



COLLISHEEN
— E S T A T E —



WEDDING PACKAGE

2020

Over the last 19 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

032-815 1107/08/09 : Phone
087-354 9060 : VOIP
086-295 1118 : Fax

E-Mail THE BOMA: info@collisheen.co.za (Amanda)
E-Mail ORCHID HOUSE: admin@collisheen.co.za
Website: www.collisheen.co.za

COLLISHEEN ESTATE - WEDDING PACKAGE

(2020 – All prices include VAT at 15%)

WHAT'S INCLUDED.....

A PRIVATE VENUE	We ensure that there will be no other function at your venue on the day of your wedding
FUNCTION MANAGER	On duty for the entire evening / duration of your function
WEDDING CO-ORDINATOR	Very experienced coordinator to help you coordinate your special day
VENUE HIRE	The Venue Hire is included in the per head package price
CATERING	Our chefs will prepare a delicious meal for you
CHAPEL	Includes a white alter cloth & a kneeling cushion
GENERATOR	For those times when Eskom are not on their game
SETTING UP, CLEARING AND CLEANING OF THE VENUE	We will set up our standard set up as per the package, clear & clean the venue for you
TABLES & LINEN	We will supply 1.8m diameter 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 Tiffany chairs or Ancona chairs and white fitted 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 stands with 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 who has been with us since we opened our doors
BATHROOM ATTENDANTS	The bathroom attendants make sure that the facilities are always clean and tidy for your guests
FRUIT COCKTAILS	We serve complimentary fruit juices after the chapel service
BRIDAL SALON	This is offered to the bride and her maids to use to bath, change, do their makeup and hair (staff are not included)
BEAUTIFUL LANDSCAPED GARDENS	These can be used for photographs
PARKING	There is ample free and secure parking
PARKING ATTENDANTS	Our staff will make sure that your guests know where to park and look after their cars

WHAT'S NOT INCLUDED..... BUT CAN BE ARRANGED OR RECOMMENDED

DRAPING & LIGHTING	To be done by Collisheen not included in the package price
FLOWERS	PHOTOGRAPHER
VIDEO	MUSIC / DJ
DECORATIONS	WEDDING CAKE
WEDDING ATIRE	ACCOMMODATION
PRIEST OR MINISTER	ORGANIST / MUSICIAN IN THE CHAPEL
AUDIO VISUAL EQUIPMENT	HONEYMOON SUITE
TABLE GIFTS	STATIONARY

IMPORTANT POINTS TO NOTE.....

1. OUR PRICES **INCLUDE VAT at 15%**
2. OUR PRICES **INCLUDE VENUE HIRE FOR 8 HOURS** FROM THE START OF THE CEREMONY
3. A **DEPOSIT** IS REQUIRED TO SECURE A DATE, **R10 000 FOR THE BOMA AND R9 000 FOR ORCHID HOUSE**
4. THE BOMA ACCOMMODATES A **MINIMUM OF 120 & MAXIMUM OF 400 PEOPLE**
5. ORCHID HOUSE ACCOMMODATES A **MINIMUM OF 40 & MAXIMUM OF 120 PEOPLE**
6. DIFFERENT SECTIONS OF THIS PACKAGE REFER TO THE **2 DIFFERENT VENUES**, PLEASE READ THE **PAGE HEADINGS CAREFULLY**
7. WE **DO NOT ALLOW OUTSIDE CATERING**

HOW DOES THE PRICING WORK.....

STEP 1..... CHOOSE YOUR VENUE

STEP 2..... CHOOSE YOUR MENU ON THE LEFT BELOW

STEP 3..... PICK THE DAY OF THE WEEK

STEP 4..... MULTIPLY THE NUMBER PEOPLE AT YOUR WEDDING BY THE MENU / PACKAGE PRICE

MENUS	VENUE	ORCHID HOUSE		THE BOMA					
	GUEST NUMBER	40-79	80-120	120-199	200-249	250-299	300-349	350-399	400
IRIS	Saturdays, Public Holidays & Long Weekends	620	600	590	580	570	560	550	540
	Fridays & Sundays	550	530	520	510	500	490	480	470
AZALIA	Saturdays, Public Holidays & Long Weekends	720	700	690	680	670	660	650	640
	Fridays & Sundays	650	630	620	610	600	590	580	570
MARIGOLD	Saturdays, Public Holidays & Long Weekends	620	600	590	580	570	560	550	540
	Fridays & Sundays	550	530	520	510	500	490	480	470
GARDENIA	Saturdays, Public Holidays & Long Weekends	460	440	430	420	410	400	390	380
	Fridays & Sundays	390	370	360	350	340	330	320	310

.....PLEASE NOTE.....

THE ABOVE MENUS ARE AN OUTLINE OF WHAT WE CAN DO, BASED ON THE MOST POPULAR MEALS WE HAVE BEEN ASKED FOR. WE ARE VERY HAPPY TO TAILOR-MAKE A MENU AND PACKAGE FOR YOU, INCLUDING...

GARDEN WEDDINGS – THEMED WEDDINGS – HARVEST TABLES – SPIT BRAAIS
CRAFT BEER BARS – GIN BARS – WHISKEY BARS

WE ALSO DO WEDDINGS ON WEEK DAYS WHICH ARE DISCOUNTED EVEN MORE THAN FRIDAYS AND SUNDAYS, SO PLEASE ASK YOUR COORDINATOR FOR PRICES

THE SMALL PRINT AND FAQ'S.....

