



Weddings at The Farmhouse Hotel

Dear Future Bride & Groom,

We would like to congratulate you on your engagement and thank you for considering The Farmhouse Hotel to host your wedding celebration. The Farmhouse Hotel, situated in Langebaan, boasts magnificent views of the lagoon which will be the perfect backdrop for your special day.

It will be our pleasure to work with you to create memories that you will treasure for the rest of your life. We will ensure that every step of the way is as stress free as possible and that your wedding day will reflect your unique personalities.

Our wedding package is designed to assist you in planning your day and you will work hand in hand with our team to ensure that every aspect of your wedding day will be perfect to the very last detail.

We will also assist you in choosing & securing top service providers, from photographers, florists, décor agents, cakes to entertainment.

Visit us today to view our facilities and you will agree that The Farmhouse Hotel will be the perfect venue for your wedding

Enclosed you will find all information regarding our Wedding Celebration offering. Feel free to visit our website to view pictures of previous functions at www.thefarmhousehotel.com

All you need is ... *something old ... something new ... something borrowed ... & something blue ...*
We will look after the rest.

Best Wishes,

Sarilize Schwulst
Restaurant manager
The Farmhouse Hotel
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Venues

Celebration Area, Function Room, Main Dinning Room, Conference Room, Outside Veranda

Catering & Beverages

The Farmhouse Hotel offers an extensive menu. Buffet Option served for over 25 guests. Set Menu Option available for up to 90 guests. We can gladly accommodate special dietary requirements. Halaal/Kosher meals can be ordered prior to your event at an additional charge.

The Farmhouse Hotel is a fully licensed establishment and all beverages are charged at the current rates at the time of your wedding. Your wedding bar will close no later than 01h00. Should you wish to provide a Wine or Sparkling wine which does not appear on our beverage list, a corkage fee of R15.00 will be applicable. Regretfully no other beverages may be brought on to the premises. A 10% service fee will be charged on all Food & Beverages. Please note that all beverage and food prices are subject to change without prior notice

Ceremony

There are different churches in the surrounding area of which we can provide you the details of. Alternatively, your ceremony can be held in our beautiful garden in front of The Aged Old Bell, dating back to 1860, *something old...* or in our celebration area overlooking the beautiful lagoon. (*Weather permitting*)

Décor

The Farmhouse Hotel has a standard stock of table décor pieces that can be rented. The very popular and timeless gunmetal candelabras, silver base plates and silver serviette rings. These table decor pieces will allow for a beautifully furnished venue. Please see rates below.

Complimentary Honeymoon Suite

We invite you to spend your wedding night as our guests when booking a wedding function for more than 10 rooms. This offering includes a complimentary room with a romantic turndown, sparkling wine & rose petals and an English breakfast the following morning, served in the comfort of your room or enjoyed in our Restaurant.



Other In-house Services

Room Service, Spa, Parking

Venue hire includes the following

Tables & Chairs
 White table cloths & white serviettes
 Glasses – wine & champagne
 Crockery & Cutlery
 Setting up of tables
 Cleaning of venue
 Waiters for the duration of the reception
 Back ground music supplied by means of hi-fi system

Menu

Set or Buffet Option
 From R200– R390 per person
 Canapé Platters (Served with Pre-drinks)
 From R250-R350 per platter

Waiter Fee

10% Fee will be charged on all Food & Beverages

Breakage deposit

R 500.00

Bar Facilities available

Standard Bar Facility
 Cash Bar or Main Account option
 Corkage at R15.00 per bottle

Music / Entertainment

CD player for background music provided
 Alternative entertainment to be arranged by couple

Décor

Silver candelabras at R125.00 ea
 Silver base plates at R15.00 ea
 Silver napkin rings at R12.00 ea
 White standard chair covers at R15.00 ea
 Standard White table cloths at R35.00 ea
 White serviettes at R15.00 ea
 Stand & mirror for table plan at R100.00
 Red carpet at R300.00
 Outside lanterns at R75.00 ea
 Microphone/ Hi-fi system/Background music at R550.00
 Mushroom Heaters at R350.00 ea
 Cake stands at R50.00 ea
 Floral centre pieces from R200 ea



ACCOMMODATION

Apart from offering a complimentary honeymoon suite, when you book 10 rooms, we would extend a 20% discounted rate for all your guests. Accommodation rates from R790.00 – R2400.00 per room per night (including breakfast)

ADDITIONAL OFFERINGS:

Wellness Centre

The spa is uniquely situated in the wine cellar where treatments are performed by qualified therapists who offer an array of massages, facials and water therapies. The spa also boasts a spa bath, which can be incorporated into a treatment. The centre offers beautiful views of the lagoon, adding to the ambience of relaxation. Tailor made packages available for bride & groom – please contact us direct for an updated price list

Exclusivity

Should you wish to have The Farmhouse Hotel exclusive for your wedding celebration, feel free to contact us direct for applicable season rates.

