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1 Sep 2009 – 31 Aug 2010

Dear Valued Guest,

Thank you for your interest in Diep in die Berg. Below please find our general rules, conditions & prices for 2009/2010 as requested.

Winter Wedding Special

Book your wedding between 1 June 2010 to 31 July 2010 and receive a 50% venue hire discount. The full venue hire is payable to secure the booking. Discount will be calculated with final payment.

* Terms and conditions apply

Venues

The venue hire quoted is for the use of our venue. The full venue hire is payable to secure your booking.

FRIDAYS (excluding public holidays)		
Venue	Venue Hire	Capacity
Chapel & Banqueting Hall	R6 050.00	70 – 90 guests
	R6 600.00	91 – 110 guests
	R7 500.00	111 – 130 guests
	R8 300.00	131 – 150 guests
	R9 600.00	151 – 170 guests

PLEASE NOTE:

- Venue available from 17h00 for setup
- Chapel available from 17h00 for ceremony

BEE LEVEL 2 VERIFICATION

Members – H.W.Storm; A. van Zyl (CA) SA
Shelfclose Twenty CC t/a Diep in die Berg Conference and Function Centre
Registration Number - 2003/070071/23

SATURDAYS, FRIDAY & SUNDAY PUBLIC HOLIDAYS		
Venue	Venue Hire	Capacity
Chapel & Banqueting Hall	R7 150.00	70 – 90 guests
	R7 900.00	91 – 110 guests
	R8 700.00	111 – 130 guests
	R9 500.00	131 – 150 guests
	R10 800.00	151 – 170 guests

PLEASE NOTE:

- Venue available from 08h00 for setup, if not been for an earlier event
- Venue available from 17h00 for setup on Fridays
- Chapel available at 15h00 or 17h00 for ceremony, depending on availability

SUNDAYS (excluding Sundays before a public holiday)		
Venue	Venue Hire	Capacity
Chapel & Banqueting Hall	R5 300.00	70 – 90 guests
	R5 950.00	91 – 110 guests
	R6 750.00	111 – 130 guests
	R7 500.00	131 – 150 guests
	R8 500.00	151 – 170 guests

PLEASE NOTE:

- Venue available from 08h00 for setup, if not booked for an earlier event
- Chapel available for morning and afternoon weddings, depending on availability

Facilities

Included in the cost of the venue hire:

- Chapel with wrought iron chairs and cushions
- Standard cutlery, crockery and glass ware
- Banqueting hall with round tables, wrought iron chairs and cushions
- Off-white table linen, white linen napkins and white underplates
- Supervisor on duty during your function
- Waiters and barmen, 1 per 3 tables (up to a maximum of 6 hours)
- Complementary honeymoon-suite for the bridal couple
- Fireplace and air-conditioning system (cooling & heating)
- Fully equipped bar

Please initial each page:

Excluded from the cost of the venue hire:

- Chapel decorations
- Catering
- All beverages
- Wedding reception sound system and microphone facility
- Wedding reception décor and draping
- Special cutlery and crockery
- Coloured table linen & napkins
- Photography and entertainment
- Fire wood, available on request at a cost of R160.00

Chapel decorations:

- Decorated chapel for R3600.00
- Chapel decorations reduced by 50% where two weddings are held on the same day
- Couples will be advised one month before the wedding date on the number of weddings on their wedding date
- Should your wedding be the only one for that day, you have the option of doing your own chapel decorations at your own cost

Included in chapel decorations:

- Decorated entrance pillars with ivy
- 10x Isle stands decorated with white organza ribbon, white gerbera and white pillar candles
- Decorated front pillars with ivy
- 2x Large tuscan urns with white flower arrangement
- Register table candles
- Fresh mixed rose petals and confetti stands
- Wedding ceremony sound system and microphone facility, please ensure you check equipment compatibility should you want to supply additional music equipment. We suggest a test run prior to your wedding day
- Podium
- Ceremony cushions

Refer to attached Annexure "A" for sample invoice of market related rates for chapel decorations & Annexure "B" for complete wedding sample invoice

Menu Prices

- Our menus are interchangeable to accommodate your personal requirements.
- Children under the age of 10 years are charged at 2/3 of the buffet menu price
- No half portions on plated menus, please refer to kiddies catering

OPTIONS:

- Plated Breakfast Menu – R220.00 per person
- Buffet Breakfast Menu – R245.00 per person
- Plated Dinner Menu – R300.00 per person
- Buffet Dinner Menu – R325.00 per person

PLEASE NOTE:

- *Valid : 1 September 2009 – 31 August 2010*
- *Half portions under 10 years from the buffet menus charged at 2/3 of menu price*
- *For alternate options, Vegetarian, Special Requirements & additional extras please contact discuss with your co-ordinator*
- *All prices are inclusive of VAT and are subject to change without prior notice*
- *A minimum catering/menu selection shall automatically be added to all agreements unless specifically otherwise agreed in writing, same is calculated in accordance with the function/venue/reception time and capacity*

Time Schedule

- Standard service time is worked on a maximum of three hours from starter to end of service.
- Should these service times be extended or delayed there will be an additional charge of R310.00 per hour to cover catering staff overtime.

