



COLLISHEEN

— E S T A T E —



FUNCTION & PARTY PACKAGE

2018

Over the last 17 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

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COLLISHEEN ESTATE – FUNCTION & PARTY PACKAGE

(2018 – All prices include VAT)

WHAT'S INCLUDED.....

A PRIVATE VENUE	We ensure that there will be no other function at the venue on the day of your function
USE OF THE VENUE GROUNDS	For Teambuilding or activities
FUNCTION MANAGER	On duty for the entire duration of function
FUNCTION CO-ORDINATOR	Experienced coordinator to help you plan your function
SETTING UP, CLEARING AND CLEANING OF THE VENUE	We will set up, clear the standard equipment & clean the venue for you
CHAIRS & TABLES	For your guests, AV, DJ, data projector & registration tables
GLASSWARE, CUTLERY & CROCKERY	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 maitre'D
BATHROOM ATTENDANTS	The bathroom attendants make sure that the facilities are always clean and tidy for your guests
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
BACK UP GENERATOR	Just in case Eskom has an off day

BIRTHDAYS AND CELEBRATIONS

BABY SHOWERS

COCKTAIL PARTIES

CHAMPAGNE BREAKFAST

KITCHEN TEAS

BACHELOR /BACHELORETT PARTIES

CEREMONIES

MEMORIALS

PACKAGE.....

BELOW IS A BASIC OUTLINE OF OUR PACKAGE

	WHATS INCLUDED	HOW MUCH	
VENUE HIRE	Room Hire, Tea & Coffee	75	Per person (Minimum 20 people)

PLEASE SEE THE MEAL PRICES ON THE MENUS BELOW

BREAKFAST MENU

CONTINENTAL BUFFET..... (R145 per person)

CHARCUTERIE	Selection of cured meats with wholegrain mustard mayonnaise
CHEESE PLATE	Selection of cheddar, goat's cheese, camembert & gouda with preserves & grapes
YOGHURT	Greek with granola, honey and nuts
CEREAL	Selection
FRESH FRUIT	On skewers
FROM THE BAKERY	Butter croissants, muffins, health bread, Danish pastries, banana bread & toast with butter & preserves
HOME MADE QUICHE	With spinach and feta

(Served with fresh juice and Tea and Coffee)

FULL ENGLISH BUFFET..... (R145 per person)

SCRAMBLED EGGS	Creamy & rich with chives
CRISPY BACON	Just as you like it
SAUSAGES	Pork, Lamb or Beef
HASH BROWNS	With spring onion
CURRIED SUGAR BEANS	With coriander
GRILLED TOMATO	With basil & mozzarella or herb crust
SAUTE'ED MUSHROOMS	With cream, salt & pepper
FLAP JACKS	With maple syrup

(Served with toast, butter & preserves, fresh juice, Tea and Coffee)

FULL ENGLISH AND CONTINENTAL BUFFET..... (R220 per person)

TRADITIONAL PLATED..... Choose **one** of the following (R105 per person)

CREAMY SCRAMBLED EGGS	With smoked salmon roses, crispy bacon bruschetta, red onion, sour cream & deep-fried capers
GRILLED FIELD MUSHROOMS	With poached egg, asparagus, hollandaise sauce, home-made potato rosti, shaved parmesan and a sundried tomato dressing
TRADITIONAL ENGLISH	Creamy scrambled eggs with chives, crispy bacon/macon, sausage (pork, beef or lamb), basil, mozzarella & herb crusted grilled tomato and creamed sautéed mushrooms
HERB QUICHE	With skewered baby potatoes wrapped in bacon, chargrilled mushrooms topped with spinach & feta and roast baby tomatoes with basil

(Served with toast, croissants, butter & preserves, fresh juice, Tea and Coffee)

CANAPÉS & SNACKS

SOMETHING SAVOURY.....

