

VICTORIA COUNTRY CLUB HOSPITALITY FUNCTION AND CONFERENCE INFORMATION

2021

Warm Hospitality and Professionalism

Victoria Country Club Hospitality
Victoria Country Club Estate
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3201

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“VICTORIA COUNTRY CLUB HOSPITALITY”

Thank you for enquiring about Victoria Country Club Hospitality. We understand fully that the perfect function has many variables, and is often emotionally charged. It is for this reason that we attempt to ensure each function is as individually tailored as possible.

Our aim is for your guests to experience a function of cherished memories. Please feel free to ask as many questions as you feel necessary.

DESCRIPTION

Victoria Country Club Hospitality is situated alongside the Victoria Country Club Golf Course, Montrose, Pietermaritzburg. Ample, convenient and secure parking is available with easy access to the Victoria Country Club Hospitality function rooms. The security within the complex is excellent. The recently renovated venues (Pool House, Victoria Room and Egret Room) are private and can comfortably seat guests for private, corporate functions and reunions as follows:

The Rustic Pool Room - 40 persons maximum

Rustic setting with a wooden deck overlooking the swimming pool and high ceilings with white painted beams. This is the perfect place to host your casual or informal gathering. It is situated across the parking area from the club house for that extra bit of privacy.

A minimum venue hire fee of R2,500 per booking applies.

(Includes the standard crockery, cutlery, staff, table cloths, tables, chairs for 6 hours, thereafter R500 per hour)

The Rustic Pool Room is open for **Corporate Functions** to **both Club Members** and **Non-Club Members**. However, any **Private Function** is open to **Club Members** only.

Victoria Conference Room – 20 persons maximum

The table is set out in a long straight formation with people seated opposite each other and one at the head and foot. This is perfect for business meetings, small breakfasts, lunches or dinners.

The fireplace along with the portrait of Queen Victoria adds an old world charm to this intimate compact space.

There is an audio visual system available for presentations.

A minimum venue hire fee of R2,500 per booking applies. If less than half day, the rate will be R500.00 per hour.

Egret Room- 60 persons maximum

The Egret Room is adjacent to the Ladies Library Bar and can accommodate up to 60 guests. It overlooks the tee off point for the golfers on their way around the luscious green.

The audio visual system and acoustically planned ceiling is perfect for business meetings, lectures, presentations or even a work end of year party.

The grey tones of the walls allow for any colour décor you require for your function to stand out and the focal point is the beautiful greenery of the golf course and forest beyond, which lends an out of city feeling.

A minimum venue hire fee of R5,000 per booking applies. If less than half day, the rate will be R1,000.00 per hour.

Main Function Room - 120 persons maximum

Can accommodate up to 120 guests who can enjoy the facility for the following:

- Corporate Breakfasts, Lunches or Dinners
- Cocktail Parties
- Weddings)
- Birthday Parties
- Engagement Parties

This facility is available for Hire under the following conditions:

- It is required that our full all in catering service as provided by VCC Hospitality is utilized but in the unusual event of a special request for the hire of the room only, this will be considered on the following cost structure:

A minimum charge of R20,000 per booking applies. If less than half day, the rate will be R1,000.00 per hour.

- The standard furniture and equipment, eg, tables, chairs, crockery and cutlery, etc is supplied by VCCH.
- Parking will be allocated towards the Eastern side of the car park towards the squash courts, thereby ensuring sufficient and easy accessible parking for the golfers in the close vicinity of the club house and the golfing facilities. A marshall will be on duty.
- There will be no access at all to the Club facilities, especially the bar and surrounding verandahs, other than to the toilets and obviously the Function Room. This will ensure exclusivity and privacy for both attendees of the function and Club Members alike. There will be staff on duty to ensure this exclusivity is maintained.

- No Function attendees or bridal party are allowed or taking photographs or being on the golf course and putting green and surrounds in front of the Function Room or Clubhouse for obvious safety reasons. This will also be monitored by staff. Function attendees are allowed onto the patio and lawns which run parallel and adjacent to the Main Function Room itself.
- No fireworks or excessively loud music is allowed.

Reggies Bar (For Club Members only)

Join us in Reggies Bar with its spacious veranda overlooking the golf course and over 100 hectares of lush, hilly landscape where you can marvel at this picturesque vista while you relax and enjoy a drink or a snack. Come share your golfing stories with friends in the relaxed comfortable bar.

For the avid sport fan, televised matches can be viewed on the big screens with popular events creating a buzzing atmosphere full of cheer.

Q's Restaurant - 45 persons maximum

Q's offers a casual dining experience and can comfortably seat 45 guests. On any of our balmy summer days, the doors can be opened onto the veranda and a further 50+ guests can be accommodated.

This multi-functional restaurant can be utilized as a Function Room for Private parties.

The Victoria Ladies Bar – 30 persons maximum

The ladies' bar is used for small intimate functions and special events. This is where the history behind the club is most apparent and the colourful stained glass windows, originally from the old Victoria club, create a relaxed mellow atmosphere. The floor to ceiling book lined shelves invites guests to browse and pull up a comfortable chair.

This bar can also be booked as an exclusive reception room to any private function in either the Egret or Victoria Function rooms.

There is no venue hire costs for the use of the Victoria Ladies Bar.

Bar Facilities

The options pertaining to the bar account utilizing all Function Rooms is as follows:

- **Limit:** You select a monetary limit, and / or drinks offering.
- **Full Bar:** Not limited.
- **Cash Bar**

** Please confirm your bar requirements a month prior to your function.

Victoria Country Club Hospitality is licensed to offer a full bar service at all the above venues.

