



EVENT PACKAGES

Silver Forest have beautiful options for boutique events, dinners and special occasions.

For private use of any of the areas we have prepared a pack for you to look at and plan your special time with us.

AREAS AVAILABLE FOR PRIVATE HIRE

3 KITCH3NS

Indoor restaurant area for up to 40 diners.
Venue Hire R 5 000 in the Peacock Room.

THE DOME IN THE GARDEN

Outdoor tented dome for up to 36 people in an informal combination of sofas and tables and chairs. Venue Hire R 4 000

THE STOEP

Outdoor area next to the braai fire with tables and chairs in a casual set up for up to 40 people, Venue Hire R 3 000

EVENTS WE CATER FOR

- Small Intimate Weddings
- Birthday Celebrations
- Special Occasion Get Togethers
- Kitchen Teas
- Baby Showers

Each area is hired separately. For private use of Silver Forest, you need to pay a venue fee of R 15 000 PLUS all 8 bedroom suites rooms will be quoted for separately depending on the time of year.

CATERING STYLES AVAILABLE

- Formal special a la carte sit down meals
- Canape and cocktails, bubbles and drinks
- Pizza parties
- Braai and Buffet Outdoor events
- Sushi platters
- Personally designed catering can be discussed with your event coordinator
- Breakfast Brunch
- High Tea

TERMS AND CONDITIONS

MINIMUM NUMBER OF PEOPLE FOR EACH AREA FOR PRIVATE USE

THE DOME

Minimum of 20 people. maximum of 36 people

THE STOEP

Minimum of 30 people. maximum of 40 people

3 KITCH3NS PEACOCK ROOM

Minimum of 30 people. maximum of 40 people

MINIMUM SPEND PRIVATE HIRE AND TIMING OF EVENTS IN EACH AREA

8AM TO 11AM - MINIMUM SPEND OF R195 PER PERSON

Areas that must be vacated by 1130 am so they can be used for lunch period - 3 Kitch3ns Indoors, The Tented Dome

12PM TO 5PM - MINIMUM SPEND OF R250 PER PERSON

Areas that must be vacated by 530 so they can be used for dinner service - 3 Kitch3ns indoors and The Tented Dome

6PM TO 11.30PM - MINIMUM SPEND OF R350 PER PERSON

MUSIC

If you have an evening event and want some music for dancing this can only be hosted indoors. Please discuss with your event manager. You can only provide your own music at 3 Kitch3ns if you hire the venue exclusively, as we will have other guests if you only use one of the areas of 3 Kitch3ns.

GRATUITY

There is a 12.5% service charge for all events.

PAYMENT

All booked and ordered food and drink must be paid for in full one week prior to the event.

DEPOSIT

To confirm your event we require the venue fee and 50% of the food fee as deposit.

DÉCOR

When you hire a specific area privately you are able to personalise the space for your event. Please discuss your requirements with your event coordinator. (Please note no items can be fixed to walls and windows in any areas.) We are an eco friendly site and try to encourage our guests to not use balloons. We do not allow glitter or table bombs that spray plastic glitter pieces. The spaces look amazing with natural style.

VENUE FEE

Please discuss with your event coordinator as the venue fee may be reduced depending on the total event spend that you plan.



BREAKFAST FUNCTIONS

CAKAGE

If you are celebrating and want to bring a cake to your event and have it served to your guest there is a charge of R300 per 10 people or R30 per person.

CORKAGE

We have an extensive Wine and Bubbly list with something to suit all budgets, Corkage is R100 for Wine and R150 for Bubbly and limited to no more than 1 bottle between 4 persons and a maximum of 4 bottles for any size event.

DÉCOR

For any special occasion we are more than happy for you to bring any table décor to make your event more personalised and special.

PLEASE NOTE YOU CAN ONLY DECORATE THE ROOM, HAVE EXTRA TABLES FOR GIFTS AND OTHER DÉCOR IF YOU HIRE ONE OF OUR BOUTIQUE SPACES FOR EXCLUSIVE USE.

BREAKFAST MENU

FOR GROUPS OF 14 OR MORE WE OFFER A REDUCED BREAKFAST MENU SO YOUR SERVICE IS PERFECT

A BREAKFAST GATHERING IS PERFECT FOR A FAMILY GET TOGETHER, BABY SHOWER, BRIDAL PARTY, OR BIRTHDAY CELEBRATION

R149 per person includes your choice of tea or coffee, orange juice and any of the following items

R189 per person includes any choice of breakfast, a coffee and glass of bubbly

HEARTY BREAKFAST

pork sausage, 3 rashers of bacon, 2 eggs your way, grilled tomatoes, crispy potatoes, mushrooms

