



Schoongezicht

2019

Brackenfell:

Contact us@:

Tel: 021 982 7099 / 021 982 5623

Email: weddings@schoongezicht.restaurant

Website: www.schoongezichtbuffet.co.za

Address: C\O Ronelle & Kruispad Roads, Brackenfell

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Upstairs Venue: R2500.00

Minimum seating capacity is 60 guest.

Maximum seating capacity is 100 people, without a dance- floor.

Maximum of 80 if a small **dancefloor** is required.

The venue offers its own private buffet in the actual venue.

Garden Venue: R2500.00

Minimum seating capacity is 60 guests.

Maximum seating of capacity is 90 guests.

No dancing is permitted in the Venue, only soft background music is allowed

This venue offers its own private buffet.

Wheelchair friendly.

Lapa Venue Hire: R1500.00

Minimum seating capacity is 40 guests.

Maximum seating capacity is 60, if no main tables are required.

No dancefloor. Makes use of the restaurant main buffet.

Background music from the main Restaurant system. No systems allowed.

Section 1 Venue: R800.00

Minimum seating capacity is 20 guests.

Maximum seating capacity is 25 people.

Uses the main Restaurant Buffet area. Background music from the main Restaurant music system. **No dancefloor.**

Times:

We are able to do weddings and functions in the following time slots:

Breakfast:

08h00-12h30- Reception

Lunch

12h00-16h00- Reception

Dinner

18h00-23h30- Reception

Buffet times will be discussed with client.

R278.00 per head includes the buffet and the following:

Tables, Chairs, Glasses, Crockery & Cutlery

Runner of your choice (excl. our sequence runners)

Napkins

Gold **or** silver under plates

Tie Bows

White **or** Black Chair Covers

Only rectangular tables available

Décor that is included in price is only on availability on what we have. Any colour or décor you prefer that we don't have, will be charged for at an additional cost. No refunds on decor included.

A 10% service fee is added to the complete bill for services.

These prices are valid till May 2019.

Finances:

The deposit of 50% is due within 2 weeks after booking is made. Please send copy of Bride and grooms ID's together with the signed contract to secure your function date.

Another deposit of 30% must be paid 3 months prior to your function.

Please note that any function booked within the 3 months cancellation period, before function date, will be requested to pay 80% of the total invoice as a deposit within 7 days.

A 5% banking charge will apply to all card transactions in excess of R5000, of your total outstanding amount, if settled by card. We therefore advise that all deposits are preferably made electronically or cash.

No accounts and No cheques are permitted.

Final payments and arrangements are due 14 days before the event or function, upon confirmed totals. Please note that no total of guests may be changed after final confirmation.

We will impose a reasonable charge for a cancelation of the booking, which could be up to 90% of your invoice, if the booking is not cancelled before 3 months prior to the function date.

Any décor that is booked during mock sessions, will be invoiced and 80 % deposit must be paid within 7 days. Meaning all décor needs to be confirmed within the next 7 days after the mock session. If decor is cancelled after this period, the décor will not be refunded after the seven days have past. We have to book our decor in advance.

A charge of R1000.00 for correspondence, mock sessions and consultations will be charged upon cancellation of your booking to cover costs, when cancelled on any given time.

Schoongezicht will repay any refunds to the account details stated on the proof of payments, forwarded to us.

A Refundable deposit will be charged on the invoice at a minimum of R500.00 (depending on decor). This will be paid back if no damages.

Food & Beverage Service:

We are a Buffet Restaurant only, guests therefore help themselves.

No take - aways are allowed, to be taken from the venue.

Schoongezicht is not a Halaal establishment, speciality meals like Kosher, Halaal and Vegan meals are to be arranged by the organizer that booked the function at Schoongezicht. Full rates apply to all seats reserved for all weddings and functions.

We are a fully licensed establishment, and have a cash bar available. If bar tabs are to be instituted by the client, in excess of R2000 or more, that amount is to be added to your invoice and settled along with the final payment. **All bar tabs made on the evening are strictly to be settled at the end of the function**, by cash or card. No accounts are allowed.

You are allowed to bring in table wines, non-alcoholic bubbly and champagne that is not on our wine list at a **corkage fee** per 750ml bottle (terms and conditions apply).

Important Information:

We unfortunately don't allow any linen, decor or flowers to be brought in from outside. Any extra decor can be provided by us at an additional cost.

Only white candles with candle holders will be allowed on the tables. Please note that any damages to decor, concerning candle wax will be charged to the client's invoice.

Please note that if you are making use of an external coordinator he\ she must be present at the 1st consultation, with our function team. It is the client's responsibility to convey all the relevant rules and arrangements to their technical teams, e.g. Photographers and DJ's. If these rules are not adhered to, the rights of admission is reserved by Schoongezicht.

Please kindly arrange that the Master of Ceremonies arrives at the venue 30 min before the wedding, to meet with our management.

Our wedding & function packages are based on the more traditional definition of a wedding, due to the nature and comfort of our traditional clients, facility and location, we reserve the right to interview the potential clients and the weddings and function accordingly.

Rose Petals and bubbles may be used, but unfortunately no confetti is allowed.

Any damage to property or hired items will be charged to the client, which is to be settled on the evening of the function, and unfortunately no later.