FOR EXAMPLE:

- Starters served at 18h00
- Main course served at 19h00
- Dessert served at 20h00

Weddings & Functions Menu

BRUNCH : PLATED AND SERVED TO GUESTS – R220.00 PP

Cold starter options

Health Fruit Platter

Assorted fruit stick with muesli and nuts
Flap jack topped with cream cheese
Balsamic and honey reduction

Smoked Salmon

Herbed crumpets topped with smoked salmon
Cream cheese and chives
Cracked black pepper

Griddle Cakes with Strawberries (seasonal SQ)

Strawberries and fresh cream
Drizzled with honey

OR

Warm starter options

Filled Crepe

Spinach with feta cheese topping *OR*
Savoury mince gratinated cheese sauce topping *OR*
Mushroom and fried potato with fresh herbs

Individual Quiche

Spinach and butternut with red onion marmalade *OR*
Beef and broccoli with blue cheese dressing

- Please select one of the above options, served plated to guests -

Main Breakfast / Brunch Meals

Fruit juice blend on each table

Individual scrambled egg and spinach pots

Pan fried beef breakfast sausage

Duo of mushrooms on a toasted crouton

Pork loin with a mustard seed crust

Rosti potato with sour cream and chives

Fresh tomato wedges with parsley topping

Pastry basket served to each table with breakfast with a selection of the following:

Freshly baked croissants

Assorted danish pastries with a sugar glaze design

A variety of muffins, toast / bread selection

Complimented by mini butters and select preserves

Something sweet to finish the meal

Freshly brewed tea and coffee from a beverage buffet

With a selection of two of the following :

Orange glazed apple strudel filled with fruit and nuts

Breakfast scones with jam and cream

Mini honey drenched baklava

Cocktail chocolate eclairs

Chocolate brownies

"Koeksusters"

Weddings & Functions Menu

BRUNCH : BUFFET WITH PLATED STARTER – R245.00 PP

Cold starter options

Health Fruit Platter

Assorted fruit stick with muesli and nuts
 Flap jack topped with cream cheese
 Balsamic and honey reduction

Smoked Salmon

Herbed crumpets topped with smoked salmon
 Cream cheese and chives
 Cracked black pepper

Griddle Cakes with Strawberries (seasonal SQ)

Strawberries and fresh cream
 Drizzled with honey

OR

Warm starter options

Filled Crepe

Spinach with feta cheese topping *OR*
 Savoury mince gratinated cheese sauce topping *OR*
 Mushroom and fried potato with fresh herbs

Individual Quiche

Spinach and butternut with red onion marmalade *OR*
 Beef and broccoli with blue cheese dressing

- Please select one of the above options, served plated to guests -

Main Breakfast / Brunch Meals

Fruit juice blend on each table

Please select one of each item :

Individual scrambled egg and spinach pots *OR*

Scrambled egg topped with cheese

Pan fried beef breakfast sausage *OR*

Pan fried cheese grillers

Duo of mushrooms on a toasted crouton *OR*

Creamed spinach with feta crumble on a toasted crouton

Pork loin with a mustard seed crust *OR*

Grilled bacon rashers *OR*

Savoury beef mince

Rosti potato with sour cream and chives *OR*

Potato wedges with cream cheese and chives *OR*

French fried toast with cinnamon topping

Fresh tomato wedges with parsley topping *OR*

Grilled tomato rounds topped with cracked pepper

Pastry basket served to each table with breakfast with a selection of the following:

Freshly baked croissants

Assorted danish pastries with a sugar glaze design

A variety of muffins, toast / bread selection

Complimented by mini butters and select preserves

Something Sweet to finish the Meal

Freshly brewed tea and coffee from a beverage buffet

With a selection of two of the following :

Orange glazed apple strudel filled with fruit and nuts

Breakfast scones with jam and cream

Mini honey drenched baklava

Cocktail chocolate eclairs

Chocolate brownies

"Koeksusters"

Weddings & Functions Menu

DINNER : PLATED AND SERVED TO GUESTS – R300.00 PP

To start with : Please select one

Individual Mixed Leaf Salad bowls :

Salami mozzarella and tomato – sundried tomato and basil pesto (contains nuts) **OR**
 Cajun spiced chicken strips – honey and mustard dressing **OR**
 Roast butternut with haloumi and bacon – red wine reduction

Pasta Selection :

Spinach and ricotta ravioli – cream and napolitano topping **OR**
 Chicken tortellini – alfredo topping (ham optional) **OR**
 Cheese and spinach panzerotti – boscaiola topping (contains nuts)

Vegetarian Options :

Black mushrooms spinach and feta en crout`e – gratinated with mozzarella **OR**
 Cream of butternut and orange soup topped with croutons

From the Oven :

Bouché of chicken and sweet leeks on assorted salad cuts served with a red wine and balsamic reduction **OR**
 Phyllo bundle with bacon haloumi and butternut seated on a couscous salad topped with a sweet red wine dressing **OR**
 Baked line fish with lemon and banana leaves in foil bundles

Main meals plated and served to guests : Please select one

Rump Espatada – Marinated and served on a rosemary skewer with red wine and cracked pepper.

Serving suggestion: chunky buttered potato

Rump Wellington – With a mushroom topping encased in spinach and a pastry lattice enhanced by a red wine reduction.

Beef Fillet Pocket – Filled with leek and bacon topped with a mushroom sauce

Beef and Chicken Duo – Braised beef medallion with red wine and mushrooms & crumbed chicken breast stacked with:

Spinach and Feta *OR* Bacon and Leek *OR* Feta and Peppers

Filled Chicken Breast – Spinach and feta filling in a nut crust served with a mushroom sauce

Fillet with a Fresh Herb Crust – Fillet medallion seated on a braised onion and potato rosti with a red wine sauce

(additional charge of R 12.00 pp)

Roast Lamb – Stacked with spinach potato and feta served with a red wine and balsamic reduction

Braised Lamb Shank – Served with rosemary and caramelised onions enhanced by a pinotage and ginger reduction.

