



HOW IT WORKS...

Thank you for your enquiry, we are excited to host you and your guests with a fun filled, memorable event!

Remember our party organisers are here to help, so if there is anything you want to add or take away, please just shout...nothing is impossible.

We hope to make the booking process simple and efficient in 4 easy steps, so here goes;

Step 1: Choose from our drinks packages

Step 2: Choose one of delicious food menus

Step 3: Give your party the wow factor with our add on packages!

Step 4: Pay your deposit, sit back and smile, knowing we've got this and you can enjoy the party with everyone else.

As the party organiser, we know your pain so we are inviting you back in January to enjoy a R250 gift voucher on us!





DRINKS PACKAGES

In our experience, drinks packages work really well, they taking the hassle and stress of managing a bar tab on the day.

We have packages that have a bottomless drinks menu for set times. Drinks vouchers for each guest to have an equal amount and drinks, this can be as simple as beer and wine only, or beer, wine, house spirits, all the way to a premium beer, wine, spirits and cocktails. Please ask our party organiser for assistance.

Welcome drinks R80pp

Selected cocktails or glass of bubbles

Silver Bar R250pp

Bottle beer and cider, house wine and soft drinks

Gold Bar R325pp

Bottle beer and cider, house wine, house spirits and mixers, soft drinks (example of house spirits Bombay sapphire gin)

Platinum Bar R475pp

Cocktails, draught beer, house wine, house spirits and mixers, soft drinks (example of house spirits bombay sapphire gin)

Drinks Vouchers

You specify the number for each guest and the value and we'll handle the rest - from handing out to controlling the bar.

HOW THE DRINKS PACKAGES WORKS

We are completely flexible and will work to your requirements. Our packages are designed for simplicity, piece of mind and speed of service. Our packages ensure your bar tab is controlled.

- The silver, gold and platinum packages offer unlimited drinks for a 3-hour period for the listed drinks. The timing of these packages must be agreed in advance.
- Drinks vouchers package give your guest a specified number of tokens which they can exchange at the bar to a specified value.
- If you prefer an open bar tab, we will agree the range of drinks allowed and we would update you on the balance regularly through the event, we usually suggest every R5 000.



SET MENU 1

R280 for 3 courses // R220 for 2 courses // R155 for 1 course

STARTERS

Salt and pepper calamari

with coriander, ginger and lemon mayo

Spiced lamb kofta

lettuce cup with cucumber salsa and mint yoghurt

Prawn money bags

with ginger ponzu

Chargrilled halloumi salad (v)

with foccacia, humus, rocket and fresh fruit

Chicken yakitori skewers

with satay, ginger, sesame and fresh chili

MAINS

Rump 300g dry age

with onion rings, fries and roasted veggies

(sauces: peppercorn, creamy cheese or mushroom and mustard)

Chicken and parma ham

stuffed and pan seared with mozzarella, pesto, sunblush tomato, served with mini roasties, herb aioli and summer greens

Pan seared salmon salad

with tender stem broccoli, avo, broad beans, fennel, vermicelli noodles, peanuts and coconut, lime dressing

Summer pasta (v)

with red pepper pesto, asparagus, zucchini, baby spinach, feta, cherry tomatoes, fresh basil

PUDDING

Proper sticky toffee pudding

with vanilla bean ice cream

Chocolate brownie

with salted caramel ice cream

Don pedro with cream and ice cream

(Your choice of bells, amarula or kahlua)

SET MENU 2

R210 for 3 courses // R170 for 2 courses // R140 for 1 course

STARTERS

Jalapeno poppers

stuffed with smoky bacon, cream cheese, served with yoghurt dip

Chargrilled halloumi skewers (v)

with roasted veggies and red pesto

Chicken lollipops

with chicken tenders with hot and sour sauce

Veggie spring rolls (v)

with sweet chilli dipping sauce

MAINS

Bacon and cheese burger

beef short rib patty on a toasted brioche bun with bacon, cheddar, socials burger sauce, shredded lettuce, pickles, tomato and fries

Cajun fried chicken wrap

with bacon, feta, tomato, lettuce, avocado and spicy mayo

Nachos (v)

tomato salsa, sour cream, pickled jalapeños and fresh guacamole

Happy cow burger (v)

toasted brioche bun with grilled halloumi, roasted butternut, sunblush tomato and mushroom

PUDDING

Proper sticky toffee pudding

with vanilla bean ice cream

Chocolate brownie

with salted caramel ice cream

SET MENU 3

R290 for 3 courses // R230 for 2 courses

TABLE SHARING BOARD FEEDS 4

From the farm board

proper homestyle boerewors bites, s'afrikan fried chicken strips, prawn money bags, riblets, lamb koftas, chicken and jalapeno samoosas and veggie spring rolls

OR

From the field board

A delectable selection of charcuterie, focaccia, crackers, cheese selection, chicken liver pate, humus, honey and soy glazed chicken skewers, fresh fruit skewers.

