



www.glenburn.co.za
Tel 011 668 1600

2012 Banqueting Info



www.guvonhotels.co.za
Last update December 2011

Venue information

MENU PRICES

Venue Hire and Menus. Valid until December 2012

Menu	Price per person
Gala	R295.00
Deluxe	R325.00
Brunch	R275.00
Traditional braai menu	R245.00
Spit braai menu	R295.00
Chefs Menu plated	R345.00

VENUE HIRE

Venue hire	Valid until End December 2012
Glenkyle	R 11000.00
Glencove	R 7500.00
Pool Lapa	R 2 600.00
River Lapa	R 2 100.00
Wine Cellar	R 1 600.00
Glenwillow Tented Camp	R 8 600.00 <i>(Including accommodation. Max 60 guests. Excl bed linen)</i>

Included in the cost of venue hire:

- Venue for 5 hours
- Standard crockery
- Standard cutlery
- Standard glass ware
- Oval tables (10 seater) (8 seater)
(Square tables in Glenwillow)
- White table linen and napkins
- Kitchen service, bar staff, waiters
- Venue manager

Excluded in the cost are:

- Flowers
- Photography
- Menu choice
- Bar charges
- Welcome drinks
- Entertainment
- Décor
- Bed Linen (Glenwillow Tented camp)



BANQUETING MENUS

Gala Menu

Starter – Plated and served to the table (pre choose one)

Duo of Smoked Salmon Roulade & Gravdlax with Horseradish, accompanied by apple, dill & celery salad
Italian Parma Ham garnished with a Melon – Port Ragout wrapped in cucumber served with fresh garden greens
Green Peppercorn flavored Chicken Liver Pate in a Pastry cup, Cranberry sauce and Apple Relish
Ostrich Caparccio with Mango Chutney accompanied by Balsamic tossed herb salad & Grated Parmesan
Smoked Chicken & Bell Pepper Salad accompanied by Garden Greens coated with Blueberry Vinaigrette
Grilled Aubergine filled with Butternut Mousse served with Garden Greens, Sweet corn & Pineapple Salsa

OR

Salmagundi Platters served per table consisting of;
Variety of Seafood, cold meats and variety of vegetables

Salad Buffet Favourite

Glenburn Salad Mirror – Create your own favorite with the following ingredients:
Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese

Plus choose two of the following

Pasta tossed with Basil pesto, Cherry Tomato, Celery garnished with Mozzarella & Radishes
Mouthwatering Potato Salad with Roquefort Cheese and Bacon
Green Bean and Lentil Salad with Roasted Lamb topped with Garlic Croutons
Refreshing Waldorff Salad in a Greek-Yoghurt Dressing
Grated Butternut & Mango Salad spiced with a Minted - Nut Vinaigrette Dressing

Main Course Buffet (pre choose three of the following)

Well Spiced rolled shoulder of Lamb with a classic Rosemary Sauce
Sliced Braised Beef in a Provencal served with a Mushroom Herb Sauce
Crispy Roasted Pork served in a sweet chili Soya Jus
Blackened Fillet of Kingklip smothered in a Shrimp and Mussel Gumbo Sauce
Chicken Breast filled with Spinach & Feta Cheese accompanied in a light mushroom cream sauce
Chicken “Coq au Vin” braised in Red wine sauce with baby onions & button mushrooms
Saddle of Venison in a Juniper berry Sauce with sweetened Stewed Fruits
Penne or Spaghetti tossed with baby tomatoes, basil and mushrooms in a light cream sauce
Cannelloni filled with savory Italian mince served in a rich Napolitano Sauce with Mozzarella
Beef, - Lamb, - Chicken or Vegetarian Curry served with traditional Condiments

All above main courses are served with seasonal vegetables, rice and potatoes

Dessert – Plated and served to the table (pre choose one)

Home made Blueberry, - Strawberry or Citrus Cheese cake
Classic Chocolate Mousse served in a Brandy Snap Basket with Home-made Berry Compote
Seasonal Fresh Sliced Fruit marinated with Hanepoot topped with Lemon Sorbet
Heavenly Malva Pudding accompanied by a rich Vanilla Custard
Warm Apple Strudel served with whipped cream or a rich Vanilla Custard Sauce
All time favorite Lemon Meringue Pie

