



COLLISHEEN
— E S T A T E —



COLLISHEEN ESTATE

WEDDING PACKAGE 2025

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



PRICING..... (2025 – All prices include VAT at 15%)

<u>VENUE CAPACITY</u>	ORCHID HOUSE THE BOMA	MAX 120 PAX MIN 100 – MAX 400
<u>VENUE HIRE</u>	UP TO 60 PAX 60 PAX to 100 PAX 100 PAX to 150 PAX 150 PAX to 200 PAX 200 + PAX	R 15 000 R 15 000 to R 25 000 R 25 000 to R 33 000 R 33 000 to R 38 000 R 38 000
<u>MENUS</u>	LILY IRIS ALOE AZALIA SUNFLOWER MARIGOLD GARDENIA HARVEST TABLES CANAPES & SNACKS FOOD STATIONS	R 460 p/p R 510 p/p R 420 P/P R 580 p/p R 440 p/p R 510 p/p R 310 p/p Price on Request Price on Request Price on Request
<u>VENUE HIRE DISCOUNTS</u> (Do NOT apply to Holidays and Long Weekends)	FRIDAYS MONDAY to THURSDAY JANUARY & FEBRUARY 17 SEPTEMBER to 17 OCTOBER	18% 35% 25% 30%

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

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
VENUE COORDINATOR	On duty for the entire evening / duration of your function
CHAPEL	Includes a white altar 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 waiters 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 ***

WEDDING PLANNER
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

OUR PACKAGES AND MENUS ARE AN OUTLINE OF WHAT WE CAN DO,
WE ARE VERY HAPPY TO TAILOR-MAKE A MENU AND PACKAGE FOR YOU.



LILY MENU (R460 per person 2025)

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

MEDITERRANEAN CHICKEN SALAD	With lemon zest, thyme, and croutons
CLASSIC BUTTERNUT SOUP	With cinnamon and home-made bread (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)
TERIYAKI MEATBALLS	With chives & sesame seeds
MEZZE PLATTER	With all the Greek classics
STICKY SOY HONEY CHICKEN KEBABS	With noodles, spring onion, ginger & garlic

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

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 (V)
CHICKEN ALFREDO	With creamy mushrooms and tagliatelle pasta
CLASSIC LASAGNE	Classic Beef or Vegetable (Mediterranean Veg or Spinach, Butternut & Feta)

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
ROASTED ROOT VEGETABLES	Classic with olive oil, salt and fresh cracked pepper
CREAMED SPINACH	With creamy white sauce
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)

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





IRIS MENU (R510 per person 2025)

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

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
CRISPY FISH GOUJONS	With a lemon dipping sauce
CLASSIC POTATO AND LEEK SOUP	With sautéed leeks and topped with a blue cheese bruschetta (v)
PHYLO WONTONS	With prawns, shrimp, chilli & lime
CHARCUTERIE PLATTER	With cold meats, cheese & pickles
MUSSELS	In a white wine & chive cream with home-made focaccia

FOR MAIN COURSE..... Choose **TWO ROASTS, 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
CHICKEN BALLOTINE	With Spinach & Feta and a poultry infused cream and new baby potatoes
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
CLASSIC MUTTON 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)
GRILLED CHICKEN AND PESTO PASTA	With olive oil on tagliatelle pasta
CLASSIC LASAGNE	Classic Beef or Vegetable (Mediterranean Veg or Spinach, Butternut & Feta)

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
ROASTED ROOT VEGETABLES	Classic with olive oil, salt and fresh cracked pepper
CREAMED SPINACH	With creamy white sauce
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
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





ALOE MENU (R420 per person 2025)

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

MEDITERRANEAN CHICKEN SALAD	With lemon zest, thyme, and croutons
CLASSIC BUTTERNUT SOUP	With cinnamon and home-made bread (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)
TERIYAKI MEATBALLS	With chives & sesame seeds
MEZZE PLATTER	With all the Greek classics
STICKY SOY HONEY CHICKEN KEBABS	With noodles, spring onion, ginger & garlic

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

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
CHICKEN BALLOTINE	With Spinach & Feta and a poultry infused cream, new baby potatoes & seasonal vegetables.
GRILLED HAKE KEBAB	Accompanied by a potato fondant and buttered baby vegetables napped in a caper lemon butter cream

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

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
PEPPERMINT CRISP MOUSSE GLASSES	With white chocolate mousse, rich caramel, crushed peppermint, and ginger biscuits





AZALIA MENU (R580 per person 2025)

