



WELCOME TO COLLISHEEN ESTATE

ORCHID HOUSE



Over the last 9 years, Collisheen Estate has earned, through top class service and a high level of professionalism, an outstanding reputation as a wedding and functions venue.

Please find attached our package together with pricing. Our venue facilities are very flexible so please feel free to ask us should you have any special requests.

We look forward to assisting you in hosting the
PERFECT FUNCTION.

COLLISHEEN ESTATE
MANAGEMENT TEAM

Amanda Wienhold	Weddings	032 947 0198
Sandra Stacey	Functions & B&B	032 947 0198
Gary Thomas	Head Chef	032 947 0198
Wayne Hulett	Managing Director	083 460 5754



COLLISHEEN ESTATE
"ORCHID HOUSE"
WEDDING PACKAGE
(2011)



THE FOLLOWING ARE INCLUDED IN OUR PACKAGES

A PRIVATE VENUE	We ensure that there will be no other function at the venue on the day of your wedding
CATERING	Our chefs will prepare a delicious meal for you
FUNCTION MANAGER	On duty for the entire evening / duration of function
WEDDING CO-ORDINATOR	Experienced co-ordinator to help you plan your special day
DRAPED GAZEBO	With white chairs with covers for your wedding service
SETTING UP, CLEARING AND CLEANING OF THE VENUE	We will set up, clear & clean the venue for you
TABLES & LINEN	We will supply 8 seater round tables for your guests, your bridal, cake, DJ and gift tables. All with white table cloths and white linen napkins
CHAIRS & CHAIR COVERS	White chairs and white chair covers will be supplied
GLASSWARE, CUTLERY & CROCKERY	Crystal glassware comes standard with cutlery and white crockery
EASEL	An easel will be supplied for your seating plan
TABLE NUMBERS & STANDS	Basic table numbers are supplied if needed
FULL BAR FACILITIES	We offer a very well stocked bar that can be personalized according to your needs.
BARMEN AND WAITRON SERVICE	Our barmen and waitrons are very experienced and are supervised by our maitr'd
BATHROOM ATTENDANTS	The bathroom attendants make sure that the facilities are always clean and tidy for your guests
FRUIT COCKTAILS	We serve complimentary fruit cocktails after the chapel service
BEAUTIFUL LANDSCAPED GARDENS	These can be used for photographs
PARKING	There is ample free parking
PARKING ATTENDANTS	Our staff will make sure that your guests know where to park and look after their cars

THE FOLLOWING ARE NOT INCLUDED
BUT CAN BE ARRANGED OR RECOMMENDED

DRAPING & LIGHTING	CAKE
FLOWERS	HONEYMOON SUITE
PHOTOGRAPHER	DRESS
VIDEO	PRIEST OR MINISTER
MUSIC / DJ	ORGANIST / MUSICIAN IN THE CHAPEL
DECORATIONS	AUDIO VISUAL EQUIPMENT

ORCHID HOUSE WEDDING PACKAGE PRICES (2011)



STANDARD PACKAGE PRICES

(The prices quoted below are per person & include VAT)

	Catering (Per person)	Venue Hire (Per day) Saturdays, Sundays & Public Holidays	Venue Hire (Per day) Monday to Friday
PLATED MENU	R235-00	R8000-00	R5000-00
BUFFET MENU 1	R235-00	R8000-00	R5000-00
BUFFET MENU 2	R195-00	R8000-00	R5000-00
BUFFET MENU 3	R300-00	R8000-00	R5000-00
VEGETARIAN MENU	R155-00	R8000-00	R5000-00

Please note that the above prices are subject to minimum numbers on certain days.

Minimum and Maximum Numbers

Minimum 20 guests

Maximum 90 guests

PLEASE NOTE: If you have more than 90 guests, our Main Venue can accommodate up to 400 people.

DISCOUNTS & SPECIALS

Please note that **Discounts and Specials** are offered **depending on the NUMBER OF GUESTS**

And

MENU VARIATION

Please ask our CO-Ordinator if you qualify for a discount or special.

PLATED MENU

STARTERS

(Choose one of the following)

ROCKET, ASPARAGUS & PARMESAN SOUP	Drizzled With Truffle Oil
LAMB & LENTIL SOUP	A Walnut Parsley & Roquefort Butter
GRILLED TURKISH LAMB KEBABS	With Hummus, Apricot, Homemade Pita Bread & Salsa Verde
THINLY SLICED SMOKED CHICKEN & PRAWN SALAD	With Cucumber Spaghetti, Sundried Tomato & Olive Dressing
SMOKED SALMON TROUT	With A Twice Baked Soufflé & Salsa Verde
FIVE SPICED DUCK BREAST	With An Oriental Salad & Fresh Rocket Leaves
GRILLED GOATS CHEESE SERVED ON A POTATO ROSTI	With Spinach, Oyster Mushrooms & A Red Wine Sauce

(All the above served with fresh bread and butter)

MAIN COURSE

(Choose one of the following)

