WEDDING QUOTE

Client name:					
Function Date: _					
Email:					
Cell:					
Number of gues					
CHURCH	Yes- Number required	Amou	nt 	Total	
Church at Farmhouse					
Chairs for ceremony		N	1\$35		
	l	1		N\$	
Ceremony time:					
RECEPTION	Yes -Number of guests	Amou	nt	Total	
Cocktail area					
Welcome drink		N\$			
Canapés option 1/2/3			N\$		
Reception hall		N	1\$60		
Sparkling wine per table			N\$		
Wine per table	N\$		N\$		
Menu Selection: Option 1/2/3/4/5			N\$		
., _, ,, ,	l			N\$	
Welcome drinks Welcome Drinks Bar details: cash	and food servin	 g time: _			
Dinner serving st	yle:	_			
ADDITIONAL Yes			Total		
Wedding cake			N\$		
Jumping castle			N\$800		
Silver chandelie			N\$		
per table (N\$35) Table Cloth (N\$35)			N\$		
White Napkins			N\$		
(N\$10)					

GRAND TOTAL: N\$

N\$



MENU SELECTION

Starters		Hot buffet		Potjie		
Selection of Namibian smoked,		Beef Rouladen		Oxtail with root vegetable		
cured meats		Beef Lasagna		Kudu and bacon cooked in		
Lime chicken		Beef stroganoff		red wine		
Shrimp cocktail		Slow cooked beef brisket		Beef shin		
Parmesan and black forest		with BBQ sauce Braised oxtail		Curry with coconut and lemongrass		
Soup of the day				Side Dishes		
Melon wrapped with ham (seasonal)		Lamb tagine Pork schnitzel with mushroom sauce		Basmati rice with peas and carrots		
Chicken Caesar Salad				Mediterranean vegetable		
Cold Buffet		Spare ribs		COUSCOUS		
Roasted Pumpkin Salad	_,	Game pie		Tomato macaroni cheese		
Potato salad		Roasted pulled pork		Maize pap with sauce		
Mixed bean salad		Fried chicken		Herb roasted potatoes		
Broccoli Salad		Baked chicken mayo	$\parallel \rightarrow \parallel$	Potato bake		
Greek Salad	$\exists 1$	Chicken a la king		Mashed potato with cream		
Plated salad		Chicken tikka Masala		and cheese		
	41	Braai		Desserts		
Cabbage salad with soya sauce dressing	_	Lamb leg steak with mint		Panna Cotta		
Tomato pasta salad		marinade		Pavlova with seasonal fruits		
Curry pasta with peaches		Lamb skewer with apricots		Chocolate brownie		
Cabbage and carrot salad		Beef skewer		Fruit salad		
Bread Buffet		Chicken skewer with periperi marinade		Malva Pudding with custard		
Selection of dinner rolls (party	_	Lemon Honey chicken		Apple crumble with custard		
bread)				Sticky toffee pudding with		
Cornbread	_	Pork belly		custard		
Focaccia with olives and		Pork chop		Ice cream with condiments		
rosemary		Kessler chops				
Spring onion and cheese pot		Rosemary and Balsamic marinated beef steaks				
bread	_	Game T-bone with garlic				
Rooster bread		butter				
Garlic bread		Boerewors				
Sweet caramel bread		Bratwurst				
Vegetable Dishes						
Orange and butter glazed carrots	_					
Green beans with onions and	+	Option 1: 1 Starter 2 Bread, Cold 2 Meat 1 Vegetables 1 Side dish 1 Desert				
bacon		Option 2: 1 Starter 3 Bread, Cold 2 Meat 2 Vegetables 2 Side dish 2 Desert				
Baked butternut with honey	$\exists $	Option 3: 2 Starter 4 Bread, Cold 3 Meat 3 Vegetables 1 Side dish 3 Desert				
mustard	+	Option 4: 1 Starter 3 Bread, Cold 1 Meat + 2 Meat cuts 2 Vegetables 2 Side				
Fried cabbage with onions	_			Desert		
Sweet corn		Option 5: 1 Starter 4 Bread, C	old 2 Me	eat plus Spit 3 Vegetables 2 Side o	2 dsik	

Pumpkin fritters

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

Option 1: choice of 3 N\$85pp Option 2: 5 choices N\$150pp Option 3: 7 choices N\$175 pp





Accommodation

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

Honeymoon suite N\$1875

All above room rate only: Breakfast 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 21h00

All will be removed at 22h00

N\$2000 per hour will be levied after 24h00

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

	Additional comments:
	Acceptance
	Signed and accepted this day of
Name Groom	Signature Groom
Name Bide	Signature Bride
	Signature Farmhouse