(additional charge of R 20.00 pp)

All main meals plated with a selection of one starch and two vegetables

Steamed rice / Savoury rice

Roast paprika potatoes / Chunky buttered potatoes

Baby jacket potatoes / Individual Potato Bake

Julienne carrots with braised onion / Sweet orange and honey carrots

Butternut with cinnamon and sugar / Oven roasted sweet potato

Green beans with onion (optional bacon / potato) : Broccoli cheese

Seasonal oven roast vegetables 6 mix with butter and cracked pepper

Please initial each page:

Cold dessert options

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur

Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze

La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)

Individual Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and Orange

Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup

Fresh Fruit Pavlova : Pastry cream and select fresh fruit in a meringue

OR

Hot dessert options

Sticky Toffee Apple Pudding : Rich toffee steamed pudding filled with apple topped with a toffee sauce

Chocolate Mud Pudding : Decadent double chocolate steam-baked served with white chocolate shavings

Mini Malva with Orange : Individual dessert with orange liqueur and butter syrup

- Please select one of the above options, served plated to guests -

Tea and filter coffee served from a beverage station

Weddings & Functions Menu

DINNER : BUFFET MAIN AND DESSERT WITH PLATED STARTER – R325.00 PP

To start with : Please select one

Individual Mixed Leaf Salad bowls :

Salami mozzarella and tomato – sundried tomato and basil pesto (contains nuts)
 Cajun spiced chicken strips – honey and mustard dressing
 Roast butternut with haloumi and bacon – red wine reduction

Pasta Selection :

Spinach and ricotta ravioli – cream and napolitano topping
 Chicken tortellini – alfredo topping (ham optional)
 Cheese and spinach panzerotti – boscaiola topping (contains nuts)

Vegetarian Options :

Black mushrooms spinach and feta en crout` e – gratinated with mozzarella
 Cream of butternut and orange soup topped with croutons

From the Oven :

Bouché of chicken and sweet leeks on assorted salad cuts served with a red wine and balsamic reduction
 Phyllo bundle with bacon haloumi and butternut seated on a couscous salad topped with a sweet red wine dressing
 Baked line fish with lemon and banana leaves in foil bundles

Should you want a buffet starter please discuss the options with your co-ordinator

Buffet style main meal : please select three

Prime Roast Beef : Bacon (optional) and Rosemary topping with a Port wine sauce

Hungarian Goulash : Tomato paprika and sweet braised peppers. Serving suggestion: steamed rice

Beef Stroganoff : Mushrooms cream and fresh parsley. Serving suggestion: steamed rice or broken buttered potatoes

Roast Leg of Pork : Topped with braised pineapple and sweet leeks, served with an apple puree

Crumbed Chicken Breast : Marinated and served with a button mushroom topping

Braised Chicken Provencale : Tomato, olives, garlic and white wine topped with fresh basil

Traditional Chicken Pie : topped with a puff pastry crust

Italian Lasagne : Chicken *OR* Beef *OR* Vegetarian. Gratinated with fresh basil and three cheeses

Baked Line Fish : with fresh lemon and oven dried tomato

All main meals with a selection of one starch and two vegetables

Steamed rice (supplied standard on buffet at no additional charge)

Roast paprika potatoes / Chunky buttered potatoes / Baby jacket potatoes / Individual Potato Bake

Julienne carrots with braised onion / Sweet orange and honey carrots

Butternut with cinnamon and sugar / Oven roasted sweet potato

Green beans with onion (optional bacon / potato) : Broccoli cheese

Seasonal oven roast vegetables 6 mix with butter and cracked pepper

Salad table with a selection of fresh salad cuts and dressings

Please initial each page:

Cold dessert options

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur

Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze

La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)

Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and orange

Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup

Vanilla Ice-cream Cake : Served with a rich chocolate sauce

Fresh assorted Fruit Salad Bowl : With mint and granadilla pulp

OR

Hot dessert options

Sticky Toffee Apple Pudding : Rich toffee pudding filled with apple topped with a toffee sauce served with custard

Self Saucing Chocolate Mud Pudding : Decadent double chocolate steam-baked served with chocolate shavings

Malva with Orange : Baked dessert with orange liqueur and vanilla custard

- Please select three of the above options, served buffet style -

Tea and Filter coffee served from a buffet beverage station

Weddings & Functions Menu

SPIT BRAAI – R310.00 PP

Pate, cream cheese and crusty bread selection
 Select preserves and flavoured butters
 Oven dried tomato and roast olives

Whole marinated lamb with fresh rosemary garlic and orange
 BBQ marinated spatchcock chicken
 Lemon and herb optional basting

Traditional potato casserole with gratinated cheese topping
 Select garden vegetable potjie with butter and cracked pepper
 Steamed braai pap with a tomato and onion relish (chilli optional)

Seasonal salad table of mixed greens with dressings and toppings

Cold dessert selection

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur

Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze

La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)

Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and Orange

Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup

Fresh Fruit Pavlova : Pastry cream and select fresh fruit in a meringue

Vanilla Ice Cream : With a warm chocolate sauce topping

Fruit salad selection with seasonal berries

Traditional trifle topped with Cream and nuts

Baked Alaska- ice cream Sponge and meringue served flambé

Duo of light and dark chocolate mousse

OR

Hot dessert selection

Sticky Toffee Apple Pudding : Rich toffee pudding filled with apple topped with a toffee sauce served with custard

