



Glenburn Lodge

Banqueting Portfolio

2019



Venue Hire and Menus

Valid 1 January 2019 until 31 December 2019

FUNCTION VENUES	VENUE HIRE	MIN – MAX GUESTS CHARGED PER VENUE FOR FRIDAYS, SATURDAYS, PUBLIC HOLIDAYS (Day before Public Holiday is treated as a Friday)
Glenkyle	R 17 000	Min 100 – Max 250
Glencove	R 12 000	Min 80 – Max 100
River Lapa	R 5 500	Min 30 – Max 50
Wine Cellar	R 2 250	Max 14
Gallery	R2 750	Min 30 – Max 40
Glenwillow / Boma	From R 7 500	Min 30 - Max 60 (including 10 x six sleeper tents, excl bed linen) Weekend rates applies Discount apply for a 2 night weekend stay

MENU	DESCRIPTION	PRICE PER PERSON
Standard Buffet	3 course buffet	R 285.00
Standard Braai	3 course buffet	R 295.00
Gala Buffet	Plated starter, salads & mains buffet, Plated dessert <i>Not available at Glenwillow and Riverlapa</i>	R 395.00
Deluxe Buffet	4 course buffet	R 415.00
Chef's Plated Menu	Fully plated menu <i>Not available at Glenwillow and Riverlapa</i>	Menu will be charged per person per item selected T&C's
Traditional Braai	3 course buffet	R 390.00
Spit Braai	3 course buffet	R 415.00

Please note:

Children 0 - 5 years – no charge | Children 6 -12 years – half price | Children 13+ years – Adults price
Terms and conditions apply

All the above rates **include 15% VAT**

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INCLUDED in the cost of venue hire:

- Venue for 5 hours
- Banquet Chairs (no chair cover)
- Oval Banquet tables (round tables at Riverlapa and Glenpalms only)
- Standard crockery and cutlery
- Standard glassware – wine and champagne glasses
- All venues have oval tables (seating 8-10 guests per table)
- Standard range of white table linen & white linen serviettes
- Venue manager, Kitchen service, bar staff and waitering staff
- Generators are provided at the function venues in the case of an unexpected power failure.

EXCLUDED in the costs are:

- Menu choice
- Welcome drinks
- Bar arrangements – we are a fully licensed establishment. Drinks are charged at current rates at the time of the function. You may select your own wine list from our comprehensive range. A bar limit can be arranged as per your request. As a licensed establishment, we regrettably cannot allow drinks of any nature to be brought onto the premises.
- Bed Linen (Glenwillow Tented Camp)

EXCLUDED in the cost and booked by yourselves *NOT* by Glenburn Lodge

- Flowers
- Music for the chapel and reception
- Photography
- Décor
- Draping
- Chair covers of any design or colour, tie backs, overlays etc

ACCOMMODATION

- Glenburn lodge has a 100 rooms, comprising of Hotel rooms, Garden suites, Hotel suites, Chalets
- Group bookings of 15 or more rooms will receive a 5% discount on top of our Best available rate.
 - *Direct bookings only*
 - *Discount apply only on Hotel rooms and Suites*
 - *Bed and Breakfast*

ADD TEAMBUILDING:

Ask your coordinator about Teambuilding options and supplier details:

- Sports field
- Hiking
- Fishing
- Game Drive (off site)
- Indoor activities
- Spa Treatments

ADD A GIFT:

Ideal way to show appreciation to your staff - Ask your coordinator for more information:

- Spa Vouchers
- Spa Products
- Bottle of wine
- Accommodation Voucher
- Meal voucher

Standard Choice Menu

MINIMUM 40 PAX (applicable to menu only)

| CHEESE & BISCUITS |

South African Cheese Platter with Traditional Condiments & Savoury Biscuits
~ with welcome drinks or with Desserts~

| SALAD & STARTER BUFFET |

Glenburn Salad Bowl
Cold cut meat Platter of Salami, Roast Beef, Sliced Glazed Gammon,
Chili Bites
Coleslaw
Fish Goujons with Tartar sauce
Rocket, pickled mushroom, cocktail tomato salad

| SOUP STATION |

(Choose one)

Cold Gazpacho soup | Butternut & Coriander soup
Both served with Garlic Croutons

| MAIN COURSE BUFFET |

Pickled Brisket Beef with a BBQ sauce
Chicken stuffed with Feta & Peppadew, served with Pan Gravy
Beef, Lamb, Chicken or Vegetable Curry OR Casserole with Traditional condiments
Grilled Line Fish with a Caper Lemon Butter sauce
Steamed & Buttered Vegetables mélange
Roast Potatoes, Savoury Rice

| SAUCES |

(Choose two)

