



COLLISHEEN

— E S T A T E —



LATE BOOKING SPECIAL

2019

Over the last 18 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 (Jade)
Website: www.collisheen.co.za

COLLISHEEN ESTATE – LATE BOOKING SPECIAL

(2019 – 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	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	Any Day of the Week	495	475	475	455	435	415	395	375
MARIGOLD	Any Day of the Week	485	465	465	445	425	405	385	365
GARDENIA	Any Day of the Week	365	345	345	325	305	285	265	245

.....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.....

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

IRIS MENU

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

GRILLED CHICKEN AND MED VEG SKEWERS	With a Smoked Barbeque Drizzle
BLUE CHEESE, TOMATO AND SWEET ONION VOL AU VENT	With a lightly dressed Rocket Salad and Balsamic Reduction (v)
TRIO OF SAMOOSAS	Spicy potato, mutton or chicken mince

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
TENDER BUTTER CHICKEN	Boneless Chicken Cubes cooked in a Fragrant Secret Spice blend along with Yoghurt, Chillies, Cumin and Lemon
CLASSIC BEEF AND VEGETABLE CASSEROLE	Finished off with Baby onions and Mushrooms
ROASTED CHICKEN PIECES	Accompanied by your choice of Creamy Mushroom Sauce or Lemon and Thyme infused Butter
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
VEGETABLE BREYANI, DHALL AND SAMBLES	With saffron spiced rice & fried onions

And **FIVE** of the following

POTATO WEDGES	With rosemary and olive oil
CLASSIC RICE PILAF	With onion and saffron
STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
OVEN ROAST BUTTERNUT	With peppadews & parsley
CREAMED SPINACH	With creamy coconut cream and sesame seeds
TRADITIONAL GREEK PLATTER	Classic & chunky with feta, olives, tomatoes and cucumber
CLASSIC POTATO SALAD	With egg and parsley
ROAST BEETROOT AND BUTTERNUT SALAD	With green apple, onion and traditional fruit chutney

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

CLASSIC CRÈME BRULE	With a vanilla tuile
MINI CROQUEMBOUCHE	Choux Puffs filled with Fresh Cream and Dipped in Chocolate, stacked and garnished with Fresh Berries
FRESH FRUIT KEBABS	With a mint and granadilla syrup
MALVA PUDDING CAKES	With homemade custard

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
SPINACH & FETA SPANAKOPITA		With raita
CRISPY HOMEMADE SAMOOSAS		Spicy potato, mutton or chicken mince, sweetcorn & cheese

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

CHICKEN BREYANI		With saffron spiced rice
LAMB PILAU		With carrot and jeera
BUTTER CHICKEN		With yoghurt, chilli, cumin & lemon
TANDOORI CHICKEN LEG QUARTERS		With a spicy lemon cream sauce

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

VEGETABLE BREYANI		With saffron spiced rice & fried onions
ALOO GOBHI		Cauliflower & potatoes cooked with tomato, onion, herbs & spices
MEDITERRANEAN VEGETABLE LASAGNE		With tomato & basil sauce
BROAD BEAN AND POTATO CURRY		With potato

All served with

STEAMED BASMATI RICE		With braised onions, jeera and mustard seeds
BRINJAL DAL		With brinjal
INDIAN SALAD		Traditionally prepared
RAITA		With yoghurt, cucumber, mint & garlic
TRADITIONAL SAMBALS		Tomato, onion & chili
ROTI		With homemade pickles & raita with yoghurt, cucumber, mint & garlic

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

SOJI OR KHEER		With almonds raisins & fresh / nestle dessert cream
FRESH FRUIT PLATTER		With granadilla syrup and mint
HOME MADE STRAWBERRY CHEESECAKE		With sour berry coulis

GARDENIA MENU

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

CHICKPEA CAKES	With aubergine and yoghurt dip
GRAM DAHL IN PHYLLO BASKETS	With spring onion
CRISPY HOMEMADE SAMOOSAS	Spinach & paneer, sweetcorn & potato or soya mince

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

VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
POTATO AND BROADBEAN CURRY	With green pepper & deep-fried curry leaves
BUTTER PANEER	With tomato and roti
MIXED VEGETABLE CURRY	With mustard seed
GRAM DHALL	With brinjal and methi