Self Saucing Chocolate Mud Pudding: Decadent double chocolate steam-baked served with chocolate shavings

Malva with Orange: Baked dessert with orange liqueur and vanilla custard

Traditional Bread and Butter Pudding: Served with vanilla custard

- Please select two of the above options, served buffet style -

Excludes : Additional cost of R 680.00 per spit hire and delivery

Please initial each page:

Kiddies Catering

PLATED AND SERVED WITH STARTERS – R85.00 PP

Main meal options : Please select one

Beef Burgers with Chips Tomato Sauce and Salad Cuts

Chicken Burgers with Chips Tomato Sauce and Salad Cuts

Fish Fingers with Chips Tomato Sauce and Salad Cuts

Crumbed Chicken Strips with Chips Tomato sauce and Salad Cuts

Hot Dogs with Chips tomato Sauce and Salad Cuts

Dessert options : Please select one

Vanilla ice Cream with Chocolate Sauce

Fresh Fruit Cups with Vanilla ice cream

Valid : 1 September 2009 – 31 August 2010

*No half portions on plated menus, please refer to kiddies catering
For alternate options, vegetarian, special requirements & additional extras please contact discuss with your co-ordinator*

All prices are inclusive of VAT and are subject to change without prior notice

Please initial each page:

Wine List

CHAMPAGNE/MCC/SPARKLING WINE

Ayala Brut Majeur – R825.00

Squeaky clean and crisply crunchy with a fine, sparkly threat of minerality. Great finesse with appealing fruitiness and roundness.

Krone Borealis – R155.00

This blend of Chardonnay and Pinot Noir shows an elegant, biscuity bouquet, with yeasty lees-creaminess and fine persistent bubbles.

JC le Roux le Domaine – R80.00

A delightful sparkling wine with the finesse of Sauvignon Blanc with the gentle sweetness of muscadel.

JC le Roux la Chanson – R80.00

Ruby red sparkling wine with hints of strawberry and sweet plum.

Goedverwacht The Crane Brut – R75.00

This medium bodied dry sparkling wine has guava and gooseberry flavours, which is typical of The Sauvignon Blanc used for this sparkling wine.

Robertson Non Alcoholic Sparkling – R80.00

Semi sweet alcohol free sparkling wine with delicate fruit, bubbles and sunshine.

DRY WHITE WINES

Boland Sauv/Blanc – R90.00

Traditional South African style, with green fig and tropical fruit flavors on a surprisingly big palate.

Porcupine Ridge Sauv/Blanc - R90.00

Bold and unwooded with lashings of gooseberries, lots of fresh intensity and a long, lingering aftertaste.

Goedehoop Sauv/Blanc – R90.00

Full bodied with powerful flavors off bell pepper, green apple and freshly cut grass.

Fat Bastard Chardonnay – R105.00

Full, rich and ripe with some pretty serious oak treatment. Elegant with citrus, butter and well integrated oak flavours.

Spier Chenin Blanc – R60.00

Fresh citrus with a touch of orange and cinnamon on the nose. Soft vanilla from the wood and apricot on the palate with a long, zesty aftertaste.

Boland Chenin Blanc – R60.00

From the cool slopes of the Paardeberg Mountain comes this dry, crisp, accessible wine enhanced by a medley of tropical flavors and a fresh finish.

Savanha Chardonnay – R60.00

Elegant fruity Chardonnay with fresh citrus and green apple flavours. Full bodied with a well balanced palate and a yeasty aftertaste.

SEMI SWEET/OFF DRY WHITE

Robertson Gewurztraminer Special Late Harvest - R55.00

(Sweet) An intense spicy wine with litchi and rose petals on the nose, made in a sweet style with good body.

Boland Sixty/40 – R60.00

(Off Dry) A well balanced wine combining the citrus of Sauvignon Blanc with the tropical flavors of Chenin.

Spier Discover Sweet - R50.00

(Semi Sweet) Peach and Muscat aromas on the nose with delicious honey and dried peaches on a refreshing palate.

ROSÉ/BLANC DE NOIR

Landskroon Blanc de Noir - R55.00

(Off Dry) Pale coral colour with a soft fruity texture and crisp finish. Stunning with salads, fish and light meals.

Robertson Natural Sweet Rosé – R50.00

(Sweet) Sweet with deep coral aromas and red berry fruit. Low in alcohol.

Boland Sixty/40 Rosé – R60.00

(Off Dry) Appears sweet with its floral nose yet the palate is big and the finish longer than expected from South African Rosé.

RED WINES

Goedverwacht Crane Red Merlot – R80.00

Elegant, rich and full bodied with coffee, chocolate and spicy vanilla undertones.

Spier Merlot – R105.00

Plum red in colour with aromas of mint, cherry and spice which follow through on the palate and are supported by soft gentle tannins.

Boland Cabernet Sauvignon – R110.00

Bright ruby colour with loads of earthy aromas enriched with mulberry and blackcurrant flavours.

Rietvallei Cabernet Sauvignon – R115.00

Berry flavours, cassis and blackberry with well integrated oak. Serious and full bodied with good ageing potential.

Savanha Shiraz - R65.00

Cloves and aniseed backed up with vanilla on the nose followed by mulberry and raspberry with an intense, fruit driven finish.

Porcupine Ridge Syrah - R120.00

Ripe, up front fruit, bursting with spice, black fruit and pepper. Rich and full bodied, juicy and delicious.

