## WEDDING QUOTE

Client name: $\qquad$
Function Date: $\qquad$
Email: $\qquad$
Cell: $\qquad$
Number of guests:

| CHURCH | Yes- Number <br> required | Amount | Total |
| :--- | :---: | :---: | :---: |
| Church at <br> Farmhouse |  |  |  |
| Chairs for <br> ceremony |  | $N \$ 35$ |  |
|  |  |  |  |

Ceremony time: $\qquad$

| RECEPTION | Yes -Number <br> of guests | Amount | Total |
| :--- | :---: | :---: | :---: |
| Cocktail area |  |  |  |
| Welcome drink |  | N\$ |  |
| Canapés <br> option $1 / 2 / 3$ | N\$ |  |  |
| Reception hall |  | N\$60 |  |
| Sparkling wine <br> per table |  | N\$ |  |
| Wine per table | N\$ |  |  |
| Menu <br> Selection: <br> Option <br> $1 / 2 / 3 / 4 / 5$ |  |  |  |
|  |  |  |  |

Welcome drinks time: $\qquad$
Welcome Drinks and food serving time: $\qquad$
Bar details: cash or open
Dinner serving style:

| ADDITIONAL | Yes | Total |
| :--- | :--- | :--- |
| Wedding cake |  | N\$ |
| Jumping castle |  | $\mathrm{N} \$ 800$ |
| Silver chandeliers <br> per table (N\$35) |  | $\mathrm{N} \$$ |
| Table Cloth (N\$35) |  | $\mathrm{N} \$$ |
| White Napkins <br> (N\$10) |  | $\mathrm{N} \$$ |
|  |  |  |
|  |  |  |

## MENU SELECTION

## Starters

Selection of Namibian smoked, cured meats

Lime chicken
Shrimp cocktail
Parmesan and black forest ham

Soup of the day
Melon wrapped with ham (seasonal)
Chicken Caesar Salad
Cold Buffet
Roasted Pumpkin Salad
Potato salad
Mixed bean salad
Broccoli Salad
Greek Salad
Plated salad
Cabbage salad with soya sauce dressing
Tomato pasta salad
Curry pasta with peaches
Cabbage and carrot salad
Bread Buffet
Selection of dinner rolls (party bread)
Cornbread
Focaccia with olives and rosemary

Spring onion and cheese pot bread

Rooster bread
Garlic bread
Sweet caramel bread

## Vegetable Dishes

Orange and butter glazed carrots
Green beans with onions and bacon

Baked butternut with honey mustard

Fried cabbage with onions
Sweet corn
Pumpkin fritters

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## Hot buffet

Beef Rouladen
Beef Lasagna
Beef stroganoff
Slow cooked beef brisket with $B B Q$ sauce

Braised oxtail
Lamb tagine
Pork schnitzel with mushroom sauce

Spare ribs
Game pie
Roasted pulled pork
Fried chicken
Baked chicken mayo
Chicken a la king
Chicken tikka Masala

## Braai

Lamb leg steak with mint marinade

Lamb skewer with apricots
Beef skewer
Chicken skewer with periperi marinade
Lemon Honey chicken
Pork belly
Pork chop
Kessler chops
Rosemary and Balsamic marinated beef steaks

Game T-bone with garlic butter

Boerewors
Bratwurst

## Potjie

Oxtail with root vegetable
Kudu and bacon cooked in red wine

Beef shin
Curry with coconut and lemongrass

## Side Dishes

Basmati rice with peas and carrots

Mediterranean vegetable couscous

Tomato macaroni cheese
Maize pap with sauce
Herb roasted potatoes
Potato bake
Mashed potato with cream and cheese

## Desserts

Panna Cotta
Pavlova with seasonal fruits
Chocolate brownie
Fruit salad
Malva Pudding with custard
Apple crumble with custard
Sticky toffee pudding with custard

Ice cream with condiments


Option 1: 1 Starter 2 Bread, Cold 2 Meat 1 Vegetables 1 Side dish 1 Desert
Option 2: 1 Starter 3 Bread, Cold 2 Meat 2 Vegetables 2 Side dish 2 Desert
Option 3: 2 Starter 4 Bread, Cold 3 Meat 3 Vegetables 1 Side dish 3 Desert
Option 4: 1 Starter 3 Bread, Cold 1 Meat + 2 Meat cuts 2 Vegetables 2 Side dish 2 Desert
Option 5: 1 Starter 4 Bread, Cold 2 Meat plus Spit 3 Vegetables 2 Side dish 2 Desert

## CANAPÈS MENU

## VEGETARIAN

Brie Cheese Tart
Mozzarella Roma Tomato Crostini
Brie Cheese Mushroom Tapenade Crostini Stuffed Cherry Tomatoes with cream cheese
Cherry Tomatoes with caramelized onions and balsamic reduction tart
Spinach and Feta Quiche
Vegetable Spring roll
Vegetable Samosas
Roasted Vegetable Quiche
Veggie Wraps
Filled Eggs

FISH AND SEAFOOD

Grilled Tiger prawn
Grilled calamari rings
Shrimp cocktail

## MEAT

Roasted Beef Fillet with caramelized Onions Beef Samosas served with tomato Relish Spicy beef fillet Kebabs
Biltong, blue cheese + Rosemary cocktail muffins

Meatballs
Fried Chicken Drumsticks
Meat wraps

## SWEETS

Fresh Seasonal fruit salad served in individual glasses
Croissants with Chocolate
Chelsea Buns
Scones with cream and strawberry Jam Apple pie



## Accommodation

8 double rooms in train Cabs $N \$ 563$ single $N \$ 750$ Double room per night Camping site $\mathrm{N} \$ 150$ per night pp.

Honeymoon suite N\$1875
All above room rate only: Breakfast $\mathrm{N} \$ 90$ pp plus minus extra if needed

## Terms and conditions

This is our standard options, but we are happy to provide you with various event menu options as per your personal requirements.
Children meal and menu options are available as per your request.
FUNCTION VENUE
Children 0-5 yrs. eat for free
Children $6-12$ yrs. pay $50 \%$ of the dinner charge
One Waiter per every 15 guest for a plated menu and one server for every 20 guest for a buffet menu.
One Bar tender per 50 guest.
Additional staff can be provided upon request and at additional charges.
Kindly note: No outside food is permitted to be brought onto the property except where permission has been requested for example the wedding cake.
Also, any unconsumed items may not be removed from the property
NOT INCLUDED
All decorations to be supplied by yourself.
Including table cloths, serviettes etc.
No food will be given as take away
No own beverages will be allowed
All food will be refilled until 21 h 00
All will be removed at 22 h 00
N $\$ 2000$ per hour will be levied after 24h00

The venue needs to be confirmed and paid 14 days before Wedding date

Additional comments:
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$\qquad$
$\qquad$

## Acceptance

Signed and accepted this $\qquad$ day of $\qquad$

Name Groom $\qquad$
$\qquad$

Name Bide $\qquad$ Signature Bride $\qquad$
$\qquad$

