



MENU 4

STARTER

Fried Hake,
Grilled Prawns,
½ Shell Mussels,
Calamari,
Served Salad & Tartar Sauce.

SALADS

3 Bean,
Beetroot,
Carrot & Pineapple,
Greek.

DESSERTS

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

BUFFET

Corned tongue **Or** Lamb Knuckles
Fried Chicken,
Roast lamb **Or** Braised Chops,
Roast Beef **Or** Corned Beef,
Beef Stroganoff **Or** Mutton Curry & Rice.

VEGETABLES

Roast Potatoes,
Roasted Mix Vegetables,
Sweet Pumpkin,
Cauliflower & Broccoli in White Sauce.

SNACKS

Cashew Nuts & Raisins,
Chips & Chocolates,
Two Jugs Of Juice Per Table.

2024 PRICE LIST (COST PER PERSON)

50 - 79	@ R149.00
80 - 99	@ R136.00
100 +	@ R133.00

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

Mobile: 082 795 0282

Decorations:	Backdrop R350.00	Chair-covers:	R5.00
	Side-Drapes R1 500.00		
	Backdrop+Roof+Sides R2 250.00		
Arch:	R200.00	Bows:	R3.00
Red Carpet:	R150.00	Overlays:	R5.00
Candle Labra's:	R20.00		

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.