



BRIDAL PACKAGE

Willy Brod

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Website: www.ascot-inn.co.za

217 Woodhouse Road,

Pietermaritzburg, KZN

P.O. Box 100048, Scottsville, Pietermaritzburg,3209

ASCOT CONFERENCE CENTRE

Are you looking for a venue that is a little different to the rest?
Then you should consider the magnificent, yet affordable **Ascot Conference Centre**.

BREATH TAKING VENUES

"The Elephant Room"

Upon your guests arriving they could be served their welcome drinks underneath a large flat-crowned acacia, beautifully lit up at night, surrounded by large boulders, railway sleepers and aloe plants that have been carefully positioned to maintain that "bush lodge" look.

Guests can enjoy cocktails around the thatched bar which has been built into a huge acacia tree.

Your guests then wander along into the Elephant Room for the Function. This thatched wonder can seat up to 150 people without a dance floor, is oval in shape and has a wonderful African feel.

There is a large entertainment area ideal for Bands, Zulu Dancers or an Orchestra.

"The Hippo Room"

This horseshoe boma, with its natural wooden walls surrounding a sparkling pool, is a delightful venue. With its own rustic bar and braai facilities this function venue has a unique ambience that has been enjoyed by many. The Hippo Room can seat up to 180 guests without a dance floor.

If the weather is inclement then the church service is held either in the Buffalo Room (max 60 seats) or in the reception venue (Hippo or Elephant Room).

All prices are subject to change without prior notice!

BAR FACILITIES

Ascot Conference Centre is licensed to offer a full bar service. Should you wish to supply your own champagne or wine then a corkage fee of R30.00 (inclusive of VAT) per bottle will apply. Please note that we do limit the supply of wine and champagne to three per table. Last rounds will be served @ 23h30 and thereafter the bar closes promptly at midnight. Failure to adhere to this policy, your deposit will be evoked.

MUSIC

Please note that all music is to be switched off @ Midnight - your co-operation in this matter would be appreciated.

FLOWERS

Due to problems experienced in the past with private "family" florists, listed in our suppliers list you will find the names of very well established florists who have proved to have excellent time management, outstanding quality products and exceptional service. Should you not use the florist recommended, please ensure that any flowers brought on site are all ready done.

DEPOSITS

To confirm and secure the booking of the venue for your Function, a 50% deposit is required. The balance as well as R1000.00 refundable deposit (for any breakages that may occur on the day) is to be paid 2 weeks prior to the function. As Ascot Conference Centre is a particularly popular venue, we have to work on a "first come, first serve" basis so the first person to pay the deposit will be the one who secures the date.

ACCOMMODATION

Our central reservation desk for Ascot Conference Centre & Bush Lodge handles all accommodation & conferencing please contact Vanitha or Shandre now. Tel 033 3860801, fax 033 3462940, email manager@ascotconference.co.za & admin@ascotconference.co.za.

INCLUDED IN THE QUOTED PRICE

- T Venue & Menu
- T Gardens for photo's
- T Complimentary nights accommodation
- T Ceremony area for weddings
- T Setting of function venue with table & chairs
- T White or Black table linen
- T Bridal skirting for the main table
- T Cake table and linen
- T Standard Crockery and Cutlery
- T Cruet Sets (Salt and Pepper)
- T Senior Personnel
- T Waitron Staff
- T Clearing of tables
- T VAT
- T Bar Facility

EXCLUDED FROM THE QUOTED PRICES

- T Flowers and candles
- T Delivery and collection of additional furniture required
- T Candelabras, DJ
- T Flower bowls, vases and table numbers
- T Cakes and confetti baskets

All prices include vat and are subject to change without prior notice!

