

MENU 7

OVEN BAKED

Muffins. Danish Pastries; Croissants: Bread (toast) and Rolls; Jam and Butter.

YOGURTS

Strawberry; Cape Fruits; Chocolate.

FRUIT (When in Season)

Watermelon: Sweet Melon: Pineapple; **Oranges**

HOT BUFFET

Scrambled and Fried Eggs, Sausage and Steak (Silverside), Mushroom and Onions: Baked Beans, Tomato and Onions; Herbed Potato.

CHEESE

Camembert: Cheddar; Sweetmilk: Gouda.

COLD CUTS

Variety of Cold Meats

Beverages

Coffee and Tea: 2 Jugs of Juice per table.

2019 PRICE LIST (COST PER PERSON)

@ R90.00 80 - 99

100+

@ R87.00

WE SUPPLY **FREE** CUTLERY, CROCKERY, JUICE GLASSES & TABLE CLOTHS PLEASE SUPPLY YOUR OWN SERVIETTES, CHAMPAGNE GLASSES AND CENTRE PIECES If providing your own venue, we are NOT RESPONSIBLE for cleaning, packing away tables and chairs

ANDRÉ'S DÉCOR

Backdrop: R350.00 Decorations:

Side-Drapes R1 500.00

Chair-covers:

Backdrop+Roof+Sides R2 250.00

R5.00

Mobile: 082 795 0282

R200.00 Arch: R150.00 Red Carpet: Candle Labra's: R20.00

Bows: Overlays: Gold/Silver UnderR3.00 R5.00 R5.00

plates:

JUANTÉ ESTATE: VENUE HIRE & BRAAI FACILITY

Mobile: 073 335 8435

Juanté Estate (joo~un~tay) is renowned for hosting private functions, large and small, which include Weddings, Birthdays, Anniversaries and Corporate Events. Juanté Estate is situated in Schaap Kraal, Vlei Road, Cape Town which is complimented by beautiful surroundings, outstanding service and beautiful decor. (*NOTE: Please Phone after 5pm daily*)

Budget Catering • Contact: Pam/Charné Siljeur • mobile: 082 2538984 • landline/fax: 021 932 8331 • email: budgetcater@mweb.co.za Visit Our Website: www.budgetcatering.co.za

