



COLLISHEEN
— E S T A T E —



COLLISHEEN ESTATE

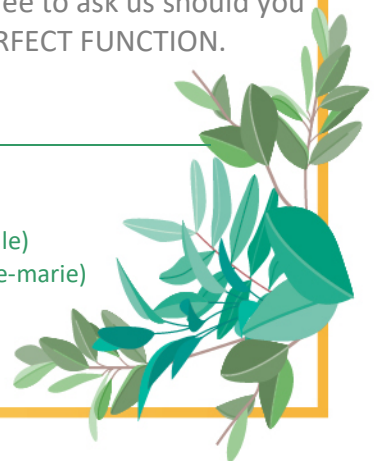
PACKAGE 2024

Over the last 22 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 (2024 – All prices include VAT at 15%)

| NUMBER OF PEOPLE | UP TO 100 | 150 | 200 + |
|------------------|-------------------|----------|----------|
| VENUE HIRE | R15 000 – R25 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)

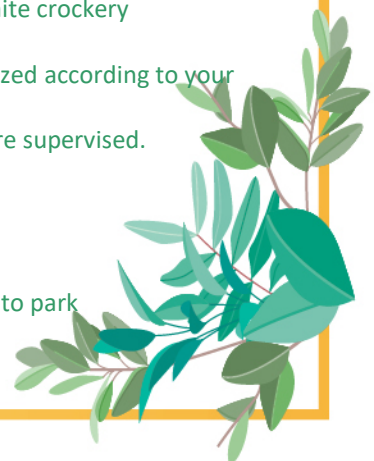
| DAY OF THE WEEK | DISCOUNT OFFERED | MINIMUM VENUE HIRE |
|--------------------|------------------|--------------------|
| Fridays | 18 % | R15 000 |
| Monday to Thursday | 35 % | R15 000 |

MENUS (2025 – All prices include VAT at 15%)

| MENU | PRICE PER PERSON |
|----------|------------------|
| IRIS | 480 |
| AZALIA | 550 |
| MARIGOLD | 480 |
| GARDENIA | 290 |

WHAT'S INCLUDED.....

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|--|--|
| 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 tablecloths 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 ***

WEDDING COORDINATOR
FLOWERS
VIDEO
DECOR
PRIEST OR MINISTER

PHOTOGRAPHER
MUSIC / DJ
WEDDING CAKE
ORGANIST / MUSICIAN IN THE CHAPEL
TABLE GIFTS

WEDDING ATIRE
AUDIO VISUAL EQUIPMENT
ACCOMMODATION
HONEYMOON SUITE
STATIONARY & PRINTING

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 - HARVEST TABLES
CHAMPAGNE BARS - SPIT BRAAIS
GIN BARS - CRAFT BEER 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 100 & 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 **2 WEEKS**
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 (R480 per person 2024)

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

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|--|--|
| MEDITERRANEAN CHICKEN SALAD | With lemon zest, thyme, and croutons |
| THAI BEEF SALAD | With beetroot carrot, spring onion, cucumber & soy & ginger dressing |
| AUBERGINE AND GOATS CHEESE VEGETABLE 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 & chive cream with toasted home-made bread |
| MEZZE PLATTER | With all the Greek classics, including meat balls |
| STICKY SOY HONEY CHICKEN KEBABS | With Vermicelli noodles, spring onion, ginger & garlic |

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 |
| CLASSIC ROAST LAMB | With garlic & rosemary and crispy salted potato wedges |
| 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 (V) |
| SMOKED CHICKEN ALFREDO | With creamy mushrooms and tagliatelle 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 |
| TRADITIONAL PAP | With home-made Chakalaka |
| 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, crisp garlic croutons & parmesan shavings |
| BROCCOLI & CRISPY BACON SALAD | Topped with parmesan shavings, thinly sliced red onions & crisp herb croutons |
| BABY POTATO SALAD | With bacon bits, pumpkin seeds & chives |
| ROAST BEETROOT AND BUTTERNUT SALAD | With Feta, Pumpkin seeds and a honey & balsamic dressing |
| 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 |
| CHOCOLATE BROWNIES | With a creamy chocolate ganache |
| 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 (R550 per person 2024)

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


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| MEDITERRANEAN CHICKEN SALAD | With lemon zest, thyme, and croutons |
| THAI BEEF SALAD | With beetroot carrot, spring onion, cucumber & soy & ginger dressing |
| AUBERGINE AND GOATS CHEESE VEGETABLE 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 & chive cream with toasted home-made bread |
| MEZZE PLATTER | With all the Greek classics |
| STICKY SOY HONEY CHICKEN KEBABS | With Vermicelli noodles, spring onion, ginger & garlic |