BRAISED OXTAIL	With A Leek Mashed Potato & Orange Glazed Carrots
TENDER FILLET OF BEEF	With Ratatouille, Potato Fondant, Rich Red Wine & Herb Sauce
BRAISED LAMB SHANK WITH ROOT VEGETABLES, RED WINE	With A Creamy Saffron Mashed Potato
CHARGRILLED LAMB STEAK	With Creamed Spinach, Potato Dauphinoise, Oven Roasted Cherry Tomato's
BAKED SALMON	With Boiled New Potato's, Stir Fry Vegetables & Lemon Parsley Butter
GRILLED LINEFISH	With A Sundried Tomato Caper Butter, Homemade Chips & Green Beans
MOROCCAN SPICED DUCK BREAST	With Minted Couscous, Assorted Marrows & A Cumin & A Star Anise Sauce
ROAST FREE RANGE CHICKEN	A Potato, Olive, Garlic Stuffing & Assorted Greens
GRILLED AUBERGINE, FIELD MUSHROOM & MOZZARELLA STACK	With A Neapolatana Sauce (V)

DESSERT

(Choose one of the following)

ROOIBOS & VANILLA PANNACOTTA	With Caramelized Oranges
AMARULA TIRAMISU	With Chocolate Ganache
CHOCOLATE MOCHA TART	With Whipped Cream
CLASSIC CREPES SUZETTE	With An Orange Sauce & Vanilla Ice Cream
BERRY SUMMER PUDDING	With Chocolate Coulis
WARM LEMON AND ALMOND PUDDING	With Berry Compote
HOT MANGO AND FRANGIPANE TART	With Whipped Cream
CHEESE PLATE CAMEMBERT, GORGONZOLA AND MATURE CHEDDAR	With Fig Preserve And Buttermilk Crackers

(Served with Tea & Coffee)

BUFFET MENU 1

STARTERS (plated)

(Choose one of the following)

ROAST PLUM TOMATO SOUP	With A Goat's Cheese & Black Olive Tapenade
COURGETTE BRIE & BASIL SOUP SERVED	With A Feta Crostini & Extra Virgin Olive Oil
PRAWN & SHRIMP COCKTAIL	With A Marie Rose Sauce, Shredded Lettuce & Caramelised Lemon
SKEWERED MARINATED PRAWNS	With A Tabbouleh Salad & Cucumber Raita
CAJUN SPICED CALAMARIE	On A Bed Of Rocket With Cherry Tomatoes & Saffron Mayonnaise
CLASSIC CAESAR SALAD	With Shaved Parmesan, Crispy Bacon, Garlic Croutons & Lemon Chicken
THAI BEEF SALAD	With Coriander, Mint, Peppers, Green Beans, Cucumber & Chilli Soy Dressing
CHICKEN LIVER TARTLET	With Caramelised Onion & Stewed Red Peppers
GRILLED AUBERGINE & GOAT'S CHEESE	With Layers Of Plum Tomatoes, Peppers & Herb Oil

(All the above served with fresh bread and butter)

MAIN COURSE (From the buffet)

(Choose two of the following)

GRILLED BABY CHICKEN	With A Chermoula Marinade
ROAST CHICKEN PIECES	With A Lemon Herb Stuffing & Cream Sauce
CARAMALISED LEEK & CHICKEN CURRY	With Coconut Cream & Thai Curry Paste
BAKED LINEFISH WRAPPED IN FOIL	With Soy, Ginger, Garlic, Chilli, Coriander & A Julienne Of Vegetables
MEDITERRANEAN STYLE YELLOW TAIL	With Basil Pesto & Balsamic Vinegar
MARINATED ROLLED LAMB	With Rosemary & Garlic, Served With A Herb Gravy
MORROCAN LAMB TAGINE	With Honey, Saffron & Preserved Lemons
LAMB & TUSCAN BEAN STEW	With Carrots, Celery & Oregano
LAMB & COCNUT CURRY	With Traditional Sambals
PRIME RUMP OF BEEF	With A Red Onion Marmalade & Gravy
BEEF & BEER STEW	With Pearl Onions, Mushrooms & Parsley
CRISPY BELLY OF PORK	With A Soy, Ginger, Garlic & Chilli Dressing
THINLY SLICED GAMMON	With A Honey Mustard Sauce

VEGETABLES & SALADS

(Choose five of the following)

ORIENTAL STYLE VEGETABLES	With A Soy Ginger Garlic & Coriander
CHICK PEA COUS-COUS	With Mint & Lemon
POTATO WEDGES	With Rosemary Olive Oil & Feta
CREAMED SPINACH	With Grated Nutmeg
MEDITERRANEAN STYLE VEGETABLES OVEN ROASTED	With Balsamic Vinegar & Basil
CREAMY MASHED POTATO	With Grainy Mustard
GREEN BEANS	With Cherry Tomato's & Red Onion
STEAMED SEASONAL VEGETABLES	With A Parsley, Garlic Butter
BROCCOLI & CAULIFLOWER	With A Creamy Cheese Sauce
STEAMED RICE	With Tumeric & Raisons
NEW BABY POTATOS	With Grainy Mustard, Garlic & Rosemary
CUMIN ROAST BUTTERNUT	With Mint & Cherry Tomato's
ORANGE GLAZED CARROTS	With A Parsley Butter
SWEET RED CABBAGE	With Red Wine Vinegar, Sugar & Bay Leaves
ROAST BEETROOT FETA & ONION SALAD	With Extra Virgin Olive Oil
SPINACH HALLOUMI LENTIL & PARSLEY SALAD	With a garlic herb dressing
A CLASSIC CAESAR SALAD	With Bacon Croutons & Shaved Parmesan
POTATO SALAD	With Dill Cucumber, Bacon & Sour Cream
GLASS NOODLE SALAD	With Peppers, Carrots, Soy, Coriander & Chilli
CARROT & PINENUT SALAD	With Raisons, Egg & White Wine Vinegar
MOROCCAN AUBERGINE SALAD	With Feta & Cherry Tomato's
TOMATO MOZZARELLA SALAD	With Pine nut Basil Pesto
ROAST BUTTERNUT & CHICKPEA SALAD	With White Wine Vinegar
WILD RICE SALAD	With Peppers Sultanas & Parsley
CLASSIC GREEK SALAD	Very Classic, Cut Nice & Chunky

