



**MOUNT EDGECOMBE**  
COUNTRY CLUB ESTATE

# 2024

MOUNT EDGECOMBE COUNTRY CLUB

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**WEDDING  
PACKAGES**







The perfect venue for your unforgettable Wedding Day! Our picturesque surroundings easily transform your special day into a real-life Fairytale.

Our Golf Course is designed around a natural habitat of indigenous trees and exotic gardens, provide the backdrop to a lifestyle of unparalleled luxury and security. Tucked away in the rolling hills of KwaZulu Natal, just inland of Umhlanga, Mount Edgecombe Country Club, without a doubt, has world class facilities with the ability to cater for varying number of guests in our different function rooms available.

Our very professional and proficient Events and Banqueting Team offer outstanding service and mouth-watering cuisine, accommodating varied meal preferences and requirements, and ensure that the highest quality and standards are met for your special day.

We have three gorgeous venues available for Weddings and can cater up to 250 guests.

For Weddings with less than 120 guests, we can accommodate your ceremony on our deck overlooking our Golf Course, for a minimal fee of R4,500.

## VENUES



### KINGFISHER

This venue has a gorgeous wood bar and flows onto our deck which overlooks our Golf Course. It is ideal for weddings between 40 and 60 guests.



### WEAVERS NEST

This is a smaller and more intimate venue that can cater for weddings from 40 to 60 guests. It also has a deck with stunning views of our Golf Course.



### KINGFISHER AND WEAVERS NEST COMBINED

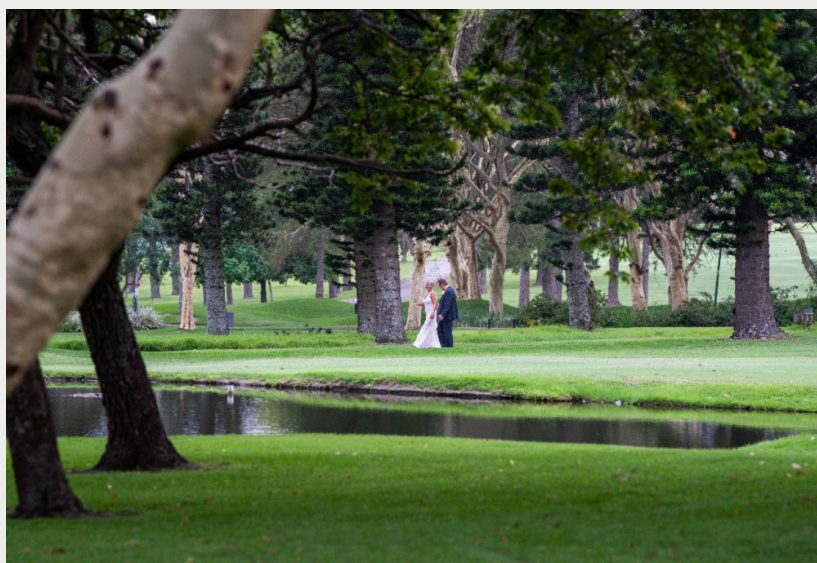
Combined, we can cater for up to 120 guests.



### SANDPIPER

With its vast size, it is an ideal venue for weddings with up to 250 guests. Renovated with hanging lights, mirrors and grey carpets, making it simply magical.





### OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

- Venue hire.
- Access to the venue from 08h00 on the day of your Wedding and staff to assist you with the room setup (Décor excluded).
- Arrival area on the deck overlooking the golf course where the cocktails and canapes will be served to your guests while you have your photos taken (only if you have booked the Kingfisher Bar and Weaver's Nest venue).
- Your selected menu.
- Round tables & standard conference chairs.
- Gift table, Wedding Cake table and DJ table.
- Cutlery, crockery, glassware, white tablecloths & white napkins.
- Staff (Banqueting Manager on hand throughout your Wedding, barmen, waiters & waitresses).
- PA System, screen and projector, perspex lectern & microphone.
- Wireless connectivity.
- Free, secure parking.





