



COLLISHEEN
— ESTATE —



COLLISHEEN ESTATE

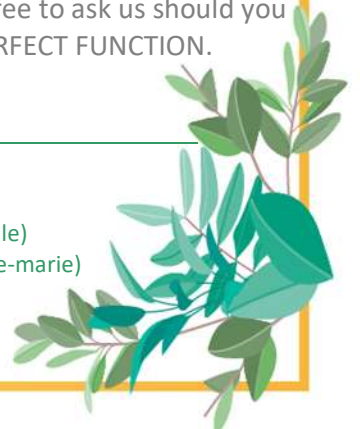
PACKAGE 2022

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

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

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





VENUE HIRE

(2022 – All prices include VAT at 15%)

NUMBER OF PEOPLE	UP TO 100	150	200 +
VENUE HIRE	R 25 000	R 33 000	R 38 000

ORCHID HOUSE: MAX 120 PAX
THE BOMA: MIN 100 PAX – MAX 400PAX

DISCOUNTS

(Discounts do NOT apply to Holidays and Long Weekends)

DAY OF THE WEEK	DISCOUNT OFFERED
Fridays	18 % (Venue Hire Only)
Monday to Thursday	35 % (Venue Hire Only)

MENUS

(2022 – All prices include VAT at 15%)

MENU	PRICE PER PERSON
IRIS	440
AZALIA	530
MARIGOLD	430
GARDENIA	230

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
REFRESHMENTS	Fresh juice after the ceremony & fruit juice & tea and coffee with your meal
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

DRAPING & LIGHTING	To be done by Collisheen but not included in the package price / price per head	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
4. THE BOMA ACCOMMODATES A MINIMUM OF 120 & MAXIMUM OF 400 PEOPLE
5. ORCHID HOUSE ACCOMMODATES A MAXIMUM OF 120 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 (R440 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

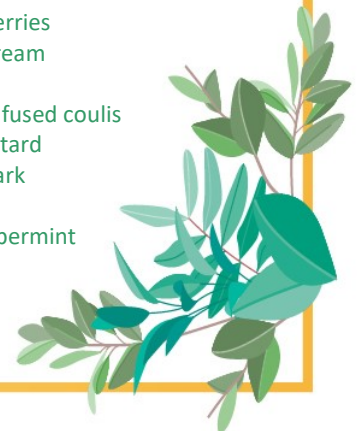
AGED BEEF ROAST	With a thyme, garlic and mustard rub, garlic potato wedges and a red wine jus
CRISPY BELLY OF PORK	With honey glazed baby apples and lyonnaise potatoes
CRISPY WHOLE ROASTED CHICKEN	With lemon & thyme butter or chicken gravy & classic roast potatoes
ROAST GAMMON THINLY SLICED	With pineapples and cherries and oven roasted new potatoes
SPINACH AND FETA CHICKEN TAE-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	With white chocolate mousse, rich caramel, crushed peppermint
GLASSES	and ginger biscuits





AZALIA MENU (R530 per person)

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

COURGETTE AND ARTICHOKE VOL-AU-VENT	With peppadews and feta (v)
CHICKEN BALLENTINE	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 (R430 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

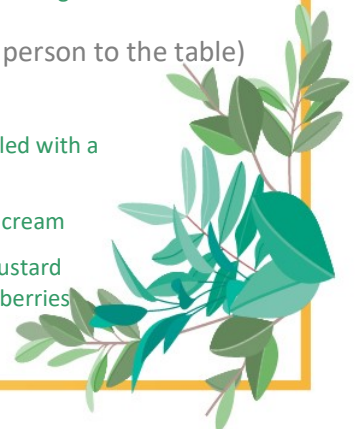
VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
ALOO GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
BUTTERNUT, FETA & SPINACH LASAGNE	With mozzarella and cheddar cheese and baked until 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 (R230 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

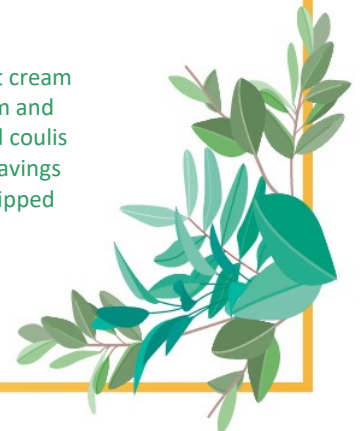
FRAGRANT VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
ALOO GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
BUTTERNUT, FETA & SPINACH LASAGNE TOPPED	With mozzarella cheese
MEDITERRANEAN 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) R95 per person

SPICY CHICKEN WRAPS	With avocado and rocket
CAPRESE SKEWERS	With mozzarella, 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	With a rocket salad & balsamic reduction (V)
TARTLET	And an aubergine and yoghurt dip (V)
MOROCCAN CHICKPEA CAKES	With a sweet chilli dip (v)
YELLOW POTATO CHILLI BITES	Coconut & pea or sev chutney & mozzarella or grilled Mediterranean vegetables (v)
CRISPY CROSTINI	With various fillings
FRESH HOME-MADE COCKTAIL ROLLS	With fresh chilli and coriander (v)
SWEETCORN AND CHEESE CHILLI BITES	With a tomato relish
BEEF OR MUTTON HAMBURGER SLIDERS	With home-made coleslaw
PULLED PORK SLIDERS	Spicy potato, mutton or chicken mince, sweetcorn & cheese, served with minted yoghurt
ASSORTED SAMOOSAS	With Rouille and lemon
HOME MADE FISH, CHICKEN OR VEGETABLE	With spring onion (v)
RISOLLES	With spring onion
GRAM DAHL IN PHYLLO PASTRY	With raita (V)
CHINESE STICKY RIBLETS	With a Smokey BBQ sauce
SPINACH & FETA SPANAKOPITA	
SOUTHERN FRIED CHICKEN PIECES	

SOMETHING SWEET..... Choose **THREE** of the following (Served on Platters) R95 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 R90 per person

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





DÉCOR PRICES (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
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





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
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 7 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

OTHER BITS & PIECES.....