Goedehoop Pinotage - R110.00

Concentrated flavours of blackcurrant and dried prunes with well integrated oak. A full bodied wine with good structure, fermented in open vats and matured in French oak.

Boland Pinotage – R85.00

The wine has a wonderful plum, garnet colour with a complex mix of fruit on the nose. A lively pinotage sweetness balanced by careful wood ageing.

Spier Discover Red – R60.00

Straight forward accessible Cabernet based blend- fruity sweetness tempered by oak.

Boland Sixty/40 Cabernet/Shiraz – R60.00

Hints of dark chocolate and ripe fruit dominate the aromatic profile of this wine. Rich and ripe with a generous mouth feel and a kaleidoscope of pepper and spice to finish it off.

Landskroon Paul de Villiers Shiraz - R130.00

4* John Platter 2005 and 2006.

Partially barrel-fermented / aged in all new American oak, remainder French oak matured for 18 months. Herb / berry snatches and gorgeous spicy oak.

PRIVATE ESTATE WINES**Bosman Chenin Blanc - R90.00**

Rich tropical fruit, structure and mineral tones came together in perfect harmony when the grapes from three different vineyard blocks were harvested for the Chenin Blanc. The quince, melon and grapefruit on the nose will make any wine lover taste twice.

Bosman Optenhorst Chenin Blanc - R160.00

This wine was lovingly made in very limited quantities from old bush vines which date back to 1952. This is a serious wine with subtle fruit flavours in perfect balance and well-integrated with the wood component.

Bosman Adama - R140.00

Exotic, juicy flavours of black plums and red berries are synonymous with the 2007 Adama. This red blend with 85% Shiraz, 10% Mourvèdre, 3% Primitivo and 2% Viognier is a blending sensation with notes of vanilla and spice carrying through to an exciting palate with elegant and delicate tannins.

Bosman Cabernet Sauvignon - R140.00

Made from three different vineyards, this wine shows ripe berry fruit, dark fruit with hints of cherry and blackcurrant. Subtle and accessible tannins in great balance with the fruit flavours make this a serious wine suitable for any special occasion.

OTHER

Ceres Natural Spring Water – R 36.00

Natural still and sparkling 750ml glass bottle

1L Jug Juice – R 36.00

Orange, Mango / orange juice, Breakfast punch, Clear apple, Red grape or Cranberry cooler (if available)

Appetizer & Grapetizer – R 36.00

Please specify red or white grapetizer

- All beverages must be purchased from Diep in die Berg.
- Wines & champagne brought in have a corkage fee of R55.00 per 750ml bottle.
- Corkage for other sizes available on request.

- *All prices are inclusive of VAT and are subject to change without prior notice.*

Cut Off Times

- Morning weddings: venue available from 08h00 – 14h00, where after an overtime rate applies if the venue has not been booked for a later function, as mentioned below.
- Early Saturday afternoon wedding: ceremony in chapel at 15h00 – 16h00. Wedding reception venue available from 08h00 for setup if the venue has not been booked for an earlier function. After 24h00 an overtime rate applies as mentioned below.
- Late Saturday afternoon wedding: ceremony in chapel at 17h00 – 18h00. Wedding reception venue available from 08h00 for setup if the venue has not been booked for an earlier function. After 24h00 an overtime rate applies as mentioned below.
- Late Friday afternoon wedding: ceremony in chapel at 17h00 – 18h00. Wedding reception venue available from for setup if the venue has not been booked for an earlier function. After 24h00 an overtime rate applies as mentioned below.

Events Co-ordinator

- When you don't know where to start, our in-house Events co-ordinator can take the stress out of planning your wedding & bring elegance, quality & personal attention to planning your wedding, from the first meeting to the perfectly orchestrated wedding day at an additional charge of R1450.00.

Included in the co-ordinating package:

- Advice and assistance with the selection of the following service providers:
 - Hair & make –up
 - Wedding stationary
 - Photographers
 - Entertainment and music
 - Florists
 - Table décor
 - Wedding cakes
- Delivery & collection of items quoted on by Diep in die Berg only, excludes own arranged decorations
- Obtaining quotes and liaison between the bridal couple and the service providers
- Setup of chapel & reception venue on the wedding day
- On the wedding day she will orchestrate the event to ensure that everything runs smoothly & according to your specifications

Complementary Honeymoon Suite

- Complementary honeymoon suite for the bridal couple only on the night of the wedding which includes bed & breakfast. Pottenburg Guesthouse may not be available due to construction and / or renovations.
- **If Pottenburg Guesthouse is available exclusive use thereof on the day of the wedding cannot be guaranteed for the bridal couple but can be arranged at an additional amount of R1 200.00. This includes the use of 2 additional en-suite bedrooms. Breakfast for additional guest should be arranged in advance at an extra cost.**
- Other honeymoon suites offered are Jopasso Guesthouse and Villa Jana (above option not applicable).
- Jopasso Guesthouse or Villa Jana availability can not be guaranteed. Should the honeymoon suite be fully booked prior to your wedding day an alternative guesthouse will be arranged by our events co-ordinator.

Waiters

- 1 Waiter per 3 tables for seated functions & 1 waiter per 50 guests for cocktail functions.
- Dedicated waiters to tables available on request at an additional charge of R65.00 per hour per waiter for a minimum of 6 hours.
- Waiters & bar attendant cut off time 24h00, thereafter an over time rate of R650.00 per hour will apply.
- Overtime charges must be paid in advance or at time of request if not paid in advance.
- No overtime will be allowed unless fully paid for.