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

| | |
|-------------------------|---|
| BEEF FILLET | With a roasted Garlic and Parsley Mashed Potato, honey glazed baby carrots, garden fresh buttered Green Beans & a red wine jus. |
| CRISPY BELLY OF PORK | With apple & white wine sauce, crackling, Pomme William & Seasonal vegetables. |
| BUTTER CHICKEN BREAST | With Vegetable biryani rice timbale, roti & carrot salad |
| ROAST GAMMON | With a pineapple glaze, potato fondant & Seasonal vegetables |
| 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 |
| CHICKEN BALLONTINE | With Spinach & Feta and a poultry infused cream, new baby potatoes & seasonal vegetables. |
| FRESH GRILLED LINEFISH | Accompanied by a potato fondant and buttered baby vegetables napped in a caper lemon butter cream |
| SLOW BRAISED LAMB SHANK | In a red wine sauce served with grainy mustard mashed potato, julienne mixed peppers and vine tomatoes |
| PRAWN CURRY | Accompanied by a fragrant basmati rice, roti, poppadum, Indian pickle and raitas garnished with garden fresh coriander |

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

| | |
|--|--|
| CLASSIC CRÈME BRÛLE | With a crisp sugar crust and a vanilla tuile biscuit |
| CHOCOLATE BROWNIES | With a creamy chocolate ganache |
| 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 |
| PEPPERMINT CRISP MOUSSE GLASSES | With white chocolate mousse, rich caramel, crushed peppermint and ginger biscuits |
| 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 |





MARIGOLD MENU (R480 per person 2024)

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

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| TANDOORI LAMB SEEKH KEBAB | Served on a cucumber salad with a minted yoghurt dressing |
| CHICKEN PAKORAS | Served with homemade chili sauce |
| 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) |
| SPINACH & FETA SPANAKOPITA | Fried until golden brown with a minted raita |
| YELLOW POTATO CAKES | Coated in chilli bite mix and served with chilli sauce |
| SPICY CHICKEN DRUMSTICKS | Served with BBQ sauce |

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

| | |
|----------------------------------|--|
| MUTTON OR CHICKEN BREYANI | With saffron rice and fried onions |
| LINEFISH CURRY | Cooked with tomato & tamarind sauce |
| CHICKEN JALFREZI | Tender boneless chicken pieces cooked in fragrant spices with 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 |
| MUTTON PILAV | Cooked with carrots, jeera, chili & tomato |

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 |
| SOYA PRAWNS CHUTNEY | Cooked in chili & tomato chutney |

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 BROWNIES | With a creamy chocolate ganache |
| 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 |





GARDENIA MENU (R290 per person 2024)

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 |
| MUHSROOM & CREAM CHEESE CROSTINIS | Garnished with fresh parsley |
| 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 |
| ASSORTED VEGETABLE RISSOLES | With red pepper sauce |

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 |
| BROAD BEAN CURRY | With potato |
| BUTTERNUT AND MUSHROOM CURRY | With mustard seed |

All served with

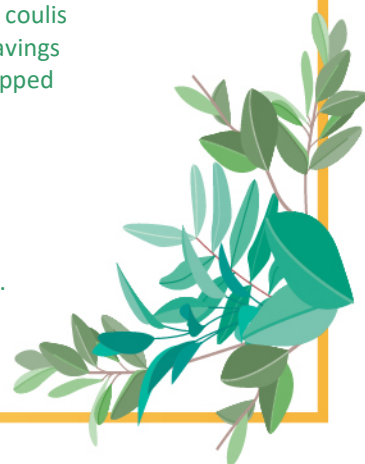
| | |
|------------------------------|---|
| STEAMED BASMATI RICE | With braised onions, jeera and mustard seeds |
| MASALLA BRAISED YELLOW DHALL | Mustard seeds |
| INDIAN SALAD | Traditionally prepared carrot and red onion salad with sliced radish and chiffonade lettuce |
| TRADITIONAL SAMBALS | Tomato, 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 |

ADDED EXTRAS..... (Please note the extra cost)

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| BUTTER PANEER OR PANEER CHUTNEY | Cooked in a lightly seasoned tomato chutney. (ADD R 35 per person) |
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CANAPÉS & SNACKS

SOMETHING SAVOURY.....

