

MEDLEY HOUSE

WEDDING & FUNCTION VENUE | GUEST LODGE | CONFERENCE CENTRE | DECOR & FLOWERS

Menu Options



TEL: +27 11 740 1272 | 9 Lark Street, Anzac, Brakpan | Info@medleyhouse.co.za | www.medleyhouse.co.za

Please use the following table as a guide to choosing your preferred Menu option. Please also ensure that you choose the correct amount of dishes for each course.


Menu Option	Salad on the table	Starter or Soup	Main (Meat)	Main (Starch)	Main (Veg)	Dessert	Price Per Guest
Bronze Menu	1	1	1	1	2	1	R180pp
Silver Menu	1	1	2	1	2	1	R200pp
Gold Menu	1	Harvest Table	2	1	2	1 or Mini Trio	R220pp
Diamond Menu	2	Harvest Table	2	1	2	1 or Mini Trio or Ice Cream Bar	R250pp
Kiddies Menu	Main Course & Dessert						R100pp

Take a look at our Speciality Dishes for optional extras to enhance your chosen menu.



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Bronze Menu



Bronze Menu

<i>Menu Option</i>	<i>Salad on the table</i>	<i>Starter or Soup</i>	<i>Main (Meat)</i>	<i>Main (Starch)</i>	<i>Main (Veg)</i>	<i>Dessert</i>	<i>Price Per Guest</i>
Bronze Menu	1	1	1	1	2	1	R180pp

Salads

CHOOSE 1

- ❖ Roast Vegetable Salad with a Rosemary Dressing
 - ❖ Green Bean Salad with a Walnut Dressing
- ❖ Farfalle Pasta Salad with Calamata Olives & Blushed Cherry Tomatoes
 - ❖ Tomato and Cucumber Salad with Sesame Dressing
 - ❖ Red and White Coleslaw with Raisins
- ❖ Salad Bar with Fresh Garden Greens, Cherry Tomatoes, Onion Rings, Cucumber, Crispy Bacon Bits, Garlic & Herb Croutons and Peppers
 - ❖ Coleslaw Salad
 - ❖ Potato Salad
 - ❖ Beetroot and Orange Salad
- ❖ Farfalle Pasta Salad with Kalamata Olives and Feta Cheese
 - ❖ Vietnamese Cabbage Salad

Starters

CHOOSE 1

- ❖ Tikka Chicken Medallions with a Light Curry and Coriander Cream
 - ❖ Selection of Traditional Antipasto
 - ❖ Beef Carpaccio
 - ❖ Traditional Mortadella
- ❖ Tandoori Line Fish Kebabs with Mixed Greens and a Mint and Coriander Raita
 - ❖ Fish Cakes with Coconut Relish
 - ❖ Vegetable Terrine
 - ❖ Spinach and Barley Soup served with Profiteroles
 - ❖ Cream of Tomato Soup served with Herb Croutons
 - ❖ Butternut and Carrot Soup
 - ❖ Potato & Leek Soup with Crispy Bacon
 - ❖ Creamy Mushroom Soup
 - ❖ Old Fashioned Chicken Soup

NOTE: ALL STARTERS ARE ALSO SERVED WITH A COCKTAIL ROLL AND BUTTER

{Bronze Menu Continued}

Main Course

MEAT/FISH

CHOOSE 1

- ❖ Roast Beef Topside
- ❖ Beef Stroganoff with Sautéed Peppers and Gherkins
 - ❖ Beef Lasagne
 - ❖ Melanzane Parmigiana (Beef and Brinjal Lasagne)
 - ❖ Lemon Grilled Chicken with Glazed Pearl Onions
 - ❖ Grilled Chicken Breast with Lemon and Herb Butter
- ❖ Chicken Breast Stuffed with Sundried Tomato, Parmesan & Basil, served with a White Wine Reduction
 - ❖ Thai Red Chicken Curry
 - ❖ Chicken Cannelloni
 - ❖ Mutton Curry with Baby Brinjal
 - ❖ Sweet and Sour Pork
- ❖ Grilled Fish of the Day with Lemon Butter
 - ❖ Homemade Fish Pie
- ❖ Pasta Buffet (Beef Tortellini, Penne, Meat Ravioli, Neapolitan, Macon, Mushroom and Cream Arrabiata)

