

FUNCTION AND CONFERENCE PACKAGES 2016

FOR 10 DELEGATES OR LESS

HALF DAY R2400.00

(8am - 12pm; 1pm - 5pm; 6pm - 10pm)

FULL DAY R3630.00

(8am - 5pm)

Adjoining Kitchen and Equipment Hire R1500.00

All food, beverage and extras we supply will be charged to the master account.

Rates are as below:

Arrival coffee and tea with rusks R40.00pp

Mid-Morning coffee, tea, muffins or scones R40.00pp

Afternoon coffee and tea with sweet eats R55.00pp

Two course Lunch R150.00pp

500 ml fruit juice R 20.00

Bottled water 500ML R 10.00

Notepad and pen R 20.00 pp





HALF DAY CONFERENCE PACKAGE – R 450.00 per person (8 am to 12 noon)(1 pm to 5 pm) (6 pm to 10 pm) 11 DELEGATES AND MORE

This package includes -

- Room hire for the function
- Tea and coffee and rusks on arrival
- Bottled water (one per delegate)
- Tea, coffee and muffins or scones mid-function
- Two course luncheon menu with fruit juice.
- Note pad, pen and sweets on tables.

FULL DAY CONFERENCE PACKAGE – R 500.00 per person (8 am to 5 pm) 11 DELEGATES AND MORE

This package includes -

- Room hire for the function
- Bottled water (two per delegate).
- Tea, coffee and rusks on arrival
- Tea, coffee and muffins or scones mid-function
- Two course luncheon menu with fruit juice.
- Tea, coffee and biscuits mid afternoon
- Note pad, pen and sweets on tables.

NOTE:

Data projectors, laptops, standby technician, and public address equipment are <u>not included</u> in the tariffs but can be quoted for and hired in on request.

No alcoholic beverages are included in the package and any request for wine requires the pre-payment of the full amount of bottles booked out for the occasion. Unopened bottles will be refunded to the client after the event.

Michelle Kitshoff

Manageress



LUNCH MENUS

Please select one dish for your two courses.

Main Course

Chunky roasted butternut and chick pea soup with selection of homemade breads (Buffet)

Asian fish cakes served with sweet chilli sauce, baked potato and a side salad (Plated)

Quiche Florentine served with potato wedges and side salad (Plated)

Pita bread stuffed with lamb, humus, rocket and tzatziki served with Salsa and pickled cucumber (Plated)

Tikka Chicken Skewers served with a Roti, sour cream and sambal (Plated)

Green Bean Bredie served with wild rice and pumpkin fritters (Buffet)

Desserts:

Peppermint Crisp Tart

Chocolate cigars (phyllo pastry filled with Bar-One) served with Ice Cream

Granadilla Tart

Meringues with cream and seasonal fruit drizzled with honey

Apple and Berry Crumble served with cream

White wine poached pears with a caramel sauce

<u>Beverages</u>

2L Assorted juice jugs R50.00 each.

200ml Assorted soft drinks R15.00 each.

Bottle mineral water 250ml R10.00 each.

Foothills Dry Rose 2013 R60.00 per 750ml.

(Shiraz, 5% Viognier)

Foothills Sauvignon Blanc 2013 R70.00 per 750ml.

Foothills Partner's House White 2013 R65.00 per 750ml.

(70% Sauvignon Blanc, 15% Semillon, 15% Viognier)

Foothills Syrah 2012 R90.00 per 750ml

^{*} Please consult us for a starter menu or a sample Dinner menu if required.