

A bride and groom are shown in profile, kissing. The bride is on the left, wearing a white wedding dress with a veil. The groom is on the right, wearing a tan suit and a dark bow tie. They are standing on a grassy hill. In the background, there is a sunset with a bright sun low on the horizon, casting a golden glow over the sky and the landscape. The sky is filled with soft, wispy clouds. The overall mood is romantic and serene.

Dear Bridal Couple

On behalf of Zambezi Point, congratulations on your decision to get married, and thank you for considering Zambezi Point as the venue for this special occasion.

We have teamed up with wedding professionals we have come to know and trust in our 19 years of existence to bring YOU this most comprehensive all-inclusive package deal ever!!

Day Ceremony Times	All times are subject to availability and are on a first come first served basis		
	Jan, Feb, Mar, Oct, Nov, Dec	May, Jun, Jul, Aug	Apr, Sept
Bush Chapel & African Boma <ul style="list-style-type: none"> ▪ Main garden not available for photos ▪ In case of rain, ceremony will be moved to the African Boma 	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
Stone Chapel & African Boma	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
Garden & African Boma <ul style="list-style-type: none"> ▪ In case of rain, ceremony will be moved to the Stone Chapel 	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00

Day Ceremony Times	All times are subject to availability and are on a first come first served basis. Bush Chapel option not available with Zambezi Hall		
	Jan, Feb, Mar, Oct, Nov, Dec	May, Jun, Jul, Aug	Apr, Sept
Stone Chapel & Zambezi Hall	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
Garden & Zambezi Hall <ul style="list-style-type: none"> ▪ In case of rain, ceremony will be moved to the Stone Chapel 	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00

<p>Bush Chapel Evening Wedding Ceremony Times</p>	<p>All times are subject to availability and are on a first come first served basis This option is only available for our African Boma.</p>			
	<p>Dec, Jan, Feb</p>	<p>March, Nov</p>	<p>Apr, May, Sept, Oct</p>	<p>Jun, Jul, Aug</p>
<p>Bush Chapel & African Boma</p> <ul style="list-style-type: none"> ▪ Main garden not available for photos ▪ In case of rain, ceremony will be moved to the African Boma 	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 19h30</p> <p>Reception up to 02h00</p>	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 19h00</p> <p>Reception up to 02h00</p>	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 18h45</p> <p>Reception up to 01h15</p>	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 18h00</p> <p>Reception up to 01h00</p>

African Boma Evening Wedding Program Options (if option is taken)

<p style="text-align: center;">Program Option 1: Photos will be taken before the ceremony in our antique studio and bush.</p>	<p style="text-align: center;">Program Option 2: Photos will be taken before the ceremony in our antique studio and bush.</p>	<p style="text-align: center;">Program Option 3: Photos will be taken off our premises before the ceremony starts</p>
<ul style="list-style-type: none"> ▪ Guests arrive 2 hours before the above given Bush Chapel ceremony times, and enjoy sherry/juice and snacks, before they are seated in the Boma on request of the master of ceremonies. ▪ The bridal couple arrives at the same time for their photo shoot in the antique studio. ▪ The table grace follows and directly after that, the starters are served. ▪ Fifteen minutes before the service starts, the guests make their way to the Bush Chapel ▪ Bride arrives ▪ After the ceremony guests make their way back to the African Boma. ▪ The speeches start. ▪ The Main meal will be served. ▪ After the main meal, the cutting of the wedding cake takes place and directly after guests can help themselves to some dessert. 	<ul style="list-style-type: none"> ▪ Guests arrive 2 hours before the above given Bush Chapel ceremony times, and enjoy sherry/juice and snacks, before they sit on request of the master of ceremonies. (The option for the starter falls away and extra snacks will be added for the guests on arrival.) ▪ The bridal couple arrives at the same time for their photo shoot in the antique studio. ▪ Fifteen minutes before the service starts, guests make their way to the Bush Chapel ▪ Bride arrives ▪ After the ceremony guests make their way back to the African Boma. ▪ The speeches start. ▪ The Main meal will be served. ▪ After the main meal, the cutting of the wedding cake takes place and directly after guests can help themselves to some dessert. 	<ul style="list-style-type: none"> ▪ Guests arrive half an hour before the above given Bush Chapel ceremony times, and make their way directly to the Bush Chapel. ▪ Bride arrives ▪ After the ceremony guests make their way back to the African Boma where they will enjoy sherry/juice and snacks on arrival ▪ Guests take their seats while the bridal couple enters. ▪ The table grace follows and directly after that, the starters are served. ▪ The speeches start ▪ The Main meal will be served. ▪ After the main meal, the cutting of the wedding cake takes place and directly after guests can help themselves to some dessert.

