2025
Intimate Functions

Seeplaas

Venue Space

Back Patio

Seeplaas

Breakfast

Option 1: R230 p.p

Mains Served Platter Style

- Scrambled Eggs
- Bacon
- Sausages
- Roasted Cherry Tomatoes with Balsamic Vinegar
- Grilled Mushrooms
- Ciabatta & Salted Butter
- Fruit Preserve

Option 2: R255 p.p

Starter Served Individually

- Double Cream Yogurt, Muesli & Berries with a drizzle of honey

Mains Served Platter Style

- Scrambled Eggs
- Bacon
- Sausages
- Hashbrowns
- Vegetarian Quiche
- Croissants
- Ciabatta & Salted Butter
- Fruit Preserve

Dessert

- Cheesecake Cups

Lunch

Option 1:

Served Platter Style

Savoury: Choose 3

- Mini Hake & Chips Parcels
- Beef Sliders
- Bitterballen with Mustard Sauce
- Caprese Skewers
- Salmon & Cream Cheese Bruschetta Bites
- Panko Crumbed Camembert with Caramelized Onion Chutney

Sweet: Choose 3

- Chocolate Mousse Cups
- Cheesecake Cups
- Vanilla Cupcake with Buttercream Icing
- Milk Tartlets
- Koeksisters
- Seasonal Fruit skewers

R230 p.p

Option 2:

Starters Served Individually

Trio of Bruschetta Bites

Salmon & Cream Cheese
&
Chicken & Mayo
&
Tomato, Basil, Red Onion & Balsamic Glaze

Mains served individually

Chicken Lorraine Quiche & Garden Salad per person
or
Vegetarian Quiche & Garden Salad per person

*Option is required to be chosen beforehand

Dessert served individually

Variety of Sweet Treats
or
Pavlova with lemon curd & fresh berries

*Option is required to be chosen beforehand

R300 p.p

Option 3: R400 p.p

Served Platter Style

To Eat:

- Beef Skewer with mushroom & yellow pepper
- Chicken Skewer with pineapple & red pepper
- Beef Samoosa
- Meatballs
- Ciabatta & Salted Butter
- Sweet Chili Chicken Drumstick
- Camembert, Fig & Prosciutto Bites
- Chicken Mayo Bruschetta
- Salmon & Cream Cheese Bruschetta
- Tomato, Basil & Onion Bruschetta

For the Table:

- Lemony baby potatoes

or

- Traditional Greek Salad

or

- Oven Roasted Mixed Vegetables

*Option is required to be chosen beforehand

Dessert:

Variety of Sweet Treats
or
Pavlova with lemon curd & fresh berries

*Option is required to be chosen beforehand

WELCOME DRINKS

Non-Alcoholic Drinks:

Mojito Spritzer	R30
Berry Bee Spritzer	R30
Classic Lemonade	R25

*per person price

Corkage:

Sparkling Wine	R95
Wine	R85
Cake	R350

Alcoholic Drinks:

Aperol Spritz	R95
Mimosa	R75
Classic Mojito	R85

*per person price

Prosecco	R290
Simonsig Kaapse Vonkel Brut	R320
Krone Borealis Cuvee Brut	R380

*per bottle price

DECOR TO HIRE

Table Runners	R55
Tablecloths	R140
Napkins	R20
Glass Underplates	R25
Gold Cutlery Set	R20
Single Stem Glass Vases	R25
Florals	SQ

Extra items need to be confirmed & paid for 7 days in advance.

Seeplaas

INCLUDED:

- Filter Coffee
- Tea
- Juice Jugs
- Water Jugs
- Tables
- Cafe Chairs
- Silver Cutlery
- Glasses
- Crockery
- Paper Napkins

EXCLUDED:

- Table Runners / Cloths
- Napkins
- Underplates
- Decor
- Florals
- Additional Drinks
- A-la carte menu items
- Additional Furniture

TERMS & CONDITIONS:

- Minimum required guests: 15 people.
- If fewer than 15 people attend, charges for 15 people will apply.
- Maximum capacity: 30 people
- To secure the date, a 50% payment of the invoice is required.
- The remaining balance is due 7 working days before the function.
- Guests of 15 pax and more are required to select an intimate function package, and can not order from the a-la carte menu. Thus, the a-la carte menu is not applicable.
- Seeplaas is responsible for setting up tables, chairs, water glasses, plates, cutlery etc.
- Additional decor, such as flowers or a photo corner, must be arranged and set up by the Client.
- The total time allocated for the function, including setup and breakdown, is 4 hours. Staying after the discussed time will lead to a R450 fee for every 30 minutes. Staying after 17:00, a fee of R850 per hour will be applicable.
- Any alterations to the timeline must be discussed with the event coordinator
- The function will take place on the restaurant's back patio, which is semi-private.
- Please note that the designated back patio function space is located outside and is semi covered, but isn't completely weatherproof.
- The entire back patio area may be utilized for the function, excluding the restaurant interior and grass area.
- Clients may not play their own music.
- Seeplaas Restaurant Mont Aime will provide soft background music.
- Client may not affix anything to walls, ceiling etc. that may cause damage. Damage will be accounted for by the client.
- 12% Service Fee on all food & drinks are payable beforehand.
- All additional drinks or food on the day of the function will be allocated on one bill.
- Guests may pay separately, but no individual bills will be created
- Waitstaff will take filter coffee & Tea orders from guests directly (no coffee & tea station).
- The Intimate Functions contract is required to be signed in order to secure your booking.

Seeplaas

THANK YOU!

CONTACT US:

enquiries@seeplaas.co.za

071 345 6196

Seeplaas