We would like to take this opportunity to thank you for your interest in Buffelsfontein Game Nature Reserve for your forthcoming wedding reception.

With its tranquil setting less than an hour’s drive from Cape Town and majestic beauty that only the West Coast can offer, Buffelsfontein is the perfect backdrop for your fairy tale to start.
Weddings are meant to be magical time for any couple. Whether big or small Buffelstontein has a venue to suite your every need. Choose between an outdoor ceremony by the natural spring or a indoor one overlooking that same spring.

For the reception you can choose between our lapa area suited for up to 80 guests with a dance floor, or the larger “Dorsvloer” that can accommodate up to 250 guests with a dance floor. Both these venue options have their own well equipped and fully stocked bar facility as well as drop down motorized projector screens, for the newlyweds that want to share their special memories with their guests.

**Venue Fees**

**September to May - Fri, Sat and Sun**  
(no min. guest count applies):  
Wedding Ceremony & Reception $14000.00  
Wedding Reception Only $12000.00

**September to May - Mon to Thursday (Excludes December)**  
(no min. guest count applies):  
Wedding Ceremony & Reception $12000.00  
Wedding Reception Only $10000.00

**December - Mon - Sun**  
(no min. guest count applies):  
Wedding Ceremony & Reception $14000.00  
Wedding Reception Only $12000.00

**June, July & August - Mon - Sun (no min. guest count applies):**  
Wedding Ceremony & Reception $9000.00  
Wedding Reception Only $8000.00

For public holidays & “special days” in peak season there may be a surcharge – please enquire

**The venue fee includes:**

- Venue Hire  
- Service Fee  
- Tables and Chairs  
- Crockery, Cutlery and Glasses  
- Bar (cash bar facilities) – fully licensed and stocked with all beverages supplied by us  
- Barmen and Waiters  
- Ice  
- Table Layout and setting
• Clean up after function
• Co-ordinating of wedding
• All consultations prior to wedding (by appointment only)

Catering

We have a fully equipped professional kitchen, therefore no outside caterers allowed. The menu has modern and old home style dishes so that you can be sure that your guests will be satisfied. Please refer to our selection of suggested menus over the next few pages. We are able to cater plated or buffet menus and will gladly quote for “mix and match” menus. Your final menu with guest total need only be advised 14 days prior to your event. All menu prices in this information package are guide prices for events between 1st September 2014 and 1st September 2015.

Special Dietary Requirements

We will be happy to accommodate special dietary requests if advised prior to your event. While we are not a strictly Halaal venue, we are able to cater “Halaal friendly” upon request.

Bar Facility

An open-bar facility with a decided limit may be provided at no additional fee. Open-bar account to be paid before departure unless otherwise arranged. The bar will be open for the entire duration of your function, up until 30 minutes prior to the pre-agreed finish time.

Flowers & Decor

All venue flowers and décor can be provided by our in-house team. Our decorator, Marilee, will work with you to create just the style and effect you desire to make your dream event a magical reality, within your budget. This keeps your appointments and places to visit to a minimum during your busy planning period as your venue, catering and décor are all taken care of under one roof, by the same dedicated people, from set-up to breakdown. To be invoiced separately. Tariff will depend on the size of the wedding. Contact Marilee at 082 655 2944 or marileeloubsv@gmail.com

Duration

All events must end no later than midnight. Extra hours can be prearranged for a surcharge of R1000.00 per hour, to a maximum of 01:00 from Mondays to Thursday and to a maximum of 02:00 on Fridays and Saturdays.

Service Providers

We will not be able to provide the following services; DJ, Photographer, Videographer, make-up artists and any other service you may require.
Honeymoon Night Accommodation

As our wedding gift we offer accommodation for the single night of the wedding for the newlyweds, at no additional charge. This complimentary gift of a night’s stay on the evening of the wedding in one room incl. breakfast, is subject to availability. If for any reason no accommodation is available, the complimentary night’s stay with bed and breakfast will be given in the form of a voucher to be used at a later stage.

Children

Children are welcome and will be billed at 50% of the adult menu if they are aged 12 years or less.

Other Services

For an outdoor wedding we are also able to provide you the use of the following at a small extra fee.

<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
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<tbody>
<tr>
<td>Ceremony outside</td>
<td>R250</td>
</tr>
<tr>
<td></td>
<td>for solid carved wooden pedestal</td>
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<tr>
<td></td>
<td>R400</td>
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<tr>
<td></td>
<td>for diamond shaped white gazebo frame</td>
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Booking Form & Payment

Booking form to be completed signed and faxed to 022 451 2414 or e-mail to buffontein@xsinet.co.za.

Confirmation only once the booking form and a 50% non-refundable deposit of the Venue Fee is received. Should we receive no response from you, we reserve the right to cancel your reservation without prior notice.

The outstanding 50% of the Venue Fee as well as a 50% deposit on the Menu Charge to be paid no later than 14 days prior to the event.

The balance of the amount outstanding to be paid before departure unless otherwise arranged.