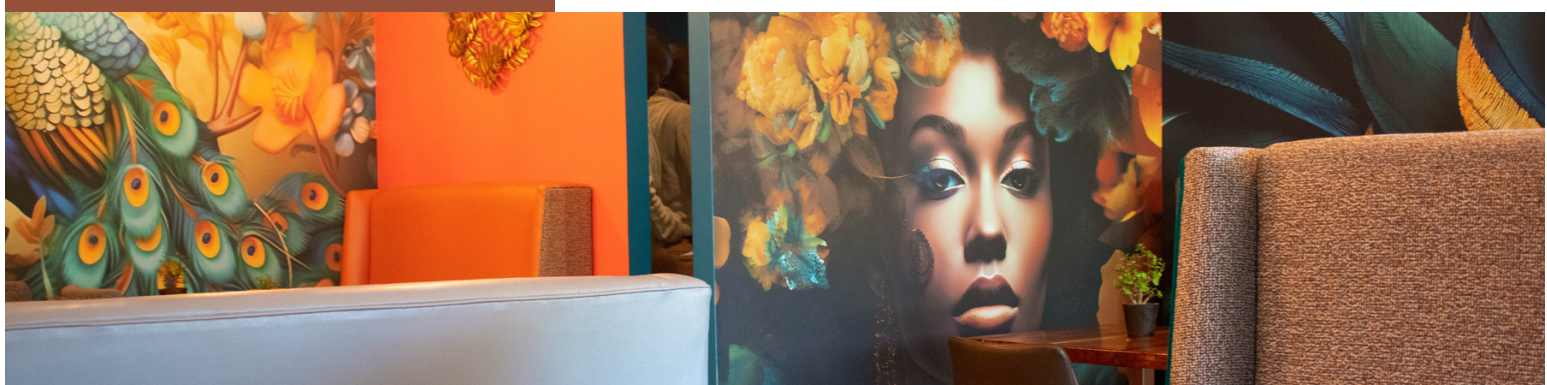
BREAKFAST ON BREAD

toasted bagel, smoked salmon, cream cheese, crispy capers, lemon juice

toasted English muffin topped with basil pesto, grilled tomatoes, bacon, poached egg, hollandaise

toasted English muffin with smoked salmon trout, spinach, 2 poached eggs, hollandaise

French brioche toast with seasonal berries, crème fraîche, maple syrup



SET MENU OPTIONS

FOR YOUR OWN PRIVATE EVENT, CHOOSE ANY 4 STARTERS 4 MAIN COURSES AND 3 DESSERTS TO
CREATE YOUR OWN SET MENU

2 COURSES R280 | 3 COURSES R340



STARTER OPTIONS

TOMATO RISOTTO

rich and creamy risotto, with basil pesto, slow roasted cherry tomato, parmesan crisp and deep fried basil leaves

PORK WONTONS

pulled pork wontons with spicy Asian slaw

PEPPER CRUSTED BEEF CARPACCIO

red onion, crispy capers, parmesan, olive oil, rocket, balsamic reduction

SALMON ROSES (4 PIECES)

a thin strip of salmon wrapped around a small pillow of sushi rice topped with mayo & caviar

DRUNKEN MUSSELS

creamy white wine, onion, garlic, dijon mustard and parsley, toasted sourdough

SALT AND PEPPER SQUID

deep fried salt and pepper squid tentacles and tubes with Asian dipping sauce

ONION TART

zucchini, caramelized onion tart, rocket, feta, pumpkin seed, pear, olives

TUSCAN GARLIC MUSHROOMS WITH TOASTED CIABATTA

creamy garlic, chilli butter, spinach, and crispy ciabatta

PERI PERI CHICKEN LIVERS WITH CIABATTA



MAIN OPTIONS

CHICKEN PARMIGIANA

parmesan and herb crumbed chicken breast topped with napolitana sauce, mozzarella and parmesan, served on pome puree with sautéed exotic mushrooms

SEAFOOD CURRY

medley of seafood in a mild curry sauce served with lemon rice



MAIN OPTIONS CONTINUED

CATCH OF THE DAY

fresh line fish served on a bed of tomato risotto with green herb dressing and deep-fried basil

CHICKEN PICCATA

pan seared chicken breast with a white wine lemon butter and caper sauce set on herbed tagliatelle with edamame bean and sugar snap

ASIAN LINE FISH

with mushrooms, snow peas and vegetable fettuccine in Sriracha flavored, honey-sesame sauce

ASIAN BLACK PEPPER BEEF

tender strips of steak, stir fried with noodles in a warming black pepper sauce with peppers and onions

STEAK TAGLIATA

thin slices of perfectly cooked steak dressed in an aromatic sundried tomato, garlic and soy dressing, served on pomme puree



DESSERT OPTIONS

CHOCOLATE BROWNIE

with rich chocolate mousse

AMARULA PANNACOTTA

with honey comb and coffee syrup

TRADITIONAL CRÈME BRULÉE

UNFRAMED ICE CREAM

2 scoops of flavour of your choice:

Vanilla Bean

Salted Caramel

Choc Chip Cookie Dough

Lemon Olive Oil & White Chocolate

Vegan Redberry Coconut

Lemon Sorbet