

*Wedding planner March 2010 -
October 2010*



The Hogsback Inn
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Location:

We are situated just off the main road in Hogsback, nestled against the mountain peaks with our own little stream running through our prestigious gardens.

If you choose, we have open gardens in which to have your wedding ceremony, otherwise we recommend the St Patrick's On The Hill Chapel.



After the service the couple may wonder into our paradise garden for their photo session. The variety of breathtaking scenes and interesting features will give you the opportunity to have a range of unique photographs.

During the photo session your guests are invited to have a pre-arranged Hogsback welcoming drink and canapés whilst you are being photographed.

On walking into the Hogsback Inn Hotel, you are welcomed and you become one with the OLD-WORLD-FEEL

Our beautiful, well-designed and equipped TAVERN, with its fire going and your guests mingling with a cocktail in hand is operated as per your instructions. We offer a Cash Bar or a Tab Bar. We however require you to hand in your Tab Bar requirements prior to your special day.

Our kitchen will cater accordingly to your requirements and only the finest and freshest ingredients are used.

At the Hogsback Inn our main aim is to give attention to detail, in order for you and your partner to have a memorable day. Prior to your big day we

invite you to meet with our co-coordinator to discuss in detail the various options. We will therefore endeavor to fulfill all your expectations.

Capacity:

Please note that the height of each room is 4 m.

The venue hire is R2000.00

Room one: Banquet hall (7.8 m x 11.00 m) Seats 45 pax maximum, with a dance floor.

It has curtains on 4 walls, neutral décor with crystal chandeliers.

Room two: Conference hall (14.00 m x 11.00 m) Seats 100 pax maximum at round tables and 80 pax maximum at rectangular long tables. It has curtained, vaulted ceilings, neutral décor with wrought iron and crystal chandeliers. This is with no dance floor & if there is a buffet, it will have to run over into the inter leading Banquet Hall.

The Banquet hall has a patio that offers the guests a magnificent view and it just extends the venue a bit. We do have gas heaters available for the very cold nights that we endure in Hogsback.



Tables:

We have rectangular tables to seat a maximum of 80 pax. These Tables and Chairs are included in the Venue hire. Round Tables are available to be hired in at an additional cost of R45.00 per Table

Linen:

Providing it is rectangular tables, there is no charge for our white table cloths. Should you require a different color table cloth & overlay or require Round Tables cloths these will need to be hired in. This Cost will be advised in your quotation.

Table setting:

Our Wedding Co-coordinator will lease with the bridal couple on décor and colour schemes.

The appropriate décor items will then be hired in, of which the bridal couple will be responsible for. The Wedding Co-coordinator will also advise the bridal couple on the appropriate amount of flower arrangements required, etc.

More on Décor & additional costs:

Once we have had a meeting regarding your actual décor, I will provide you with a personalized quotation on exactly everything that you will need. This might include: chair back covers, chair tie backs, organza overlays, candles, centerpieces, round tables, round table cloths, under plates, cake stands, cake knives, ring cushions, additional cutlery/crockery if your guest list exceeds 80 pax, napkin rings, serviettes, wedding favors, easel and stand for your guest list and delivery and collection fee.

Under plates:

These will be hired in and they are available in the following colors:

- ∞ Gold
- ∞ Silver

The cost per under plate is R8.00. Under plates are not a necessity, but it does finish the table off and it fills space on the table.

Draping:

Draping is not required, but if the bridal couple feel that they want to have the venue draped, it can be done. There is an additional charge for this service.

Fairy Lights:

Fairy Lights always give a truly amazing finish if you require any lights we can get the lights at R50 per 10m string.

Wedding ceremony:

If you should choose to have your wedding in our gardens, hereby are the costs:

R2500 (maximum of 60 persons) / R3500 (maximum of 120 persons)

Please note that this Charge is Separate to the Venue Hire Charge should you wish to Use the Banqueting / Conference Halls for the Reception.

Above package includes:

- ☞ Chair including white chair cover per person*
- ☞ Rose petals for Bridal Isle*
- ☞ Arch*
- ☞ Table for signing*

Additional extras:

- ☞ Welcome / celebratory drink after ceremony (fresh fruit punch or champagne) @ R13 per person*
- ☞ Canapés with various toppings @ R15 per person*

Alternatively, you can contact the Chapel on 045 962 1223 or 082 482 8482. The contact person is Carol Nieth, whom also happens to be the florist on the mountain. Gladly chat to her about what you had in mind for flowers and she will assist you with pleasure.

Bar service:

We offer you a facility of a Cash Bar or Tab Bar. We need you to provide us with your maximum Tab Bar amount, which have to be settled 7 days prior to your very special day. If there is a balance owing to the client, it will be refunded.

Wines:

Please be advised, that all bottles of wine that is ordered in for your function, as requested by yourself, will be charged to your account. We have a wide variety of wines available and you are welcome to consult with our Sommelier in this aspect.

Corkage:

A corkage fee of R25 per bottle will be charged as you will be having your function at licensed premises. Drinks need to be declared as they are brought on to the premises. We have the right to charge you for this and hold you accountable.

