

# BACKYARD CAFE Function Information

Thank you for thinking of us for your celebration! We love hosting birthdays, kitchen teas, bridal showers, baby showers as well as intimate garden weddings in our beautiful, garden oasis. We always love the festivity that comes with helping you plan your special day and bringing it to life!

We offer an array of catering options that boast a generous spread of tantalising sweet & savoury eats! We've designed both a high-tea style canapé menu as well as a harvest table option, set menu and family style menu, tailored to the time of your event.

We are able to accommodate vegetarian, vegan or other special dietary requirements, should you need us to.

Our kitchen uses seasonal fruits, vegetables, free range chicken and eggs, and fresh locally sourced ingredients. Booking for these events is essential and we warn you that our calendar does fill up fast, so please move quickly to secure your date!

For more information, or to book your event, please contact us at backyard.cafe.ct@gmail.com

#### PLEASE NOTE

A deposit of R1000 is required to secure your booking. (This will be deducted off your final bill)

We charge a R500 event fee for booking of 25 or more people

Weddings are not treated as regular events, please email us for more information

## Lunch High Tea

#### - CANAPE STYLE MENU -

Our high-tea option is our most popular catering choice for events.

It has been thoughtfully designed to offer a selection of canapes that is well balanced between sweet and savoury, baked and fresh and healthy and indulgent.

This menu style does away with the stress of large group orders and allows guests to mix and mingle or to arrive and leave in their own time. Guests are always impressed with the variety & generosity of the spread

### The Daisy - R 185 p/p

The Daisy High Tea includes a selection of 3 savoury & 3 sweet treats and one hot beverage per person in the booking

### The Rose - R 225 p/p

The Daisy High Tea includes a selection of 5 savoury & 4 sweet treats and one hot beverage per person in the booking

Our kitchen team will curate your spread based on the time and theme of your event, as well as what is in season.

Burger sliders | Skewers | Quichettes | Wontons | Wraps | Mini Pies | Phyllo Parcels | Arancini Balls Mini Sandwiches | Summer Rolls | Bruchetta

Cake Pops | Cupcakes | Scones | Macarons Triple chocolate brownies | Tartlets | Blondies Mini Cakes | Mousse | Iced Butter Biscuits | Fruit Skewers

Any additional drinks will be added to your bill.

A 15% service charge will be added at the end to your bill

R1000 deposit secures your booking

A R500 event fee will be charged for booking of 25 or more people

## Lunch Harvest Table

-HARVEST TABLE R200 P/P -

This new addition is a real crowd pleaser and is oh so instagramable!

Your feast will be tablescaped into an edible garden that will delight your senses and tantalise your tastebuds.

### Savoury

The Backyard Burger sliders

Tender chicken skewers

Freshly baked quichettes

Selection of breads and homemade crackers

Cheese selection

Preserves and Dips

Seasonal dipping vegetables

### Sweet

Red velvet slice with a creamy cheese icing

Decadent triple chocolate brownie bites

Crisp lemon & honey nougat meringue tarts

A 15% service charge will be added at the end to your bill
R1000 deposit secures your booking
A R500 event fee will be charged for booking of 25 or more people



## Family Style Lunch

-LUNCH SPREAD R195 P/P -

Our Family Style Lunch allows you to effortlessly arrange a hearty lunch spread for larger groups, without the hassle of ordering or pre-ordering. This eating style is very social and displays beautifully along the centre of your dining table.