AVAILABLE EXTRAS

⌵	African Style Printed Overlays	R11.00 each
⌵	African Style Centre Pieces	R25.00 each
⌵	Butcher's Linen Chair Covers (White) for use in Ceremony Area Only	R6.00 each
⌵	Stretch Chair Covers (White & Black) for use in Reception Area Only	R8.00 each
⌵	Survivor Torches	R10.00 each
⌵	Red Carpet 5m	R100.00
⌵	Red Carpet 10m	R200.00

PLEASE NOTE WE DO NOT ALLOW BLACK OR WHITE CHAIRCOVERS TO BE BROUGHT ONTO OUR PREMESIS AS WE HAVE THESE AVAILABLE

⌵	Assorted Fruit Juice	R35.00 / jug
⌵	Fruit Cocktails Alcoholic (Welcome Drink)	R11.00 pp
⌵	Fruit Cocktails Non Alcoholic (Welcome Drink)	R9.00 pp
⌵	Sparkling Wine as Per Wine List	
⌵	Corkage (Wine and Champagne Permitted Only)	R35.00 / bottle

⌵	Children U/12	Half Price
⌵	Children U/3	R20.00 pp

All prices include vat and are subject to change!

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ASCOT CONFERENCE CENTRE LIST OF PREFERRED SUPPLIERS

DÉCOR, FLOWERS & CANDLES

CANDELS & DÉCOR : Yvette	033 3451936/0846049775
DECO CREATIONS: Avi Govender	033 387 4782 / 083 648 3333
DÉCOR BY CHANTELL : Chantal	083 395 1890/0333951890
DECORATE IT : Gayle Evertse	084 555 6823
KERRY'S FLOWERS: Kerry Dinkelman	033 347 2706 / 082 411 9106

HAIR & BEAUTY

BEAUTY ADVISOR: Beverleigh Schlebusch	082 920 7587
SCRIMPERS HAIR DESIGN: Evette	033 342 0025
MAKYBE DIVA: Mala Naidoo	033 383 0112 / 083 780 1437
EXTREME MAKEOVER	033 345 5084

MUSIC:

BIG BEAT: Kevin Liddle-Corporate Functions	033 394 4426/0825523227
ENTERTAINMENT TODAY: Cameron Claassens	082 442 8346 / 031 462 0499
MAC'S MOBILE MUSIC: Allan McCabe	073 213 1208
MEGA MUSIC: Sean Swanson	082 573 7924
MUSIC MACHINE: Daniel	083 512 4692
NATAL DJ'S: Glen Meaker	082 496 3229 / 031 765 8260
SOUND ZONE: Eddie	082 791 8745

VIDEO:

DANTUMA PHOTOGRAPHIC	033 396 3891
VIDEO UNLIMITED: Peter Field	082 771 6905

PHOTOGRAPHY:

TYRON CROSSMAN	082 710 4117
DANIEL	083 627 9736
LEON HEYES	082 562 2290
PAUL DANTUMA	033 396 3891

OTHER ENTERTAINMENT:

AMA-AFRICA BAND: Zulu Dancers, Scathamiya	083 294 9302
INSELELO YAMA-FUZE TOURS: Zulu Dancers: Bongani	079 999 0774 / 084 7162 154
MAGIC & ILLUSION: Corp & Private Events – Mo Magic	082 700 1770
PIPER: Richard	031 563 8983
THE DRUM CAFÉ: Tim Furness	082 321 2020
VIOLINIST – Mark Schonau	033 3863124

STATIONERY:

WILPRINT	033 397 0709
THE MINUTE MAN: Tim	033 345 5034

MARRIAGE OFFICERS:

REV. HUGH G. WETMORE (wetmore@pixie.co.za)	033 342 9012
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WEDDING CAKES:

DIVINO CAKES & SUGAR CRAFTS: Ben & Andre	033 345 9667 / 083 333 7664
JILL MOSS	033 344 2904 / 084 299 5748

KIDS TABLE DÉCOR/PARTY

Crazy Chameleon Debbie/Glenda	0823220971/0846033942
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ASCOT CONFERENCE CENTRE

Please Complete the Function Booking Sheet and fax it back to us
on 033-3462940

Groom's Name

Bride's Name

Cell Groom

Cell Bride

E-mail

Telephone

Identity No

Fax

Address: Physical

Address: Postal

Date of Function

Venue For Ceremony

Venue

Time of Ceremony

Number of Guests –
Adults

Number of Guests –
Children

Main Table

Guest Tables

Menu Choice

Serving Time

DJ / Band

Photographer

Florist

MC

Bar Cash or Tab

Champagne Requested

Requested Alcohol

Deposit Requested

Balance Due

Cut Off Time

Wine glasses

Champagne Glasses

Linen

Extras

Signature:

BRIDAL FUNCTION TERMS AND CONDITIONS

1. FUNCTION DEPOSIT

1.1 The Ascot Conference Centre (hereinafter referred to as "Ascot") would only secure your booking once we received a **50%** Function Deposit, along with signed terms & conditions and copies of ID Documents (applicable to Weddings & Private Functions)

2. REFUNDABLE SUPPLEMENTARY DEPOSIT

A R1000.00 Refundable Supplementary Deposit is required on confirmation of booking and is repayable 2 weeks after the function date. This is required to secure breakages and any additional costs incurred at the function.