All served with

STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
BRINJAL DAL	With spiced tomato & onion
INDIAN SALAD	Traditionally prepared
RAITA	With yoghurt, cucumber, mint & garlic
TRADITIONAL SAMBALS	Tomato, onion & chili
ROTI	With homemade pickles

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

SOJI OR KHEER	With almonds raisins & fresh / nestle dessert cream
FRESH FRUIT PLATTER	With granadilla syrup and mint

CANAPÉS & SNACKS

SOMETHING SAVOURY..... Choose **THREE** of the following (Served on Platters) R50 per person

SPICY CHICKEN WRAPS	With avocado, julienne mixed pepper and rocket with a sweet chilli drizzle
SKEWERED MOZZARELLA BALLS	With sundried tomato and basil leaves (v)
WASABI SHRIMP	With avocado presented on a rice cracker
CUCUMBER CANAPÉS	With whipped feta, sundried tomato and basil (v)
BAKED BRIE	In phyllo pastry with honey and five spice (v)
PRAWN & SHRIMP COCKTAIL	Set on a lime infused avocado mousse presented in a lettuce cup presented on a Chinese spoon
COURGETTE AND ARTICHOKE TART	With peppadews and feta (v)
GRILLED CHICKEN SKEWERS	Grilled chicken and med veg skewers with a smoked barbeque drizzle
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
SALT AND PEPPER FRIED CALAMARI	With a seafood mayo
ROQUEFORT, TOMATO & SWEET ONION VOL AU VENT	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)
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella (v)
CHICKEN, PINEAPPLE AND GRILLED HALOUMI SKEWERS	With a basil pesto
CAJUN CALAMARI SPOONS	Served with a Mary-rose dressing
FRESH HOME-MADE SANDWICHES	Tell us what you want inside
SMOKED DUCK & BEETROOT	On toasted ciabatta with orange & thyme marmalade
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander (v)
GOURMET HAMBURGER SLIDERS	Topped with onion marmalade and creamy camembert cheese
ASSORTED SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese, served with minted yoghurt
TANDOORI LAMB SEEKH KEBAB	With a coriander mint raita
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
PANKO CRUMBED PRAWN TAILS	With sweet chilli sauce served in shot glasses
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

PROFITEROLES	With fresh cream and dusted with icing sugar
STRAWBERRY FRIDGE CHEESECAKE	With fresh strawberries and sour berry coulis drizzle
PEANUT BUTTER COOKIE CUPS	With chopped peanuts and a chocolate butter cream
LEMON MERINGUE Tarts	With lemon frosted lemon zest
COLLISHEEN'S FAMOUS BROWNIE BITES	With fresh cream and chocolate ganache
NUTELLA PUFFS	With French pastry and icing sugar
BITE SIZED APPLE PIES	With fresh cream and cinnamon
FRESH FRUIT SALAD KEBABS	With mint honey
TRIO OF CHOCOLATE MOUSSE	With nutty chocolate brownie bits
MINI MALVA PUDDING	With homemade vanilla custard
BAKED VANILLA CHEESECAKE SLICES	With chocolate ganache
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	Assorted Dried Fruits
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 (All the above market with an *, discounted)	R 7 480.00

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
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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	xquisitehiring@outlook.com
PHOTOGRAPHERS	ASH NAIDOO PHOTO & VIDEO	Ash Naidoo	083 - 470 5720	yolash@polka.co.za
	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
	GAVIN HIGGINS PHOTOGRAPHY	Gavin Higgins	083 - 654 6405	info@gavinhigginsphotography.com
	WILD OLIVE PHOTOGRAPHY	Claire & Etienne	083 - 291 8306	claire@wildolivephoto.co.za
	STELLA NOVA	Gerald Botha	083 - 500 0644	stellanova@webmail.co.za
	JACKI BRUNIQUEL PHOTOGRAPHY	Jacki Bruniquel	N/A	jacki@jackibruniquel.com
	KENAKO MULTIMEDIA	Sinqo	083 - 267 5195	info@kenakoweddings.co.za
	AFRICAN BEAR PHOTOGRAPHY	Tarryn & Troy	083 - 252 2241	africanbearphotography@gmail.com
	EXQUISITE PHOTOGRAPHY	Kimeshan Govender	083 - 459 2323	Exquisite.foto@hotmail.com
	MOTION PIX	Helen	082 - 467 3842	creative@motionpix.co.za
	INFINITY MEDIA	Luanne O'Toole	084 - 708 7777	info@infinitymedia.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
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	
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
	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
	VIDEOCASSIONS	Karen & Jonathan	083 - 320 3711	info@videocassions.co.za
DJ	PROFESSIONAL VIDEO & DVD PRODUCTIONS	Nicki Haywood	083 - 252 9540	nickihaywood@telkomsa.net
	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 Shozi	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
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		031 - 564 2188	admin@suityourself.co.za
	LORD LOUIS		031 - 305 1925	info@lordlouis.co.za