A no nonsense, no questions asked, no stone unturned

R995 per person (2018) R1 095 per person (2019)

INCLUDES THE FOLLOWING:

(minimum of adult 90 guests)

(For children younger than 6 years – no charge and half price for children between 6 & 10 years)

FOR THE SERVICE:

- The use of the Stone Chapel, Garden Chapel or Bush Chapel for the church service
- Chair covers, tiebacks, wooden pulpit, register table with linen, DJ table with linen, A choice of carpet for the aisle (Red or White)
- Draping as displayed in the Stone Chapel windows and behind the wooden pulpit.
- **ALL flowers, rose petals, corsages, bridal bouquets, church stands of your choice. Available to choose from our in-house florist only. *Fair use policy**
- **A DJ for the ceremony with all the required equipment.**

FOR THE RECEPTION:

- The use of The Zambezi **OR** African Boma.
- All tables and chairs available at Zambezi Point.
 - Chair covers (white, cream or black)
 - Tablecloths (white, cream or black)

- Organza overlays (orange, red, terracotta, black, bronze, coffee, dark pink, silver, mauve pink, gold, lilac, white, royal blue, olive green, cream and burgundy)
 - Linen Overlays (dark green, white, African, lilac, red, black, cream, navy blue, peach, pink, zebra and burgundy)
- Tiebacks/sashes (orange, red, terracotta, black, bronze, coffee, dark pink, silver, mauve pink, gold, lilac, white, royal blue, olive green, cream and burgundy),
 - Linen or paper serviettes (please see ZP colours)
 - Cutlery, crockery, table numbers.
- Welcome drinks - sherry & juice, as well as a snack platter consisting of biltong, potato crisps, national cheeses, savoury biscuits and nuts on arrival. Any other welcome drinks added will form part of your OPEN bar.
 - A choice of one of our six delicious menus.
 - Bar with services, barman, glasses and ice - see Terms and Conditions (T&C) for times.
 - **An OPEN bar for all guests - see Terms and Conditions (T&C) for times *Fair use policy**
- High-end beverage dispensing machines, giving guests FREE cappuccinos, hot chocolates, coffees etc. after the main meal is served, at the touch of a button.
 - Waiters for the setting the tables, serving of drinks for the guests, cleaning tables and any other odd jobs.
- A co-ordinator who will co-ordinate the entire wedding from first to last arrangements on our premises and attends your wedding on the day.
 - Your choice of sparkling wine and/or juice for each table (forms part of the OPEN bar)
 - **A DJ for all your music needs at the reception.**
 - **A Photography & Videography package to capture all your special moments**

- **ALL flowers, centrepieces, under plates and table décor of your choice. Available to choose from our in-house florist only. *Fair use policy**
- **Cupcakes as wedding cake from our in-house cake supplier – Jess & Jada’s Cakes**
- An overnight facility with breakfast included, for the wedding night at one of the following 2 facilities:
Gabbata Country Lodge (Angelique 082 420 9013) OR Delectus Manor (012 548 9900)
Please note that you can also use this facility to get dressed on your wedding day.
- **A antenuptial contract from Helandie Calaça Attorneys to make sure all the odds and ends are covered for your new lives together**
- Our lovely garden and open air antique studio for the taking of photos. Our tropical evergreen garden has a fountain, a bridge over the fountain, palm trees and many other features. Our antique studio features an old car, telephone booth and so much more.
- Fairy lights over the dance floor and guest areas in the African Boma. Draping with fairy lights over the dance floor and guest area in the Zambezi Hall.
- A powerful 3 Phase diesel powered generator that will ensure your wedding will not be left in the dark.

EXTRAS that we obviously cannot include:

- A BRIDE 😊
- A GROOM 😊
- The Minster. We so many religions out there, we suggest that you provide your own minster.
 - Your Honeymoon
 - All personal items like your clothing, jewellery, hair and make-up etc.
 - Invitations, gifts for the tables and menus.
 - Your bridal car or transport from the honeymoon suite to our venue.
 - Everything that’s not listed in the included list 😊
 - That’s it! Can you believe this no worry package!!

