

The Range



FUNCTION PACKAGE - 2010

THE RANGE FUNCTION PACKAGE – 2010

MENUS

* BUFFET MENU 1	R235.00 PP
* BUFFET MENU 2	R270.00 PP
* SET MENU 1	R215.00 PP
* SET MENU 2	R270.00 PP
* SPIT / BRAAI IN THE WOODS	R260.00 PP
* BRUNCH	R160.00 PP
* COCKTAIL MENU 1	R155.00 PP
* COCKTAIL MENU 2	R190.00 PP

OPTIONAL EXTRA'S

- * STONE CHAPEL or GARDEN CEREMONY - R1 000.00
- * WHITE CHAIRCOVERS - R15.00 each

PLEASE NOTE:

LOG CABIN

- A 12% SERVICE CHARGE WILL BE LEVIED ON THE TOTAL CATERING AND BAR BILL (MIN OF R400.00 BAR FEE IS CHARGED) AND 25% SERVICE FEE ON PUBLIC HOLIDAYS & SUNDAYS
- R2 000.00 WILL BE CHARGED PER HOUR AFTER MIDNIGHT – CUT OFF TIME 1AM
- WE CATER FOR A MINIMUM OF 60 AND A MAXIMUM OF 140 PEOPLE
- OUR MINIMUM IN SEASON (1 OCT 2009 TO 31 MARCH 2010) IS 80 PAX FOR FRIDAYS & SATURDAYS
- VENUE FEE OF R5000-00, WHICH INCLUDES A DANCE FLOOR AND OUR STANDARD RANGE OF TABLES, CHAIRS, CROCKERY, CUTLERY AND LINEN.
- REFUNDABLE DEPOSIT OF R1500 TO BE CHARGED.

MARQUEE

- CAPACITY INCLUDING A DANCE FLOOR = 400 PAX
- MUSIC IS ALLOWED TO 23H00 AND THEN MUST BE TURNED DOWN TO BACKGROUND TILL 24H00
- MUSIC MUST CEASE IN THE MARQUEE AT 24H00.
- FOR A LARGER FUNCTION THE MARQUEE CAN BE EXTENDED.
- A SERVICE FEE OF R35pp WILL BE LEVIED ON THE TOTAL CATERING AND BAR BILL AND DOUBLE SERVICE FEE ON PUBLIC HOLIDAYS & SUNDAYS
- USE OF THE MARQUEE WITH FIXED DANCE FLOOR, TABLES AND CHAIRS = R10 000.00 FOR FUNCTIONS UP TO 100 GUESTS – INCLUDING DRAPING & FAIRY LIGHTS
- BASIC TABLES, CHAIRS, LINEN HIRE = R35 pp FOR FUNCTIONS OVER 100 GUESTS.
- REFUNDABLE DEPOSIT OF R2500 TO BE CHARGED.

GENERAL

- FULLY LICENCED BAR AVAILABLE (R30.00 CORKAGE)
- PROVISIONAL BOOKINGS ARE ONLY HELD FOR SEVEN DAYS
- A DEPOSIT AND A SIGNED CONFIRMATION FORM IS REQUIRED TO SECURE A BOOKING
- HALAAL CATERING & KOSHER CATERING CAN BE ARRANGED.

RECOMMENDED FUNCTION TIMES

- * BRUNCH 10H00 – 14H00
- * DINNER 18H00 – 24H00

For more information please contact our General Manager, Gillian Hutchinson, on 021 7132340 or info@therange.co.za

The Range

WINTER WEDDING SPECIAL

JUNE, JULY, AUGUST 2010

R335 per person

(Minimum of 80 people)

Includes:

- Log Cabin Venue with roaring log fire
- Gluwein on arrival
- Buffet Menu 1
- Service fee on catering
- DJ
- Honeymoon night in nearby guest house for bridal couple

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

PDF Created with deskPDF PDF Writer - Trial :: <http://www.docudesk.com>

BUFFET MENU 1

R235.00

STARTER (Choice of 1)

Seasonal Soups – Carrot and Coriander, Butternut and orange,
Leek and potato with basil pesto.

OR

Duo of Chicken Liver and Pepperdew pate with seed bread

OR

Balsamic and honey roasted butternut salad with sunflower seeds, feta and olives.

MAIN COURSE (Choice of 3)

Crispy Roast Pork with crackling and traditional applesauce

OR

Chicken portions slow roasted in an orange and ginger sauce.

