

Dear Bridal Couple

On behalf of Zambezi Point, congratulations on your decision to get married, and thank you for considering Zambezi Point as the venue for this special occasion.

Our wedding package is all inclusive and the price you see is the price you pay. No extras, no hidden costs.



	Summer/autumn/spring weddings 2018			Winter weddings 2018 June/July/August			
	Week	Fri	Sat	Week	Fri	Sat	
For between 40 and 60 adult guests	R 869 pp	R 889 pp	R 933 pp	R 834 pp	R 856 pp	R 900 pp	
For between 60 and 110 adult guests	R 755 pp	R 777 pp	R 821 pp	R 722 pp	R 744 pp	R 788 pp	
For between 110 and 200 adult guests	R 654 pp	R 676 pp	R 720 pp	R 621 pp	R 643 pp	R 687 pp	
For more than 200 adult guests	R 573 pp	R 595 pp	R 640 pp	R 541 pp	R 563 pp	R 607 pp	
	Summer/autumn/spring weddings 2019			Winter weddings 2019 June/July/August			
	Week	Fri	Sat	Week	Fri	Sat	
For between 40 and 60 adult guests	R 956 pp	R 978 pp	R 1 027 pp	R 918 pp	R 942 pp	R 990 pp	
For between 60 and 110 adult guests	R 831 pp	R 855 pp	R 904 pp	R 795 pp	R 849 pp	R 867 pp	
For between 110 and 200 adult guests	R 720 pp	R 744 pp	R 792 pp	R 684 pp	R 708 pp	R 756 pp	
For more than 200 adult guests	R 631 pp	R 655 pp	R 705 pp	R 596 pp	R 620 pp	R 668 pp	

For children younger than 6 years – no charge and half price for children between 6 & 10 years.

<p>Bush Chapel Ceremony Times</p>	<p>All times are subject to availability and are on a first come first served basis This option is only available for our African Boma.</p>			
	<p>Dec, Jan, Feb</p>	<p>March, Nov</p>	<p>Apr, May, Sept, Oct</p>	<p>Jun, Jul, Aug</p>
<p>Bush Chapel & African Boma</p> <ul style="list-style-type: none"> ▪ Main garden not available for photos ▪ In case of rain, ceremony will be moved to the African Boma 	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 19h30</p> <p>Reception up to 02h00</p>	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 19h00</p> <p>Reception up to 02h00</p>	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 18h45</p> <p>Reception up to 01h15</p>	<p>To experience the ambiance and thrill of the bush in the night, the only time available for the service to start is: 18h00</p> <p>Reception up to 01h00</p>

African Boma Program Options		
Program Option 1: Photos will be taken before the ceremony in our antique studio and bush.	Program Option 2: Photos will be taken before the ceremony in our antique studio and bush.	Program Option 3: Photos will be taken off our premises before the ceremony starts
<ul style="list-style-type: none"> ▪ Guests arrive 2 hours before the above given Bush Chapel ceremony times, and enjoy sherry/juice and snacks, before they are seated in the Boma on request of the master of ceremonies. ▪ The bridal couple arrives at the same time for their photo shoot in the antique studio. ▪ The table grace follows and directly after that, the starters are served. ▪ Fifteen minutes before the service starts, the guests make their way to the Bush Chapel ▪ Bride arrives ▪ After the ceremony guests make their way back to the African Boma. ▪ The speeches start. ▪ The Main meal will be served. ▪ After the main meal, the cutting of the wedding cake takes place and directly after guests can help themselves to some dessert. 	<ul style="list-style-type: none"> ▪ Guests arrive 2 hours before the above given Bush Chapel ceremony times, and enjoy sherry/juice and snacks, before they sit on request of the master of ceremonies. (The option for the starter falls away and extra snacks will be added for the guests on arrival.) ▪ The bridal couple arrives at the same time for their photo shoot in the antique studio. ▪ Fifteen minutes before the service starts, guests make their way to the Bush Chapel ▪ Bride arrives ▪ After the ceremony guests make their way back to the African Boma. ▪ The speeches start. ▪ The Main meal will be served. ▪ After the main meal, the cutting of the wedding cake takes place and directly after guests can help themselves to some dessert. 	<ul style="list-style-type: none"> ▪ Guests arrive half an hour before the above given Bush Chapel ceremony times, and make their way directly to the Bush Chapel. ▪ Bride arrives ▪ After the ceremony guests make their way back to the African Boma where they will enjoy sherry/juice and snacks on arrival ▪ Guests take their seats while the bridal couple enters. ▪ The table grace follows and directly after that, the starters are served. ▪ The speeches start ▪ The Main meal will be served. ▪ After the main meal, the cutting of the wedding cake takes place and directly after guests can help themselves to some dessert.