Pepper, Mushroom, Garlic, Monkey gland, Lemon butter, Garlic butter, Creamy white wine

| ASSORTED CONDIMENTS & BREADS |

Garlic bread & Herb Bread

| DESSERT BUFFET |

(Choose three)

Traditional Milk tart
Duo White & Dark chocolate mousse in a Brandy snap basket with home-made Berry compote
Seasonal fresh sliced Fruit marinated with Hannepoot
Warm Apple crumble and Vanilla Custard
Home-made Strawberry or Citrus Cheese cake

TEA / COFFEE

Standard Braai menu

Riverlapa & Boma only

MINIMUM 40 PAX (applicable to menu only)

| SALADS |

Fresh Garden Greens and
Accompaniments
served with Dressing

(Choose 2 options)

Fruity Coleslaw Salad
Beetroot and Pumpkin Salad
Chakalaka Salad
Cucumber & Yoghurt Salad with Fresh Coriander
Pineapple and Carrot Salad

| FROM THE FIRE |

(Choose 2 options)

Traditional Boerewors
Chicken Kebabs
BBQ Sirloin Steak
Pork Chops
Blackened Fillet of Fish

| SAUCES |

(Choose 2 options)

Pepper Sauce
Monkey Gland Sauce
Mushroom Sauce
BBQ Sauce

| FROM THE POTJIE |

(Choose 1 option)

“Shona” Chicken Potjie
Traditional Cape Malay Bobotie Pot
Shepherd's Pie Pot
Mussel Curry Hot Pot

| STARCHES |

(Choose 2 options)

Pap and Sauce
Baby Potatoes
Yellow Rice
Grandma's Sweet Potatoes

| FROM THE VEGETARIAN PATCH |

(Choose 1 option)

Cream Spinach
Braised Cabbage
Corn on the Cob
Traditional Sousboontjies

| DESSERTS |

(Choose 2 options)

Bread and Butter Pudding
Cape Brandy Pudding served with Custard
Traditional Milk Tart
Sherry Trifle
Fresh Fruit Salad
Koeksisters
Chocolate Mousse

| PRE OR POST MEAL OPTIONS |

Salted biscuit & cheese canapé

TEA / COFFEE

Gala Menu

MINIMUM 40 PAX *(applicable to menu only)*

| CHEESE & BISCUITS |

South African Cheese Platter with Traditional Condiments and Savoury Biscuits
~ with Welcome drinks OR dessert ~

| COLD STARTER |

Plated and served to the Table

(Select one)

Duo of Smoked Salmon Roulade & Fish Terrine rolled with Spinach accompanied with Horseradish & Dill Yoghurt

Parma Ham garnished with Melon and Port Ragout in a Cucumber Pouch served with Fresh Micro Greens

Princess Prawns set on a Camembert Tranche married with Sweet-Chilli Mayonnaise aside a Peppadew and Spring Onion Salsa and Crispy Tortilla Biscuit

Seasoned and Lightly Grilled Whole Italian Tomato with Petals of Buffalo Mozzarella draped with Basil Pesto flowing onto Smoked Tofu and Rocket Leaves

Smoked Chicken & Bell Pepper Salad accompanied with Garden Greens coated with Blueberry Vinaigrette

Vegetable Stack of Aubergine, Spinach and Ricotta Cheese accompanied with a Black Mushroom au Gratin

| SALAD & STARTER BUFFET |

Glenburn Salad Bowl
Freshly Baked Bread & Butter

(Plus select two of the following)

Pasta tossed with Basil Pesto and Cherry Tomato garnished with Mozzarella & Radishes

Mouthwatering Baby Potato Salad with Camembert Cheese

Curry Barley & Lentil Salad

Refreshing Waldorf Salad in a Greek-Yoghurt Dressing

Beetroot and Pumpkin Salad tossed with Roasted Pumpkin Seeds

IN ADDITION

(Select one)

Buffet Served Soups – Roast Plum Tomato with Basil or Butternut & Coriander or Potato & Leek

Chicken Livers Portuguese with Brown Bread

Garlic Mussels Hot Pot served with Sliced Panini Crostini

Gala menu continues ...

| MAIN COURSE BUFFET |

(Select three of the following)

- Sliced Roast Leg of Lamb with a Classic Rosemary Sauce
- Sliced Braised Beef Provençale
- Roasted Gammon served in a Sweet Chilli Sauce
- Blackened Fillet of Kingklip smothered in a Lemon Butter Sauce
- Chicken Breast filled with Spinach, Peppadew & Feta Cheese accompanied with a Honey & Mustard Sauce
- Chicken "Coq au Vin" Braised in a Red Wine Sauce with Bacon, Baby Onions & Button Mushrooms
- Beef, Lamb, Chicken or Vegetable Curry served with Traditional Condiments
- Seafood au Gratin
- Baked Rainbow Trout Fillet served with a Leak, Dill & Mushroom sauce
- Sliced Pickled Brisket with Pineapple and Sweet Chilli sauce