## ARRIVAL COCKTAILS ALCOHOLIC

Blue Cosmopolitan (Vodka, Triple Sec, Blue Curacao, Cranberry Juice, Lemon Juice)

Sex on the Beach (Vodka, Peach Schnapps, Cranberry Juice, Orange Juice)

Shaken Martini (Gin, Vodka, Sweet Vermouth)

Whiskey Sours (Whisky, Lemon Juice & Sugar)

Sangria (Brandy, Lemonade, Orange Juice, Red Wine, Triple Sec, Sugar)

Red Berry Spritzer  
(Red Wine, Sparkling Water, Frozen Berries)

## NON-ALCOHOLIC

Virgin Colada  
(Pineapple Juice, Coconut Cream, Lime Juice)

Shirley Temple (Ginger Ale, Grenadine)

Cranberry Cooler  
(Cranberry Juice, Lime Juice, Soda)

Sunshine Splash (Orange Juice, Pineapple Juice, Sour mix, Lemon Twist)

## CANAPÉS (Please select 2 options)

 Scrunched Phyllo With Roasted Cherry Tomatoes And Feta

 Grilled Halloumi Bruschetta

 Mushroom And Avocado Toasties

Hoisin Chicken and Mushroom Rissolos

Chicken and Leek Croquettes With Herbed Aioli

 Mushroom Arancini

Coronation Chicken in Mini Poppadum

Beef Empanadas with Lime Sour Cream

Mini Yorkshire Pudding with Beef and Horseradish Crème Fraîche

Tandoori Chicken Phyllo with Red Onion Salad

Smoked Chicken and Pesto Mayo on Crostini

 Caprice Salad of Mozzarella, Tomato, Basil Pesto and Rocket



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## SILVER PACKAGE

**R655 per person\***

Arrival Cocktail


Choice of two canapes


## MAINS

Bakers Basket of Cocktail Rolls and Butter

### COLD SELECTION

Build your Own Salad with variety of Condiments and Dressings

 Classic Potato Dill and Celery Salad  
Cucumber and Mint, Chicken Cous Cous Salad

 Rocket, Peppadew and Mozzarella Salad with Yoghurt and herb dressing

### HOT SELECTION


Traditional Lamb and Potato Curry


Southern Cajun Spice Roasted Chicken OR Chefs Seasoned Grilled Mini Steaks with Braised Onion and Tomato


Dill and Lemon Cream, Pan Fried Hake

 Savoury Rice

 Butternut, Lentil and Brinjal Curry

 Corn, Courgette and Spinach Creamy Pasta

 Classic Roast Potatoes

 Chefs Roasted Seasonal Vegetables  
Pickles, Sambals and Chutney

## DESSERTS

Malva Pudding served with Custard

Fresh Seasonal Fruit Salad and Ice Cream

Mango Cheesecake and Almond Crumble

Seasonal Berry Mousse Glasses

Chocolate and Hazelnut Cake

Tea/Coffee station

## GOLD PACKAGE

**R765 per person\***

Arrival Cocktail

Choice of two canapes

### STARTER PLATTERS ON THE TABLE Vegetarian

Crumbed Mushrooms, Coriander and Spinach Chilli Bites, Jalapeno Cream Cheese Poppers, served with Ranch Dipping Sauce

#### Meat

Mini Lamb Samosas, Chicken Pies and Chicken Kebabs, served with minted chilli sauce

### MAINS

Bakers Basket of Cocktail Rolls and Butter

#### COLD SELECTION

Build your Own Salad with variety of Condiments and Dressings



Classic Potato Dill and Celery Salad



Cucumber and Mint Chicken Cous Cous Salad



Shell Pasta Salad of Mozzarella, Cherry Tomato and Basil Pesto

#### HOT SELECTION

Traditional Lamb and Potato Curry

Tender Roast Pepper Crusted Beef with Mushroom Gravy, Yorkshire Pudding and Horseradish

