



BERGVLIET BISTRO



OCTOBER 2019

KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

KINDLY NOTE THAT ALL MEALS WILL BE CHARGED AS INDICATED ON THE MENU.

NO CROCKERY IS ALLOWED TO LEAVE THE DINING ROOM.

SHOULD TAKE AWAYS BE REQUESTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO
FOR AN ADDITIONAL CHARGE OF R6.00

MEAL PRICES:

MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
TAKE AWAY CHARGE	R 6.00

Yours in Service



Western Province Caterers



MEAL OF THE DAY

TUESDAY
1 OCT 2019

LEMON & CORIANDER FISH CAKES
WITH TARTAR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES

WEDNESDAY
2 OCT 2019

LAMBS LIVER WITH BACON & ONION GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

THURSDAY
3 OCT 2019

CRUMBED CHICKEN WITH SPINACH & FETA STUFFING, BABY POTATOES &
SEASONAL VEGETABLES

FRIDAY
4 OCT 2019

PREMIUM:
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS
& SALAD OF THE DAY

MAIN COURSE

MONDAY
7 OCT 2019

MORROCAN CHICKEN WITH RICE
& SEASONAL VEGETABLES

TUESDAY
8 OCT 2019

BEEF & MUSHROOM PIE WITH GRAVY,
POTATO WEDGES & SEASONAL VEGETABLES

WEDNESDAY
9 OCT 2019

BACON, MUSHROOM & LEEK TAGLIATELLE
WITH SALAD OF THE DAY

THURSDAY
10 OCT 2019

BBQ CHICKEN KEBABS
WITH POTATO WEDGES & SEASONAL VEGETABLES

FRIDAY
11 OCT 2019

PREMIUM:
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS
& SALAD OF THE DAY



MAIN COURSE

MONDAY
14 OCT 2019

BEEF BOURGUIGNON
WITH RICE & SEASONAL VEGETABLES

TUESDAY
15 OCT 2019

PORK & APPLE PIE WITH GRAVY,
GARLIC POTATOES & SEASONAL VEGETABLES

WEDNESDAY
16 OCT 2019

CHICKEN, BUTTERNUT & FETA LASAGNE
WITH SALAD OF THE DAY

THURSDAY
17 OCT 2019

THREE CHEESE QUICHE
WITH CHIPS & SALAD OF THE DAY

FRIDAY
18 OCT 2019

PREMIUM:
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS
& SALAD OF THE DAY

MAIN COURSE

MONDAY
21 OCT 2019

PORK BANGERS WITH ONION GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

TUESDAY
22 OCT 2019

GRILLED CHICKEN SALAD
(LETTUCE, TOMATO, CUCUMBER, RED ONION & OLIVES)
WITH GREEK DRESSING

WEDNESDAY
23 OCT 2019

BEEF BOBOTIE WITH YELLOW RICE,
TOMATO SAMBALS & SEASONAL VEGETABLES

THURSDAY
24 OCT 2019

PREMIUM:
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS
& SALAD OF THE DAY

FRIDAY
25 OCT 2019
WORLD PASTA DAY

GRILLED CHICKEN, MUSHROOM & LEEK IN A CREAMY SAUCE
WITH TAGLIATELLE & SALAD OF THE DAY



MAIN COURSE

MONDAY
28 OCT 2019

HAWAIIAN CHICKEN KEBABS
WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES

TUESDAY
29 OCT 2019

SALMON & SPINACH QUICHE
WITH ROAST BABY POTATOES & SALAD OF THE DAY

WEDNESDAY
30 OCT 2019

SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR
WITH GREEK SALAD & DRESSING

THURSDAY
31 OCT 2019

BACON, MUSHROOM & LEEK PIE
WITH POTATO WEDGES & SALAD OF THE DAY



Western Province Caterers

SUNDAY LUNCH
BRAAI BUFFET
6 OCTOBER 2019
12H30



LOIN CHOP
BOEREWORS
BBQ CHICKEN
MINI GARLIC ROLLS
POTATO SALAD
BEETROOT SALAD
GARDEN SALAD

MINI FRUIT
PAVLOVA
R180.00

***PLEASE REMEMBER TO RSVP AT
RECEPTION ON EXT. 300 BEFORE
THE 3RD OF OCTOBER 2019***



**NATIONAL CHOCOLATE
CUPCAKE DAY
SPECIAL
18 OCTOBER 2019**

**ORDER ANY
TEA / COFFEE
WITH A
CHOCOLATE
CUPCAKE FOR
R15.00**

WHILE STOCKS LAST



Western Province Caterers



TUESDAY DINNERS

19H00 - BERGVLIET BISTRO
R140 P/P



MAIN COURSE OPTION 1

MAIN COURSE OPTION 2

DESSERT

TUESDAY
1 OCT 2019

THAI PORK KASSLER CHOPS
WITH GARLIC MASHED
POTATOES & SEASONAL
VEGETABLES

THREE CHEESE RAVIOLI
WITH CREAMY PARMESAN
SAUCE & GREEK SALAD WITH
DRESSING

CHURRO CUP
WITH ICE CREAM,
CHOCOLATE SAUCE
& TOASTED NUTS

TUESDAY
8 OCT 2019

BATTERED HAKE WITH TARTAR
SAUCE, CHIPS FRESH LEMON,
GREEK SALAD & DRESSING

PORK BELLY WITH PLUM SAUCE,
MUSTARD MASHED POTATOES
& SEASONAL VEGETABLES

MINI FRUIT PAVLOVA

TUESDAY
15 OCT 2019

ROAST GAMMON WITH APPLE
PUREE, ROASTED POTATOES &
SEASONAL VEGETABLES

SALMON FILLET
WITH HOLLANDAISE SAUCE,
ASPARAGUS & BABY CARROTS

BANOFFEE PIE

TUESDAY
22 OCT 2019

BEEF BOURGUIGNON
WITH BASMATI RICE
& SEASONAL VEGETABLES

PORK MEDDALIONS WITH PLUM
SAUCE, GARLIC MASHED
POTATOES & SEASONAL
VEGETABLES

ICE CREAM
WITH CHOCOLATE
SAUCE

TUESDAY
29 OCT 2019

ROAST PORK NECK WITH APPLE
PUREE, RED WINE JUS, ROAST
POTATOES & SEASONAL
VEGETABLES

CHICKEN CORDON BLEU
WITH MUSHROOM SAUCE,
ROAST POTATOES & SEASONAL
VEGETABLES

APPLE CRUMBLE
WITH WHIPPED
CREAM

ALL RESERVATIONS ARE TO BOOKED & SIGNED OFF AT THE BISTRO, PLEASE CALL ON EXT. 200
ALL MEALS CAN BE PAID ON THE EVENING OR ON BISTRO ACCOUNTS.
AS ALL MEALS ARE MADE WITH FRESH INGREDIENTS, WE KINDLY ASK THAT YOU BOOK BY NO LATER
THAN 12PM ON MONDAY FOR CATERING PURPOSES.
NO-SHOWS OR LAST-MINUTE CANCELLATIONS WILL UNFORTUNATELY HAVE TO BE CHARGED.