

The background is a light green color with a repeating pattern of white line-art flowers and leaves. The flowers are stylized, with some having multiple petals and others being buds. The leaves are simple, elongated shapes with pointed tips. The pattern is scattered across the entire page.

THE BACKYARD CAFE'S

*Brunch Large
Function Menu*

Brunch Menu

Thank you for thinking of us for your celebration!
We love hosting birthdays, kitchen teas, bridal showers, and baby showers in our beautiful garden oasis.

We offer 2 catering options for functions of 25-55 guests, comprising of a bespoke high tea selection, or a dreamy harvest table.

Both options allow for a relaxed and fun event!

Our kitchen takes pride in using seasonal ingredients, free range chicken, and eggs, and a whole lot of love to create your food.

PLEASE NOTE

Weddings are not treated as regular events, please email for further info.
A refundable deposit of R1000 is required for all bookings of 15pax or more.

Events of 25-55 pax will be charged an R850 function fee

Only the High Tea menu includes a beverage per person.

Menu and pricing are subject to change with no notice.

The 15% service charge will be added on your final bill.

Brunch Menu

Our high tea has been thoughtfully designed to offer a selection of canape-style items that are well balanced, and are beautifully displayed over stands and platters down the middle of your tables.

This menu style does away with the stress of large group orders and allows guests to mix and mingle.

All dietary requirements need to be communicated prior to the event, and we will do our best to cater to every need.

The Dahlia Experience - R300 p/p

This includes 4 savoury and 3 sweet items per person, as well as one tea / sgl americano / sgl cappuccino.

Our kitchen team will curate your spread based on your event, as well as what is in season.

Savoury Bites

Finger sandwiches | Quiche | French Toast | Pigs in Blankets

Sweet Treats

Brownie bites | Mini flapjacks | Vanilla scones

All additional drinks will be added to your bill.

Brunch Menu

Your incredible harvest selection will be table-scaped into a selection that tantalises and excites you. There will be one central table for your guests to help themselves in their own time.

This menu style lets each guest to design their own plate from the delicious spread, and allows guests to mix and mingle.

All dietary requirements need to be communicated prior to the event, and we will do our best to cater to every need.

Table of Dreams - R285 p/p

Yoghurt, Granola, Fresh Fruit

Selection of Bread & Croissants

Selection of Artisanal Cheeses

Bacon

Scrambled Eggs

Roasted Cherry Tomatoes

Herbed Mushrooms

Sauces & Preserves

Mini Muffins

Mini Flapjacks

Pitcher Menu

All pitchers are approximately 1L, and pour 3 - 4 glasses

Fresh Juice - R145

STRAIGHT UP OJ
freshly squeezed orange juice

RISE AND SHINE
carrot, orange, ginger

THE GREEN MAMBA
apple, lemon, mint, ginger

MMMM MMMMMM
pineapple, orange, apple, lemon, ginger

THE CLEAN MACHINE
cucumber, beetroot, spinach, pineapple, lemon, ginger

House Drinks

ROOIBOS ICED TEA - R120
lemon / raspberry & hibiscus

CORDIAL & SPARKLING WATER - R95
passionfruit (with pips)

Pitchers must be pre-ordered.

Additional pitchers may be ordered during the function, subject to availability.

All menu items and pricing are subject to change