DESSERT (From the buffet)

(Choose two of the following)

CHOCOLATE BROWNIES	With Cinnamon Ice Cream
PEAR & APPLE TARTE TATIN	With Whipped Cream
MINI LEMON & PASSIONFRUIT MERINGUES	With Chocolate Sauce
DOUBLE CHOCOLATE MOUSSE TARLETS	Topped With Blue Berry Compote
SOUTH AFRICAN KOEKSISTERS	With Star Anise & Cinnamon Syrup
STICKY LEMON PUDDING	With Almond Syrup & Honeycomb Ice Cream
HOME MADE CUSTARD SLICES	With Hazelnuts
BAKED VANILLA CHEESECAKE	With A Caramel Sauce

(Served with Tea & Coffee)

BUFFET MENU 2

STARTERS

(Served on platters, Choose three of the following)

LAMB SOSATIES	With Apricot & Honey Dip
CRISPY SPRING ROLLS	With A Homemade Thai Sweet Chilli Sauce & Coriander
CRUMBED MUSHROOMS	With A Lemon Garlic, Parsley Mayonnaise
PERI-PERI CHICKEN LIVERS SERVED	On Garlic & Olive Oil Crostini
PURE MUTTON MEAT BALLS	With Mint, Garlic, Cumin & Lemon Zest & A Fresh Tomato Sauce
CRUMBED FISH STRIPS SERVED	With Sauce Tartar
CHICKEN PAKORAS	With A Tangy Sauce
TANDOORI CHICKEN PITAS	With A Cucumber Raita
WRAPPED PRAWNS	With Tomato Chilli Jam
SPINACH & LENTIL CHAPATTI	With Cucumber Raita
MINI BUNNY CHOWS	With Tomato Salsa
ASSORTED SAMOOSAS	With Cucumber Raita & Chilli Sauce

(All the above served with fresh bread and butter)

MAIN COURSE (From the buffet)

(Choose two of the following)

MUTTON OR CHICKEN BREYANI	With Saffron & Spiced Rice
TENDER MUTTON CURRY COOKED	With Fresh Tomatoes Spices, Topped With Desiccated Coconut
CHICKEN PASTA	With A Creamy Mushroom & Parsley Sauce
ROAST CHICKEN PIECES SERVED	With A Creamy Mushroom Thyme Sauce
SPICY LAMB LASAGNE	With A Fresh Tomato & Basil Sauce
CHICKEN & MUSHROOM CASSEROLE	With Celery, Leeks, Thyme & Soy
CHICKEN CURRY FLAVOURED	With Cinnamon, Cardamom & Coriander
DAHL GOSHT	With Flavored Tamarind Mustard Seeds & Turmeric
GARLIC & PARSLEY GRILLED LINE FISH SERVED	With A Lemon Butter Sauce
ROAST TOPSIDE BEEF SERVED	With An Onion Gravy
BEEF STEW	With Pearl Onions, Carrots & Potato's
GRILLED CHICKEN TIKKA SERVED	With A Creamy Saffron Sauce
CHICKEN BUTTER MASALA	With Yoghurt, Chilli, Cumin & Lemon

FOR THE VEGETARIANS

(Choose one of the following & indicate number of vegetarians)

MEDITERRANEAN VEGETABLE LASAGNE	With Tomato & Basil
BUTTERNUT, FETA & SPINACH LASAGNE TOPPED	With Mozzarella Cheese
ALOO MUTTER - PIECES OF POTATO	With Fresh Green Peas Cooked In A Delicately Spiced Sauce
ALOO GOBHI - CAULIFLOWER & POTATOES COOKED	With Tomato, Onion, Herbs & Spices
VEGETABLE BREYANI	With Spiced Rice
PANEER CHUTNEY	With Fresh Spiced Tomato

VEGETABLES & SALADS

(Choose six of the following)

CREAMED SPINACH	With Grated Nutmeg
BROCCOLI & CAULIFLOWER CHEESE	With Cream Cheese Sauce
MEDITERRANEAN STYLE VEGETABLES	With Moroccan Spices
STEAMED MIXED VEGETABLES	With A Garlic Parsley Butter
BUTTERNUT SPINACH & FETA BAKE	With Mixed Fresh Herbs & Extra Virgin Olive Oil
CREAMY MUSHROOM & MUSTARD POTATO BAKE	With Fresh Garlic & Onion
ROAST BUTTERNUT	With Cumin, Mint & Chilli
STEAMED RICE	With Turmeric, Raisons & Coriander
STEAMED RICE	With Saffron & Almonds
POTATO WEDGES	With Rosemary Olive Oil & Feta
GREEN BEANS	With Cherry Tomato's & Red Onions
BUTTERED NEW BABY POTATOS	With Garlic & Rosemary
ORANGE GLAZED CARROTS	With Parsley Butter