Breakage Deposit

- We charge a refundable breakage deposit of R1800.00 per wedding, after deducting for excessive breakages.
- This will be transferred into bank account supplied within 7 working days after wedding.

Bar Service

- Cash bar: guests to pay for their own drinks.
- Limit bar: a limit to be set on the total bar spent for your account. Regular updates available from barmen.

Risk / Loss / Damages

- Diep in die Berg, its employees or any person employed at any function will not be held liable for any loss, or injury to persons, due to negligence or any other cause whatsoever.
- Diep in die Berg will not be liable for loss or damage to any property whatsoever.
- Décor must be removed by 9am the following morning. Diep in die Berg does not accept liability for loss or damage of any item.

Payment Procedures

- To confirm and secure your booking 100% of the venue hire is payable immediately (non-refundable).
- **In order to secure booking proof of payment must be provided using unique reference number. Confirmation will be sent via e-mail or fax upon receipt of proof of payment and signed off basic wedding rates including general terms and conditions.**
- **Your wedding date will only be secured upon receipt of the above and confirmed written confirmation by Diep in die Berg.**
- 30 Days before event 50% of the catering bill is payable (non-refundable).
- All outstanding payments to be settled 7 calendar days before event (non-refundable).
- Should an open bar limit be required, 100% of this limit is payable 7 calendar days before event.
- Diep in die berg reserves the right to cancel the wedding should all outstanding amounts not be paid timorously as indicated above.

Cancellations

- All function cancellations must be done with a minimum of 6 months and by way of written notice prior to the date of the function (hereinafter "the notice period").
- Any function cancellation made after the start of the notice period will be subject to a 50% (fifty percent) cancellation fee of the total function charges.
- If a function is cancelled within 7 days or less from the date of the function such cancellation will be subject to a 100% (one hundred percent) cancellation fee of the total function charges.
- Any date or venue change/s will be considered a cancellation of the function and will be subject to the sole and absolute discretion of Diep in die Berg management.
- Please confirm all changes and function cancellations in writing.

Bank Details

Name : Diep in die Berg Conference & Function Centre
Bank : Nedbank
Branch no : 149745
Account no : 1497218314

We have established a reputation for quality, we look forward to showing you that it is well deserved. Should you have any questions, do not hesitate to contact me & please book early to avoid disappointment.

Kind regards,

NADIA FAASEN

nadia@diepindieberg.com

www.diepindieberg.com

WEDDING CONFIRMATION

Booking will only be confirmed on acceptance of this document.

Please sign each page and fax together with proof of payment, to (088) 012 807 4640.

WEDDING COUPLE NAMES: _____

Wedding date: _____

Ceremony time: 15h00 – 16h00 **OR**
 17h00 – 18h00

Reception venue: Banquet venue 1 (min 70pax adults) **OR**
 Banquet venue 2 (min 120pax adults)

Menu selection: Breakfast Menu **OR**
 Dinner Menu

WEDDING CONTACT PERSON: _____

Tel: _____

Cellular: _____

Fax: _____

E-mail: _____

BILLING CONTACT PERSON: _____ (Client responsible for all bills)

ID number: _____ (Copy to be faxed with contract)

Physical address: _____

Tel: _____

Fax: _____

E-mail: _____

BANK DETAILS: _____ (For refund purposes)

Name of account holder : _____

Bank: _____

Branch code: _____

Account number: _____

CLIENT NAME

SIGNATURE

DATE

Please initial each page:

DIEP IN DIE BERG GENERAL TERMS AND CONDITIONS : APPLICABLE TO ALL BOOKINGS

1. These general terms and conditions apply to each and every booking made by any person or entity (hereinafter referred to as the "CLIENT") with Diep in die Berg (hereinafter referred to as the "PROPRIETOR") for any function, occasion or utilisation of the facilities of the PROPRIETOR.
2. The CLIENT, by its signature or the signature of its representative(s) or agent(s), to any booking form or document and/or such signature to this document, accept such booking subject to these general terms and conditions.
3. The CLIENT, by its signature hereof, acknowledges that it is bound to any and all selection/s made in this agreement, notwithstanding when or where such selection/s are made, and that in the absence of an appropriate catering/menu selection being made, the CLIENT hereby acknowledges its liable and indebtedness to the PROPRIETOR for the cost of the minimum catering/menu option, calculated in accordance with the function/venue/reception time and capacity, and if applicable read together with Clause 5 *supra* (hereinafter collectively "the total function charges").
4. The person/s signing this agreement for and on behalf of or as an agent(s) of an entity/ies, hereby warrant their duly appointed authority to conclude this agreement for and on behalf of his/her principal (eg: travel agents) and further warrants their duly appointed authority to bind their principal to this agreement and the terms and conditions applicable to and/or contained herein.
5. Function Cancellation
 - a. All function cancellations must be done with a minimum of 6 months and by way of written notice prior to the date of the function (hereinafter "the notice period").
 - b. Any function cancellation made after the start of the notice period will be subject to a 50% (fifty percent) cancellation fee of the total function charges.
 - c. If a function is cancelled within 7 days or less from the date of the function such cancellation will be subject to a 100% (one hundred percent) cancellation fee of the total function charges.
 - d. Any date or venue change/s will be considered a cancellation of the function and will be subject to the sole and absolute discretion of Diep in die Berg management.
 - e. Please confirm all changes and function cancellations in writing.
6. Any signatory to a booking form, document or this agreement, thereby bind themselves as surety/ies and co-principal debtor/s in *solidum*, jointly and severally, the one to pay the other to be absolved, together with the CLIENT, being so liable herein, to the PROPRIETOR for the due and punctual performance by the CLIENT of any and all the obligations referenced herein, whether presently due, owing and payable or becoming due, owing and payable in future, under waiver of the legal exceptions of "excussion", "division", "no value received" and "revision of accounts", the meaning of which the signatory hereto declare themselves to be acquainted with and/or having been given the opportunity to establish the meaning thereof.
7. Any certificate of indebtedness issued by the PROPRIETOR shall constitute *prima facie* evidence of the indebtedness by the CLIENT for any purpose whatsoever, howsoever arising, including for purposes of Summary Judgment or any other appropriate or necessary legal step/s or remedy/ies.
8. For purposes of any legal step/s arising as between the PROPRIETOR and the CLIENT, the CLIENT hereby consents to the jurisdiction of the Magistrate Court and same shall further not derogate from the right/s of the PROPRIETOR, to institute legal action and/or take any and all necessary legal steps, in any other or secondary competent or appropriate judicial forum.
9. For purposes of any litigation between the PROPRIETOR and the CLIENT, the CLIENT hereby consents to costs on an Attorney and Client scale and the inclusion of a collection commission at 20% of the outstanding value and any tracing fees/costs.
10. For purposes of any notices or legal action arising between the PROPRIETOR and the CLIENT, the CLIENT hereby chooses as its *domicilium citandi et executandi* any/all addresses furnished by the CLIENT to the PROPRIETOR in writing, including, but not limited to, any addresses stipulated on/in any booking form or correspondence between the CLIENT and the PROPRIETOR.
11. The CLIENT hereby consents to any and all amounts due to the PROPRIETOR, bearing interest at a rate of 15.5 % *a tempora morae*, calculated daily in arrears, from date of when such amount became due and payable, to date of payment.
12. The parties agree that any/all amounts payable as a cancellation fee and/or deposit forfeited under any other terms or conditions contained in the booking form or elsewhere, shall constitute pre-agreed and liquidated damages payable by the CLIENT to the PROPRIETOR.
13. The parties agree that the PROPRIETOR, its agents, employees, contractors or any other person associated with the PROPRIETOR will not be held liable for any loss, injury or damages suffered by/to any person(s) and/or property of the CLIENT by any cause whatsoever, howsoever arising, including but not limited to negligence on the part of the PROPRIETOR and/or its agents and/or employees.
14. The CLIENT hereby indemnifies and holds the PROPRIETOR harmless for any and all damages, including but not limited to consequential damages, suffered by the CLIENT, its employees, agents, guests or any other person or thing associated with the CLIENT.
15. The CLIENT hereby indemnifies and holds the PROPRIETOR, its representatives, employees, agents and/or otherwise harmless and/or not bound by, any and all representations made to the CLIENT, prior to the conclusion of this agreement and/or which is not specifically contained herein, including but not limited to, representations made to the CLIENT, its employees, agents, representatives or any other person or thing associated with the CLIENT.
16. It is expressly agreed between the parties that the CLIENT is granted access to and given beneficial use of the facilities of the PROPRIETOR subject to the waiver and disclaimer contained in the two immediately preceding paragraphs.
17. No relaxation or indulgence granted by the PROPRIETOR shall be construed as a waiver or novation of any of the rights accruing the PROPRIETOR and shall not bar or prevent the PROPRIETOR from exercising any/all rights it may have under and/or in terms of this agreement or any other agreement between the parties hereto.
18. The agreement between the parties hereto, including this document and any annexure attached hereto, same shall constitute the whole agreement which shall not be amended or cancelled in any way, manner or form, unless such amendment and/or cancellation is accordingly reduced to writing and is duly signed by the parties hereto or their respective authorised representative/s. This clause may in no way be waived or amended by express or tacit agreement between the parties hereto.

SIGNED AND ACCEPTED.

CLIENT NAME

ID NUMBER

SIGNATURE

DATE

Please initial each page:

CHAPEL DECORATIONS : Annexure "A"**P.O. BOX 2804****DATE:** Sep '09 - Aug '10**FAERIE GLEN****VAT REG NO:** 4392010294**PRETORIA, 0043****PHONE:** (012) 8074630

QTY	DESCRIPTION	UNIT PRICE	TOTAL
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CHAPEL DECORATIONS:

Chapel venue hire includes:

2	Ivy decorated entrance pillars	R 180.00	R 360.00
10	Isle stands	R 77.00	R 770.00
10	White pillar candles	R 28.00	R 280.00
10	Double cream organza ribbon with gerbera decoration	R 55.00	R 550.00
1	Fresh mixed rose petals down the isle	R 165.00	R 165.00
2	Large tuscan flower urns on pillars	R 300.00	R 600.00
2	Large white & cream flower arrangements	R 720.00	R 1,440.00
2	Ivy decorated front pillars	R 180.00	R 360.00
2	Ceremony cushions	R 165.00	R 330.00
2	Confetti stands	R 160.00	R 320.00
1	Fresh mixed rose petals down the isle	R 165.00	R 165.00
1	Podium	R 340.00	R 340.00
1	PA system	R 1,375.00	R 1,375.00
1	Microphone	R 440.00	R 440.00

Sub Total:	R 7,495.00
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All prices are inclusive of VAT and are subject to change without prior notice.

