



WEDDINGS @ WAKKERSTROOM COUNTRY INN

Wedding Enquiry

*Thank you for your enquiry to have your wedding at the Wakkerstroom Country Inn.
Should you choose Wakkerstroom for your wedding, it will be a pleasure to assist you with your arrangements.
We have a standard wedding package which includes:*

- *venue hire including basic setup of the room*
- *3-course meal*
- *the services of our wedding planner from Wakkerstroom Weddings*

Additional options are available at extra cost.

The cost per person for the standard wedding package is R250.00 per person



What is included in the standard wedding package:

- *Wedding planner to help with all aspects of your wedding day*
- *Venue hire which includes use of the wedding venue for the day before and the day of the wedding*
- *Complimentary one night stay on a bed and breakfast basis for bride and groom on their wedding night, including a complimentary bottle of sparkling wine*
- *Waiter and bar service (private bar in wedding venue)*
- *Basic décor which includes black and gold banqueting chairs, 1m x 1m square tables (to be put together to form larger tables) white tablecloths, overlays (limited colours – organza or cotton), white napkins, crockery, cutlery, glasses, plain white candles and candle holders.*
- *Background music*
- *Dancing space*

Any change or additions to the above will be at your own cost



Client initials _____



Optional Extras (to be arranged with the wedding planner at your own cost):

- *The Church*
- *Pastor*
- *Photographer*
- *DJ*
- *Flowers*
- *Hairdresser*
- *Beautician*
- *Accommodation for guests*
- *Extra décor requirements (chair covers, coloured candles etc)*
- *Transport to and from church*



THE VENUES:

The Church:

The quaint St Mark's Church is a national monument and is our choice of chapel for weddings. Fr Colin Anderson is our resident Anglican priest. We can also organise non-denominational ceremonies with our local NG Church pastor, Dr. Pieter de Jager. There is also a Catholic Church and an NG Church in the village, where services can also be held although there is no resident Catholic priest in the village.

The Reception:

Wakkerstroom Country Inn wedding venue can cater for 45 - 100 guests. Smaller wedding of up to 45 guests will be held in the dining room in the hotel.



Client initials _____



WEDDING MENU

Please note that menus may vary slightly depending on seasonality and availability of ingredients

PRE DINNER COCKTAILS

We offer a 'Welcome cocktail' Sherry or glass of bubbly on arrival at the reception venue for your guests. R14 / glass alcoholic and R10 / glass non-alcoholic.

This is entirely up to you, but we find that it works quite well as an 'ice-breaker'.

STARTERS

Please choose one (1) option to be served plated to the table

Home-made bread and butter will be served to the tables at the beginning of the meal.

(Vegetarian starters will be provided on request if your choice of starter is not vegetarian. Please let us know numbers at least 10 (ten) days in advance)

Fish:

- Smoked snoek pate with homemade onion marmalade and melba toast*
- Smoked salmon tartar with sour cream, cucumber and 'caviar'*
- Prawn cocktail with piquant marie rose sauce*
- Mixed seafood cocktail with a lightly curried mayonnaise*
- Trio of seafood with horseradish cream*
- Sesame prawn Caesar salad*

Meat:

- Bacon, guacamole and Camembert salad with basil pesto dressing*
- Biltong salad with avocado, garlic croutons and blue cheese dressing*
- Beef Carpaccio with honey mustard vinaigrette, rocket and parmesan crisps*

Chicken:

- Spicy chicken salad with mango, coriander, toasted cashew nuts and homemade sweet chilli sauce*
- Chargrilled chicken breast with marinated Mediterranean vegetables*
- Homemade chicken liver pate with sweet red onion marmalade and melba toast*
- Smoked Coronation Chicken Salad(served with a lightly curried mayonnaise)*

Vegetarian:

- Tomato, basil and mozzarella salad*
- Creamy mushroom soup drizzled with basil pesto*
- Creamy mushroom and biltong soup*
- Tomato, basil and red pepper soup*
- Potato and leek soup*
- Pea and Ham Soup*
- Roast Butternut Soup*
- Brie and caramelised onion tartlet with rocket and Balsamic dressing*

If you would like to add an extra course to your meal, we can offer an intermediate soup course after the starter for an extra R20 per person.