SALADS

A CLASSIC CAESER SALAD	A Real Classic
ROAST BEETROOT SALAD	With Onion & Feta
POTATO SALAD	With Dill Cucumbers & Sour Cream
GRATED CARROT TOMATO SALAD	With Raisons & Eggs
GRILLED AUBERGINE SALAD	With Feta, Cumin, Mint & Cherry Tomato's
TOMATO & MOZZARELLA SALAD	With Basil Pesto
ROAST BUTTERNUT SALAD	With Chickpeas
WILD RICE SALAD	With Peppers, Sultanas & Parsley
A CLASSIC GREEK SALAD	With Feta, Olives, Tomato's & Cucumber
COUNTRY SLAW	With Pepper, Courgettes, Celery & Carrot

DESSERT (From the buffet)

(Choose two of the following)

PECAN NUT PIE SERVED	With Whipped Cream
MINI PAVLOVAS FILLED	With A Mint Lemon Curd & Orange Compote
INDIVIDUAL MILK TARTS	With Cinnamon
BAKED CHOCOLATE TARTLETS SERVED	With Vanilla Ice-Cream
KOEKSISTERS	In A Cinnamon & Star Anise Syrup
NEW YORK STYLE BAKED STRAWBERRY CHEESECAKE	With A Wild Berry Compote
PINEAPPLE SKEWERS	In A Chilli, Mint Syrup With Coconut Ice Cream
SOJI	Served With Fresh Cream
FRESH FRUIT SALAD	With Ice-Cream

(Served with Tea & Coffee or Jugs of Juice)

BUFFET MENU 3

SNACKS (On platters)

(Choose three of the following)

SEARED NORWEGIAN SALMON	With Vegetable Stir Fry & Oyster Sauce
GRILLED SCALLOPS	With A Sauce Vierge
DEEP FRIED OYSTERS IN THEIR SHELLS	With A Carrot Ginger Butter
CREAMY ARTICHOKE SOUP	With Parmesan & Truffle Oil
STEAMED MUSSELS	In A Saffron Cream Sauce With Deep Fried Leeks
CHILLED GAZPACHO	With Basil & Pancetta Ham
SMOKED SALMON ROSTI	With Cream Cheese, Capers, Red Onion & Dill
SWEET CHILLI DUCK	With Lemongrass, Chilli & Coriander
WARM GORGONZOLA TARTS	With Red Onion Jam
ROQUEFORT SHORTBREAD	With Cayenne Pepper

STARTERS (plated)

(Choose one of the following)

OXTAIL TERRINE	With Horse Radish Cream
KING PRAWN & OYSTER MUSHROOM SOUP	With Ginger
RARE TUNA	With Soy Chilli Coriander & Mixed Salad (When Available)
RAVIOLI OF LOBSTER	With Herbs, Ribbons Of Carrots Served With A Lemon Butter
TEMPURA BATTERED PRAWNS ON ROCKET	Beetroot Accompanied By Roasted Tomato Aioli
BAKED TARTLET OF CRAB	With Whole Grain Mustard & A Tomato, Cucumber Salsa With Sundried Tomato Oil
DILL & CHILLI CURED NORWEGIAN SALMON	With Cucumber & Crème Fraiche
POTTED DUCK & CELERIAC REMOULADE	On A Lentil Salad Served With Orange Segments
SMOKED FISH PLATER	With Rocket Salad, Lobster Cream Sauce
COUNTRY PATE	With Toasted Brioche & A Selection Of Pickles
WILD MUSHROOMS ON HOMEMADE BREAD	With Lemon Tarragon & Cream (V)

(All the above served with fresh bread and butter)

MAIN COURSE (From the buffet)

(Choose two of the following)

PANCETTA WRAPPED FILLET OF PORK	With Home Made caramelized Apples & A Parsley Mustard Sauce
ROAST LOIN OF LAMB	Topped With A Herb Crust
BALSAMIC MARINATED BEEF FILLET	With A Light Béarnaise Sauce
BEEF WELLINGTON & SPINACH	With A Red Wine Sauce
BUTTERED CRUMBED SOLE	With Green Olive Dressing
SEARED NORWEGIAN SALMON	With Caper berries & Gremolata
ROAST RACK OF LAMB	With A Lamb Sauce Flavoured With Moroccan Spices
OAK SMOKED LAMB CUTLETS	With A Thyme Scented Sauce
BREASTS OF FREE RANGE CHICKEN	Filled With Wild Mushrooms Served With A Creamed Poultry Sauce
BREADED VEAL	With Oregano Sauce & Parmesan
GARLIC & PARSLEY GRILLED YELLOW TAIL	With A Citrus Butter
STICKY DUCK BREAST	With Orange Honey & Ginger
ROAST LOIN OF SPRINGBOK	With Baby Onions, Garlic & Red Wine
ROAST DUCK	With A Raspberry Vinegar Duck Jus
PEPPERED OSTRICH FILLET	Topped With Feta & Served With A Star Anise Jus

VEGETABLES & SALADS

(Choose six of the following)

