

The Caffé Villagio®

Cooked Meal Package Menu for Events at Your Own Venue

Caffé Villagio® in Sable Square, Milnerton opened its doors in November 2006.

It was born out of the joy of making delicious food and desserts, and wanting people to always feel like they are visiting in our home.

*We would like to bring that feeling of joy and hospitality
with our food to your own venue!*

Food plays one of the most important roles in any successful event.

Explore our packages and if you have any special requests, we will gladly tailor-make your package!

Types of events that we cater for include:

birthdays - anniversaries - baptisms/christenings – confirmations –
graduations bridal showers - baby showers – intimate weddings –
launches - year-end functions – corporate events

Shop I-03, Sable Square, cnr Bosmansdam & Ratanga Roads Milnerton

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COOKED BREAKFAST PACKAGE

R180pp Deluxe cooked breakfast package includes:

Scrambled eggs
Bacon or macon or beef patties (vegetarian option available)
Creamy mushrooms
Grilled tomato
Beef or pork or chicken sausage (vegetarian option available)
Sauteed potatoes
Battered onion rings
Muesli, yoghurt & fruit cups
Toast, croissants, muffins, jam, cheese & butter
Jugs of orange juice (1 per every 6-8 persons)

Breakfast is served buffet style. The price per person includes set up and the use of our warming and serving utensils. It does not include delivery and collection, which will be calculated according to distance. It does not include crockery, cutlery or glassware. It does not include any staff. Should you require waiter service, this will be calculated as an extra charge at 10% of the final bill.

Breakfast package terms and conditions of booking:

R1000 non-refundable deposit secures your booking and will be deducted from your final total and bill.

Guest count needs to be confirmed 1 week before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. Only EFT payments are accepted. ***No cash payments and no payments at the store. Please do not make interim payments as no monies will be refunded if there is a cancellation. Upon receipt of our final invoice, then final payment is due.***

If an event needs to be moved and it has been paid for in part or in full, we will make arrangements to accommodate the postponement. This does not apply if the event is cancelled within 1 week of the event date or to partial or full no shows on the day. No refunds will be given.

Minimum guests: 30

Maximum guests: 120

Should you wish to proceed with a booking, please contact us to check availability of the date and then complete the booking form at the end of the package menu. Kindly send it back to us.

Upon payment of the deposit your booking is confirmed and it also means that you have read and accepted the function terms and conditions.

COOKED LUNCH & DINNER PACKAGES

R240pp 3-course lunch/dinner feast includes:

Starter canapés, served as platters on the table (choose 5 for the group):

Crumbed calamari strips
Crumbed panko prawns
'Fish n chips' canape on a bed of aioli
Smoked salmon croquettes
Savoury cheesecake topped with avo, smoked salmon roses & caviar
Chicken kebabs in lime ginger and honey
Chicken kebabs in sweet chilli & sesame seeds
Prego beef kebabs
Pork belly bites with crispy crackling
Caprese kebabs: mozzarella, fresh basil & cherry tomato
Feta basil pesto mozzarella croquettes
Mild jalapeno croquettes with cream cheese cheddar feta
Mini spinach & feta phyllo triangles
Phyllo pastry canapé with prawn aioli cream cheese avo
Phyllo pastry canapé biltong pate peppadew onion marmalade
Phyllo pastry canapé aubergine hummus sun dried tomato & camembert

Main:

Meats (choose 2 – if you want additional meats, it will cost R30 extra per person per meat)

Roasted & deboned Greek-style leg of lamb
Grilled lamb loin cutlets
Roast beef fillet in creamy mushroom & garlic sauce
Harissa coconut chicken pieces
Sirloin roast in rosemary gravy
Moroccan beef stew infused with chick peas, dates & cumin (boneless)
Mild lamb curry (boneless)
Homemade chicken, leek & mushroom pie
Homemade lamb & vegetable pie
Roast pork belly in bourbon gravy topped with crispy crackling

Sides (choose 4 - if you want additional sides, it will cost R20 extra per person per side):