### Savoury

Salads for the table

Mixed roasted vegetables

Roast Chicken Pieces

Quiche

Bread Boards

### Sweet

Red velvet with a creamy cheese icing

Decadent triple chocolate brownie bites

Crisp lemon & honey nougat meringue tarts

A 15% service charge will be added at the end to your bill R1000 deposit secures your booking

We charge a R500 event fee for parties of 25 or more

Vegetarian/vegan options available



## Set Menu

- 3 COURSE LUNCH R200 P/P -

### Starter

D'LISH SALAD

Fresh seasonal greens, roasted butternut, caramelised onion, Danish feta, mixed seeds, drizzled with balsamic glaze

### Mains

QUICHE

Choose between our meat or vegetable quiche, served with salad & sweet potato fries

#### TOASTED SARMIE

Toasted chicken mayo, red onion & avo

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Toasted bacon, cheese & tomato, served with salad, chips or sweet potato fries

#### BACKYARD BURGER

Beef / Chicken / Falafel Burger served with salad & fries

#### BUDDHA BOWLS

Fresh baby spinach & rocket, creamy tumeric hummus, sliced avo, chunky tomato salsa, toasted chilli chickpeas & falafel balls

### Dessert

TRIPLE CHOC BROWNIE WITH CREAM OR ICE-CREAM SCONE WITH JAM, CREAM & CHEESE CARROT CAKE



THE BACKYARD CAFE'S

## Cakes & Bakes



## Cakes & Bakes

We take pride in making cakes that taste as good as they look!

All our cakes are made with real butter, free range eggs,

only the best ingredients and the most amount of love!

Our Oozy Chocolate Cake - R420 (15cm) | R550 (20cm)
Our Famous Carrot Cake - R420 (15cm) / R550 (20cm)
Heavenly Red Velvet Cake - R420 (15cm) | R550 (20cm)
Rainbow Velvet Cake - R480 (15cm) R600 (20cm)
Vanilla Bean Cake - R400 (15cm) R480 (20cm)
Hummingbird Cake - R480 (15cm) | R520 (20cm)
Lemon + Poppy Seed Cake - R420 (15cm) | R550 (20cm)
Orange + White Choc Cake - R420 (15cm) | R550 (20cm)
Courgette + Pistachio Cake - R480 (15cm) | R520 (20cm)

The Best Cheesecake Ever – R620 (28cm)

Best Cheesecake Ever With Toppings – R680 (28cm)

Oreo, Coffee, Choc & Peanut Butter Cheesecake – R680 (28cm)

This Can't Be Vegan Choc Cake – R360 (15cm) R500 (20cm)

+ R65 for special icing / toppings / flowers + R180 for fondant topping

### Movetty Cakes

Pick your flavour & send us a reference pic and we'll quote you on bringing your dream cake to life!

backyard.cafe.ct@gmail.com

#### CAKEAGE

A 'cakeage' fee of R180 will be charged for cakes brought in from elsewhere that are cut in our backyard. We require 24hr notice to produce a cake.

## Cakes & Bakes



Tartlets (Slice/ 30cm)

Lemon Meringue tart- R55 / R 300 Custard base fruit tart- R 55 /R 300 Chocolate ganache tart- R60 /R 310 Cheesecake Tart- R 60 / R 310

> Pavlova with berries & cream 20cm - R 180 30cm - R 300

> > Cupcakes

Mini - R12

Reg-R25

Lrg-R35

Sweet Muffins - 45

Cakes pops @ R10 a cake pop

Puff Pastry

Pan au Chocolate - 38

Croissants - R 30

Doughnuts (filled choice optional @ R10 additional )

Medium - R 15

Large - R 20

Fillings & flavors

White chocolate cheesecake filling
Chantilly cream filling
Berry Jam filling
Chocolate ganache filling



