



COLLISHEEN
— E S T A T E —



COLLISHEEN ESTATE

WEDDING PACKAGE 2026

Over the last 24 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 (Melissa)
Website: www.collisheen.co.za



PRICING.... (2026 – All prices include VAT at 15%)

VENUE CAPACITY

ORCHID HOUSE
THE BOMA

MAX 120 PAX
MIN 100 – MAX 400

VENUE HIRE

UP TO 60 PAX
60 PAX to 100 PAX
100 PAX to 150 PAX
150 PAX to 200 PAX
200 + PAX

R 16 800
R 16 800 to R 27 300
R 27 300 to R 36 300
R 36 300 to R 42 000
R 42 000

MENUS

LILY
IRIS
ALOE
AZALIA
SUNFLOWER
MARIGOLD

R 520 p/p
R 580 p/p
R 475 P/P
R 660 p/p
R 500 p/p
R 580 p/p

GARDENIA

R 355 p/p

(10% Discount on Sunday Special)

HARVEST TABLES
CANAPES & SNACKS
FOOD STATIONS

From R 190 p/p
From R 110 p/p
From R 110 p/p

VENUE HIRE DISCOUNTS

(Do NOT apply to Holidays and Long Weekends)

FRIDAYS
MONDAY to THURSDAY
JANUARY & FEBRUARY
17 SEPTEMBER to 17 OCTOBER

18%
35%
25%
25%

SUNDAY SPECIAL

15%

(Ceremony to start by 11am No Overtime allowed)

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 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



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 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 (R520 per person 2026)

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

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 (R580 per person 2026)

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

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 BRULÉ	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 (R475 per person 2026)

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** of the following (Plated per person to the table)

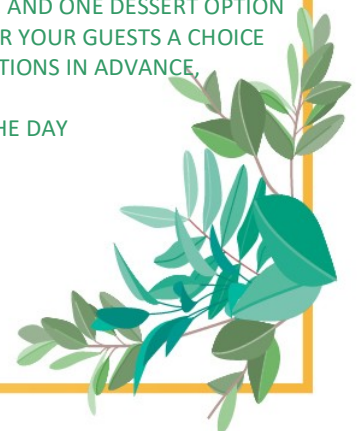
CRISPY BELLY OF PORK	With apple & white wine sauce, crackling, Pomme William & Seasonal vegetables.
BUTTER CHICKEN BREAST	With Vegetable biryani rice timbale, roti & carrot salad
ROAST GAMMON	With a pineapple glaze, potato fondant & Seasonal vegetables
CHICKEN BALLOTINE	With Spinach & Feta and a poultry 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 (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
PEPPERMINT CRISP MOUSSE GLASSES	With white chocolate mousse, rich caramel, crushed peppermint, and ginger biscuits

PLEASE NOTE

OUR THREE-COURSE PLATED MENUS, **ALOE & AZALIA**, INCLUDE ONE STARTER, ONE MAIN COURSE, AND ONE DESSERT OPTION SELECTED BY THE COUPLE, WHICH WILL BE SERVED TO ALL GUESTS. SHOULD YOU WISH TO OFFER YOUR GUESTS A CHOICE OF TWO OPTIONS PER COURSE, WE REQUIRE THAT YOU COLLECT THEIR INDIVIDUAL SELECTIONS IN ADVANCE, ALONG WITH THEIR NAMES AND TABLE NUMBERS.
THIS ENSURES SMOOTH SERVICE AND A SEAMLESS DINING EXPERIENCE ON THE DAY





AZALIA MENU (R660 per person 2026)

TO START..... Choose **TWO** 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)
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 (Plated per person to the table)

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 (Plated per person to the table)

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 & a White chocolate mousse.
DECONSTRUCTED BLACK FORREST	Black cherry cheesecake balls on a chocolate sponge, confit black cherries in kirsch, chocolate cookie crumbs & white chocolate quills

PLEASE NOTE

OUR THREE-COURSE PLATED MENUS, **ALOE & AZALIA**, INCLUDE ONE STARTER, ONE MAIN COURSE, AND ONE DESSERT OPTION SELECTED BY THE COUPLE, WHICH WILL BE SERVED TO ALL GUESTS. SHOULD YOU WISH TO OFFER YOUR GUESTS A CHOICE OF TWO OPTIONS PER COURSE, WE REQUIRE THAT YOU COLLECT THEIR INDIVIDUAL SELECTIONS IN ADVANCE, ALONG WITH THEIR NAMES AND TABLE NUMBERS.