3. PAYMENTS

3.1 The balance of the agreed Function Cost is payable in full **14 days prior** to the function (non-negotiable);

3.2 Any amendments as to number of guests and anticipated changes are to be communicated on such date;

3.3 Any increase in numbers should be communicated and paid in full, within 48 hours prior to the function date;

3.4 **Ascot regrettably does not accept cheque payments. See below for payment details.**

4. CANCELLATION

4.1 In the event of a Client cancellation:

4.1.1. 6 to 9 months prior to the function, 25% of the paid Function Deposit paid (per Clause 1.1) will be retained as a cancellation fee;

4.1.2. 3 to 6 months prior to the function, the full Function Deposit paid (per Clause 1.1) will be retained as a cancellation fee;

4.1.3. 0 to 3 months prior to the function, all monies paid will be forfeited as a cancellation fee;

4.2. The Client will be liable and subject to this cancellation penalty and the cancellation terms and conditions contained herein notwithstanding, *inter alia*, an event of death, serious injury or an Act of God or any other reason or cause whatsoever that may occasion such cancellation;

4.3. The Client hereby warrants and agrees that the penalty provisions as stated, *inter alia*, in this clause, are fair and equitable.

5. PENALTY

Should the times on the contract not be adhered to, the full refundable deposit will be forfeited

6. POSTPONEMENT OF FUNCTION

6.1 In the event of your function being postponed, you will be given 14 days in which to re-confirm a further suitable date;

6.2 Should we not receive re-confirmation of this date within this period, the full cancellation terms and conditions will apply as reflected in Clause 3 above;

6.3 Postponements will not be considered should you be within 6 months of your function date.

7. **FOOD PRICE FLUCTUATIONS**

Menu prices are subject to change due to food price escalation.

8. **CHAMPAGNE & WINE/ CORKAGE**

Champagne and wine brought onto the premises is permitted on the tables subject to a corkage charge of **R35.00** per bottle. A maximum of **3 bottles** per table is permitted.

9. **BAR FACILITIES**

9.1 A fully licensed bar is available on the premises;

9.2 The bar is available for service as from the commencement of the function and will close no later than **23h55**, therefore last round will be called at **23h30**. Failing which, the full Refundable Supplementary Deposit will be forfeited;

9.3 It is specifically recorded that the consuming of alcohol, not purchased from our bar or as permitted and agreed on corkage, is strictly forbidden. Any transgression of the above will lead to the beverage being charged to the account of the client and the full Refundable Supplementary Deposit will be forfeited.

10. **MUSIC**

In light of the venue being situated in a residential area; music must be turned off by no later than **23h55**. Failing which, the full Refundable Supplementary Deposit will be forfeited.

11. **NEIGHBOURING VENUES**

The Ascot Conference Centre has three Function Venues and at any given time all three venues could be in use. We request that consideration be given to the other functions by ensuring noise levels during ceremonies and the volume of your music during the function remain at a moderate level.

12. **ARRIVAL/DEPARTURE**

12.1 Please coordinate anticipated time of arrival with the Ascot Conference Centre so access arrangements may be made;

12.2 The venue is available from **08h00** on the day of the function;

12.3 In light of the venue being situated in a residential area it is requested that guests leave by **24h00 (Midnight)**.

13. **DECOR**

13.1 Please inform your décor company that the venue is available from 08h00 on the day of your function. Prior arrangements must be made with the co-ordinator as to the intended time for the above;

13.2 All décor and draping is to be removed from the premises at the end of the function. Please note that any décor that is left on our property is left at your/the Décor Company's own risk and we take no responsibility for breakages or loss thereof;

13.3 Draping is allowed in all venues except for the Imbizo Room;

13.4 White or black tablecloths and linen serviettes are provided. Any further colour of choice may be brought onto the premises of Ascot. Ascot is the owner of black and white chair covers and as such these colours are not permitted onto the premises.