CARAMELSED BABY CARROTS	With Parsley Butter
ROAST BUTTERNUT, CHICKPEA & CUMIN	With Sundried Tomato
GREEN BEANS	With Toasted Almonds & Cherry Tomatoes
HOMEMADE CHIPS	With Olives & Feta
CREAMY MASHED POTATO	With Saffron
CREAMY MUSTARD MASHED POTATO	With Parsley
BABY NEW POTATOS	With A Sweet Mustard Dill Sauce
SAUTÉED CORIANDER POTATOES	With Lemon
WILTED SPINACH	With Bacon & Potato
RATATOUILLE	With Tomato, Basil & Black Olives
POTATO DAUPHINOISE	With Garlic, Onion & Parsley
LEMON COUS COUS	With Cherry Tomato & Feta
FRESH ORIENTAL VEGETABLES	With Soy, Chilli & Coriander
BRAISED RED CABBAGE	With Red Wine Vinegar
STEAMED COCONUT RICE	With Coriander
ASSORTED MARROWS	With Cumin & Mint
STEAMED SEASONAL VEGETABLES	With A Garlic Parsley Butter
STEAMED ASPARAGUS & BROCCOLI SALAD	With A Sundried Tomato Butter
A CLASSIC CAESER SALAD	With Crispy Bacon, Garlic Croutons & Parmesan Shavings
ROCKET & BOCCOCINI SALAD	With Extra Virgin Olive Oil & Balsamic Vinegar
SMOKED CHICKEN SALAD	With Sundried Tomatoes & Parsley
ROLLED GOAT'S CHEES SALAS	With Beetroot, Caramelized Onion & Balsamic Vinegar
TABBOULEH SALAD	With Garlic Roast Chicken
BUFFALO MOZZARELLA & SUNDRIED TOMATO SALAD	With Basil Olive Oil & Mixed Leaves

DESSERT (From the buffet)

(Choose two of the following)

CHOCOLATE & LEMON MARQUISE TERRINE	With Passion Fruit & Coffee Bean Sauce
ASSORTED TRUFFLES	Dark Chocolate Filled With A Strawberry Cream Milk Chocolate With An Orange Jelly Centre White Chocolate Ganach Rolled In Crushed Pistachios Chocolate Coated Mint Marshmallow
HAZELNUT & PEAR BUTTER CAKE	With Thyme Ice Cream & A Pear Consommé
DECONSTRUCTIVE APPLE PIE	Apricot Pudding With A Rooibos & White Chocolate Parfait & Caramel Baby Apples
CRISPY CHOCOLATE RAVIOLI	Deep Fried With A Chocolate Ganach, Tossed In Cinnamon Sugar With A Lavender & Vanilla Coulis & Whipped Cream
MINI MOCHA CHEESECAKE	With A Star Anise Flavored Orange Compote
PASSION FRUIT & COCONUT CREAM PANNACOTTA	With A Lemongrass & Almond Biscuit
APPLE TARTAN	With Homemade Caramel Sauce & Whipped Cream
BAKED PLUM TARTLET	With A Lemon Cheesecake Mouse & Port Reduction

(Served with Tea & Coffee)

VEGETERIAN MENU

SNACKS

(Choose four of the following, served on Platters)

ASSORTED VEGETABLE SAMOOSAS	With A Selection of Sauces
VEGETABLE SPRING ROLLS SERVED	With A Soy Dipping Sauce
ASSORTED MINI QUICHES	With Tomato, Chilli Jam
SPINACH & LENTIL CHAPATTI	With Raita
GRILLED VEGETABLE BRUSCHETTAS	With Basil Pesto
CRUMBED MUSHROOMS SERVED	Drizzled With A Lemon Garlic Parsley Mayonnaise
ALOO TIKKI POTATO CAKES	With Mixed Spices
CHILLI BITES	With A Tangy Chilli Sauce
SPINACH & FETA SPANAKOPITA SERVED	With A Cucumber Raita

Served With Sev & Nuts

MAIN COURSE (Buffet Style)

(Choose two of the following)

VEGETABLE BIRYANI	With Saffron & Spiced Rice
ALOO MUTTER	Pieces O Potato With Fresh Green Peas Cooked In A Delicately Spiced Sauce
ALOO GOBHI	Cauliflower & Potatoes Cooked With Tomato, Onion, Herbs & Spices
PANEER CHUTNEY	With Tomato & 5 Spice
HOMEMADE PANCAKES FILLED	With A Mushroom & Spinach Served With Fresh Parmesan Shavings
BUTTERNUT, FETA & SPINACH LASAGNE TOPPED	With Mozzarella Cheese
MEDITERRANEAN VEGETABLE LASAGNE	With Tomato & Basil Sauce

All the above served with

GREEK SALAD	YOGHURT & CUCUMBER
SAVOURY RICE	TRADITIONAL SAMBLES
PEA DAL	SELECTION OF BRED ROLLS & ROTI

DESSERT

(Choose two of the following)

SOJI SERVED	With Fresh Cream
KOEKSISTERS	In A Cardamom And Cinnamon Syrup
INDIVIDUAL MILK TARTS	With Cinnamon
LEMON & PASSION FRUIT MERINGUES SERVED	With A Chocolate Sauce
CLASSIC TIRAMISU	With Mascarpone
DARK CHOCOLATE MOUSSE	With Orange Curd
FRESH FRUIT SALAD	& Praline Ice Cream