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

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
CRISPY FISH GOUJONS	With a lemon dipping sauce
CLASSIC POTATO AND LEEK SOUP	With sautéed leeks and topped with a blue cheese bruschetta (v)
PHYLLO WONTONS	With prawns, shrimp, chilli & lime
CHARCUTERIE PLATTER	With cold meats, cheese & pickles
MUSSELS	In a white wine & chive cream with home-made focaccia

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.
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
GRILLED SALMON TROUT	With Zucchini fritters, a sweet Asian slaw and dill crème fraiche
SLOW BRAISED LAMB SHANK	In a red wine sauce served with grainy mustard mashed potato, julienne mixed peppers, and vine tomatoes
CHICKEN & 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
CLASSIC TIRAMISU	Dusted with cocoa powder and chocolate shavings
BAKED VANILLA CHEESECAKE	With a chocolate brownie base and drizzled with a rich dark chocolate ganache
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





SUNFLOWER MENU (R440 per person 2025)

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

CHICKEN PAKORAS	Served with homemade chili sauce
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
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	Served with chili sauce

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

CHICKEN BREYANI	With saffron rice and fried onions
GRILLED HAKE CURRY	Tender boneless pieces of Hake cooked in fragrant spices with onions and mixed peppers with a thick tomato gravy topped with fresh coriander
TRADITIONAL DURBAN CHICKEN CURRY	With hints of cinnamon, cardamom, and fresh coriander
MUTTON or BEEF KEBAB	Cooked to perfection in a spicy tomato chutney with fresh coriander
TENDER BUTTER CHICKEN	Boneless chicken cubes cooked in a fragrant secret spice blend along with yoghurt, chillies, cumin, and lemon
TAND	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 GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
BROAD BEAN CURRY	Cooked to perfection with special blend of spices
MUSHROOM AND CHICKPEA CURRY	Seasoned with Jeera powder and coriander
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 & PAPADAM	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
VERMICELLI PUDDING	With Papad
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





MARIGOLD MENU (R510 per person 2025)

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
PURI PATHA	With a sweet chilli sauce
PANEER CHILLI CIGARS	With veg atchar and homemade chilli
CRISPY HOMEMADE SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese
NAAN BREAD	With roast brinjal & Feta
SPICY BUTTER CHICKEN	On a Vol-au-vent, with coriander & cucumber & mint raita

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

MUTTON BREYANI	With saffron rice and fried onions
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
TENDER BUTTER CHICKEN	Boneless chicken cubes cooked in a fragrant secret spice blend along with yoghurt, chillies, cumin, and lemon
LINE FISH CURRY	With tamarind sauce and Collisheen's specially ground fresh herbs & spices
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.


ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
BUTTERNUT, FETA & SPINACH LASAGNE	With mozzarella and cheddar cheese and baked until golden brown
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
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 & PAPADAM	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
VERMICELLI PUDDING	With Papad
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 (R310 per person 2025)

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
MUSHROOM & CREAM CHEESE CROSTINIS	Garnished with fresh parsley
PANEER 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 & PAPADAM	With homemade pickles & raita with yoghurt, cucumber, mint & garlic

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

SOJI	With almonds raisins & fresh / nestle dessert cream
VERMICELLI PUDDING	With Papad
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 CARMEL	Served with fresh berries

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

BUTTER PANEER OR PANEER CHUTNEY	ADD R 45 per person
NAAN BREAD	ADD R 12 per person





CANAPÉS & SNACKS

SOMETHING SAVOURY.....

Choose **THREE** of the following (Served on Platters) R100 per person 2025.