GENERAL CONDITIONS:

- All liquor must be purchased from Zambezi Point as we are a licensed establishment. No corkage is allowed.
 - No outside caterers or self-catering is allowed.
- A deposit of R30 000-00 is required to confirm a booking. The deposit will be forfeited if the function is moved or cancelled. The deposit is split up by Zambezi Point and paid to book all your service providers for the day that is included in your package. Sit back and relax!
 - Final payment is required 12 days before the function date at Zambezi Point offices.
- Overtime is available and charged per hour. To organize overtime for your function, speak to one of our co-ordinators.

Waiters @ R70 each (must be used)
 Barmen @ R100 each (must be used)
 Maître 'D x 1 @ R135 each (must be used)
 Coordinator x 1 @ R165 each (must be used)
 Venue Hire @ R1 250 each (must be used)
 DJ (Please arrange an overtime fee directly with your chosen DJ)

Since this quotation is such a voluminous document, the Zambezi Point T&C and **Fair use policy* have not been attached. Please contact us ASAP should you find our quotation acceptable, to arrange that the T&C be faxed/sent or handed to you on your visit to Zambezi Point **BEFORE** a deposit is paid.

If any enquiries or help needed with the organising of your function, please contact us without delay.

Donné Bekker

ZAMBEZI POINT GENERAL MANAGER

OFFICE HOURS:

(Rather make an appointment for personal attention)

Mondays to Thursdays 08:00 to 16:30
 Fridays 08:00 to 14:30, Saturdays 08:00 to 12:30
 Closed on Sundays & Public Holidays





BUFFET 1

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Classic peri-peri chic livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce
Carvery	Succulent leg of lamb served with mint jelly on the side
Meat (Choice of two)	Sweet & sour pork strips, Tender chicken portions in an onion gravy sauce, Bobotie a la Cape Colony To die for Steak & Kidney Pie, Creamy Cajun Chicken Pasta, Classic beef lasagne Creamy chicken lasagne, Farmer's Cottage Pie, Chicken Pie Deluxe, Chicken Potjie, Sweet & sour chicken stir fry
Starch (Choice of one)	Spicy rice with raisins, Classic white rice
Potatoes (Choice of one)	Exquisite crispy baked potatoes, Baby potatoes with garlic butter
Vegetables (Choice of two)	Selection of garden vegetables with a cheese sauce, Honey pumpkin pieces, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Corn, Peas & carrots, Sweet & sour pearl onions, Sweet carrots in an orange sauce, Corn on the cob with butter, Cauliflower and broccoli florets covered with a cheese sauce
Salads (Choice of six)	Classic Potato Salad, Macaroni & Mushroom, Pasta salad with corn, peas and peppers, Garden salad, Cut corn mayonnaise salad, Peas and mint salad, Carrot and pineapple salad, Cabbage and raisin salad, Curry Noodle salad, Sweet and sour pickled onions, Beetroot salad
Desserts	Ice cream with chocolate sauce + three of the following: Creamy Cremora tart, Apple cake Pudding with custard, Classic Cheese Cake, Decadent Chocolate Mousse, Ouma's Milk tart, Famous Malva with Custard, Crème caramel
FREE cappuccinos, hot chocolates, coffees and teas	

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

BUFFET 2

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Roasted veggie salad with couscous, Classic peri-peri chicken livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce, Chicken sauté with a spicy peanut sauce
Carvery	Roast beef with gravy
Meat (Choice of two)	Creamy beef goulash, Curry Lamb "Potjie", Battered white fish with a tartare sauce, Sweet & sour pork strips Tender chicken portions in an onion gravy sauce, Bobotie a la Cape Colony, to die for Steak & Kidney Pie Creamy Cajun Chicken Pasta, Unbelievable Cheesy Meatball Pie, Classic beef lasagne, Creamy chicken lasagne, Farmer's Cottage Pie, Chicken Pie Deluxe, Chicken "Potjie", Sweet & sour chicken stir-fry
Starch (Choice of one)	Couscous, Pap & Sheba, Mushroom rice, Spicy rice with raisins, Classic white rice
Potatoes (Choice of one)	Baked potatoes, Baby potatoes with garlic butter
Vegetables (Choice of two)	Fresh garden beans with a cream and cheese sauce, Cauliflower and broccoli florets covered with a cheese sauce, Sweet potatoes with a hint of buttery ginger, Selection of garden vegetables with a cheese sauce, Honey pumpkin pieces, Corn on the cob with butter, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Corn, Peas & carrots, Sweet & sour pearl onions
Salads (Choice of six)	Greek salad, Classic Potato Salad, Macaroni & Mushroom, Pasta salad with corn, peas and peppers, Cut corn mayonnaise salad, Carrot and pineapple salad, Cabbage and raisin salad, Curry Noodle salad, Sweet and sour pickled onions, Beetroot salad, Garden salad
Desserts (Choice of three)	Ice cream with chocolate sauce + three of the following: Creamy Cremora Tart, Apple cake pudding with custard, Classic Cheese Cake, Decadent Chocolate Mousse, Ouma's Milk tart, Famous Malva with Custard, Crème caramel
FREE cappuccinos, hot chocolates, coffees and teas	

