



COLLISHEEN
— ESTATE —



ORCHID HOUSE

WEDDING PACKAGE 2021

Over the last 20 years, Collisheen Estate has earned, through top class service and a high level of professionalism, an outstanding reputation as a wedding and functions venue. Please find attached our package together with pricing. Our venue facilities are very flexible so please feel free to ask us should you have any special requests. We look forward to assisting you in hosting the PERFECT FUNCTION.

COLLISHEEN ESTATE
MANAGEMENT TEAM

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E-Mail ORCHID HOUSE: admin@collisheen.co.za (Gizelle)
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VENUE HIRE (2021 – All prices include VAT at 15%)

DAY OF THE WEEK	ORCHID HOUSE
Saturdays, Sundays, Public Holidays & Long Weekends	23 000
Fridays	19 000
Monday to Thursday	16 000

MENUS (2021 – All prices include VAT at 15%)

MENU	PRICE PER PERSON
IRIS	390
AZALIA	490
MARIGOLD	370
GARDENIA	190

WHAT'S INCLUDED.....

A PRIVATE VENUE	We ensure that there will be no other function at your venue on the day of your wedding
CATERING	Our Executive head chef & team will prepare a delicious meal for you
FUNCTION MANAGER	On duty for the entire evening / duration of your function
CHAPEL	Includes a white alter cloth & a kneeling cushion
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 & SURROUNDING AREAS	These are exclusively for you & can be used for photographs
GENERATOR	For those times when Eskom are not on their game
SETTING UP, CLEARING & 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 napkins
CHAIRS	White Cross Back chairs
GLASSWARE, CUTLERY & CROCKERY	Crystal glassware comes standard with cutlery and white crockery
EASEL	An easel will be supplied for your seating plan
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 Function Manager.
BATHROOM ATTENDANTS	The bathroom attendants make sure the facilities are always clean and tidy for your guests
PARKING	There is ample free and secure parking
PARKING ATTENDANTS	Our staff will make sure that your guests know where to park





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

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

PLEASE NOTE

THE FOLLOWING 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
CHAMPAGNE BARS - CRAFT BEER BARS
GIN BARS – WHISKEY BARS

IMPORTANT POINTS.....

1. OUR PRICES INCLUDE VAT at 15%
2. VENUE HIRE IS 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 AND
4. THE BOMA ACCOMMODATES A MINIMUM OF 120 & MAXIMUM OF 400 PEOPLE
5. ORCHID HOUSE ACCOMMODATES A MINIMUM OF 40 & MAXIMUM OF 140 PEOPLE
6. WE DO OFFER HALAAL CATERING, HOWEVER IT DOES COME WITH A SURCHARGE
7. WE DO NOT ALLOW OUTSIDE CATERING
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. SERVICE PROVIDERS MUST BE INCLUDED IN YOUR GUEST NUMBERS
13. THE FULL DEPOSIT IS DEDUCTED FROM YOUR FINAL INVOICE
14. WE DO NOT CHARGE A FORCED GRATUITY





IRIS MENU (R390 per person)

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

MEDITERRANEAN CHICKEN SALAD	With lemon zest, thyme and croutons
THAI BEEF SALAD	With beetroot carrot, spring onion, cucumber & soy & ginger dressing
AUBERGINE & GOATS CHEESE 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)
ROQUEFORT, TOMATO & SWEET ONION	On a Vol-au-vent, with a rocket salad & balsamic reduction (v)
CRISP GOLDEN SPRING ROLLS	With Asian Greens and Soy Coriander infused Sweet Chilli Sauce (v)
MUSSELS	In a white wine cream
MEZZE PLATTER	With all the Greek classics

FOR MAIN COURSE..... Choose **ONE ROAST, ONE CASSEROLE** and **ONE PASTA** on the Buffet

AGED BEEF ROAST	With a thyme, garlic and mustard rub, garlic potato wedges and a red wine jus
CRISPY BELLY OF PORK	With honey glazed baby apples and lyonnaise potatoes
CRISPY WHOLE ROASTED CHICKEN	With lemon & thyme butter or chicken gravy & classic roast potatoes
ROAST GAMMON THINLY SLICED	With pineapples and cherries and oven roasted new potatoes
SPINACH AND FETA CHICKEN TEA-MARIE	Grilled until golden brown and served with a poultry infused cream sauce
BEEF AND VEGETABLE CASSEROLE	With baby onions, carrots, mushrooms & creamy herb mashed potatoes
TENDER BUTTER CHICKEN	With a secret spice blend, yoghurt, chillies, cumin, lemon & basmati rice
NATAL BEEF CURRY	With fresh tomatoes, spices, fresh coriander and classic rice pilaf
FRESH VEG & MUSHROOM PASTA	With white wine infused cream and tossed into fettuccini pasta
SMOKED CHICKEN ALFREDO	With creamy mushrooms and tagliatelle pasta
BASIL PESTO PASTA	With flame cherry tomatoes, and penne pasta
CLASSIC LASAGNE	Beef or Vegetable, delicious either way