STARCH

CHOOSE 1

- ❖ Potato Gratin Dauphinoise
- ❖ Thyme Roasted Potatoes
 - ❖ Sautéed Savoury Rice
 - ❖ Steamed Basmati Rice

VEGETABLES

CHOOSE 2

- ❖ Fresh Garden Vegetable 'Medley'
- ❖ Sweet Carrots and Sesame Seeds
 - ❖ Broccoli Mornay
 - ❖ Honey Glazed Carrots
- ❖ Gratinated Cauliflower and Broccoli
 - ❖ Creamed Spinach
 - ❖ Cinnamon Baked Pumpkin
 - ❖ Pumpkin Fritters
 - ❖ Buttered Sweet Corn
- ❖ Sautéed Seasonal Vegetables

{Bronze Menu Continued}

Dessert

CHOOSE 1

- ❖ Fresh Fruit Salad with Whipped Cream
 - ❖ Mini Fruit Pavlova
 - ❖ Italian Trifle
 - ❖ Carrot Cake
- ❖ Vanilla Bourbon Pot De Creme
- ❖ Granadilla and Coconut Creme Caramel
- ❖ Citrus and Preserved Ginger Cheesecake
 - ❖ Sambuca and Dark Chocolate Gateau
 - ❖ Pineapple and Macadamia Tartlets
 - ❖ Banana and Raspberry Bavaois
 - ❖ Blueberry Cheesecake
 - ❖ Malva Pudding
 - ❖ Strawberry Mousse
- ❖ Coconut Banana with Caramel Syrup
 - ❖ Tiramisu
- ❖ Hot Apple Crumble and Cream

Please revise the following table to ensure you have chosen the correct amount of dishes for each course.

Menu Option	Salad on the table	Starter or Soup	Main (Meat)	Main (Starch)	Main (Veg)	Dessert	Price Per Guest
Bronze Menu	1	1	1	1	2	1	R180pp



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Silver Menu

Silver Menu

<i>Menu Option</i>	<i>Salad on the table</i>	<i>Starter or Soup</i>	<i>Main (Meat)</i>	<i>Main (Starch)</i>	<i>Main (Veg)</i>	<i>Dessert</i>	<i>Price Per Guest</i>
<i>Silver Menu</i>	1	1	2	1	2	1	R200pp

Salads

CHOOSE 1

- ❖ Roast Vegetable Salad with a Rosemary Dressing
 - ❖ Green Bean Salad with a Walnut Dressing
- ❖ Farfalle Pasta Salad with Calamata Olives & Blushed Cherry Tomatoes
 - ❖ Tomato and Cucumber Salad with Sesame Dressing
 - ❖ Red and White Coleslaw with Raisins
- ❖ Salad Bar with Fresh Garden Greens, Cherry Tomatoes, Onion Rings, Cucumber, Crispy Bacon Bits, Garlic & Herb Croutons and Peppers
 - ❖ Coleslaw Salad
 - ❖ Potato Salad
 - ❖ Beetroot and Orange Salad
- ❖ Farfalle Pasta Salad with Kalamata Olives and Feta Cheese
 - ❖ Vietnamese Cabbage Salad

Starters

CHOOSE 1

- ❖ Tikka Chicken Medallions with a Light Curry and Coriander Cream
 - ❖ Selection of Traditional Antipasto
 - ❖ Beef Carpaccio
 - ❖ Traditional Mortadella
- ❖ Tandoori Line Fish Kebabs with Mixed Greens and a Mint and Coriander Raita
 - ❖ Fish Cakes with Coconut Relish
 - ❖ Vegetable Terrine
 - ❖ Creamy Butternut and Coriander Soup
 - ❖ Spinach and Barley Soup served with Profiteroles
 - ❖ Cream of Tomato soup served with Herb Croutons
 - ❖ Butternut and Carrot Soup
 - ❖ Potato & Leek Soup with Crispy Bacon
 - ❖ Creamy Mushroom Soup
 - ❖ Old Fashioned Chicken Soup

