

SUGAR BARON

Catering Collection

FIELD TO GLASS. FARM TO TABLE.

DISCOVER. DARE. DELIGHT.

Set in the heart of the KwaZulu-Natal Midlands, Seafield Farm in Richmond is home to Sugar Baron Distillery. Here, time-honoured craft meets a genuine love of hospitality.

Seasonal menus, warm service and a beautiful country setting make it the perfect backdrop for life's most meaningful celebrations. From milestone occasions and corporate functions to intimate weddings, we would love to be part of your story.

Four Menus. ONE SETTING WORTH REMEMBERING.

Please note: One starter, one main course and one dessert selection must be chosen for the entire group.



THE ESTATE MENU

R295 per person

Simple, seasonal, satisfying.

Classic South African comfort food, done properly.

To Start

Cream of tomato soup with warm bread & farm butter

Chicken liver & rum pâté on homemade crostini

Traditional Caprese salad with mozzarella, fresh tomatoes & basil

Mains

Herb-roasted chicken breast, crushed new potatoes & rich gravy

Cottage pie with cheesy mash — proper comfort food

Slow-braised oxtail on creamy mash

Desserts

Malva pudding (the way it should be)

Vanilla ice cream with Sugar Baron rum fudge sauce

Dark chocolate & rum mousse



THE MANOR HOUSE MENU

R375 per person

A little more indulgent. A lot more memorable.

Elevated classics with a farm-to-table sensibility.

To Start

Wild mushroom & brie soup with homemade bread

Chicken liver parfait with mixed leaves & toast

Smoked trout pâté, mixed herb salad & brown bread

Mains

Bacon-wrapped pork medallions with butter bean cassoulet

Rare roast beef, crispy roast potatoes & rich pan gravy

Pan-fried chicken supreme, sautéed potatoes & rosemary hunter's sauce

Desserts

Sticky toffee pudding with rum fudge sauce

Dark chocolate brownie with rum & raisin ice cream

Apple & cinnamon crumble with crème anglaise



THE DISTILLER'S TABLE

R425 per person

Our signature menu. Inspired by the still.

Where the kitchen meets the distillery.

To Start

Spiced butternut & coriander velouté with homemade bread

Venison, bacon & apricot terrine with rum & raisin chutney

Chicken Caesar with shaved parmesan & croutons

Mains

Roast sirloin of beef, dauphinoise potatoes & red wine jus

Slow-cooked pork belly, fondant potatoes & sage sauce

Lamb cutlets, crushed new potatoes & rosemary jus

Desserts

Rum-infused vanilla crème brûlée with thyme shortbread

Banana & rum cake with vanilla crème anglaise

Dark chocolate profiteroles with Sugar Baron liqueur



THE FOUNDER'S FEAST

R595–R695 per person

The full experience. Reserved for occasions that deserve it.

From canapés on arrival to a rum tasting at the table, this is Sugar Baron at its most generous. Every detail considered. Nothing left out.

Includes:

Canapés on arrival

Artisan bread & farm butter

Premium starter, main & dessert

Tea & coffee station

Sugar Baron Rum Tasting

ADD ONS

Harvest Tables

From R295 per person

Abundant grazing boards of seasonal breads, aged cheeses, cured meats, preserves & fresh fruit. Beautiful on arrival. Impossible to resist.

Rum Tasting Experience

R150 per person

A guided journey through our handcrafted rums, gin and liqueurs. Stories, process, and plenty of flavour - straight from the people who make them.

Fully Licensed Bar

Cash bar or hosted - your call

Sugar Baron spirits, wines, local beers, ciders, soft drinks & signature cocktails.



LET'S CREATE SOMETHING
extraordinary together

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WEDDINGS · PRIVATE CELEBRATIONS · CORPORATE EVENTS · DISTILLERY EXPERIENCES · FIELD TO GLASS EXPERIENCES