



Olive Mystery



FUNCTION COSTS FOR 2013

	Venue Hire	Min Guest booked	Max Guest booked
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Please note that these prices exclude VAT

<u>Jan – April 2013</u> Saturday evenings	R 11 000	80	140
<u>May – August 2013</u> Saturday evenings	R 10 000	80	140
<u>Sep – December 2013</u> Saturday evenings	R 12 000	80	140
<u>Friday evenings 2013</u> Jan – April	R10 000	80	140
May – August	R 9 500	80	140
Sep - December	R 11 000	80	140
<u>Morning weddings</u> Jan – August 2013	R 9 000	80	140
Sept – Dec 2013	R 10 000	80	140
<u>Mid week</u> Jan – August 2013	R 9 000	80	140
Sept – Dec 2013	R 10 000	80	140
<u>Long weekends</u> Jan – August 2013	R11 000	80	140
Sept – Dec 2013	R12 000	80	140

All wedding packages **include** the following

- Tables, Chairs, Cutlery and Crockery
- Linen tablecloths and serviettes
- Champagne and Wine GLASSES
- Exclusive use of the Chapel and Reception venue
- Honeymoon suite for the Bride and Groom **ONLY**
- Staff to set up before and clean up after the function.
- Waiters during the function
- Function co-ordinators and supervisors

All Wedding packages **exclude** the following

1. Décor:
 - o Overlays
 - o Flowers
 - o Draping & Fairy lights
 - o Chair covers – not necessary
 - o Flower stands, candelabras, vases, under plates etc.
2. Mobile Disco or any other entertainment
3. Any sound system including in the Chapel
4. Menus, Table numbers and guest list
5. Honey moon suite for morning weddings - excluding sleepover
6. Detail on the tables (name cards, thank you presents)
7. Children under 12 years are half price / children's menu is also available
8. Barmen – R500 each

Menus

Menu	Evening	
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Please not that these prices exclude VAT

Prices for January – August 2013

1	R 260.00 per person	Wedding Cake (AT OWN / EXTRA COST) as dessert Served with ice cream and fruit salad or fruit kebabs
2	R 280.00 per person	Chocolate fountain as dessert with: Wafers, Turkish Delight, Nougat, marshmallows, etc.
3	R 295.00 per person	A choice of 5 from the dessert menu
	Brunch	

4	R 240.00 per person	Wedding Cake (AT OWN / EXTRA COST) as dessert
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Prices for September – December 2013

1	R 280.00 per person	Wedding Cake (AT OWN / EXTRA COST) as dessert Served with ice cream and fruit kebabs
2	R 290.00 per person	Chocolate fountain as dessert with: Wafers, Turkish Delight, Nougat, marshmallows, etc.
3	R 315.00 per person	A choice of 5 from the dessert menu
	Brunch	
4	R 260.00 per person	Wedding Cake (AT OWN / EXTRA COST) as dessert

If the menu does not meet with your approval, custom-made menus can be requested to suit your needs.

Kindly note that the menu is a guideline and can be interchanged with other traditional options subject to seasonal availability.

Starters (Select 1)

- Spring rolls served with mild sweet chilli sauce
- Ripe avocado mouse on a bed of butter lettuce accompanied by prime cut biltong
- Slice of pancake with smoked chicken, spinach and feta
- Brie and figs samoosa
- Shrimp/Tuna cocktail on a bed of lettuce
- Salmon, avo and sweet chilli mouse with cucumber sauce
- Haddock salad towers with a herbal yoghurt dressing
- Philo baskets with chunky Biltong mousse
- Beef or chicken pockets with herbal creamy sauce
- * Scrunches smoked salmon with caper and cream cheese
- Biltong/Butternut/Sweet corn soup

#All choices include a selection of breads/ rolls per table

Roasts (Select 2)

- Karoo lamb roasted with lemon and black pepper - served with mint jelly
- Traditional Oxtail
- Lamb shanks cooked in balsamic and red wine
- Sticky fingers spare ribs
- Roast beef with a rich barbecue sauce
- Oven baked chicken in a tangy paprika and chutney sauce
- Stuffed Chicken with Feta, Olives and Peppers
- Old fashioned chicken pie with flaky pastry and sun dried tomatoes