(Served with Tea & Coffee or Jugs of Juice)

COLLISHEEN ESTATE DECOR

DRAPING (All prices quoted are for white draping)

2011

To swag the perimeter of the veranda	R 1800-00
To drape behind the main table with swags	R 590-00
Skirting of main table	R 500-00
Skirting of cake table	R 200-00
Swagging of main table	R 150-00
Swagging of cake table	R 125-00
Skirting of gift table (per tressel table)	R 350-00
To drape the Easel	R 120-00
To drape the podium	R 120-00

LIGHTING

To chandelier the roof with lights	R 500-00
To light 6 trees with string lights around the venue	R 500-00
To edge swags with string lights behind the main table	R 220-00
To edge swags with string lights around the veranda	R 650-00
To skirt the main table with string lights	R 220-00
To skirt the cake table with string lights	R 130-00
To edge swags with string lights on cake table	R 130-00
To edge swags with string lights on main table	R 185-00

TABLE & CHAIR DECOR

Overlays (to cover the table top or scrunched per table)	R 20-00
Overlays (full length to the floor per table)	R 60-00
Runners (one per table 30cm wide and to the floor)	R 20-00
Chair tiebacks (per chair)	R 5-00
Full chair back cover (per chair)	R 12-00

OTHER

Red Carpet (per 15 metre length)	R230-00
Cream Carpet	R650-00
Garden lanterns (Bamboo including fuel) (50)	R 40-00
Outdoor fire places / burners (Including wood & coal) (3)	R150-00
Perspex Tiffany Chairs	R 30-00

PLEASE NOTE:

NO CEILING DRAPING IS ALLOWED ON THE VERANDA

RECOMMENDED WEDDING SERVICES

FLOWERS	COLLISHEEN ESTATE ALWAYS AND FOREVER - Amanda		032-947 0198 082-686 8004
LOCAL ACCOMMODATION	COLLISHEEN B&B FAMILY GETAWAYS		032-947 0198 032-946 0737
PHOTOGRAPHERS	LUANNE O'TOOLE DAVID WEEKS ROB DAS NEVES DAVID REES DEAN DEMOSTHENOUS TRENT SAUNDERS ADRIAN SHIELDS BRETT FLORENS BRETT von BUDDENBROCK Derek & Debbie – MEMORIES OF AFRICA ANAND – The Image Factor		084-708 7777 082-530 6170 082-776 5775 083-777 7071 082-963 3906 083-310 9763 083-635 9765 031-563 0489 078-335 2335 074-111 9526 083-984 1365
VIDEO	RAND VIDEO NICKI HAYWOOD PRO-MARC VIDEOCCASIONS STILL MOVING IMAGES – Mark Thompson		031-562 8849 031-202 1453 031-562 9880 083-320 3711 082-321 6792
BAGPIPES	RICHARD CLARKE		083-247 2161
DJ / MUSIC	WAYNE ASH ALLEGRO String Quartet – Kollo JOHN ROUX TOP JOCKS- David Ward David Yap		083-460 5754 082-709 9088 031-266 6892 083-627 7714 082-777 7389
DOVE DISPLAY	WINGS OF WHITE- Terry Fry		082-561 9823
CAKE	JACQUI REY LEE McDONOUGH NICOLE WALTERS		082-331 5969 082-921 0676 082-654 0749
HONEYMOON SUITE	HOLLAND FARM COCO DER MER SAK N PAK VINEYARD	Office Judy Thomas	032-942 9042/3 083-252 9596 032-946 1034 032-946 1585 032-946 1204
HONEYMOONS	BALLITO NORTH TRAVEL	Marilyn Steynberg	087-808 6582
PROFESSIONAL MAKE UP & HAIRDRESSER	ASH DODS-BROOKS KAREN FERGUSON		074-112 3592 031-572 4028

	KIRSTY MORRIS MARGARET JACOBS ANGELA WHEELER		072-954 1687 032-525 5440 083-5371765
DRESSMAKERS	CHRISTA WHITE NEIL STUART-HARRIS CORINNE HORN		031-201 5894 082-578 0917 083-255 9978
SUIT HIRE	LORD LOUIS		031-305 1925 031-304 4835
PRINTING / INVITATIONS	BY INVITATION HOUSE OF FINE PAPERS WEDDING WORDS I DO WEDDING INITATIONS COPY HOUSE	Monique Mann Bev Alexis Pitt Lee-Anne Teresa	082-875 5551 031-303 9830 083-509 3018 082-4944 373
TRANSFERS/TAXI SERVICE	DOLPHIN COAST TAXIS BLUE BAY CABS	 Ron or Janet	 082-629 3365 083-431 2749 082-879 0102
MINISTER	REV. MICHELLE BLACK REV. DR. DAVE THOMSON REV. DR. JAMES R. ELIAS DUNCAN COMRIE REV. PETER WESSELS		082-650 1766 083-441 6348 083-460 3508 072-460 0692 084-575 8417
MC'S	SAGIE MURUGAN		072-977 8279
ORGANIST / PIANIST	ROSE HARKER		032-946 0026
HORSE AND CARRIAGE	HERRITAGE SERVICES	Ron May	031-765 8045 076-795 9847
SPECIAL CAR HIRE	ARRIVE IN STYLE	Colin	033-343 3482 082-471 3434
GIFTS	THE SQUARE GIFT UNDER WRAPS PYX PACKAGING	Bridget Huinink Leigh Joan	031-563 3261 083-301 5416 031-312 2937 031-561 4436
JEWELLERY	CHERRY DESIGNS	Gary Cherry	031-566 5665 031-561 2442