Final Round

South African Cheese Platter with traditional condiments and savory biscuits

Tea / Coffee



DELUXE BUFFET
Full buffet menu

Starter & Salad Buffet

Seafood M lange consisting of a Line Fish centre piece surrounded by:
Smoked Salmon, Smoked Butter Fish, Marinated Mussels, Crab Sticks, Shrimps Mary Rose, Pickled Fish, Roll Mops

Poultry Platter made up with:

Smoked Chicken, Home made Chicken Liver Pate, Buffalo wings, Sliced Turkey Breast, Smoked Ostrich

Mirror of Fine Cold Cuts presenting:

Italian Parma Ham, Salami, Roast Beef and Sliced Glazed Pork
For the vegetarians, there will be a medley of pickled and marinated vegetables
All the above is served with Horseradish Sauce, Apple Sauce, Mustard Sauce, Cranberry Sauce

Glenburn Salad Mirror – Create your own favorite with the following:
Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese

Plus choose two of the following

Pasta tossed with Basil pesto, Cherry Tomato, Celery garnished with Mozzarella & Radishes
Mouthwatering Potato Salad with Roquefort Cheese and Bacon
Green Bean and Lentil Salad with Roasted Lamb topped with Garlic Croutons
Refreshing Waldorff Salad in a Greek-Yoghurt Dressing
Grated Butternut & Mango Salad spiced with a Minted - Nut Vinaigrette Dressing

Main Course Buffet - From the Carvery (pre choose one)

Honey Glazed Pork – Apple Sauce * Herb & Garlic Crusted Roast Lamb – Mint Sauce
Roast Rolled Brisket of Beef stuffed with Garden Fresh Herbs – Horseradish Sauce

From the Chafing Dishes (pre choose three)

Loin of Lamb stuffed with Tomato, Basil and Feta Cheese served with a Rosemary Sauce
Sliced Braised Beef in a Provencal – Mushroom Herb Sauce
Crispy Roasted Pork served in a sweet chili Soya Jus
Blackened Fillet of Kingklip smothered in a Shrimp and Mussel Gumbo Sauce
Chicken Breast filled with Spinach & Feta Cheese accompanied in a light mushroom cream sauce
Ostrich or Beef Fillet wrapped with Bacon, coated with a Brandy flavored creamy Green Peppercorn Sauce
Saddle of Venison in a Juniper berry Sauce with sweetened Stewed Fruits
Penne or Spaghetti tossed with baby tomatoes, basil and mushrooms in a light cream sauce
Cannelloni filled with savory Italian mince served in a rich Napolitano Sauce with Mozzarella
Beef, - Lamb, - Chicken or Vegetarian Curry served with traditional Condiments
(All above main courses are served with seasonal vegetables, rice and potatoes)

Dessert Buffet (pre choose four)

Home-made Blueberry, - Strawberry or Citrus Cheese cake
Classic Chocolate Mousse served in a Brandy Snap Basket with Home-made Berry Compote
Seasonal Fresh Sliced Fruit marinated with Hanepoot topped with Lemon Sorbet
Heavenly Malva Pudding accompanied by a rich Vanilla Custard
Warm Apple Strudel served with whipped cream or a rich Vanilla Custard Sauce
All time favorite Lemon Meringue Pie * Tiramisu * Black Forest Cake

Final Round

South African Cheese Platter with traditional condiments and savory biscuits

Tea / Coffee



THE SUNSHINE BRUNCH

Cold Buffet

Chilled Fresh Fruit Juices
Sliced Seasonal Fresh Fruits
Plain & Fruit Yoghurt
Corn Flakes, Rice Crispies, Muesli
Cold & Hot Milk
Platters of assorted Cold Meats & Cheeses
Smoked Salmon with traditional Condiments

From Our Bakery (on the table)

Croissants, Danish Pastries,
Muffins and Scones
Brown & White Toast
Variety of Jams and Marmalade
Honey, Butter

From the Chafing Dishes (choose two)