FOR THE SERVICE included in the price per person:

- The use of the Bush Chapel for the church service.

FOR THE RECEPTION included in the price per person:

- The use of The African Boma.
- All tables and chairs available at Zambezi Point.
 - Chair covers (white, cream or black)
 - Tablecloths (white, cream or black)
- Organza overlays (orange, red, terracotta, black, bronze, coffee, dark pink, silver, mauve pink, gold, lilac, white, royal blue, olive green, cream and burgundy)
 - Linen Overlays (dark green, white, African, lilac, red, black, cream, navy blue, peach, pink, zebra and burgundy)
- Tiebacks/sashes (orange, red, terracotta, black, bronze, coffee, dark pink, silver, mauve pink, gold, lilac, white, royal blue, olive green, cream and burgundy),
 - Linen or paper serviettes (please see ZP colours)
 - Cutlery, crockery, table numbers.
- Welcome drinks (sherry and juice) as well as a snack platter consisting of biltong, potato crisps, national cheeses, savoury biscuits and nuts on arrival.
 - Two jugs of juice and one bottle of sparkling wine per table.

- A choice of one of our six delicious menus.
- A cash bar with services, barman, glasses and ice - see Terms and Conditions (T&C) for times.
- Bottomless craft beer on tap for all guests - see Terms and Conditions (T&C) for times.
- High-end beverage dispensing machines, giving guests FREE cappuccinos, hot chocolates, coffees etc. after the main meal is served, at the touch of a button.
- Waiters for the setting the tables, serving of drinks for the guests, cleaning tables and any other odd jobs.
- A co-ordinator who will co-ordinate the entire wedding from first to last arrangements on our premises and also attends your wedding on the day.
- A three-hundred-rand discount on a mobile disco of your choice. This discount is only applicable if a disco is chosen from our pre-approved list. The list is available from our offices on request.
- An overnight facility with breakfast included, for the wedding night at one of the following 2 facilities:
Gabbata Country Lodge (Angelique 082 420 9013) OR Delectus Manor (012 548 9900)
Please note that you can also use this facility to get dressed on your wedding day.
- Our lovely open air antique studio for the taking of photos. Our antique studio features an old car, telephone booth and so much more.
 - Fairy lights over the dance floor and guest areas in the African Boma.
- A powerful 3 Phase diesel powered generator that will ensure your wedding will not be left in the dark.

OPTIONAL EXTRAS:

- Flowers. We have our own florist on the premises and will see to all your floral needs. As it is our own florist, this means that the middle man is left out and we can guarantee best prices and service. The biggest advantage of course is that Zambezi Flowers only does flowers for Zambezi Point and for no other outside functions, which promises undivided attention to detail and to the client.
 - Under plates, draping and candles or any other decorating. (See Terms and Conditions).

- Zambezi Point offers a unique experience to be conveyed to the Chapel in a donkey cart! Our two donkeys Rofy and Jollie will be happy to make your dream “car” a reality for only R1 450. Our donkeys and horse are also available for your photo shoot at only R350.
 - DJ/Mobile disco (Please make sure that your DJ/Mobile Disco have a valid SAMRO & SAMPRA license)
 - Photographer, Videographer, Wedding Cake and Minister

GENERAL CONDITIONS:

- All liquor must be purchased from Zambezi Point as we are a licensed establishment. No corkage is allowed.
- All tentative bookings made will only be valid for 7 days, after which they will be removed without further communication.
 - No outside caterers or self-catering is allowed.
- A deposit of R15 000-00 is required to confirm a booking. The deposit will be forfeited if the function is moved or cancelled. The deposit can be paid in three instalments.
 - Final payment is required 12 days before the function date.
 - All prices quoted include 14% VAT. This quotation does not serve as a provisional booking.
- If you and your guests and all service providers such as musicians etc. vacate the premises before quoted times as per T & C's and quote, you will receive a R1 000 cash back bonus. This is not a deposit. It is a gift from us to you.
- Overtime is available and charged per hour. To organize overtime for your function, speak to one of our co-ordinators.

