

Functions & Events

at **The MILLHOUSE KITCHEN**



Situated on the beautiful Lourensford Wine Estate at the foot of the Helderberg Mountains in Somerset West, The MILLHOUSE KITCHEN offers a beautiful venue to host your special celebration or event.



The MILLHOUSE KITCHEN | Lourensford Wine Estate | Somerset West
IG: @millhousekitchen | bookings@millhousekitchen.co.za | 079 717 3799

BOOKING PROCESS AND EVENT NOTES

All bookings to be done via email: bookings@millhousekitchen.co.za.

Event bookings are available for groups of 20 – 120 people. Larger groups on request based on requirements.

Breakfast Events: 09h00 – 10h30;

Lunch events: 12h00 - 15h00;

Dinner events 17h00 - 22h00.

Breakfast events to vacate by 12h00 for lunch service unless by prior arrangement.

Bookings dependent on venue availability and exclusivity to be quoted on.

Areas available for events:

Front Deck: 20 - 40 pax seated. Ideal for canape events, weather dependent.

Glass House: 20 - 35 pax. Can be combined with front deck for larger group.

The Gallery: 20 – 40 pax. Perfect indoor area with fireplace and stunning art.

Millhouse Aviary Deck and Grass: 20 – 120 pax. Outdoor and weather dependent.

Venue and menu options dependent on group size and can be arranged with the Millhouse Team. Exclusive use of restaurant area or specific venue dependent on booking size and will be quoted on.

For bookings over 20 pax, split tables will be required, and the larger group split to multiple tables to allow efficient service.

No split beverage bills.

Pre-event set-ups for specific areas need to be arranged approved.

50% deposit required to secure booking.

Final numbers and balance of invoice to be confirmed and paid 48 hours prior to event.

12.5% service charge will levied on food and wine.

Corkage charged at R50 per bottle with maximum 1 bottle per 4 guests.

Facilities include WIFI, wheelchair access, secure parking (at R20 per parking ticket available for pre-purchase).

Any additional T&Cs will be sent with quote and invoice and will include specifics applicable to booking.

Contact details for enquiries and bookings:

bookings@millhousekitchen.co.za

079 717 3799

BREAKFAST EVENTS

Ideal options for an elegant celebration or fun breakfast event.

BREAKFAST TO SHARE

breakfast platters served to your table

Homemade granola cups | double cream yoghurt & fresh fruit

Toast basket | ciabatta toast, cheese & jam

Mini flapjacks | bacon & syrup

Frittatas | spinach, mushroom & feta

or

PLATED BREAKFAST MENU

(choose one per person)

Millhouse Breakfast | 3 rashers of crispy bacon, scrambled eggs, pork sausage, tomatoes, mushrooms & toast

Health Breakfast | fresh fruit, double cream yoghurt, house granola (v)

Flapjack Stack | bacon, maple syrup

Eggs Benedict | two poached eggs, bacon, hollandaise & toasted ciabatta

Eggs Florentine | two poached eggs, spinach, hollandaise & toasted ciabatta (v)

Served with one hot beverage per person and water and juice jugs for the table

R150 per person

CANAPÉ EXPERIENCE

*Perfect for an elegant event, complemented with our selection of Lourensford Wines,
Cap Classique and bespoke cocktail menu.*

Canapé Options

Choose 5 canapes pp at R170, excluding oysters

Caprese salad | tomato, mozzarella, basil (v)

Seasonal arancini balls | dipping sauce (v)

Parmesan & rosemary shortbread | feta, slow roasted tomato (v)

Chipotle grilled prawns | charred corn salsa

Sticky chicken kebabs | light coconut curry sauce

Fresh fruit skewers (vegan)

Mini chocolate brownies

Cheesecake

Lemon & raspberry meringue cups | oat crumble, lemon curd

Add on: Saldanha Bay Oysters | lemon, black pepper, red onion vinaigrette.

R25 per oyster

Add on a bread board or cheese board (prices per person)

Bread Board | ciabatta and focaccia with butter, marinated olives, hummus,
olive oil & balsamic vinegar **R40**

Cheese Board | cheese selection, marinated olives, fig preserve, butter
& toasted ciabatta **R60**

R170 per person

THE MILLHOUSE PIZZA EXPERIENCE

Gourmet pizzas served for a fun and relaxed group event or celebration in our restaurant or enjoyed outside in our gardens.

Three pizzas served between four people accompanied by Millhouse salads

Choose your pizzas:

Caprese | classic tomato, mozzarella, basil (v)

Vegan Caprese | classic tomato, mozzarella, basil, vegan cheese (vegan)

Papa G | mozzarella, salami, avocado, organum, chilli

Greek | spinach, olives, feta (v)

Pork Belly | pineapple, coriander

Bacon, Avo & Feta

Chicken, Avo & Feta

Mexican | beef bolognese, chilli, onions, peppers

Chef's Favourite | salami, anchovies, capers, chilli

Gypsy Ham & Mushroom

WOODFIRED PIZZA BIANCA

Plain Bases – no tomato sauce or mozzarella cheese

Lamb Flatbread | braised lamb, red onion, feta, tzatziki, mint, coriander

Butternut | cream cheese, butternut, caramelized onion, sage (v)

R160 per person

Please note pizzas are baked fresh and served 6 maximum at a time.

For orders over 6 pizzas, please expect 10 - 15min waiting time between rounds of pizzas served.

SET COURSE MENU

A two or three course meal, perfect for any group or special event.

Select one of each for either 2 course or 3 course meal:

TO START

Caprese salad | fior di latte, tomato, basil oil (v)

Roasted arancini | seasonal dipping sauce (v)

Calamari fritti | miso, pineapple, chilli

Braised beef croquettes | sweet mustard sauce

MAIN COURSE

Mushroom risotto | parmesan, truffle oil, rocket (v)

Fish of the day | grilled linefish, baby potatoes, seasonal vegetables, citrus velouté

Grilled chicken linguini | basil pesto, cherry tomato, broccoli, goat's cheese

Roasted pork belly | sweet potato, red cabbage, apple

Grilled steak & chips | medium rare 300g sirloin served with slow roasted tomato, crispy kale

SOMETHING SWEET

Baked cheesecake | berry compote

Crème brûlée | biscotti

Naked chocolate torte | poached pear, mascarpone

R295 pp for 2 course & R390 pp for 3 course

** please note dish substitutions with similar options might be done due to availability of seasonal ingredients.*

FEAST TO THE TABLE

Perfect for a relaxed dining experience, our “feast to the table” is designed for a group to share and enjoy a meal together.

To Start

Anti pasti platter | freshly baked ciabatta and focaccia, cheeses, butter, olive oil & balsamic vinegar

Millhouse salad | baby leaves, carrot, cucumber, red onions, cherry tomato, parmesan, honey mustard dressing

Feast to the Table

(choose two mains)

Beef tagliata | medium rare sirloin, salsa verde, plum tomato & rocket

Roasted pork belly | sweet potato, braised red cabbage, apple & cider sauce

Millhouse chicken picatta | lemon, parsley, capers, broccoli on bulgur wheat

Sicilian seafood stew | fish, mussels, calamari, napolitana sauce

Side dishes

(choose two side dishes)

Rosemary roasted new potatoes

Roasted butternut & beetroot salad with feta & a honey mustard dressing

Green beans & broccoli, cherry tomatoes, toasted almond, parmesan

Steamed seasonal vegetables, herb butter

Dessert Canapé Board

Fresh fruit board

Baked cheesecake

Chocolate torte

R450 per person

** please note dish substitutions with similar options might be done due to availability of seasonal ingredients.*