SPICY CHICKEN WRAPS	With avocado and rocket
TARTLETS	Courgette & artichoke (v)
PRAWN & SHRIMP COCKTAIL	Roquefort, tomato & sweet onion (v)
PHYLO WONTONS	On lettuce in a Chinese spoon
	Spinach, feta & olive
	Mushroom & spring onion.
	Chilli, lime & shrimp
SMOKED SALMON	Classic, on fresh brown bread, with dill & crème fraiche
CRISPY CROSTINIS	Brie, prosciutto & honey
	Mushroom & cream cheese.
	Roasted vegetable & feta
STICKY SOY HONEY CHICKEN KEBABS	With spring onion, ginger & garlic
CRUDITE CUPS	With a cream cheese dip & fresh veg sticks
CHARCUTERIE CUPS	With cold meats, cheese & pickles
BRUSCHETTA	Spicy chorizo & roasted pepper
	Tomato, mozzarella & basil.
	Roast beef, mustard & pickle
CRISPY PRAWN GLASSES	With lime & sweet chilli
QUICHES	Classic bacon
	Ham & asparagus
	Cheese & zucchini
CRUMBED MUSHROOMS	With a tartar sauce
TERIYAKI MEATBALLS	With chives & sesame seeds
FRESH HOME-MADE SANDWICHES	Roast chicken & mayo
	Cucumber & cream cheese
	Cheese & tomato
	Pastrami & jalapeno
PULLED PORK TACOS	With sweet soy glaze & pickled apple & carrot
FISH GOUJONS	With a lemon dipping sauce
SOUP SHOTS	Chilled gazpacho, basil & pancetta
	Vichyssoise, classic leek & potato with chives & fresh cream
RISOLLES	Chicken or veg with rouille and lemon.
	Prawn or hake
MINI BUNNY CHOWS	Boneless mutton or chicken
SPINACH & FETA SPANAKOPITA	With raita (v)
MOROCCAN CHICKPEA CAKES	And an aubergine and yoghurt dip (v)
YELLOW POTATO CHILLI BITES	With a sweet chilli dip (v)
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander (v)
NAAN BREAD	Butter chicken bites
	Roast brinjal & feta
	Chicken liver
	Tandoori chicken
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
ASSORTED SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese, served with minted yoghurt
	With a sweet chilli sauce
PURI PATHA	With dhania
VEDA	Traditional & juicy
PANI PURI	Home-made like auntie's
MURKOO	Beef or mutton, with a tomato relish
BEEF OR MUTTON HAMBURGER SLIDERS	With spring onion
CHINESE STICKY RIBLETS	With a Smokey BBQ sauce
SOUTHERN FRIED CHICKEN PIECES	





CANAPÉS & SNACKS

SOMETHING VEGAN.....

Choose **THREE** of the following (Served on Platters) R100 per person 2025.

COURGETTE PIZZA BITE	baked courgette slices served with tomato sauce and vegan cheese
GRILLED RATATOUILLE KEBAB	Served with a Napoletana sauce
SPICY AND SWEET VEGAN BEAN & CRANBERRY BALLS	served with a spicy tomato sauce
SMASHED CANNELLINI CROSTINI	Cannellini bean, lemon & herb pate served on crisp crostini

SOMETHING SWEET.....

Choose **THREE** of the following (Served on Platters) R100 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
CHURROS	With cinnamon & sugar





HARVEST TABLE (R165 per person 2025)

<p>BREADS (Choose THREE)</p>	<p>BAGUETTE HOME-MADE FOCACCIA SOURDOUGH CIABATTA HOME-MADE NAAN BREAD</p>
<p>PICKLES, DIPS & SAUCES (Choose SIX)</p>	<p>PICKLED ONIONS GHERKINS BASIL PESTO SUNDRIED TOMATO PESTO BACON JAM FLAVOURED BUTTERS MAYONNAISE VEG PICKLE</p>
<p>CHEESES (Choose THREE)</p>	<p>CHEDDAR GOUDA CAMEMBERT BLUE CHEESE BRIE</p>
<p>BISCUITS & PRESERVES (All Included)</p>	<p>ASSORTED BISCUITS FIG PRESERVE & GINGER PRESERVE STRAWBERRIES, GRAPES & CELERY FIGS AND OLIVES</p>

HARVEST TABLE EXTRAS.....

<p>DIPS & PATES (Choose THREE) R 48 per person</p>	<p>HUMMUS TZATZIKI BABA GANOUSH SMOKED SALMON & DILL PATE TARAMASALATA</p>	<p>CHICKEN LIVER PATE AVOCADO DIP WALNUT & MUSHROOM PATE TUNA & CUCUMBER MOUSSE BILTONG PATE</p>
<p>MEATS (Choose THREE) R 80 per person</p>	<p>COUNTRY HAM CHICKEN BREAST ROAST GAMMON HUNGARIAN SALAMI SLICED CHORIZO</p>	<p>RARE ROAST BEEF PROSCIUTTO PASTRAMI PEPPERED MACKEREL SMOKED BRISKET</p>
<p>CANAPE'S & SNACKS</p>	<p>CHOOSE FROM OUR LIST OF CANAPES AND SNACKS TO ADD TO YOUR HARVEST TABLE</p>	





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
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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 wrap 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
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STANDARD DRAPING & LIGHTING PACKAGE (All the above marked with an * are discounted)	R 5 135.00

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 wrap 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 marked with an * are discounted)	 R 6 670.00

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 2025

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 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

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

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



COLLISHEEN WINE LIST 2025

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 - Chardonnay Pinot Noir	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
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Corkage

Local Wines and Sparkling Wines	R 55
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"And so, a beautiful Adventure begins"



COLLISHEEN
— E S T A T E —

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