NOTE: ALL STARTERS ARE ALSO SERVED WITH A COCKTAIL ROLL AND BUTTER



{Silver Menu Continued}

Main Course

MEAT/FISH

CHOOSE 2

- ❖ Roast Beef Topside
- ❖ Beef Stroganoff with Sautéed Peppers and Gherkins
 - ❖ Beef Lasagne
 - ❖ Melanzane Parmigiana (Beef and Brinjal Lasagne)
 - ❖ Lemon Grilled Chicken with Glazed Pearl Onions
 - ❖ Grilled Chicken Breast with Lemon and Herb Butter
- ❖ Chicken Breast Stuffed with Sundried Tomato, Parmesan & Basil, served with a White Wine Reduction
 - ❖ Thai Red Chicken Curry
 - ❖ Chicken Cannelloni
 - ❖ Mutton Curry with Baby Brinjal
 - ❖ Sweet and Sour Pork
- ❖ Grilled Fish of the Day with Lemon Butter
 - ❖ Homemade Fish Pie
- ❖ Pasta Buffet (Beef Tortellini, Penne, Meat Ravioli, Neapolitan, Macon, Mushroom and Cream Arrabiata)

STARCH

CHOOSE 1

- ❖ Potato Gratin Dauphinoise
- ❖ Thyme Roasted Potatoes
 - ❖ Sautéed Savoury Rice
 - ❖ Steamed Basmati Rice

VEGETABLES

CHOOSE 2

- ❖ Fresh Garden Vegetable 'Medley'
- ❖ Sweet Carrots and Sesame Seeds
 - ❖ Broccoli Mornay
 - ❖ Honey Glazed Carrots
- ❖ Gratinated Cauliflower and Broccoli
 - ❖ Creamed Spinach
 - ❖ Cinnamon Baked Pumpkin
 - ❖ Pumpkin Fritters
 - ❖ Buttered Sweet Corn
- ❖ Sautéed Seasonal Vegetables

{Silver Menu Continued}

Dessert

CHOOSE 1

- ❖ Fresh Fruit Salad with Whipped Cream
 - ❖ Mini Fruit Pavlova
 - ❖ Italian Trifle
 - ❖ Carrot Cake
- ❖ Vanilla Bourbon Pot De Creme
- ❖ Granadilla and Coconut Creme Caramel
- ❖ Citrus and Preserved Ginger Cheesecake
- ❖ Sambuca and Dark Chocolate Gateau
- ❖ Pineapple and Macadamia Tartlets
 - ❖ Banana and Raspberry Bavarois
 - ❖ Blueberry Cheesecake
 - ❖ Malva Pudding
- ❖ Strawberry Mousse
- ❖ Coconut Banana with Caramel Syrup
 - ❖ Tiramisu
- ❖ Hot Apple Crumble and Cream

Please revise the following table to ensure you have chosen the correct amount of dishes for each course.

Menu Option	Salad on the table	Starter or Soup	Main (Meat)	Main (Starch)	Main (Veg)	Dessert	Price Per Guest
Silver Menu	1	1	2	1	2	1	R200pp



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Gold Menu





Gold Menu

<i>Menu Option</i>	<i>Salad on the table</i>	<i>Starter or Soup</i>	<i>Main (Meat)</i>	<i>Main (Starch)</i>	<i>Main (Veg)</i>	<i>Dessert</i>	<i>Price Per Guest</i>
Gold Menu	1	Harvest Table	2	1	2	1 or Mini Trio	R220pp

Harvest Table

Enjoy a Harvest Table under the African sky served in the garden during your photoshoot.