No-show Policy:

A no-show is the non-arrival of a GUEST, and a cancellation fee of 100% will be charged. Please note all venue fees quoted are valid until 31 January 2015.
Buffet Menu R180 per Person

Please note: We supply freshly baked farm bread with butter, jams, and pâtés. Coffee and tea will be available for guests at the buffet “station”. Our “starters” and “deserts” are not served on a buffet style, but are plated.

**Spreads for Bread Table** (Choose one)
- Snoek Pâté
- Biljong Pâté
- Chicken Liver Pâté

**SIDES FOR MAINS**

**RICE:** (Choose one)
- White with Parsley
- Savoury
- Yellow Rice with Raisins

**POTATOES:** (Choose one)
- Baby Potatoes with Parsley and Butter
- Roast Potatoes with Rosemary & Course Salt
- Creamy Potato Dish

**VEGETABLES:** (Choose three)
- Traditional Orange Sweet Potato
- Sweet Carrots
- Cauliflower & Broccoli with White Sauce
- Stir-fried Cabbage
- Stir-fried Mixed Vegetables
- Sweet Pumpkin
- Filled Squashes
- Pumpkin Fritters with Caramel Sauce
- Old Fashioned Green Beans

**MAINs** (Choose three per)
- Venison/Game Pie
- Malay Bobotie
- Beef Lasagne
- Game Goulash (Potjie)
- Home Made Chicken Pie
- Chicken Schnitzel with Cheese Sauce
- Marinated Roast Chicken Thighs
- Seafood Paella
- Honey Glazed Pork Neck
- Leg of Lamb with Gravy or Mint Jelly

**SALADS:** (Choose two)
- Greek Salad
- Coleslaw Salad
- Noodle Salad

**DESSERT** (Choose one)
- Amarula Malva with Custard
- Apple tart with Cream or Custard
- Fruit Salad with Ice Cream
- Chocolate Pudding with Custard
**Buffet Menu R230 per Person**

Please note: We supply freshly baked farm bread with butter, jams, Spreads, Biltong and other preserves. Coffee and tea will be available for guests at the buffet “station”. Our “starters” and “deserts” are not served on a buffet style, but are plated.

**Spreads for Bread Table** (Choose one)
- Snoek Pâté
- Biltong Pâté
- Chicken Liver Pâté
- Hummus

**Honey Glazed Pork Neck**
- Leg of Lamb with Gravy or Mint Jelly
- Roast Beef Sirloin with Mushroom Sauce or Onion Marmalade
- Gammon with Mustard Sauce
- Rolled Pork Neck with Apple or Mustard Sauce

**“Pampoen Koekies”**
- Caramelized Pumpkin Slices
- Old Fashioned Green Beans

**SALADS:** (Choose two)
- Greek Salad
- Cranberry & Cashew Salad
- Couscous with Grilled Butternut & Beetroot with Feta and Rocket

**MINI INDIVIDUAL PLATTED DESERT BUFFET** (Choose three)
- Amarula Malva
- Apple Tart with Cream or Custard
- Cheesecake*
- Mlikart
- Chocolate Brownie
- Chocolate Pudding with Custard
- Peppermint Crisp Tart
- Creme Brûlée
- Custard Tart with Gooseberries and Cherries
- Chocolate Duo Mouse in a Shot Glass
- Fruit Salad with Ice Cream

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**STARTER** (Choose one)
- Home Made Soup
- Fish Pancake with Seafood Sauce (Warm)
- Tuna Cocktail (Cold)
- Potato Cakes topped with Salmon Served with Dill Mayonnaise (Cold)
- Seafood Cocktail served on a slice of Toasted Ciabata (Cold)
- Smoked Salmon and Rocket Tartlet with a small side salad

**SIDES FOR MAINS**

**RICE:** (Choose one)
- White with Parsley
- Savoury
- Yellow Rice with Raisins

**POTTATOES:** (Choose one)
- Baby Potatoes with Parsley and Butter
- Roast Baby Potatoes with Rosemary & Course Salt
- Creamy Potato Dish

**MINI INDIVIDUAL PLATTED DESERT BUFFET** (Choose three)
- Amarula Malva
- Apple Tart with Cream or Custard
- Cheesecake*
- Mlikart
- Chocolate Brownie
- Chocolate Pudding with Custard
- Peppermint Crisp Tart
- Creme Brûlée
- Custard Tart with Gooseberries and Cherries
- Chocolate Duo Mouse in a Shot Glass
- Fruit Salad with Ice Cream

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**MAIN** (Choose three)
- Venison/Game Pie
- Malay Bobotie
- Beef Lasagne
- Game Goulash (Potjie)
- Home Made Chicken Pie
- Chicken Schnitzel with Cheese Sauce
- Chicken with Dried Fruit
- Marinated Roast Chicken Thighs
- Peach and Honey Chicken
- Barbados Chicken
- Seafood Paella

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**VEGETABLES:** (Choose three)
- Traditional Orange Sweet Potato
- Sweet Carrots
- Creamed Spinach
- Cauliflower & Broccoli with White Sauce
- Seasonal Oven Roasted Vegetables
- Seasonal Vegetable Pesto Tart

**MINI INDIVIDUAL PLATTED DESERT BUFFET** (Choose three)
- Amarula Malva
- Apple Tart with Cream or Custard
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