Waiters @ R70 each (must be used)
 Barmen @ R100 each (must be used)
 Maître 'D x 1 @ R135 each (must be used)
 Coordinator x 1 @ R170 each (must be used)
 Venue Hire @ R1 250 each (must be used)
 DJ (Please arrange an overtime fee directly with your chosen DJ)

Since this quotation is such a voluminous document, the Zambezi Point T&C have not been attached. Please contact us ASAP should you find our quotation acceptable, in order to arrange that the T&C be faxed/sent or handed to you on your visit to Zambezi Point **BEFORE** a deposit is paid.

If any enquiries or help needed with the organising of your function, please contact us without delay.

Donné Bekker

ZAMBEZI POINT GENERAL MANAGER

Visit us at <http://www.zambezipoint.co.za> or <http://www.facebook.com/zambezipoint> or <http://www.pinterest.com/zambezipoint/>

OFFICE HOURS:

(Rather make an appointment for personal attention)

Mondays to Thursdays 08:00 to 16:30

Fridays 08:00 to 14:30, Saturdays 08:00 to 12:30

Closed on Sundays & Public Holidays



BUFFET 1

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Classic peri-peri chic livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce
Carvery	Succulent leg of lamb served with mint jelly on the side
Meat (Choice of two)	Sweet & sour pork strips, Tender chicken portions in an onion gravy sauce, Bobotie a la Cape Colony To die for Steak & Kidney Pie, Creamy Cajun Chicken Pasta, Classic beef lasagne Creamy chicken lasagne, Farmer's Cottage Pie, Chicken Pie Deluxe, Chicken Potjie, Sweet & sour chicken stir fry
Starch (Choice of one)	Spicy rice with raisins, Classic white rice
Potatoes (Choice of one)	Exquisite crispy baked potatoes, Baby potatoes with garlic butter
Vegetables (Choice of two)	Selection of garden vegetables with a cheese sauce, Honey pumpkin pieces, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Corn, Peas & carrots, Sweet & sour pearl onions, Sweet carrots in an orange sauce, Corn on the cob with butter, Cauliflower and broccoli florets covered with a cheese sauce
Salads (Choice of six)	Classic Potato Salad, Macaroni & Mushroom, Pasta salad with corn, peas and peppers, Garden salad, Cut corn mayonnaise salad, Peas and mint salad, Carrot and pineapple salad, Cabbage and raisin salad, Curry Noodle salad, Sweet and sour pickled onions, Beetroot salad
Desserts	Ice cream with chocolate sauce + three of the following: Creamy Cremora tart, Apple cake Pudding with custard, Classic Cheese Cake, Decadent Chocolate Mousse, Ouma's Milk tart, Famous Malva with Custard, Crème caramel
FREE cappuccinos, hot chocolates, coffees and teas	

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

BUFFET 2

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Roasted veggie salad with couscous, Classic peri-peri chicken livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce, Chicken sauté with a spicy peanut sauce
Carvery	Roast beef with gravy
Meat (Choice of two)	Creamy beef goulash, Curry Lamb "Potjie", Battered white fish with a tartare sauce, Sweet & sour pork strips Tender chicken portions in an onion gravy sauce, Bobotie a la Cape Colony, to die for Steak & Kidney Pie Creamy Cajun Chicken Pasta, Unbelievable Cheesy Meatball Pie, Classic beef lasagne, Creamy chicken lasagne, Farmer's Cottage Pie, Chicken Pie Deluxe, Chicken "Potjie", Sweet & sour chicken stir-fry
Starch (Choice of one)	Couscous, Pap & Sheba, Mushroom rice, Spicy rice with raisins, Classic white rice
Potatoes (Choice of one)	Baked potatoes, Baby potatoes with garlic butter
Vegetables (Choice of two)	Fresh garden beans with a cream and cheese sauce, Cauliflower and broccoli florets covered with a cheese sauce, Sweet potatoes with a hint of buttery ginger, Selection of garden vegetables with a cheese sauce, Honey pumpkin pieces, Corn on the cob with butter, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Corn, Peas & carrots, Sweet & sour pearl onions
Salads (Choice of six)	Greek salad, Classic Potato Salad, Macaroni & Mushroom, Pasta salad with corn, peas and peppers, Cut corn mayonnaise salad, Carrot and pineapple salad, Cabbage and raisin salad, Curry Noodle salad, Sweet and sour pickled onions, Beetroot salad, Garden salad
Desserts (Choice of three)	Ice cream with chocolate sauce + three of the following: Creamy Cremora Tart, Apple cake pudding with custard, Classic Cheese Cake, Decadent Chocolate Mousse, Ouma's Milk tart, Famous Malva with Custard, Crème caramel
FREE cappuccinos, hot chocolates, coffees and teas	

**Items listed above are subject to availability and will be replaced if necessary.
Please add 20% to the menu price per person for special dietary preferences.**

BUFFET 3

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Roasted veggie salad with couscous Classic peri-peri chicken livers served with seeded bread, Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Roasted tomato and herb soup with a freshly baked bread roll and butter, Savoury pancake served with a cheese sauce Chicken sauté with a spicy peanut sauce,
Carvery	Gammon with mustard and apple sauce on the side
Meat (Choice of two)	Oxtail fit for a king, Creamy beef goulash, battered white fish with a tartare sauce, Sweet & sour pork strips, Bobotie a la Cape Colony, to die for Steak & Kidney Pie, Creamy Cajun Chicken Pasta, Unbelievable Cheesy Meatball Pie, Classic beef lasagne, Creamy chicken lasagne, Farmer's Cottage Pie, Chicken Pie Deluxe, Chicken "Potjie", Sweet & sour chicken stir-fry, Tender chicken portions in an onion gravy sauce
Starch (Choice of one)	Pap & Sheba, Spicy rice with raisins, Classic white rice
Potatoes (Choice of one)	Baked potatoes, Baby potatoes with garlic butter
Vegetables (Choice of two)	Fresh garden beans with a cream and cheese sauce, Honey pumpkin pieces, Corn on the cob with butter, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Corn, Peas & carrots, Sweet & sour pearl onions, Sweet carrots in an orange sauce, Selection of garden vegetables with a cheese sauce
Salads (Choice of six)	Classic Potato Salad, Macaroni & Mushroom, Pasta salad with corn, peas and peppers, Garden salad, Cut corn mayonnaise salad, Carrot and pineapple salad, Cabbage and raisin salad, Curry Noodle salad, Sweet and sour pickled onions, Beetroot salad
Desserts (Choice of three)	Ice cream with chocolate sauce + three of the following: Apple cake Pudding with custard, Classic Cheese Cake, Decadent Chocolate Mousse, Ouma's Milk tart, Famous Malva with Custard, Crème caramel, Creamy Cremora tart
FREE cappuccinos, hot chocolates, coffees and teas	

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Please add 20% to the menu price per person for special dietary preferences.**

BRAAI 1

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Classic peri-peri chicken livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce
Meat (both)	Lamb on the spit, Chicken "Potjie"
Starch (Choice of one)	Pap & Sheba Spicy rice with raisins Classic white rice
Potatoes	Baby potatoes with garlic butter
Vegetables (Choice of one)	Sweet carrots in an orange sauce, Sweet & sour pearl onions, Sweet potatoes with a hint of buttery ginger, Corn on the cob with butter
Salads	Garden salad, Cabbage & raisin salad, Curry Noodle salad
Bread	Selection of bread, vetkoek, butter & jam
Desserts	Ice cream with chocolate sauce + three of the following: Ouma's Milk tart, Classic Cheese cake, Apple cake pudding with custard, Creamy Cremora tart, Crème Caramel

FREE cappuccinos, hot chocolates, coffees and teas

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

BRAAI 2

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	Roasted veggie salad with couscous Classic peri-peri chicken livers served with seeded bread Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives Creamy mushroom soup with a freshly baked bread roll and butter Butternut soup with a hint of cinnamon and served with a freshly baked bread roll and butter Savoury pancake served with a cheese sauce,
Meat (all three)	Lamb loin chops with a cranberry glaze, Tender chicken portions in an onion gravy sauce, Farmer's cottage pie
Starch (Choice of one)	Pap & Sheba, Mushroom rice, Classic white rice
Potatoes	Baby potatoes with garlic butter
Vegetables (Choice of one)	Corn on the cob with butter, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Sweet & sour pearl onions, Sweet carrots in an orange sauce
Salads	Garden salad, Cabbage & raisin salad, Curry Noodle salad
Bread	Selection of bread, vetkoek, butter & jam
Desserts	Ice cream with chocolate sauce + three of the following: Ouma's Milk tart, Apple cake pudding with custard Creamy Cremora Tart, Crème Caramel Classic Cheese Cake, Malva with custard

FREE cappuccinos, hot chocolates, coffees and teas

Items listed above are subject to availability and will be replaced if necessary.

