



EMPERORS PALACE

THE PALACE OF DREAMS

Braai Menu's 2020

Min of 50 people
South Africa Menu One
R260 per person

Cold

Potato salad with gherkin, boiled egg, chives and mayo
Beetroot, diced onion, flaked feta, walnuts, orange segment
Italian three bean vinaigrette

Braai roster brood filled with two cheese, tomato, onion, chutney
Garlic loaf in foil

Hot from the Braai (Shisa Nyama)

Farm Style Boerewors pine-wheels
Chimichurri Beef Short Rib
Chutney and mayonnaise marinated Chicken Pieces
Mushroom, potato and haloumi Kebab brushed with garlic butter

Hot sides

Roasted baby potatoes with garlic and rosemary
Pap with chakalaka
Braised cabbage with onion, Spinach cooked with onions, tomato and potato
Baked butternut wedges

Sweet Tooth Station

Strawberry and chocolate lamingtons
Red velvet angle cakes
Chocolate cups filled with lemon curd and topped with meringue
Peppermint crisp jars topped with caramel popcorn
Sliced fruits



EMPERORS PALACE

THE PALACE OF DREAMS

South Africa Menu Two

R410 per person

Cold

SA Wooden Board

Snoek pate, beef meat balls, crumbed chicken strips, cheddar sticks, garlic bruschetta, vetkoek, grissini, vegetable crudifés, hummus, Romesco

Chopped Greek onion, tomato, peppers, feta, olives, vinaigrette
Potato Salad, boiled egg, parsley, diced onion, gherkin and condense milk
Cubed melon, feta, walnuts, pumpkin seeds, honey
Pasta, corn kernels, pimentos, fresh herbs, ranch dressing

Braai roster brood filled with two cheese, tomato, onion, chutney
Garlic baguette bread wrapped in foil

From the Braai

Louisiana sticky barbequed pork short back ribs
Karoo garlic and rosemary rubbed lamb loin chops
Farm style boerewors pine-wheels
Ginger soya basted chicken
Mediterranean vegetable kebab rolled in basil pesto

Sauces

Mushroom Thyme Sauce
Peri Peri Sauce

Hot Sides

Mozambique seafood rice prawns, mussels, cubed white fish, peas, garlic and fresh herbs
Pap with onion and tomato shebo gray
Layered potato gratin leeks and cream
Honey and cinnamon caramelized butternut
Creamed spinach



EMPERORS PALACE

THE PALACE OF DREAMS

Sweet Tooth Station

Malva pudding with pouring custard
Ice cream station with cones and assorted condiments
Berry trifles in whisky glasses
Koeksisters
Caramel popcorn clusters in sticks
Lemon meringue jars
Tiramisu jars topped with chocolate shards
Churros in individual bamboo cups with Nutella dripping
Freshly sliced fruits and fruit wedges



EMPERORS PALACE

THE PALACE OF DREAMS

Shed Station Menu 1

R405.00 per person

Salad Station

Chopped Greek salad, Kalamata olives, feta, balsamic olive oil and oregano vinaigrette

Bowtie pasta, peas, red kidney beans, basil pesto

Potato, gherkin, chives, cut boiled eggs, tangy mayonnaise

Curried three beans

Beetroot, chutney, orange segments, diced onions

Assorted rolls, grissini, knotted baguette, ciabatta, butter, margarine

American Burger Sliders

Beef, Chicken, Falafel patties

Fried potato wedges

Sesame buns, shredded ice burg, sliced tomato, sliced onion, sliced gherkin, caramelized onions, grated cheese, BBQ sauce, ranch sauce, mustard, tomato sauce, garlic aioli

Fish Station

English fried fish

Crumbed Calamari

Chips

Remoulade, tomato sauce, vinegar, salt, mayonnaise, lemon wedges

From The Hot Coals

Chimichurri marinated beef short rib

Portuguese marinated chicken pieces

Pumpkin fritters

Pap

Onion, tomato and chili relish

Sweet Tooth Station

6 flavour scoop ice cream

Honey cones, chocolate swirls, chocolate vermicelli, 100s and 1000s, chocolate sauce, strawberry sauce, biscuit crumble, broken meringues



EMPERORS PALACE

THE PALACE OF DREAMS

Shed Station Menu 2 Taste around Africa

Must choose at least 3 station plus desserts

Middle East kebab station R145 per person

Turkish round bread, pita, flat bread
Hummus, baba ganoush, tzatziki, onion and tomato relish
Israeli salad, shredded lettuce, pickled slaw, deep-fried eggplant
Pickles, green and black olives, red chili past, green chili past,

Of the coals freshly grilled over the hot coals
Garlic, cumin, lemon, coriander, paprika paste chicken kebabs
Turkish Lamb shish kebab
Beef meat balls garlic, cumin kebabs
Vegetable kebab (Marrow, eggplant, mushroom, onion, pepper, Haloumi)

Frito Misto R95 per person

Deep-Fried Foods fresh in front of guests little Chinese take away boxes for guests to
serve in
Vegetable spring rolls
Spinach phyllo
Potato samosas
Zucchini and feta fritters
Ranch dip, tzatziki, sweet chili, fruity mayonnaise chutney, lemon wedges

Taste of the Cape R80 per person

The Gatsby on a foot long baguette filled and cut at the station
Fried chicken Cheese griller, slap chips, braised onions, cheddar slices, tomato slices,
shredded lettuce, mango pickle and ranch dressing
Fried battered hake, slap chips, braised onion, cheddar slices, tomato slices,
shredded lettuce, mango pickle and coriander aioli



