

Deluxe catering

The renowned HeronBridge meals

Tea, coffee and cool drink is available (self service) at all times between 07:00 and 22:00.

Fresh bread, butter and jams and spreads are available at every meal.

A tuck shop is available and will be opened by prior arrangement. Chocolates, cool drinks, fruit juice, spring water, etc. will be on sale.

Breakfasts

All breakfasts will have:-

Assorted cereals, muesli, rice crispies, etc.

Porridge e.g. oats or meliemeel

Freshly made toast or bread with butter, jams and spreads

Fresh fruit bowl

And one of these:

Savoury mince, scrambled eggs, and grilled tomatoes

Bacon, French toast and sauces

Bacon, scrambled eggs, and grilled tomatoes

Yogurt, cheese, cold meats and muffins

Lunches

Hamburgers with trimmings and sauces, with salads or crisps.

Boerewors rolls with fries

Chicken pies with mash, green salad and coleslaw

Macaroni with cheese fresh salad, carrot salad and beetroot

Pasta dishes

Homemade soups and fancy breads

Fresh fruit in season will be served with lunches

Dinners

Dessert is included with all dinners.

Lasagne with Greek salad platters

Mild beef curry with rice and sambals

Boboti, Yellow rice and fresh vegetables

Chutney chicken portions with rice or potato bake and salad

Chicken a la King with rice and tossed salad

Braai (portion boerewors and chicken each) with salad, pap and relish

Roast beef, roast potato, pumpkin, fresh vegetables (Usually served as Sunday lunch)

Budget catering

Basic tasty no frills cooking

Tea, coffee and cold water is available (self serve) at all times between 07:00 and 22:00.

Fresh bread, butter and jams are available at every meal.

Fresh fruit in season is served with lunch on Saturdays only.

A tuck shop is available and will be opened by prior arrangement.

Chocolates, cool drinks, fruit juice, spring water, etc. will be on sale.

Breakfasts

Hot porridge and one cereal (cornflakes or all bran) and

Freshly made toast or bread with butter, jams and spreads and one hot food

And one of these:

Scrambled eggs and grilled tomatoes

French toast and sauces

Yogurt, cheese, bread and muffins

Lunches

Hotdogs with finger salad or crisps

Macaroni and cheese with coleslaw and green salad

Homemade soups with bread or bread rolls

Pasta dishes

Ready made hamburgers

Dinners

A dessert is served with one dinner or Sunday lunch.

Spaghetti bolognaise with green salad platters

Cottage pie or boboti with veggies

Baked macaroni and mince with tossed salad

Chicken a la King with green salad

Conference

Tea / Coffee and rusks on arrival

One cool drink and one bottled water per person

Morning tea

Tea / Coffee and muffins with butter, cheese and jams

Lunch

Dessert will be served with the lunch

Organiser's choice:

Lasagne with Greek salad and cocktail rolls

Chicken cordon bleu, mash, vegetables and fresh salad

Chicken pies, Fries, and two salads

Boboti, yellow rice, sambals

Chicken a la King with rice, fresh salad and beetroot

Beef or chicken curry rice and sambals

Afternoon Tea

Tea / Coffee with biscuits