13.5 Regrettably Candelabras or elevated candles are not permitted in the thatched areas, with all candles to be contained within a stable holder;

13.6 Regrettably no candles or flowers are permitted in the pool at the Hippo venue;

13.7 Red Carpets are not permitted on the Ascot premises. If you require a Red Carpet, Ascot can assist you in the hiring of same.

14. **FOOD**

14.1 All the food provided for the function remains the property of Ascot;

14.2 No food may be removed from the premises under any circumstances;

14.3 No food is allowed to be brought on to Ascot Property, so as to maintain Ascot Standards;

14.4 It is a health requirement the food provided can only remain in the heated units for a maximum period of 2 hours. The staff are compelled to remove the food 2 hours after the requested serving time. Failing this requirement, the full refundable deposit will be forfeited.

15. **HOLIDAYS**

8.1 For Sundays & Public Holidays we require a minimum number of 50 people in order to host a Function.

8.2 A surcharge of R35.00 per person is payable for bookings on Public Holidays and Sundays.

16. **DAMAGE TO PROPERTY**

The Client shall be liable for any damage to the property of Ascot Inn, Conference Centre and Bush Lodge, arising from any cause whatsoever, whether or not the damage is due to the negligence of the Client and/or his/her guests.

17. **MISCELLANEOUS**

17.1 We request that only rose petals or flowers be used as confetti as they are biodegradable;

17.2 Bubble machines are only permitted in the garden area.

18. **We require a minimum of 50 people to host functions at Ascot Conference Centre**

19. **NO VARIATION**

No variation to these terms and conditions is permitted without the prior written consent of Ascot Conference Centre.

The banking details for Ascot Conference Centre are as follows:

ACCOUNT NAME: CORPCLO 1088cc t/a ASCOT CONFERENCE CENTRE
STANDARD BANK LONGMARKET ST
ACCOUNT NO: 200961624
BRANCH CODE: 057525
CHEQUE ACCOUNT

REF ON DEPOSIT SLIP: DATE AND NAME OF FUNCTION
FAX NO: 033 - 3462940

My signature appended hereto confirms my acceptance of the aforesaid terms and conditions. I furthermore confirm that I am indebted to the Conference Centre in the amounts as indicated in (Clause 1) as well as any such further amounts as agreed with the Conference Centre Management for purposes of the entire function as stated in, but not limited to, the aforesaid Terms & Conditions.

Dated at _____ this _____ day of _____ 20_____

Signature of Client: _____
(in the case of a legal person) who warrants that they are duly authorized hereto

Full Name of Client: _____

SNACK SELECTION

Option 1

Pretzels
Peanuts
Chips and Dip
R13.75 pp

Option 2

Canapés
(Cheese & Tomato, Chicken Mayo, Ham, Roast Beef)
R17.50 pp

Option 3

A Selection of Local Cheeses with
Savoury Biscuits
R22.50 pp

Option 4

Biltong
Cashew Nuts
Dried Fruit
R50.00 pp

Option 5

(Choice of Three)

Mutton or Potato Samosas
Jalapeno & Cheese Rissolis
Chicken Springrolls
BBQ Meatballs
Buffalo Wing's
Sausage Rolls
R24.50 pp

All prices include vat and are subject to change!

FULL ENGLISH BREAKFAST

FRESHLY BAKED

A Selection of Croissants, Pastries and Muffins
White & Brown Bread

Butter & Preserves

Fresh Jugs of Fruit Juice on the Tables

CEREALS

All Bran, Cornflakes & Muesli Crunch
Fresh Fruit Salad
Selection of Yoghurts

DELI SELECTION

Platters of Local Continental Cold Cuts
Platters of Local Cheeses & Biscuits

Fresh Fruit Display

HOT BUFFET

Herbed Scrambled Egg
Creamy Button Mushrooms
Sautéed Potatoes
Grilled Tomato

(Choice of Three Items)

Beef Chipolata Sausages
Mutton Chipolata Sausages
Pork Chipolata Sausages
Savoury Baked Beans
Savoury Mince
Fried Bacon
Fish Fingers
Hash Browns