EMPERORS PALACE

THE PALACE OF DREAMS

Durban bunny R85 per person

All guests to be able to pick and fill their bunny

¼ loafs of bread

Beef curry with potatoes

Chicken curry on the bone with peas and potatoes

Three bean curry with potato

Raita, carrot pickle, curried mixed veggie pickle, chili tomato onion relish

Shisa Nyama R135 per person

Beetroot with chutney and diced onions

Three beans vinaigrette

Garlic loafs in foil

From the braai hot off the coals

Farm style Boerewors pinwheels

Chimichurri marinated beef short rib

Paprika and BBQ spice rubbed chicken pieces

Side dishes Hot pots

Pap

Shebo

Spinach cooked with potato

Sweet Tooth Station R90 per person

Churros rolled in cinnamon and sugar

Traditional Turkish delights

Koeksisters

Coconut ice

Chocolate filled cupcakes

Apricot jam filled doughnuts rolled in sugar

Tiramisu chocolate cups

Cream caramel in espresso cups

Coconut tartlets

Ice cream station with condiments and cones

Fruit salad

Bread and butter pudding with raisins and choc chips pouring custard on the side



EMPERORS PALACE

THE PALACE OF DREAMS

Shed Station Menu 3

Stations Street Food R395 per person
(Pick 3 Hot Food Stations and 1 Dessert)

Station One | Asian Live Wok-Fry

Soya and sweet chili marinated chicken
Mixed seafood prawns, mussels, calamari, cubed white fish
Hoi Sin marinated beef strips
Egg noodles, broccoli roses, carrots, leeks, spring onion, cabbage, bean sprouts,
wood mushrooms, bamboo shoots, ginger, chili, garlic, coriander, oyster sauce,
soya, sesame oil

Station Two | Mexican Self Help Soft Shell or Crisp Taco

Condiments shredded lettuce, salsa fresco, roasted pimento relish, guacamole,
grated cheddar, sliced jalapeno, diced onions, sour cream, cilantro lime aioli, diced
tomato, corn kernels
Shaved beef, cumin, garlic, paprika, lemon
Chipotle chicken strips with braised onions, peppers and spices
Refried three beans

Station Three | Braai From the Hot Coals

Chimichurri marinated beef short ribs
Peri-Peri chicken
Farm style boerewors pine wheels

Served with:

Garlic rolls
Pap with onion tomato shebo
Chunky tangy vinaigrette potato salad cut boiled egg, gherkin, chives
Creamy slaw with raisins

Station Four | Frito Misto Deep-Fried Finger Food

Spinach, cheese and onion chili bites
Vegetable spring rolls
Salt and pepper crumbed calamari
Potato samosas
(Condiments: Tartar sauce, sweet chili sauce and raita)



EMPERORS PALACE

THE PALACE OF DREAMS

Station Five | Burgers Done from our Container Kitchen

200g BBQ basted beef burger
200g Cajun spiced chicken burger
Falafel and bean burger
Fried potato wedges

Served with
Seeded buns, lettuce, tomato, gherkin, braised onions, cheddar cheese, ranch
dressing, BBQ sauce

Station Six | Bunny Chow

Mutton/lamb curry on the bone with potatoes
Chicken curry on the bone with peas and potatoes
Sugar beans and potato curry
Mini bunny chow loafs
Tomato onion chili relish, green chutney, tomato chutney, carrot pickle, mango
pickle

Sweet Tooth Station 1

Ice cream scoops
6 flavors- Vanilla, Rollo, Rum and Raisin, Chocolate, Cheese cake, strawberry
(Served with Honey cones, assorted toppings and sauces)

Sweet Tooth Station 2

All doughnuts
Choc ring
Cream filled
Plain rings
White icing dipped rings



EMPERORS PALACE

THE PALACE OF DREAMS

Shebeen Themed Menu

R485.00 per person

Cold

Baked beans Chakalaka
Creamy corn, penne pasta, red pimentos, tangy mayonnaise
Cubed onion, tomato, chili and vinegar
Creamy potato, parsley, gherkin, cut boiled eggs
Sweet and sour beetroot, sliced onions
Spinach and corn fritters

Assorted breads, rolls, grissini sticks, knotted baguette, ciabatta, butter, margarine

Station one local town ship

Beet tripe with butterbeans
Braised chicken feet in gravy, pinch chili, paprika and parsley
Steamed pot dumpling in beef stew with potatoes and carrots
Fried cabbage, onion, tomato, potato
Pap
Shebo

Station two hot coals

Beef short rib with dry spice rub
Farm style chili boerewors
Garlic, rosemary lamb shoulder chops
Chicken pieces rubbed with aromat

Station three sides

New potatoes parsley butter
Cinnamon, honey, sugar and butter baked butternut
Pasta with mushroom cream bake
Savoury yellow rice braised onions, peas



EMPERORS PALACE

THE PALACE OF DREAMS

Sweet Tooth Station

Chocolate dipped profiteroles filled with custard dipped in chocolate

Custard slice

Chocolate hazelnut tartlets

Koeksisters

Chocolate brownies

Fruit salad

Layered summer trifle in whisky glasses

Ice cream scoop station with condiments



EMPERORS PALACE

THE PALACE OF DREAMS

~Special Meal Requirements~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R415 will be charged per meal for Kosher

A surcharge of R150 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R35.00 per tea break for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified restaurant – Primavera, please ensure orders are placed 48 hours in advance.

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client