



TASTE

curating flavour. creating moments

ABOUT US

At Taste Ateljee we believe that the most memorable celebrations happen around the table.

Inspired by the rich culinary heritage of the Cape Winelands and guided by seasonal ingredients, our menus are designed to bring together generous flavours, beautiful presentation and relaxed, elegant dining.

From intimate countryside weddings to grand celebrations, our team carefully curates each menu to reflect the atmosphere of your day. We focus on thoughtful dishes, abundant tables and flavours that feel both refined and comforting.

Our approach combines Mediterranean influences with South African ingredients, creating a style of food that feels vibrant, seasonal and perfect for sharing.

Whether you envision roaming canapés during sunset cocktails, abundant harvest tables, or beautifully plated courses enjoyed with fine wines, we work closely with each couple to create a dining experience that feels personal and unforgettable.

At Taste Ateljee we believe that food is more than a meal — it is a moment of connection, celebration and joy.

We look forward to being part of your story.



PRE DRINKS HARVEST TABLE

CHEESE SELECTION

Brie | Camembert | Marinated Chevin | Fior di Latte Bocconcini | Aged White Cheddar | Pecorino

CHARCUTERIE

Prosciutto | Salami Toscano | Chorizo | Springbok Carpaccio | Pastrami

FRESH SEASONAL FRUIT | CRUDITÉS & GREENS

BREADS

Woodfired Sourdough | Rosemary Focaccia | Ciabatta | Grissini

DIPS & SPREADS

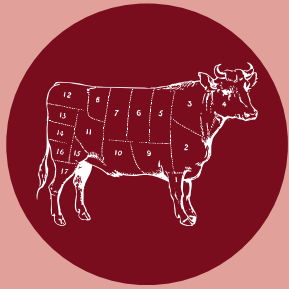
Roasted Garlic Hummus | Whipped Feta & Honey | Chicken Liver Parfait | Charred Pepper Romesco | Olive Tapenade

NUTS & EXTRAS

Marinated Olives | Mixed Nuts



CANAPES



MEAT CANAPÉS

Beef Tataki

Searched Beef | Crispy Lotus Chip | Ponzu

Crispy Lamb

Pressed Lamb Shoulder | Parmesan Biscuit | Blackberry

Duck Eclair

Duck Confit | Duck Fat Éclair | Cherry

Wagyu Croquettes

Shortrib Croquette | Black Garlic Mayo | Pickled Shimeji

Parma Toast

Prosciutto | Focaccia | Whipped Ricotta | Truffle honey

Venison Tartare

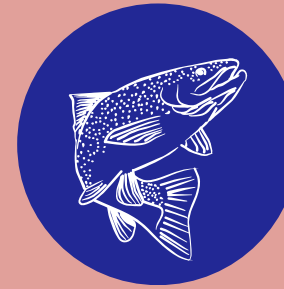
Venison Tartare | Pickles | Cured Egg | Smoked Salt

Crispy Pork Belly

Pork | Apple Caramel | Crackling

Chicken “Nugget”

Chicken Ballotine | Herbed Panko | Parmesan Cream



FISH CANAPÉS

Salmon Gravadlax

Beetroot Cured Salmon | Rye Crisp | Dill cream | Salmon Caviar

Tuna Tartlet

Tuna Tartare | Yuzu Mayo | Radish

Prawn Shooter

Saffron Prawn Bisque | Butter Poached Prawn

Scallop Crudo

Scallop | Lime Oil | Pink Peppercorn

Lobster Roll

Poached Lobster | Brioche | Lemon & Chive Cream

Smoked Trout Pancake

Smoked Trout | Blini | Crème Fraîche | Trout Roe

Sea Bass Ceviche

Seabass | Cucumber | Coconut | Lime

Portuguese Octopus

Grilled Octopus | Romesco | Olive Salt



VEGETARIAN CANAPES

“Cheesecake”

Goat’s Cheese Panna Cotta | Beetroot Gel | Micro Herbs

Wild Mushroom Arancini

Crispy Risotto | Truffle Mayo | Shimeji Mushrooms

Leek Skewers

Grilled Leeks | Miso Butter | Sesame

Beetroot & Feta

Beetroot Carpaccio | Creamed Feta | Pecan Candy

Polenta Chips

Crispy Polenta | Parmesan Cream | Confit Tomato

“Caprese”

Bocconcini | Tomato | Balsamic Pearls | Basil Oil

Cheese on Toast

Brioche | Gruyere | Caramelised Onion | Thyme

SMALL BOWLS. BIG FLAVOUR.

