



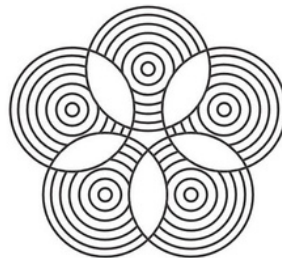
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The Venue Pearl
MountainBo lang straat
Paarl



SENSES

FOOD CONCEPTS

FIRSTLY, CONGRATULATIONS ON YOUR ENGAGEMENT. A VERY EXCITING TIME LIES AHEAD. WE ARE SO EXCITED TO BE PART OF YOUR SPECIAL DAY AND LOOK FORWARD TO SPOILING YOU AND YOUR TASTEBUDS.

IN OUR KITCHEN WE TAKE PRIDE IN USING ONLY THE FRESHEST SEASONAL AND LOCALLY SOURCED PRODUCE. WE ARE PASSIONATE ABOUT TURNING THESE ITEMS INTO BEAUTIFUL FLAVOR EXPLOSIONS AND WORKS OF ART. EXTREME CARE IS TAKEN TO ENSURE THAT THE ATTENTION TO DETAIL IS VISIBLE ON EVERY SINGLE BITE WE CREATE.

SO HOW DOES THE MENU SELECTION PROCESS WORK? INSTEAD OF OVERLOADING YOU WITH HUNDREDS OF PAGES OF WHAT WE CAN DO, WE'VE KEPT IT SHORT AND SWEET. BELOW YOU'LL FIND A SELECTION OF CANAPES, STARTERS, MAINS AND DESSERTS. OTHER ADD-ONS, SUCH AS HARVEST TABLES AND FOOD STATIONS, ARE ALSO LISTED. YOU CAN COMPILE A MENU ON THE SAMPLE TEMPLATES GIVEN. WE WILL THEN COST YOUR MENU ACCORDINGLY.

IT IS IMPORTANT THOUGH THAT YOU NOTE, WE ARE OPEN TO ANY IDEAS AND CONCEPTS THAT YOU MIGHT HAVE AND ENCOURAGE CUSTOM MADE MENUS FOR ALL OUR BRIDAL COUPLES. PLEASE FEEL FREE TO SCROLL THROUGH THE ITEMS LISTED BELOW AND LET US KNOW WHICH ONES YOU LIKE. AND REMEMBER,

HAVE FUN!

KIND REGARDS

WIKUS POTGIETER

HEAD CHEF & OWNER, SENSES FOOD CONCEPTS





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BAKENHOF STANDARD MENU

R590 PER PERSON

5 CANAPES, 1 MAIN COURSE, 4 CANAPE DESSERT
OPTIONS

CANAPES:

PLEASE CHOOSE 5



- JALAPENO AND MATURE CHEDDAR BOMBS WITH SWEET CHILI AND SOUR CREAM (V)
- PULLED BBQ BEEF BRISKET CROQUETTES, CHIMICHURRI, CORIANDER
- DEBONED PERI-PERI CHICKEN THIGH KEBABS WITH CHIVE SOUR CREAM
- MINI BACON AND CHEESE BEEF BURGERS WITH TOMATO RAGOUT AND BBQ MAYONNAISE
- MINI SNOEK SAMOSAS, APRICOT, CAPER AND LEMON AIOLI
- MINI POTATO ROSTIS WITH CONFIT CHERRY TOMATOES, PICKLED RED ONION AND BABY BASIL (V)
- BOBOTIE SPRING ROLLS WITH HOMEMADE CURRIED PINEAPPLE AND APRICOT CHUTNEY
- WILD MUSHROOM ARANCINI, TRUFFLE AIOLI, SHAVED BUTTERNUT
- MUSHROOMS (V)
- CAPRESE SKEWERS WITH BOCCONCINI, BASIL PESTO AND BALSAMIC GLAZE
- ROAST BUTTERNUT AND CONFIT BEETROOT PHYLLO TARTLETS WITH
- BROKEN FETA AND TOMATO CHUTNEY
- SALAMI, BOCCONCINI AND TOMATO SKEWERS WITH BASIL PESTO AND BALSAMIC GLAZE
- PULLED PORK TACOS, SAUCE VIERGE, CHILI SOY BEAN AND CORIANDER
- SALMON RILLETTE BRUSCHETTA'S WITH CAPER AND DILL CREAM
- CHEESE, PICKLED CUCUMBER AND RED ONION, DEEP FRIED CAPERS