Harvest Table includes an assortment of delicious...

- ❖ Meats
- ❖ Spreads
- ❖ Terrines
- ❖ Pickles
- ❖ Cheeses
- ❖ Fresh Fruits

Served with

- ❖ Homemade Bread
- ❖ Assorted Biscuits

Salads

CHOOSE 1

- ❖ Roast Vegetable Salad with a Rosemary Dressing
 - ❖ Green Bean Salad with a Walnut Dressing
- ❖ Farfalle Pasta Salad with Calamata Olives & Blushed Cherry Tomatoes
 - ❖ Tomato and Cucumber Salad with Sesame Dressing
 - ❖ Red and White Coleslaw with Raisins
- ❖ Salad Bar with Fresh Garden Greens, Cherry Tomatoes, Onion Rings, Cucumber, Crispy Bacon Bits, Garlic & Herb Croutons and Peppers
 - ❖ Coleslaw Salad
 - ❖ Potato Salad
 - ❖ Beetroot and Orange Salad
- ❖ Farfalle Pasta Salad with Kalamata Olives and Feta Cheese
 - ❖ Vietnamese Cabbage Salad



{Gold Menu Continued}

Main Course

MEAT/FISH

CHOOSE 2

- ❖ Roast Beef Topside
- ❖ Beef Stroganoff with Sautéed Peppers and Gherkins
 - ❖ Beef Lasagne
 - ❖ Melanzane Parmigiana (Beef and Brinjal Lasagne)
 - ❖ Lemon Grilled Chicken with Glazed Pearl Onions
 - ❖ Grilled Chicken Breast with Lemon and Herb Butter
- ❖ Chicken Breast Stuffed with Sundried Tomato, Parmesan & Basil, served with a White Wine Reduction
 - ❖ Thai Red Chicken Curry
 - ❖ Chicken Cannelloni
 - ❖ Mutton Curry with Baby Brinjal
 - ❖ Sweet and Sour Pork
- ❖ Grilled Fish of the Day with Lemon Butter
 - ❖ Homemade Fish Pie
- ❖ Pasta Buffet (Beef Tortellini, Penne, Meat Ravioli, Neapolitan, Macon, Mushroom and Cream Arrabiata)

STARCH

CHOOSE 1

- ❖ Potato Gratin Dauphinoise
- ❖ Thyme Roasted Potatoes
- ❖ Sautéed Savoury Rice
- ❖ Steamed Basmati Rice

VEGETABLES

CHOOSE 2

- ❖ Fresh Garden Vegetable 'Medley'
- ❖ Sweet Carrots and Sesame Seeds
 - ❖ Broccoli Mornay
 - ❖ Honey Glazed Carrots
- ❖ Gratinated Cauliflower and Broccoli
 - ❖ Creamed Spinach
 - ❖ Cinnamon Baked Pumpkin
 - ❖ Pumpkin Fritters
 - ❖ Buttered Sweet Corn
- ❖ Sautéed Seasonal Vegetables

{Gold Menu Continued}

Dessert

CHOOSE BETWEEN 1 DESSERT OR A TRIO (3) OF MINI DESSERTS

- ❖ Fresh Fruit Salad with Whipped Cream
 - ❖ Mini Fruit Pavlova
 - ❖ Italian Trifle
 - ❖ Carrot Cake
- ❖ Vanilla Bourbon Pot De Creme
- ❖ Granadilla and Coconut Creme Caramel
- ❖ Citrus and Preserved Ginger Cheesecake
 - ❖ Sambuca and Dark Chocolate Gateau
 - ❖ Pineapple and Macadamia Tartlets
 - ❖ Banana and Raspberry Bavaois
 - ❖ Blueberry Cheesecake
 - ❖ Malva Pudding
 - ❖ Strawberry Mousse
- ❖ Coconut Banana with Caramel Syrup
 - ❖ Tiramisu
- ❖ Hot Apple Crumble and Cream

