

**InnJoy**  
BOUTIQUE HOTEL

# Functions & Events





# Venue Options

## Daytime Events

Minimum of 20 Guests

### Restaurant

Venue Hire: R2500

Seats 36

### Patio

Venue Hire: R500

Can be linked  
to Restaurant or Deck Venue

### Deck (Wooden Area Only)

Venue Hire: R5000

Seats 35

Note that this area is in our Coffee Shop  
Please be considerate about Noise Levels

### Garden

Venue Hire: R3500

Seats 35

### Whole Venue

Venue Hire: R10 000

Seats 80

### Time Slots

10:00 - 14:00

11:00 - 15:00

12:00 - 16:00

### Included in Venue Hire

Private Use of Selected Venue  
Basic Set Up & Clean Up of Venue  
Standard InnJoy Tables  
Standard InnJoy Chairs  
Standard Crockery, Cutlery & Glasses  
Selected Décor (Optional)  
Background Music  
Hostess  
Waiters  
Barmen  
Backup Power for Loadshedding

Refer to T's & C's for more info

Above Venue Pricing is not valid for Weddings

All weddings are individually quoted based on your requirements



# Venue

## Night Time Events

Minimum of 20 Guests

### Whole Venue

Seats 80

Restaurant Area

Patio Area

Deck Area

Bar Area

Venue Hire: R10 000

### Time Slot

18:00 - 00:00

### Included in Venue Hire

Private Use of Whole Venue  
Basic Set Up & Clean Up of Venue  
Standard InnJoy Tables  
Standard InnJoy Chairs  
Standard Crockery, Cutlery & Glasses  
Selected Décor (Optional)  
Background Music  
Hostess  
Waiters  
Barmen  
Backup Power for Loadshedding

Refer to T's & C's for more info

Above Venue Pricing is not valid for Weddings

All weddings are individually quoted based on your requirements



# Menu Options

·InnJoy Boutique Hotel strictly prohibits the removal of food and under no circumstances may guest be allowed to remove food from the property.

## Arrival Drink Menu

Optional Add-On

Mixed Berry Iced Tea R20 PP

Refreshing Lavender Lemonade R35 PP

Old School Lemonade R30 PP

Strawberry Punch R30 PP (Non - Alcohol)

Classic Mojito Cocktail R50 PP

Limoncello Prosecco Spritz R65

## Breakfast Buffet

Beverages:

Ily Filter Coffee, Selection of Tea's &  
Fresh Juice

Cold Continental Buffet:

Assortment of Breads

Homemade Muesli

Assorted Muffins

Freshly Baked Croissants

Cheese Selection

Yoghurt

Fresh Seasonal Fruits

Variety of Spreads & Preserves

Hot English Buffet:

Chive Scrambled Eggs

Bacon

Grilled Tomato

Sautéed Mushrooms

Hashbrowns

Beef Sausage / Savoury Mince /

Spicy Chicken Livers

R290 PP

# Menu Options

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## Canapé Menu

Served on Tiers

Savoury:

Classic Beef Sausage Rolls

Mini Chicken & Mushroom Pies

Deep Fried Cheesy Mushroom Risotto Balls

Mini Salad Caprese Sticks

Spicy Coriander Chicken Parcels

Spanakopita (Spinach & Feta Pies)

Smoked Salmon & Cream Cheese on Bruschetta

Vol au Vents filled with Chicken Mayonnaise

Antipasto Skewer with Green Olives, Mozzarella,

Cherry Tomatoes, Basil, Salami & Artichoke Hearts

Mini Bacon, Onion & Cheese Quiches

Patisserie:

Mini Lemon Meringues

Mini Red Velvet Cupcakes

Decadent Dark Chocolate Brownies

R230 PP

## High Tea Menu

Served on Tiers

Cucumber & Herby Cream Cheese Sandwiches

Herbed Egg Salad Sandwiches

Blueberry Scone with a Lemon Icing Drizzle

Classic Scone with Clotted Cream & Preserve

Mini Bacon, Onion & Cheese Quiches

Puff Pastry Cheese Straws

Antipasto Skewer with Green Olives, Mozzarella,

Cherry Tomatoes, Basil, Salami & Artichoke Hearts

Patisserie:

Decadent Millionaires Shortbread

Mini Vanilla & Rose Cupcakes

Berry Pavlovas topped with Fresh Berries & a Berry

Coulis

R200 PP





# Menu Options

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## Light Brunch Spread

Buffet

Chia Pudding Glasses with Tropical Fruits  
OR

Mini Croissant filled with Berries & Cream

Chicken & Mushroom Puff Pastry Braid  
Crispy Cottage Pie  
Halloumi, Roast Cherry Tomato & Basil Quiche