White Basmati rice
Pilaf rice infused with cashews, dill & cinnamon
Pumpkin fritters
Roast rustic potato wedges in rosemary & garlic
Roast baby potatoes in paprika butter
Artichoke, broccoli & potato puree
Green veg ensemble in lemon olive oil dressing (peas, baby marrow & green beans)
Roasted root vegetables
Creamed spinach with a hint of nutmeg
Roasted butternut with a hint of cinnamon
Roast vegetable & tomato tartlet
Greek salad with cucumber & tomato slices, red onion, feta, olives, pomegranate seeds, couscous & fresh oreganum
Colourful coleslaw with roasted nuts, spring onions, sprouts with lemon-sunflower oil
Diced sambal salad
Potato salad with bacon bits, spring onion, poached eggs, mayo & paprika

Mini dessert trio: (choose 3 for the group – if you want additional sweets, it will cost R12 extra per sweet per person):

Mini white chocolate salted caramel cheese cake
Mini lemon-lime cheese cake

Mini custard tarts topped with mixed berries
Mini peppermint crisp tartlets
Mini apple & cranberry strudels
Mini choc nut baklava cigars vegan
Mini chocolate brownies
Dessert in a glass: mini panna cotta chai vanilla coconut vegan
Dessert in a glass: mini panna cotta white chocolate topped with mixed berries
Dessert in a glass: chocolate mousse topped with choc candies
Dessert in a glass: granadilla mousse topped with granadilla coulis
Dessert in a glass: strawberry mousse topped with fresh strawberries
Mini lemon meringues

Menu is served feast-to-table style or buffet style. Special dietary requirements such as vegan, vegetarian and gluten free can be accommodated. The price per person includes set up and the use of our warming and serving utensils. It does not include delivery and collection, which will be calculated according to distance. It does not include crockery, cutlery or glassware. It does not include any staff. Should you require waiter service, this will be calculated as an extra charge at 10% of the final bill.

R299pp 4-course lunch/dinner feast with welcome drink includes:

Harvest table served with a welcome drink:

Assorted luxury cheeses - assorted charcuterie - olives – preserve – basil pesto - biltong pate – dried fruit - crackers & sourdough slices - fresh berries – bountiful butter

Welcome drink served in bottles with straws tied with ribbons (with or without alcohol)

Starter canapés, served as platters on the table (choose 5 for the group):

Crumbed calamari strips

Crumbed panko prawns

'Fish n chips' canape on a bed of aioli

Smoked salmon croquettes

Savoury cheesecake topped with avo, smoked salmon roses & caviar

Chicken kebabs in lime ginger and honey

Chicken kebabs in sweet chilli & sesame seeds

Prego beef kebabs

Pork belly bites with crispy crackling

Caprese kebabs: mozzarella, fresh basil & cherry tomato

Feta basil pesto mozzarella croquettes

Mild jalapeno croquettes with cream cheese cheddar feta

Mini spinach & feta phyllo triangles

Phyllo pastry canapé with prawn aioli cream cheese avo

Phyllo pastry canapé biltong pate peppadew onion marmalade

Phyllo pastry canapé aubergine hummus sun dried tomato & camembert

Main:

Meats (choose 2 – if you want additional meats, it will cost R30 extra per person per meat)

Roasted & deboned Greek-style leg of lamb

Grilled lamb loin cutlets

Roast beef fillet in creamy mushroom & garlic sauce

Harissa coconut chicken pieces

Sirloin roast in rosemary gravy

Moroccan beef stew infused with chick peas, dates & cumin (boneless)

Mild lamb curry (boneless)

Homemade chicken, leek & mushroom pie

Homemade lamb & vegetable pie

Roast pork belly in bourbon gravy topped with crispy crackling

Sides (choose 4 - if you want additional sides, it will cost R20 extra per person per side):

White Basmati rice

Pilaf rice infused with cashews, dill & cinnamon

Pumpkin fritters

Roast rustic potato wedges in rosemary & garlic

Roast baby potatoes in paprika butter

Artichoke, broccoli & potato puree

Green veg ensemble in lemon olive oil dressing (peas, baby marrow & green beans)