And **TWO** hot vegetables and **ONE** Salad for the Table

BABY MEDITERRANEAN MIXED VEGETABLES	With fresh herbs and garlic
BROCCOLI & CAULIFLOWER AU GRATIN	With a creamy cheese sauce
CINNAMON SCENTED OVEN ROASTED BUTTERNUT	Drizzled with honey and rich melted butter
CREAMED SPINACH	With creamy white sauce
RICH AND CREAMY SAMP	Prepared traditionally
TRADITIONAL GREEK	With feta, olives, cherry tomatoes, cucumber, red onion & classic dressing
CLASSIC CAESAR SALAD	With cos lettuce, bacon bits, anchovies, crisp garlic croutons & parmesan shavings
BROCCOLI & CRISPY BACON SALAD	Topped with parmesan shavings, thinly sliced red onions & crisp herb croutons
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	With green apples, and sliced onions mixed with a traditional fruit chutney
TRADITIONAL COLESLAW	With cabbage, grated carrots, sliced onions with a creamy mayo dressing

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

CLASSIC CRÈME BRULE	With a crisp sugar crust and a vanilla tuile biscuit
CLASSIC TIRAMISU	Dusted with cocoa powder and chocolate shavings
STRAWBERRY FRIDGE CHEESECAKE	Drizzled with a sour berry coulis and topped with fresh berries
CHOCOLATE BROWNIE SWISS ROLL	With salted caramel sauce and fresh whipped Chantilly cream
MIXED BERRY PAVLOVA STACKS	With fresh cream, mixed berries and a mixed berry coulis
SEASONAL FRESH FRUIT SKEWERS	With whipped cream or ice cream, passion fruit & mint infused coulis
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	With white chocolate mousse, rich caramel, crushed peppermint and ginger biscuits





AZALIA MENU (R490 per person)

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

COURGETTE AND ARTICHOKE VOL-AU-VENT	With peppadews and feta (v)
ROLLED CHICKEN BREAST	With wild mushrooms, cream cheese & chives
SLOW ROASTED PORK BELLY	With fresh green poached asparagus & classic hollandaise sauce
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (v)
MUSSELS IN A WHITE WINE AND CHIVE CREAM	Served with toasted garlic bruschetta
AUBERGINE AND GOATS CHEESE VEGETABLE STACK	Drizzled with a sundried tomato and basil pesto
THAI SALMON FISH CAKES	With a lime, ginger, chilli and lemongrass dressing
CORIANDER AND CHILLI GRILLED TIGER PRAWNS	Served on a bed of rocket accompanied by a herbed cream cheese rosette and a sundried tomato dressing
BAKED BRIE	In phyllo pastry with honey, nuts and five spice (v)

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
CHICKEN BALLONTINE	With Spinach & Feta and a poultry infused cream, New baby potatoes, Mediterranean vegetables
AGED BEEF FILLET	Served with flash fried baby spinach, Pomme William, flamed cherry tomatoes and napped in a bordelaise sauce
HERB CRUSTED LAMB CUTLETS	With a roasted Garlic and Parsley Mashed Potato, accompanied by honey glazed baby carrots and garden fresh buttered Green Beans, napped with a Coffee scented Jus
SPICED CONFIT OF DUCK	On a crushed New Potato Rosti, accompanied by Garden Fresh Baby Vegetables and drizzled with an Orange & Thyme infused Duck Jus
HEARTY BRAISED OXTAIL	With baby onions, carrots and tomato accompanied by herbed mashed potato garnished with fresh herbs and brunoised grilled vegetables
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
TIGER PRAWN CURRY	Accompanied by a fragrant basmati rice, roti, poppadum, pickles and raitas garnished with garden fresh coriander