**Items listed above are subject to availability and will be replaced if necessary.
Please add 20% to the menu price per person for special dietary preferences.**

BUFFET 3

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Roasted veggie salad with couscous Classic peri-peri chicken livers served with seeded bread, Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Roasted tomato and herb soup with a freshly baked bread roll and butter, Savoury pancake served with a cheese sauce Chicken sauté with a spicy peanut sauce,
Carvery	Gammon with mustard and apple sauce on the side
Meat (Choice of two)	Oxtail fit for a king, Creamy beef goulash, battered white fish with a tartare sauce, Sweet & sour pork strips, Bobotie a la Cape Colony, to die for Steak & Kidney Pie, Creamy Cajun Chicken Pasta, Unbelievable Cheesy Meatball Pie, Classic beef lasagne, Creamy chicken lasagne, Farmer's Cottage Pie, Chicken Pie Deluxe, Chicken "Potjie", Sweet & sour chicken stir-fry, Tender chicken portions in an onion gravy sauce
Starch (Choice of one)	Pap & Sheba, Spicy rice with raisins, Classic white rice
Potatoes (Choice of one)	Baked potatoes, Baby potatoes with garlic butter
Vegetables (Choice of two)	Fresh garden beans with a cream and cheese sauce, Honey pumpkin pieces, Corn on the cob with butter, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Corn, Peas & carrots, Sweet & sour pearl onions, Sweet carrots in an orange sauce, Selection of garden vegetables with a cheese sauce
Salads (Choice of six)	Classic Potato Salad, Macaroni & Mushroom, Pasta salad with corn, peas and peppers, Garden salad, Cut corn mayonnaise salad, Carrot and pineapple salad, Cabbage and raisin salad, Curry Noodle salad, Sweet and sour pickled onions, Beetroot salad
Desserts (Choice of three)	Ice cream with chocolate sauce + three of the following: Apple cake Pudding with custard, Classic Cheese Cake, Decadent Chocolate Mousse, Ouma's Milk tart, Famous Malva with Custard, Crème caramel, Creamy Cremora tart
FREE cappuccinos, hot chocolates, coffees and teas	

**Items listed above are subject to availability and will be replaced if necessary.
Please add 20% to the menu price per person for special dietary preferences.**

BRAAI 1

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Classic peri-peri chicken livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce
Meat (both)	Lamb on the spit, Chicken "Potjie"
Starch (Choice of one)	Pap & Sheba Spicy rice with raisins Classic white rice
Potatoes	Baby potatoes with garlic butter
Vegetables (Choice of one)	Sweet carrots in an orange sauce, Sweet & sour pearl onions, Sweet potatoes with a hint of buttery ginger, Corn on the cob with butter
Salads	Garden salad, Cabbage & raisin salad, Curry Noodle salad
Bread	Selection of bread, vetkoek, butter & jam
Desserts	Ice cream with chocolate sauce + three of the following: Ouma's Milk tart, Classic Cheese cake, Apple cake pudding with custard, Creamy Cremora tart, Crème Caramel

FREE cappuccinos, hot chocolates, coffees and teas

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

BRAAI 2

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	<p>Roasted veggie salad with couscous</p> <p>Classic peri-peri chicken livers served with seeded bread</p> <p>Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives</p> <p>Creamy mushroom soup with a freshly baked bread roll and butter</p> <p>Butternut soup with a hint of cinnamon and served with a freshly baked bread roll and butter</p> <p>Savoury pancake served with a cheese sauce,</p>
Meat (all three)	Lamb loin chops with a cranberry glaze, Tender chicken portions in an onion gravy sauce, Farmer's cottage pie
Starch (Choice of one)	Pap & Sheba, Mushroom rice, Classic white rice
Potatoes	Baby potatoes with garlic butter
Vegetables (Choice of one)	Corn on the cob with butter, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Sweet & sour pearl onions, Sweet carrots in an orange sauce
Salads	Garden salad, Cabbage & raisin salad, Curry Noodle salad
Bread	Selection of bread, vetkoek, butter & jam
Desserts	<p>Ice cream with chocolate sauce + three of the following:</p> <p>Ouma's Milk tart, Apple cake pudding with custard</p> <p>Creamy Cremora Tart, Crème Caramel</p> <p>Classic Cheese Cake, Malva with custard</p>