8. WE CAN HOLD A PROVISIONAL BOOKING FOR 1 WEEK
9. FULL PAYMENT FOR YOUR WEDDING IS DUE 2 WEEKS BEFORE YOUR WEDDING
10. THE ABOVE PRICES ARE SUBJECT TO MINIMUM NUMBERS ON CERTAIN DAYS
11. THE PRICES DO NOT INCLUDE SETTING UP YOUR DÉCOR
12. YES, YOU DO HAVE TO PAY FOR YOUR SERVICE PROVIDERS
13. YES, YOU CAN PAY SMALL AMOUNTS TOWARDS YOUR WEDDING PRIOR TO THE DUE DATE
14. UNFORTUNATELY, WE DON'T OFFER DISCOUNTS FOR CASH
15. THE FULL DEPOSIT IS DEDUCTED FROM YOUR FINAL INVOICE
16. NO, WE DO NOT CHARGE A FORCED GRATUITY

IRIS MENU

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

LEMON & THYME CHICKEN SALAD	With lemon zest, thyme and croutons
THAI BEEF SALAD	With grated beetroot carrot, spring onion, cucumber and a soy & ginger dressing
AUBERGINE AND GOATS CHEESE MED VEG STACK	Drizzled with a sundried tomato and basil pesto
CLASSIC POTATO AND LEEK SOUP	With sautéed leeks and topped with a blue cheese bruschetta (v)
CLASSIC SHRIMP COCKTAIL	In a lettuce cup
HAMBURGER SLIDERS	With a Napolitana dip
COCONUT CRUSTED CHICKEN	With a red Thai curry dip
HOME MADE HERB CRUMBED FISH ROSTI	Served on a bed of rocket and drizzled with a lemon and roasted tomato aioli
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (v)
SOUTHERN FRIED CHICKEN DRUMSTICKS	With a Smokey BBQ sauce
PULLED PORK SLIDERS	With home-made coleslaw
HOME MADE FISH RISOLLES	With rouille and lemon
SPINACH, OLIVE AND FETA PHYLLO BASKET	Served on a cucumber ribbon salad and minted yoghurt dressing (v)
STICKY PORK RIBLETS	With classic BBQ sauce and spring onion
MEXICAN BEEF AND NACHOS	Served on a bed of fresh garden greens napped with a sweet chilli dressing & drizzled with a creamy cheese dressing
CRISP GOLDEN SPRING ROLLS	Served on a bed of Asian Greens and drizzled with a Soy and Coriander infused Sweet Chilli Sauce (v)

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

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

AGED BEEF ROAST	With a thyme, garlic and mustard rub, sliced and accompanied by a red wine jus
CRISPY BELLY OF PORK	Accompanied by honey glazed baby apples
CRISPY ROASTED CHICKEN	Accompanied by your choice of creamy mushroom sauce or lemon and thyme infused butter or a traditional home-made chicken gravy
ROAST GAMMON THINLY SLICED	Cooked with fresh tomatoes, a spice blend and finished off with fresh garden picked coriander
SPINACH AND FETA CHICKEN TEA-MARIE	Grilled until golden brown and served with a poultry infused cream
BEEF AND VEGETABLE CASSEROLE	Finished off with baby onions and mushrooms
HONEY AND MUSTARD KESSLER	Cooked to perfection then topped with mozzarella cheese and grilled until golden brown
TENDER BUTTER CHICKEN	Boneless chicken cubes cooked in a fragrant secret spice blend along with yoghurt, chillies, cumin and lemon
TENDER BEEF CURRY	Cooked with fresh tomatoes, spices and fresh coriander
CLASSIC CHICKEN A LA KING	Chicken strips cooked in a rich chicken infused cream along with a trio of pepper and mushrooms served with a sprinkle of garlic chives
FRESH VEGETABLE AND MUSHROOM PASTA	Cooked in a white wine infused cream and tossed into fettuccini pasta, topped with parmesan cheese and freshly chopped parsley
TRADITIONAL DURBAN CHICKEN CURRY	Cooked with hints of cinnamon, cardamom and fresh coriander

And **FIVE** of the following

ROSEMARY AND GARLIC INFUSED POTATO WEDGES	With flaked sea salt and olive oil
CLASSIC RICE PILAF	With onions and fragrant saffron strands
LYONAIS POTATOES	Sautéed with onions until golden brown and topped with fresh chopped parsley
BABY MEDITERRANEAN MIXED VEGETABLES	With fresh herbs and garlic
BROCCOLI & CAULIFLOWER AU GRATIN	With a creamy cheese sauce
OVEN ROASTED NEW POTATOES	Tossed in a parsley and mustard infused butter
GARDEN FRESH GEM SQUASH	Filled with cream style corn topped with cheese and baked until crisp

FRAGRANT BASMATI RICE	Infused with onion, jeera and mustard seed
CINNAMON SCENTED BUTTERNUT	Drizzled with honey and rich melted butter
CREAMY MASHED POTATOES	Infused with roasted garlic and herb
CREAMED SPINACH	With creamy white sauce
SPICY SAVOURY RICE	With petit pois, grated carrot and onions
RICH AND CREAMY SAMP	Prepared traditionally
TRADITIONAL PAP	With home-made chakalaka
TRADITIONAL GREEK PLATTER	Classic & chunky with feta, mixed olives, cherry tomatoes, sliced cucumber and red onion accompanied by Collisheen's classic dressing
CHICKEN CAESAR SALAD	Served on cos lettuce, topped with bacon bits, anchovies, crisp garlic croutons and parmesan shavings
TENDER BROCCOLI AND CRISPY BACON SALAD	Topped with parmesan shavings, thinly sliced red onions and crisp herb croutons
CAJUN CHICKEN SALAD	Accompanied by roasted corn, garden fresh cherry tomatoes, mixed peppers and drizzled with a creamy Cajun infused salad cream
MEXICAN THREE BEAN SALAD	Mixed with peppers, red onions and freshly chopped coriander
CLASSIC POTATO SALAD	With grated egg and chopped parsley
ROASTED BEETROOT SALAD	Accompanied by green apples, and sliced onions mixed with a traditional fruit chutney
TRADITIONAL COLESLAW	With carrots, cabbage, onion and mayo
SPICY PASTA SALAD	Chiffonade of cabbage, mixed with grated carrots and sliced onions, with a creamy mayo dressing