Roasted root vegetables

Creamed spinach with a hint of nutmeg

Roasted butternut with a hint of cinnamon

Roast vegetable & tomato tartlet

Greek salad with cucumber & tomato slices, red onion, feta, olives, pomegranate seeds, couscous & fresh oregano

Colourful coleslaw with roasted nuts, spring onions, sprouts with lemon-sunflower oil

Diced sambal salad

Potato salad with bacon bits, spring onion, poached eggs, mayo & paprika

Mini dessert trio: (choose 3 for the group – if you want additional sweets, it will cost R12 extra per sweet per person):

Mini white chocolate salted caramel cheese cake

Mini lemon-lime cheese cake
Mini custard tarts topped with mixed berries
Mini peppermint crisp tartlets
Mini apple & cranberry strudels
Mini choc nut baklava cigars vegan
Mini chocolate brownies
Dessert in a glass: mini panna cotta chai vanilla coconut vegan
Dessert in a glass: mini panna cotta white chocolate topped with mixed berries
Dessert in a glass: chocolate mousse topped with choc candies
Dessert in a glass: granadilla mousse topped with granadilla coulis
Dessert in a glass: strawberry mousse topped with fresh strawberries
Mini lemon meringues

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Lunch/Dinner terms and conditions of booking:

R2000 non-refundable deposit secures your booking and will be deducted from your final total and bill. Guest count needs to be confirmed 1 week before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. Only EFT payments are accepted. ***No cash payments and no payments at our store. Please do not make interim payments as no monies will be refunded if there is a cancellation. Upon receipt of our final invoice, then final payment is due.***

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Any losses or breakages to our equipment, stands or platters, incurred by you or your guests, will be charged to your account.

Minimum guests: 30

Maximum guests: 120

Should you wish to proceed with a booking, please contact us to check availability of the date and then complete the booking form at the end of the package menu. Kindly send it back to us.

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R199pp ready-to-eat deboned spit braai package:

Deboned & sliced meats (choose 2 – if you want all 3 meats, it will cost R40 extra per person)

Lamb

Pork with crispy crackling

Chicken

Sides (you get all of them):

Pumpkin fritters

Corn on the cob

Roast baby potatoes in garlic butter

Creamed spinach with a hint of nutmeg

Roasted butternut with a hint of cinnamon

Cheese-garlic rolls

Greek salad

Potato salad with bacon bits, spring onion, poached eggs, mayo & paprika

Menu is served feast-to-table style or buffet style. The price per person includes set up and the use of our warming and serving utensils. It does not include delivery and collection, which will be calculated according to distance. It does not include crockery, cutlery or glassware. It does not include any staff. Should you require waiter service, this will be calculated as an extra charge at 10% of the final bill.

Lunch/Dinner terms and conditions of booking:

R2000 non-refundable deposit secures your booking and will be deducted from your final total and bill.

Guest count needs to be confirmed 1 week before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. Only EFT payments are accepted. ***No cash payments and no payments at our store. Please do not make interim payments as no monies will be refunded if there is a cancellation. Upon receipt of our final invoice, then final payment is due.***

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Any losses or breakages to our equipment, stands or platters, incurred by you or your guests, will be charged to your account.

Minimum guests: 50

Maximum guests: 120

Should you wish to proceed with a booking, please contact us to check availability of the date and then complete the booking form at the end of the package menu. Kindly send it back to us.

Upon payment of the deposit your booking is confirmed and it also means that you have read and accepted the function terms and conditions.

BOOKING FORM

Name & Surname: _____

Contact telephone number: _____

Email: _____

Date of function: _____

Address of function: _____

Package chosen: _____

Number of guests (approximate, including children): _____

Special dietary requirements: _____

Other notes: _____

With my signature, I acknowledge that I have read and understood the terms and conditions of the package I have chosen and that the function date will be confirmed upon receipt of the deposit. I also understand that the deposit is non-refundable.

Signature

Date

Banking details for deposit:

Caffe Villagio

ABSA Table View 632005

Cheque account: 406 582 5243

Amount: R1000 for breakfast functions, R2000 for lunch/dinner functions

Reference: Date of function & your surname