Schoongezicht

Wedding’s & Functions

2015 & 2016
Paarl:

Contact us:
Tel: 021 872 9954/ 021 872 9359
Fax: 021 870 1082
Website: www.schoongezichtbuffet.co.za
Address: Groot Parys, Jan Van Riebeek Ave, Huguenot, Paarl

Bethel Venue: R5000
Seats a minimum of 80 guests.
Maximum of 160 guests, without a dancefloor.
Spotlights & Venue décor included.

Tehilla Venue: R2000
Seats a minimum of 30 guests.
Maximum of 50 guest.
No dance floor offered.
Own Private Buffet in actual venue.
White or Black Table Cloths & Chair- covers included.

Shiloh Venue: R4000
Minimum seating capacity of 50 guests.
Maximum seating capacity of 70 guests.
Own Buffet served in actual venue.
Table Cloths & Chair- Covers included.

Garden Ceremony: R3000
Ceremonies take place outside in the garden, under a Moroccan tent- weather permitted.
Includes a gazebo, chairs, and white chair covers
All other décor excluded.
**Finances:**

The venue hire deposit is due within 2 days, after booking, to secure your function date. A further 50% deposit is then required within 7 days thereafter to confirm your booking. A 5% banking charge will apply to all card transactions in excess of R5000, of your total outstanding amount, if settled by card. We therefore advise that all deposits are preferably made electronically or cash.

No accounts and No cheques are permitted.

Final payments and arrangements are due 7 days before the event or function, upon confirmed totals.

A 10% service fee is added to the complete bill. This covers planning, set-up & breakdown fees, and waiter’s fees.

*These prices are valid from January 2015- July 2016.*

**Times:**

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

**Breakfast:**

08h00- Ceremony
10h00-12h00- Reception

**Lunch:**

10h00- Ceremony
12h00-16h00- Reception

**Dinner:**

16h00- Ceremony
18h00-23h00- Reception
**Food & Beverage Service:**

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

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

Speciality meals eg. Diabetic, Halaal etc, is supplied at and additional charge, from our external supplier. It will therefore be **plated meals** and not Buffet.

We are a fully licensed establishment, and have a cash bar available. If bar tabs are to be instituted by the client, in excess of R2000. That amount is settled prior to the function, along with the final payment. No accounts are permitted, all accounts are strictly to be settled at the end of the function, by cash or card.

You are allowed to bring in table wines, non-alcoholic bubbly and champagne at a corkage fee of R25 per 750ml bottle.

**General Information:**

Seats reserved may be charged in full, if final confirmations are not done within 7 days before your function date.

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

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

*Please note that we may impose a reasonable charge for a cancelation of the booking, which could be up to 90% if the payments made. It would however be refunded, if the booking is cancelled 3 months prior to the booking date.*

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

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

We do all the setting up and clearing of the venue. Any of the items that is to be supplied by the client, must be at the venue 24 hours before the function. If it doesn’t arrive on time, it is the client’s responsibility to arrange someone to set it up.

Pictures may be taken in the garden.

We unfortunately don’t allow any linen from outside (eg. Draping’s, chair- covers etc.)

Schoongezicht does all the catering for events held at our establishments.
We supply the waiters.

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

**Prices for hiring items:**

The venues may be viewed, but if you would like for wedding planning to proceed after bookings are made, and deposits settled- an appointment would need to be made with Alexis.

Get your names printed of your special occasion on a wine or champagne glass, please contact us for a quote.

We will assist with any items brought onto the premises, but will not take responsibility for any damages or losses.

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

**Music:**

Sound equipment and music is the client’s responsibility. A preferred DJ is on offer, for more information speak to Alexis.

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

No PA systems are available. This is the client’s responsibilities.

Sound levels will be monitored by Schoongezicht Management.

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

*Please note that is not a contract, it’s purely an information piece.*

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

Feel free to contact Alexis if you have further queries regarding weddings and functions.
Schoongezicht Wedding Extravaganza!!!

Book a Breakfast Wedding Reception @R180+10%, with NO venue hire charge.

(Terms & Conditions Apply)

Breakfast Menu: R180+10% p\p

Farmhouse:

Scrambled Eggs
Baked Beans
Crispy Bacon
Boerewors
Savoury mince
Sautéed Potato & Onion
Mushrooms & Glazed Onions
Grilled Tomato Slices, topped with parmesan cheese

Toast

Continental:

Fresh Fruit Salad
Fruit & Bulgarian Yoghurt
Muesli
Muffins & Crossaints
Cold Meat Selection
Assorted jams & cheese

Coffee, Tea & Fruit Juice

(Minimum of 60 guests)
Buffet Menu: R220+10% p

Starters:

Fresh homemade served with cheese & preserves.
Grilled line fish, served with garlic & apricot butter
Mussels served in a creamy garlic sauce
Soup of the day
BBQ chicken wings

Salad:

Greek salad
Carrot & Raisin Salad
Pasta Salad
Potato Salad

Mains:

Traditional cuisine:
Lamb Tomato Bredie
Beef Curry
Bobotie
Homemade Pie – Chicken \ Pepper Steak

Roast:

Roast Beef \ Roast Pork
Grilled chicken fillets served in a Mushroom \ Tangy BBQ Sauce
**Hot Veg:**

- Sweet Potato served in a sweet cinnamon glaze
- Creamy spinach served with feta cheese and mushrooms
- Cauliflower served in a creamy white sauce, topped with cheddar cheese.
- Pumpkin fritters sprinkled with cinnamon sugar

**Starch:**

- Savoury rice
- Roast Potato

**Dessert:**

- Malva Pudding served with custard
- Ice-Cream + Hot Chocolate Sauce
- Fruit Salad
- Chocolate Mousse
- Cheesecake

*Leg of Lamb can be added at an extra charge of R15 per person.*

**Pre-Snack Option 1: R30 per person**

- Veg Spring Rolls
- Brochette topped with basil pesto, roast peppers & feta cheese
- Spicy Chicken Skewer
- Brochette topped with cream cheese and pastrami
- Cheese straws served with a cream cheese dip

**Pre-Snack Option 2: R35 per person**

- Veg Spring Rolls
- Tempura Prawns served with sweet chilli sauce
- Brochette with Tzatziki & biltong
- Glazed cherries, wrapped with bacon
- Cheese straws served with cream cheese