*Please revise the following table to ensure you have chosen
the correct amount of dishes for each course.*

Menu Option	Salad on the table	Starter or Soup	Main (Meat)	Main (Starch)	Main (Veg)	Dessert	Price Per Guest
Gold Menu	1	Harvest Table	2	1	2	1 or Mini Trio	R220pp



Diamond Menu

Diamond Menu

<i>Menu Option</i>	<i>Salad on the table</i>	<i>Starter or Soup</i>	<i>Main (Meat)</i>	<i>Main (Starch)</i>	<i>Main (Veg)</i>	<i>Dessert</i>	<i>Price Per Guest</i>
<i>Diamond Menu</i>	2	Harvest Table	2	1	2	1 or Mini Trio or Ice Cream Bar	R250pp

Harvest Table

Enjoy a Harvest Table under the African sky served in the garden during your photoshoot.

Harvest Table includes an assortment of delicious...

- ❖ Meats
- ❖ Spreads
- ❖ Terrines
- ❖ Pickles
- ❖ Cheeses
- ❖ Fresh Fruits

Served with

- ❖ Homemade Bread
- ❖ Assorted Biscuits

Salads

CHOOSE 2

- ❖ Roast Vegetable Salad with a Rosemary Dressing
 - ❖ Green Bean Salad with a Walnut Dressing
- ❖ Farfalle Pasta Salad with Calamata Olives & Blushed Cherry Tomatoes
 - ❖ Tomato and Cucumber Salad with Sesame Dressing
 - ❖ Red and White Coleslaw with Raisins
- ❖ Salad Bar with Fresh Garden Greens, Cherry Tomatoes, Onion Rings, Cucumber, Crispy Bacon Bits, Garlic & Herb Croutons and Peppers
 - ❖ Coleslaw Salad
 - ❖ Potato Salad
 - ❖ Beetroot and Orange Salad
- ❖ Farfalle Pasta Salad with Kalamata Olives and Feta Cheese
 - ❖ Vietnamese Cabbage Salad



{Diamond Menu Continued}

Main Course

MEAT/FISH

CHOOSE 2

- ❖ Roast Beef Topside
- ❖ Beef Stroganoff with Sautéed Peppers and Gherkins
 - ❖ Beef Lasagne
 - ❖ Melanzane Parmigiana (Beef and Brinjal Lasagne)
 - ❖ Lemon Grilled Chicken with Glazed Pearl Onions
 - ❖ Grilled Chicken Breast with Lemon and Herb Butter
- ❖ Chicken Breast Stuffed with Sundried Tomato, Parmesan & Basil, served with a White Wine Reduction
 - ❖ Thai Red Chicken Curry
 - ❖ Chicken Cannelloni
 - ❖ Mutton Curry with Baby Brinjal
 - ❖ Sweet and Sour Pork
- ❖ Grilled Fish of the Day with Lemon Butter
 - ❖ Homemade Fish Pie
- ❖ Pasta Buffet (Beef Tortellini, Penne, Meat Ravioli, Neapolitan, Macon, Mushroom and Cream Arrabiata)

STARCH

CHOOSE 1

- ❖ Potato Gratin Dauphinoise
- ❖ Thyme Roasted Potatoes
 - ❖ Sautéed Savoury Rice
 - ❖ Steamed Basmati Rice

VEGETABLES

CHOOSE 2

- ❖ Fresh Garden Vegetable 'Medley'
- ❖ Sweet Carrots and Sesame Seeds
 - ❖ Broccoli Mornay
 - ❖ Honey Glazed Carrots
- ❖ Gratinated Cauliflower and Broccoli
 - ❖ Creamed Spinach
 - ❖ Cinnamon Baked Pumpkin
 - ❖ Pumpkin Fritters
 - ❖ Buttered Sweet Corn
- ❖ Sautéed Seasonal Vegetables