Choose **three** of the following (Served on Platters) R50 per person

GAZPACHO SHOTS	With crispy pancetta
SPICY CHICKEN WRAPS	With avocado and rocket
SKEWERED MOZZARELLA BALLS	With sundried tomato and basil leaves (V)
HAKE TIKKI	With a lemon dressing
ROQUEFORT WITH PEACH	On garlic crostini (V)
WASABI SHRIMP	With avocado
CUCUMBER CANAPÉS	With whipped feta, sundried tomato and basil (V)
BAKED BRIE	In phyllo pastry with honey and five spice (v)
PRAWN & SHRIMP COCKTAIL	In a lettuce cup
COCONUT CRUSTED CHICKEN	With a red Thai curry dip
COURGETTE AND ARTICHOKE TART	With peppadews and feta (V)
GRILLED CHICKEN CAESAR SALAD SKEWERS	With parmesan, crispy bacon and garlic croutons
SPINACH, FETA AND OLIVE PHYLO PARCELS	With cucumber salad and a yoghurt dressing (V)
PANNER CHILLI CIGARS	With veg Atchar and homemade chilli (V)
COURGETTE BRIE & BASIL SOUP	With a feta crostini & extra virgin olive oil (v)
PASSIONATE PRAWNS	With Lime & Sweet Chilli
HOME MADE PARMESAN FISH COUJON	With a roast tomato aioli and watercress
SALT AND PEPPER FRIED CALAMARI	With a seafood mayo
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (V)
CREAMY CAULIFLOWER AND POTATO SOUP	With a blue cheese garlic bread (v)
MOROCCAN CHICKPEA CAKES	And an aubergine and yoghurt dip (V)
SLICED BRIE	With red onion marmalade on bruschetta (v)
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella (v)
CHICKEN, PINEAPPLE AND PANEER SKEWERS	With a basil pesto
CAJUN CALAMARI SPOONS	Served with a seafood mayonnaise
FRESH HOME-MADE SANDWICHES	Tell us what you want inside
DUCK & BEETROOT	On toasted ciabatta with orange & thyme marmalade
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander (v)
HAMBURGER SLIDERS	With a tomato relish
ASSORTED SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese, served with minted yoghurt
HOME MADE FISH RISOLLES	With Rouille and lemon
TANDOORI LAMB SEEKH KEBAB	With a coriander mint raita
POPADOMS	With potato chutney (v)
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
GRILLED ASPARAGUS	With A Lemon Parsley Mayonnaise (V)
CHORIZO & PRAWN SKEWERS	With Black Olives
CHINESE STICKY RIBLETS	With spring onion
SPINACH & FETA SPANAKOPITA	With raita (V)
PURE LAMB MEAT BALLS	With mint, garlic, cumin & a fresh tomato sauce
SOUTHERN FRIED CHICKEN PIECES	With a Smokey BBQ sauce
FISH KEBABS	With oven roasted, Mediterranean style vegetables

SOMETHING SWEET.....

Choose **three** of the following (Served on Platters) R60 per person

BAKLAVA TARTLETS	With pistachio nuts, honey and all spice
PROFITEROLES	With fresh cream and chocolate sauce
STRAWBERRY CHEESECAKE	With fresh strawberries
PEANUT BUTTER COOKIE CUPS	With chopped peanuts and a chocolate butter cream
MINI SUGAR FRUIT PIZZA	With fresh kiwi fruit, pineapple and berries

LEMON MERINGUE SLICES	With lemon frosted lemon zest
DYLAN'S BROWNIE BITES	With fresh cream and chocolate ganache
CHOCOLATE ORANGE CUPS	With fresh squeezed orange, whipped cream and frosted orange zest
NUTELLA PUFFS	With French pastry and icing sugar
ROCKY ROAD DONUTS	With mini marshmallows and walnuts
BITE SIZED APPLE PIES	With fresh cream and cinnamon
FRESH FRUIT SALAD KEBABS	With mint honey
ESPRESSO & BAVARIAN CREAM MOUSSE GLASSES	With nutty chocolate brownie bits
MALVA PUDDING MINI CAKES	With homemade custard
BAKED VANILLA CHEESECAKE SLICES	With chocolate sauce
COFFEE CAKE	With blueberries, walnuts and cinnamon
CLASSIC TIRAMISU CUPS	With chocolate shavings
PEPPERMINT MOUSSE GLASSES	With white chocolate, caramel, peppermint crisp and ginger biscuit

CHEESE BOARD..... Served individually per person or "Harvest Table" style R50 per person

CHEDDAR	Figs
CAMEMBERT	Grapes
ROQUEFORT	Strawberries
BRIE	Celery
BISCUITS	Cherry tomatoes
FIG PRESERVE	Ginger preserve