ALL ABOVE MAIN COURSES ARE SERVED WITH A MÉLANGE OF SEASONAL VEGETABLES, RICE AND ROAST POTATOES

PASTA *(Select one)*

- Ravioli stuffed with Halloumi tossed with Baby Tomatoes, Sage and Mushrooms in a Light Cream Sauce
- Beef, Chicken, Fish or Vegetable Lasagna
- Cheese Tortellini's served with a Creamy Fungi Sauce
- Gnocchi with a Light Blue Cheese Sauce
- Cannelloni stuffed with Butternut and Feta Alforno

| DESSERT |

Plated and served to the table (select one)

- Homemade Strawberry Cheesecake with Berry Coulis OR Citrus Cheesecake with Chocolate Sauce
- Duo White & Dark Chocolate Mousse served in a Brandy Snap Basket with Home-made Berry Compote
- Heavenly Sticky Toffee Pudding accompanied with a rich Vanilla & Amarula Custard
- "All-time favourite" Lemon Meringue Pie
- White Chocolate Crème Brule
- Classic French Lemon Tart
- Warm Apple Crumble served with Vanilla Ice Cream
- Wild Berry Panna cotta set on a Papaya Compote
- Belgium Chocolate Pavlova stuffed with Strawberry Sorbet and topped with Fruits of the Forest Ice Cream and Chocolate Sauce (For Children under 12 years)

TEA / COFFEE

OPTIONAL EXTRAS TOP UP DESSERTS R120.00 PER PLATTER PER TABLE

- Mixed Dessert Platter per Table (Max 10 Guests per Table)
- Bite Sized Sweet Treats (Mini Greek Milk Tart, Mini Granadilla Tart, Mini Pecan Nut Tart, Mini Koeksisters & Mini Chocolate Brownies)

Deluxe menu

FULL BUFFET MENU

MINIMUM 40 PAX *(applicable to menu only)*

| CHEESE & BISCUITS |

South African Cheese Platter with Traditional Condiments and Savory Biscuits
~ with Welcome drinks OR dessert ~

| STARTER, SALAD and SOUP BUFFET |

Glenburn Salad Bowl
Freshly Baked Bread & Butter

IN ADDITION

(Select two)

Pasta tossed with Basil Pesto, Cherry Tomato, Celery garnished with Mozzarella & Radishes
Mouthwatering Baby Potato Salad with Camembert Cheese
Curry Barley & Lentil Salad
Refreshing Waldorf Salad in a Greek-Yoghurt Dressing
Beetroot and Pumpkin Salad tossed with Roasted Pumpkin Seeds

| SOUP |

(Select one)

Buffet Served Soups – Roast Tomato & Basil or Butternut & Coriander or Potato & Leek

SEAFOOD PLATTER

Seafood M elange consisting of a Fish Terrine surrounded by: Smoked Salmon, Smoked Butter Fish, Seafood Cocktail, Marinated Soya Mussels, Homemade Thai Fishcakes & Rollmops

COLD CUTS PLATTER

Parma Ham, Salami, Roast Beef and Sliced Glazed Gammon
Chili Bites

COLD POULTRY PLATTER

Chicken Kebabs with Satay sauce, Orange Flavoured Chicken Liver Pate, Buffalo Wings,
Sliced Turkey Breast & Smoked Ostrich Pate in Choux pastry

All the above is served with Horseradish Sauce, Apple Sauce, Mustard Sauce,
Cranberry Sauce, Sour Cream, Humus and Tsatsiki

| MAIN COURSE BUFFET |

FROM THE CARVERY

(Select one)

Roast Pork Neck with Apple Sauce
Herb & Garlic Crusted Roast Lamb with Mint Sauce
Herb Infused Pickled Brisket of Beef stuffed with Horseradish Sauce

Deluxe Menu continues...