Delicately grilled Fillet Steak with Mushroom Sauce
Poached Fillet of Kingklip served with a Dill-Cream Sauce
Apricot & Ginger basted Lamb Chops with mint flavored Jus
Chicken Kebabs with Dried Fruits and served with a Pineapple-Raisin Sauce

Plus

Scrambled or Poached Eggs or Spanish Omelets Flan
Bacon
Pork & Beef Chipolatas
Chicken Livers & Onions
Lyonnaise Potatoes
Grilled Tomatoes
Sautee of Mushrooms with fine Herbs

Salad Selection

Fresh garden greens with various fresh market available accompaniments served with Olive oil, Balsamic vinegar and home made dressing
Potato and Chive Salad
Celery, Apple and Raisin Salad

Desserts

Chocolate Éclairs
Mini Lemon Meringue Tartlets
Viennese Apple Strudel with Vanilla Sauce
Friandies

Tea / Coffee

Minimum 40 People



“TRADITIONAL” BRAAI

Salads (choose three)

Fresh garden greens with various fresh market available accompaniments served with Olive oil, Balsamic vinegar and home-made dressing

Fruity Coleslaw Salad
Pickled Beetroot & Apple Salad
Potato & Chive Salad
Curried Banana & Pineapple Salad
Spinach & Mushroom Salad
Rice & Lentil Salad with diced Apples and Pecan Nuts
Green Bean & Onion Salad with Cherry Tomatoes and Olives
Cucumber & Yoghurt Salad with Fresh Fennel
Spicy Three-Bean Salad

From the Fire (choose four)

BBQ Marinated Rump Steaks with Fresh Marjoram
Traditional Boerewors
Marinated Pork Spare Ribs
Beef Fillet wrapped in bacon - rolled in Crushed Lemon – Pepper
Ginger & Lemon marinated Lamb Rolls on a Skewer with Fresh Rosemary
Curried Chicken Sosties
Lamb Cutlets with Garlic & Honey Basting with a Hint of Mint
Pork Chops with Garlic and Caraway Seeds and Apple Sauce
Citrus Marinated Kabeljou Cutlet rolled in Crushed Lemon-Pepper
Lemon & Herb Marinated Seafood Kebabs
Blackened Fillet of Kingklip (spicy)

Sauces (choose two)

Pepper, Mushroom, Garlic, Monkey gland, Lemon Butter, Garlic Butter, Creamy White Wine

From the Potjie Pot (choose one)

Lamb Bredie
“Shone Chicken” in Chili & Tomato finished with Peanut Butter
Traditional Cape Malay “Bobotie”
Braised Guinea Fowl in a Fruity Wine Sauce
Oxtail Casserole braised in Red Wine with Butter Beans
Venison Leg Pot Roast with Root Vegetables
Mildly Spiced Seafood Pot with a Hint of Curry

Starches (choose two)

Pap & Sauce
Roasted Baby Garlic Potatoes
BBQ Potatoes
Savory Paprika Rice
Yellow Rice with Raisins
Baked Potatoes
Grandma’s Sweet Potatoes



From the Veggie Patch (choose two)

Green Beans & Onions with Diced Potatoes
Sweet & Sour Cabbage
Sugar & Cinnamon Baked Pumpkin Wedges
Spinach & Tomato Sautee with Hint of Garlic
Buttered Gem Squash with Green Peas
Honey Glazed Carrots
Cauliflower & Broccoli with Cheese Sauce and a touch of Nutmeg
Corn on the Cob
Traditional "Sousboontjies"

Assorted Condiments & Breads

Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly, Cranberry Sauce
Mielie Bread, Garlic Bread, Beer Pot Bread

Dessert Buffet (choose four)

Souskluitjies (cinnamon dumplings in a sweet sauce)
Bread & Butter Pudding with Hot Apricot Sauce topping
Cape Brandy Pudding with Vanilla Custard Sauce
Traditional Milk Tart
Sherry Trifle
Carrot Cake with Icing
Apple Crumble Pie with Custard
Fresh Fruit Salad with Cream
Amarula flavored Chocolate Mousse
Lemon Cheese Cake with Cape Berry Fruit Sauce
Koeksisters
Lemon Meringue Pie
Ice Cream & Chocolate Sauce with Nibbed Nuts