OR

Grilled line fish with yoghurt and coriander sauce

OR

Beef Stroganoff

OR

Chicken **OR** Lamb knuckle curry

&

The above is served with Potato au gratin, savoury rice, medley of roasted vegetables,
cauliflower and broccoli au gratin **OR** sweet roasted cinnamon butternut

Optional 3rd choice –extra R25.00 pp

Deboned and rolled leg of lamb roasted with rosemary and garlic and served with
gravy and mint jelly

DESSERT

Malva pudding with cream anglaise

Homemade Vanilla Ice cream with chocolate sauce

Fruit Salad in a sweet ginger and passion fruit coulis

Crème Caramel

Flavoured Mousse

Filtered Coffee & Tea

BUFFET MENU 2

R270.00

STARTER (Choice of 1)

Caprese Salad – Sliced plum tomatoes, Mozzarella, Basil Pesto and cracked black pepper

OR

Soup Roasted vegetable soup with coriander pesto, butternut and orange or Seafood Chowder

OR

Smoked chicken salad with an oriental sesame seed dressing

MAIN COURSE (Choice of 3)

Grilled line fish with yoghurt and coriander sauce

OR

Deboned and rolled leg of lamb roasted with rosemary and garlic and served with gravy and mint jelly

OR

Roasted beef sirloin with red onion relish and red wine sauce

OR

Chicken portions, slow roasted in an orange and ginger sauce

&

The above is served with roasted potatoes, savoury rice, medley of roasted vegetables and cauliflower and broccoli au gratin **OR** sweet roasted cinnamon butternut

DESSERT

Passion fruit cheese cake

Apple crumble with fresh cream

Tiramisu

Flavoured Mousse

Homemade Vanilla Ice Cream with berry coulis

Filtered Coffee & Tea

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

PDF Created with deskPDF PDF Writer - Trial :: <http://www.docudesk.com>

SET MENU 1 (MAX 100 PEOPLE)

R215.00pp

STARTER (Choice of 1)

Seasonal Soup – Carrot and Coriander, Butternut and Orange, Leek and potato
with basil pesto

OR

Balsamic and honey roasted butternut salad with sunflower seeds, feta and olives

OR

Duo of Chicken Liver and Pepperdew pate with seed bread

MAIN COURSE (Choice of 1)

Grilled line Fish with lemon and dill butter served with a coriander pesto mash and
stir fried baby vegetables

OR

Deboned and rolled leg of lamb roasted with rosemary and garlic served with
gravy and mint jelly with roast potatoes and medley of roasted vegetables

OR

Chicken Thighs slow roasted in an orange and ginger sauce garnished with
peppadews and served with savoury rice and medley of roasted vegetables

DESSERT (Choice of 1)

Cape Malva Pudding with caramel custard

OR

Fruit Salad in a sweet ginger and passion fruit coulis with homemade vanilla ice-cream

OR

Duo of chocolate and vanilla mousse

Filtered Coffee & Tea

SET MENU 2 (MAX 100 PEOPLE)

R270.00pp

STARTER (Choice of 1)

Beef Carpaccio served with a mustard mayonnaise, wild rocket and capers

OR

Caprese Salad – Sliced plum tomatoes, Mozzarella, Basil pesto and cracked
Black pepper

OR

Soup – Roasted vegetable soup with coriander pesto, butternut and orange or
Seafood Chowder

MAIN COURSE (Choice of 1)

Deboned and rolled leg of lamb roasted with Rosemary and garlic served with
gravy and mint jelly, roast potatoes and medley of roasted vegetables

OR

Pan fried line fish with mussels and prawn garnish served with a creamy fennel
sauce, roasted garlic mash and roasted Mediterranean vegetables

OR

Chicken portions, slow roasted in an orange and ginger sauce, roast potatoes and
medley of roasted vegetables

DESSERT (Choice of one)

Passion fruit cheese cake with homemade vanilla cream

OR

Meringue nests, with seasonal fruit and homemade vanilla cream

OR

Sticky toffee pudding with homemade vanilla ice cream

Filtered Coffee & Tea

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

PDF Created with deskPDF PDF Writer - Trial :: <http://www.docudesk.com>

BRUNCH BUFFET

R160.00pp

COLD STARTER SERVED ON TABLE

Seasonal fruit layered with yoghurt and muesli and served on the table

HOT BUFFET

- Selection of vegetarian quiches
- Grilled beef sausages
- Crispy fried back bacon
- Old fashioned chicken pie
- Scrambled Egg
- Grilled tomatoes with origanum, fresh basil and parsley
- Pan fried mushrooms with onions and fresh herbs
- Flapjacks with maple syrup and cream

COLD BUFFET

- Assortment of cold meats

BREAD TABLE

- Selection health breads, farm style baked breads, rye bread, muffins, croissants and cocktail rolls
- Variety of jams, marmalades and preserves, grated cheese and cheese spread

