

# Rustic Forest Package 2022 (Jan – end April)

R450 p/p excluding VAT – Saturdays & Public Holidays (min 80 pax)

R425 p/p excluding VAT – Fridays & Sundays (min 60 pax)

R400 p/p excluding VAT – Mon – Thursdays (min 40 pax)



## Included in our price in reception hall:

White resin tiffany chairs with white leather cushions

White patterned table cloth for all tables

Alternative white washed rectangular wooden tables

Hessian Runners for all tables

White lace runner on top of hessian

Glass lantern with candle inside as centrepiece with moss around it

3 glass candle holders with candles inside

All standard cutlery, crockery & glassware

Wooden underplates & table numbers

White linen napkin to match table cloth

16 strings carousel draping with fairy lights inside roof

White backdrop draping with ambient lighting

Our Inhouse DJ for the duration of the function

Cashbar with barmen

Waiters Included (1 per 30 guests) All Cleaners & security during function



Included in our price for chapel area:



White Chinese lanterns inside chapel roof

Chairs with white chair covers

Hessian tie backs on every alternating chair

Option between red or hessian covered carpet

Lanterns on side of carpet (excluding candles)

In house DJ for ceremony area

Signing table with white table cloth & hessian runner

**Drinks Included with Price:**

Reception drinks: Combination of mixed Beers in a bucket, French 75 Cocktails & Flavoured water in dispenser served at our boma area around a nice fire.

Cocktails can also be served as non- alcoholic

Beers can be upgraded to a 30L Keg @ R1200 per keg

Cocktails can also be served via Keg – Price on request





Champagne on the tables will be served per glass as a bellini cocktail (peach puree with champagne) or can be served as normal Je le roux flavour per glass. (non-alcoholic can also be provided)

## Menu included with price:

**As Starter: (Plated) – Choose 1**

### **Fillet Trinchado**

(Slices of beef in a creamy mild sauce served with bread)

### **Assortment of bread on table**

(Rosemary & Olive oil Focaccia bread & Mini herb, green olive & buttermilk cornbread)

### **Grilled chicken & Honey glazed sweet potato phyllo parcels**

(Three Phyllo parcels with sweet potato drizzled with honey sauce)

**Mushroom Crepes served with a Sauce Mornay & a slow roasted tomato basil compote (V)**



## Main: (Buffet)

Option between:

Roast Pork Belly

Or

Roast Chicken pieces

(served with roast potatoes & mixed vegies)

Penne Pasta Napolitana

Or

Linguini Alfredo pasta

Chicken a La King

Or

Beef Stroganoff

(served with savoury rice & green salad)

## Dessert: (Buffet) – Choose 2

Sticky toffee pudding served with custard

Lemon, Strawberry or blueberry cheesecake (choose 1)

Berry Mousse

Fresh Fruit salad with cream

Mini Milk tarts

Ice cream & Chocolate sauce

Tea & Coffee available in the food station

## Harvest table upgrade can be arranged @ R50 p/p

Also note that all the décor items belong to the venue and work on a rental basis.

The venue hire for the function is available for 9 hours (excluding setup)

Mon – Sat up until 24:00, Sundays up until 18:00

The venue hire includes the reception hall & chapel

Please note that if Covid restrictions are in place where less guests are allowed as the minimum package amount, a new price will be quoted on.

For more info, please enquire at our offices