Please initial each page:

SAMPLE INVOICE 70 GUESTS : Annexure "B"

P.O. BOX 2804
FAERIE GLEN
PRETORIA, 0043

DATE: Sep '09 - Aug '10
VAT REG NO: 4392010294
PHONE: (012) 8074630

QTY	DESCRIPTION	UNIT PRICE	TOTAL
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VENUE & CATERING:

	Venue Hire: Banquet 1 (min 70 guests)		R 7,150.00
	Chapel Décorations		R 3,600.00
70	Catering: Standard Buffet	R 325.00	R 22,750.00
	Breakage deposit (refundable)		R 1,800.00

Sub Total: R 35,300.00

BEVERAGES:

70	Welcome drinks: Sherry	R 6.50	R 455.00
7	Welcome drinks: Jugs orange juice	R 36.00	R 252.00
9	1x per table: Boland Sauvignon Blanc	R 85.00	R 765.00
9	1x per table: Boland Cabernet Sauvignon	R 100.00	R 900.00
9	1x per table: Appletizer or Grapetizer (750ml)	R 36.00	R 324.00
9	1x per table: JC le Roux (White or Red)	R 80.00	R 720.00
	Cash bar / Bar limit		R 0.00

Sub Total: R 3,416.00

OPTIONAL EXTRA'S:

	Co-ordinator: incl delivery & collection of all additional items ordered by DIDB		R 1,450.00
1	Easel	R 245.00	R 245.00
1	Fairy lights around inside pillars	R 210.00	R 210.00
1	Main table: organza & fairy lights	R 265.00	R 265.00
	Flowers : quotation available on request, sample table to be provided		R 0.00
	Wedding stationary & favours : quotation available on request		R 0.00
	Wedding cake : quotation available on request		R 0.00
	Musicians : quotation available on request		R 0.00
	DJ : quotation available on request		

Sub Total: R 2,170.00

TOTAL: R 40,886.00

All prices are inclusive of VAT and are subject to change without prior notice.

Please initial each page:

SAMPLE INVOICE 120 GUESTS : Annexure "B"

P.O. BOX 2804
FAERIE GLEN
PRETORIA, 0043

DATE: Sep '09 - Aug '10
VAT REG NO: 4392010294
PHONE: (012) 8074630

QTY	DESCRIPTION	UNIT PRICE	TOTAL
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VENUE & CATERING:

	Venue Hire: Banquet 2 (min 120 guests)		R 8,700.00
	Chapel Décorations		R 3,600.00
120	Catering: Standard Buffet	R 325.00	R 39,000.00
	Breakage deposit (refundable)		R 1,800.00

Sub Total: R 53,100.00

BEVERAGES:

120	Welcome drinks: Sherry	R 6.50	R 780.00
12	Welcome drinks: Jugs orange juice	R 36.00	R 432.00
13	1x per table: Boland Sauvignon Blanc	R 85.00	R 1,105.00
13	1x per table: Boland Cabernet Sauvignon	R 100.00	R 1,300.00
13	1x per table: Appletizer or Grapetizer (750ml)	R 36.00	R 468.00
13	1x per table: JC le Roux (White or Red)	R 80.00	R 1,040.00
	Cash bar / Bar limit		R 0.00

Sub Total: R 5,125.00

OPTIONAL EXTRA'S:

	Co-ordinator: incl delivery & collection of all additional items ordered by DIDB		R 1,450.00
1	Easel	R 245.00	R 245.00
1	Fairy lights around inside pillars	R 210.00	R 210.00
1	Main table: organza & fairy lights	R 265.00	R 265.00
	Flowers : quotation available on request, sample table to be provided		R 0.00
	Wedding stationary & favours : quotation available on request		R 0.00
	Wedding cake : quotation available on request		R 0.00
	Musicians : quotation available on request		R 0.00
	DJ : quotation available on request		

Sub Total: R 2,170.00

TOTAL: R 60,395.00

All prices are inclusive of VAT and are subject to change without prior notice.

Please initial each page:

Preferred Suppliers

FLOREST & DECOR:

The Flower & Wedding Yard 082 461 3798
 Casa de Fiori 082 926 6041

MUSIC & ENTERTAINMENT:

Black Tie 082 060 4904 <http://www.black-tie.co.za>
 Starsong 082 886 3388 <http://www.starsong.co.za>
 Beat Brothers 082 770 8557
 Fame Disco 082 787 1321
 Harpist 083 742 8445

WEDDING CAKES:

Divine Delights 082 977 3747 <http://www.divinedelights.co.za>
 Rosemary's 082 411 1329 <http://www.designercakes.co.za>
 Johan's Wedding Cakes 082 772 3683

PHOTOGRAPHERS:

Jaco Herbst Fotografie 082 495 9599 <http://www.ijworx.co.za>
 Mario Sales 082 8822 646 <http://www.mariophoto.co.za>
 Lucinda du Toit 083 234 0289 <http://www.lucindaphotos.co.za>
 TGF Productions 086 111 3972 <http://www.tgfproductions.co.za>
 Virtual Studios 072 681 5423 <http://lvrphotography.wordpress.com>

ACCOMMODATION:

Jopasso 083 302 1163 <http://www.jopasso.co.za>
 Foundry 083 431 3455 <http://www.foundryquestlodge.co.za>
 Villa Jana 012 807 0683 <http://www.villajana.co.za>

HONEYMOON BOOKINGS:

Romantic Getaways 076 050 0533 <http://www.romanticgetaways.co.za>