Filtered Coffee & Tea

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

PDF Created with deskPDF PDF Writer - Trial :: <http://www.docudesk.com>

SPIT / BRAAI IN THE WOODS

R260.00 pp

STARTERS

Selection of chips, dips, nuts, pretzels and raisins

OR

Smoked snoek pate and avocado pate with farm style bread

MAINS

Standard Braai menu

- * Country Boerewors
- * Karoo Lamb Chops
- * Marinated chicken portions

OR

Standard Spit Braai

- * Lamb on Spit

SALAD SELECTION (CHOICE OF 5)

- Fresh garden salad
- Traditional Greek salad
- Curried coleslaw with apples and dates
- Spinach with chick-peas, sunflower seeds, sun-dried tomatoes, peas, feta cheese, croutons
- Three bean salad
- Carrot and pineapple with orange and poppy seeds
- Indian rice salad with lentils, spices, raisins and peaches
- Pasta noodles dressed with a selection of peppers, peaches and a mild curried mayonnaise
- Roasted vegetable salad with sesame seed dressing
- New potato salad with yoghurt and herb mayonnaise
- Freshly cooked beetroot marinated in balsamic and served on cos lettuce with feta
- Tomato and basil duo salad

HOT VEGETABLES

Potato bake with cheese crust
&
Roasted butternut with cinnamon sugar
&
Garlic Bread

DESSERTS

Homemade Vanilla Ice cream with chocolate sauce, Fruit Salad in a sweet ginger and passion fruit coulis,
Cream Caramel, Flavoured Mousse

Filtered Coffee & Tea

OPTIONALS EXTRAS (AT R30.00pp)

Meat extras: Line fish marinated with lemon butter **OR** Country Boerewors **OR** Marinated Chicken

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

COCKTAIL 1

R 155.00pp

Sticky BBQ chicken wings
Sesame beef sirloin skewers

Cheese board with savoury biscuits & preserves

Nachos Potato Wedges with sweet chilli dipping sauce and guacamole
Brushetta with assorted pate toppings

Crudités with creamy herb sauce
Selection of mini quiches, cocktail pies and samoosas

Chicken spring rolls with dipping sauce

OR

COCKTAIL 2

R190.00 pp

COLD SELECTION

Mezze platter with tsaziki, carpaccio, 3 cheeses, sun dried tomatoes, marinated mushrooms and olives

Marinated smoked chicken rashers wrapped around maraschino cherries

Prociutto wrapped asparagus bundles with horseradish cream

Fish platter with ginger, honey and soya sauce marinated fresh tuna, grilled prawns, smoked salmon,
mussels in shells, and crab sticks with seafood dipping sauce

Crudite kebabs with basil dressing

Grilled polenta wedges mozzarella, pesto and tomatoes

Caramelized red onion tarts

Chicken spring rolls with sweet chilli sauce

Beef sirloin kebabs with bbq dressing & sesame seeds

Optional extras to above menus

Sushi rolls (4 bites per person) R45.00

Selection of small tarts, éclairs, donuts, milk tarts etc R25.00

BAR LIST

WHITE WINE

Chardonnay

De Meye Unwooded Chardonnay	R 75
House wine by the glass	R 20

Sauvignon Blanc

Steenberg Sauvignon Blanc	R 85
---------------------------	------

Blended Whites - Off Dry

Buitenverwachting Buiten Blanc	R 85
- By the glass	R 20

RED WINE

House Red

De Meye Little River Blend	R 68
Cabernet Sauvignon Shiraz	
House wine by the glass	R 20

SPARKLING WINE

Steenberg - Brut	R 185
JC Le Roux - Le Domain	R 85
JC Le Roux - Sauv. Blanc	R 85
JC Le Roux - La Chanson	R 85

CORKAGE – per bottle

R 30

BEERS

Castle, Black Label	R 14
Windhoek, Windhoek Light	R 15
Millers, Amstel	R 15
Heineken	R 18

CIDERS

Hunters Dry	R 16
Savannah Dry, Savannah Light	R 17
Smirnoff Storm	R 17
Brutal Fruit (Peach & Lemon)	R 16

SPIRITS

Mainstay Cane, Gordon's Gin,	R 12
Smirnoff Vodka	R 12
Richelieu	R 12
Bells, J&B	R 14
Jameson	R 18
Jack Daniels	R 16
Spice Gold, Southern Comfort,	R 12
Red Heart, Captain Morgan Dark Rum	R 12
Bacardi Rum	R 12

LIQUEURS

Kahlua	R 14
Frangelico	R 16
Amarula	R 10
Crème de Cassis	R 15
Peppermint Liqueur	R 10

SHOOTERS

Archers Peach Schnapps, Apple Sour	R 10
Sambuca,	R 10
Tequila - Jose Cuervo Gold	R 15
Jagermeister	R 16