Beef roll stuffed with bacon and fruit
*Country style pork neck served with a sweet mustard sauce
*Roast sirloin of beef served with black mushroom and brandy sauce
Chicken Cordon Bleu
Lasagne (Beef, Chicken or Vegetable)
Oven Roasted Fish with tartare Sauce
Cape style Bobotie
Beef Stroganoff
Biltong potjie
Tamato Bredie
Zig-zag bacon and chicken kebabs

Starch (Select 1)

Steamed rice with chopped fried vegetables and an assortment of herbs and spices
A combination of white and wild steamed rice
Yellow Rice with raisins
Spicy Mashed potatoes with chick peas

Potatoes (Select 1)

Jacket potatoes tossed in olive oil and herbs
Fried sliced potatoes and sautéed onions
Traditional roast potatoes
Potato cheese bake

Vegetables (Select 1)

Assortment of steamed young baby vegetables tossed in pure farm butter
Green bean fritters
Mixed vegetables in cheese sauce
Mini frittatas with butternut and feta
Mediterranean vegetables
Creamed spinach with mushrooms
Broccoli and cauliflower in cheese sauce
Roasted tomatoes and peppers

(Select 1)

Pumpkin fritters in a caramel sauce
Sweet potatoes with ginger biscuits
Pumpkin pie with caramel sauce
Glazed baby carrots in orange juice
Sweet corn soufflé
Gem Squash with veg filling
Roasted butternut with nuts

Salads (Select 1)

Mozzarella cheese with a slice of tomato drizzled with olive oil
Garden salad
Greek salad
Potato salad with tangy mayonnaise
Banana and yoghurt salad
Mediterranean salad
Build your own salad (lettuce, tomato, onion, peppers, cucumber, olives and feta cheese)

Dessert (Select 5)

Cheesecake with fruity topping

Layered peppermint mousse
Delicious chocolate/mango/caramel/strawberry mousse with liqueur
Chocolate éclairs
Banoffi
Lime & coconut tartlets
Granadilla custard slices
Romany cream delight
Toffee fudge tart with macadamia nuts
Black forest truffle
Heavenly apple pie
Old Cape brandy tart with dates and nuts
Malva pudding with lavender cream
Chocolate brownies

Extra to menu

Hors D'oeuvres – R45.00 p.p. (After the ceremony while guests wait for bride and groom to return from photo's)

Cocktails – R28,00 each
Virgin Cocktails – R22 each
Sherrie – R8.00p.p
Hot chocolate – R18 each
Irish Coffee – R25 each
Jug of juice – R38 p / jug
Juice p/ glass – R12 each

BRUNCH MENU

Brunch menu – only available for morning weddings

Starters (Select 1)

Flapjacks served with fresh fruit, yoghurt and nuts
Fruit kebabs served with honey and nuts
Steamed fruit with yoghurt
Honey and nut granola
Creamy oatmeal with dried fruit compote

Main course (Select 5)

Oven roasted sausages, mushrooms and peppers
Chicken livers and beacon dish
Scramble eggs on Ciabatta with sun dried tomatos
Haddock with chives and cheese sauce
Mini frittata with beacon and mozzarella cheese
Sweet corn soufflé
Spice potato wedges served with farm style butter
Spinach cheese and thyme bake
Oven baked tomatoes and mushrooms
French toast with honey and pecan nuts
Oven baked beacon and mutton sausages

Main course is served with the following:

Croissant, ciabatta, muffins, scones, toast
Home made jam
Cheese
Cold meat
Fresh fruit

Coffee and tea

☺ **KIDDIES MENU** ☺

R75.00 p/ child

Starters

Plated – chef assortment of mini snacks

Main course (select 1)

Mini Hot dog with chips

Mini Burger with chips

Pizza with chips

Dessert

Plated – Ice cream

- Only for children under the age of 12 years