

Hudson's



ON VREDENHEIM WINE ESTATE



CONFERENCES



CONFERENCE, TRAINING DAY & TEAM-BUILDING PACKAGES

Hudson's venue at Vredenheim wine estate can offer the perfect space from 15 to 280 delegates. Our expansive, air conditioned loft venue with break taking views can be divided to suit your requirements. Facilitators and delegates may also make use of our large and beautiful gardens. Your event will be seamlessly coordinated by our in-house team, and catering and refreshments will be prepared by our dedicated professional chefs. Please discuss any special requirements with us and we will be pleased to assist you. In order to make a booking, please request a booking form.

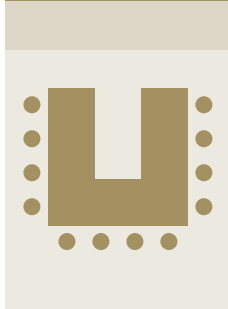
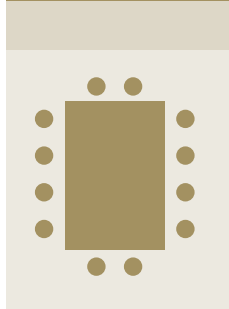
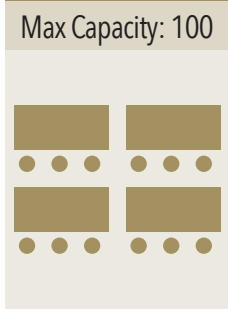
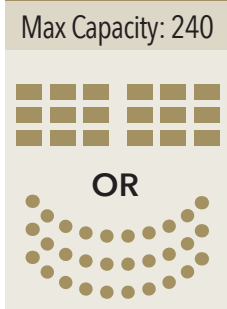
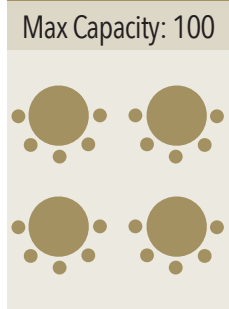
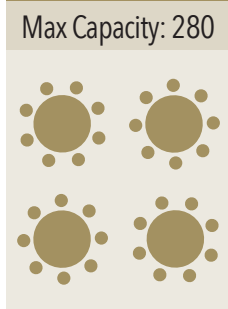
All prices are guide prices, inclusive of VAT, for events taking place between 1st September 2020 & 1st September 2021.

FULL DAY CONFERENCE PACKAGE

R490.00 per person fully inclusive

- Use of the venue set-up according to your specifications
- Note pad & pen for each delegate
- Carafes of water & mints provided on tables
- Tea/Coffee & muffins/scones with accompaniments served on arrival
- Tea/Coffee served during morning break
- Two Course Lunch – plated for less than 30 delegates / buffet for more than 30 delegates
- Tea/Coffee & homemade biscuits served during afternoon break

FLOOR PLAN & CAPACITIES

U-SHAPE	BOARDROOM	SCHOOL	CINEMA	HALF MOON	ROUND
		Max Capacity: 100 	Max Capacity: 240 	Max Capacity: 100 	Max Capacity: 280 

AUDIO VISUAL EQUIPMENT

Please note that no AV equipment is included in our rates. We can source a quotation and arrange this for you upon request, or you are welcome to provide your own equipment if preferred.

ACCOMMODATION

Please note that there is accommodation for maximum of six guests onsite. We have several local accommodation options available in addition to this. Please refer to the list included in this information pack.

BUILD YOUR OWN CUSTOM PACKAGES

Ideal for half day events, seminars and other conferences that do not conform to a standard format, our prices are mentioned here individually to allow you to custom build your package. You can also opt to add any extras from the lists below to the standard conference packages.

1.VENUE FEE

Half Day	8.00am to 12.00md or 12.00md to 4.00pm	R3000
Full Day	8.00am to 4.00pm	R6000

2.BEVERAGES

<i>Beverage</i>	<i>Cost If Required</i>
Bottled Water	R22 per 500ml bottle
Carafes of Fruit Juice	R75 per 1L carafe
Cool Drinks	R28 each
Tea/Coffee	R28 pp per break required

3. CATERING

<i>Menu</i>	<i>Cost If Required</i>
Selection of Whole Fresh Fruit	R40pp
Freshly Baked Scones or Muffins with Condiments	R42pp per break required
Selection of Home-Made Biscuits	R30pp per break required
Cocktail Menu	R190pp
Two Course Lunch	R280pp

SUGGESTED MENUS

COCKTAIL MENU *Please select 3 savoury and 2 sweet items*

SAVOURY:

Mini Chicken Schwarmas / Mini Lamb & Feta Burgers / Mini Beef & Relish Burgers / Smoked Salmon & Cream Cheese Blinis / Roasted Tomato & Vegetable Tartlets / Avocado, Feta & Roasted Pepper Mini Wraps

SWEET:

Lemon Meringue Tartlets / Chocolate Brownie Bites / Mini Fruit Sossaties / Mini Salted Caramel Cheesecake

PLATED MENU *For up to 30 guests - Delegates may make a selection for each course on the day*

MAIN COURSES:

Beef Lasagne served with Greek salad

Mediterranean Vegetable Lasagne with Greek salad

Chicken Breast with thyme & onion stuffing and creamy mushroom sauce, served with baby honey roast potatoes & roasted vegetables

Linefish with Parsley Sauce, baby honey roast potatoes & Greek salad

DESSERTS:

Baked Malva Pudding & Custard or Ice Cream

Chocolate Brownies & Ice Cream

Fresh Fruit Salad & Ice Cream

Baked Cheesecake with Berry Coulis

BUFFET MENU *For more than 30 guests*

MAIN COURSE BUFFET:

Prime Roast Beef with Chef's Gravy / Traditional Chicken Pie / Pumpkin Fritters / Savoury Rice / Roast Potatoes / Roasted Vegetables / Greek Salad

DESSERT *Served plated to table - choose one of the following:*

Baked Malva Pudding & Custard or Ice Cream

Chocolate Brownies & Ice Cream

Fresh Fruit Salad & Ice Cream

Baked Cheesecake with Berry Coulis

Special dietary requirements can be accommodated if advised in advance.

RECOMMENDED LOCAL ACCOMMODATION

Name	Rating	Telephone	Website	Email	Approximate Distance
The Wild Mushroom	5*	021 881 3586	www.wildmushroom.co.za	info@wildmushroom.co.za	2km
Rosenview	3*	021 855 3613	www.rosenview.com	info@rosenview.com	14km*
Lovane	4*	021 881 3827	www.lovane.co.za	info@lovane.co.za	2km
Soverby	4*	021 881 3838	www.soverby.co.za	soverby@adept.co.za	9km
Spier	4*	021 809 1100	www.spier.co.za	reservations@spier.co.za	4km
Asara	5*	021 888 8000	www.asara.co.za	info@asara.co.za	2km