FROM THE CHAFING DISHES

(Select three)

Roast Rolled Leg of Lamb stuffed with Chicken Herb Mousse with Rosemary Sauce
Sliced Braised Beef in a Provençale Sauce
Grilled and Oven finished Chicken Fillet served with a Classic French Orange & Tarragon Sauce
Blackened Fillet of Kingklip smothered in a Shrimp and Mussel Gumbo or Lemon Butter Sauce
Chicken Breast Filled with Spinach, Peppadew & Feta Cheese and a Mushroom Cream Sauce
Beef Fillet Crusted with Black Peppercorns coated with a Brandy & Port Cream Sauce
Beef, Lamb, Chicken or Vegetable Curry served with Traditional Condiments (*Meat Bone in*)
Seafood au Gratin
Baked Rainbow Trout Fillet served with a Leak, Dill & Mushroom Sauce

(All above Main Courses are served with a Seasonal Mélange of Vegetables,
Rice and Potatoes on the Buffet Table)

PASTA

(Select one)

Ravioli stuffed with Halloumi, tossed with Baby Tomatoes, Sage and Mushrooms in a Light Cream Sauce
Beef, Chicken, Fish or Vegetable Lasagna
Cheese Tortellini's served with a Creamy Fungi Sauce
Gnocchi served with a Light Blue Cheese Sauce
Cannelloni stuffed with Butternut and Feta Alforno

| DESSERT BUFFET |

(Select four)

Homemade Strawberry Cheesecake with Berry Coulis OR Citrus Cheesecake with Chocolate Sauce
Duo of White & Dark Chocolate Mousse served in a Brandy Snap Basket with Berry Compote
Seasonal Fresh Sliced Fruit Marinated with Hanepoot
Heavenly Sticky Toffee Pudding accompanied with a Rich Vanilla & Amarula Custard
"All-time favourite" Lemon Meringue Pie
Tiramisu
White Chocolate Crème Brule
Classic French Lemon Tart
Warm Apple Crumble served with Vanilla Ice Cream
Wild berry Pannacotta set on a Papaya Compote
Belgium Chocolate Pavlova stuffed with Strawberry Sorbet topped with Fruits of the Forest
Ice Cream and Chocolate Sauce (For Children under 12 years)

TEA / COFFEE

OPTIONAL EXTRAS

ADD AN EXTRA DISH TO YOUR MAIN COURSE AT AN ADDITIONAL CHARGE PER PERSON

The Chef's Choice: Plated Menu

Only available at the following venues: Glenkyle, Glencove, Minnow/Marabou, Gallery & Wine cellar. Not available at Glenwillow or Riverlapa | Minimum numbers apply | Maximum 120 | Menu priced per item | Choose a four course menu and receive the following with our compliments: Welcome snack after the ceremony, served in the gardens, South African cheese platter with traditional condiments and savoury biscuits, Chef's garden salad per table. Create your own favorite menu from the following selection: **one selection per category**

| HORS D'OEUVRES | COLD STARTERS (Choose 1)

- | | | |
|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <input type="checkbox"/> | Tian of Smoked Salmon and Avocado served with a Basil Pesto, set on a Carpaccio of Beetroot | R95.00 |
| <input type="checkbox"/> | Parma Ham Wrapped in Melon on a Bed of Wild Rocket, drizzled with Port and Balsamic Reduction (Grissini Stick) | R85.00 |
| <input type="checkbox"/> | Princess Prawns set on a Camembert Tranche married with Sweet-Chilli Mayonnaise aside a Peppadew and Spring Onion Salsa and Crispy Tortilla Biscuit | R105.00 |
| <input type="checkbox"/> | Seasoned and Lightly Grilled Whole Italian Tomato with Petals of Buffalo Mozzarella draped with Basil Pesto flowing onto Smoked Tofu and Rocket Leaves | R80.00 |
| <input type="checkbox"/> | Smoked Chicken & Bell Pepper Salad presented in Vol-au-Vent accompanied with Garden Greens coated with Blueberry Vinaigrette | R85.00 |
| <input type="checkbox"/> | Vegetable Stack of Aubergine, Spinach and Ricotta Cheese accompanied with a Black Mushroom au Gratin | R85.00 |
| <input type="checkbox"/> | Seafood Cocktail set in a Martini Glass finished with a Tomato and Onion Salsa | R95.00 |

| HORS D'OEUVRES | HOT STARTERS & HOT SOUP (Choose 1)

- | | | |
|--------------------------|-----------------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> | Baked Camembert & Gooseberry Phyllo Pastry Pocket, set with Chive Yogurt Dressing | R85.00 |
| <input type="checkbox"/> | Thai Prawn, Crab and Salmon Cake on Mango Chutney | R90.00 |
| <input type="checkbox"/> | Grilled Giant Black Mushroom, stuffed with Cheese Risotto au Gratin | R90.00 |
| <input type="checkbox"/> | Cream of Butternut Soup garnished with a Cream Swirl | R65.00 |
| <input type="checkbox"/> | Classic French Onion Soup topped with a Cheese Crouton | R65.00 |
| <input type="checkbox"/> | Lentil and Roasted Lamb Soup | R65.00 |
| <input type="checkbox"/> | Roasted Plum Tomato Soup perfumed with Basil | R65.00 |

Plated Menu continues...

| MAIN COURSE |

Choose **one** from the below selection of lamb, beef, chicken, fish or vegetarian. We will only accept two choices from a menu when a vegetarian option is required (each dish below is served with seasonal vegetables)

LAMB

Braised Lamb Shank served with Merlot Sauce nestled on a Spring Onion Mashed Potatoes **R205.00**

Rack of Lamb served with a Classic Rosemary Sauce and Creamy Mashed Potatoes and Crispy Polenta **R205.00**

Boneless Lamb Navarin presented in a Poppadom served with Moroccan Couscous and Salsa Salad **R195.00**

BEEF

Medium Grilled Fillet of Beef Medallions rolled in Crusted Black Peppercorns served with a Port and Brandy Sauce accompanied with Gratin Dauphinoise Potatoes **R205.00**

Roast Sliced Pickled Brisket served with BBQ Sauce and accompanied with Pommes Croquettes **R160.00**

Roast Beef Tenderloin Medallions with Madeira Mushroom sauce and Crispy Arancini Rice Croquettes **R185.00**

Classic Osso Bucco (Veal) accompanied with a Basil Pesto Potato Gnocchi **R195.00**

FISH

Grilled Whole Baby Kingklip served with a Creamy Leak & Dill Sauce and Crispy Arancini Rice Croquettes **R205.00**

Grilled Rainbow Trout Fillet served with a Green Pea Risotto and Tomato and Balsamic Reduction **R180.00**

FISH (CONTINUED)

Steamed Mahi Mahi Fish Tail served with a Shrimp & Champagne sauce with Parsley New Potato **R190.00**

CHICKEN

Chicken Breast stuffed with Spinach, Peppadew & Feta Cheese smothered in a Creamy Honey & Mustard Sauce and served with Rocket Mash **R180.00**

Thai Red Chicken Curry in a Poppadom Basket served on a Bed of Savoury Yellow Rice **R170.00**

Grilled Chicken Fillet with a Smoked Pate served with an Orange and Tarragon Sauce **R180.00**

VEGETARIAN

Vegetable Curry in a Roasted Butternut Boat blanketed with a Grated Mozzarella Cheese **R150.00**

Vegetable Biryani **R145.00**

Grilled Whole Bell Pepper Filled with a Savoury Couscous and Spice Tomato Relish **R140.00**

Halloumi and Spinach Ravioli served with a Creamy Sage and Caper sauce **R160.00**

Plated Menu continues...

OR

CHEF'S COMBINATION OF TWO MAIN COURSE ON ONE PLATE SELECT YOUR COMBINATIONS

Pay for the highest priced item, portions priced accordingly.

(Choose 2)

| MAIN COURSE |

- | | | | |
|--------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------------------|----------------|
| <input type="checkbox"/> Boneless Lamb Narvarin | R195.00 | <input type="checkbox"/> Steamed Mahi Mahi fish Tail served with a Shrimp & Champagne Sauce | R190.00 |
| <input type="checkbox"/> Thai Red Chicken | R170.00 | <input type="checkbox"/> Roast Pickled Brisket served with BBQ Sauce | R160.00 |
| <input type="checkbox"/> Grilled Chicken fillet with Smoked Chicken Pate | R180.00 | <input type="checkbox"/> Halloumi and Spinach Ravioli served with a Creamy Sage and Caper Sauce | R160.00 |

ABOVE SERVED WITH CHEF'S CHOICE RICE & POTATO AND SEASONAL VEGETABLES

| DESSERT |

HAPPY ENDINGS

(Choose 1)

- | | | | |
|------------------------------------------------------------------------------------------------------------------------|---------------|---------------------------------------------------------------------------------------------------------------------|---------------|
| <input type="checkbox"/> Homemade Strawberry or Citrus Cheese Cake served with a Fresh Fruit Coulis | R70.00 | <input type="checkbox"/> White Chocolate Crème Brule | R70.00 |
| <input type="checkbox"/> Duo of White and Dark Chocolate Mousse served in a Brandy Snap Basket with Cape Berry Compote | R80.00 | <input type="checkbox"/> Warm Apple Crumble served with a Vanilla Ice Cream Scoop | R70.00 |
| <input type="checkbox"/> Seasonal Fresh Sliced Fruits Marinated with Hannepoot and topped with Madeira Sabayon | R70.00 | <input type="checkbox"/> Wild Berry Pannacotta on a Papaya Puree | R80.00 |
| <input type="checkbox"/> French Lemon Tart | R70.00 | <input type="checkbox"/> Belgium Chocolate Pavlova filled with Strawberry Sorbet & topped with Fruits of the Forest | R80.00 |

TEA OR COFFEE
Included

Traditional Braai menu

MINIMUM 40 PAX *(applicable to menu only)*

| CHEESE & BISCUITS |

South African Cheese Platter with Traditional Condiments and Savory Biscuits
~ with Welcome drinks OR dessert ~

| SALADS |

(Select three)

Fresh Garden Greens with various available Fresh Market accompaniments served with Olive Oil, Balsamic Vinegar and Home-Made Dressing
Fruity Coleslaw Salad
Avocado, Tomato & Basil Salad (Seasonal Availability)
Baby Potato & Camembert Salad with Chives
Curried Banana, Raisins & Pineapple Salad
Beetroot & Pumpkin Salad
Moroccan Couscous Salad
Green Bean & Onion Salad with Cherry Tomatoes & Olives
Cucumber & Yoghurt Salad with Fresh Coriander
Chakalaka Salad
Curry Barley & Lentil Salad

| FROM THE FIRE |

(Select four)

BBQ Marinated Sirloin Steaks
Traditional Boerewors
Marinated Pork Spare Ribs
Beef Fillet - rolled in Crushed Pepper
Lamb Chops (Herb marinated with Fresh Rosemary OR Garlic Honey Basting)
Chicken Sosasies with Pineapple and Peppadew
Pork Chops & Apple Sauce
Lemon & Herb Marinated Seafood Kebabs

SAUCES

(Select two)

Pepper, Mushroom, Garlic, Monkey Gland, Lemon Butter, Garlic Butter, Creamy White Wine

| FROM THE POTJIE POT |

(Select one)

Lamb Bredie
"Shona Chicken" in Chilli & Tomato finished with Peanut Butter
Traditional Cape Malay "Bobotie"
Oxtail Casserole Braised in Red Wine with Butter Beans
Ostrich and Mango Hot Pot
Shepherd's Pie
Mildly Spiced Seafood Pot with a Hint of Curry

Braai Menu continues...



| STARCHES |

(Select two)

Pap & Sauce
Roasted Baby Garlic Potatoes
Yellow Rice with Raisins
Cheesy Potato Bake
Baked Potatoes
Grandma's Sweet Potatoes

| FROM THE VEGGIE PATCH |

(Select two)

Green Beans & Onion with Diced Potatoes
Braised Cabbage with Tomato & Onion
Sugar & Cinnamon Baked Pumpkin Wedges
Sautéed Spinach & Tomato with Hint of Garlic
Buttered Gem Squash with Green Peas
Honey Glazed Carrots
Cauliflower & Broccoli with Cheese Sauce
Corn on the Cob
Traditional "Sousboontjies"

ASSORTED CONDIMENTS & BREADS

Condiments: Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream,
Mint Jelly, Cranberry Sauce
Bread Selection: Mielie Bread, Garlic Bread

| DESSERT BUFFET |

(Select four)

Souskluitjies (Cinnamon Dumplings in a Sweet Sauce)
Bread & Butter Pudding topped with Hot Apricot Sauce
Cape Brandy Pudding with Vanilla Custard
Traditional Milk Tart
Sago Pudding
Sherry Trifle
Carrot Cake with Icing
Apple Crumble Pie with Custard
Fresh Fruit Salad with Cream
Amarula flavored Chocolate Mousse
Lemon Cheese Cake with Cape Berry Fruit Sauce
Koeksisters
Lemon Meringue Pie
Ice Cream & Chocolate Sauce with Nibbed Nuts

TEA / COFFEE

Spit Braai menu

MINIMUM 50 PAX(applicable to menu only)

| CHEESE & BISCUITS |

South African Cheese Platter with Traditional Condiments and Savory Biscuits
~ with Welcome drinks OR dessert ~

| COLD STARTERS & SALADS |

(Select Three)

Cape "Malay" Pickled Curry Fish
Cold Smoked Snoek Pate
Thai Fish Cakes with Sweet Chilli sauce
Fruity Coleslaw with Peaches & Raisins
Beetroot & Mango Salad
Baby Potato & Camembert topped with Chives

GLENBURN SALAD MIRROR – CREATE YOUR OWN FAVOURITE WITH THE FOLLOWING:
Lettuce, Tomatoes, Cucumber, Onions, Pineapple, Carrots, Olives & Feta Cheese

| FROM THE FIRE |

Apricot Glazed Lamb on the Spit

PLUS

(Select two)

BBQ Marinated Sirloin Steak
Boerewors
Marinated Pork Spare Ribs
Chicken Sosaties with Pineapple & Peppadew
Marinated Seafood Kebabs