CAKE	FOOD MATTERS	Jacqui Rey	082 – 331 5969	chef@foodmatters.co.za
	THE BAKING ROOM DURBAN	Sarisha	062 – 307 2054	bakingroomdurban@gmail.com
	CAKES BY NICOLE	Nicole Walters	082 – 654 0749	nicoles@telkomsa.net
	DRAGONFLY	Jade Pollock		admin@collisheen.co.za
CUPCAKES	CUPCAKE HEAVEN	Rowena Naidoo	079 – 785 0100	info@kupcakeheaven.co.za
	LEMON CANARY	Kerry	083 – 293 2396	kerry@lemoncanary.co.za
NAKED CAKE	DRAGONFLY	Jade Pollock		admin@collisheen.co.za
HAIR & MAKE UP	EMBELISH	Samke	076 – 198 6591	samkeshelembe@yahoo.com
	KISS & MAKE UP	Alana Halgreen	082 – 357 5714	alana@kissandmake-up.co.za
	NIXON MAKE UP	Lindsay Nixon	082 – 554 3006	nixonmakeup@gmail.com
	RED LIP STUDIO	Kirsty	032 – 947 2019	
	BRITTANY JANE MAKE UP	Brittany Jane	073 – 005 9674	brittanyjanemorris@gmail.com
	MARK & CLINT DESIGNS	Mark	072 – 536 2767	
DOVE DISPLAY	BEAUTY IN A BOX	Keshnee Reddy	073 – 444 8464	info@beautyinabox.co.za
PERSONALISED BESPOKE GIFTS	WINGS OF WHITE	Terry Fry	072 – 739 4133	
DANCE ENTERTAINMENT	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	Richard	082 – 629 3365	
	EZ SHUTTLES		086 – 139 7488	info@ezshuttle.co.za
SPECIAL CAR HIRE	ARRIVE IN STYLE	Colin	082 – 471 3434	
MINISTER / MARRIAGE OFFICER	DREAM CEREMONIES	AJ & Beulah	082 – 921 6475	beulah@dreamceremonies.co.za
		Duncan Comrie	082 – 568 7255	drcomrie@icloud.com
	HATCHES, MATCHES & DESPACHES ST. OLAV CHURCH	Fiona Briggs	079 – 887 0236	admin@marriageofficersa.co.za
		Rev. Peter Wessels	084 – 575 8417	petewessels@gmail.com
TRADITIONAL PRIEST / GURU'S / PUNDIT		Rev. Deon Van Zyl	073 – 500 1667	
MC'S	CORPORATE COMEDIANS	D.H Maharaj	071 – 688 6130	
	MR SPONTANEOUS	Neville Pillay	079 – 893 0946	info@corporate-comedians.co.za
	JNR MEDIA	Kevin T	082 – 565 7532	N/A
	STORY TELLER	Jared Dukkhi	083 – 688 2100	info@jnrmedia.co.za
	ANASIA GOVENDER PRODUCTIONS	Ravin Jankhi	083 – 242 7495	ravinjankhi@gmail.com
	ALAN CHETTY @ LOTUS FM	Anasia Govender	079 – 882 7957	N/A
SBU BHEBHE	ALAN CHETTY	Alan Chetty	079 – 939 9332	alan@lotusfm.com
	FELIX HLOPHE	Felix Hlophe	078 – 748 4740	felix.hlophe@yahoo.com
	SBU	Sbu	073 – 728 8484	
APPLAUSE EVENTS	Rahul Brijnath	079 – 749 2606	rahul@applauseevents.co.za	
PHOTO BOOTH	PIXEL	Zack	078 – 130 1601	info@pixelphotobooth.co.za
	O'SNAP PHOTOBOOTH	Rodger	084 – 561 5058	info@osnapphotobooth.co.za
HORSE & CARRIAGE	CRAB APPLE HORSE & CARRIAGE	Barend	082 – 787 0797	
PYROTECHNICS	MYSTICAL PHYRO'S	Mala & Harry	076 – 867 5616	mysticalpyros@yahoo.com
	SKY BLAZER PHYRO'S	Judy / Richard	074 – 143 3800	

