



MENU 2

STARTER

Mussels,
Calamari & Fried Hake
(This includes Salad & Tartar
Sauce).

BUFFET

Roast lamb **Or** Braised chops,
Fried Chicken,
Roast Beef **Or** Corned Beef,
Beef Stroganoff **Or** Mutton Curry (with
rice).

SALADS

Beetroot,
Coleslaw,
Noodle,
Greek.

VEGETABLES

Roast Potatoes,
Peas & Carrots,
Sweet Pumpkin,
Cauliflower & White Sauce.

DESSERTS

Fruit Salad & Ice Cream,
Trifle,
Chocolate Mousse,
Fruit Arrangement.

SNACKS

Peanuts & Chips,
Sweets & Chocolates,
Two Jugs Of Juice Per Table.

2024 PRICE LIST (COST PER PERSON)

50 - 79	@ R128.00
80 - 99	@ 118.00
100 +	@ R115.00

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

Decorations:	Backdrop R350.00
	Side-Drapes R1 500.00
	Backdrop+Roof+Sides R2 250.00
Arch:	R200.00
Red Carpet:	R150.00
Candle Labra's:	R20.00

Mobile: 082 795 0282

Chair-covers: R5.00

Bows: R3.00

Overlays: R5.00

JUANTÉ ESTATE: VENUE HIRE & BRAAI FACILITY

Mobile: 073 335 8435/ 072 867
2695 / 021 932 8331

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.

Budget Catering • Contact: Pam Siljeur • **mobile:** 082 2538984
• **landline:** 021 932 8331 • **email:** budgetcater@mweb.co.za