



## **Breakfast Brunch Menu**

**– sample menus, prices on request, subject to availability**

### **Option 1 – Breakfast Buffet**

Selection of fruit juices  
Seasonal fruit salad with cinnamon drizzle  
Double thick full cream yogurt  
Home-made granola with nuts and seeds  
Stewed fruit with cardamom and sultanas  
Selection of freshly baked breads and confectioneries – croissants, Finnish Cinnamon buns, savoury and bran muffins, whole wheat bread and ciabatta  
Whipped butter and preserves – strawberry and red fig  
Selection of local cheeses and cold meats  
Selection of bacon, beef sausage and sautéed mushrooms  
Grilled tomato with thyme and garlic  
Scrambled eggs / fried eggs  
Potato rosti / hash browns

### **Option 2 – Plated Breakfast**

- Fresh seasonal and stewed fruit with cardamom yogurt, home-made granola, minted honey and seasonal berries

Or

Selection of local cheese, cold meats, freshly baked ciabatta and preserves

- Scrambled eggs, bacon, beef sausage, roasted cherry tomatoes, sautéed mushrooms, potato rosti, fresh rocket and vanilla balsamic drizzle

Or

French toast, bacon, mature cheddar cheese, maple crème fraiche, cinnamon and orange reduction and cashew dust

- Selection of local cheese, cold meats, freshly baked ciabatta and preserves

Or

Croissant, savoury muffin, whipped butter, mature cheddar and preserves





### **Terms and Conditions**

- The price as quoted is based on current rates and is subject to change without prior notice.
  - The price as quoted excludes waiters / service.
  - The price as quoted excludes any cutlery and crockery.
  - ffrikkie is not responsible for any loss or damage of the property of venue.
- Any breakages, by client, invitees or venue on the hired items will be added onto the client's / venue's account.
  - 30% non-refundable deposit applicable upon confirmation of quotation.
    - A full amount is to be settled 30 days prior to the function.
      - All menu items subject to availability.
- If an item is not available, ffrikkie reserves the right to change or replace the item without prior notice.
- If a function/wedding is to be held on a public holiday / Sunday, a flat rate of R4500 will be charged for staff and transport.
- If the client decides to offer an option to their guests on the day of the wedding, a 30% surcharge will be charged on each menu item.
- If the client wants to change anything on the chosen menu, it should be done 2 weeks before date of function / wedding.