SPIT BRAAI MENU (R395 per person 120 PAX)

DELICIOUS SPIT ROASTS..... Choose **two** of the following

MARINATED LEGS OF LAMB	With Preserved Lemons & Rosemary
SPICED SPATCHCOCK CHICKENS	With Ginger Garlic Chili Flakes & Paprika
CRISPY BELLY OF PORK	With Homemade Apple Sauce
AGED RUMP	With a Mustard Crust

VEGETABLES AND SALADS..... Choose **two** hot veg and two salads

MIXED ROAST ROOT VEGETABLES	With Red Onion
WHOLE ROAST PUMPKIN	With chili and cinnamon
ROAST BABY POTATOES	With Garlic
MIELIES	With butter and Black pepper
TRADITIONAL PAP	With Lulu's Chakalaka
CREAMED SAMP	Traditional with butter
BIG BOWL OF GREEK SALAD	With Collisheen Dressing
BROCCOLLI SALAD	With Red Onion Peppadews & Croutons
CLASSIC POTATO SALAD	With egg and crispy onions
COUS COUS or QUINOA SALAD	With Moroccan spices
ROAST BEETROOT AND BUTTERNUT SALAD	With Pumpkin seeds and a balsamic glaze

(All the above served with fresh crispy loaves and rolls with butter and salt)

SOMETHING SWEET..... Choose **one** of the following

FRESH FRUIT SALAD	With ice-cream or cream
MALVA PUDDING	With homemade custard

TRADITIONAL BRAAI MENU (R355 per person)

DELICIOUS CHARCOAL BRAAI MEATS..... Choose **three** of the following

SPICED BABY SPATCHCOCK CHICKENS	With ginger garlic chili flakes & paprika
FARMHOUSE BOEREWORS	Just like Ouma's
MARINATED PORK CHOP	With a Sweet Mustard Crust
LAMB CHOPS	With preserved lemons & rosemary
RUMP STEAK	With garlic butter

VEGETABLES AND SALADS..... Choose **two** hot veg and two salads

WHOLE VEGETABLE SKEWERS	With red onion
WHOLE ROAST PUMPKIN	With chili and cinnamon
BAKED POTATO	With garlic butter and sour cream
CORN ON THE COB	With butter and black pepper
TRADITIONAL PAP	With Lulu's home-made chakalaka
CREAMED SAMP	Cooked traditionally with butter
BIG BOWL OF GREEK SALAD	With Collisheen dressing
BROCCOLI SALAD	With red onion peppadews & croutons
CLASSIC POTATO SALAD	With egg and crispy onions
COUS COUS OR QUINOA SALAD	With Moroccan spices
ROAST BEETROOT AND BUTTERNUT SALAD	With Pumpkin seeds and a balsamic glaze

(All the above served with fresh crispy loaves and rolls with butter and salt)

SOMETHING SWEET..... Choose **one** of the following

FRESH FRUIT SALAD	With ice-cream or cream
MALVA PUDDING	With homemade custard

IRIS MENU (R355 per person)

TO START..... Choose **one** of the following (Plated per person to the table)

GRILLED PRAWNS	With coriander & chilli served with butter lettuce
LAYERS OF PLUM TOMATOS, PEPPERS, GRILLED AUBERGINE & GOAT'S CHEESE	Served with a herb oil (v)
SLOW COOKED ASIAN BEEF SALAD	With grated beetroot carrot, spring onion, cucumber and shallow fried spinach
COURGETTE BRIE & BASIL SOUP	With a feta crostini & extra virgin olive oil (v)
SALT & PEPPER FRIED CALAMARI	With a seafood aioli
CHICKEN TERIYAKI PARSLEY SALAD	With spring onion and sesame seeds
HOME-MADE PARMESAN FISH CAKE	With roast tomato aioli and watercress
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (v)
STICKY PORK BELLY KEBAB	With a Thai salad
SMOKED CHICKEN SALAD	With oven dried tomato and parmesan shavings
CREAMY CAULIFLOWER AND POTATO SOUP	With a blue cheese garlic bread (v)
SPINACH, OLIVE & FETA PARCEL	With a cucumber salad and yoghurt dressing (v)
GRILLED FIELD MUSHROOM	Topped with tomato, spinach, parmesan, mixed herbs, julienne of peppers & a Neapolitan sauce (v)
ARTICHOKE & MIXED MARROW TART	With peppadews & feta (v)
GRILLED CHICKEN CAESAR SALAD SKEWERS	With parmesan, crispy bacon and garlic croutons

OR

CHOOSE **THREE** CANAPES' FROM THE ATTACHED CANAPE MENU
THESE WILL BE ON PLATTERS SERVED IN THE GARDEN AS SNACKS
OR TO THE TABLE AS YOUR STARTERS

(All the above served with fresh bread rolls & butter)

FOR MAIN COURSE..... Choose **two** of the following

AGED RUMP	With a mustard crust
CRISPY BELLY OF PORK	Served with a soy, coriander, chilli & ginger dressing
BREASTS OF FREE RANGE CHICKEN TAE-MARIE	Filled with wild mushrooms OR spinach & feta and served with a creamy poultry sauce
HONEY AND MUSTARD KESSLER	With mozzarella cheese
GRILLED GARLIC AND PARSLEY LINE FISH	With a fresh herb butter
TENDER BUTTER CHICKEN	With yoghurt, chilli, cumin & lemon
CLASSIC BEEF CASSEROLE	With baby onions, carrot & mushroom
THINLY SLICED GAMMON	Layered with a Thai salad
TENDER MUTTON CURRY	With fresh tomatoes, spices and topped with desiccated coconut
MOROCCAN CHICKEN BREAST	With lemon, ginger, honey, cumin and flaked almonds
ROAST CHICKEN LEG QUARTERS	Served with a creamy mushroom OR a lemon & thyme sauce
MUTTON OR CHICKEN BREYANI	With masala style rice with saffron
TRADITIONAL NATAL CHICKEN CURRY	With cinnamon, cardamom and coriander
VEGETABLE BOLOGNAISE	With fettuccine and parmesan (V)

And **five** of the following

POTATO WEDGES	With rosemary and olive oil
CLASSIC RICE PILAF	With onion and saffron
LYONAIS POTATOES	With parsley and fried onion
BABY GREEN PEAS	With cherry tomatoes and red onion
PROVENCAL VEGETABLES	With fresh herbs
BROCCOLI & CAULIFLOWER	With a creamy cheese sauce
NEW BABY POTATOES	With fresh chopped parsley & mustard butter

GEMSQUASH HALVES	With butter and black pepper
STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
OVEN ROAST BUTTERNUT	With peppadews & parsley
CREAMED COURGETTES	With cumin
HERB MASHED POTATOES	With garlic & cream
CREAMED SPINACH	With creamy coconut cream and sesame seeds
SAVOURY RICE	With petit pois, grated carrot and onions
CREAMED SAMP	With butter
TRADITIONAL GREEK PLATTER	Classic & chunky with feta, olives, tomatoes and cucumber
CHICKEN CAESAR PASTA SALAD	With an anchovy mayonnaise
BROCCOLI AND CRISPY BACON SALAD	With parmesan, red onion and herb croutons
CAJUN CHICKEN SALAD	With corn grape tomatoes, mixed peppers and a creamy Cajun dressing
MOROCCAN AUBERGINE SALAD	With feta & cherry tomato's
CLASSIC POTATO SALAD	With egg and parsley
ROAST BEETROOT ONION & FETA SALAD	With traditional chutney
TRADITIONAL COLESLAW	With carrots, cabbage, onion and mayo
SPICY PASTA SALAD	With curry cream sauce and chicken

SOMETHING SWEET..... Choose **two** of the following

CLASSIC CRÈME BRULE	With a vanilla tuile
CLASSIC TIRAMISU	With chocolate shavings
BAKLAVA TARTLETS	With pistachio nuts, honey and all spice
PROFITEROLES	With fresh cream and chocolate coat
STRAWBERRY CHEESECAKE	With sour berry coulis
PEANUT BUTTER COOKIE CUPS	With chopped peanuts and a chocolate butter cream
MINI SUGAR FRUIT PIZZA	With fresh kiwi fruit, pineapple and berries
LEMON MERINGUE SLICES	With lemon zest
DYLAN'S BROWNIE BITES	With fresh cream and chocolate ganache
CHOCOLATE ORANGE CUPS	With fresh squeezed orange, whipped cream and frosted orange zest
NUTELLA PUFFS	With French pastry and icing sugar
ROCKY ROAD DONUTS	With mini marshmallows and walnuts
BITE SIZED APPLE PIES	With fresh cream and cinnamon
FRESH FRUIT KEBABS	With a mint and granadilla syrup
ESPRESSO & BAVARIAN CREAM MOUSSE GLASSES	With nutty chocolate brownie bits
MALVA PUDDING CAKES	With homemade custard
BAKED VANILLA CHEESECAKE SLICES	With chocolate sauce
COFFEE CAKE MUFFINS	With blueberries, walnuts and cinnamon
CLASSIC TIRAMISU CUPS	With chocolate shavings
PEPPERMINT MOUSSE GLASSES	With white chocolate, caramel, peppermint crisp and ginger biscuit

(served with 2 jugs of juice on the table or tea and coffee)

AZALIA MENU – Plated (R485 per person)

TO START..... Choose **one** of the following

GRILLED SALMON	With sauce vierge
TENDER GREEK LAMB FATOUSH SALAD	With fried falafel bites
LIGHTLY SPICED LEMON CHICKEN	On a ciabatta crostini with leek chips & deep-fried parsley
COURGETTE AND ARTICHOKE TART	With peppadews and feta (V)
SAUTE'D TIGER PRAWNS	With a herb cream cheese and sundried tomato dressing
SLOW ROASTED PORK BELLY	With fresh green asparagus & hollandaise sauce
TRIO OF SMOKED SALMON STARTER	Avocado smoked salmon, smoked salmon crostini, smoked salmon cream cheese & cucumber
SPINACH, FETA AND OLIVE PHYLO PARCEL	With cucumber salad and a yoghurt dressing (V)
SEARED SCALLOPS (When available)	With pancetta over avocado and wasabi
LAYERS OF PLUM TOMATOS, PEPPERS, GRILLED AUBERGINE & GOAT'S CHEESE TOWER	Served with a herb oil & rocket (v)
BAKED BRIE PARCEL	With a walnut pate & caramelised red onion (v)

(All the above served with fresh bread and flavoured butters)

FOR MAIN COURSE..... Choose **one** of the following

GRILLED FRESH LINEFISH	With an olive dressing & tomato concasse
SLOW BRAISED LAMB SHANK	With a red wine sauce reduction & pepper julienne
BAKED NORWEGIAN SALMON	With a caper butter and fried parsley
BALSAMIC MARINATED BEEF FILLET	With a bordelaise sauce & crispy spinach
MOROCCAN SPICED RACK OF LAMB	With deep fried carrot sticks
TIGER PRAWN CURRY	On banana leaf with basmati rice, fried onions, jeera, mustard seed & deep-fried curry leaves
CRISPY ROAST PORK BELLY	With broad beans & baked red onion
BRAISED OXTAIL	With root vegetables & watercress
LAMB SHANK CURRY	With Rice Pilaf, Onion, Saffron, Tomatoes, Eastern Spices & Spring Onion And Roast New Baby Potatoes Grilled Vegetables with Balsamic & Basil.

Accompanied by **one** of the following

POTATO DAUPHINOISE	With mixed marrows
GRAINY MUSTARD MASH POTATO	With cauliflower & broccoli gratin served in a ramekin
POTATO FONDANT	With buttered baby vegetables
LYONNAIS POTATO	With steamed asparagus & broccoli
CREAMY MASHED POTATO	With mixed herbs, green beans & grape tomatoes
BUTTERED NEW BABY POTATOS	With a green vegetable stir-fry
STEAMED BASMATI RICE	With wilted spinach
ROAST NEW BABY POTATOES	With grilled vegetables with balsamic & basil

And **one** salad for the table

GARDEN SALAD	With avocado
PANZANELLA SALAD CIABATTA	With mixed tomatoes, basil, onion & Dijon mustard
TABOULLEH SALAD	With garlic & diced vegetables
ROCKET AVOCADO, PINENUT & SHAVED PARMESAN SALAD	With balsamic vinegar
PEAR SALAD	With walnut & blue cheese

BRINJAL, PEPPERS & FETA SALAD	With lemon
FATTOUSH SALAD	With pita, cucumber, tomato & parsley
A CLASSIC CAESER	With crispy, bacon, garlic croutons & parmesan shavings
TOMATO MOZARELLA SALAD	With pinenut basil pesto

SOMETHING SWEET..... Choose **one** of the following

CLASSIC CRÈME BRULEE	With a vanilla tuile
UPSIDE DOWN PEAR & GINGER PUDDING	With lemon cream
LEMON MOUSSE	With berry coulis fresh berries & mint
CRÈME CARAMEL	With berries & raspberry compote
GOOEY CHOCOLATE STACK	With pistachio nuts & strawberry salsa
CARAMELIZED APPLE CREPES	With butterscotch sauce & mixed berries
PHYLLO	With poached pears, almond praline & vanilla ice cream

(Served with Tea and Coffee)

COLLISHEEN ESTATE

TERMS AND CONDITIONS OF BOOKING (2018)

1. RESERVATIONS WILL ONLY BE CONFIRMED UPON RECEIPT OF A DEPOSIT OF **R10 000-00 FOR THE BOMA** OR **R9 000-00 FOR ORCHID HOUSE**, 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. CANCELLATION / POSTPONEMENT POLICY
 - 2.1 100% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE 12 MONTHS OR LONGER BEFORE THE BOOKED DATE
 - 2.2 80% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE 10 TO 12 MONTHS BEFORE THE BOOKED DATE
 - 2.3 60% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE 8 TO 10 MONTHS BEFORE THE BOOKED DATE
 - 2.4 40% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE 6 TO 8 MONTHS BEFORE THE BOOKED DATE
 - 2.5 20% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE 4 TO 6 MONTHS BEFORE THE BOOKED DATE
 - 2.6 10% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE 2 TO 4 MONTHS BEFORE THE BOOKED DATE
 - 2.7 0% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL/POSTPONE LES THAN 2 MONTHS BEFORE THE BOOKED DATE
3. DEPOSITS ARE TO SECURE A SPECIFIC DATE. IF THE WEDDING DATE IS CHANGED OR POSPONED 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 AND ANY OTHER PRE-ARRANGED EXPENSES ARE TO BE SETTLED IN FOURTEEN (14) DAYS PRIOR TO THE FUNCTION.
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 **400 GUESTS AT THE BOMA** AND **120 GUESTS AT ORCHID HOUSE** 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. COLLISHEEN RESERVES THE RIGHT TO CHARGE A CORKAGE FEE, SHOULD IT BE AGREED THAT CLIENT WILL SUPPLY THEIR OWN WINE AND OR CHAMPAGNE.
15. THE COMPANY RESERVES THE RIGHT TO CHARGE A PER HEAD AMOUNT FOR A DRY WEDDING.
16. AN ADDITIONAL COST OF R2000-00 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.
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. ANY DÉCOR OR PERSONAL POSSESSIONS LEFT ON THE PREMISES WILL NOT BE KEPT FOR LONGER THAT 30 DAYS.
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 CLIENT FEES ASSOCIATED WITH THIS INTERVENTION.
21. AGREEMENT TO CHANGES OF THE ABOVE CONDITIONS WILL ONLY BE VALID IF IN WRITING BY BOTH PARTIES.

INITIAL

		INITIAL
22. 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.)	R	
23. APPROXIMATE NUMBER OF GUESTS. (This number will be confirmed two (2) weeks before the function.)		
24. DATE OF FUNCTION		
25. BREAKAGE DEPOSIT	R	
26. DEPOSIT PAID	R	
27. VENUE CHOSEN		

FOR THE CLIENT

FOR COLLISHEEN ESTATE

NAME: _____

NAME: _____

DATE: _____

DATE: _____

SIGNATURE: _____

SIGNATURE: _____

WITNESS: _____

WITNESS: _____

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 086-2951118 OR EMAIL TO info@collisheen.co.za FOR THE BOMA BOOKINGS OR admin@collisheen.co.za FOR ORCHID HOUSE BOOKINGS TO CONFIRM YOUR BOOKING.

BANKING DETAILS

ACCOUNT: COLLISHEEN ESTATE; NEDBANK CURRENT ACCOUNT NUMBER: 104 898 5644; BRANCH CODE: 198 765
PLEASE USE THE DATE OF YOUR WEDDING and YOUR VENUE AS A REFERENCE FOR PAYMENT