Wines, Sparkling Wines and French Champagnes must be selected one month prior to the day of the function to ensure an adequate supply. The full Victoria Country Club Hospitality wine list is also available for selections. Please let us know if you would like to view a copy. Should you not provide a list of your selected wines to Victoria Country Club Hospitality at least one month prior to your function, we cannot guarantee availability or an adequate supply of the wine selected. Jugs of juice and cool drinks are also available.

Last rounds will be served @ 23h45 and a fee of R3,000 per hour will apply for every hour thereafter but no later than a 02h00 closure.

Air Conditioning

All our function venues are air conditioned.

Standard AV Equipment, which includes:

Data Projector & Screen, Whiteboard with pens, Flipchart with pens, PA system and microphones are available in all Function Rooms except the Victoria Ladies Bar.

Conference and Menu Costs

All prices are inclusive of VAT

Half day Conference package consists of:

- Arrival Tea, Coffee & Refreshments (fresh muffins)
- Mid-morning Tea, Coffee & Snacks
- Notepads & Pens
- Mints & Water

R235 per head

Full day Conference package consists of:

- Arrival Tea, Coffee & Refreshments (fresh muffins)
- Mid-morning Tea, Coffee & Snacks
- 2 course lunch (Choose from our various set menus) with jugs of juice
- Mid-afternoon Tea, Coffee & Refreshments
- Notepads & Pens
- Mints & Water

R385 per head

MUSIC

In the event, the function extends beyond 24h00, please note that all music is to be terminated by 02h00 - your co-operation in this regard would be appreciated. No excessively loud music is allowed.

MENU SELECTION

Your menu and food selections are very important on this special day, and therefore we have compiled a special Buffet Menu selection. Please see attached menus. Should you require, we will assist you with a tailor made menu selection and quote accordingly?

Children under the age of 12 years will be charged at 50% of the agreed adult menu price.

Children under the age of 3 years will not be charged.

Strictly no food or beverages may be brought onto the premises.

SPECIAL DIETS / SPECIAL MEAL REQUIREMENTS

A variety of dishes are available to cater to the special dietary requirements of vegetarians, diabetics, or those with allergies or religion based restrictions. A minimum of 7 working days' notice is required for ordering certain ingredients that may fall into these categories.

If you or your guests have any special health requirements, or may be allergic to any food of any description, the onus is on you to inform us in writing in this regard and to especially introduce that guest or guests to us on the day of the function.

Victoria Country Club Hospitality accepts no responsibility in circumstances where, due to health requirements of any guest, it cannot reasonably meet the guest's requirements. Failure to notify or introduce such guest/s shall be deemed to be notice to Victoria Country Club Hospitality that no such requirement exists.

Although every care will be taken to accommodate any guest's dietary requirements, Victoria Country Club Hospitality will not be responsible for secondary person's actions.

If you or your guests have any special dietary requirements, ie Halaal, vegetarian, allergies, we will issue the bride with the required number of tickets to ensure the guest receives the correct meal.

FURNITURE AND EQUIPMENT

The provision of Victoria Country Club Hospitality standard furniture and equipment is at no extra charge. Please ensure that the equipment requested is satisfactory two weeks in advance of your function.

DECOR

Any décor or equipment hired on behalf of the client will be charged to his/her account, including a 10% handling fee, delivery and collection charges if applicable.

All decoration is to be discussed in detail with management to ensure that no damage is done to the venue.

All décor is to be completed by one of our preferred suppliers or a reputable company, so as to avoid any embarrassing situations.

Victoria Country Club Hospitality will not allow candles to be placed directly onto linen, and reserve the right to remove candles if necessary. Candleholders must be wide enough to ensure no wax damage to the linen.

No permanent changes are allowed, that includes but not limited to nails, screws and hooks in the walls, floors, ceilings or frames. In the event making good is required to be undertaken by Victoria Country Club Hospitality, then this will be charged at **R200 per hour** and deducted off the deposit held.

Décor and set-up to be completed 1 hour prior to the scheduled time of the function, in order to allow for final cleaning of the venue. A setup fee may apply depending on the complexity of your reservation.

PHOTOGRAPHERS

We reserve the right to utilize any photographs taken at the venue for marketing purposes.

Your details will be held by us on our computer database for use by our Administration Department.

TIMES (subject to current COVID19 Regulations)

The time that you wish to start your function is at your discretion within the time parameters as set out below. Lunch time functions are between 9 am and 4 pm. A service fee of **R1,000 per hour**, or part thereof will apply to the Pool House, Victoria Conference Room and a **R2,000 per hour** will apply to the Egret Room, after the above closing time. Evening functions are between 18h00 and 24h00. Should your party continue past 24h00, the service fee from 24h00 will be adjusted to **R3,000 per hour** or part thereof, and will be calculated up until the function room is vacated by all guests.

The bar closes strictly at 24h00 and all guests have to depart by 02h00. No exceptions will be made.

FLOWERS

Please ensure that any flower arrangements brought on site are fully completed prior to arrival at Victoria Country Club Hospitality.

GENERAL

- A list of all the services providers, and their contact details, you have engaged for the function are to be sent to us prior to the function.

DEPOSITS

- The products and services included in the proposal will only be actioned upon receipt of the signed finalised quotation, the signed terms and conditions of business and a deposit of 30% of the quoted price, which once received will secure the date and venue.

PAYMENTS

- After the initial 30% deposit paid a further 40% of the Total amount is required 2 months (60 days) Prior to the Function. The balance of 30% of the agreed Function Cost is payable in full **14 days prior** to the function (non-negotiable);

The balance as well as R1000.00 refundable deposit (for any breakages that may occur on the day) is to be paid two weeks in advance of the function. If the booking is within two weeks prior to the booking date, full payment is required.