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MAIN COURSE: PLEASE CHOOSE 1

- OVEN ROAST BEEF SIRLOIN, POMMES DAUPHINE, HONEY ROAST WHOLE CARROTS, CHARRED ZUCCHINI, GREEN PEPPERCORN AND CAPE BRANDY CREAM
- FOAMY BUTTER FRIED LINE FISH, SOUBISE, ONION TARTE TATIN, CAPER AND DILL HOLLANDAISE, PICKLED CABBAGE, SPROUT AND CARROT SLAW
- KAROO LAMB SHANK WITH ROASTED GARLIC AND PARMESAN MASH, SMOKED TOMATO AND BELL PEPPER RAGOUT WITH SWEET CARROTS, BUTTERED FINE BEANS, CRISPY ONIONS AND RED WINE JUS

DESSERT: PLEASE CHOOSE 4

- TIRAMISU PHYLLO CUPS, WHIPPED ESPRESSO MASCARPONE
- SALTED CARAMEL MOUSSE TARTLETS
- PEPPERMINT CRISP TARTS
- MINI RED VELVET CUPCAKES WITH CREAM CHEESE FROSTING
- MINI LEMON MERINGUE TARTLETS
- THREE NUT CHOCOLATE BROWNIES
- BAKLAVA CIGARS
- VANILLA PASTRY CREAM CANNOLI'S, ALMOND PRALINE
- APPLE AND PECAN NUT FLAKEY PASTRY FOLD OVERS
- WHITE CHOCOLATE AND SUMMER BERRY CHEESECAKE SQUARES

HARVEST TABLE REPLACEMENTS:

- HARVEST TABLE, 1 MAIN COURSE, 4 DESSERT ITEMS
R620
- HARVEST TABLE, 3 CANAPES, 1 MAIN COURSE, 4 DESSERT ITEMS
R670



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BAKENHOF PREMIUM WEDDING MENU OPTIONS

MENU 1 : @ R650 PER PERSON

6 X CANAPES, 1 X MAIN COURSE, 3 CANAPE SWEET ITEMS

MENU 2 : @ R700 PER PERSON

8 X CANAPES, 1 X MAIN COURSE, 3 CANAPE SWEET ITEMS

MENU 3 : @ R760 PER PERSON

5 X CANAPES, PLATED STARTER, PLATED MAIN COURSE, 3 CANAPE DESSERT ITEMS

MENU 4 : @ R810 PER PERSON

4 X CANAPES PLUS HARVEST TABLE, PLATED MAIN COURSE,
4 X DESSERT GLASSES

MENU 5 : @ R850 PER PERSON

3 X CANAPES PLUS HARVEST TABLE, PLATED STARTER, PLATED MAIN COURSE, 4 OF ANY DESSERT ITEMS

ALL PRICES ARE VAT INCLUSIVE AND ARE VALID UNTIL
THE END OF
FEBRUARY 2027. EXPECTED PRICE INCREASE OF 8%
FOR THE TERM
MARCH 2029 - FEBRUARY 2029
PRICING ABOVE INCLUDES CHEFS ON THE DAY,
PLATTERS FOR CANAPE
SERVICE AND SERVIETTES. EXCLUDES CUTLERY AND
CROCKERY HIRE,
HOWEVER, THIS CAN BE ARRANGED.





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CANAPES:

- ROAST BUTTERNUT, THYME AND GOATS CHEESE TARTLETS WITH BEETROOT CHUTNEY (V)
- WILD MUSHROOM ARANCINI, TRUFFLE AIOLI, SHAVED BUTTON MUSHROOMS (V)
- MINI POTATO ROSTIS WITH CONFIT CHERRY TOMATOES, PICKLED RED ONION AND BABY BASIL (V)
- JALAPENO AND CHEDDAR BOMBS WITH SWEET CHILI & SOUR CREAM (V)
- SALT AND BABY SQUID, NUOC CHAM, LEMON EMULSION AND HERB SALAD SERVED IN BAMBOO CUPS
- SLOW ROAST PORK BELLY YAKITORI WITH HONEY SOY, SESAME AND MISO
- CHICKEN LIVER MOUSSE CUPCAKES WITH PORT WINE GEL, CRISPY ONIONS AND MICRO GREENS
- PULLED BBQ BEEF BRISKET CROQUETTES, CHIMICHURRI, CORIANDER
- PANKO CRUMBED VANNAMEI PRAWNS WITH SWEET CHILI AND PAPRIKA AIOLI
- BEEF FILET TATAKI SKEWERS, PEPPADEW AND RED ONION SALSA, SPRING ONION
- CHORIZO AND SWEET CHICKEN ROULADE SKEWERS, PAPRIKA EMULSION
- SMOKED SALMON TROUT BLINIS, PICKLED CUCUMBER, DEEP-FRIED CAPERS AND SALMON ROE
- MINI BACON AND CHEESE BEEF BURGERS WITH TOMATO RAGOUT AND BBQ MAYONNAISE
- SALAMI, BOCCONCINI AND TOMATO SKEWERS WITH BASIL PESTO AND BALSAMIC GLAZE
- MINI SNOEK SAMOSAS, APRICOT, CAPER AND LEMON AIOLI
- PULLED PORK TACOS, SAUCE VIERGE, CHILI SOY BEAN AND CORIANDER