Filter Coffee or Tea

R198.00 pp (Inclusive of VAT)

CONTINENTAL BREAKFAST

ON THE TABLES

Jugs of Fresh Fruit Juice
White & Brown Toast
Butter & Preserves

FRESHLY BAKED

A Selection of Croissants, Pastries and Muffins

CEREALS

All Bran, Cornflakes & Muesli Crunch
Fresh Fruit Salad
Selection of Yoghurts

DELI SELECTION

Platters of Local Continental Cold Cuts
Platters of Local Cheeses & Biscuits

Fresh Fruit Display

Filter Coffee or Tea

R176.00 pp (Inclusive of VAT)

COCKTAIL MENU

FROM THE STANDARD COCKTAIL MENU OPTIONS, SELECT YOUR OWN ITEMS FROM THE LIST BELOW

COLD SELECTION

The Mirror

- Stuffed Beef Fillet
- Chicken Pin Wheels
- Chicken Liver Pate on Croute
- Crumbed Chicken & Cheese Filled Medallions
- Prawn Butterfly
- Crumbed Calamari
- Fried Hake Nuggets
- Stuffed Eggs
- Feta & Peppadew Phyllo Parcels with Sweet Chilli Sauce
- Crumbed Mushrooms
- Crudités Platter
- Fresh Fruit Kebabs
- Italian Palmiers
- Cream Cheese & Crispy Bacon on Potato Rosti

Canapés / Cocktail Rolls / Croissants

- Peppered Mackerel
- Smoked Salmon & Capers with Dill Sauce
- Spicy Prawn Tails with Lemon Mayonnaise
- Pastrami & Gherkins
- Rare Roast Beef with Horseradish
- Chicken Coronation
- Lemon Peppered Chicken Mayonnaise
- Camembert Cheese Wedges with Cranberry
- Cream Cheese & Chives with Calamata Olives
- Cheese & Tomato
- Egg with Mustard Mayonnaise & Chives
- Ham, Lettuce & Tomato with Mustard

HOT SELECTION

- Chipolatas – Beef / Pork / Mutton
- Assorted Mini Quiches
- Beef Fillet Satays with Monkey Gland Sauce
- Char-Grilled Chicken Satays with an Apricot Sauce
- Calamari Goujons
- Devils & Angels on Horseback
- Savoury Vol-au-Vents
- Samosas – Potato / Mutton / Sweetcorn & Cheese with a Salsa Dip
- Marinated Spare Ribs
- Cocktail Chicken Pies
- Stuffed Pita Bread
- Jalapeno & Cheese Rissoles
- Cocktail Sausage Rolls
- BBQ Meatballs
- Buffalo Chicken Wings
- Crumbed Haloumi
- Crumbed Chicken Drumsticks

FREANDES MENU - OPTIONAL EXTRAS

SHOULD YOU WISH TO ADD DESSERT TO YOUR COCKTAIL MENU AT AN ADDITIONAL COST PER PERSON TO THE STANDARD MENU, THE FOLLOWING OPTIONS ARE AVAILABLE

FREANDES SELECTION *(Choice of Five Items)*

- Koeksisters
- A Selection of Tartlets
- Chocolate Éclairs
- Custard Sweet Puffs
- Apple Strudel
- Greek Milk tarts
- Baklava
- Cashew & Syrup Tarts
- Almond Turnovers
- Mini Waffles
- Mini Doughnuts

R27.50pp (Inclusive of VAT)

COCKTAIL MENU No 1

COLD SELECTION

From The Mirror

Please select Four Items of you choice from "The Mirror" Section

Canapés

Please select Four Items of you choice from the
"Canapés, Croissants, Cocktail Rolls" Section

HOT SELECTION

Please select Five Items of you choice from the "Hot Selection" Section

R198.00 pp (Inclusive of VAT)

COCKTAIL MENU No 2

COLD SELECTION

From The Mirror

Please select Five Items of you choice from "The Mirror" Section

Canapés

Please select Six Items of you choice from the
"Canapés, Croissants, Cocktail Rolls" Section

HOT SELECTION

Please select Seven Items of you choice from the "Hot Selection" Section

R220.00pp (Inclusive of VAT)