Client initials _____



MAIN COURSE

Served from the buffet.

MEAT

Please choose two (2) dishes in total from the various meat and fish options.

Red Meat:

- Garlic and rosemary roast leg of mutton with mint sauce*
- Roast rump of beef with Yorkshire puddings and horseradish sauce*
- Roast leg of pork with crackling and apple sauce*
- Lamb curry with poppadums*
- Braised ox tongue with mustard sauce*
- Honey roast gammon with caramelised pineapple*

Chicken:

- Baked chicken breasts with spicy peppers, olives and garlic in a tomato and basil sauce*
- Thai chicken curry with prawn crackers*
- Chicken curry with poppadums*
- Chicken, bacon and mushroom pie*
- Stir fry chicken with spring onions, ginger and mixed peppers*

Fish & Seafood:

- Smoked haddock with prawns and mornay sauce*
- Mixed seafood pie (prawns, mussels, fish) topped with creamy dill mashed potato*
- Seafood paella*
- Seared salmon with lemongrass hollandaise (R15 supplement p.p)*
- Smoked fish pie topped with creamy mashed potato*
- Smoked fishcakes with spicy salsa*
- Mussels in creamy garlic sauce*

The following options are available as part of your two meat options at a R30 per person supplement :

- Grilled lamb chops served with a rosemary and mint glaze*
- Fillet steak with mushroom and Madeira sauce*
- Butterfish fillet with a herb crust and balsamic roast cherry tomatoes*

VEGETARIAN

Please choose one (1) dish from the vegetarian options.

- Creamy vegetable lasagne*
- Spicy cous-cous with grilled vegetables*
- Mushroom pasta with garlic and basil pesto*
- Leek, potato and cheese tart*
- Grilled vegetable gratin*
- Vegetable 'shepherds' pie*
- Vegetable curry*
- Creamy tomato and feta penne pasta with basil pesto*

Client initials _____



STARCH

Choose two (2) options

- Roast potatoes*
- Creamy garlic potato bake*
- Savoury rice*
- Cheese and onion stuffed baked potatoes*
- Butternut risotto*
- Buttered new potatoes*
- Savoury samp*
- Pap and sauce*
- Noodles*
- Creamy mashed potatoes*

VEGETABLES AND SALAD

Choose three (3) options in total from vegetable and salad options

VEGETABLES

- Cauliflower and broccoli cheese*
- Creamed spinach*
- Pumpkin fritters*
- Roast butternut*
- Glazed carrots*
- Garlic green beans*
- Stir fry seasonal vegetables*
- Medley of vegetables*

SALADS

- Greek salad*
- Three bean salad*
- Coleslaw*
- Potato salad*
- Pasta Salad*
- Beetroot and onion salad*

Client initials _____



DESSERTS

Served to the table.

Please choose one (1) option.

- *White chocolate and raspberry mousse*
- *Trio of chocolate with raspberry coulis*
- *Chocolate profiteroles filled with caramel cream*
- *Lemon Tart with chantilly cream*
- *Tiramisu with vanilla crème Anglais*
- *White chocolate and coconut cheesecake with mixed berries*
- *Mango fool with blackberry coulis*
- *Pears poached in red wine with cinnamon panacotta*
- *Mixed berry pavlova*
- *Chocolate terrine with orange liqueur syrup*
- *Chocolate and Cape Velvet Cheesecake*

BEVERAGES:

Tea and coffee R12 per person (self service in the wedding venue)

CHEESE PLATTERS:

*We can serve cheese and biscuit platters to the tables
at a cost of R35 per person.*

Client initials _____



WEDDING RECEPTION CONTRACT:

PAYMENT:

- *A 50% deposit will secure your wedding booking*
- *Final 50% payment is due at latest 4 weeks before wedding date.*

CANCELLATION POLICY:

- *If cancellation is received at least 3 (three) months before function date, a full refund MINUS a 5% (five percent) admin cost will be given.*
- *If cancellation is received 8 (eight) weeks – 3 (three) months before function date, 50% (fifty percent) of the deposit will be forfeited.*
- *If cancellation is 4(four) - 8 (eight) weeks before function date, 100% (one hundred percent) of the deposit will be forfeited.*
- *If cancellation is less than 4 weeks (four weeks) before function date, 100% (one hundred percent) of the function cost will be forfeited.*

CATERING:

- *The final cost for the catering will be based on the final head count given by you at least 14 (fourteen) days in advance. If additional people are added after cut-off date they will be counted as additional cost per head. However, if less people arrive than are quoted in your final head count, the figure quoted will stand and be charged for as our ordering and planning will be based on that figure.*
- *Please remember the DJ and photographer in your food count.*
- *Our function room bar is available for use by your guests while waiting for the bridal party to arrive. We can either offer a full cash bar for guests, or we will be happy to manage a bar tab for you set at a fixed amount. We will keep you posted on the progress of this tab through the evening. Once your tab is depleted, we will then run a cash bar for you and your guests.*
- *If you would like to bring your own wines or champagnes, you may do so. Please note that corkage is priced at R35.00 per 750ml. (please bear that in mind when bringing magnums) Please let us know in advance if you are bringing your own wine.*
All other alcohol must be purchased from the venue – by law, no other alcohol may be brought onto the premises and failure to abide by this could result in a request to vacate the premises.

ACCOMMODATION:

- *The Bride and Groom will receive a complimentary night stay at the Wakkerstroom Country Inn on the evening of the wedding. Further nights will be at your own cost.*
- *Should you wish to book all the rooms at the Wakkerstroom Country Inn for your guests, you will be liable for the full cost of the rooms, with a deposit within 72 hours of booking to secure the rooms. Should you not wish to take responsibility to the costs of other guests, we will hold the rooms for 72 hours. After that, rooms will be open to the public on a first come, first serve basis.*

GENERAL:

- *NO responsibility is taken for accidental breakages to goods brought in by the wedding party or decorators. Personal items not collected within 3 months after the event will be disposed of.*
- *Please note that our standard operating hours are until 12.00 am. Last rounds at the bar will be served at 11.45pm. If you would like to stay later than our standard closing time, we charge R250 per hour or part thereof for each hour after 12.00 am.*

Client initials _____



<i>Name:</i>
<i>Address:</i>
<i>Phone no:</i>
<i>Name of Bride:</i>
<i>Bride phone no:</i>
<i>Name of Groom:</i>
<i>Groom phone no:</i>
<i>Wedding reception date:</i>
<i>Contract date:</i>
<i>Initial guest numbers:</i>
<i>Deposit amount:</i>
<i>Date deposit due:</i>
<i>Final payment amount:</i>
<i>Date final payment due:</i>

MENU CHOICES:

<i>Starter:</i>
<i>Intermediate Course: Yes / no (if yes, please state soup option):</i>
<i>Main course meat option 1:</i>
<i>Main Course Meat option 2</i>
<i>Vegetarian option:</i>
<i>Starch option 1:</i>
<i>Starch option 2:</i>
<i>Vegetable and salad option 1:</i>
<i>Vegetable and salad option 2:</i>
<i>Vegetable and salad option 3:</i>
<i>Vegetable and salad option 4:</i>
<i>Dessert option:</i>
<i>Cheese platters: Yes/No</i>
<i>Tea/Coffee: Yes / No</i>

I agree to the above terms and conditions of this contract

Signed at _____ on this _____ day of _____ 2012

Clients name: _____ Client's signature _____

Witness name: _____ Witness Signature: _____