



COLLISHEEN

— E S T A T E —



WINTER SPECIAL

JULY 2020 – AUGUST 2020

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 – WINTER SPECIAL

(Until End of March 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
FUNCTION 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
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
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**

LATE BOOKING SPECIAL MENU

R340 p/p (R230 p/p for a Vegetarian Menu)

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

LEMON & THYME CHICKEN SALAD

With lemon zest, thyme and croutons (Plated to the table)

ROQUEFORT, TOMATO & SWEET ONION TARTLET

With a rocket salad & balsamic reduction (Plated to the table)

TRIO OF SAMOOSAS

Spicy potato, mutton & chicken with a sweet chilli dip (Plated to the table)

SPINACH, FETA AND OLIVE PHYLO PARCEL

Served on cucumber ribbon salad and minted yoghurt dressing (Plated to the table)

YELLOW POTATO CHILLI BITES, GRAM DAHL IN PHYLLO PASTRY & CRISPY HOMEMADE MUTTON SAMOOSAS

With spring onion & a sweet chilli dip (Served as Canape's in the garden)

CHICKPEA CAKES, GRAM DAHL IN PHYLLO BASKETS & CRISPY HOMEMADE SWEETCORN & POTATO SAMOOSAS

With spring onion & an aubergine and yoghurt dip (Served as Canape's in the garden)

FOR MAIN COURSE..... Choose **ONE** of the following (Plated per person to the table)

CLASSIC ROAST CHICKEN

With Savoury Rice, Roasted Butternut a Creamy Mushroom or Lemon and Thyme Sauce and a Potato salad for the table

CHICKEN BALLONTINE

With Spinach & Feta and a poultry infused cream, New baby potatoes, Mediterranean vegetables and a fresh garden salad for the table

MUTTON **OR** CHICKEN BREYANI

With saffron rice and fried onions, Brinjal Dal, Yoghurt, cucumber, mint and garlic Raita and an Indian salad for the table

BEEF BALLONTINE

With Spinach & Feta and a rich red wine Jus, Butter mashed potatoes, Roasted Butternut and a French Salad for the table

VEGETABLE BREYANI

With saffron rice and fried onions, Brinjal Dal, Yoghurt, cucumber, mint and garlic Raita and an Indian salad for the table

CRISPY BELLY OF PORK

With an apple infused Jus, New baby potatoes, Creamed spinach and a fresh garden salad for the table

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

CLASSIC CRÈME BRULÉE

With a crisp sugar crust and a vanilla tuile biscuit

STRAWBERRY FRIDGE CHEESECAKE

Drizzled with a sour berry coulis and topped with fresh berries

SEASONAL FRESH FRUIT SKEWERS

With whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis

CHOCOLATE BROWNIE SWISS ROLL SLICES

With salted caramel sauce and fresh whipped Chantilly cream

SOJI

With almonds raisins & fresh / nestle dessert cream

CANAPÉS & SNACKS

SOMETHING SAVOURY.....

Choose **THREE** of the following (Served on Platters) R65 per person

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
CRUMBED MOZZARELLA STICKS	With a sweet chilli and Coriander infused sauce (V)
SPINACH, FETA AND OLIVE PHYLO PARCELS	With cucumber salad and a yoghurt dressing (V)
PANNER CHILLI CIGARS	With veg Atchar and homemade chilli (V)
PANKO 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 HALOUMI SKEWERS	With a basil pesto
FRESH HOME-MADE COCKTAIL ROLLS	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, CHICKEN OR VEGETABLE RISOLLES	With Rouille and lemon
TANDOORI LAMB SEEKH KEBAB	With a coriander mint raita
GRAM DAHL IN PHYLLO PASTRY	With spring onion (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) R65 per person

PROFITEROLES	With fresh cream and chocolate sauce
STRAWBERRY CHEESECAKE	With fresh strawberries
PEANUT BUTTER COOKIE CUPS	With chopped peanuts and a chocolate butter cream
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
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

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 (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.....