This package will include: Rehearsal/Pre-wedding Dinner, Wedding day Celebrations, Farewell Brunch the following day for all your guests

VENUE & SEATING OPTIONS FOR RECEPTION

Function Room

Option 1:

Seating 20 pax

This allows space for buffet tables & dance floor

Option 2:

Seating 60 pax

Buffet table & Dance floor set up in Dining room next to Function Room

Veranda *

Option 1:

Seating 50 pax

Dance floor & Buffet can be set up in Function room next to Veranda

Function Room & Veranda *

Seating 90 pax

*** Weather permitting**

A Bedouin tent can be erected over the veranda area to ensure cover for guests – this will be an extra charge



TERMS & CONDITIONS

1. Prices valid till April 2013, The Farmhouse Hotel reserved the right to change prices accordingly without prior notification
2. Due to local noise regulations, The Farmhouse Hotel reserves the right to regulate the volume of any function held on The Farmhouse premises. All music will stop at 24h00
3. All décor items rented in by couple to be cleared out not more than 24 hours after reception.
We require your agenda/time schedule 7 days prior to your function
4. The Farmhouse Hotel shall not be responsible for any injury to or death of any person or the loss or destruction or damage to any property upon the premises, whether arising from fire, theft or any cause and by whomsoever caused or arising from negligence (gross or otherwise) or wrongful act of any person in the employment of the Hotel. We require written confirmation of your final numbers, final menu choices & wine 14 days prior to your function
5. Waiters wages are excluded in your menu price per person
6. All prices are VAT inclusive
- 7 The Farmhouse can not guarantee any parking
8. The client will be liable for any damages to moveable and fixed property, including stains, burns or marks on linen, prior the function of during setup and breakdown
09. All facilities are used at the clients own risk
10. All venues are non-smoking (smoking only outside on the patio)
11. We do schedule a meeting with the bridal couple / wedding coordinator prior to the wedding date to go through all details to ensure a successful day

Catering Options

All our menu offerings are created in the typical West Coast style
From R200 – R390 per person

Set Menu Option

Please select 1 x starter, 1 x main course, 1 x dessert

Buffet Menu Option

All main courses served with a selection of vegetables, rice or roast potatoes

Option 1 at R310.00 pp

- 1 x Plated Starter, 3 x Salad, 2 x Meat/Fish, 3 x Dessert

Option 2 at R345.00 pp

- 1 x Plated Starter, 3 x Salad, 3 x Meat/Fish, 4 x Dessert

Wedding Option at R325.00

1 x Plated Starter, 3 x Salad, 3 x Meat/Fish, Wedding Cake for Dessert

Selection of Freshly baked bread served with herb butter and preserves



Cold starters (set menu choices)

Smoked Springbok Carpaccio
Smoked Salmon Towers
Salmon sensation (salmon parcel with apple, walnut and cream cheese)
Mini pancakes, filled with smoked chicken in a creamy sauce
Beef tongue & mustard
Crisp Bacon, egg, blue cheese and cucumber, lettuce and croutons salad
Seafood Cocktail
Ham & asparagus crepes with a mornay sauce

Warm starters (set menu choices)

Seafood soup
Sandveld potato, biltong & leek soup
Salami or Salmon Crespolini (pancake)
Samosas & spring rolls typical of the Malay influence on the west coast
Mini vegetable quiches
Spinach and feta phyllo triangle
Seafood vol – u – vent (pastry with creamy seafood)
West coast mussels served with a creamy white wine sauce
Baked camembert parcel served with onion marmalade and cranberry sauce

Buffet Salads

Velddrif potato salad
Greek salad
Calamari salad
Seafood salad
Salad a la Volente (baby papinos with marinated prawns and pan fried calamari drizzled with a honey and thai chilli dressing)
Smoked chicken and papaya salad
Curried Pasta Salad
Prawn and Papaya salad
Green bean salad

Main courses

Roast leg of lamb, served with mint
Flame grilled lamb cutlets
Braised lamb shank (set menu only)
Lamb Curry
Flame grilled snoek with apricot and garlic
Whole baked fish i.e.: yellowtail, cob, cape salmon, etc



Grilled fish fillet portions
Grilled crayfish (whole or tails)
Mini Seafood platters
Seafood curry or Prawn and Litchi curry
Whole roasted beef sirloin
Bobotie
Beef Stroganoff
Springbok and mushroom pie
Braised belly of pork (set menu only)
Home-made chicken pie
Roast Chicken served with a Yoghurt sauce
Mushroom risotto
Roast Vegetable kebabs served with balsamic glaze
Orange chicken (chicken breast with feta and Peppadew filling)
Chicken Gordon Rouge (chicken breast with a crabmeat and feta filling served with a tasty cranberry sauce)
West Coast fish pie
Oxtail
Vegetarian quiche
Jessica Pork fillet (pork medallions topped with creamed spinach, tomato, mozzarella cheese and mixed peppers)

Desserts

Cape date & brandy pudding
Traditional malva pudding or Amarula Malva pudding
Bread and butter pudding
Sago pudding
Cheese cake(baked or fridge)
Cheese cake
Apple crumble
Lemon meringue
Peppermint crisp Tart
Baked Kahlua Chocolate pudding
Seasonal Fruit salad or fruit skewers
Koeksisters
Baked Caramel and Pear pudding
Milk tart

Filter Coffee & Tea

Platter Options

One platter serves 8 guests

Seafood Platter at R390.00 per platter



Prawn wrapped in Pancetta small kebabs
Salmon and cream cheese pancakes
Smoked Saldanha bay black mussels on roosterkoek crostini
Smoked Snoek samoosas
Calamari strips with tartar sauce

Meat Platter at R330.00 per platter

Selection of game Carpaccio
Biltong
Small Rosemary lamb kebabs
Mini chicken kebabs

Snack Platter at R310.00 per platter

Home-made chicken pies
Mini Quiches
Chicken drumsticks
Spring rolls
Meatballs with coriander and chutney dressing

Cheese Platter at R310.00 per platter

A selection of South African cheeses, including
Danish style feta, goat's feta, smoked cheddar, blue cheese
Deep fried mozzarella balls
Mini three cheese quiches
Served with home-made savoury biscuits, seedloaf and preserved figs and orange peel

Vegetarian Platter at R290.00 per platter

Mini grilled vegetable quiches
Crudités selection
Veg skewers with balsamic reduction
Tsatsiki, humus, pesto's and toasted pita bread

Sweet Platter at R275.00 per platter

Lemon meringue
Lamingtons
Milk tart
Koeksisters
Hertzoggies
Doughnuts