



High Jea

Book the grand dining hall of Bonne
Esperance guest house to celebrate a special
occasion with a High Tea.

The setting is absolutely gorgeous with high ceilings, grand chandeliers, sash windows, wooden floors and a cosy fireplace. The table will be set with a feast of delectable High Tea bites and we can customise the menu to suit your personal taste.

This is the perfect venue for a birthday, baby shower, kitchen tea or just a celebration of life with the people close to your heart.

Please look at the info sheet below for more information.

Send us an email to stay@bonneesperance.com or give us a call on 0218870225 to discuss your menu and make your booking.





High Jea

THE COST OF THE HIGH TEA IS R245 PER PERSON MINIMUM OF 12 PEOPLE AND MAXIMUM OF 22 PEOPLE

VENUE HIRE INCLUDES

- 2 hours exclusive use of grand dining hall with sash windows, chandeliers, wooden floors and fireplace
- Unlimited filter coffee, Rooibos and Ceylon tea
- Jugs of water and glasses on the table
- The menu consists of 3 deletable savoury and 3 sweet options per person and 10 items per person in total

3 colour and crockery themes can be chosen from:

- Classic Delft blue and white crockery with orange or white flowers.
- Pink rose crockery with white and pink flowers
- White and yellow crockery with a choice of white, pink or orange flowers.

EXCLUDES

- Jugs of juice can be arranged at an additional R60 per litre jug (Guava/Orange).
- Speciality teas or coffees like cappuccino will be at an additional cost and can be ordered from the blackboard
- We can supply Simonsig Kaapse Vonkel at an additional R225 per bottle.
- You are welcome to bring in your own MCC or bubbly, We charge a corkage fee of R40 per bottle opened.

TERMS AND CONDITIONS

- A 50% deposit is payable upon booking to secure the High Tea booking.
- Kindly confirm the menu 10 days before the function and the final amount of guests 3 days before via email
- 10% Service fee not included in the cost per person





Bonne Esperance

STELLENBOSCH SOUTH AFRICA

High Jea

MENU OPTIONS

SWEET CHOOSE 1 OF THE FOLLOWING

- MINI CARROT CAKES WITH CREAM CHEESE FROSTING
 - MINI LEMON CHEESECAKES
 - CITRUS FRENCH MADELEINES

SWEET CHOOSE 1 OF THE FOLLOWING

- TRIPLE CHOCOLATE BROWNIES
 - CHOCOLATE TRUFFLES
- ROCKY ROAD CHOCOLATE AND MARSHMALLOW
 TRIANGLES
 - MILLIONAIRES SHORTBREAD

SWEET CHOOSE 1 OF THE FOLLOWING

- MINI PAVLOVAS WITH STRAWBERRIES AND CREAM
 - MACAROONS
 - LEMON MERINGUE TARTLETS
- CLASSIC BUTTERMILK SCONES WITH STRAWBERRY

 JAM AND CREAM







High Jew

MENU OPTIONS

SAVOURY CHOOSE 1 OF THE FOLLOWING

INDIVIDUAL BUTTERNUT AND BACON QUICHES
 INDIVIDUAL VEGETABLE LOADED QUICHES
 SPINACH SPANAKOPITA

SAVOURY CHOOSE 1 OF THE FOLLOWING

- TUNA AND CHEDDER PIN WHEELS
- ROAST BEEF CROUTES WITH CARAMALISED ONIONS
- SAVOURY BILTONG BITES

SAVOURY CHOOSE 1 OF THE FOLLOWING

- CLASSIC CUCUMBER SANDWICHES
- SAVOURY MUFFINS WITH CREAM CHEESE AND
CUCUMBER CURL
- CAPRESE SALAD ON A SKEWER









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MENU OPTIONS

SPECTACULAR FULL SIZE CAKES AS OPTIONAL EXTRAS

NOUGATINA CAKE

R650

Layers of dates and nut encrusted meringue with Chantilly cream and fresh berries.

CHOCOLATE FUDGE CAKE

R580

Gooey chocolate cake with alternating layers of carmel, fudge frosting, meringue and chocolate ganache

LEMON CHEESECAKE WITH CHOCOLATE COLLAR

R850

GLUTEN FREE CAKES

MOIST CARROT CAKE

R550

with carrot, crushed pineapple, pecan nuts and a cream cheese frosting

DECADENT CAKE

R550

with pear, hazelnuts, dark chocolate and a cream cheese filling