Chef's Selection of fine Cheeses with Savoury Biscuits, Dried & Fresh Fruits

Tea / Coffee

Minimum 30 Pax



OUT OF AFRICA” SPIT BRAAI

Cold Starters & Salads

Cape “Malay” pickled Curry Fish
Cold Smoked Snoek Pate
Smoked Peppered Mackerel with Whole Grain Mustard Sauce

**Glenburn Salad Mirror – Create your own favourite with the following:
Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese**

Fruity Coleslaw Salad
Pickled Beetroot & Apple Salad
Potato & Chive Salad

From the Fire

Apricot Glazed Lamb on the Spit
Or
Suckling Pig on the Spit with Apple & Mustard Marinade

Plus (choose two)

BBQ Marinated Rump Steaks with Fresh Marjoram
Traditional Boerewors
Marinated Pork Spare Ribs
Curried Chicken Sosaties
Lamb Cutlets with Garlic & Honey Basting with a Hint of Mint
Lemon & Herb Marinated Seafood Kebab
Blackened Fillet of Kingklip (spicy)

Sauces

Pepper or Mushroom or Garlic Sauce
Lemon Butter or Garlic Butter

From the Potjie Pot (choose one)

Lamb Bredie
“Shone Chicken” in Chili & Tomato finished with Peanut Butter
Braised Guinea Fowl in a Fruity Wine Sauce
Oxtail Casserole braised in Red Wine with Butter Beans
Mildly Spiced Seafood Pot with a Hint of Curry

Starches (choose two)

Pap & Sauce
Roasted Baby Garlic Potatoes
BBQ Potatoes
Savory Paprika Rice
Baked Potatoes



From the Veggie Patch (choose two)

Green Beans & Onions with Diced Potatoes
Sugar & Cinnamon Baked Pumpkin Wedges
Spinach & Tomato Sautee with Hint of Garlic
Honey Glazed Carrots
Cauliflower & Broccoli with Cheese Sauce and a touch of Nutmeg
Corn on the Cob

Assorted Condiments & Breads

Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly
Garlic Rolls & Beer Pot Bread

Dessert Buffet (choose four)

Souskluitjies (cinnamon dumplings in a sweet sauce)
Cape Brandy Pudding with Vanilla Custard Sauce
Traditional Milk Tart
Sherry Trifle
Apple Crumble Pie with Custard
Fresh Fruit Salad with Cream
Amarula flavoured Chocolate Mousse
Lemon Cheese Cake with Cape Berry Fruit Sauce
Koeksisters
Lemon Meringue Pie
Ice Cream & Chocolate Sauce with Nibbed Nuts

