>



# Private CATERING MENU

PLEASE CHOOSE 1 OPTION FROM EACH SECTION

Please note all guests to choose the same option as multiple selections are not possible, except for specific dietary requirements

Appetizer	SALAD
<p>Smoked salmon with potato rosti, baby greens and balsamic reduction</p> <p>Springbok carpaccio with deep fried capers and marinated feta</p> <p>Prawn and baby leaf cocktail with avocado and spicy mayonnaise</p> <p>Creamy chicken livers with home baked flat bread</p> <p>Boa bun with sticky pork belly and Asian slaw</p> <p>Bobotie springrolls with home made fruit chutney</p> <p>Camembert samoosas with berry compote</p>	<p>Salad Greens with, Red Onions, Feta, Cashew Nuts, Peppadews and Olives</p>
	<b>ENTRÉE</b>
<p><b>Dessert</b></p> <p>Traditional malva pudding with amarula syrup</p> <p>Baked cheese cake with berry compote</p> <p>Rooibos tea infused crème brule</p> <p>Chocolate fondant with berry cream</p> <p>Apple tart with caramelised baby apples</p> <p>Carrot cake tartlets with cream cheese frosting</p>	<p>Pan Fried King Klip Fillet, Creamy Mash Potatoes, Grilled Vegetables (Seasonal) and Lemon Butter</p> <p>Chicken Breast Stuffed with Dates and Fetta, with Roasted New Potatoes, Green Vegetables and a Three Cheese Sauce</p> <p>Slow Roasted Pork Belly with Potato &amp; Butternut Mash and Green Bean Lyonnaise</p> <p>Oven Roasted Lamb Rack with Sweet Potato Wedges, Herbed Broccoli and a Pumpkin Fritter</p> <p>Herb Crusted Beef Fillet on Chunky Rosemary Potato Wedges and Grilled Vegetable Medley</p> <p>Vegetable Lasagne on Chunky Tomato Ragout (V)</p> <p>Nut Crusted Butternut with Roasted Cabbage and Cous Cous (V)</p> <p>Vegetable Curry With Braised Potato, Sambals &amp; Poppadums (V)</p> <p>Sweet potato &amp; peanut butter tabbouleh</p>

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# Breakfast and Lunch

## **CATERING MENU**

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### **BREAKFAST**

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#### **Cold**

Plain yogurt with Muesli, Fresh Fruits and Honey

#### **Pastries**

Choose one from below to be served with whipped cream, cheese and preserves :

Croissants, Muffins, Scones or Apple Danish

#### **Hot**

Pan fried creamy mushrooms, grilled tomatoes, sausages, bacon and eggs (to your choosing)  
or Omelette's with any three fillings.

### **LUNCH**

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#### **Butter Chicken Curry**

Freshly prepared chicken masala curry served with rice, salad, poppadum and sambals

#### **Mexican Fiesta**

Lamb Curry, Panko Prawns, Mexican Mince with Black Beans, Sour Cream & Guacamole Salad, Chilli, Chopped tomato & onion, Mixed Peppers, Pan fried cherry tomatoes, Tsatsiki, Pickles, & Peppadews served with taco shells

#### **Barbeque**

Rump Steak or Lamb Chops and Chicken Kebabs served with two starches and side salad

**\*All lunches served with fruit salad and vanilla ice cream as dessert**