

THE RANGE FUNCTION INFORMATION PACK

MENUS

* BUFFET MENU 1	R215.00 PP
* BUFFET MENU 2	R245.00 PP
* SET MENU 1	R195.00 PP
* SET MENU 2	R245.00 PP
* SPIT / BRAAI IN THE WOODS	R235.00 PP
* BRUNCH	R145.00 PP
* COCKTAIL MENU 1	R140.00 PP
* COCKTAIL MENU 2	R170.00 PP
* CHEESE & WINE	R155.00 PP

OPTIONAL EXTRA'S

- * STONE CHAPEL 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 R4000-00, 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 = R5000.00 FOR FUNCTIONS UP TO 100 GUESTS
- 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

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

The Range

WINTER WEDDING SPECIAL

JUNE, JULY, AUGUST 2009

R295 per person

(Minimum of 80 people)

Includes:

- Log Cabin Venue
- Gluwein on arrival
- Buffet Menu 1
- No service fee on catering
- DJ
- Honeymoon night in nearby guest house for bridal couple

BUFFET MENU 1

R215.00

STARTER (Choice of 1)

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

OR

Duo of Smoked angelfish and avo pate with side salad and 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

PRICES ARE SUBJECT TO CHANGE AND INCLUDE VAT

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BUFFET MENU 2

R245.00

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

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SET MENU 1 (MAX 100 PEOPLE)

R195.00pp

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 Smoked angelfish and avo pate with side salad and 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

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SET MENU 2 (MAX 100 PEOPLE)

R245.00pp

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

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BRUNCH BUFFET

R145.00pp

COLD STARTER SERVED ON TABLE

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

HOT BUFFET

- Selection of vegetable 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

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SPIT / BRAAI IN THE WOODS

R235.00 pp

STARTERS

Selection of chips, dips, nuts, pretzels and raisins

OR

Smoked snoek pate and avocado pate with farm style bread

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

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Cheese & Wine Menu

R155.00

Pre-drink on arrival

One glass per person

Please select one of:
Sherry, port or champagne

Buffet

Selection of breads
Cheese board including:
Brie
Creamy blue
Fox & crow cheddar
Cambrini
Emmenthaler
Philadelphia Cream cheese
Mozzarella cheese balls
Vegetable spring rolls with a sweet chilli sauce
Pates choice of two
Savoury Biscuits
Sliced cold meats
Fresh fruits
Olives
Gherkins
Mixed Pickles
Fig preserve

Wines

Selection of local wines can be added onto the bar tab

COCKTAIL MENU

COCKTAIL 1 (Minimum of 30 Pax)

R 140.00pp

COLD SELECTION

Pancake wraps with feta, avocado and cucumber strips filling
Sliced cheese platter with mini tomato, feta and basil kebabs
Smoked salmon on salmon flavoured cream cheese topped with fresh dill on seed bread round
Spicy chicken satay skewers with Thai peanut dip
Mozzarella cheese balls with sweet chilli sauce

HOT SELECTION

Caramelized red onion tarts
Fish bobotie tartlets
Curried mince kebabs with yogurt tomato sauce
Vegetable spring rolls with sweet soya sauce dip

OR

COCKTAIL 2 (Minimum of 30 Pax)

R170.00 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
Devilleed nuts

HOT SELECTION

Grilled polenta wedges mozzarella, pesto and tomatoes
Caramelized red onion tarts
Chicken spring rolls with sweet chilli sauce
Curried mince kebabs with yoghurt tomato sauce

Optional extras to above menus

Sushi rolls (4 bites per person) R45.00
Selection of small tarts, éclairs, donuts, milk tarts etc R25.00

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BAR LIST

WHITE WINE

Chardonnay

De Meye Unwooded Chardonnay	R 65
House wine by the glass	R 16
Cloverfield Wooded Chardonnay	R 85

Sauvignon Blanc

Steenberg Sauvignon Blanc	R 85
Groote Post Sauvignon Blanc	R 105

Blended Whites - Off Dry

Buitenverwachting Buiten Blanc	R 75
- By the glass	R 20

Semi Sweet

Deetlefs Weisser Riesling	R 87
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Chenin Blanc

Moreson Chenin Blanc	R 62
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RED WINE

Blanc de Noir

Buitenverwachting	R 58
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Cabernet Sauvignon

Bredell's Cabernet Sauvignon	R 107
De Meye Cabernet Sauvignon	R 105

Merlot

Groote Post Merlot	R 105
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Shiraz

Deetlefs Shiraz	R 105
Robert Alexander Shiraz	R 91

Pinotage

Deetlefs Pinotage	R 105
Beyerskloof Pinotage	R 72

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

SHERRY

Monis Medium Cream Sherry	R 12
Monis Dry Sherry	R 12

PORT

Allesverloren	R 12
Corkage - per bottle	R 30

BEERS

Castle, Black Label	R 12
Windhoek, Windhoek Light	R 14
Millers, Amstel	R 14
Heineken	R 17
Cobra	R 17
Cobra Non Alcoholic	R 17

CIDERS

Hunters Dry	R 16
Savannah Dry	R 17
Smirnoff Storm	R 17
Brutal Fruit (Ruby, Mango & Lemon)	R 16

SPIRITS

Mainstay Cane, Gordon's Gin,	R 10
Smirnoff Vodka	R 10
Richelieu, Wellington	R 10
Bells, J&B	R 11
Jameson	R 15
Jack Daniels	R 14
Spice Gold, Southern Comfort,	R 10
Red Heart, Captain Morgan Dark Rum	R 11
Bacardi Rum	R 10
KWV 10 Year	R 14

LIQUEURS

Kahlua	R 14
Drambuie	R 25
Frangelico	R 16
Amarula	R 10
Crème de Cassis	R 15
Peppermint Liqueur	R 10
Triple Sec	R 14

SHOOTERS

Archers Peach Schnapps, Apple Sour	R 10
Sambuca, Potency	R 10
Aftershock	R 14
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
Orange Juice - p/glass	R 10
Appletiser/Grappetiser 275ml	R 15
Mineral Water - Still or Sparkling (500ml)	R 10
Mineral Water - Still or Sparkling (1L)	R 20
Orange Juice 1l	R 20
Monis Grape Juice Red or White 750ml	R 29
Lime, Passion Fruit, Cola Tonic & Grenadine	R 5

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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 :
Arrival Time: Departure Time :
Venue (Log cabin or Marquee) : Required Menu :
C/Card No. CVV Type of card Expiry Date

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: +27 21 713 2342 / 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 2009. (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: R4000-00 - includes dance floor and our standard tables, chairs, crockery, cutlery and linen.
- Venue and service fee should you supply your own caterer = R12500 -00. **(Only with management's approval of caterer)**
- Refundable deposit 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 2009 - 31 March 2010 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 = R5000-00 and includes fixed dance floor, standard tables and chairs up to 100 Pax
- 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 23h00, 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 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 2009 - 31 March 2010 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:

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