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BRAAI 3

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters (Choice of one)	<p>Roasted veggie salad with couscous</p> <p>Classic peri-peri chicken livers served with seeded bread</p> <p>Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives</p> <p>Creamy mushroom soup with a freshly baked bread roll and butter</p> <p>Roasted tomato and herb soup with a freshly baked bread roll and butter</p> <p>Chicken sauté with a spicy peanut sauce</p>
Meat (all three)	Rump steak with a barbeque sauce, Pork loin chops with a chutney sauce, Sweet & Sour chicken stir-fry
Starch (Choice of one)	Pap & Sheba, Mushroom rice, Classic white rice
Potatoes	Baby potatoes with garlic butter
Vegetables (Choice of one)	Corn on the cob with butter, Sweet potatoes with a hint of buttery ginger, Sweet peas with a hint of mint, Creamy spinach a la Zambezi Point, Zambezi Point's famous pumpkin bake, Sweet & sour pearl onions, Sweet carrots in an orange sauce
Salads	Garden salad, Cabbage & raisin salad, Curry Noodle salad
Bread	Selection of bread, vetkoek, butter & jam
Desserts	<p>Ice cream with chocolate sauce + three of the following:</p> <p>Ouma's Milk tart, Decadent Chocolate Mousse, Classic Cheese Cake, Creamy Cremora tart, Malva with custard, Crème caramel</p>

FREE cappuccinos, hot chocolates, coffees and teas

Items listed above are subject to availability and will be replaced if necessary.

Please add 20% to the menu price per person for special dietary preferences.

EXTRAS

Unfortunately, no substitutions – items can only be added to your chosen menu.

STARTERS - Extra: (Price on request)

Calamari salad with olives, sundried tomatoes and coriander
Crusted prawns with coconut chutney
Mushroom and herb pate served with melba toast
Roasted veggie salad with couscous
Selection of fish served with herb sauce
Beef Negimaki - stuffed cold beef roll with teriyaki sauce
Biltong & dry fruit kebab with a granadilla coulis
Biltong, cashew nuts and feta salad
Thai chicken salad

MEAT - Extra: (Price on request)

Battered white fish with a tartare sauce
Bobotie a la Cape Colony
Boerewors
Chicken "Potjie"
Chicken Pie Deluxe
Classic beef lasagne
Creamy beef goulash
Creamy Cajun Chicken Pasta
Creamy chicken lasagne
Curry Lamb "Potjie"
Farmer's Cottage Pie
Pork Loin Chops
Sweet & sour chicken stir-fry
Sweet & sour pork strips
Tender chicken portions in an onion gravy sauce
To die for Steak & Kidney Pie
Chicken Cordon Bleu
Lamb Loin Chops

Oxtail fit for a king
Rump Steak

STARCH - Extra: (Price on request)

Rice with lentils
Spicy rice
Pap & Sheba
Mushroom rice
Couscous
Paptert

VEGETABLES - Extra: (Price on request)

Baby potatoes with garlic butter
Corn, Peas & carrots
Creamed cabbage and potato
Exquisite Baked potatoes
Sweet & sour pearl onions
Sweet carrots in an orange sauce
Corn on the cob with butter
Sweet peas with a hint of mint
Sweet potatoes with a hint of buttery ginger
Honey pumpkin pieces
Zambezi Point's famous pumpkin bake
Creamy spinach a la Zambezi Point
Cauliflower and broccoli florets covered with a cheese sauce
Fresh garden beans with a cream and cheese sauce
Selection of garden vegetables with a cheese sauce

SALADS - Extra: (Price on request)

Beetroot salad
Cabbage and raisin salad

Carrot and pineapple salad
Garden salad
Peas and mint salad
Macaroni & Mushroom
Sweet and sour pickled onions
Banana Curry salad
Classic Potato salad
Curry noodle salad
Cut corn salad
Pasta salad with corn, peas and peppers
Greek salad
Watermelon and feta Salad ** (seasonal: November to February)

DESSERT – Extra: (Price on request)

Apple cake Pudding
Classic Cheese Cake
Crème caramel
Decadent Chocolate Mousse
Famous Malva with Custard
Fruit salad
Koeksistertjies
Ouma's Milk tart
Creamy Cremora Tart
Trifle
Ouma's Sago and Meringue Bake with Custard
Peppermint crisp tart
Lemon Meringue
Individual gateaux