

AVIANTO



**EXCLUSIVE AVAILABLE
ADD-ONS 2025**

Wedding

ROOM PLATTERS

SEASONAL FRUIT PLATTER

130 per person

ROOM DROPS FOR LOVED ONES

600 per basket

A delightful selection of a Bottle of Alcoholic / Non-Alcoholic Sparkling Wine, Dried Fruits, Nuts, Biltong, Dried Wors, Chocolates and Avianto Nougat

ASSORTED SNACK PLATTER

130 per person

Mini Chicken and Beef Kebabs, Spanakopita, Cheeses, Biscuits, Mini Chicken Wraps, Mozzarella Kebab (Chef's selection)

RECEPTION PLATTERS - A tasty add-on

GROOMS CAKE

160 per person

1 Beer per person, Biltong, Droewors, Beef / Chicken Sliders, Fries

RUSTIC BREAD BASKETS & DIPS

60 per person

A beautiful selection of Mini White Bread Rolls, Mini Brown Bread Rolls, Rye Bread, Ciabatta, Crostini Sticks, Crispy Cheese Sticks, two Dips of your choice, Olive Oil & Balsamic Reduction Vinaigrette

RUSTIC BREAD BASKETS & BUTTER BOARDS

70 per person

A beautiful selection of Mini White Bread Rolls, Mini Brown Bread Rolls, Rye Bread, Ciabatta, Crostini Sticks, Crispy Cheese sticks, Butters, Olive Oil & Balsamic Reduction Vinaigrette.

MIMOSA BARS

75 per person

Sparkling wine bar with 4 x Fruit Juice Selections and 4 x Garnishes. (Number of bottles dependent on guest numbers – minimum of 16 guests)

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RECEPTION PLATTERS

GIN AND VODKA BAR

Add a touch of sophistication to your celebration with a bespoke gin and vodka bar. Speak to your coordinator to create a personalised experience that suits your taste and style. Pricing varies based on your selection of premium gins and vodkas. Selection of 3 gins, vodka, garnishes and mixers.

AVIANTO DONUTS

40 per person

Freshly baked Avianto Donuts served on hand crafted wooden stands. (For pre-reception or with tea & coffee stations during dessert time in the reception itself)

AVIANTO LATE NIGHT WEDDING SNACKS

105 – 150 per person

Sliders, Pizza's, Mini Wraps, Mini Quiches, Chicken Kebabs, Beef kebabs (minimum of 30 guests)

OR

Buffet style – Riblets, Chicken Wings, Crumbed Chicken Strips, Onion Rings, Spring Rolls, Meatballs, Sausages, French Fries (minimum of 30 guests)

HARVEST TABLE

195 PER PERSON

The Chef's selection will be a variety from the items below*

Bread Selections – Sour Dough, Mini Herb & Onion Pot Bread, Fresh Rolls, Focaccia Wedges, Flax Seed Crisp, Rosemary Toast

Dips and Accompaniments – Taramasalata, Rainbow Humus Selection, Cream Cheese, Sweet & sour Sauce, Onion Marmalade, Tzatziki, Olive Tapenade, Pesto, Liver Pate, Flavored Butters

Cheese And Biltong Boards – Selection of Cheddar, Mozzarella, Blue Cheese, Camembert, Brie Cheese, Bon Bell Cheese, Biltong, Droewors, Nuts, Dried Fruit, Preserves

*Discuss any dietary or alternative menu requirements with your coordinator & our chefs will be happy to accommodate any requests. Please note that your entire guest amount will be catered for applicable to any / all optional extras. Add-ons priced accordingly.