Roasted Peri Peri Chicken OR Goan Chicken Curry

Baked Herb and Feta Crusted Line Fish



Basmati Rice



Butternut, Lentil and Brinjal Curry



Rich Tomato, Roasted Corn, Red Kidney Beans and Parmesan Rigatoni



Classic Roast Potatoes



Chefs Roasted Seasonal Vegetables

Roti and Pappadums

Pickles, Sambals & Chutney

### DESSERTS

Chocolate and Almond Pudding served with Cardamom Custard

Fresh Seasonal Fruit Salad and Ice Cream

Zesty Lemon Curd Cheesecake

Peachy Passion Fruit Tarts

Seasonal Berry Mousse Glasses

Tea/Coffee station

## PLATINUM PACKAGE

**R860 per person\***

Arrival Cocktail

Choice of two canapes

### STARTER PLATTERS ON THE TABLE Vegetarian

Crumbed Mushrooms, Coriander and Spinach Chilli Bites, Jalapeno Cream Cheese Poppers, served with Ranch Dipping Sauce

#### Meat

Mini Lamb Samosas, Chicken Pies and Chicken Kebabs, served with minted chilli sauce

### MAINS

Bakers Basket of Cocktail Rolls and Butter

#### COLD SELECTION

Build your Own Salad with variety of Condiments and Dressings

Seafood Cocktail, Mari Rose Sauce, Fresh Garden Greens

Grilled Sweet Chilli Chicken, Peppadew and Pineapple Salad



Pan Fried Halloumi, Green Beans and Mixed Melon Salad dressed with Fennel Vinaigrette



Classic Potato Dill and Celery Salad

#### HOT SELECTION

Traditional Lamb and Potato Curry

Roast Leg of Lamb with Roasting Pan Juices Gravy

Roasted Peri Peri Chicken OR Goan Chicken Curry

Herb and Cheese Mixed Seafood Lasagne OR Creamy Kingklip and Prawn Curry enhanced with Coconut and Cashews



Savoury Rice

Prawn Chutney or Curry



Broad Bean and Tamarind Curry



Linguine with Exotic Mushrooms, Garlic and Truffle Oil



Garlic and Herb Baby Potatoes



Melange of Seasonal Vegetables

Roti and Pappadums

Pickles, Sambals and Chutney

### DESSERTS

Banana Malva Pudding served with Crème Anglaise

Minted Fruit Cocktail with Vanilla Ice Cream

Chocolate and Caramel Profiteroles with Vanilla Cream presented as a croquembouche

Passion Fruit, White Chocolate and Crisp Berry Pavlova

Pecan Nougat Fridge Cake

Tiramisu

Tea/Coffee station



## EASTERN VEGETARIAN PACKAGE

**R585 per person\***

Arrival Cocktail  
Choice of two canapes

### STARTER PLATTERS ON THE TABLE

Mini Cheese and Corn and Potato Samosas, Spicy Spinach, Coriander, Mustard seed and Red Onion Chilli Bites, Potato Bhaja, Patha Rolls, Minted Chilli and Coriander Mayo Dipping Sauces

### MAINS

Bakers Basket of Naan Buns and Butter  
COLD SELECTION  
Crunchy Green Salad, with Mint and Chilli Dressing  
Carrot, Mint and Red Onion with Yoghurt  
Rocket, Peppadew and Mozzarella Salad with a Yoghurt and Herb Dressing  
HOT SELECTION  
Soya Prawn Vegetable Breyani with Dhall  
Dhal Makhani  
Pulao Rice  
Butter Bean and Potato Curry  
Seasonal Veg Korma with Paneer Cheese  
Baked Herb and Cheese Mixed Mushroom  
Lasagne  
Thai Veg Stir-fry  
Duo of Roasted Butternut and Potato Wedges  
Roti & Pappadums  
Pickles, Sambals and Chutney

### DESSERTS

Fresh Seasonal Fruit Salad and Ice Cream  
Soji with Sultanas and Almonds OR Vermicelli with Toasted Shaved Coconut and Pistachio  
Eggless Rich Chocolate Brownie Peti Fours  
Eggless Cheesecake  
Tea/Coffee station



\*ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE

*We look forward to making your special day unforgettable!*



**MOUNT EDGECOMBE**  
COUNTRY CLUB ESTATE

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