If full payment is not received prior to the function we will cancel the function.

ACCOUNT INFORMATION

We accept all debit cards, major credit cards, cash and electronic transfers.

SERVICE CHARGE

A service charge of **10%** will be added to the Food and Beverage bill. (NB all prices quoted are inclusive of VAT and are subject to change).

CONTACT DETAILS

For Reservations & Information email the Victoria Country Club Hospitality on vcch@dunranch.co.za or call Candice on 033 394 3311 with all your details and one of our Function Staff will contact you.

INCLUDED IN THE QUOTED PRICE

- Venue hire & Menu
- Setting of function venue with table & chairs
- White or black table linen with either black or gold overlays
- Bridal skirting for the main table
- Wine and champagne glasses
- Cake table and linen
- Standard crockery and cutlery
- White and black chair covers
- Senior personnel
- Waitron staff
- Clearing of tables
- Bar facility
- VAT

EXCLUDED FROM THE QUOTED PRICES

- Flowers and candles
- Delivery and collection of additional furniture required
- Candelabras
- Flower bowls, vases and table numbers
- Cakes and petal baskets
- Name cards
- Sound system if required
- DJ

CONFERENCE DETAILED MENU (HALF & FULL DAY PACKAGES)

The menus below are applicable for the **Half** and **Full Day** packages.

Half Day : 07h30 to 13h00

Full Day : 07h30 to 16h30

English Breakfast Buffet (optional)

- Farm fresh Eggs, scrambled or fried
- Shoulder Bacon
- Succulent Mutton and Pork sausages or Boerewors
- Golden Brown Potato Hash Brown
- Grilled Tomato
- Sautéed Mushrooms
- Your choice of white or brown bread

Beverages

- Filter Coffee
- Tea: Rooibos or Ceylon
- With accompaniments of Milk, Sugar or Sweetener
- Juice: A selection of either Fresh Fruit Cocktail or Orange

Continental Breakfast Buffet (optional)

- Plain or flavoured yoghurt
- Muesli / All Bran Flakes / Corn Flakes
- Variety of fresh prepared fruit
- Selection of pastries

Beverages

- Filter Coffee
- Tea: Rooibos or Ceylon
- With accompaniments of Milk, Sugar or Sweetener
- Juice: A selection of either Fruit Cocktail or Orange

Morning Welcome Package

Choose any 2 of the following snacks:

- Fruit cups with layers of Yogurt and muesli
- Assortment of muffins
- Scones with a selection of sweet and savoury toppings
- Fresh Cocktail Croissants with fillings of Ham/Cheese or Cheese/Tomato or Chicken/Mayo

Beverages

- Filter Coffee
- Tea: Rooibos or Ceylon
- With accompaniments of Milk, Sugar or Sweetener
- Juice: A selection of either Fresh Fruit Cocktail or Orange

Mid-Morning Package

Choose any 2 of the following snacks:

- Variety of toasted tortilla wraps
- Variety of cold tea sandwiches
- Selection of savoury snacks : Beef and Veg Samosas / Mini Sausage Rolls / Choice of Sliders / Rizzoles

Beverages

- Filter Coffee
- Tea: Rooibos or Ceylon
- With accompaniments of Milk, Sugar or Sweetener
- Juice: A selection of either Fresh Fruit Cocktail or Orange

Lunch

Your choice of two of the following:

- Cajun Style Roast Chicken
Served with Golden Roast Potatoes, Savoury Rice, Rosemary Scented Gravy and Homemade Seeded Cocktail Rolls
- Tradition Beef Lasagne
Served with Golden Roast Potatoes, Savoury Rice, Rosemary Scented Gravy and Homemade Seeded Cocktail Rolls
- Creamy Cheese Vegetable Bake
- Durban style Chicken Curry
Served with Savoury Rice, Sambals and Poppadums
- Beef Stroganoff
Served with Rice

With your choice of one of the following:

- Vegetables of the day (Please enquire as to which vegetable will be served)
- Salad of the Day (Deconstructed Greek Salad)

Dessert

Your choice of one of the following:

- Fresh Seasonal Fruit Salad with Vanilla Ice Cream
- Saucy Malva Pudding served with Vanilla Ice Cream and Cream

Afternoon Tea Break

- A variety of pastries and selection of homemade biscuits

Beverages

- Filter Coffee
- Tea: Rooibos or Ceylon
- With accompaniments of Milk, Sugar or Sweetener
- Juice: A selection of either Fresh Fruit Cocktail or Orange

CONFERENCE MENU AND COSTS (LESS THAN HALF DAY)

In the event of a tailored conference or function **less** than a **half day** which falls **outside** of the half and full day package criteria as stipulated previously, then the menus below are available at the following costs are inclusive of VAT and are subject to change:

| | |
|---|---------------------------|
| English Breakfast Buffet (optional) Plus Beverages | R120.00 per person |
| Continental Breakfast Buffet (optional) Plus Beverages | R80.00 per person |
| Morning Welcome Package Plus Beverages | R65.00 per person |
| Mid-Morning Package Plus Beverages | R70.00 per person |

**Lunch
Plus Dessert**

R150.00 per person

**Afternoon Tea Break
Plus Beverages**

R50.00 per person

All prices are inclusive of VAT and are subject to change

Menu One

FROM THE COLD BUFFET

(Your choice of three)

Deconstructed Greek Salad
Creamy Potato & Celery Salad
Shredded Carrot & Sweet Pineapple
Tangy Three Bean Salad
Glazed Beetroot & Fennel Salad
Butternut and Mixed Seed Praline
Apple Scented Coleslaw

Our House dressings include French, Greek, 1000 Island, Olive Oil and Balsamic Vinegar

FROM THE CARVERY

Honey Glazed Roast Pork with Crackling
Roasted Cajun Style Chicken

Sauces include Apple Sauce & Rosemary Gravy

FROM THE HOT BUFFET

(Your choice of one dish)

Chef's Signature Curry – Your choice of Chicken or Vegetable
(Served with Poppadoms, Spicy sambals, Mrs Balls Chutney & Spicy chili relish)
Napolitana Based Vegetable Lasagne
Creamy Cheese Vegetable Bake
Homemade Cocktail Rolls served with Salted Butter Pats

HOT ACCOMPANIMENTS

(Your choice of four)

Paprika Flavoured Roast Potatoes
Tumeric infused Rice
Creamy Spinach
Gratinated Cauliflower
Butternut with Sweet Cinnamon
Broccoli Almondine

FROM THE DESSERT BUFFET

Fresh Seasonal Fruit Salad
Vanilla Ice Cream
English Style Vanilla Custard
Saucy Malva Pudding

Price: R240.00 per person

Menu Two

FROM THE COLD BUFFET

(Your choice of three)

Deconstructed Greek Salad
Creamy Potato & Celery Salad
Shredded Carrot & Sweet Pineapple
Tangy Three Bean Salad
Glazed Beetroot & Fennel Salad
Butternut and Mixed Seed Praline
Apple Scented Coleslaw

Our House dressings include French, Greek, 1000 Island, Olive Oil and Balsamic Vinegar

FROM THE CARVERY

(Your choice of two roasts)

Honey Glazed Roast Pork with Crackling
Smokey Flame Grilled BBQ Chicken
Pepper Crusted Rolled Beef & Signature Yorkshire Pudding
Sauces include Apple Sauce, Horseradish & Rosemary Gravy

FROM THE HOT BUFFET

(Your choice of one dish)

Chef's Signature Curry – Your choice of Chicken or Vegetable
(Served with Poppadoms, Spicy sambals, Mrs Balls Chutney & Spicy chilly relish)
Creamy Cheese Vegetable Bake
Pomodora Based Spinach & Mushroom Lasagne
Hearty Beef Stew
Cheesy Mince Lasagne
Classic South African Bobotie
Homemade Cocktail Rolls served with Salted Butter Pats

HOT ACCOMPANIMENTS

(Your choice of four)

Paprika Flavoured Roast Potatoes
Tumeric infused Rice
Creamy Spinach
Gratinated Cauliflower
Butternut glazed with Cinnamon Butter
Broccoli Almondine

FROM THE DESSERT BUFFET

Fresh Seasonal Fruit Salad
Vanilla Ice Cream
English Style Vanilla Custard
Saucy Malva Pudding

Price: R260.00 per person

Menu Three

FROM THE COLD BUFFET

(Your choice of three)

Classic Greek Salad

Creamy Potato & Celery Salad

Tangy Tuna and Cream style Corn Pasta Salad

Shredded Carrot Salad with Orange segments

Glazed Beetroot & Fennel Salad

Apple Scented Coleslaw

Dressings include French, Greek, 1000 Island, Olive Oil and Balsamic Vinegar

Your choice of two

Homemade Smoked Salmon Pate or Chicken Liver Pate

Served with Buttery Melba Toast

Crispy Cheese & Corn Spring Rolls

Savoury Mutton Samosas

or

Creamy Carrot Soup with Toasted French Baguette

FROM THE CARVERY

(Your choice of two roasts)

Honey Glazed Roast Pork with Crackling

Cajun Style Roasted Chicken

Pepper Crusted Rolled Beef & Signature Yorkshire Pudding
(Sauces include Apple Sauce, Horseradish & Rosemary Gravy)

FROM THE HOT BUFFET

(Your choice of two)

Chefs Signature Curry – Your choice of Chicken or Vegetable
(Served with Poppadoms, Spicy sambals, Mrs Balls Chutney & Spicy chilly relish)

Indian Butter Chicken

Oriental Sweet & Sour Pork

Italian Lasagne – Your choice of Beef or Chicken or Vegetable

Creamy Chicken a la King

Cheesy Vegetable Bake

Homemade Seeded Cocktail Rolls with Salted Butter Pats

HOT ACCOMPANIMENTS

(Your choice of four)

Paprika Flavoured Roast Potatoes

Tumeric infused Rice

Creamy Spinach

Butternut glazed with Cinnamon Butter

French Style Green Beans

Baby Marrow Bredie

FROM THE DESSERT BUFFET

(Your choice of three)

Fresh Seasonal Fruit Salad

Shortbread Apple Crumble

Vanilla Ice Cream & Fresh Cream

Mini Chocolate Eclairs

Traditional Malva Pudding with English Custard

Crème Caramel

Price R280.00 per person

Menu Four

FROM THE COLD BUFFET

(Your choice of three)

Deconstructed Greek Salad
Traditional Tangy Potato Salad
Avocado and Grilled Chicken Salad
Fruity Banana & Apple Waldorf Salad
Tangy Tuna and Cream style Corn Pasta Salad
Apple Flavoured Coleslaw

Dressings include French, Greek, 1000 Island, Olive Oil and Balsamic Vinegar

Your choice of two

Homemade Smoked Salmon Pate or Chicken Liver Pate
Served with Buttery Melba Toast
Crumbed Mushrooms with Dip
Crispy Cheese & Corn Spring Rolls
Savoury Mutton Samosas
Crispy Calamari Rings with Tartare Sauce
Or Creamy Butternut Soup with Toasted French Baguette

FROM THE CARVERY

(Your choice of two roasts)

Honey Glazed Roast Pork with Crackling
Cajun Style Roasted Chicken
Pepper Crusted Rolled Beef & Signature Yorkshire Pudding
Rosemary Roasted Leg of Lamb
(Sauces include Mint, Apple Sauce, Horseradish & Rosemary Gravy)

FROM THE HOT BUFFET

(Your choice of two)

Chef's Signature Curry – Your choice of Chicken or Vegetable
(Served with Poppadoms, Spicy sambals, Mrs Balls Chutney & Spicy chilly relish)
Indian Butter Chicken
Sticky BBQ Pork Ribs
Italian Lasagne – Your choice of Beef or Chicken or Vegetable
Creamy Chicken a la King
Cheesy Vegetable Bake
Homemade Seeded Cocktail Rolls with Salted Butter Pats

HOT ACCOMPANIMENTS

(Your choice of four)

Flavoured Roast Potatoes
Tumeric infused Rice
Creamy Spinach
Gratinated Cauliflower
Butternut glazed with Cinnamon Butter
Baby Marrow Bredie

FROM THE DESSERT BUFFET

(Your choice of three)

Seasonal Fresh Fruit Salad
Duo of Chocolate Mouse
Cocktail Eclairs
Crème Caramel
Tradition Saucy Malva & English Custard

Layered Peppermint Crisp tart
Price R300.00 per person

Menu Five

FROM THE COLD BUFFET (Your choice of three)

Deconstructed Greek Salad
Traditional Tangy Potato Salad
Mango atchar and Grilled Chicken Salad
Fruity Banana & Apple Waldorf Salad
Tangy Tuna and Pasta Salad
Vinegrette Mushroom salad
Our Dressings include French, Greek, 1000 Island, Olive Oil and Balsamic Vinegar

Your choice of either:

Crispy Calamari with Tartar sauce
Creamy butternut soup with croutons
Carpaccio of beef with merlot reduction
Grilled mushroom and halloumi skewers
Chicken and crab chowder

FROM THE CARVERY (Your choice of two roasts)

Crusted Beef Wellington centered with Caramelized Onions & Roasted Macadamia Nuts Rolled
Lamb Leg with a Spinach & Apricot Filling
Oven Roasted Corn Fed Farm Chicken with Traditional Stuffing
Honey glazed Gammon studded with pine apple and cherries
(Sauces include Apple Sauce, Mint Sauce and Horseradish Sauce & Rosemary Gravy)

FROM THE HOT BUFFET (Your choice of two)

Boeuf Bourguignon (prime cut rump slowly cooked with red wine & onion)
Creamy Cheese & Vegetable Pie with Phyllo Pastry & Sesame Seeds
Chef's Signature Curry – Your choice of Chicken or Vegetable
(Served with Poppadoms, Spicy sambals, Mrs Balls Chutney & Spicy chilly relish)
Rump of beef casserole
Creamy Ravioli Of spinach and feta
Moroccan Chicken
Traditional Oxtail and butter bean stew
Homemade Seeded Cocktail Rolls with Salted Butter Pats

HOT ACCOMPANIMENTS (Your choice of four)

Flavoured Roast Potatoes
Tumeric infused Rice
Creamy Spinach
Gratinated Cauliflower
Butternut glazed with Cinnamon Butter
French Style Green Beans
Courgette in napolitana sauce
Brocoli Almondine
Whole grain mustard mash
Mixed Mediterranean Vegetables with balsamic glaze

FROM THE DESSERT BUFFET (Your choice of four)

Bottomless Tea and Filter Coffee

Seasonal Fresh Fruit Salad
Strawberry Cheese Cake
Classic Apple Crumble with Cream
Vanilla Ice Cream
Tradition Saucy Malva & English Custard
Layered Peppermint Crisp tart
Ebony & Ivory Chocolate Mouse
Topsy Tart
Mrs Paul's Trifle
Original Carrot Cake

Price R320.00 per person

Menu Six

FROM THE COLD BUFFET

(Your choice of three)

Creamy Chicken Salad with Mango Dressing Creamy Tuna & Sweet Corn Pasta Salad
Marinated Mushrooms

Dressings include French, Greek, 1000 Island, Olive Oil and Balsamic Vinegar

Classic Greek Salad

Tangy Potato Salad

Vinaigrette Mushrooms

Grilled Calamari basted with Lemon butter

Your choice of either:

Line Fish Grilled with Chardonnay Velute topped with Two Tiger Prawns

Homemade Smoked Salmon Pate or Chicken Liver Pate served with Melba Toast

Crispy Calamari with Tartar sauce

Creamy butternut soup with croutons

Carpaccio of beef with Merlot Reduction

Grilled mushroom and halloumi skewers

Chicken and crab chowder

Seared Prawns with Parmesan Sauce

FROM THE CARVERY

(Your choice of two roasts)

Crusted Beef Wellington centered with Caramelised Onions & Roasted Macadamia Nuts Rolled
Lamb Leg with a Spinach & Apricot Filling

Corn Fed Farm Chicken with Traditional Stuffing Honey Glazed Pineapple & Maraschino
Gammon

(Sauces include Apple Sauce, Mint Sauce, Horse Radish sauce and Rosemary Gravy)

FROM THE HOT BUFFET

(Your choice of two)

Chef's Signature Curry – Your choice of Chicken or Vegetable

(Served with Poppadoms, Spicy sambals, Mrs Balls Chutney & Spicy chilly relish)

A Hearty Onion & Merlot Slow Cooked Beef Casserole

Stuffed Spinch Ravioli in Creamy Sauce

Moroccan Apricot Chicken

A creamy sesame and vegetable Phyllo pie

Traditional Oxtail and butter bean stew

Homemade Seeded Cocktail Rolls with Salted Butter Pats

HOT ACCOMPANIMENTS

(Your choice of four)

Flavoured Roast Potatoes

Tumeric infused Rice

Creamy Spinach

Gratinated Cauliflower

Butternut glazed with Cinnamon Butter

French Style Green Beans

Courgette in napolitana sauce

Brocoli Almondine

Mixed Mediterranean Vegetables with balsamic glaze

FROM THE DESSERT BUFFET

(Your choice of four)

Seasonal Fresh Fruit Salad
Strawberry Cheese Cake
Classic Apple Crumble with Cream
Vanilla Ice Cream
Tradition Saucy Malva & English Custard
Layered Peppermint Crisp tart
Ebony & Ivory Chocolate Mouse
Topsy Tart
Traditional Trifle
Original Carrot Cake
Honey Glazed Fruit Pavlova
Mini Black Forest Gateaux's

Bottomless Tea and Filter Coffee

Price R340-00 per person

PLATTERS

All prices are inclusive of VAT and are subject to change

PASTRY LOVERS

A selection of:

Beef Puffs
Samoosas
Cocktail Burger Pies
Mini Pizzas
Cheese Puffs

Small serves 5 – 6 = R150.00
Large serves 10 – 12 = R250.00

COLD MEAT FEAST

A selection of:

Cold meats
Cocktail Gherkins and Cheese
Tomato and Pickled Onions Kebabs
Served with Mustard dipping sauce

Small serves 5 - 6 = R175.00
Large serves 10 – 12 = R300.00

CHEESE & BISCUITS BOARD

A selection of:

Biscuits
Cheese
Sliced Biltong
Pickled Onions
Calamata Olives
Dried Pear and Cocktail Gherkins wrapped in Gypsy Ham
Served with a Biltong Cream Cheese dip

Small serves 5 - 6 = R175.00
Large serves 10 – 12 = R300.00

OLD TIME FAVOURITE

A selection of:

Mini Beef Burgers
Pork Meatballs
Mini Mince Vetkoek
Cheese Puffs
Cocktail Viennas
Chicken Nuggets

Small serves 5 – 6 = R165.00
Large serves 10 – 12 = R300.00

GARDEN PARTY (VEGETARIAN)

A selection of:

Cocktail Cheese Puffs
Carrot Sticks
Cucumber Sticks
Celery Sticks
Cocktail Pitas
Caprese Kebabs
Chilli Cheese Bites
Butternut Kebabs
Served with a Cream Cheese dip.

Small serves 5 – 6 = R150.00
Large serves 10 – 12 = R220.00

CRISPY CROISSANTS

A selection of Mini Croissants filled with:

Smoked Chicken Mayo and Peppers
Spiced Beef and Piccalilli
Tomato, Cheese and Basil Pesto
Ham and Cream Cheese
Cheese
Chutney and Tomato

Small serves 5 – 6 = R120.00
Large serves 10 – 12 = R200.00

MEATY FEAST

A selection of:

Pork Meatballs
BBQ Chicken portions
Beef Chipolatas
Chicken Nuggets
Riblets
Chutney Dipping sauce

Small serves 5 – 6 = R210.00
Large serves 10 – 12 = R390.00

SANDWICH DELIGHT

A selection of Sandwiches filled with:

Chicken & Mayonnaise
Ham, Cheese and Tomato
Egg & Mayonnaise

Small serves 5 – 6 = R110.00
Large serves 10 – 12 = R175.00

THE CANAPÉ

Baguette style slices topped with:

Ham & Cream Cheese
Tomato, Cheese & Basil Pesto
Smoked Chicken Mayo & Peppers
Spiced Beef & Piccalilli
Cheese, Chutney and Tomato

Small serves 5 – 6 = R125.00
Large serves 10 – 12 = R195.00

**Please note that
all our menus can be changed to accommodate
your favorite dishes and / or special requests.**

FUNCTION TERMS AND CONDITIONS

1. FUNCTION DEPOSIT

The Victoria Country Club Hospitality will only secure your booking once we have received a 30% Function Deposit, along with signed terms & conditions at initial booking.

2. REFUNDABLE SUPPLEMENTARY DEPOSIT

A **R1,000.00** Refundable Supplementary Deposit is included in the total cost of the function and is re-payable **2 weeks after the function date**. This is required to secure breakages and any additional costs incurred at the function.

3. PAYMENTS

- 3.1. After the initial 30% deposit paid a further 40% of the total amount is required 2 months before the Function. The balance of 30% of the agreed Function Cost is payable in full **14 days prior** to the function (non-negotiable);
- 3.2. Any amendments as to number of guests and anticipated changes are to be communicated on such date;
- 3.3. Any increase in numbers should be communicated and paid in full, within 48 hours prior to the function;
- 3.4. Additional unannounced guests. Accommodating such guests will be at the sole discretion of Management and will further be dictated by operational capabilities in terms of space and prepared food availability. In the event such guests are accepted, full payment must be received prior to serving time on the day of the function.

The banking details for Victoria Country Club Hospitality are as follows:
ACCOUNT NAME: Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality
FIRST NATIONAL BANK
ACCOUNT NO: 6286 9472 838
BRANCH CODE: 257355 (Liberty Midlands Mall)
REF ON DEPOSIT SLIP: DATE AND NAME OF FUNCTION
EMAIL: accounts@dunranch.co.za

4. RESERVATION TERMS & CONDITIONS

- 4.1. Billing will be based on the last confirmed number, 14 days prior to the function.
- 4.2. In the event of less than the half the capacity of the venue being used, a venue hire fee will be charged as stipulated below.

The Rustic Pool Room: Full capacity = 40 persons
Less than 30 persons incurs a venue hire fee of R2,500
(includes the standard crockery, cutlery, staff, table cloths, tables, chairs for 6 hours, thereafter R500 per hour)

Victoria Room: Full capacity = 20 persons
Less than 20 persons incurs a venue hire fee of R2,500
(includes the standard crockery, cutlery, staff, table cloths, tables, chairs)

Egret Room: Full capacity = 60 people
Less than 40 persons incurs a venue hire fee of R5,000
(includes standard crockery, cutlery, staff, table cloths, tables, chairs)

Main Function Room: Full capacity = 120 persons
Venue hire fee of minimum R20,000
(Includes standard crockery, cutlery, staff, table cloths, tables, chairs)

- 4.3. Children under the age of 4 eat for free, are not counted as guests and are to be specifically mentioned when confirming bookings.
- 4.4. Children between the age of 4 and 12 are charged at half price, are counted as guests and are to be specifically mentioned when confirming bookings.
- 4.5. A guest list is required by management a minimum of 7 days prior to the function. Any changes to the guest list thereafter must be done in writing.
- 4.6. All goods hired will be done so on your behalf and are only guaranteed for the actual day of the event. All damaged and or lost goods will be replaced and charged to your account at replacement cost.
- 4.7. The client as required by the vendors must settle the accounts for all vendors engaged on your behalf. The company cannot be held responsible for non-payment of vendor bills.

5. VERBAL ADVICE

- 5.1. Verbal advice by either party, or any fundamental important issue, shall not apply. It is agreed that anything which is not confirmed in writing which falls into that category, shall not be intended to be acted upon and shall not apply. Consequently, under no circumstances should verbal advice be acted upon without confirmation.

6. CANCELLATION

In the event of a Client cancellation:

- 6.1 6 to 9 months prior to the function, 25% of the paid Function Deposit paid (per Clause 1.1) will be retained as a cancellation fee;
- 6.2 3 to 6 months prior to the function, the full Function Deposit paid (per Clause 1.1) will be retained as a cancellation fee;
- 6.3 0 to 3 months prior to the function, all monies paid will be forfeited as a cancellation fee;
- 6.4 The Client will be liable and subject to this cancellation penalty and the cancellation terms and conditions contained herein notwithstanding, *inter alia*, an event of death, serious injury or an Act of God or any other reason or cause whatsoever that may occasion such cancellation;
- 6.5 The Client hereby warrants and agrees that the penalty provisions as stated, *inter alia*, in this clause, are fair and equitable.

7. PENALTY

Should the times on the contract not be adhered to, the full refundable deposit will be forfeited.

8. POSTPONEMENT OF FUNCTION

- 8.1 In the event of your function being postponed, you will be given 14 days in which to confirm a further suitable and mutually acceptable date;
- 8.2 Should we not receive re-confirmation of this date within this period, the full cancellation terms and conditions will apply as reflected in Clause 6 above;
- 8.3 In the event your function is postponed for whatever reason from the original date to another date and thereafter, further either postponed or cancelled, then the terms and conditions as stipulated in Clause 6 will be applicable as of the **dates of the original booking** and contract.

9. FOOD PRICE FLUCTUATIONS

Menu prices are subject to change due to food price escalation.

10. CHAMPAGNE & WINE

Our wine list is available upon request.

11. BAR FACILITIES

- a. A fully licensed bar is available on the premises;
- b. The bar is available for service as from the commencement of the function and will close no later than **02h00**, therefore last round will be called at **23h45**. Failing which, the full Refundable Supplementary Deposit will be forfeited;
- c. It is specifically recorded that the consuming of alcohol and beverages, not purchased from our bar is strictly forbidden. Any transgression of the above will lead to the beverage being charged to the account of the client and the full Refundable Supplementary Deposit will be forfeited.

12. MUSIC

In terms of our lease agreement, music must be turned off by no later than **23h45**. This is unfortunately not negotiable. Failing which, the deposit will be forfeited.

13. FIREWORKS / HAZE AND SMOKE DEVICES

We are not able to accommodate fireworks shows and / or displays at VCCH.

We are not able to accommodate haze and / or smoke shows and/or displays at VCCH.

14. ARRIVAL/DEPARTURE

- a. The venue is available from 09H00 on the day of the function until 16H00 for a lunch time function; and from **18H00 until 00H00** for a dinner function.
- b. In light of the venue being situated in a residential area it is requested that guests leave by **02h00**.

15. DÉCOR

- a. Please inform your décor company that the venue is available from 08h00 on the day of your function. Prior arrangements must be made with the co-coordinator as to the intended time for the above;
- b. All décor and draping is to be removed from the premises at the end of the function unless otherwise arranged with Management. Please note that any décor that is left on our property is left at your/the Décor Company's own risk and we take no responsibility for breakages or loss thereof.

16. FOOD

- a. All the food provided for the function remains the property of Victoria Country Club Hospitality;
- b. No food may be removed from the premises under any circumstances;
- c. No food is allowed to be brought on to Victoria Country Club Hospitality Property;
- d. It is a health requirement that the food provided can only remain in the heated units for a maximum period of 2 hours. The staff are compelled to remove the main course 2 hours after the requested serving time due to health requirements /constraints.

17. DAMAGE TO PROPERTY

The Client shall be liable for any damage to the property of Victoria Country Club Hospitality, arising from any cause whatsoever, whether or not the damage is due to the negligence of the Client and/or his/her guests.

18. RISK, LOSS OR DAMAGES

- a. Victoria Country Club Hospitality shall not be held liable for interruptions of services (water, electricity, sanitary services), but every precaution will be taken to ensure uninterrupted supply or services;
- b. Victoria Country Club Hospitality will not be liable for loss or damage to any property (décor, flowers, wedding gifts, valuables etc.) we recommend that all personal and valuable property be removed directly after the function;
- c. Should Victoria Country Club Hospitality buildings, interiors and décor be damaged during the set-up, duration or breakdown of the function, the client shall be held responsible and will be billed accordingly;
- d. Victoria Country Club Hospitality, its employees or any person employed by Victoria Country Club Hospitality will not be held liable for any loss, or injury to persons, due to negligence or any other cause whatsoever;
- e. Smoking is not permitted inside Victoria Country Club Hospitality and or the bathrooms belonging to Victoria Country Club Hospitality;
- f. Neither Victoria Country Club Hospitality nor its agents or employees shall be liable for any damages or loss which may be caused to any goods of the customer, its employees or invitees brought onto the premises for whatever reason, nor for any injury or loss of life of the customer or its employees howsoever caused.
- g. The customer further indemnifies and holds harmless Victoria Country Club Hospitality against any claim that may be made against the company by any third party relating to the provisions of this clause.

19. SECURITY

- a. Security can be arranged on special request.
- b. It is at the discretion of Victoria Country Club Hospitality when booking a 21st birthday party or Matric function that additional security may be required by Victoria Country Club Hospitality for the customer's account.

20. NO VARIATION

No variation to these terms and conditions is permitted without the prior written consent of Victoria Country Club Hospitality Senior Management.

21. CONCEPTS AND MATERIALS

The company reserves the right to use negatives and/or reproductions for display, publications or other purposes.

22. ASSIGNMENT

This agreement is not assignable or transferable by client and any attempted assignment or transfer shall be null and void and of no force or effect.

23. LAW

This agreement shall be construed and interpreted solely in accordance with the laws of South Africa, without application of its conflict of laws provisions. Should any term and condition be declared illegal or otherwise unenforceable, it shall be severed from the remainder of this agreement without affecting the legality or enforceability of the remaining terms and conditions.

Victoria Country Club Hospitality remedies set forth herein are not exclusive and are in addition to any and all other remedies available at law or in equity, none of which shall be deemed as waived by virtue of its exercise of any other remedy.

THANK YOU

FOR CHOOSING

Victoria Country Club Hospitality

The Customer agrees that:

1. The information provided in this Contract is true and correct.
2. The Customer will be liable for any guests beyond the number stipulated as above attending the function.
3. All amounts due to Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality shall be settled as at the completion of the function or otherwise agreed upon.
4. That interest will accrue on outstanding amounts at the mora rate of 15, 5 % per annum calculated from the day following the function date.
5. That in the event of Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality being required to instruct an attorney to recover any amount due by the Customer, the Customer shall be responsible to pay costs on a scale as between attorney and client and collection commission on all amounts recovered.
6. The Customer chooses as his/her *domicilium citandi et executandi* the address referred to as recorded in customers details above.

DATED AT PIETERMARITZBURG for and on behalf of Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality.

AS WITNESSES:

1. _____
Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality
2. _____

DATED AT PIETERMARITZBURG this _____ day of _____ 20__.

CUSTOMER (SPOUSE – in the event of the parties being married in Community of Property)

SURETYSHIP

TAKE NOTICE THAT I, the undersigned, _____ do hereby interpose and bind myself as surety and co-principle debtor for and on behalf of the Customer in respect of all amounts due to Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality in respect of any amounts which may due by the Customer to Duncountry (Pty) Ltd t/a Victoria Country Club Hospitality, in terms of this agreement, or any other agreement, and for this purpose I renounce the benefits of excussion, division, error in calculation, *de duobus vel pluribus reis debendi, causa non debiti*.

DATED AT PIETERMARITZBURG THIS _____ DAY OF _____ 20__.

AS WITNESSES:

1. _____
2. _____

Victoria Country Club Hospitality

Confirmation of Agreement

FUNCTION ROOM: _____

Please complete booking form and email: vcch@dunranch.co.za

| | | |
|-------------------------------------|------------------|--------------------------------------|
| Contact Person | Date of Function | Banking Details (for deposit refund) |
| Identity No. | Telephone No. | |
| Invoicing Details | Email Address | Fax No. |
| Type of Function | Physical Address | |
| Number of Guests - Adults | Guest Tables | DJ / Band - Background music |
| Number of Children – Under 12 years | Cake Table | MC |
| | Gift Table | Photographer |
| Menu Choice | Arrival Time | Florist |
| Jugs of Juice | Serving Time | Cash Bar / Tab Limit |
| Champagne | Podium/PA System | Décor Contact Info |
| Main Table | | |
| Where did you hear about us? | | |
| Extras / Special Requests | | |

I Hereby accept the Terms & Conditions as stated in the Agreement:

Signature _____

Full Name _____

Date _____

My Signature appended hereto confirms my acceptance of the aforesaid Terms & Conditions. I furthermore confirm that I am indebted to Victoria Country Club Hospitality in the amounts as indicated in (clause 1) as well as any such further amounts as agreed with Victoria Country Club Hospitality for purposes of the entire Function as stated in, but not limited to the aforesaid Terms & Conditions I further confirm that it was explained to me that I am entitled to have this document translated into a language of my choice at my expense.