ALTHOUGH WE RECOMMEND THAT YOU USE THE ABOVE PEOPLE / COMPANIES, WE UNDERSTAND THAT YOU MIGHT HAVE FRIENDS OR FAMILY THAT OFFER THE SAME SERVICES AND WE DO NOT OBJECT TO YOU USING THEM. IF THERE ARE ANY OTHER SERVICES THAT YOU REQUIRE THAT ARE NOT ON THE ABOVE LIST, PLEASE LET US KNOW WE WILL BE MORE THAN HAPPY TO HELP YOU LOCATE THEM.

COLLISHEEN ESTATE MANAGEMENT TEAM

TERMS AND CONDITIONS OF BOOKING (2011)

1. RESERVATIONS WILL ONLY BE CONFIRMED UPON RECEIPT OF A DEPOSIT OF **R7000-00** WHICH IS REQUIRED WITHIN ONE (1) WEEK OF MAKING THE PROVISIONAL BOOKING. ONCE A CONFIRMATION DATE EXPIRES, THE PROVISIONAL BOOKING WILL AUTOMATICALLY BE RELEASED.
2. DEPOSITS WILL ONLY BE REFUNDED IF A WRITTEN CANCELLATION IS RECEIVED AT LEAST (6) SIX MONTHS BEFORE THE FUNCTION DATE.
3. DEPOSITS ARE TO SECURE A SPECIFIC DATE. IF THE WEDDING DATE IS CHANGED OR POSPOMED WITHIN THE SIX (6) MONTHS AS IN POINT 2 ABOVE, ANOTHER DEPOSIT WILL BE REQUIRED TO SECURE THE NEW DATE.
4. ALL ACCOUNTS INCLUDING YOUR BAR LIMIT (TO BE SET BY COLLISHEEN) AND ANY OTHER PRE-ARRANGED EXPENSES ARE TO BE SETTLED IN FULL FOURTEEN (14) DAYS PRIOR TO THE FUNCTION. ANY OUTSTANDING AMOUNT ON THE ACCOUNT MUST BE SETTLED ON THE DAY OF THE FUNCTION BEFORE THE FUNCTION STARTS. ONLY EFT PAYMENTS WILL BE ACCEPTED. NO CREDIT CARD PAYMENTS OR CHEQUE PAYMENTS WILL BE ACCEPTED.
5. WE RESERVE THE RIGHT TO CHARGE A BREAKAGE DEPOSIT, PAYABLE FOURTEEN DAYS PRIOR TO THE FUNCTION, WHICH IS REFUNDABLE SEVEN (7) DAYS AFTER THE FUNCTION, IF NO DAMAGE HAS OCCURRED. THE DEPOSIT WILL VARY DEPENDING ON THE SIZE AND POTENTIAL RISK OF THE FUNCTION. WE ALSO REQUIRE A CREDIT CARD AUTHORISATION FORM TO BE SIGNED TO COVER ANY AND ALL EXTRA COSTS OCCURING DURING THE FUNCTION (FOR EXAMPLE; BAR TAB OVERUN, EXTRA GUESTS ARRIVING, STAFF OVERTIME & BREAKAGES AMOUNTING TO MORE THAN THE BREAKAGE DEPOSIT TAKEN)
6. ALL PRICES QUOTED ARE SUBJECT TO CHANGE, PROVIDED THAT THE CLIENT IS INFORMED OF SUCH CHANGES AT LEAST THIRTY (30) DAYS PRIOR TO A RESERVED BOOKING.
7. THE CLIENT WILL NOTIFY COLLISHEEN ESTATE NOT LESS THAN FOURTEEN (14) DAYS PRIOR TO THE FUNCTION OF THE CONFIRMED NUMBER OF GUESTS THAT WILL BE ATTENDING. THIS WILL BE THE NUMBER USED TO FINALISE YOUR CATERING ARRANGEMENTS AND PAY THE BALANCE OF YOUR ACCOUNT.
8. IF MORE GUESTS THAN THE ORIGINAL AMOUNT AGREED ON AND PAID FOR ARRIVE, THE CLIENT WILL BE CHARGED THE SAME "PER HEAD RATE" AS THE REST OF THE GUESTS PER EXTRA GUEST.
9. A MAXIMUM OF 90 GUESTS WILL BE ALLOWED AT THE VENUE PER FUNCTION. MANAGEMENT RESERVES THE RIGHT TO CLOSE THE GATES AND RESTRICT FURTHER ENTRY SHOULD THIS AMOUNT BE EXCEEDED. RIGHT OF ADMISSION IS RESERVED AT ALL TIMES.
10. THE COMPANY RESERVES THE RIGHT TO CANCEL ANY BOOKING FORTHWITH AND WITHOUT LIABILITY ON ITS PART IN THE EVENT OF ANY DAMAGE OR DESTRUCTION OF THE VENUE BY FIRE OR ANY OTHER CAUSE, ANY SHORTAGE OF LABOUR OR FOOD SUPPLIES, STRIKES, LOCKOUTS OR INDUSTRIAL UNREST, OR ANY CAUSE BEYOND THE CONTROL OF THE COMPANY WHICH SHALL PREVENT IT FROM PERFORMING ITS OBLIGATIONS IN CONNECTION WITH ANY BOOKINGS IN ITS ESTABLISHMENT.
11. THE COMPANY DOES NOT ACCEPT LIABILITY FOR LOSS OR DAMAGE TO ANY ITEM OF PROPERTY OF CUSTOMERS HOWSOEVER SUCH LOSS OR DAMAGE MAY OCCUR.
12. THE COMPANY DOES NOT ACCEPT LIABILITY FOR INJURY TO YOU OR YOUR GUESTS ON THE PREMISIS DUE TO NEGLIGENCE, OVER-INDULGENCE OR ANY OTHER CAUSE.
13. NO ALCOHOL, BEVERAGES OR FOOD MAY BE BROUGHT ONTO THE COMPANY PREMISES FOR CONSUMPTION.
14. THE COMPANY RESERVES THE RIGHT TO CHARGE A PER HEAD AMOUNT FOR A DRY WEDDING.
15. AN ADDITIONAL COST OF R50-00 (EXCLUDING VAT) PER STAFF MEMBER PER HOUR, OR PART THEREOF, WILL BE CHARGED FOR FUNCTIONS THAT LAST LONGER THAN 8 HOURS. THE CLIENT WILL BE INVOICED BEFORE THE FUNCTION FOR ANY OVERTIME PLANNED.
16. IF LOAD SHEDDING TAKES PLACE DURING YOUR FUNCTION COLLISHEEN RESERVES THE RIGHT TO CHARGE FOR THE RUNNING COSTS OF THE GENERATOR.
17. UNLESS BY PRIOR ARRANGEMENT, (AND AT AN ADDITIONAL COST) THE PREMISES MUST BE VACATED BY 1.00AM.
18. IF THE VENUE HAS BEEN BOOKED THE DAY FOLLOWING YOUR FUNCTION, ALL DRAPING AND ANY OTHER DECORATION NOT SUPPLIED BY COLLISHEEN MUST BE REMOVED BY 07H00 THE MORNING FOLLOWING YOUR FUNCTION AT YOUR OWN COST.
19. THE CLIENT SHALL NOT BE ENTITLED TO ASSIGN THE BOOKING TO ANY THIRD PARTY TO UTILISE THE COMPANY'S FACILITIES WITHOUT THE COMPANY'S PRIOR WRITTEN APPROVAL.
20. IN THE UNLIKELY EVENT OF THERE BEING A BREACH OF THIS CONTRACT, REQUIRING LEGAL INTERVENTION, THE PARTY IN BREACH WILL PAY THE ATTORNEY CLIENTFEES ASSOCIATED WITH THIS INTERVENTION.
21. AGREEMENT TO CHANGES OF THE ABOVE CONDITIONS WILL ONLY BE VALID IF IN WRITING BY BOTH PARTIES.
22. INTEREST WILL BE CHARGED AT PRIME, AS CHARGED BY FIRST NATIONAL BANK AT THE APPLICABLE TIME, PLUS 2% PER MONTH OR PART THERE-OF FOR ANY AMOUNTS OUTSTANDING.

