



Your special occasion
with us at
Irene Country Lodge

Are you planning to have an engagement party, kitchen tea, stork party, birthday celebration, anniversary or just a romantic dinner?

Give us the opportunity to make this event special and memorable for you. Whether it is in the Lakeside Country Kitchen or in Meadow Green Restaurant you will feel at home and spoiled.

We offer a wide selection of menus that you can choose from. You can even pre-select certain items from our popular a la carte menus to build your own personalised menu.

To make this day even more special, we do flower arrangements and table decorations as well as arrange taster treatments at an extra cost at an extra cost.

As an extra we can also serve various JC Le Roux Sparkling Wine from @ R135.00 per bottle, or jugs of juice @ R40.00 per Jug.

Please note that you are not allowed to bring any drinks or additional food onto the property as a fully licensed bar is available.

Kindly Note that we do not allow any animals on the property.

Please do not hesitate to contact me if you have any further queries.

Looking forward to hearing from you soon

Bothale Keebine
Restaurant Reservations
Tel: (012) 667 6464
Fax: (012) 667 6476
Email: reservations @irencountrylodge.co.za



ENJOY YOUR DINING EXPERIENCE AT IRENE COUNTRY LODGE...

Come and savor a Traditional Full English Breakfast in the Country for only R130.00 per person, for the late risers over weekends come and enjoy our mouth watering Traditional Irene Lunch buffet at only R150.00 per person (children under 12 are half price)

Friday evening Sundowners with live entertainment from 17h00 to 21h00 sit and relax in the garden or under the Gazebo as the sun sets on another week.

Operational Hours:

Camdeboo :

Oak Bar:

10h00 till late

Meadow Green Restaurant:

Breakfast
Saturday, Sunday and Public Holidays
06h30 till 10h00
Monday to Friday 06h30 till 09h30
Lunch 12h30 till 14h30
Dinner 18h30 till 21h30

TASTER TREATMENTS:

R250 per hour for minimum 10 mins treatments for, Mini Head & Neck, Hand and Foot Massages.



Irene Country Lodge www.irenecountrylodge.co.za restaurant@irenecountrylodge.co.za Tel: 012 667 6464

Breakfast Buffet @ R155.00 pp

Fresh Fruit skewers
Orange and Fruit Cocktail juice

An Overflowing Table set with: -

Homemade Muesli and Irene Dairy Farm Natural Yoghurt with Honey, Strawberry and Passion Fruit Cocktails
Platters of Carved Meats with Pickled Vegetables.
A platter of mixed Local Cheeses with Savoury Biscuits and Preserved Figs
Baskets filled with freshly baked Croissants, Muffins, Danish Pastries, Scones and Breads with Creamy Country Butter and Preserves

Scrambled Eggs finished with Spring Onions and grated Cheddar Cheese
Grilled Pork and Beef Sausages
Grilled Country Smoked Bacon
Deep-fried Potato bites
Grilled Tomatoes
Creamed Mushrooms
Baked Beans

White and Brown Toast

Freshly brewed Filter Coffee and a selection of Fine Teas

Please Note:
Menu subject to changes without prior notification



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**A TYPICAL LUNCH TIME BUFFET @ R175.00 pp during the Week & Saturdays
R185.00 pp on a Sunday**

Starters

A basket of fresh Salad Greens accompanied by Tomatoes, Black Olives, Feta Cheese, Onions, Cucumbers, Homemade Salad Dressing, Balsamic Vinegar and Virgin Olive Oil

A basket of Homemade Fresh Bread Rolls with Country Butter

Mixed Oceans Seafood Salad with Avocado and Mango Mayonnaise dressing

Pasta Salad flavoured with Tuna Fish, Tomatoes and Black Olives

Cajun Spiced Chicken salad topped with spicy Tomato, Chili and Coriander Salsa

German style Potato salad with Wholegrain Mustard and Smoked Ham

Roasted Vegetable salad finished with Basil Pesto and Shaved Parmesan Cheese

Main course

Minced Beef Lasagna topped with Three Cheeses and glazed

Country Style Chicken and Vegetable Pie with a Golden Brown Puff-Pastry crust

Grilled Hake Fillets topped with a Creamy Herbed lemon Butter sauce

Creamy Spinach and Feta Cheese Phyllo Pie

Savoury Rice, Fried Potatoes and Mixed Country Vegetables

Dessert

Bread and Butter Pudding accompanied by Vanilla Custard

Tangy Baked Lemon Cheesecake

Banana caramel Cream Pie

Fresh Fruit Salad accompanied by Irene Dairy Farm Cream

Freshly brewed Filter Coffee and a selection of Fine Teas

(This is a typical lunchtime buffet but content is subject to change)