THIS ENSURES SMOOTH SERVICE AND A SEAMLESS DINING EXPERIENCE ON THE DAY





SUNFLOWER MENU (R500 per person 2026)

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
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 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	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 (R580 per person 2026)

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
GRILLED CHICKEN TIKKA	Cooked to perfection napped in a saffron scented 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	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 (R355 per person 2026)

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 on the buffet

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	With mozzarella cheese
TOPPED	
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
POTATO & MUSHROOM CURRY	With 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 (Plated per person to the table)

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 CARAMEL	Served with fresh berries

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

BUTTER PANEER OR PANEER CHUTNEY	ADD R 49 per person
NAAN BREAD	ADD R 15 per person
PAPADUM	ADD R 5 per person





CANAPÉS & SNACKS

SOMETHING SAVOURY.....

Choose **THREE** of the following (Served on Platters) R110 per person 2026.

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





CANAPÉS & SNACKS

SOMETHING VEGAN.....

Choose **THREE** of the following (Served on Platters) R110 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) R110 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 (R190 per person 2026)

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

HARVEST TABLE EXTRAS.....

DIPS & PATES (Choose THREE) R 60 per person	HUMMUS TZATZIKI BABA GANOUSH SMOKED SALMON & DILL PATE TARAMASALATA	CHICKEN LIVER PATE AVOCADO DIP WALNUT & MUSHROOM PATE TUNA & CUCUMBER MOUSSE BILTONG PATE
MEATS (Choose THREE) R 95 per person	COUNTRY HAM CHICKEN BREAST ROAST GAMMON HUNGARIAN SALAMI SLICED CHORIZO	RARE ROAST BEEF PROSCIUTTO PASTRAMI PEPPERED MACKEREL SMOKED BRISKET
CANAPÉ'S & SNACKS	CHOOSE FROM OUR LIST OF CANAPES AND SNACKS TO ADD TO YOUR HARVEST TABLE	





DÉCOR PRICES (ORCHID HOUSE)

DRAPING & LIGHTING.....

All prices quoted are for white draping

To drape the two dance floor pillars *	R 300.00
To drape the poles in the Gazebo (Each)	R 150.00
To "Café Curtain" any pole structure	R 350.00
Skirting of main table *	R 300.00
Skirting of cake table	R 250.00
Swagging of the perimeter*	R 2 200.00
Swagging the Gazebo	R 550.00
Swagging of main table	R 180.00
Swagging of cake table	R 150.00
Skirting of gift table (per trestle table)	R 420.00
To drape the Easel	R 150.00
To drape the podium	R 150.00
To edge swags with string lights around the main hall *	R 850.00
To skirt the main table with string lights	R 250.00
To skirt the cake table with string lights	R 150.00
To edge swags with string lights on cake table	R 150.00
To edge swags with string lights on main table	R 200.00
To wrap fairy lights on the two dance floor pillars *	R 250.00
To String the roof with lights *	R 2 000.00
To hang string lights on 9 trees around the venues *	R 2 500.00
To hang curtain lights behind the main table *	R 600.00
STANDARD DRAPING & LIGHTING PACKAGE (All the above marked with an * are discounted)	R 6 500.00

OTHER BITS & PIECES.....

Red Carpet (per 15 metre length)	R 280.00
Garden lanterns / Tikki torches (including fuel) each	R 60.00
Outdoor fireplaces / burners (Including wood & coal) each	R 250.00
Gas Heaters	R 350.00

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 2 800.00
To drape behind the main table with swags *	R 714.00
Skirting of main table	R 609.00
Skirting of cake table	R 242.00
To drape the 4 corner structures *	R 1 470.00
To drape the entrance to the hall	R 368.00
To drape the four centre poles (hung or wrapped)	R 683.00
To drape outer or walkway poles (hung or wrapped) per pole	R 84.00
Swagging of main table *	R 184.00
Swagging of cake table	R 158.00
Drape the bridge (Swagged or wrapped)	R 362.00
To swag the walkway	R 667.00
Skirting of gift table (per trestle table)	R 425.00
To drape the Easel	R 152.00
To drape the podium	R 152.00
Centre poles to corner Strip Draping	R 3 024.00
To drape the back-wall extensions (2 on either side)	R 2 147.00
To String the roof with lights in the main hall and walkway *	R 2 400.00
To light 7 trees with string lights around the venue *	R 1 500.00
To wrap string lights (2 per pole) on the four centre poles *	R 672.00
To edge swags with string lights on the back wall	R 273.00
To edge swags with string lights around the main hall	R 1 034.00
To skirt the main table with string lights	R 273.00
To skirt the cake table with string lights	R 163.00
To edge swags with string lights on cake table	R 163.00
To edge swags with string lights on main table	R 226.00
To hang string lights on the bridge *	R 550.00
To edge the swags with string lights on the walkway	R 535.00
To hang curtain lights behind the main table	R 578.00
To hang fairy lights under the strip draping to the corners	R 2 426.00
A Starlight Canopy (Fairy lights over the dance floor)	R 4 500.00
Stage Lighting (Main Table area only – Warm White)	R 2 500.00
Hall Ambient Lighting (Warm White or Colour Wash)	R 3 000.00
 STANDARD DRAPING & LIGHTING PACKAGE (All the above marked with an * are discounted)	 R 8 500.00

OTHER BITS & PIECES.....

Red Carpet (per 15 metre length)	R 280.00
Garden lanterns / Tikki torches (including fuel) each	R 55.00
Outdoor fireplaces / burners (Including wood & coal) each	R 210.00
Gas Heaters	R 350.00

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

SPIRITS		MIXERS	
Bacardi White Rum	26	Mixers 200ml	18
Vodka / Gin / Cane	20	Mixers 300ml	21
Sky / Absolute Vodka	29	Tomato cocktail	25
Tanqueray Gin	30	Tisers 300ml	26
Captain Morgan / Spiced Gold Rum	22	Water 500ml (still)	15
Klipdrift / Richelieu Brandy	20	Water 500ml (sparkling)	17
Klipdrift Premium Brandy	22	Ice-Tea 300ml	21
Klipdrift Gold Brandy	35	Fresh Juice (Glass 330ml)	18
Bells / J&B / Famous Grouse / JW Red Whiskey	28	Red Bull	40
Jameson Whiskey	41	Spring water 1 Lt Glass Bottle	38
Johnny Walker Black Whiskey	49	2 Lt Cooldrinks	45
Jack Daniels	33	Fresh Juice per Jug	58
Southern Comfort	25	Liquifruit 300ml	25
BEERS		SHOOTERS	
Castle / Lite / Black Label / Hansa	25	Shooters	28
Windhoek draught	35	Tequila / Jägermeister	35
Windhoek lager / lite	28	CIDERS & COOLERS	
Corona / Heineken	31	Hunters Dry / Gold	33
Amstel / Flying Fish	27	Brutal fruit	37
CORDIALS		Savannah / lite	35
Cordials / Grenadine	6	Smirnoff Spin	44

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

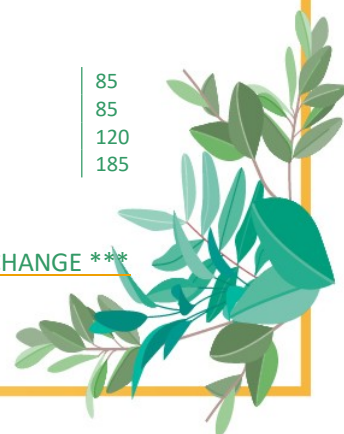
MOJITO	White Rum, Lime, Mint, Soda with a touch of sweet – 1.8 Lt Jug	185
PIMMS	Pimm's, Lemonade, Mint, Orange & Cucumber - 1.8 Lt Jug	170
COSMOPOLITAN	Vodka, Triple Sec, Cranberry Juice & Lime – 1.8 Lt Jug	205
BLUSHING BRIDE	Peach Schnapps, Grenadine & Champagne - 1.8 Lt Jug	195

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

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
---------------------	------

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. "