Choose **THREE** of the following (Served on Platters) R95 per person 2024

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|---|---|
| SPICY CHICKEN WRAPS TARTLETS | WITH AVOCADO AND ROCKET COURGETTE & ARTICHOKE (V) ROQUEFORT, TOMATO & SWEET ONION (V) ON LETTUCE IN A CHINESE SPOON |
| PRAWN & SHRIMP COCKTAIL PHYLO WONTONS | SPINACH, FETA & OLIVE MUSHROOM & SPRING ONION CHILLI, LIME & SHRIMP |
| SMOKED SALMON CRISPY CROSTINIS | CLASSIC, ON FRESH BROWN BREAD, WITH DILL & CRÈME FRAICHE BRIE, PROSCIUTTO & HONEY MUSHROOM & CREAM CHEESE ROASTED VEGETABLE & FETA |
| STICKY SOY HONEY CHICKEN KEBABS BRUSCHETTA | WITH SPRING ONION, GINGER & GARLIC SPICY CHORIZO & ROASTED PEPPER TOMATO, MOZZARELLA & BASIL ROAST BEEF, MUSTARD & PICKLE |
| CRISPY PRAWN GLASSES QUICHES | WITH LIME & SWEET CHILLI CLASSIC BACON HAM & ASPARAGUS CHEESE & ZUCCHINI |
| TERIYAKI MEATBALLS FRESH HOME-MADE SANDWICHES | WITH CHIVES & SESAME SEEDS ROAST CHICKEN & MAYO CUCUMBER & CREAM CHEESE CHEESE & TOMATO PASTRAMI & JALAPENO |
| PULLED PORK TACOS SOUP SHOTS | WITH GUACAMOLE & A TOMATO SALSA CHILLED GAZPACHO, BASIL & PANCETTA VICHYSOISE, CLASSIC LEEK & POTATO WITH CHIVES & FRESH CREAM CHICKEN OR VEG WITH ROUILLE AND LEMON |
| RISOLLES MINI BUNNY CHOWS | BONELESS MUTTON OR CHICKEN WITH RAITA (V) AND AN AUBERGINE AND YOGHURT DIP (V) |
| SPINACH & FETA SPANAKOPITA MOROCCAN CHICKPEA CAKES | WITH A SWEET CHILLI DIP (V) WITH FRESH CHILLI AND CORIANDER (V) WITH SPRING ONION (V) |
| YELLOW POTATO CHILLI BITES SWEETCORN AND CHEESE CHILLI BITES | SPICY POTATO, MUTTON OR CHICKEN MINCE, SWEETCORN & CHEESE, SERVED WITH MINTED YOGHURT WITH A SWEET CHILLI SAUCE |
| GRAM DAHL IN PHYLLO PASTRY ASSORTED SAMOOSAS | WITH DHANIA TRADITIONAL & JUICY HOME-MADE LIKE AUNTY |
| PURI PATHA VEDA | BEEF OR MUTTON, WITH A TOMATO RELISH WITH SPRING ONION (Pork or Lamb) WITH A SMOKEY BBQ SAUCE |
| PANI PURI MURKOO | |
| BEEF OR MUTTON HAMBURGER SLIDERS CHINESE STICKY RIBLETS | |
| 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 GLASSES | WITH CHOCOLATE SHAVINGS |

CHEESE BOARD..... Served individually per person or "Harvest Table" style R95 per person.

| | |
|--------------|-----------------|
| CHEDDAR | FIGS |
| CAMEMBERT | GRAPES |
| ROQUEFORT | STRAWBERRIES |
| BRIE | CELERY |
| BISCUITS | CHERRY TOMATOES |
| FIG PRESERVE | GINGER PRESERVE |





DRAPING & LIGHTING 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 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
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DRAPING & LIGHTING 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 |

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



COLLISHEEN BAR LIST 2024

| SPIRITS | | MIXERS | |
|--|----|--------------------------------|----|
| Bacardi White Rum | 21 | Mixers 200ml | 18 |
| Vodka / Gin / Cane | 18 | Mixers 300ml | 21 |
| Sky / Absolute Vodka | 27 | Tomato cocktail | 25 |
| Tanqueray Gin | 35 | Tisers 300ml | 26 |
| Captain Morgan / Spiced Gold Rum | 20 | Water 500ml (still) | 15 |
| Klipdrift / Richelieu Brandy | 18 | Water 500ml (sparkling) | 17 |
| Klipdrift Premium Brandy | 20 | Ice-Tea 300ml | 21 |
| Klipdrift Gold Brandy | 35 | Fresh Juice (Glass 330ml) | 18 |
| Bells / J&B / Famous Grouse / JW Red Whiskey | 25 | Red Bull | 40 |
| Jameson Whiskey | 38 | Spring water 1 Lt Glass Bottle | 38 |
| Johnny Walker Black Whiskey | 45 | 2 Lt Cooldrinks | 45 |
| Jack Daniels | 30 | Fresh Juice per Jug | 58 |
| Southern Comfort | 22 | Liquifruit 300ml | 25 |
| BEERS | | SHOOTERS | |
| Castle / Lite / Black Label / Hansa | 25 | Shooters | 25 |
| Windhoek draught | 35 | Tequila / Jägermeister | 30 |
| Windhoek lager / lite | 28 | CIDERS & COOLERS | |
| Corona / Heineken | 31 | Hunters Dry / Gold | 30 |
| Amstel / Flying Fish | 27 | Brutal fruit | 34 |
| CORDIALS | | Savannah / lite | 32 |
| Cordials / Grenadine | 6 | 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 |
| FRESH SAGE & PINK PEPPER | Local MISS PENNY Sage Infused Gin, Tonic, Fresh Sage & Crushed Pink Pepper | 670 |
| 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 1.3 Lt Jugs