*****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	25	Mixers 200ml	16
Windhoek draught	28	Mixers 330ml	19
Windhoek lager / lite	25	Tomato cocktail	21
Heineken	25	Tisers 330ml	25
Miller draught	26	Water 500ml (still)	12
Amstel / Flying Fish	24	Water 375ml (sparkling)	14
Peroni	35	Ice Tea 330ml	19
CIDERS & COOLERS		Rock shandy / Stoney Ginger Beer	19
Hunters Dry / Gold	25	Fresh Juice (Glass 330ml)	18
Brutal fruit	27	Red Bull	37
Savannah / lite	28	Spring water 1.5 Lt	18
Smirnoff Storm / Guarna Black	35	Fresh Juice per Jug	58
Smirnoff spin	35	Liquifruit 330ml	25
SPIRITS		WHITE WINES	
Bacardi White Rum	13	Two Oceans - Sauvignon Blanc	82
Cane	11	Zonnebloem - Blanc de blanc	86
Sky / Absolute Vodka	24	Nederburg - Stein (Sweet)	91
House Vodka	11	Nederburg 5600 - Sauvignon Blanc	100
Smirnoff Vodka	13	Durbanville Hills - Sauvignon Blanc	112
Gordon's Gin	13	Durbanville Hills - Chenin Blanc	112
Captain Morgan Rum	17	La Motte - Sauvignon Blanc	146
Spiced Gold Rum	18	Mulderbosch - Chardonnay	194
Klipdrift Brandy	13	Springfield Life from Sone - Sauvignon Blanc	225
Klipdrift Premium Brandy	19	RED WINES	
Richelieu Brandy	13	Two Oceans - Cabernet Sauvignon Merlot	82
Fish Eagle Brandy	19	Durbanville Hills - Merlot	130
Klipdrift Gold Brandy	26	Backsberg - Dry Red	109
Bells Whiskey	18	Nederburg 5600 - Cabernet Sauvignon	108
J&B Whiskey	18	Nederburg - Baronne	116
Famous Grouse Whiskey	18	Zonnebloem - Pinotage	155
Jameson Whiskey	28	Zonnebloem - Cabernet Sauvignon	155
Johnny Walker Red Whiskey	18	Fleur Du Cap - Shiraz	165
Johnny Walker Black Whiskey	38	Alto Rouge	180
Chivas Regal Whiskey	38	Vergelegen - Mill Race Red (Cab Sav Merlot)	210
Glenfidich Whiskey	49	SPARKLING WINES & CHAMPAGNES	
Southern Comfort	16	J.C. Le Roux Non-alcoholic	125
Jack Daniels	26	J.C. Le Roux - Le domaine	127
SHOOTERS		J.C. Le Roux - Sauvignon blanc	127
Cape Velvet / Amarula	15	J.C. Le Roux - Le Fleurette	127
Shooters	15	Graham Beck Brut NV	289
Sambucas	18	Pongracz	248
Tequila / Kahlua / Jägermeister / Ponchos	22	Pongracz - Rose	248
Caramel / Chocolate Vodka	24	ROSE' AND BLANC DE NOIR WINES	
Patrone	42	Nederburg - Rose	91
Cointreau / Drambuii	38	Durbanville Hills - Dry Merlot Rose'	112
CORDIALS		Boschental - Blanc De Noir	104
Cordials / Grenadine	5	WINE / CHAMPAGNE (By the glass)	
SHERRY / PORT		White wine (Dry, Sweet or Rose')	36
Sherry / Port (Double tot)	16	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.

COLLISHEEN ESTATE

TERMS AND CONDITIONS OF BOOKING (2019)

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. 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