

BERTHA'S

Restaurant



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Weddings at Bertha's Restaurant

Bertha's Restaurant is situated on the water's edge, with spectacular views over The False Bay Yacht Marina. Expect a warm, romantic ambiance and superb cuisine for your dream wedding reception.

Whether you need an intimate venue or a larger space to accommodate your guests, we can cater for a guest list anywhere between 50 to 360 people.

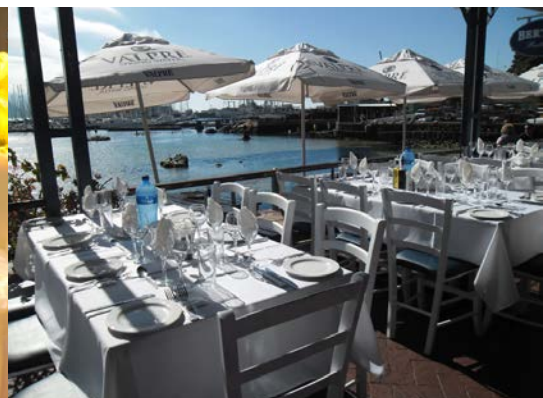
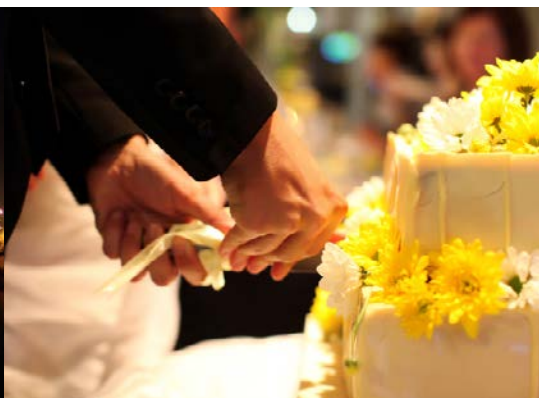
Our Set Menus and Canapé Platters offer a variety of delicious options for you to tailor make your wedding feast, all created with passion by our Executive Chef.

The following menu prices are available from 1 November 2018 to 31 October 2019.

Contact Bertha's management team to co-ordinate your special event..

E-mail reservations@berthas.co.za or colleen@berthas.co.za

or call us on 021 786 2138



Weddings Menus

Menu 1: R235

Starters

Butternut & Parmesan Soup
or
Garden Salad

Mains

Grilled Catch of the Day

Drizzled with a basil cream sauce, roasted baby potatoes
& grilled seasonal vegetables

or

200g Sirloin

Served on a bed of baby spinach & baby potatoes
& accompanied by a béarnaise sauce

Desserts

Malva Pudding

Served with butterscotch sauce & vanilla ice-cream



Menu 2: R305

Starters

Vegetarian Spring Rolls

Served with sweet chilli sauce

or

Steamed West-Coast Mussels

Served in a creamy white wine sauce
with a toasted garlic croute

Mains

Grilled Catch of the Day

Drizzled with an orange buerre blanc, roasted baby potatoes
& grilled seasonal vegetables

or

300g Sirloin

Served on a bed of baby spinach & baby potatoes
& accompanied by a red wine jus

Desserts

Lindt Chocolate Brownie

Served with cream or ice-cream



Menu 3: R405

Starters

Calamari

Pan fried with paprika, olives, rosa tomatoes
& caper berries

or

Prawn Spring Rolls

Served with sweet chilli sauce

Mains

Grilled Kingklip

Drizzled with a garlic buerre blanc, roasted baby potatoes
& grilled seasonal vegetables

or

300g Fillet

Served on a bed of baby spinach & baby potatoes &
accompanied by a red wine jus

or

Parmesan Gnocci

Tossed in a light cheese sauce with seasonal vegetables
topped with parmesan shavings & butternut crisps

Desserts

Lindt Chocolate Brownie

Served with cream or ice-cream

or

Home-made Lemon Cheesecake

Served with berry compote



Canapes

Served as Platters of 10

R450 Platter:

- Spiced Vegetarian Spring Rolls
 - Hake Goujons
 - Mini Fish Cakes
 - Chicken Skewers
 - Beef Skewers

R450 Cheese Platter:

A selection of cheeses served with chilli jam, olives, peppadews, grapes & biscuits



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Terms & Conditions

The terms and conditions outlined below are applicable to all weddings held at Bertha's Restaurant and are deemed to be binding upon signing of this contract.

Bertha's will provide venue, waiters, tables, chairs, crockery, cutlery, napkins and glasses out of our existing collection. The host shall be responsible for all costs pertaining to flowers, table arrangements, décor and any additional hiring. Access to the venue for décor and setting up is limited to the day of the function unless prior arrangements have been made with management.

The host should advise Bertha's in writing no later than seven days prior to the function of final number of guests attending. The host is responsible for any losses or damages incurred.

Full Name: _____
Signed: _____ Date: _____

Manager : _____
Signed: _____ Date: _____



Confirmation Contract

Date of Booking: _____

Time of Booking: _____

Number of Guests: _____

Choice in Menu: _____

Bar: _____

Corkage: _____

Bride: _____

Tel: _____

Groom: _____

Tel: _____

Relevant Contact details:

Wedding Coordinator: _____

Tel: _____

Florist: _____

Tel: _____

Decorator: _____

Tel: _____

Photographer: _____

Tel: _____