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HARVEST TABLE:

A SELECTION OF WOOD FIRED BREADS, CHEESES AND CHARCUTERIE DISPLAYED ON A STYLED TABLE WHERE GUESTS CAN THEN HELP THEMSELVES. PLEASE NOTE ALL ITEMS ON THE HARVEST TABLE WILL BE SUBJECT TO AVAILABILITY AS WELL AS SEASONALITY.

- SELECTION OF FRESHLY BAKED WOOD FIRED BREADS
- SELECTION OF CHEESES – FOR EXAMPLE CAMBRINI, GOATS CHEVIN, BLUE, MATURE CHEDDAR, BRIE, HUGUENOT ETC. CHEESES SELECTED WILL BE SUBJECT TO AVAILABILITY
- CHICKEN LIVER PÂTE, SMOKED SNOEK PÂTE, KAROO BILTONG PÂTE
- WHIPPED BUTTERS - TRUFFLE AND CHIVE, MISO AND NORI
- VEGETABLE CRISPS AND CRACKERS
- FRESH FRUIT – FOR EXAMPLE GRAPES, WATERMELON, SPANSPEK, ETC

STARTERS:

- SEARED BEEF FILET TATAKI, HONEY SOY GEL, GRANA PADANO, CRISPY LEEKS, SESAME AIOLI, PICKLED CUCUMBER AND CIABATTA WAFERS
- PICKLED BEETROOT AND BUTTERNUT SALAD, HEIRLOOM TOMATOES, GOATS' CHEESE CREMA, BABY LEAVES, CHARRED ONION PEARLS, BEETROOT REDUCTION VINAIGRETTE (V)
- SMOKED NORWEGIAN SALMON SALAD, POMEGRANATE POACHED PEAR, AVOCADO, BABY LEAVES AND GRAIN MUSTARD & HONEY VINAIGRETTE
- ROAST CHICKEN CEASAR SALAD - GARLIC CROUTONS, GRANA PADANO, CHIVES, COS LETTUCE AND CRISPY BACON
- WILD MUSHROOM AND TRUFFLE GNOCCHI, CRISPY PANCETTA, PARMESAN SNOW, GOLDEN FRIED SHIITAKE MUSHROOMS (PANCETTA CAN BE REMOVED)
- OVEN ROAST VEGETABLES, BACON AND FETA PHYLLO TART WITH HOMEMADE ONION JAM, BASIL MAYONNAISE, TOMATO GLAZE AND FRESH HERB SALAD
- “STEAK AND CHIPS” - BEEF FILET TARTARE, GOLDEN ROAST POTATO ROSTI, SHIMEJI MUSHROOMS, CHARCOAL DUST
- HONEY ROAST BUTTERNUT AND ALMOND SOUP, PUMPKIN SEED AND OATS GRANOLA, TOASTED ALMONDS AND CRISPY LEEKS (V)
- SALT AND PEPPER BABY SQUID, HERB SALAD, NUOC CHAM, LEMON EMULSION
- YELLOWFIN TUNA TARTAR, CHILI SOY BEAN AND SESAME, SUSHI RICE, MISO, DASHI AND LAVASH



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MAIN COURSE:

- SLOW BRAISED PORK BELLY WITH GARLIC THYME CIDER JUS, ROAST GARLIC AND CHEDDAR CROQUETTE, GOLDEN CAULIFLOWER AND BUTTERED BROCCOLINI
- OVEN ROAST BEEF SIRLOIN, POMMES DAUPHINE, HONEY ROAST WHOLE CARROTS, CHARRED ZUCCHINI AND GREEN PEPPERCORN & CAPE BRANDY CREAM
- BEEF FILET BEARNAISE, CREAMED LEEKS, CONFIT GARLIC, GOLDEN PARMESAN AND TRUFFLE BABY POTATOES, BONE MARROW, HEIRLOOM BABY CARROTS AND BABY LEEKS
- 8-HOUR BOURGUIGNON STYLE BRAISED LAMB SHANK, PARMESAN MASHED POTATOES, TOMATO, BELL PEPPER & CARROT RAGOUT, FINE BEANS, CRISPY ONIONS AND RED WINES JUS
- FOAMY BUTTER FRIED LINE FISH, SOUBISE, ONION TARTE TATIN, CAPER AND DILL HOLLANDAISE, PICKLED CABBAGE, SPROUT AND CARROT SLAW
- DUCK LEG CONFIT, BRAISED RED CABBAGE, LYONNAISE POTATOES WITH CARAMELIZED RED ONION, APPLE CHUTNEY, ROAST PUMPKIN PUREE AND BROCCOLINI





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PLATED DESSERTS:

- WHITE CHOCOLATE AND ESPRESSO CHEESECAKE, SALTED CARAMEL POPCORN, BISCOFF CRUMBLE, PEANUT BUTTER ICE CREAM AND BUTTERSCOTCH
- CALLEBAUT DARK CHOCOLATE TORTE, CHOCOLATE MOUSSE, WHITE CHOCOLATE JELLIES, CHOCOLATE SOIL AND DARK CHOCOLATE ICE CREAM
- PAVLOVA, AERATED CUSTARD, PASSION FRUIT AND KIWI, APPLE STRAW VANILLA PANNA COTTA, BURNT MERINGUE, OREO CRUMBLE, SUMMER BERRIES AND TUILE BISCUITS
- CAPE MALVA PUDDING, AMARULA CRÈME ANGLAISE, GINGER BISCUIT GRAVEL, VANILLA ICE CREAM, BROKEN MERINGUE

CANAPE DESSERTS:

- MACAROONS
- CAKE POPS
- SALTED CARAMEL MOUSSE TARTLETS
- PEPPERMINT CRISP TARTS
- MINI RED VELVET CUPCAKES WITH CREAM CHEESE FROSTING
- MINI LEMON MERINGUE TARTLETS
- THREE NUT CHOCOLATE BROWNIES

MINI DESSERTS SERVED IN GLASSES:

- CHOCOLATE MOUSSE CUPS
- CRÈME BRULEES SERVED IN ESPRESSO CUPS
- BUTTERSCOTCH CHEESECAKE GLASSES WITH SALTED CARAMEL PEANUT BRITTLE
- TIRAMISU SERVED IN SMALL GLASSES
- MACERATED SUMMER BERRIES, ETON MESS GLASSES
- LEMON MERINGUE CUPS
- VANILLA PANNA COTTA WITH BLUEBERRY COMPOTE AND WHITE CHOCOLATE SERVED IN SMALL GLASSES



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ADD-ONS AND OTHER IDEAS: (TO BE DISCUSSED IN BRIDAL MEETING)

- ROOSTERKOEK STATION – BUTTERS, PRESERVES, CHEESES ETC
- BRAAI STATIONS – BRAAI BROODJIES, FILET KEBABS, CHICKEN THIGH KEBABS ETC
- ORIENTAL WOK STATION – PULLED PORK NOODLE, CHICKEN HOT POT ETC
- BUFFET TO THE TABLE MAINS – FOOD SERVED ON PLATTERS TO THE TABLE
- CALAMARI / FISH AND CHIPS STATION – SERVED IN BAMBOO CONES
- MIDNIGHT SNACK
- DESSERT STATIONS – WAFFLE STATION, ETON MESS STATION, ICE CREAM CONE STATION

ADDITIONAL INFO:

- SERVICE PROVIDERS CHARGED AT R350 PER PERSON
- TASTING NOT INCLUDED, CHARGED AT R1450 PER COUPLE
- STAFFING INCLUDED IN MENU PRICE
- TRANSPORT INCLUDED IN MENU PRICE
- KIDDIES MEALS CAN BE PROVIDED AND CAN BE DISCUSSED IN THE BRIDAL MEETING OR VIA EMAIL



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