Any of the items that is to be supplied by the client, must be at the venue 24 hours before the function. If it doesn't arrive on time, it is the **client's responsibility** to arrange someone to set it up.

Pictures in the garden have to be arranged. The Garden can only be booked for photos, when pre-drinks and/or pre-snacks is booked.

Schoongezicht does **all the catering** for events held at our establishments.

We supply the waiters.

All décor other than stipulated will be an additional charge. Please see the décor list.

The **venues may be viewed on Mondays to Saturdays from 8 to 15h00** if the venue is not being used at that moment. Our function manager won't be available when the venues are viewed. A meeting can be arranged when booking and deposit are made to assist with the planning.

Any items brought onto the premises, we cannot take responsibility for any damages or losses.

Schoongezicht has the authority as a restaurant and function venue to approve all final décor, on a mock-session, prior to the event. According to the stipulated theme & colour-scheme of the client, in order to uphold a good reputation as a service provider.

Music:

Sound equipment and music is the client's responsibility. A preferred DJ is on offer, for more information speak to our function team.

Power points are available, but electrical leads are the client's responsibility.

No PA systems are available. This is the client's responsibility.

Sound levels will be monitored by Schoongezicht Management and all speakers must be put on speaker stands and not on the floor.

All sound engineers should be completely set- up, at least two hours before the actual event, to ensure that the relevant sound checks are completed. And that all set-ups are completed neatly with professionalism.

Please note this is a contract. Prices and offers could be changed without prior notification.

Schoongezicht Management and staff would like to ensure you a unique experience and excellent service. For us every occasion is special and therefore we try to make each function a memorable one.

Feel free to contact our function team if you have further queries regarding weddings and functions.

Breakfast Menu:

Farmhouse:

Scrambled Eggs

Baked Beans

Crispy Bacon

Boerewors

Savoury mince

Sautéed Potato & Onion

Mushrooms & Glazed Onions

Grilled Tomato Slices, topped with parmesan cheese

Toast

Continental:

Fresh Fruit Salad

Fruit & Bulgarian Yoghurt

Muesli

Muffins & Croissants

Cold Meat Selection

Assorted jams & cheese

XXXXXXXXXXXXXX

Coffee, Tea & Fruit Juice

(Minimum of 60 guests)

Buffet Menu:

Starters:

Fresh homemade breads served with cheese & preserves

Grilled line fish, served with garlic & apricot butter

soup of the day choose 1:

	<i>green pea</i>
	<i>chicken noodle</i>
	<i>butternut</i>
	<i>beef and veg</i>

Salad: Choose 4

	<i>Greek salad</i>
	<i>Curry Noodle</i>
	<i>Cold Broccoli Salad</i>
	<i>Mediterranean Couscous Salad</i>
	<i>Roasted Beetroot, butternut and feta salad</i>
	<i>Potato Salad</i>
	<i>Caesar Salad</i>

Mains: Traditional cuisine- choose 1:

	<i>Tomato Bredie /stew</i>
	<i>Beef Curry</i>

Choose 1:

	<i>Bobotie</i>
	<i>Lasagne</i>

Homemade Pie- Choose 1:

	<i>Chicken</i>
	<i>Pepper Steak</i>

Roast:

Roast Beef and

Chicken-choose 1:

<input type="checkbox"/>	<i>Grilled chicken fillets served in a Mushroom\ Tangy BBQ Sauce</i>
<input type="checkbox"/>	<i>Roast chicken pieces</i>

Choose 1 between vegs:

<input type="checkbox"/>	<i>Sweet Potato served in a sweet cinnamon glaze</i>
<input type="checkbox"/>	<i>Pumpkin Fritters</i>
<input type="checkbox"/>	<i>Sweet Butternut</i>

Creamy spinach served with feta cheese and mushrooms

Cauliflower served in a creamy white sauce, topped with cheddar cheese.

Starch:

Savoury rice

Roast Potato

Desert:

Malva pudding

<input type="checkbox"/>	<i>custard or</i>
<input type="checkbox"/>	<i>Ice Cream</i>

Chocolate Mousse AND Cheesecake

Leg of Lamb can be added at an extra charge

Pre- Snack R45 per person: Choose 4

- Veg Spring Rolls
- Brochette topped with basil pesto, roast peppers & feta cheese
- Chicken Skewer
- Brochette topped with cottage cheese, Balsamic Red onion and beef shavings
- Brochette with red pesto, tzatziki & biltong
- Glazed cherries, wrapped in bacon
- Beef Samosa's
- Small Pastry Pizzas
- Mini Pittas with Veg stir-fry
- Pocket Potatoes with Cream Cheese and Chives

Client's contract:

Please kindly complete and sign this document and resend it with your proof of payment to Brackenfell at Fax no: 021 981 4603 or email: weddings@schoongezicht.restaurant and Paarl at the above as well along with a copy of the bride and grooms ID's. Your booking will only be confirmed once this document's is received.



Event Information

Paarl or Brackenfell:

Date of function:

Groom and Brides names:

Contact person:

I..... (Name of person who made the booking)
hereby accept and acknowledge that I have read the information piece and understand all
the rules and regulations of Schoongezicht Restaurant.

.....

Signature of client who read information

.....

Date

.....

Signature of Schoongezicht Manager

.....

Date