

THE HARVEST

Experience

ABOUT

Experience country-side living in the heart of Ground's Vegetable Garden and enjoy that "country life flair."

A bespoke curated experience for those that enjoy delicious food & quality time with loved ones surrounded by the simple pleasures in life! A beautiful landscape that takes you out of the city bustle and into authentic tranquility.

MINIMUM 10 GUESTS - MAXIMUM 25
AVAILABLE THURSDAYS-SUNDAY
1 SEATING PER DAY | 12:30-17:00 |
R 700 PER PERSON

INCLUDES

Welcome Drinks | Harvest Table (Menu below) | Table, Chairs & Styling to theme | Private Bar - Client to send through what they would like stocked behind the bar. Client to run a tab for drinks & swipe after event. | Private Bar/ Waiter | Lounge Pod | Umbrella | Exclusivity of The Vegetable Garden an unforgettable experience



THE HARVEST

Experience

MENU

FRESH BREADS FOR THE TABLE TO START

served with sun-dried tomato and garlic butter.
Medley mix of peppadews, marinated olives, danish feta in olive oil,
lemon juice, garlic and parsley.

LOADED HUMMUS

served with root carrots and long cauliflower steams.

BASIL PESTO PASTA

with roasted tomatoes and chargrilled zucchini,
fresh basil and parmesan.

MARINATED ARTICHOKEs

with fresh artichokes, rocket, dill, roasted pine nuts and
buffalo mozzarella focaccia.

HOMEMADE DECONSTRUCTED MELANZANE

with brie, homemade Napolitano sauce and mozzarella cheese.
Chargrilled mielies with garlic butter and parsley.

GRILLED KALE SALAD

with beetroot, figs, walnuts and ricotta.

TOMATO, SPINACH & CARMELIZED ONIONS QUICHE

LEMON BUTTER / PERI PERI CHICKEN PIECES
served with lemon juice, olive oil and freshly chopped parsley.

HOMEMADE CHOCOLATE BROWNIES

served with strawberries