BUFFET AND SPIT BRAAI MENU

FROM THE STANDARD BUFFET AND SPIT BRAAI MENU OPTIONS, SELECT YOUR OWN ITEMS FROM THE LISTS BELOW

STARTERS FOR THOUGHT

- Creamy Cucumber Mousse & Health Bread
R16.50 pp

- Smoked Salmon Pate & Melba Toast
R22.00 pp

- Smoked Snoek Pate & Melba Toast
R22.00 pp

- Crumbed Mushrooms & Tartare Sauce
R16.50 pp

- Minted Melon Salad
R16.50 pp

- Seafood Cocktail
R25.50 pp

- Butterfish Goujons with Lemon Dill Mayonnaise
R22.00 pp

- Smoked Chicken and Mango Dressing
R23.00 pp

- Chicken Liver Peri Peri
R16.50 pp

- Chicken Wings with a Peri Peri or BBQ Sauce
R20.00 pp

SALAD BAR

- French Salad
- Greek Salad
- Coleslaw
- Carrot & Raisin Salad
- Copper Penny Salad
- Curried Peach & Noodle Salad
- Cheesy Pasta & Corn Salad
- Mange Tout & Beetroot with a Yoghurt Vinaigrette
- Spinach, Bacon & Crouton Salad
- Beetroot & Onion Salad
- Spicy Pineapple
- Citrus Coleslaw
- Broccoli Salad
- Herbed Potato Salad

CARVERY

- Farmhouse Roast Chicken with a Sage & Onion Stuffing and Gravy
- Garlic, Rosemary & Lemon Infused Rolled Roast Leg of Lamb with Mint Sauce
- Roast Topside of Beef Marinated in Olive Oil with Garlic and Paprika with Horseradish Cream
- Crispy Leg of Pork Glazed with Apricot & Ginger with Apple Sauce or Cranberry Sauce

ON THE SPIT

- Marinated Lamb on the Spit
- Marinated Beef
- Flame Grilled Chicken

BUTCHERS BLOCK

- Traditional Boerewors
- Marinated Sirloin Steaks
- Lamb Loin Chops
- Marinated Chicken Kebab
- Marinated Beef Kebab

- Tribal Beef Pot
- Tribal Chicken Pot
- Tribal Vegetarian Pot
- Tribal Black Tripe Pot

HOT BUFFET

- Madras Lamb Curry with Sambals, Chutney and Papadoms
 - Mutton Breyani & Dhal
 - Mutton Hotpot with Braised Potatoes and Onions
 - Braised Lamb
 - Irish Stew (Lamb Stew)
 - Lamb Chops in a Onion and Tomato Sauce
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- Beef Steaks in a Mushroom and Red Wine Casserole
 - Authentic Beef Curry with Sambals, Chutney and Papadoms
 - Beef Breyani & Dhal
 - Oxtail
 - Beef Lasagna
 - Beef Stew with Dumplings
 - Beef Stroganoff
-
- Spicy Chicken Curry with Sambals, Chutney and Papadoms
 - Chicken Breyani & Dhal
 - Chicken Chasseur
 - Honey Mustard Chicken
 - Chicken Stalone (Crumbed Chicken & Cheese Filled Medallion with a Cheese Sauce)
 - Chicken Lasagna
 - Chicken Peri Peri
-
- Sweet & Sour Pork
 - Pork & Yoghurt
 - Pork Medallions in a Red wine and Pineapple Sauce
-
- Baked Line Fish with Cream, Mushrooms & Parmesan Cheese
 - Curried Fish
 - Seafood Paella
 - Fish Pie
 - Baked Fish in a Mushroom and Pepper Sauce
-
- Vegetable & Chic Pea Curry with Sambals, Chutney and Papadoms
 - Vegetable Breyani & Dhal
 - Pasta, Lentil & Vegetable Bake
 - Lentil Pie
 - Broad Bean Curry
 - Spinach and Feta Lasagna

STARCH SELECTION

- Roast Potatoes
- Boiled Potato in and Lemon Parsley Butter
- Sautéed Potatoes
- Cajun Spiced Potato Wedges
- New Potatoes with Garlic and Rosemary