Garden Salad with Vinaigrettes & Dressings

Dessert Spread:

Strawberry Cheesecake  
Decadent Chocolate Brownies

**R250 PP**

## Plated Light Lunch

Plated

Starter: (Choose One)  
Diced Tomato, Basil & Mozzarella Bruschetta  
topped with a Balsamic Glaze  
OR  
Goats Cheese Bruschetta with  
Fig Preserve & Caramelized Onions

Main: (Choose One)  
Bacon, Onion & Cheddar Quiche  
served with Greek Salad  
OR  
Spinach & Feta Quiche  
served with Greek Salad

Dessert: (Choose One)  
Fluffy Pavlova topped with a Berry Coulis,  
Chantilly Cream & Fresh Berries  
OR  
Salted Caramel & Pecan Nut Cheesecake

**R245 PP**



# Menu Options

Add Extras to your Menu

## Homebaked Cakes

Salted Caramel Cheesecake - R1400  
Lemon Meringue - R800  
Red Velvet Cake with Cream Cheese Icing - R850  
Double Chocolate Cake with Dark  
Choc Ganash - R820  
Our Famous Chocolate Cake - R800  
New York Baked Cheesecake - R1400  
Carrot Cake - R780  
Beetroot & Chocolate Cake - R700  
Strawberry Cheesecake - R1150

Please note all cakes are homemade  
Kindly note all orders to be placed a  
minimum of 4 days prior to requested date  
Cake sizes are 22cm in Diameter  
Minimum Height of 11cm  
Sizes may differ depending on Choice of Cake

## Homebaked Cupcakes

Vanilla with a Vanilla Buttercream Frosting  
Chocolate Fudge with a Choc Buttercream  
Frosting  
Chocolate Chip Cupcake  
Top Deck with a Choco Centre & White Choc  
Frosting  
Chocolate Mint with Peppermint Crisp  
Salted Caramel Cupcake  
Red, Blue or Pink Velvet with a Cream Cheese  
Frosting  
Strawberry Milkshake Cupcake  
Chai Spiced Buttercream Cupcake  
Milkart with Cinnamon Sugar Dust  
Summers Gin & Tonic with a Lemon Zest Frosting  
Death by Oreo with a Cream Cheese Frosting  
Lemon Meringue Cupcake  
Crunchy Nutella with a Nutella Buttercream  
Frosting  
  
R25 per Cupcake  
Minimum order of 12 Cupcakes



# Menu Options

## Add Extras to your Menu

### Tasting Menu

#### Arrival Snacks

Deep Fried Spicy Coriander Chicken Parcels  
Selection of Roast Butternut & Roast  
Tomato Soups served in Espresso Mugs  
Spanakopita (Spinach and Feta Pies)  
Red Onion, Goats Cheese & Slow Roasted  
Beef Tartlets

#### Main Tasting Menu:

Lamb Rogan Josh Pies topped  
with Fresh Tomato & Onion Sambal  
Tender Beef Fillet Medallion topped with a  
Truffled Mushroom Pecorino Sauce  
Mini Fish & Chip Cones  
served with a Wasabi Mayonnaise  
Slow Braised Melt in Your Mouth Beef Casserole  
served on Savoury Rice  
Crisp Maple Pork Belly Cubes served on a Bed  
of Homemade Cabbage Slaw  
Greek Style Lamb & Feta Phyllo Parcel  
Ham & Cheese Chicken Cordon Bleu

#### Dessert

Decadent Chocolate Pecan Nut Tart  
Baked New York Cheesecake

**R460 PP**



### Plated Menu

Available for maximum of 30 Guests

#### Starter: Choose 1

##### Cold:

Springbok Carpaccio served with Salad Greens,  
Capers & Parmesan Shavings topped with a  
Balsamic Glaze

Fresh Dill & Lemon Flavored Salmon Terrine served  
on a Crouton Round

Greek Salad Stack with Lettuce, Tomato,  
Cucumber, Fried Feta Cheese & Olives

##### Hot:

Exotic Mushroom Risotto topped with Parmesan  
Shavings

Cheesy Garlic Black Mushrooms

Mediterranean Seafood Soup served with a  
Toasted Sourdough Slice

#### Main: Choose 1

Crusted Norwegian Salmon served with a Creamy  
Lemon Orzo on a bed of Sautéed Asparagus\*  
topped with a Champagne & Dill Sauce

Classic Beef Wellington with a Ham & Mushroom  
Filling topped with a Red Wine Glaze served with  
Roast Baby Potatoes & Sautéed Green Veggies