| | | |
|----------------|---|-----|
| MOJITO | White Rum, Lime, Mint, Soda with a touch of sweet | 185 |
| PIMMS | Pimm's, Lemonade, Mint, Orange & Cucumber | 170 |
| COSMOPOLITAN | Vodka, Triple Sec, Cranberry Juice & Lime | 205 |
| BLUSHING BRIDE | Peach Schnapps, Grenadine & Champagne | 195 |

MOCKTAILS

Alcohol-Free, Freshly Mixed and served in 1.3 Lt Jugs

| | | |
|----------------|---|-----|
| MOJITO | Lime, Mint, Soda with a touch of sweet | 85 |
| PIMMS | Lemon Iced Tea, Lemonade, Mint, Orange & Cucumber | 85 |
| COSMOPOLITAN | Cranberry Juice & Lime | 120 |
| BLUSHING BRIDE | Grenadine & Alcohol-Free Champagne | 185 |

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





COLLISHEEN WINE LIST 2024

White Wines

| | |
|---|-------|
| Robertson Chapel – Chenin Colombard | R 95 |
| Robertson Light – Chenin Blanc | R 120 |
| Robertson Light – Sauvignon Blanc | R 120 |
| Ken Forrester – Petit Chenin Blanc | R 140 |
| Leopard's Leap - Sauvignon Blanc | R 140 |
| Arabella – Chardonnay | R 140 |
| Alvi's Drift – Viognier | R 150 |
| Buitenverwagting - Buiten Blanc | R 160 |
| Kleine Zalze – Cellar Sauvignon Blanc | R 155 |
| La Motte – Chardonnay | R 310 |
| Springfield - Life from Stone Sav Blanc | R 310 |
| Robertson Chapel – Sweet White | R 95 |

Pink Wines

| | |
|---------------------------------------|-------|
| Robertson Chapel – Sweet Rose | R 95 |
| Robertson Light – Pinotage Rose | R 120 |
| Pandora's Box – Bella Vino Perky Pink | R 95 |
| Leopard's Leap - Rose | R 135 |
| Pierre Jordaan - Tranquille | R 155 |
| Alvi's Drift – Pinotage Rose | R 150 |

Red Wines

| | |
|------------------------------------|-------|
| Robertson Chapel – Cab Sav Merlot | R 95 |
| Robertson Light – Merlot | R 130 |
| Ken Forrester - Petit Cabernet | R 140 |
| Arabella – Pinotage | R 140 |
| Backsberg – Dry Red | R 140 |
| Alvi's Drift – Merlot | R 165 |
| Hartenberg – Cab Sav Shiraz | R 225 |
| Alto – Rouge | R 215 |
| Springfield – Whole Berry Cabernet | R 380 |

Sparkling Wines & Champagnes

| | |
|---|-------|
| Robertson – Non-Alcoholic | R 130 |
| Robertson – Sweet White/Pink/Red | R 150 |
| Robertson – Dry White / Pink | R 150 |
| Pandora's Box – Biscuit Tin Sparkling | R 170 |
| Muldersbosch – Sparkling Rose | R 215 |
| Leopard's Leap - Chardonnay Pinot Noir | R 225 |
| Alvi's Drift - Pinot Chardonnay Brut Rose | R 235 |
| Krone - Night Nectar Demi-Sec | R 365 |
| Graham Beck - Brut NV | R 410 |

Wine by the Glass

| | |
|--------------------|------|
| White, Red or Pink | R 35 |
|--------------------|------|

Corkage

| | |
|---------------------------------|------|
| Local Wines and Sparkling Wines | R 55 |
|---------------------------------|------|



"And so, a beautiful Adventure begins,



COLLISHEEN
— E S T A T E —

We would be Honoured to be a part of it."