FOR CONFIRMATION OF RESERVATION

FOR THE CLIENT

FOR COLLISHEEN ESTATE

NAME: _____

NAME: _____

DATE: _____

DATE: _____

SIGNATURE: _____

SIGNATURE: _____

PLEASE NOTE:

COLLISHEEN ESTATE HAVE DRAWN ON YEARS OF EXPERIENCE IN THE FUNCTIONS INDUSTRY TO DEVISE THE ABOVE CONDITIONS TO SAFE-GUARD BOTH YOURSELVES, OUR VALUED CLIENT, AND OURSELVES AND GUARANTEES THAT YOU RECEIVE AN EXCELLENT STANDARD OF SERVICE. WE LOOK FORWARD TO ENSURING THAT YOU HOST AN OUTSTANDING FUNCTION AND IF YOU NEED ANY ASSISTANCE WHATSOEVER, PLEASE DO NOT HESITATE TO CONTACT US.

COLLISHEEN ESTATE MANAGEMENT TEAM

PLEASE SIGN AND FAX THIS DOCUMENT AND PROOF OF DEPOSIT PAYMENT TO 032-9470591 TO CONFIRM YOUR BOOKING.

CLIENT NAME: _____

TOTAL PRICE PER HEAD QUOTED: _____
(The price quoted will be for the number of guests quoted on, a change in the number of guests could affect the quoted price per head.)

FUNCTION DATE: _____

CORKAGE (Per bottle) FOR LOCAL WINE AND CHAMPAGNES: **R 30-00**

NO. OF GUESTS: _____
(FINAL NO. TO BE CONFIRMED 2 WEEKS BEFORE FUNCTION)

BREAKAGE DEPOSIT: _____ **R1000-00**

DEPOSIT PAID: _____

BANKING DETAILS

ACCOUNT NAME: COLLISHEEN CONFERENCE CENTRE
ACCOUNT NUMBER: 62045371987
BRANCH CODE: 220-129

BANK NAME: FIRST NATIONAL BANK
BRANCH NAME: STANGER
ACCOUNT TYPE: CURRENT

COLLISHEEN ESTATE MAP