SOFT DRINKS

Red Bull	R 24
Coke, Diet Coke, Soda, Sprite, Crème Soda,	R 12
Sparberry, Orange Fanta, Tonic, Dry Lemon	R 12
Lime, Passion Fruit, Cola Tonic	R 5
Fruit Juice - p/glass	R 10
Appletiser/Grappetiser 275ml	R 15
Mineral Water – Still or Sparkling (500ml)	R 10
Monis Grape Juice Red or White 750ml	R 30

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

THE RANGE FUNCTION CONFIRMATION SHEET

Contact Person :
Person Responsible For Account :
Contact Numbers : W: Fax: Cell:
Address :
Email Address : Number of guests :
Date Of Function :/...../..... Type Of Function :
Brides Name: Grooms Name :
Bride's I.D. Number : Groom's I.D. Number:
Arrival Time: Departure Time :
Venue (Log cabin or Marquee) : Required Menu :

Terms and Conditions

1. A deposit equal to 50% of the total catering price is required to secure your booking date.
2. Provisional bookings are only kept for 7 days from date of booking.
3. Balance of payment is required no less than 14 days prior to the function date. The account will be made out for the total amount of guests as agreed to by the client in the confirmation sheet. Adjustments to final number of guests can still be made 72 hours prior to the function date by no more or less than 10% of the original numbers confirmed 14 days prior.
4. **Banking details: The Range, First National Bank, Tokai, Branch No 200409 Acc. No. 62022350798. Please fax the deposit slip to The Range - Fax: 086 691 1383 / Tel: +27 21 713 2340/1. If deposit made by EFT indicate the date booked for reconciling purposes.**
5. Cancellation fee: The deposit is 100% refundable if cancellation occurs before three months of the function date. An amount equal to the full deposit of 50% is due if cancellation occurs within 3 months of the function date.
6. The Range cannot be held liable for any injury to persons, damage to or loss of personal goods.
7. The management reserves the right to charge for pilferage from, damage to the building, marquee, irrigation system or any other property. Such costs are to be settled upon presentation of the final account.
8. Tokai Stone Chapel - Please note that this confirmation form is independent to any bookings made for the Chapel. A separate booking's book applies to the Chapel, which must also be done through The Range.
9. Function booking times: Brunch: 10h00 – 14h00 / Evening: 18h00 – 24h00. Any other times are to be confirmed with management. Any function that exceeds 6 hours or 24h00 will be charged at an additional R 2000-00 per hour.
10. Candles may only be used once consulted with management.
11. The Range is fully licensed and a variety of local Constantia wines and other estate wines are available.
12. Décor can only be brought into the venue 3 hours before the starting time of function. Draping is not included in the venue fee.
13. The log cabin and the marquee tent are both non-smoking areas.
14. **PRICES INCLUDE V.A.T. AND ARE VALID TILL 30 AUGUST 2010. (A price increase of at least 10% can be expected)**
15. Catering Options – Halaal & Kosher catering can also be arranged.
16. Should final payment not be received within 7 days of the function then full and final payment may be debited from the above credit card
17. Any external advertising and marketing must first be proof read and approved by The Range management.
18. Due to the fluctuating economy, prices cannot be guaranteed when confirming a function for a future date, therefore a maximum price increase of 10% can be expected on food and bar.

Log cabin

- Capacity: Minimum of 60 adults and a maximum of 120 people and 140 if extended onto veranda.
- A 12% service charge will be levied on the total catering and bar bill (min of R400.00 bar fee) and 25% on public holidays & Sundays
- Venue fee: R5000-00 - includes dance floor and our standard tables, chairs, crockery, cutlery and linen.
- Refundable deposit for breakages of R 1500-00 is to be paid in advance.
- An additional venue fee of R100 pp less than 80 pax will be charged during 1 Oct 2010 - 31 March 2011 on Fridays, Saturdays and public holidays.

Marquee

- Capacity: Minimum of 100 adults and a maximum of 400. For a larger function the marquee can be extended.
- A service fee of R35pp will be charged.
- Use of the marquee = R10 000-00 and includes fixed dance floor, standard tables and chairs up to 100 Pax, as well as white draping & fairy lights
- Standard range of crockery, cutlery, glasses and linen to be hired at a cost of R35pp (**Excludes chair covers**)
- If booking the marquee, the music must be reduced, at 23h30, to background music and finish at 24h00
- Venue fee should you supply your own caterer = R25 000-00. (Only with management's approval of caterer)
- Refundable deposit for breakages of R 2500-00 is to be paid in advance.
- An additional venue fee of R100 pp less than 150 pax will be charged during 1 Oct 2010 - 31 March 2011 on Fridays, Saturdays and public holidays.

I acknowledge receipt of your terms and conditions as faxed /sent to me and accept by signing this confirmation. I also accept that any amendments to this contract will be null and void unless signed and approved from The Range management.

NAME SIGNATURE DATE/...../.....

OFFICE USE ONLY:

BANK AUTHORISATION CODE:

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT