





# Pampoenkraal

wedding & function venue



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GPS Point S 33.84900  
E 018.62601

	Attention	
	Re	<b>FUNCTION – LUNCH / EVENING</b>
	Amount Guests	±
	Reservation Date	
	Telephone	
	Fax	

## **QUOTATION**

Dear

*I have great pleasure in forwarding to you the following quotation for your wedding.*

**WELCOME DRINKS AND SNACKS:**  
*(optional)*

*We can offer a full canapé menu upon arrival.*

*You can choose from the following beverages*

*Fresh fruit juices at R18,00 per liter*

*Alcoholic punch at R30,00 per liter.*

*Sherry at R10,00 per glass*

*Champagne as per wine list or R30,00 corkage per bottle*

***We can recommend a Marimba band to create a unique atmosphere upon arrival at***

***R2200***

**VENUE COST:**

*Main & Bar lapa: R5000  
Winter months (May – Aug): R4000  
Bar lapa only: R4000*

***Venue size:***

*The main lapa can seat a maximum of 140 guests with a dance floor in the main lapa or 200 guests with dance floor in the bar lapa. If you are 40 or less guests we recommend the bar lapa.*

***Venue cost include:***

*Planning and executing of the event.*

*Set-up allowed from 8:00 on the day of the function but only if there is no lunch function.*

*Standard 1.8m round tables seating 10 -12 people each and plastic chairs.*

*Standard white table cloths and white napkins. Lycra chair covers can be arranged at R15 per cover.*

*Standard drapes and fairy lights.*

*Cutlery, crockery and glassware.*

**BAR:**

*We are fully licensed so please note that only beverages and wine supplied by Pampoenkraal may be consumed on the premises.*

*Please indicate whether you prefer a cash bar service or an open bar to be paid at the end of the evening.*

*You may bring in your own champagne at a corkage fee of R30 per bottle.*

*You will find our bar and wine prices attached to the quotation.*

**WAITERS:**

*A 10% service fee will be charged onto your bill for all waitrons and bar staff.*

*A 15% service fee will be charged on Sundays and public holidays.*

**DÉCOR AND DJ:**

*You are welcome to make your own arrangements with regards to décor and entertainment. Please contact us if you need any recommendations.*

**Menu 1:**

***Starter***

*Smoked chicken,peperdew and springonion wrapped in a tortilla and braaied until crisp, served with a sweet chili dipping sauce*

***Main Course***

*Whole Sirloin served with a pepper sauce*

*Garlic and herb Spatchcock chicken*

*Baby potatoes with garlic and rosemary butter*

*Vegetables topped with a béchamel sauce and cheese*

*Sweet Potato and pumpkin*

*Variety of salads*

***Dessert***

*Meringue nest topped with cream and seasonal fruit*

*Coffee / Tea*

***R190 pp***

***Menu 2:***

***Starter***

*Summer salad containing bacon,feta,tomatoes,cucumber,lettuce and springonion*

***Main Course***

*Whole Sirloin served with a pepper sauce*

*Garlic and herb Spatchcock chicken*

*Boerewors*

*Baby potatoes with garlic and rosemary butter*

*Vegetables topped with a béchamel sauce and cheese*

*Sweet Potato and pumpkin*

*Variety of salads*

***Dessert***

*Delicious Amaretto ice-cream coated in chocolate and decorated in caramel*

*Coffee / Tea*

***R210 pp***

***Menu 3:***

***Starter***

*Creamy spinach and feta quiche served with a side salad, topped with a Greek vinaigrette*

***Main Course***

*Whole Sirloin served with a green peppercorn sauce*

*Garlic and herb Spatchcock chicken*

*Honey and Mustard Pork kebabs*

*Baby potatoes with garlic and rosemary butter*

*Vegetables topped with a béchamel sauce and cheese*

*Sweet Potato and pumpkin*

*Variety of salads*

***Dessert***

*Meringue nest topped with cream and seasonal fruit*

*Coffee / Tea*

***R245 pp***

***Menu 4:***

***Starter***

*Crumbed chicken ,pineapple,lettuce and tomato wrapped into a  
Tortilla and served with sweet chili sauce*

***Main Course***

*Whole sirloin served with a Greenpepercorn sauce*

*Honey and Mustard Pork kebabs*

*Lemon and Herb Spatchcock chicken*

*Baby potatoes with a garlic and rosemary butter*

*Vegetables topped with a béchamel sauce and cheese*

*Sweet Potato and pumpkin*

*Variety of salads*

***Dessert***

*Casata cake:*

*Vanilla, chocolate and Venetian "crème" ice-cream with nuts,  
Glazed fruits and Amaretto liqueur.*

*Coffee / Tea*

***R255 pp***

***Menu 5:***

***Starter***

*Savoury crumpet topped with Smoked salmon, watercress and a chive crème fraiche dressing*

***Main Course***

*Apricot glazed Whole Pork neck*

*Peri – peri Spatchcock chicken*

*Braaiied linefish with a lemon butter sauce*

*Baby potatoes with a garlic and rosemary butter*

*Vegetables topped with a béchamel sauce and cheese*

*Sweet Potato and pumpkin*

*Variety of salads*

***Dessert***

*La Caramella*

*Coffee / Tea*

***R265 pp***

**Menu 6:**

***Starter***

*Mini beef and vegetable springrolls served with a dipping sauce*

***Main Course***

*Deboned leg of lamb*

*Garlic and Herb Whole chicken*

*Apricot glazed Porkneck*

*Braaiied linefish with a lemon butter sauce*

*Baby potatoes with a garlic and rosemary butter*

*Vegetables topped with a bechamel sauce and cheese*

*Sweet Potato and pumpkin*

*Variety of salads*

***Dessert***

*Rich, creamy tripple layered chocolate mousse*

*Coffee / Tea*

***R275 pp***

***FOOD:***

*All the food is cooked on open fires in front of the guests to create a unique and hospitable atmosphere. Starters and desserts are served plated. The main course is served buffet style where the guests can help themselves – chefs will be carving and serving the meat.*

***HALAAL:***

*We do cater for Halaal and Kosher guests. Please note that different rates will apply.*

***HOURS OF TRADE:***

*Guests may arrive from 19:00. The last song is 12:00, bar closes at 12:00 and venue closes at 12:30*

***TERMS OF PAYMENT:***

*The bill has to be settled 7 days prior to your function. Bar bill and corkage to be settled on the function day.*

**CONFIRMATION OF FUNCTION:**

*A deposit fee of R5000,00 is required to secure a booking 7 days after verbal confirmation. A deposit slip needs to be faxed with the function date as reference to Fax: 021-9138130. No refund of the deposit will be made in case of cancellation.*

*Should there be any other queries, please contact us Monday to Friday between 9:00am and 15:00pm.*

*Regards*

**MICHELLE**  
072 905 0656

**BANKING DETAILS**

*Absa Bank Cape Gate  
Acc No: 4077290250 (Cheque account)  
Pampoenkraal  
Branch Number 632005*

**WINE LIST:**

**ALTYDGEDACHT HOUSE WINE:**

<i>Blanc de Blanc 2010</i>	<i>R 65,00</i>
<i>Rose 2009</i>	<i>R 65,00</i>
<i>Dry Red 2009</i>	<i>R 80,00</i>

**ALTYDGEDACHT WHITE:**

<i>Sauvignon Blanc 2010</i>	<i>R 85,00</i>
<i>Sauvignon Blanc Reserve 2009</i>	<i>R 95,00</i>
<i>Chatelaine 2009</i>	<i>R 70,00</i>
<i>Gewurztraminer 2010</i>	<i>R 85,00</i>

**ALTYDGEDACHT RED:**

<i>Merlot 2006</i>	<i>R 90,00</i>
<i>Barbera 2005</i>	<i>R 103,00</i>
<i>Pinotage 2009</i>	<i>R 170,00</i>
<i>Cabernet Sauvignon</i>	<i>R 170,00</i>

CHAMPAGNE

*J C le Roux Le Domaine & Sauvignon Blanc*

*R90,00*

*J C le Roux La Chanson & La Fleurette*

*R90,00*

*Villiera Tradition*

*R155,00*

*Pongracz*

*R155,00*