## Twice Tug options

- PRICED AT R85 PER PTCHER -



Freshly pressed orange juice

#### RISE & SHINE

Carrot, orange & ginger

#### MMM MMMMM

Pineapple, orange, apple, lemon & ginger

#### GREEN MAMBA

Apple, lemon, mint & ginger

#### THE CLEAN MACHINE

Cucumber, beetroot, spinach, pineapple, lemon & ginger

#### OUR HOMEMADE BERRY ICED TEA

Rooibos tea and mixed berry juice

#### OUR HOMEMADE LEMON ICED TEA

Rooibos tea and mixed berry juice

BACKYARD CAFE

www.thebackyardcafe.info

## Tea's & Coffee's

### Jeas - R 24

ceylon, rooibos, earl grey, vanilla, chai, green tea, peppermint & chamomile

ALMOND/ OAT MILK AVAILABLE TO SUBSTITUTE

### Coffees

SGL | DBL

espresso R20/R25
americano R24/R28
cappuccino R29/R33
latte R32/R37
hazelnut / vanilla / caramel latte R35/R38
mocha R35/R38
hot chocolate R38
red cappuccino. R35
chai latte. R38
dirty chai latte R36/39
baby chino R10
superfood lattes R38

ALMOND/ OAT MILK AVAILABLE TO SUBSTITUTE



## Soft Minks

#### HOUSE DRINKS

Homemade Cordial with lemonade R32
House Kombucha R35
Rock Shandy R38
Mocktail G&T R40

#### S O D A S R 2 5

coke (regular/ light/ no sugar)
Fanta Orange
Sprite
Lemonade
Cream Soda
Appletizer / Grapetizer R28

#### WATERS

Still / Sparkling water (250ml/750ml)
R16/R32

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## Additional Information

 $\heartsuit$  Additional juice jugs may be ordered and are priced at R85/litre  $\heartsuit$  We offer the option to order a cake for your special occasion  $\heartsuit$  A 'cakeage' fee of R180 will be charged for cake brought in from elsewhere that is cut and eaten on our property.  $\heartsuit$  You are welcome to bring your own wine/champagne on the day.  $\heartsuit$  We will provide a range bowl, ice and glassware at R35 corkage fee. Any glassware breakages will be charged for.  $oldsymbol{ol{oldsymbol{ol{ol}}}}}}}}}}}}}}$ it eco-friendly. (no confetti, sequins, or plastic straws.)  $\heartsuit$ For functions, take away boxes are limited and will be charged per box @ R5  $\heartsuit$  Final numbers must be confirmed 3days before the event date. This is the head count that the event will be charged for. While we can add additional numbers, no numbers can be subtracted from the final headcount.  $\heartsuit$  A 15% service fee will be charged and added onto your final bill Booking is essential and our weekends book up quickly over season!  $\heartsuit$  A deposit of R1000 is required to secure your booking. (This will be deducted off your final bill)  $\heartsuit$  The balance of your total bill is payable on the day, and the deposit will be deducted from the total bill.  $\heartsuit$  Please note the terms of our cancellation policy: - If cancelled 3 weeks or more before date, deposit will be refunded

- If cancelled 2 weeks before date, 50% of deposit will be refunded

- If cancelled a week or less before the date, there will be no refund of deposit

## Frequently Asked Questions

#### Can I bring in my own decor?

YES, absolutely! However, we are an eco-conscious venue and ask you to love our garden and treat it with kindness. Confetti is a NO GO and, if you are wanting to use balloons or straws, please make sure that they are biodegradable.

#### Can I come earlier to set-up and decorate?

Yes, but setup time is limited to the hour prior to your event start time. Please give us a heads up if you are coming in early to set up for your event.

#### Can I bring in alcohol?

Yes, you may. We will supply a range bowl, glassware ice and bottle service and a corkage charge of R35/bottle opened will apply.

#### Is there a limited amount of people we are allowed?

Our capacity at the café is limited to 90 people.

#### Can I hire out the cafe outside of opening hours?

We do host events outside of our general operating hours. A venue hire fee will apply for the exclusive use of our café space.

#### Can I book the cafe for exclusive use?

We do, on occasion, hire out our backyard for exclusive use if the size of the event warrants close of business. We do charge a venue hire fee for exclusive use at a varied rate depending on the season and time of your event.

We do not allow external catering.

#### Are you Halaal and Kosher friendly?

We are not Halaal certified, however, our kitchen is happy to accommodate Halaal catering requests if pre-arranged.

Our kitchen is not Kosher.