- Creamy Cheese Potato Bake
- Two Potato Bake

- Brown Rice
- Yellow Rice with Raisins
- Savoury Rice
- Spicy Rice
- Egg Rice

- Pap with Tomato and Onion Gravy

VEGETABLE SELECTION

- Green Beans with Onions, Mushrooms & Bean Sprouts
- Creamed Spinach
- Traditional Spinach
- Baby Marrow

- Honey Glazed Carrots with Sesame Seeds
- Cinnamon Baked Butternut
- Roasted Pumpkin
- Savoury Butternut
- Braised Cabbage

- Cauliflower Au Gratin
- Baked Gem Squash
- Steamed Broccoli with Roasted Almonds
- Baby Carrots & Peas

- Medley of Baby Vegetables

DESSERTS

COLD SELECTION

- Fresh Fruit Salad
- Mixed Berry Pavlova with Chantilly Cream
- Ice Cream served with a Selection of Sauces
- Traditional Sherry Trifle
- Layered Mousse Cake
- Cheesecake
- Tiramisu
- Crème Caramel
- Chocolate Eclairs
- Yoghurt Fridge Cake

HOT SELECTION

- Nutty Crisp Apple Crumble with Fresh Cream
- Hot Mango & Apricot Pudding
- Malva Pudding
- Fruity Bread & Butter Pudding
- Fruit Cocktail Pudding
- Pear Sponge Delight
- Topsy Tart
- Austrian Apple Strudel
- Sticky Toffee Pudding

BUFFET MENU No 1

COLD BUFFET SELECTION

Please select Three Items from the "Salad Bar" Section

CARVERY

Please select One Item from the "Carvery" Section

HOT BUFFET SELECTION

Please select One Item from the "Hot Buffet" Section

HOT ACCOMPANIMENTS

Please select Two Items from the "Starch" Section

And

Two Items from the "Vegetables" Section

DESSERT BUFFET

Please select Two Items from the "Dessert" Section

Filter Coffee or Tea

R165.00 pp (Inclusive of VAT)

BUFFET MENU No 2

COLD BUFFET SELECTION

Please select Four Items from the "Salad Bar" Section

CARVERY

Please select One Item from the "Carvery" Section

HOT BUFFET SELECTION

Please select Two Items from the "Hot Buffet" Section

HOT ACCOMPANIMENTS

Please select Two Items from the "Starch" Section
And
Two Items from the "Vegetables" Section

DESSERT BUFFET

Please select Three Items from the "Dessert" Section

Filter Coffee or Tea

R209.00pp [Inclusive of VAT]

BUFFET MENU No 3

COLD BUFFET SELECTION

Please select Three Items from the "Salad Bar" Section
And
Two Items from the "Starters for Thought" Section

CARVERY

Please select Two Items from the "Carvery" Section

HOT BUFFET SELECTION

Please select Two Items from the "Hot Selection" Section

HOT ACCOMPANIMENTS

Please select Two Items from the "Starch" Section
And
Two Items from the "Vegetables" Section

DESSERT BUFFET

Please select Four Items from the "Dessert" Section

Filter Coffee or Tea

R253.00 pp (Inclusive of VAT)

SPIT BRAAI MENU No 1

COLD BUFFET SELECTION

Please select Three Items from the "Salad Bar" Section

ON THE SPIT

Marinated Lamb on the Spit

Mushrooms

Chipolatas

Roasted Cocktail Onions

HOT ACCOMPANIMENTS

Please select One Item form the "Starch" Section

Medley of Baby Vegetables

Cocktail Seeded Rolls and Butter portions

Garlic Bread

DESSERT BUFFET

Please select Two Items from the "Dessert" Section

R198.00pp (Inclusive of VAT)

SPIT BRAAI MENU No 2

ON THE TABLE

Please select One Item form the "Starters for Thought" Section

COLD BUFFET SELECTION

Please select Three Items from the "Salad Bar" Section

ON THE SPIT

Please select Two Items from the "On The Spit" Section

Mushrooms
Chipolatas
Roasted Cocktail Onions

HOT ACCOMPANIMENTS

Please select One Item form the "Starch" Section

Medley of Baby Vegetables

Cocktail Seeded Rolls and Butter portions
Garlic Bread

DESSERT BUFFET

Please select Four Items from the "Dessert" Section

R220.00pp (Inclusive of VAT)