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

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COLLISHEEN BAR LIST 2022

SPIRITS		
Bacardi White Rum	21	
Vodka / Gin / Cane	18	
Sky / Absolute Vodka	27	
Tanqueray Gin	35	
Captain Morgan / Spiced Gold Rum	20	
Klipdrift / Richelieu Brandy	18	
Klipdrift Premium Brandy	20	
Klipdrift Gold Brandy	35	
Bells / J&B / Famous Grouse / JW Red Whiskey	25	
Jameson Whiskey	38	
Johnny Walker Black Whiskey	45	
Jack Daniels	30	
Southern Comfort	22	
BEERS		
Castle / Lite / Black Label / Hansa	25	
Windhoek draught	35	
Windhoek lager / lite	28	
Corona / Heineken	31	
Amstel / Flying Fish	27	
CORDIALS		
Cordials / Grenadine	6	
MIXERS		
Mixers 200ml	18	
Mixers 300ml	21	
Tomato cocktail	25	
Tisers 300ml	26	
Water 500ml (still)	15	
Water 500ml (sparkling)	17	
Ice-Tea 300ml	21	
Fresh Juice (Glass 330ml)	18	
Red Bull	40	
Spring water 1.5 Lt	22	
2 Lt Cooldrinks	45	
Fresh Juice per Jug	58	
Liquifruit 300ml	25	
SHOOTERS		
Shooters	25	
Tequila / Jägermeister	30	
CIDERS & COOLERS		
Hunters Dry / Gold	30	
Brutal fruit	34	
Savannah / lite	32	
Smirnoff Spin	40	

GIN DISPENSERS

Freshly Mixed and served in 4 Litre 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

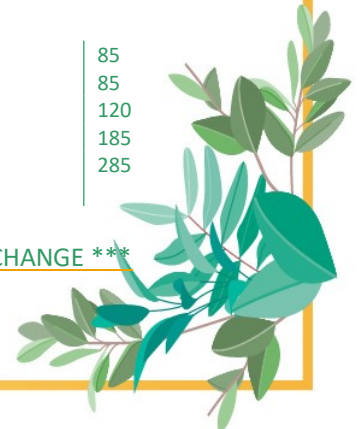
MOJITO	White Rum, Lime, Mint, Soda with a touch of sweet – 1.8 Lt Jug	185
PIMMS	Pimm's, Lemonade, Mint, Orange & Cucumber - 1.8 Lt Jug	170
COSMOPOLITAN	Vodka, Triple Sec, Cranberry Juice & Lime – 1.8 Lt Jug	205
BLUSHING BRIDE	Peach Schnapps, Grenadine & Champagne - 1.8 Lt Jug	195
STRAWBERRY DAIQUIRI	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
STRAWBERRY DAIQUIRI	Fresh Strawberries, Fresh Strawberry Juice & Lime – Frozen, In a Slushy Machine	285

*** PLEASE NOTE: THE BAR PRICES CHANGE WHEN THE SUPPLIER'S PRICES CHANGE ***





COLLISHEEN WINE LIST 2022

White Wines

Robertson Chapel – Chenin Colombard	80
Ken Forrester - Petit Chenin Blanc	100
Leopard's Leap - Sauvignon Blanc	100
Arabella - Chardonnay	110
Alvi's Drift - Viognier	120
Buitenverwagting - Buiten Blanc	120
Kleine Zalze – Cellar Sauvignon Blanc	130
La Motte - Chardonnay	180
Springfield - Life from Stone Sav Blanc	190
Robertson Chapel – Sweet White	80

Pink Wines

Robertson Chapel – Sweet Rose	80
Pandora's Box – Bella Vino Perky Pink	80
Leopard's Leap - Look Out Rose	100
Alvi's Drift - Pinotage Rose	110
Pierre Jordaan - Tranquille	110

Red Wines

Robertson Chapel – Cab Sav Merlot	80
Ken Forrester - Petit Cabernet	110
Arabella - Pinotage	110
Backsberg - Dry Red	110
Alvi's Drift - Merlot	120
Hartenberg - Cab Sav Shiraz	150
Alto – Rouge	160
Springfield - Whole Berry Cabernet	240

Sparkling Wines & Champagnes

Robertson – Non-Alcoholic	105
Robertson – Sweet White/Pink/Red	125
Robertson – Dry White / Pink	125
Pandora's Box – Biscuit Tin Sparkling	125
Muldersbosch - Sparkling Rose	150
Leopard's Leap - Chardonnay Pinot Noir	165
Alvi's Drift - Pinot Chardonnay Brut Rose	175
Krone - Night Nectar Demi-Sec	230
Graham Beck - Brut NV	250

Wine by the Glass

White, Red or Pink	35
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Corkage

Local Wines and Sparkling Wines	55
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"And so, the Adventure begins"



COLLISHEEN
— E S T A T E —

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

