



Year End Function Package 2018

Three Course Menu with Buffet Main Course

Two Bottles of Wine per table of 10 people

Cash Bar

Round Tables, Tiffany Chairs, White Damask Linen Table Cloths & Napkins

Crockery, Cutlery, Glassware & Waiters

Monday to Thursday evenings – R425 per person venue fee inclusive

Friday Evenings - R445 per person venue fee inclusive

Monday to Friday Lunchtimes - R385 per person lunchtimes venue fee inclusive

Minimum of 80 guests up to 300 evenings | Minimum of 40 guests lunchtimes

Available Monday to Friday lunchtimes & Monday to Friday evenings until 30th November 2018

1st of December to 6th December 2017 Mon-Thurs ONLY

Subject to availability

Suggested Menu:

Starter – served plated to table

Choose one of the following: Home Made Soup & Fresh Bread or Vegetable Spring Rolls with Sweet Chilli Salsa or Roasted Vegetable & Feta Tartlet with Tomato & Basil Coulis

Main Course - Buffet

Choose two of the following: Prime Roast Beef with Chef's Gravy, Traditional Chicken Pie, Spicy Portuguese Chicken Casserole, Bobotie, Beef Lasagne or Chicken Portions

Served With: Pumpkin Fritters, Savoury Rice, Roast Potatoes, Roasted Vegetables & Greek Salad

Dessert – served plated to table

Choose one of the following: Home Baked Malva Pudding & Custard, Home Baked Lemon Pudding & Custard, Fresh Fruit Salad & Ice Cream

Welcome drinks, additional décor and menus available on request for an additional charge