FREE cappuccinos, hot chocolates, coffees and teas

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

BRAAI 3

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	<p>Roasted veggie salad with couscous</p> <p>Classic peri-peri chicken livers served with seeded bread</p> <p>Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives</p> <p>Creamy mushroom soup with a freshly baked bread roll and butter</p> <p>Roasted tomato and herb soup with a freshly baked bread roll and butter</p> <p>Chicken sauté with a spicy peanut sauce</p>
Meat (all three)	Rump steak with a barbeque sauce, Pork loin chops with a chutney sauce, Sweet & Sour chicken stir-fry
Starch (Choice of one)	Pap & Sheba, Mushroom rice, Classic white rice
Potatoes	Baby potatoes with garlic butter
Vegetables (Choice of one)	Corn on the cob with butter, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Sweet & sour pearl onions, Sweet carrots in an orange sauce
Salads	Garden salad, Cabbage & raisin salad, Curry Noodle salad
Bread	Selection of bread, vetkoek, butter & jam
Desserts	<p>Ice cream with chocolate sauce + three of the following:</p> <p>Ouma's Milk tart, Decadent Chocolate Mousse, Classic Cheese Cake, Creamy Cremora tart, Malva with custard, Crème caramel</p>

FREE cappuccinos, hot chocolates, coffees and teas

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

EXTRAS

Unfortunately, no substitutions – items can only be added to your chosen menu.

STARTERS - Extra: (Price on request)

Calamari salad with olives, sundried tomatoes and coriander
Crusted prawns with coconut chutney
Mushroom and herb pate served with melba toast
Roasted veggie salad with couscous
Selection of fish served with herb sauce
Beef Negimaki - stuffed cold beef roll with teriyaki sauce
Biltong & dry fruit kebab with a granadilla coulis
Biltong, cashew nuts and feta salad
Thai chicken salad

MEAT - Extra: (Price on request)

Battered white fish with a tartare sauce
Bobotie a la Cape Colony
Boerewors
Chicken "Potjie"
Chicken Pie Deluxe
Classic beef lasagne
Creamy beef goulash
Creamy Cajun Chicken Pasta
Creamy chicken lasagne
Curry Lamb "Potjie"
Farmer's Cottage Pie
Pork Loin Chops
Sweet & sour chicken stir-fry
Sweet & sour pork strips
Tender chicken portions in an onion gravy sauce
To die for Steak & Kidney Pie
Chicken Cordon Bleu
Lamb Loin Chops

Oxtail fit for a king
Rump Steak

STARCH - Extra: (Price on request)

Rice with lentils
Spicy rice
Pap & Sheba
Mushroom rice
Couscous
Paptert

VEGETABLES - Extra: (Price on request)

Baby potatoes with garlic butter
Corn, Peas & carrots
Creamed cabbage and potato
Exquisite Baked potatoes
Sweet & sour pearl onions
Sweet carrots in an orange sauce
Corn on the cob with butter
Sweet peas with a hint of mint
Sweet potatoes with a hint of buttery ginger
Honey pumpkin pieces
Zambezi Point's famous pumpkin bake
Creamy spinach a la Zambezi Point
Cauliflower and broccoli florets covered with a cheese sauce
Fresh garden beans with a cream and cheese sauce
Selection of garden vegetables with a cheese sauce

SALADS - Extra: (Price on request)

Beetroot salad
Cabbage and raisin salad
Carrot and pineapple salad
Garden salad
Peas and mint salad
Macaroni & Mushroom
Sweet and sour pickled onions
Banana Curry salad
Classic Potato salad
Curry noodle salad
Cut corn salad
Pasta salad with corn, peas and peppers
Greek salad
Watermelon and feta Salad ** (seasonal: November to February)

DESSERT – Extra: (Price on request)

Apple cake Pudding
Classic Cheese Cake
Crème caramel
Decadent Chocolate Mousse
Famous Malva with Custard
Fruit salad
Koeksistertjies
Ouma's Milk tart
Creamy Cremora Tart
Trifle
Ouma's Sago and Meringue Bake with Custard
Peppermint crisp tart
Lemon Meringue
Individual gateaux