Welcome drink:

We have a wonderful selection of welcome drinks.

- œ Sangria*
- œ Fruit juice*
- œ Punch*
- œ Butlers Blue and Orange juice*
- œ Strawberry Daiquiri*
- œ Champagne*
- œ Sherry*

These range between R10 and R15 each.

Staff:

We charge a 10% Service fee on the final food bill to ensure that we have adequate serving staff at your wedding. Above this, a gratuity is always appreciated.

D.J.

You are more than welcome to bring your own DJ, or alternatively we can hire in an amplifier and speakers. We do not however have access to a DJ here in Hogsback. Should you like us to arrange a DJ then the Full Cost will be to your account.

Photography :

Unfortunately we do not have a Photographer on the Mountain so you will need to arrange one on your own accord.

Smoking regulations:

We do not allow any smoking in our venue, but you are able to smoke outside on the patio and in our TAVERN.

Horse cart:

~There is nothing more majestic than arriving at your wedding ceremony in a horse cart~

Mark Andersen, the owner of the Hogsback Inn hotel, kindly, offers this specialized service.

The cost of the Horse cart (to drop you off at your wedding ceremony, to take you and the groom to have your photos taken and to drop you off at the reception) is R4000.00.

Accommodation:

6 Luxury Suites with King Beds situated overlooking a magnificent stream nestled in our beautiful Gardens. R1500 - R1950 per suite bed and breakfast per night (2 people)

10 Normal Rooms - All R350 per person B&B per night sharing or R395.00 Single

3 Self Catering Units - Sleeping from 4 - 8 persons from R500 - R700 per Unit

Parking area:

Our parking area is secure and we are in the process of building more parking bays.

Children care

We also offer TV/DVD facilities at the cost of R 400-00 up to 24h00 and an additional cost of R 100-00 per hour thereafter. This facility is available if arranged before your special day.

We do supply a babysitter with this facility.

Catering

Inclusive to this package we supply you with four options to menus;

Hog 1 R135-00 per person

Hog 2 R155-00 per person

Hog 3 R185-00 per person

Mother Hog R215-00 per person

Please note that you are not limited to only these choices and when we meet we can discuss your exact requirements

Please do not hesitate to discuss any special requirements you may have.

The charge for children u/10 years pay 50% and children u/3 years will be free of charge.

Soup can be served at an additional cost of R12.00 per person and dinner rolls at R3-50ea.with butter.

Menu's to choose from:

STARTERS:

Smoked chicken salad

Smoked Chicken Salad, served with fresh mango and pecan nuts

Or

Smoked salmon salad

~a selection of salad greens and smoked salmon served on a potato rosti and served with swirls of horseradish cream~

Or

Deep fried camembert

~camembert served with rashers of streaky bacon, cranberry jelly and melba toast~

Or

Mushroom ragout

~duo of mushrooms served in a brandy cream sauce between layers of puff pastry~

Or

Vegetable soup

Served with Italian Antipasti loaf

Or

Mussel soup

~cream of New Zealand mussel soup flavoured with fennel and saffron~

Or

Avocado ritz

~shrimp, mussel, crabstick and prawn in a seafood cocktail sauce with a fan of avocado and garnished with a queen prawn~

Or

Thai Butternut soup

~Butternut, slow cooked with coconut milk, lemon grass, ginger and topped with a dollop of cream and curls of fresh coconut~

MAIN COURSE:

Roast leg of lamb with lemon, thyme and rosemary served with a mushroom sauce duxelle

Or

Slow cooked Moroccan lamb tagine on a bed of roasted vegetable couscous topped with toasted almonds

Or

Lamb madras curry served on basmati rice infused with caramelized onion and fresh dhanía

Or

Thinly sliced fillet steak on crushed butternut and sweet potato mash covered in garlic cheese sauce

Or

Butternut, Philadelphia cream cheese and chilli lasagna topped with tomato chutney and fresh herbs

Or

Rosted Deboned and rolled chicken stuffed with spinach, peppers, feta and mushrooms and served with a creamy mushroom sauce

Or

Christmas style roast glazed gammon served with flambe cherries and roasted pineapple

**Please enquire about our vegetarian selection*

GOURMET SALAD SELECTION:

Gremolata new potato salad served with gazpacho dressing

Or

Avocado, mushroom and feta cheese salad

Or

Mediterranean cous-cous salad

Or

Gorgonzolla, pecan nut and avocado salad

Or

Italian tomato, avocado and mozerella salad topped with basil pesto and olive oil

Or

Five bean salad with pimento and French dressing

Or

Copperpenny salad

Or

Greek salad

Or

Cold vegetable bar served with an avocado dipping sauce and spring onion dipping sauce

HOT VEGETABLES:

Green vegetables served with a rich cheese sauce

Or

Roasted honey style pumpkin

Or

Melange of seasonal vegetables

Or

Butternut, peppers and red onion bake

Or

Creamed spinach

Or

Glazed carrots with orange and sesame seeds

Or

Steamed Cauliflower and Broccoli served with a cheese sauce

Or

Roasted summer vegetables with garlic aioli

Or

Mini corn on the cob served with melted butter

Or

Potato and wild mushroom melt

DESSERTS:

Fresh fruit pavlova

~towers of meringue layered with chantilly cream and fresh fruit~

Or

Gooseberry and pineapple cheesecake

~creamy cheesecake layered with poached gooseberry, granadilla and Swiss roll~

Or

Tiramisu

~Cape Velvet tiramisu served with chocolate ganache and chocolate shards~

Or

Passion fruit cake

~vanilla sponge cake layered with peaches, granadilla and vanilla cream~

Or

Chocolate ganache cake

~chocolate sponge layered with berries and liqueur and coated in chocolate conventure~

Or

Sticky toffee pudding

~traditonal South African pudding laced with brandy and served with crème anglaise~

Or

French chocolate mousse

~decadent Belgium chocolate and bitter orange mousse topped with chantilly cream~

Or

Poached pears

~pears poached in red wine and served with a gorganzolla pate~

<p><u>Hog one: BUFFET</u> <i>Two main course options</i> <i>One salad option</i> <i>One hot vegetable option</i> <i>One dessert option</i></p>	<p><i>R135.00 per person</i></p>
<p><u>Hog two: BUFFET</u> <i>One starter option</i> <i>Two main course options</i> <i>One salad option</i> <i>Two hot vegetable options</i> <i>One dessert option</i></p>	<p><i>R155.00 per person</i></p>
<p><u>Hog three: BUFFET</u> <i>One starter option</i> <i>Two main course options</i> <i>Two salad options</i> <i>Two hot vegetable option</i> <i>Two dessert options</i></p>	<p><i>R185.00 per person</i></p>
<p><u>Mother Hog: BUFFET</u> <i>Two starter options</i> <i>Three main course options</i> <i>Two salad options</i> <i>Two hot vegetable options</i> <i>Three dessert options</i></p>	<p><i>R215 per person</i> <i>*Please note that with the starter options, there will be a choice between the 2 starters, waitresses will circulate and get the orders from the guests.</i></p>

☞ Please note that if you should require the above meals to be plated, there will be an additional Charge incurred for the Extra Equipment and Staff needed. This amount is dependent on the # of Guests.

HIGH TEA MENU

SAVOURY EATS

Cheese straws served with avocado and smoked salmon dip

Luxury chicken and mushroom pies

Butternut, pepper dew and black pepper feta quiche

Quiche Lorraine

Open Danish sandwiches with chicken, spring onion and pecan nut topping

Assorted Canapés

Assorted cheese platters

~Camembert served with a green fig preserve~

~Brie topped with a pecon nut praline~

~White stilton served with blue berries~

~Gouda~

~Simonsberg cheese wedges~

SWEET EATS

Chocolate brownies with rich chocolate icing

Old-fashioned milk tart

Tiramisu with a wild berry twist

Lemon meringue pie

Mini scones, topped with clotted cream and jam

REFRESHMENTS

Tea & Coffee & Assorted herbal teas

R78 per person

More Cocktails if you are interested:

SUNRISE (R12.00 EACH)

FRESH ORANGE JUICE, WITH A DASH OF GRAPE JUICE, TOPPED WITH A DROP OF GRENADINE, GARNISHED WITH A SKEWER OF MINT/MOROSCHINO CHERRY AND LEMON

LADY IN PINK (R13.00 EACH)

APPELTIZER, INFUSED WITH MINT, WITH A DASH OF GRENADINE, TOPPED WITH A SKEWER OF PINK TINTED PINEAPPLE AND STRAWBERRIES

CITRON PRESSE (12.00 EACH)

FRESHLY HARVESTED LEMONS, BREWED AND PRESERVED, SERVED WITH A DASH OF BITTERS AND PRESERVED WITH LEMON ZEST

AFRICAN ICED TEA (R13.00 EACH)

ROOIBOS TEA, BOILED AND CHILLED, SERVED WITH KREST AND CRUSHED ICE AND A FRESH GARDEN MINT

Wedding cakes:

We recommend that you arrange your own Wedding Cake as we believe this is a very personal item that only you can really envision what you would like.

Deposit and settlement arrangements:

A tentative booking can be made which you have to confirm 7 days after notification. For confirmation deposit of R 4500-00 is then due, with the full balance to be settled one week prior to your special day.

Please fax us a deposit slip on payment of the deposit at (045) 962 1015.

*The reference must please reflect the **date of your wedding.***

BANK: Standard Bank

ACCOUNT NAME: Hogsback Inn

ACCOUNT NO: 042049318

BRANCH CODE: 05-00-21-00

BRANCH: East London

If you should need some more information or if you have any queries, please do not hesitate to contact us.

Regards in Hospitality:

Gavin Eyles

045 962 1006(Tel)

045 962 1015 (Fax)

Function sheet:

Please complete this upon confirmation of your function.

Date of function:

Number of people:

Names of bridal party:

Contact details of bridal party:

Any special requests:
.....
.....
.....

Location of the wedding ceremony:

Person in charge of the account:

Contact details of the person in charge of the account:
.....

Choice of open bar with a bar tab or strictly cash bar:
.....

Signature of the groom:
.....

Signature of the bride:
.....