SAUCES

Pepper, Mushroom, Garlic Sauce, Lemon Butter or Garlic Butter

| FROM THE POTJIE POT |

(Select one)

Lamb Hot Pot
"Shone Chicken" in Chilli & Tomato finished with Peanut Butter
Ostrich and Mango Hot Pot
Oxtail Casserole Braised in Red Wine with Butter Beans
Fisherman's Casserole

Spitbraai Menu continues...

| STARCHES |
(Select two)

Pap & Sauce
Roasted Baby Garlic Potatoes
Yellow Rice with Raisins
Cheesy Potato bake
Grandma's Sweet Potatoes
Baked Potatoes

| FROM THE VEGGIE PATCH |
(Select two)

Green Beans with Onions & Tomato
Sugar & Cinnamon Pumpkin Fritters with a Butterscotch Sauce
Sautéed Spinach & Tomato with Hint of Garlic
Honey Glazed Carrots
Cauliflower & Broccoli with Cheese Sauce
Corn on the Cob

ASSORTED CONDIMENTS & BREADS

Condiments: Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly

BREAD SELECTION: Garlic Rolls & Beer Pot Bread

| DESSERT BUFFET |
(Select four)

Souskluitjies (Cinnamon Dumplings in a Sweet Sauce)
Heavenly Sticky Toffee Pudding accompanied with a Rich Vanilla & Amarula Custard
Traditional Milk Tart
Sherry Trifle
Apple Pie with Custard
Fresh Fruit Kebabs
Duo of White & Dark Chocolate Mousse
Banana Cheese Cake with Cape Berry Fruit Sauce
Koeksisters on a Skewer
Lemon Meringue Pie
French Lemon Tart
Ice Cream & Chocolate Sauce with Nibbed Nuts

TEA / COFFEE

Payment policies

1. Once a date has been provisionally booked at Glenburn Lodge (further to be known as GBL), a deposit must be paid within a seven day period of this provisional booking.
2. Deposit Structure:
 - To confirm the provisional booking, the respective venue hire cost is payable. This deposit is non refundable.
 - 50% of the estimated and proposed menu price is payable the latest six months prior to the function date.
 - Final payment (balance of menu cost) and the stipulated bar limit R_____ (if an account bar is applicable), is due fourteen working days prior to the wedding date.
3. By paying a deposit you automatically indicate your acceptance of GBL's policies, regarding payment, cancellation and postponements.
4. Should the required deposit have not been paid by the required date, GBL reserves the right to cancel the provisional booking.
5. Deposits will only be received by, credit card or direct bank transfer. (For banking details, please refer to your function portfolio or kindly contact the coordinator at (011) 668 1600.
6. Regret no cheques
7. In the case of a deposit or payment being made at GBL, an original invoice will be given to you directly, with a reservation number.
8. In the case of a direct bank transfer, a deposit slip must be faxed to GBL, where after a copy of the invoice as well as a confirmation letter will be emailed to you
9. The reference number issued, when the provisional booking was made, must accompany all direct bank deposits.
10. Cancellation Structure:
 - The initial confirmation deposit (venue hire charge) is non refundable
 - Should you cancel the function within a three – six month period prior to your function date, GBL will only refund you the 50% deposit less a 25% handling fee, once the cancelled date is re-sold to another function for the same date. Should GBL be unable to re-sell the cancelled date with another function, then the full 50% deposit will be forfeited.
 - Should you cancel your function within the three months period prior to your function date, you will forfeit the 50% deposit and in addition GBL reserves the right to charge the balance of the estimated and proposed menu cost.
11. Postponements:
 - Should you postpone your function for what ever reasons, GBL will only refund or move the money paid to us onto the new date, once the original date has been rebooked by another function.
 - In the event of the original date not being rebooked by another function, GBL will charge 30 % handling fee.
12. The full and final payment for the function must be made no later than fourteen working days prior to the function date. Should full payment not be received by the required date, GBL reserves the right to cancel the function and hold all prior payment.
13. Food & Beverage Items and Prices quoted are subject to change without prior notice
14. All outstanding liquor accounts are to be settled on the date of the function.

GLENBURN LODGE BANK DETAILS ARE AS FOLLOWS:

Glenburn Lodge Pty (Ltd) | ABSA Sandton Business Centre | Account Number: 011 348 305 70
Branch Code: 63 20 05

Administrative policies

1. A provisional booking form must be completed with the function coordinator once a date has been selected, and a copy taken with you.
2. This provisional booking will be held for no longer than seven days.
3. Should you not contact the coordinator during this period, GBL will assume that you are no longer interested and will release the booking
4. Once the first deposit (venue hire charge – non refundable) has been paid, there will be no contact with you from GBL until the 50% deposit is due. Should you wish to have prior meetings; the coordinator will make the necessary arrangements to see you.
5. Our function coordinator is available to see you by appointment only.
6. Please be advised our venues are open for viewing by other guests up to 3 hours before your function starts.
7. Please ensure that once you have booked a viewing time, that reception is informed, before proceeding to the venues.
8. A final appointment will be scheduled with you, no less than fourteen working days prior to your function date. This final appointment will be to finalize details such as final number of guests, final payment, outside supplier details etc. as well as to sign the final function sheet for your function day. (A copy of this final function sheet will be forwarded to you.)
9. Please be advised that once the final function sheet is signed, no changes will be accepted, unless done so in writing.

Function operating policies

1. Once the final function sheet has been signed, GBL will use this as the specifications as to how your function day is to be run, any changes to this signed document must be made in writing.
2. The venue will be yours from 08h00 on the function day for setup.
3. Please be advised that all final operations details, as well as cleaning will be completed by GBL, no less than one hour prior to the start of the function.
4. GBL will accept no deliveries prior to the date of your function unless prior arrangement has been made with the coordinator.
5. No decorating or flower arranging may take place at GBL prior to the date of the function, however this is flexible and arrangements may be made.
6. We accept no responsibility for any deviation by your self from the signed final function sheet.
7. We accept no responsibility for poor service deliverance; actions and / or opinions from any suppliers, recommended or otherwise. GBL takes no responsibility for damage or loss.
8. All supplier details must be made known to GBL no later than the final appointment (fourteen working days prior to the function date).
9. No liquor, other than that supplied by GBL may be used at the function. No corkage.
10. No outside or private catering is permitted at Glenburn Lodge.
11. Your function duration is 5 hours and last rounds will be called half an hour before your 5 hour period has lapsed
12. Should you wish to keep the venue and bar open after that time, you will be charged R1600.00 per hour. Overtime no later than 01:00am. No overtime option at Glencove venue, unless all the Garden suites are booked out by your guest.
13. The music will be turned down to back round music at 00:00, due to the fact that Glenburn Lodge is situated in a World heritage site and the venues have to abide by these conditions.
14. GBL reserves the right to close the bar at anytime, and for any reasons that may be harmful to the property, guests or staff of GBL.

15. GBL will allocate a Banqueting Manager as well as staff to run your function. This staffing allocation will be done at our discretion and will be to the level that we see functional to run a successful function.
16. Glenburn Lodge, Glencove, Glenkyle or any of its employees do not accept responsibility for any loss or damage of personal property.
17. All damages occurred to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client (signatory as per the service agreement).
18. GBL does not accept responsibility for any losses, damage to personal property or inconvenience due to power failures and / or acts of God.
19. GBL reserves the right to cancel any booking (provisional or confirmed) forthwith and without liability on its part in the event of any damages and / or destruction caused of the venue by fire, acts of God, industrial unrest and any other cause beyond the control of GBL, which shall prevent GBL from performing its obligations. However in these circumstances, GBL will make all efforts possible with available resources to assist in finding an alternative venue for your function
20. All decorations are to be discussed with the function coordinator prior of proceeding to ensure no damage is done to the venue.
21. NO fireworks will be allowed on the property of GBL.
22. No candles are allowed to be placed directly on the table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candle holders must be wide enough to prevent the wax from dripping onto any of GBL table linen (including linen napkins). GBL reserves the right to remove any candles, should such precaution not be taken. GBL furthermore reserves the right to charge the client (signatory of service agreement) in full for any damages caused to any table linen as a result of burns or wax drippings.
23. Please be advised that all decorations must be removed from the venue by 08h00 the following day.
24. Should decorations not have been removed by this time, GBL does not accept responsibility for any damage to such decorations should they have to be removed by GBL employees.
25. Availability of accommodation cannot be guaranteed. Please ensure that you book your accommodation with our reservationists at reception, as the banqueting department does not hold rooms or book rooms for function guests. GBL does not accept block bookings without full prepayment of this block booking. All prices are inclusive of VAT and exclude any staff gratuity.
26. Due to health regulations and policies, food left over from the function may unfortunately not be taken from the venue.

The above terms and conditions apply to both Glenkyle and Glencove Country Venues as well as to any other venues used at Glenburn Lodge to facilitate a function. Please be advised that a final co-ordination meeting must take place no less than fourteen working days prior to the function date. All details in respect of the function, decided and agreed upon by both Glenburn Lodge Management and the client, will and shall only be changed through written communication. These changes may only be made by the due signatories of this document. No verbal changes will be accepted by Glenburn Lodge Management after the confirmation of this document.