MAINS

Rump 300g dry age

with onion rings, fries and roasted veggies

(sauces: peppercorn, creamy cheese or msuhroom and mustard)

Chicken and parma ham

stuffed and pan seared with mozzarella, pesto, sunblush tomato, served with mini roasties, herb aioli and summer greens

Pan seared salmon salad

with tender stem broccoli, avo, broad beans, fennel, vermicelli noodles, peanuts and coconut, lime dressing

Summer pasta (v)

with red pepper pesto, asparagus, zucchini, baby spinach, feta, cherry tomatoes, fresh basil

PUDDING

Proper sticky toffee pudding

with vanilla bean ice cream

Chocolate brownie

with salted caramel ice cream

CANAPES AND BUFFETS

R350 per person

CANAPES AND PLATTERS FOR 4

Basic bar snacks

beef biltong, popcorn, dry wors, carbanossi spicy sausage, olives, pretzels, mixed salted nuts, crudites with humus and spicy cream cheese dip

OR

Hot platter

proper homestyle boerewors bites, s'afrikan fried chicken strips, prawn money bags, riblets, lamb koftas, chicken and jalapeno samoosas and veggie spring rolls

OR

Sushi Summer Platter 30 pieces

vegetarian hand roll, salmon fashion sandwiches, tuna california rolls, salmon maki roll and prawn tempura roll

OR

Veggie platter

mushroom and pine nut arancinis, veggie samoosas, asian spring rolls, onion bajis, mushroom and feta quiche, grilled halloumi skewers and fresh crudites with humus, sweet chilli and yoghurt dips

BUFFET

Thai green curry

with jasmine rice, prawn crackers and fresh herbs

Spicy beef stew

with buttered pap and chakalaka and greens

Veggie moussaka

brinjal, zucchini, potato, sunblush tomato and parmesan

All served with a selection of salad and bread rolls

PUDDING

Chocolate brownie

petit fours

Bar Snacks Only R80pp // Hot platter only R95pp // Sushi Platter Only R350 per platter // Veggie platter only R85pp // Buffet Only R155pp

ENTERTAINMENT

DJ's from R4000 for 2 hours

Live music from R10 000

AV technical from R2 500

Carnival games from R1500 per game

(Beer pong, giant jenga, corn hole toss and connect four)

Bada Bingo from R20 000

Rockyeoke R20 000

EXTRAS

Dress up boxes from R100pp

Venue dressing (crackers) from R500

Photo booth from R2 900

Santa facemasks POA

Branded facemasks POA



TERMS AND CONDITIONS

BOOKINGS

Table or area bookings are booked for a maximum of 2 hours, or 3 hours in case of the unlimited drinks packages. Should you wish to stay longer, please let us know in advance as hire charges may apply. We will endeavour to assist on the day, if possible, but there are no guarantees. Package drinks parties start promptly at the parties booked arrival time and runs for 3 hours. If guests arrive late the package duration will not be extended. We reserve the full rights of admission. An optional service charge of 12.5% is applied on the final bill for groups over 20. Please note, the package pricing does not include gratuity and minimum spends cannot be met or offset with gratuity. Bookings are only confirmed once you have received a confirmation sms/email from us. For booking over 10 a 50% deposit is required in advance with full payment made on the day. For parties over 50 a 75% deposit is required.

CANCELLATIONS

In the event of cancellation, all payments and deposits are non-refundable and therefore will not be released as cash refunds. Some cancellations maybe eligible to credit note refunds. To qualify for a credit note refund, you must provide a cancellation via email to the no later than 72 hours before the start time of your event. Larger group bookings of 20 or more guests, are subject to a 7 working days' notice. While all provisions possible and available will be made, we cannot and will not be held liable for forces beyond the venues control, such as the covid 19 pandemic, weather or any other consideration that may cause the cancellation of the event.

LATE ARRIVALS AND NO-SHOWS

If you are late or there is a delayed arrival for your booking, please communicate with us so we know when to expect you. Please note, if you're later than 20mins, regardless of communication we reserve the right to cancel or make changes to table plans, areas, and or reduction of time, service or product. Drinks package start times are scheduled with your booked arraival time, this cannot be extended.

DRINKS PACKAGE CLASSIFICATIONS

Bottle beer: Amstel, Windhoek, Castle lite, Black label, Heineken zero and Castle zero.

Draught beer: Mad giant killer hop, House lager.

Wines and bubbles: White - Rietvallei sauvignon blanc, Ken Forrester chenin blanc, darling cellars mcc. Red - Landskroon red blend.

Spirits: Absolut vodka, Bombay sapphire gin, Jameson whisky

Please note these are subject to change at any time without notice

CONTACT DETAILS

Company name:

Contact name:

Email:

2nd contact name:

Email:

Preferred date:

Second choice date:

Number of guests:

Type of booking:

Lunch booking

Dinner booking

Drinks party

Menu Choice:

Entertainment required:

Venue decorations required:

Comments:
