

Pampoenkraal





Pampoenkraal

wedding & function venue



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E: info@pampoenkraal.co.za, W: www.pampoenkraal.co.za

GPS Point S 33.84900
E 018.62601

	Attention	
	Re	WEDDING – EVENING 2012
	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: R7000
Winter months (May – Aug): R5000
Garden ceremony: R1200*

Venue size:

The main lapa can seat a maximum of 140 guests with a dance or 190 guests without dance

Venue cost include:

Planning and executing of the event.

Set-up allowed from 8:00 on the day of the wedding.

Ceremony fee includes plastic chairs, arch and a red carpet.

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

Bridal rectangular 3.6m table seating 6 to 8 people.

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

R200 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

R225 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

R250 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

R275 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

R285 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

R300 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:

Wedding décor may be done on the morning of the wedding from 8:00. Ceremonies may start at 16:00. The last song is 11:30, 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 R7000,00 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 75,00</i>
<i>Rose 2009</i>	<i>R 75,00</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 80,00</i>
<i>Gewurztraminer 2010</i>	<i>R 95,00</i>

ALTYDGEDACHT RED:

<i>Merlot 2006</i>	<i>R 90,00</i>
<i>Barbera 2005</i>	<i>R 105,00</i>
<i>Pinotage 2009</i>	<i>R 170,00</i>
<i>Cabernet Sauvignon</i>	<i>R 160,00</i>

CHAMPAGNE

<i>J C le Roux Le Domaine & Sauvignon Blanc</i>	<i>R90,00</i>
<i>J C le Roux La Chanson & La Fleurette</i>	<i>R90,00</i>
<i>Villiera Tradition</i>	<i>R150,00</i>
<i>Pongracz</i>	<i>R150,00</i>

Highly recommended service providers

Photographers:

*Dirk Kleinschmidt Tell: 074 1400880 (Dirk) fynproe@gmail.com
Candice Tell: 083 552 7772 (Candice) info@candphotography.com*

Videographers:

Lizel van Wyk Tell: 076 540 7876 (Lizel) info@lizel.co.za

Décor:

*Kaleidescope décor Tell: 021 558 6663(Michelle/ Matthew) nigel@kaleidescope.co.za
Weddings by Design Tell: 021 976 7294(Suzette) wedding@telkomsa.net
Any event Tell:082 563 6766 (Annelie) info@anyeventpartyhire.co.za*

Cakes:

Cherry Blossom Tell: 076 279 4797 (Daleen)

D.J's:

DJ's from Paarl (Greg) Tell: 021 872 5303 / 021 872 1110

Wedding planner:

Rapple events Tell: 072 112 5730 (Maridene) madirene@rappleonline.com

Minister:

John de Beer Tell: 083 305 5441 (John) john@weddingguy.co.za

Honeymoons:

Marelize Tell: 021 914 5920 (Marelize) Marelize.jansevanrensburg@pentravel.co.za

Accommodation:

Self Catering: Alta Tell: 021 919 7161