SOMETHING SWEET..... Choose **ONE** of the following (Plated per person to the table)

CLASSIC CRÈME BRULÉ	With a crisp sugar crust and a vanilla tuile biscuit
CLASSIC TIRAMISU	Dusted with cocoa powder and chocolate shavings
DECONSTRUCTED BLACK FORREST	Black cherry cheesecake balls on a chocolate sponge, confit black cherries in kirsch, chocolate cookie crumbs & white chocolate quills
PROFITEROLES	With fresh cream and chocolate coat
STRAWBERRY FRIDGE CHEESECAKE	Drizzled with a sour berry coulis and topped with fresh berries
MINI CROQUEMBOUCHE	Choux puffs filled with fresh cream and dipped in chocolate, stacked and garnished with fresh berries
CHOCOLATE BROWNIE SWISS ROLL SLICES	With salted caramel sauce and fresh whipped Chantilly cream
LEMON MERINGUE TARTS	Served with fresh cream and sprinkled with lemon zest
DYLAN'S CHOCOLATE BROWNIES	Topped with dark chocolate ganache and served with fresh whipped cream
MIXED BERRY PAVLOVA STACKS	Meringue disks layered with fresh cream, mixed berries and a mixed berry coulis
APPLE AND BLUEBERRY TARTS	Served with fresh Chantilly cream or vanilla ice cream
NUTELLA PUFFS	With French pastry and icing sugar
ROCKY ROAD DONUTS	Dusted in cinnamon sugar and dipped in rich dark chocolate, finished off with mini marshmallows and toasted walnuts
CLASSIC APPLE TARTE TATIN	Served with a cinnamon infused crème anglaise and honeycomb topped ice cream
SEASONAL FRESH FRUIT SKEWERS	Accompanied by whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis
ESPRESSO & BAVARIAN CREAM MOUSSE GLASSES	With nutty chocolate brownie bits
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard
BAKED VANILLA CHEESECAKE	With a chocolate brownie base and drizzled with a rich dark chocolate ganache
PEPPERMINT CRISP MOUSSE GLASSES	Layered with white chocolate mousse, rich caramel, crushed peppermint and ginger biscuits

AZALIA MENU – (Plated)

TO START..... Choose **ONE** of the following (All served with fresh bread and flavoured butters)

SMOKED SALMON AND AVOCADO MOUSSE	Served with a lime angel and crème fraiche
LIGHTLY SPICED LEMON CHICKEN	On a ciabatta crostini with leek chips & deep-fried parsley
COURGETTE AND ARTICHOKE TART	With peppadews and feta (v)
CORIANDER AND CHILLI GRILLED TIGER PRAWNS	Served on a bed of rocket accompanied by a herbed cream cheese rosette and a sundried tomato dressing
SLOW ROASTED PORK BELLY	With fresh green poached asparagus & classic hollandaise sauce
SPINACH, FETA AND OLIVE PHYLO PARCEL	Served on a cucumber ribbon salad and minted yoghurt dressing
STEAMED MUSSELS IN A WHITE WINE AND CHIVE CREAM	Served with toasted garlic bruschetta
AUBERGINE AND GOATS CHEESE MED VEG STACK	Drizzled with a sundried tomato and basil pesto

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

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

FRESH GRILLED LINEFISH	Accompanied by a potato fondant and buttered baby vegetables napped in a caper lemon butter cream
SLOW BRAISED LAMB SHANK	In a red wine sauce served with grainy mustard mashed potato, julienne mixed peppers and vine tomatoes
SEARED NORWEGIAN SALMON	Accompanied by sautéed new potatoes, poached asparagus and salsa Verde
AGED BEEF FILLET	Served with flash fried baby spinach, Pomme William, flamed cherry tomatoes and napped in a bordelaise sauce
THREE BONE RACK OF LAMB	With a herb crumb crust served with grilled baby vegetables, vine tomatoes and napped in a coffee infused jus and buttered new baby potatoes
TIGER PRAWN CURRY	Accompanied by a fragrant basmati rice, roti, poppadum, pickles and raitas garnished with garden fresh coriander
CRISPY ROAST PORK BELLY	Served with flashed baby spinach, flamed tomatoes, Parisienne potatoes and glazed baby apple accompanied by an apple infused jus
HEARTY BRAISED OXTAIL	With baby onions, carrots and tomato accompanied by herbed mashed potato garnished with fresh herbs and brunoise grilled vegetables

And **ONE** salad for the table

FRESH GARDEN SALAD	With avocado and Collisheen dressing
ROCKET AVOCADO, PINENUT & SHAVED PARMESAN SALAD	With balsamic vinegar and olive oil
PEAR SALAD	With walnut & blue cheese
A CLASSIC CAESER	With crispy, bacon, garlic croutons & parmesan shavings
CLASSIC CAPRESE SALAD	Sun ripened tomatoes sliced and layered with creamy mozzarella and drizzled with basil pesto topped with deep fried basil leaves

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

CLASSIC CRÈME BRULEE	With a crisp sugar crust and a vanilla tuile biscuit
CLASSIC TIRAMISU	Dusted with cocoa powder and chocolate shavings
DECONSTRUCTED BLACK FORREST	Black cherry cheesecake balls on a chocolate sponge, confit black cherries in kirsch, chocolate cookie crumbs & white chocolate quills
OREO CHOCOLATE CHEESECAKE	Drizzled with a salted caramel sauce and topped with a fudge
CHOCOLATE BROWNIE SWISS ROLL SLICES	With salted caramel sauce and fresh whipped Chantilly cream
VANILLA PANNA COTTA GLASSES	Topped with a raspberry coulis and meringue crumble
MIRROR GLAZED CHOCOLATE MOUSSE DOMES	White chocolate and berry mousse slabs on a shortcake crust with a berry gel

MARIGOLD MENU

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

TANDOORI LAMB SEEKH KEBAB	Served on a cucumber salad with a minted yoghurt dressing
CHICKEN, PINEAPPLE AND GRILLED HALLOUMI SKEWERS	Served on a lightly dressed rocket and red onion salad with a basil infused olive oil
CRISPY HOMEMADE SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese
COCONUT CRUSTED CHICKEN	With a red Thai curry dip
SPICY CHICKEN WRAPS	With avocado and rocket
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)

(All the above served with Sev and Nuts at the table)

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

MUTTON OR CHICKEN BREYANI	With saffron rice and fried onions
CHICKEN JALFREZI	Tender boneless chicken pieces cooked in fragrant spices with chunky onions and mixed peppers with a thick tomato gravy topped with fresh coriander
TENDER MUTTON CURRY	With fresh tomatoes, spices and finished off with fresh garden picked coriander
TRADITIONAL DURBAN CHICKEN CURRY	With hints of cinnamon, cardamom and fresh coriander
CAJUN FISH	With a pineapple, chilli & coriander salsa
GRILLED CHICKEN TIKKA	Cooked to perfection napped in a saffron scented cream sauce
TENDER BUTTER CHICKEN	Boneless chicken cubes cooked in a fragrant secret spice blend along with yoghurt, chillies, cumin and lemon
TANDOORI ROASTED CHICKEN	Served with a spicy lemon cream sauce

And for the vegetarians, choose **ONE** of the following

VEGETABLE BREYANI	With saffron spiced rice & fried onions
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
BUTTERNUT, FETA & SPINACH LASAGNE	With mozzarella and cheddar cheese and baked until golden brown
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
POTATO & MUSHROOM CURRY	With green pepper & deep-fried curry leaves
BROAD BEAN CURRY	Cooked to perfection with special blend of spices
MUSHROOM AND CHICKPEA CURRY	Seasoned with Jeera powder and coriander
BUTTERNUT AND MUSHROOM CURRY	Braised with mustard seeds and spices

All served with

STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
MASALA BRAISED YELLOW DHAL	Mustard seeds
INDIAN SALAD	Traditionally Prepared Carrot and Red Onion Salad with Sliced Radish and Chiffonade Lettuce
TRADITIONAL SAMBALS	Tomato, onion with green chillies and Coriander
ROTI	With homemade pickles & raita with yoghurt, cucumber, mint & garlic

SOMETHING SWEET..... Choose **ONE** of the following (Plated per person on the table)

SOJI	With almonds raisins & fresh / nestle dessert cream
SEASONAL FRESH FRUIT SKEWERS	Accompanied by whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis
DECONSTRUCTED BLACK FORREST	Black cherry cheesecake balls on a chocolate sponge, confit black cherries in kirsch, chocolate cookie crumbs & white chocolate quills
LEMON MERINGUE PIE	Served with fresh cream and sprinkled with lemon zest
STRAWBERRY FRIDGE CHEESECAKE	Drizzled with a sour berry coulis and topped with fresh berries

GARDENIA MENU

TO START..... Choose **ONE** of the following (Plated per person on the table)

ASSORTED VEGETABLE SAMOOSAS	Spicy potato, soya mince, sweetcorn & cheese, served with minted yoghurt
SPINACH & FETA SPANAKOPITA	Fried until golden brown accompanied by a minted raita
YELLOW POTATO CHILLI BITES	With a sweet chilli dip
SPICY CHICKPEA CAKES	Fried until crisp and golden topped with a roasted aubergine and yoghurt drizzle
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella
PANNER CHILLI CIGARS	With veg atchar and homemade chilli
RED ONION, CORN AND CHEESE PAKORAS	Accompanied by a tangy homemade chilli sauce
GRAM DAHL IN PHYLLO PASTRY	Topped with cheddar cheese and baked until golden brown finished off with chopped spring onions

(All the above served with Sev and Nuts at the table)

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

FRAGRANT VEGETABLE BREYANI	With saffron spiced rice & fried onions
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
BUTTERNUT, FETA & SPINACH LASAGNE TOPPED	With mozzarella cheese
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
POTATO & MUSHROOM CURRY	With green pepper & deep-fried curry leaves
BUTTER PANEER OR PANEER CHUTNEY	Cooked in a lightly seasoned tomato chutney
BROAD BEAN CURRY	With potato
BUTTERNUT AND MUSHROOM CURRY	With mustard seed

All served with

STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
MASALLA BRAISED YELLOW DHALL	Mustard seeds
INDIAN SALAD	Traditionally prepared carrot and red onion salad with sliced radish and chiffonade lettuce
TRADITIONAL SAMBALS	Tomato, onion with green chillies and coriander
ROTI	With homemade pickles & raita with yoghurt, cucumber, mint & garlic

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

SOJI	With almonds raisins & fresh / nestle dessert cream
SEASONAL FRESH FRUIT SKEWERS	Accompanied by whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis
EGGLESS COFFEE SPONGE CAKE	Layered with a blueberry compote, fresh whipped cream and walnut dust
EGGLESS CRÈME CARAMEL	Served with fresh berries

CANAPÉS & SNACKS

SOMETHING SAVOURY.....

Choose **THREE** of the following (Served on Platters) R60 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
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)
PASSIONATE PRAWNS	With Lime & Sweet Chilli
HOME MADE PARMESAN FISH COUJON	With a roast tomato aioli and watercress
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (V)
MOROCCAN CHICKPEA CAKES	And an aubergine and yoghurt dip (V)
SLICED BRIE	With red onion marmalade on bruschetta (v)
YELLOW POTATO CHILLI BITES	With a sweet chilli dip (v)
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella (v)
CHICKEN, PINEAPPLE AND PANEER SKEWERS	With a basil pesto
FRESH HOME-MADE SANDWICHES	With various fillings
DUCK & BEETROOT	On toasted ciabatta with orange & thyme marmalade
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander (v)
BEEF HAMBURGER SLIDERS	With a tomato relish
PULLED PORK SLIDERS	With home-made coleslaw
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
GRAM DAHL IN PHYLLLO 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) R66 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 R60 per person

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

COLLISHEEN ESTATE

DÉCOR PRICES (THE BOMA)

DRAPING & LIGHTING.....

All prices quoted are for white draping

To swag the perimeter of the main hall *	R 2 500.00
To drape behind the main table with swags *	R 680.00
To drape sections of the perimeter (between the poles) each	R 400.00
Skirting of main table *	R 580.00
Skirting of cake table *	R 230.00
To drape the 4 corner structures *	R 1 400.00
To drape the entrance to the hall	R 350.00
To drape the four centre poles (hung or wrapped)	R 650.00
To drape outer or walkway poles (hung or wrapped) per pole	R 80.00
Swagging of main table *	R 175.00
Swagging of cake table	R 150.00
Drape the bridge (Swagged or wrapped)	R 345.00
To swag the walkway	R 635.00
Skirting of gift table (per trestle table)	R 405.00
To drape the Easel	R 145.00
To drape the podium	R 145.00
Centre poles to corner Strip Draping	R 2 880.00
To drape the back-wall extensions (2 on either side)	R 2 045.00
To String the roof with lights in the main hall and walkway *	R 870.00
To light 6 trees with string lights around the venue *	R 575.00
To hang string lights (2 per pole) on the four centre poles *	R 640.00
To edge swags with string lights on the back wall	R 260.00
To edge swags with string lights around the main hall	R 985.00
To skirt the main table with string lights	R 260.00
To skirt the cake table with string lights	R 155.00
To edge swags with string lights on cake table	R 155.00
To edge swags with string lights on main table	R 215.00
To hang string lights on the bridge *	R 245.00
To edge the swags with string lights on the walkway	R 510.00
To hang curtain lights behind the main table	R 550.00
To hang fairy lights under the strip draping to the corners	R 2 310.00
Colour Wash Lighting (Main Table area only)	R 1 100.00
Colour Wash Lighting (Hall area only)	R 1 650.00
 STANDARD DRAPING & LIGHTING PACKAGE	 R 7 480.00
(All the above market with an *, discounted)	

TABLE & CHAIR DÉCOR.....

Damask / Embossed table cloths (each)	R 110.00
Runners (one per table 30cm wide and to the floor)	R 27.50
Chair tiebacks (per chair)	R 11.00

OTHER BITS & PIECES.....

Red Carpet (per 15 metre length)	R 265.00
Cream Carpet	R 720.00
Garden lanterns (Bamboo including fuel) each	R 45.00
Outdoor fire places / burners (Including wood & coal) each	R 160.00

PLEASE NOTE.....

No ceiling draping is allowed in the main hall & no draping is allowed in the chapel
 All draping & lighting to be done by Collisheen

COLLISHEEN ESTATE

DÉCOR PRICES (ORCHID HOUSE)

To drape the two dance floor pillars *	R 330.00
To drape the Gazebo	R 825.00
To drape the poles in the Venue (Each)	R 82.00
To drape the poles in the Gazebo (Each)	R 82.00
To "Café Curtain" any pole structure	R 330.00
Skirting of main table *	R 275.00
Skirting of cake table *	R 230.00
Swagging of the perimeter*	R 2 080.00
Swagging of main table	R 175.00
Swagging of cake table	R 145.00
Skirting of gift table (per trestle table)	R 400.00
To drape the Easel	R 135.00
To drape the podium *	R 135.00
<hr/>	
To edge swags with string lights around the main hall *	R 750.00
To skirt the main table with string lights	R 255.00
To skirt the cake table with string lights	R 145.00
To edge swags with string lights on cake table	R 150.00
To edge swags with string lights on main table	R 215.00
To hang fairy lights on the two dance floor pillars *	R 190.00
To String the roof with lights *	R 575.00
To hang string lights on 9 trees around the venues *	R 825.00
To hang curtain lights behind the main table *	R 550.00
STANDARD DRAPING & LIGHTING PACKAGE (All the above market with an *, discounted)	R 5 500.00

TABLE & CHAIR DECOR.....

Damask / Embossed table cloths (each)	R 110.00
Runners (one per table 30cm wide and to the floor)	R 27.50
Chair tiebacks (per chair) (Organza or Taffeta)	R 11.00

OTHER BITS & PIECES.....

Wood Rectangular 12-seater Table	R 250.00
Red Carpet (per 15 metre length)	R 265.00
Cream Carpet	R 720.00
Garden lights (Bamboo including fuel) (50)	R 45.00
Outdoor fire places / burners (Including wood & coal) (3)	R 160.00

PLEASE NOTE.....

No ceiling draping is allowed in the main hall & No draping is allowed in the chapel
All draping & lighting to be done by Collisheen

COLLISHEEN ESTATE

RECOMMENDED SERVICE PROVIDERS

FLOWERS & DÉCOR	WEDDINGS BY AMANDA J	Amanda Janisch	082 - 686 8004	
TIFFANY CHAIR & GARDEN FURNITURE HIRE	XQUISITE HIRING	Natasha Govender	N/A	xquisitechiring@outlook.com
PHOTOGRAPHERS	ASH NAIDOO PHOTO & VIDEO	Ash Naidoo	083 - 470 5720	yolash@polka.co.za
	AFRICAN BEAR PHOTOGRAPHY	Tarryn & Troy	083 - 252 2241	africanbearphotography@gmail.com
	COLIN BROWNE PHOTOGRAPHY	Colin Browne	079 - 716 1281	colin@colinbrowne.co.za
	DAVID REES PHOTOGRAPHY	David Rees	083 - 777 7071	david@davidrees.co.za
	DAVID WEEKS PHOTOGRAPHY	David Weeks	082 - 530 6170	pix@davidweeks.co.za
	DEAN DEMOS PHOTOGRAPHY	Dean Demos	082 - 963 3906	studio@deandemos.co.za
	ENHLE CREATIVES	Carol Mlangeni	082 - 630 -5875	info@enhlecreatives.com
	ELANA SCHILZ PHOTOGRAPHY	Elana Schilz	076 - 971 6736	hello@elanaschilz.com
	EXQUISITE PHOTOGRAPHY	Kimeshan Govender	083 - 459 2323	Exquisite.foto@hotmail.com
	GAVIN HIGGINS PHOTOGRAPHY	Gavin Higgins	083 - 654 6405	info@gavinhigginsphotography.com
	HAZE PHOTOGRAPHY	Jade	071 - 484 2508	
	INFINITY MEDIA	Luanne O'Toole	084 - 708 7777	info@infinitymedia.co.za
	JACKI BRUNIQUEL PHOTOGRAPHY	Jacki Bruniquel	N/A	jacki@jackibruniquel.com
	KENAKO MULTIMEDIA	Sinqo	083 - 267 5195	info@kenakoweddings.co.za
	MOTION PIX	Helen	082 - 467 3842	creative@motionpix.co.za
	MATT MASSON	Matt Masson	083 - 287 1278	info@mattmasson.co.za
	OCEAN DRIVEN MEDIA	Wade, Matt or Kelly	083 - 331 6796	info@oceandrivenmedia.com
	STELLA NOVA	Gerald Botha	083 - 500 0644	stellanova@webmail.co.za
	STEPHEN RAILTON PHOTOGRAPHY	Stephen Railton	079 - 265 8321	info@stephenrailton.co.za
	TYRONE CROSSMAN PHOTOGRAPHY	Tyrone Crossman	082 - 710 4117	tyrone@tyronecrossman.com
	VITA BELLA PHOTOGRAPHY	Chantel	083 - 514 9147	chantel@vitabella.co.za
	WILD OLIVE PHOTOGRAPHY	Claire & Etienne	083 - 291 8306	claire@wildolivephoto.co.za
VIDEOGRAPHER	HEARTISTIC	Jason & Stabby	083 - 781 9025	heartisticproductions@gmail.com
	OLIVER TWIST PRODUCTIONS	Lauren	083 - 235 6421	lauren@oliversteist.co.za
	SIMON WILKES	Simon	076 - 791 9319	simon@lincchurch.com
	PARAFILM PRODUCTIONS	Matthew	082 - 298 1201	matt@parafilmproductions.com
	DAN DANEKIND		083 - 488 9137	
	PRO-MARC VISUAL CONCEPTS	Eugene	082 - 611 0652	promarcvc@telkomsa.net
	THE SHANK TANK	Wes & Stace	N/A	hello@theshanktank.co.za
	DURBAN WEDDING PRODUCTIONS	Graz	082 - 301 1838	info@durbanweddingproductions.co.za
	VIDEOCASIONS	Karen & Jonathan	083 - 320 3711	info@videocasions.co.za
	PROFESSIONAL VIDEO & DVD PRODUCTIONS	Nicki Haywood	083 - 252 9540	nickihaywood@telkomsa.net
DJ	DJ ASH	Ash Lutchman	082 - 709 9088	djash@remixxmusic.co.za
	TOP JOCKS	David Ward	082 - 777 7389	office@topjocks.co.za
	TOP JOCKS	Vivian Westergreen	082 - 454 7223	office@topjocks.co.za
	TOP JOCKS	Michael Zuma	072 - 394 7057	office@topjocks.co.za
	SURREAL EVENTS	David Yapp	083 - 787 7888	david@surrealeventing.co.za
	SHOWCASE	Richard Anderson	083 - 358 5902	richard.anderson@seeff.com
	VIBE SOUND & LIGHTING	Terence Naidoo	083 - 777 2864	naidoo.terri@gmail.com
	COOL TOUCH	Mbuso Shoji	082 - 512 3634	
	SOUND FACTOR	Shireen	084 - 400 6389	thesoundfactor@yahoo.com
	THE WEDDING DJ	John Roux	083 - 627 7714	weddings@theweddingdj.co.za
	THE WEDDING DJ	Steven Heyns	082 - 334 3263	weddings@theweddingdj.co.za
	DJ & SOUND PRODUCTIONS	Kevin Cotton	082 - 569 7034	kevincotton@telkomsa.net
	ACOUSTIC VIBES	Vishal Ramesh	082 - 931 8008	acvibes@yahoo.com
	SOUND INNOVATION	Rajesh Soni	083 - 7777 8649	rajeshsoni95@gmail.com
LIVE MUSIC	LITTLE FISH / SOUR MILK	Marc Maurel	084 - 538 0800	
	ALLEGRO STRING QUARTET	Kolio	083 - 555 2602	violinist.cellist@gmail.com
	CYNDI KRITZINGER	Cyndi	082 - 448 2351	
	ERIC CANHAM MUSIC	Eric Canham	073 - 734 8637	ericcanham@ymail.com
	5TH SEASON JAZZ BAND	Devon	076 - 220 3876	5thseasonjazz@gmail.com
	IN COMMON	Elinor Chellan	073 - 437 9994	
	TRADITIONAL EASTERN MUSIC	Navin	073 - 243 1436	
DRESS DESIGNERS	JULIA FERRANDI DESIGNS	Julia Ferrandi	072 - 430 4100	juliaferrandi@gmail.com
	MCCARTHY & WOLFF	Jane Wolff		studio@mccarthywolff.co.za

SUIT HIRE	SUIT YOURSELF LORD LOUIS		031 - 564 2188 031 - 305 1925	admin@suityourself.co.za info@lordlouis.co.za
CAKE	FOOD MATTERS THE BAKING ROOM DURBAN CAKES BY NICOLE DRAGONFLY	Jacqui Rey Sarisha Nicole Walters Jade Pollock	082 – 331 5969 062 – 307 2054 082 – 654 0749	chef@foodmatters.co.za bakingroomdurban@gmail.com nicoles@telkomsa.net
CUPCAKES	CUPCAKE HEAVEN LEMON CANARY	Rowena Naidoo Kerry	079 – 785 0100 083 – 293 2396	info@kupcakeheaven.co.za kerry@lemoncanary.co.za
HAIR & MAKE UP	EMBELISH KISS & MAKE UP NIXON MAKE UP BRITTANY JANE MAKE UP MARK & CLINT DESIGNS BEAUTY IN A BOX	Samke Alana Halgreen Lindsay Nixon Brittany Jane Mark Keshnee Reddy	076 – 198 6591 082 – 357 5714 082 – 554 3006 073 – 005 9674 072 – 536 2767 073 – 444 8464	samkeshelembe@yahoo.com alana@kissandmake-up.co.za nixonmakeup@gmail.com brittanyjanemorris@gmail.com info@beautyinabox.co.za
DOVE DISPLAY	WINGS OF WHITE	Terry Fry	072 - 739 4133	
PERSONALISED BESPOKE GIFTS	HELLO DARLING	Casey-lee	082 – 563 4643	casey@hellodarlingpackages.co.za
DANCE ENTERTAINMENT	RAMPAGE DANCE COMPANY	Igraam	071 – 237 2900	theeasternevening@gmail.com
PRINTING / INVITATIONS	COPY HOUSE	Graham / Sue	031 - 202 7552	info@copyhouse.co.za
TRANFERS / TAXI SERVICE	DOLPHIN COAST TAXIS EZ SHUTTLES	Richard	082 - 629 3365 086 – 139 7488	info@ezshuttle.co.za
SPECIAL CAR HIRE	ARRIVE IN STYLE	Colin	082 - 471 3434	
MINISTER / MARRIGE OFFICER	DREAM CEREMONIES HATCHES, MATCHES & DESPATCHES ST. OLAV CHURCH	AJ & Beulah Duncan Comrie Fiona Briggs Rev. Peter Wessels Rev. Deon Van Zyl	082 - 921 6475 082 - 568 7255 079 – 887 0236 084 - 575 8417 073 – 500 1667	beulah@dreamceremonies.co.za drcomrie@icloud.com admin@marriageofficersa.co.za petewessels@gmail.com
TRADITIONAL PRIEST / GURU'S / PUNDIT		D.H Maharaj	071 - 688 6130	
MC'S	DEON GOVENDER (ECR) MR SPONTANEOUS JNR MEDIA STORY TELLER ANASIA GOVENDER PRODUCTIONS ALAN CHETTY @ LOTUS FM SBU BHEBHE APPLAUSE EVENTS	Deon Govender Kevin T Jared Dukkhi Ravin Jankhi Anasia Govender Alan Chetty Felix Hlophe Sbu Rahul Brijnath	076 - 074 9151 082 - 565 7532 083 - 688 2100 083 - 242 7495 079 - 882 7957 079 - 939 9332 078 - 748 4740 073 – 728 8484 079 - 749 2606	bookingdeong@gmail.com N/A info@jnrmedia.co.za ravinjankhi@gmail.com N/A alan@lotusfm.com felix.hlophe@yahoo.com rahul@applauseevents.co.za
PHOTO BOOTH	PIXEL O'SNAP PHOTOBOOTH	Zack Rodger	078 - 130 1601 084 – 561 5058	info@pixelphotobooth.co.za info@osnapphotobooth.co.za
HORSE & CARRIAGE	CRAB APPLE HORSE & CARRIAGE	Barend	082 - 787 0797	
PYROTECHNICS	MYSTICAL PHYRO'S SKY BLAZER PHYRO'S PAN-AFRICAN PHYROS	Mala & Harry Judy / Richard Belinda	076 - 867 5616 074 - 143 3800 084 - 502 4212	mysticalpyros@yahoo.com

*****PLEASE NOTE*****

ALL OTHER SERVICE PROVIDERS MUST BE CLEARED WITH COLLISHEEN BEFORE CONTRACTING THEIR SERVICES

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

BAR LIST

(Price increases will coincide with suppliers' increases)

