



Hudson's
a magical venue...

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Set Menus

OPTION ONE

CELEBRATION PLATED MENU

15 to 35 guests, lunchtime only

Two Courses – R285 per person | Three Courses – R350 per person

Starter

Lamb Kofta with Mint Yoghurt Dip
Vegetable Spring Rolls with Sweet Chilli Salsa
Deep Fried Calamari served with Marie Rose Sauce & Fresh Lemon

Main Course

Lamb Shank slowly braised in a red wine & root vegetable sauce
Thickly Sliced Roast Sirloin of Beef with a Red Wine & Mushroom gravy
Linefish finished with a tomato salsa
Chicken Forestiere – Pan fried chicken breast topped with a rasher of bacon & creamy mushroom sauce
All served with baby honey roast potatoes & roasted vegetables

Dessert

Hot Chocolate Volcano with Vanilla Ice Cream
Banoffi Pie – biscuit base topped with caramel, fresh banana & cream
Home Baked Cheesecake served with Berry Coulis

OPTION TWO

GET-TOGETHER BUFFET MENU

35 to 50 guests, lunchtime only

One Course – R195 per person

Malva Pudding can be added for an additional R45pp
For other dessert options please see our restaurant menu

Prime Roast Beef with Chef's Gravy
Creamy Chicken & Mushroom Pie
Linefish with a Tomato Salsa
Golden Roast Potatoes
Roasted Vegetables
Savoury Rice
Greek Salad
Served Buffet Style

Where can I host my party?

Thatch Lapa on the main lawn – venue fee of R1000.00 payable
Loft Balcony – venue fee of R2000.00 payable
By the dam in the garden – no venue fee, but also no waiter service & no formal set-up
On the patio – no venue fee