Rosemary Crumbed Rack of Lamb served on a  
bed of Chive Mashed Potatoes & Roasted Veggie  
Medley

#### Dessert: Choose 1

Salted Caramel & Pecan Nut Cheesecake

Warm Chocolate Volcano served with Vanilla Ice  
Cream

Baked Malva Pudding served with Custard

**R690 PP**

# Menu Options

## Harvest Table

Assorted Breads - Crostini, Bruschetta, Olive Bread, Focaccia, Ciabatta & Bread Sticks

Tzatziki

Hummus

Homemade Basil Pesto

Herb Soaked Olives

Assorted Cold Meats

Assorted Imported Cheeses

Selection of Fruits including Grapes, Strawberries & Fig Preserve

Spinach, Feta, Pepper Dew & Herb Baked Phyllo Cups

Tender Grilled Beef Kebabs

Baby Marrow & Aubergine Parmesan Crisp Rounds

Panko Coated Prawns

Sticky Chicken Wings

Mini Roast Tomato, Basil & Halloumi Tartlets

#### Salad Spread Selection:

Bacon, Pear, & Pecan Nut Salad topped with Gorgonzola Crumbs & Pomegranate Seeds  
Roasted Butternut, Pine Nut, Baby Spinach Leaves Cous Cous Salad with Cranberries & Feta  
Chick Pea Salad with Basil, Pepper Dews, Artichoke & Olives tossed in a Sun Dried Tomato  
Pesto

Salads served with a selection of Vinaigrettes, Glazes & Flavoured Oils

#### Dessert Table Spread

Chocolate Brownies

Salted Caramel & Pecan Nut Cheesecakes

Pavlova topped with a Berry Coulis, Chantilly Cream & fresh Berries

**R520 PP**





# Menu Options

## Three Course Buffet Menu

### Plated Starter

#### Choose 1 - Hot / Cold

##### Cold Starter

Avocado, Salmon & Caper Tower served with a Wasabi Mayo

Bruschetta topped with Caprese (Basil, Tomato & Mozzarella) with a Basil Pesto

Springbok Carpaccio Filled with a Red Pepper & Basil Mousse topped with Parmesan Shavings & Balsamic

Fried Halloumi Salad Stack with Roasted Rosa Tomatoes

Pepper Coated Seared Tuna topped with Avocado Salsa Verde

##### Hot Starter

Spicy Chicken Livers served with Fresh Bread

Spicy Butternut Soup served with Pesto Croutons

Deep Fried Chorizo & Tomato Risotto Balls topped with a Creamy Pecorino Truffle Sauce

Slow cooked Lamb Parcels served on a Pool of Coriander Yoghurt

Black Mushrooms Topped with Fresh Garlic and a Trio of Cheese

### Buffet Main

#### Meats - Choose 3

Moroccan Chunky Beef & Rosemary Pie

Tender Beef Sirloin Cooked in a Creamy Truffled Mushroom & Pepper Sauce

Beef Wellington with a Ham & Cream Cheese Filling

Homemade Chicken & Mushroom Pie

Succulent Butter & Sage Chicken

Tomato & Mixed Pepper Spicy Cape Malay Chicken Casserole

Spinach & Feta Chicken Roulade topped with a Cheddar Cheese Sauce

Moroccan Lamb Pie with Rosemary Pastry

Traditional Roast Leg of Lamb served with Jus

Pork Fillet Medallions topped with Onion, Cream & Parsley Sauce

Slow Braised Pork Belly with a Sweet Maple Glaze

Grilled Lemon Butter & Parsley Hake

Fish Curry served with Sambals

#### Starch - Choose 2

Crispy Herbed Roast Potato

Garlic Mashed Potato

Baked Parmesan & Parsley Potato Wedges

Savoury Rice

Cajun Spiced Cous Cous

Homemade Fries

Crushed Baby Buttered Potatoes with Lemon & Black Pepper

Light Herb Risotto

Lemon Orzo

# Menu Options

## Three Course Buffet Menu Continued...

### Vegetables - Choose 2

Traditional Pumpkin Fritters with a Sweet Caramel Sauce

Broccoli, Cauliflower & Cheddar Cheese Bake

Sautéed Green Vegetables with Garlic & Lime

Medley of Deep Fried Crisp Vegetables

Crispy Oven Baked Sweet Potato Wedges

Creamy Spinach

Roast Butternut Wedges with a Honey & Sesame Drizzle

Aubergine, Tomato & Broccoli Cheese Bake

Sautéed Green Beans with Bacon, Mushroom & Onion

### Salad - Choose 1

Deconstructed Greek Salad

Bacon, Pear & Pecan Nut Salad topped with Gorgonzola Crumbs & Pomegranate Seeds

Chorizo, Tomato & Coriander Salad with a Balsamic Drizzle

Avocado, Biltong, Strawberry & Feta Salad

Classic Garden Salad

Chick Pea Salad with Fresh Basil, Pepper Dews, Artichoke & Olives tossed in a Sundried Tomato Pesto