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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
	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 DANDEKIND		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
	VIDEOCCASIONS	Karen & Jonathan	083 - 320 3711	info@videoccasions.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		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		
CUPCAKES	CUPCAKE HEAVEN	Rowena Naidoo	079 – 785 0100	info@kupcakeheaven.co.za
	LEMON CANARY	Kerry	083 – 293 2396	kerry@lemoncanary.co.za
HAIR & MAKE UP	MORGANE NALSON	Morgane	082 – 885 0653	morgannalson@icloud.com
	EMBELISH	Samke	076 – 198 6591	samkeshelemebe@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
	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	HELLO DARLING	Terry Fry	072 – 739 4133	
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 / MARRIGE OFFICER	DREAM CEREMONIES	AJ & Beulah	082 – 921 6475	beulah@dreamceremonies.co.za
		Duncan Comrie	082 – 568 7255	drcomrie@icloud.com
	HATCHES, MATCHES & DESPATCHES	Fiona Briggs	079 – 887 0236	admin@marriageofficersa.co.za
	ST. OLAV CHURCH	Rev. Peter Wessels	084 – 575 8417	petewessels@gmail.com
TRADITIONAL PRIEST / GURU'S / PUNDIT		Rev. Deon Van Zyl	073 – 500 1667	
MC'S	DEON GOVENDER (ECR)	D.H Maharaj	071 – 688 6130	
	MR SPONTANEOUS	Deon Govender	076 – 074 9151	bookingdeong@gmail.com
	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
		Alan Chetty	079 – 939 9332	alan@lotusfm.com
SBU BHEBHE	Felix Hlophe	078 – 748 4740	felix.hlophe@yahoo.com	
APPLAUSE EVENTS	Sbu	073 – 728 8484		
PHOTO BOOTH	PIXEL	Rahul Brijnath	079 – 749 2606	rahul@applauseevents.co.za
	O'SNAP PHOTOBOOTH	Zack	078 – 130 1601	info@pixelphotobooth.co.za
HORSE & CARRIAGE	CRAB APPLE HORSE & CARRIAGE	Rodger	084 – 561 5058	info@osnapphotobooth.co.za
PYROTECHNICS		Barend	082 – 787 0797	
	MYSTICAL PHYRO'S	Mala & Harry	076 – 867 5616	mysticalpyros@yahoo.com
	SKY BLAZER PHYRO'S	Judy / Richard	074 – 143 3800	
	PAN-AFRICAN PHYROS	Belinda	084 – 502 4212	

*****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.

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 10% OF THE DEPOSIT WILL BE REFUNDED IF YOU CANCEL THE BOOKING
3. THE BLACK FRIDAY SPECIAL IS LIMITED TO THE MONTHS OF DECEMBER 2019, JANUARY 2020, FEBRUARY 2020 AND MARCH 2020.
4. 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.
5. ALL ACCOUNTS INCLUDING YOUR BAR LIMIT AND ANY OTHER PRE-ARRANGED EXPENSES ARE TO BE SETTLED IN FOURTEEN (14) DAYS PRIOR TO THE FUNCTION.
6. 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)
7. 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.
8. 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.
9. 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.
10. A MAXIMUM OF 400 GUESTS AT THE BOMA AND 140 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.
11. 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.
12. THE COMPANY DOES NOT ACCEPT LIABILITY FOR LOSS OR DAMAGE TO ANY ITEM OF PROPERTY OF CUSTOMERS HOWSOEVER SUCH LOSS OR DAMAGE MAY OCCUR.
13. 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.
14. NO ALCOHOL, BEVERAGES OR FOOD MAY BE BROUGHT ONTO THE COMPANY PREMISES FOR CONSUMPTION.
15. COLLISHEEN RESERVES THE RIGHT TO CHARGE A CORKAGE FEE, SHOULD IT BE AGREED THAT CLIENT WILL SUPPLY THEIR OWN WINE AND OR CHAMPAGNE.
16. THE COMPANY RESERVES THE RIGHT TO CHARGE A PER HEAD AMOUNT FOR A DRY WEDDING.
17. 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.
18. UNLESS BY PRIOR ARRANGEMENT, (AND AT AN ADDITIONAL COST) THE PREMISES MUST BE VACATED BY 1.00AM.
19. 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 POSSESSIONS LEFT ON THE PREMISES WILL NOT BE KEPT FOR LONGER THAT 30 DAYS.
20. 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.
21. 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.
22. AGREEMENT TO CHANGES OF THE ABOVE CONDITIONS WILL ONLY BE VALID IF IN WRITING BY BOTH PARTIES.

INITIAL

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