{Diamond Menu Continued}

Dessert

**CHOOSE BETWEEN 1 DESSERT OR
A TRIO (3) OF MINI DESSERTS**

- ❖ Fresh Fruit Salad with Whipped Cream
 - ❖ Mini Fruit Pavlova
 - ❖ Italian Trifle
 - ❖ Carrot Cake
- ❖ Vanilla Bourbon Pot De Creme
- ❖ Granadilla and Coconut Creme Caramel
- ❖ Citrus and Preserved Ginger Cheesecake
 - ❖ Sambuca and Dark Chocolate Gateau
 - ❖ Pineapple and Macadamia Tartlets
 - ❖ Banana and Raspberry Bavarois
 - ❖ Blueberry Cheesecake
 - ❖ Malva Pudding
 - ❖ Strawberry Mousse
- ❖ Coconut Banana with Caramel Syrup
 - ❖ Tiramisu
- ❖ Hot Apple Crumble and Cream

OR

A SOFT SERVE ICE CREAM BAR

Soft Serve Ice Cream and 6 Toppings

*Please revise the following table to ensure you have chosen
the correct amount of dishes for each course.*

Menu Option	Salad on the table	Starter or Soup	Main (Meat)	Main (Starch)	Main (Veg)	Dessert	Price Per Guest
Diamond Menu	2	Harvest Table	2	1	2	1 or Mini Trio or Ice Cream Bar	R250pp



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Speciality Dishes





Speciality Dishes

Our Speciality Dishes are available as optional extras that you can add to enhance your chosen menu.

Starters

SWOP ANY STANDARD STARTER FOR

- ❖ Lime Marinated Tiger Prawns with a Mustard Dip
(Add R30.00 per person)
- ❖ Parma Ham with Melon Chutney
(Add R25.00 per person)
- ❖ Italian Coppa and Paprika Salami
(Add R25.00 per person)
- ❖ Assorted Sushi Rolls with Pickled Ginger, Tamarind Sauce and Wasabi
(Add R 20.00 per person)
- ❖ Smoked Duck Breast on an Asian flavoured Sprout Salad with an Orange and Star Anise Dressing
(Add 15.00 per person)
- ❖ Bangkok Sesame Prawn Toast Corners
(Add R 20.00 per person)

Main Course

SWOP ANY STANDARD MEAT/FISH DISH FOR

- ❖ Roast Leg of Lamb crusted with Herbs & Garlic
(Add R20.00 per person)

Desserts

SWOP ANY STANDARD DESSERT FOR

- ❖ Chocolate Fountain with Condiments
(Add R20.00 per person)
- ❖ Ice Cream Bar (Soft Serve Ice Cream and 6 Toppings)
(Add R20.00 per person)



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Kiddies Menu



Kiddies Menu

Options for a kid friendly event.

<i>Menu Option</i>	<i>Salad on the table</i>	<i>Starter or Soup</i>	<i>Main (Meat)</i>	<i>Main (Starch)</i>	<i>Main (Veg)</i>	<i>Dessert</i>	<i>Price Per Guest</i>
<i>Kiddies Menu</i>	Main Course & Dessert						R100pp

Children will receive 1 Main Course & Dessert

PLEASE NOTE:

Only applicable to children under the age of 9, when adult meals are served plated.

Children pay full adult price for buffet option.

Kiddies menu requires a minimum of 10 children.

Main Course

CHOOSE 1

- ❖ Spaghetti Bolognaise
- ❖ Chicken Lasagne
 - ❖ Beef Lasagne
 - ❖ Bangers & Mash
- ❖ Fish Fingers & Chips
- ❖ Mini Burger & Chips
- ❖ Macaroni & Cheese
- ❖ Chicken Pie & Mash
 - ❖ Meatballs & Rice
- ❖ Croque Monsieur (Toasted Cheese & Ham, topped with Cheese Sauce)

**PLEASE NOTE: STARCHES ARE INTERCHANGEABLE
BETWEEN CHIPS, MASH & RICE**

Chef's choice of Dessert included.