TRADITIONAL ASCOT BRAAI

SALAD BAR

Please select Three Items from the "Salad Bar" Section

BUTCHERS BLOCK

Please select Three Items from the "Butchers Block" Section

HOT ACCOMPANIMENTS

Please select Two Items from the "Starch" Section

Cocktail Seeded Rolls and Butter portions
Garlic Bread

DESSERT BUFFET

Please select Two Items from the "Dessert" Section

R176.00 pp (Inclusive of VAT)

BAR PRICE LIST

	SELLING PRICE		SELLING PRICE		SELLING PRICE
WINE BY THE GLASS		Sherry		BEERS	
Dry White	R11.00	Monis Medium Cream	R9.00	Amstel	R11.00
Sweet White	R11.00	Old Brown Sherry	R9.00	Black Label	R11.00
Red	R11.00			Castle Lager	R11.00
				Castle Lite	R11.00
SPIRITS				Hansa	R11.00
Whiskey		Liqueurs		Heineken	R12.00
Bells	R9.00	Archers Schnapps	R11.00	Windhoek Lager	R12.00
J & B	R9.00	Butterscotch Schnapps	R11.00	Windhoek Lite	R12.00
Jack Daniels	R13.00	Cape Velvet	R11.00	Millers	R12.00
Southern Comfort	R9.00	Cherry Sours	R11.00		
Jameson	R13.00	Cinnamon Schnapps	R11.00		
		Frangelico	R11.00		
Brandy		Ilala Cream	R11.00	CIDERS & OTHER	
Klipdrift	R9.00	Jagermeister	R11.00	Smirnoff Storm	R13.00
Richelieu	R9.00	Kahlua	R11.00	Brutal Fruit	R13.00
		Nachtmuziek	R11.00	Hunters Dry	R13.00
Cane		Olmecca Tequila	R11.00	Savannah Dry	R13.00
Cape to Rio	R9.00	Peppermint Liqueur	R11.00	Savannah Light	R13.00
		Sambuca	R11.00		
Gin				MINERALS	
Gordons	R9.00			200ml Mixers	R8.00
		CORDIALS		340ml Drinks	R9.00
Vodka		Kola Tonic	R3.50	Appletiser	R12.00
Smirnoff	R9.00	Passion Fruit	R3.50	Grapetiser	R12.00
		Lime	R3.50	Just Juice	R12.00
Rum				Redbull	R20.00
Spiced Gold	R9.00			Mineral Water	R6.00
Captain Morgan	R9.00				
Red Heart	R9.00				

All prices include vat and are subject to change!

WINE LIST

White Wines

Sauvignon Blanc	
Robertson Sauv/Blanc '07	R55.00
Two Oceans Sauv/Blanc '06	R55.00
Chenin Blanc	
Boland Kelders Chenin Blanc 05	R45.00
Spier Chenin Blanc '07	R55.00
Chardonnay	
Robertson Chardonnay '07	R55.00
Spier Classic Chardonnay '06	R80.00
Fat Bastard Chardonnay '06	R90.00
White Blends	
Zevenwacht Bouquet Blanc '06	R60.00
TJ Light '07	R50.00
Rietvallei John B White '07	R75.00
Nederberg Lyric '07	R55.00
Nederberg Stein '06	R55.00

Rosé

Spier Discover Rose '06	R50.00
Nederberg Rose '06	R50.00

Sparkling Wines

Krone Borealis Curvéé Brut	R105.00
J.C. Le Domaine	R 50.00
Monis Classico White	R 45.00

Red Wines

Shiraz	
Savanha Shiraz '06	R65.00
Fat Bastard Shiraz '05	R120.00
Merlot	
Porcupine Ridge Merlot '06	R70.00
Longridge Merlot '03	R150.00
Cabernet Sauvignon	
Robertson Caub/Sauv '06	R70.00
Longridge Cab/Sauv '03	R150.00
Pinotage	
Landskroon Pinotage '06	R90.00
Robertson Pinotage '07	R70.00
Red Blends	
Glen Carlou Tortoise Hill '05	R70.00
Two Oceans Cab / Sauv Merlot '07	R60.00

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