SHORT RIB ROCKSTAR BOWL

slow braised short rib | creamy parmesan
polenta | roasted tomatoes | jus

THE TACO DIRTY BOWL

chipotle pulled beef | corn salsa | guacamole |
sour cream | tortilla crunch

STICKY PORK BELLY BOWL

soy glazed pork belly | jasmine rice | apple
kimchi | sesame

LAMB SHAWARMA BOWL

spiced lamb | hummus | cucumber | herbs |
pita crunch

CHICKEN KFC BOWL (KOREAN FRIED CHICKEN)

crispy fried chicken | sticky gochujang sauce |
sesame slaw | rice

TUNA ROCKSTAR BOWL

sesame tuna | sushi rice | avocado | crispy garlic
| ponzu | chilli oil

THE BOUJEE FISH & CHIPS BOWL

beer battered hake bites | truffle fries | mushy
peas | tartare

SALMON DISCO BOWL

teriyaki glazed salmon | coconut rice | pickled
cucumber | sesame

PRAWN PARTY BOWL

crispy tempura prawns | ginger rice | kewpie |
lime | coriander

YELLOWTAIL SUNSHINE BOWL

yellowtail crudo | citrus | avocado | fennel |
toasted seeds

TRUFFLE MUSHROOM DREAM BOWL

wild mushroom risotto | parmesan | truffle oil |
herbs

THE GREEN GODDESS BOWL

charred broccoli | avocado | quinoa | tahini |
herbs

HALLOUMI GLOW BOWL

grilled halloumi | roasted butternut | chickpeas
| honey | herbs

THE MEDITERRANEAN BOWL

roasted aubergine | hummus | tomatoes |
olives | herbs

CRISPY CAULIFLOWER BOOM BOWL

buffalo cauliflower | ranch yoghurt | slaw |
toasted seeds



PLATED STARTERS

YELLOWTAIL CRUDO

Thinly sliced yellowtail | citrus & olive oil dressing | shaved fennel | caper berries | dill | charred sourdough crumb

SEARED TUNA WITH SESAME & GINGER

Rare seared tuna | avocado cream | pickled cucumber ribbons | sesame crumble | ginger soy dressing

CHARRED BABY CARROTS & WHIPPED FETA (VEGETARIAN)

Honey-roasted baby carrots | whipped feta | pistachio dukkah | herbs | warm flatbread shard

ROASTED AUBERGINE WITH TAHINI & POMEGRANATE (VEGAN)

Slow-roasted aubergine | tahini yoghurt | pomegranate | toasted seeds | herbs | olive oil

BEEF CARPACCIO WITH PARMESAN & LEMON

Thinly sliced beef | lemon dressing | shaved parmesan | capers | rocket | crispy shallots

CHICKEN BALLOTINE WITH HERB EMULSION

Poached chicken ballotine | herb emulsion | pickled vegetables | crispy chicken skin | mustard dressing

PLATED MAIN COURSE

FISH

Local Line Fish

Sustainably Sourced Line Fish | Baby Potato | Seasonal Greens | Confit Cherry Tomatoes | Lemon Beurre Blanc

CHICKEN

Chicken, Thyme & Garlic Jus

Free Range Chicken Breast | Parmesan Potato Fondant | Charred Baby Leeks | Roasted Butternut Purée

PORK

Crispy Pork Belly

Confit Pork Belly | Olive Oil Mash | Wilted Spinach | Caramelized Apple Jus

BEEF

Dry Aged Beef

(Select Ribeye, Fillet or Sirloin) | Truffled Mash | Roasted Baby Veg | Merlot Jus

