



THE BACKYARD CAFE'S

*Brunch
Function
Menus*

THE 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 2 catering options for functions of 25+, comprising of a bespoke high tea selection, or a dreamy harvest table.

Both options allow for a relaxed and fun event!

The menus and pricing are subject to change.

Our kitchen takes pride in using seasonal fruits, vegetables, free range meat, chicken, and eggs, as well as locally sourced ingredients, wherever possible.

PLEASE NOTE

Weddings are not treated as regular events, please email for further info

A refundable deposit of R1000 is required for all functions.

Events of 25+ will be charged a non-refundable function fee of R850.

Brunch High Tea

Our high tea has been thoughtfully designed to offer a selection of canape-style items that are well balanced for even the most discerning palate.

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.

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

Finger Sandwiches | Quiche
Mini French Toast | Rosti Stack

Sweet Treats

Brownie bites | Mini cupcakes | Vanilla scones

All additional drinks will be added to your bill.
A 15% service charge will be added at the end to your bill
All menu items and pricing are subject to change.

Brunch Harvest Table

Your incredible harvest selection will be table-scaped into an edible garden that tantalises and excites you. 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 - R295 p/p

A delectable table set to satisfy every guest. This does not include any beverages.

Savoury

Selection of Bread & Croissants

Selection of Artisanal Cheeses

Bacon

Chipolatas

Scrambled Eggs

Roasted Cherry Tomatoes

Herbed Mushrooms

Sauces & Preserves

Fresh Fruit

Sweet Treats

Mini Muffins

Brownie Bites

All drinks will be added to your bill
A 15% service charge will be added at the end to your bill
All menu items and pricing are subject to change

Pitchers

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

Fresh Juice - R140

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.

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