Watermelon Salad with Chopped Mint, Blueberries, Cucumber, Walnuts & Feta Cheese

### Plated Dessert

Dark Chocolate Terrine topped with Toasted Almond Flakes

Millionaires Shortbread with Orange Zest & Spun Sugar

Vanilla Crème Brûlée with Ginger Biscotti & Kiwi Salsa

Traditional Milk Tart

Salted Caramel & Pecan Nut Cheesecake

Chocolate Brownie served with a Berry Compote

New York Baked Cheesecake with Berry Toppings

InnJoy's Famous Carrot Cake

**R650 PP**



# Menu Options

## Platter Menu

Pre-Order 7 Days in Advance  
Each Platter serves 8 - 10 People

### Classic Savoury Platter

48 Pieces

Beef Sausage Rolls  
Chicken & Mushroom Pies  
Cheesy Mushroom Risotto Balls  
Salad Caprese Skewers  
Mini Bacon, Onion & Cheese Quiche  
Spanakopita (Spinach & Feta Phyllo Samosas)

**R800**

### Meat Lovers Platter

60 Pieces

Mini Meatballs  
Beef Sausage Rolls  
Sticky Chicken Wings  
Homemade Beef Sliders  
Bourbon Glazed Chicken Skewer with  
Sesame Seeds

**R950**

### High Tea Platter

40 Pieces

Blueberry Scone with a Lemon Icing Drizzle  
Cucumber & Herby Cream Cheese Sandwich  
Bacon, Onion & Cheddar Quiches  
Salad Caprese Kebabs  
Chicken Mayonnaise Crepe Roulade

**R715**

### Dessert Platter

32 Pieces

Decadent Chocolate Brownies  
Mini Salted Caramel & Pecan Nut Cheesecake  
Mini Lemon Meringue Pies  
Mini Red Velvet Cupcakes

**R630**

## Frozen Foods

Pre-Order 7 Days in Advance

Larger serves 10 - 12 People

Medium serves 4 - 5 People

Small serves 1 Person

### Beef Lasagne

Large R490

Medium R245

Small R100

### Chicken Pie

Large R440

Medium R220

Small R90

### Soup of the Day

Single Portion R45

+/- 500ml

### Beef Curry

Large R465

Medium R235

Small R95

### Chicken Curry

Large R400

Medium R200

Small R90

### Savoury Rice

Single Portion R15

### Creamed Spinach

Single Portion R30

### Malva Pudding

Large R360

Medium R180

Small R70





# T's & C's

## INNJOY CATERING:

- Food may not be brought onto the premises and food may not be taken off the premises.
- Self Catering options are not permitted
- If you have Halaal or Kosher guests we can arrange catering at an additional cost from a 100% Halaal/Kosher supplier.
- Menu prices remain subject to change due to economic factors during the course of the year.
- Should your number of guests on the day of your function exceed the numbers confirmed you will be charged for the additional guests at the confirmed function package price.
- Should your actual numbers drop below the confirmed numbers, you must inform us 7 (seven) day's prior to function.
- InnJoy Boutique Hotel strictly prohibits the removal of leftover buffet food and under no circumstances may guest be allowed to remove food from the property.
- Your menu must be confirmed 14 (fourteen) day's prior to function.

## INNJOY CANCELLATION POLICY:

- Should you wish to cancel or postpone your function, please note the following:
- If the function is cancelled between 90 and 60 consecutive days prior to the function, a 50% cancellation fee of the total function account will be charged, the day's will be calculated from the function date on the first invoice you received from InnJoy Boutique Hotel.
- If the function is cancelled in less than 60 consecutive days prior to the function, a 100% cancellation fee of the total function account will be charged, the day's will be calculated from the function date on the first invoice you received from InnJoy Boutique Hotel.

## INNJOY DAMAGES:

- All damages/loss to the venue (cutlery, crockery, furniture, linen or any part of the property) caused by you or your guests will be charged directly to you.



# InnJoy

## BOUTIQUE HOTEL



4 Star Accommodation



Conference Facilities



Cup a Joy Coffee Shop



InnTouch Spa

## Contact Us

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