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

RASPBERRY & WHITE CHOCOLATE MOUSSE SLICE	Topped with a Berry Gel and Lemon scented Meringues
TRIO OF CHOCOLATE TOWER	Dark chocolate brownie topped with a rich mint swirled milk chocolate mousse & finished off with a White chocolate mirror glaze
DECONSTRUCTED BLACK FORREST	Black cherry cheesecake balls on a chocolate sponge, confit black cherries in kirsch, chocolate cookie crumbs & white chocolate quills
CINNAMON & VANILLA SCENTED RED WINE POACHED PEAR	Accompanied by your choice of a warm Crème Anglaise or Smooth & Silky Vanilla Ice Cream
SELECTION OF MINI CHEESECAKES	Lemon, Strawberry, Blueberry and Chocolate mini cheesecakes set on a variety of biscuit bases & glazed with fruity fun flavours
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
PUFF PASTRY APPLE ROSES	Set on a delicate Cinnamon Scented Crème Anglaise and dusted with Icing Sugar





MARIGOLD MENU (R370 per person)

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	With lightly dressed rocket and red onion salad with a basil infused olive oil
CRISPY HOMEMADE SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese
CRISP GOLDEN SPRING ROLLS	With Asian Greens, Soy, Coriander infused Sweet Chilli Sauce (v)

FOR MAIN COURSE..... Choose **TWO** of the following served on a buffet

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
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

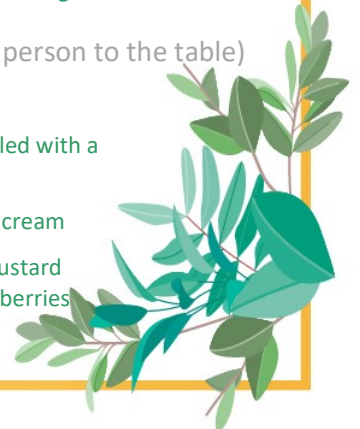
VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
ALOO GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
BUTTERNUT, FETA & SPINACH LASAGNE	With mozzarella and cheddar cheese and baked until 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
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
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 to 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
CHOCOLATE BROWNIE SWISS ROLL SLICES	With salted caramel sauce and fresh whipped Chantilly cream
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard
STRAWBERRY FRIDGE CHEESECAKE	Drizzled with a sour berry coulis and topped with fresh berries





GARDENIA MENU (R190 per person)

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
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

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
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
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 TIRAMISU	Dusted with cocoa powder and chocolate shavings
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) R70 per person

SPICY CHICKEN WRAPS	With avocado and rocket
SKEWERED MOZZARELLA BALLS	With sundried tomato & basil leaves (v)
CUCUMBER CANAPÉS	With whipped feta, sundried tomato and basil (V)
PRAWN & SHRIMP COCKTAIL	In a lettuce Chinese spoon
COURGETTE AND ARTICHOKE TART	With peppadews and feta (V)
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)
YELLOW POTATO CHILLI BITES	With a sweet chilli dip (v)
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella or grilled Mediterranean vegetables (v)
FRESH HOME-MADE COCKTAIL ROLLS	With various fillings
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander (v)
BEEF OR MUTTON 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
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
CHINESE STICKY RIBLETS	With spring onion
SPINACH & FETA SPANAKOPITA	With raita (V)
SOUTHERN FRIED CHICKEN PIECES	With a Smokey BBQ sauce

SOMETHING SWEET..... Choose **THREE** of the following (Served on Platters) R70 per person

PROFITEROLES	With fresh cream and chocolate sauce
LEMON MERINGUE TARTLETS	With lemon frosted lemon zest
DYLAN'S BROWNIE BITES	With fresh cream and chocolate ganache
NUTELLA PUFFS	With French pastry and icing sugar
ROCKY ROAD DONUTS	With mini marshmallows and walnuts
FRESH FRUIT SALAD KEBABS	With mint honey
COFFEE CAKE	With blueberries, walnuts and cinnamon
CLASSIC TIRAMISU CUPS	With chocolate shavings

CHEESE BOARD..... Served individually per person or "Harvest Table" style R65 per person

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





DÉCOR PRICES 2022 (ORCHID HOUSE)

DRAPING & LIGHTING.....

All prices quoted are for white draping

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
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

OTHER BITS & PIECES.....

Red Carpet (per 15 metre length)	R 265.00
Cream Carpet	R 820.00
Garden lanterns / Tikki torches (including fuel) each	R 50.00
Outdoor fireplaces / burners (Including wood & coal) each	R 200.00

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
- * Nothing is to be suspended from the poles or ceiling (no décor, ropes or structures)
If required items need to be on free standing poles / structures





"And so, the Adventure begins"



COLLISHEEN
— E S T A T E —

"We can't wait to be a part of it"