BEERS		MIXERS	
Castle / Lite / Black Label / Hansa	24	Mixers 200ml	16
Windhoek draught	28	Mixers 330ml	19
Windhoek lager / lite	24	Tomato cocktail	21
Heineken	25	Tisers 330ml	25
Miller draught	26	Water 500ml (still)	12
Amstel / Flying Fish	24	Water 375ml (sparkling)	14
Peroni	27	Ice Tea 330ml	19
CIDERS & COOLERS		Rock shandy / Stoney Ginger Beer	19
Hunters Dry / Gold	22	Fresh Juice (Glass 330ml)	18
Brutal fruit	27	Red Bull	37
Savannah / lite	24	Spring water 1.5 Lt	18
Smirnoff Storm / Guarna Black	33	Fresh Juice per Jug	58
Smirnoff spin	27	Liquifruit 330ml	25
SPIRITS		WHITE WINES	
Bacardi White Rum	13	Drostdy Hof - Adelpracht (Semi Sweet)	70
Cane	11	Two Oceans - Sauvignon Blanc	73
Sky / Absolute Vodka	24	Zonnebloem - Blanc de blanc	80
House Vodka	11	Nederburg - Stein (Sweet)	74
Smirnoff Vodka	13	Nederburg 5600 - Sauvignon Blanc	90
Gordon's Gin	13	Durbanville Hills - Sauvignon Blanc	103
Captain Morgan Rum	17	Durbanville Hills - Chenin Blanc	103
Spiced Gold Rum	18	La Motte - Sauvignon Blanc	117
Klipdrift Brandy	13	Mulderbosch - Chardonnay	172
Klipdrift Premium Brandy	19	Springfield Life from Sone - Sauvignon Blanc	187
Richelieu Brandy	13	RED WINES	
Fish Eagle Brandy	19	Two Oceans - Cabernet Sauvignon Merlot	73
Klipdrift Gold Brandy	26	Durbanville Hills - Merlot	120
Bells Whiskey	18	Backsberg - Dry Red	99
J&B Whiskey	18	Nederburg 5600 - Cabernet Sauvignon	99
Famous Grouse Whiskey	18	Nederburg - Baronne	107
Jameson Whiskey	28	Zonnebloem - Pinotage	128
Johnny Walker Red Whiskey	18	Zonnebloem - Cabernet Sauvignon	137
Johnny Walker Black Whiskey	38	Fleur Du Cap - Shiraz	150
Chivas Regal Whiskey	38	Alto Rouge	153
Glenfidich Whiskey	49	Vergelegen - Mill Race Red (Cab Sav Merlot)	180
Southern Comfort	16	SPARKLING WINES & CHAMPAGNES	
Jack Daniels	26	J.C. Le Roux Non-alcoholic	116
SHOOTERS		J.C. Le Roux - Le domaine	118
Cape Velvet / Amarula	15	J.C. Le Roux - Sauvignon blanc	118
Shooters	15	J.C. Le Roux - Le Fleurette	118
Sambucas	18	Graham Beck Brut NV	143
Tequila / Kahlua / Jägermeister / Ponchos	22	Pongracz	230
Caramel / Chocolate Vodka	24	Pongracz - Rose	230
Patrone	42	ROSE' AND BLANC DE NOIR WINES	
Cointreau / Drambuii	38	Nederburg - Rose	74
CORDIALS		Durbanville Hills - Dry Merlot Rose'	95
Cordials / Grenadine	5	Boschendal - Blanc De Noir	104
SHERRY / PORT		WINE / CHAMPAGNE (By the glass)	
Sherry / Port (Double tot)	16	White wine (Dry, Sweet or Rose')	36
		Red wine (Place in the Sun - Cabernet Sauvignon)	36
		CORKAGE	
		Local Wines & Sparkling Wines 750ml only.	50

PLEASE NOTE

IMPORTED WINE & CHAMPAGNE CORKAGE WILL BE NEGOTIATED DEPENDING ON AVAILABILITY & COST.

GIN DISPENSERS

Freshly Mixed and served in 4 Liter dispensers

PINK STRAWBERRY	Pink Gin, Tonic, Lemonade and Fresh Strawberries	650
CLASSIC GIN & TONIC	Gin, Tonic and Fresh Lemon	650
GIN & GINGER BEER	Gin, Lemon juice, Apple juice, Ginger Beer and Fresh Apple Slices	670
THYME & LIME TWIST	Gin, Lime, Bitters, Tonic and Fresh Thyme	650
HIGH ENERGY BLUE	Blue Gin, Energade, Bitter Lemon and Fresh Orange Slices	670

COCKTAILS

Freshly Mixed and served in Jugs

MOJITO	White Rum, Lime, Mint, Soda with a touch of sweet – 1.8 Lt Jug	185
PIMMS	Pimm's, Lemonade, Mint, Orange & Cucumber - 1.8 Lt Jug	170
COSMOPOLITAN	Vodka, Triple Sec, Cranberry Juice & Lime – 1.8 Lt Jug	205
BLUSHING BRIDE	Peach Schnapps, Grenadine & Champagne - 1.8 Lt Jug	195
STAWBERRY DAIQUIRI	Fresh Strawberries, White Rum, Strawberry Liqueur & Lime – Frozen, In a Slushy Machine	385

MOCKTAILS

Alcohol-Free, Freshly Mixed and served in Jugs

MOJITO	Lime, Mint, Soda with a touch of sweet – 1.8 Lt Jug	85
PIMMS	Lemon Iced Tea, Lemonade, Mint, Orange & Cucumber - 1.8 Lt Jug	85
COSMOPOLITAN	Cranberry Juice & Lime – 1.8 Lt Jug	120
BLUSHING BRIDE	Grenadine & Alcohol-Free Champagne - 1.8 Lt Jug	185
STAWBERRY DAIQUIRI	Fresh Strawberries, Fresh Strawberry Juice & Lime – Frozen, In a Slushy Machine	285

COLLISHEEN ESTATE

TERMS AND CONDITIONS OF BOOKING (2020)

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 INIURY 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 ON THE NIGHT OFQRE YOUR FUNCTION AT YOUR OWN COST. ANY DÉCOR OR PERSONAL POSSESIONS 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. APROXIMATE 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

NAME: _____

DATE: _____

SIGNATURE: _____

WITNESS: _____

FOR COLLISHEEN ESTATE

NAME: _____

DATE: _____

SIGNATURE: _____

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 NOTE*******

PLEASE USE THE DATE OF YOUR WEDDING and YOUR VENUE AS A REFERENCE FOR PAYMENT