LAMB

Lamb Shoulder

8-hour Lamb Shoulder | Minted Pea Purée | Green Veg | Lamb Fat Potato | Rosemary Jus

VENISON

Roasted Venison

Roasted Springbok / Kudu Loin | Celeriac Purée | Wild Mushrooms | Braised Kale

VEGETARIAN

Mushroom Risotto

Wild Mushroom & Spinach Risotto | Parmesan Crisp | Micro Herbs | Truffle Oil

VEGAN

Aubergine

Spiced Aubergine | Braised Barley & Quinoa | Harissa Tomato Sauce | Fresh Herbs

DESSERTS

Chocolate

- Mini chocolate brownies
- Chocolate mousse cups
- Mini chocolate éclairs

Fruit

- Mini lemon meringue tartlets
- Berry cheesecake bites
- Mini fruit pavlovas
- Chocolate-dipped strawberries
- Mini berry crumble cups

Classic Favourites

- Mini vanilla cupcakes
- Tiramisu cups
- Mini milk tart squares

Caramel

- Salted caramel tartlets
- Banoffee mini cups (banana + caramel)
- Caramel profiteroles



CUSTOM SERVICE



At ***Taste Ateljee***, we believe every celebration deserves food that feels personal, intentional, and beautifully crafted. No two events are the same — and your menu shouldn't be either.

Custom Menus

Whether you're planning an intimate dinner, corporate event, wedding, or private celebration, we tailor every menu to suit your style, tastes, and vision. From refined plated meals to abundant grazing tables and live stations, all dishes are designed with fresh ingredients and modern flair.

Flexible Budgets

We work closely with each client to create a menu that fits both your expectations and your budget. From premium luxury experiences to more cost-friendly options, we offer transparent pricing and thoughtful guidance to help you build the perfect package.

Our Promise

- Personalised planning
- High-quality ingredients
- Beautiful, modern presentation
- Service that elevates your event

Let us bring your vision to life — with flavour, creativity, and beautifully crafted moments.

Canapes

- Choose any 4 canapes R165pp
- Choose any 6 canapes R235pp
- Choose any 8 canapes R295pp

Bowl Foods

- Choose any two bowls R150pp
- Choose any three bowls R215pp
- Premium selection choose any three R250pp
(short rib, tuna, salmon, yellowtail, prawn)

Plated Main Course

- Vegan Aubergine R175
- Mushroom Risotto R195
- Chicken Breast R235
- Local Line Fish R275
- Pork Belly R275
- Lamb Shoulder R325
- Dry Aged Sirloin R350
- Dry Aged Ribeye R425
- Beef Fillet R450
- Venison R395

Family Feast to Table (customizable)

- 2 proteins | 2 starches | 2 veg | 1 salad R500pp

Dessert

- Choose any two R65pp
- Choose any three R95pp
- Choose any four R125pp
- Luxury Dessert Station R155pp

(Tiramisu, Lemon Meringue, Cheesecake, Pavlova, Chocolate Mousse)



PRICING

TERMS + CONDITIONS

- **ALL PRICES ARE VAT EXCLUSIVE**
- **25% non-refundable deposit is payable within three (3) days of accepting the quotation.**
- **the deposit secures your wedding date and confirms your booking with Taste Ateljee. No booking shall be regarded as confirmed until the required deposit has been received.**
- **final guest numbers must be confirmed no later than seven (7) days prior to the event.**
- **the outstanding balance is payable in full seven (7) days prior to the event.**
- **any increase in guest numbers after final confirmation will be charged accordingly.**
- **no refunds will be issued for reductions in guest numbers after final confirmation.**
- **the amount of service providers such as dj, photographer and videographer should be sent to Taste Ateljee, so we can quote accordingly.**
- **catering for dietary requirements/individual requirements such as vegetarian, vegan, gluten-intolerant etc. can be arrange with us.**
- **no outsourcing of products/ food will be allowed.**
- **we try to keep our ecological footprint as light as possible, by only using local produce and not any imported products, except where stated.**
- **menu and prices are subject to change without prior notice.**