South African Cheese Platter with traditional condiments and savoury biscuits

Tea / Coffee

Minimum 50 People



GLENBURN LODGE TERMS AND CONDITIONS FOR BANQUETS

1. Once a date has been provisionally booked at Glenburn Lodge (further to be known as GBL), a deposit must be paid within a seven day period of this provisional booking.
2. By paying a deposit you automatically indicate your acceptance of GBL's policies, regarding payment, cancellation and postponements.
3. Should the required deposit have not been paid by the required date, GBL reserves the right to cancel the provisional booking.
4. Deposits will only be received by, credit card or direct bank transfer. (For banking details, please refer to your portfolio or kindly contact the co-ordinator at (011) 668 1600. Proof of such payments must be faxed to GBL at (011) 668 1620.
5. Regret no cheques
6. Should you cancel your Function for whatever reason, GBL will forfeit reserves the right to charge the balance of the estimated and proposed menu and venue cost.
7. The full and final payment for the banquet must be made no later than 3 working days, once final numbers have been confirmed. Should full payment not be received by the required date, GBL reserves the right to cancel the banquet and hold all prior payment.
8. Food & Beverage Items and Prices quoted are subject to change without prior notice, however, these will be kept to a maximum of 10%.
9. All outstanding liquor accounts are to be settled on the date of the function or the following morning at reception.
10. A final appointment be scheduled with the banqueting coordinator. This final appointment will be to finalize details such as final number of guests, final payment, outside supplier details etc. as well as to sign the final function sheet for your function. (A copy of this final function sheet will be forwarded to you.)
11. Please be advised that once this final function sheet is signed, no changes will be accepted, unless done so in writing.
12. Once the final function sheet has been signed, GBL will use this as the specifications as to how your function is to be run, any changes to this signed document must be made in writing.
13. Please be advised that all final operations details, as well as cleaning will be completed by GBL, no less than one hour prior to your function starting time.
14. GBL will accept no deliveries prior to the date of your function unless prior arrangement has been made with the Banqueting Coordinator.
15. No decorating or flower arranging may take place at GBL prior to the date of your function, however this is flexible and arrangements may be made.
16. We accept no responsibility for any deviation by yourself from the signed final function sheet.
17. We accept no responsibility for poor service deliverance; actions and / or opinions from any suppliers, recommended or otherwise.
18. All supplier details must be made known to GBL no later than the final appointment (fourteen working days prior to the function date).
19. No liquor, other than that supplied by GBL may be used at the function.
20. No outside or private catering is permitted at Glenburn Lodge.
21. The venue is booked for a period of 5 hours from the starting time of your function
22. Last round in the bar will be called at 23:30, should you wish to keep the venue and bar open after 00:00, you will be charged R1 500.00 per hour or part thereof.
23. GBL reserves the right to close the bar at anytime, and for any reasons that may be harmful to the property, guests or staff of GBL.
24. GBL will allocate a Banqueting Manager as well as staff to run your Banquet. This staffing allocation will be done at our discretion and will be to the level that we see functional to run a successful Function.
25. Glenburn Lodge, Glencove, Glenkyle or any of its employees do not accept responsibility for any loss or damage of personal property.
26. All damages occurred to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client (signatory as per the service agreement).



27. GBL does not accept responsibility for any losses, damage to personal property or inconvenience due to power failures and / or acts of God.
28. GBL reserves the right to cancel any booking (provisional or confirmed) forthwith and without liability on its part in the event of any damages and / or destruction caused of the venue by fire, acts of God, industrial unrest and any other cause beyond the control of GBL, which shall prevent GBL from performing its obligations. However in these circumstances, GBL will make all efforts possible with available resources to assist in finding an alternative venue for your function.
29. All decorations are to be discussed with the Banqueting Coordinator prior of proceeding to ensure no damage is done to the venue.
30. NO fireworks will be allowed on the property of GBL.
31. No candles are allowed to be placed directly on the table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candle holders must be wide enough to prevent the wax from dripping onto any of GBL table linen (including linen napkins). GBL reserves the right to remove any candles, should such precaution not be taken. GBL furthermore reserves the right to charge the client (signatory of service agreement) in full for any damages caused to any table linen as a result of burns or wax drippings.
32. Please be advised that all decorations must be removed from the venue by 08h00 the following day.
33. Should decorations not have been removed by this time, GBL does not accept responsibility for any damage to such decorations should they have to be removed by GBL employees.
34. Availability of accommodation can not be guaranteed. Please ensure that you book your accommodation with our reservationists at reception, as the banqueting department does not hold rooms or book rooms for guests. GBL does not accept block bookings without full prepayment of this block booking. Ensure the Group Booking document in your portfolio is used.
35. All prices are inclusive of VAT and exclude any staff gratuity.

The above terms and conditions apply to both Glenkyle and Glencove Country Venues as well as to any other venues used at Glenburn Lodge to facilitate a Function. Please be advised that a final co-ordination meeting must take place no less than fourteen working days prior to the function date. All details in respect of the weddings and events, decided and agreed upon by both Glenburn Lodge Management and the client, will and shall only be changed through written communication. These changes may only be made by the due signatories of this document. No verbal changes will be accepted by Glenburn Lodge Management after the confirmation of this document.

We look forward to making this a memorable occasion for you and can be contacted on the numbers below:

Tel: (011) 668 1600 / (011) 668 1609/011 668 1607 Direct
E-mail: ismith@glenburn.co.za/banquet@glenburn.co.za
Website: www.glenburn.co.za

Glenburn Lodge Bank Details are as follows:
Glenburn Lodge Pty (Ltd)
ABSA Sandton Business Centre
Account Number: 011 348 305 70
Branch Code: 33 11 55 00

Yours in Hospitality

Banqueting Department

