



Congratulations on your engagement.

May we take this opportunity to thank you for your enquiry regarding your forthcoming wedding at The DuBoirs. Your wedding is undoubtedly the most important occasion of your life and we at The DuBoirs are dedicated to making your wedding a happy and memorable occasion.

For your special day we are pleased to be able to offer you various packages which are inclusive of our carefully planned menu with the option of your personal choice. No matter what you decide, we will be happy to cater to your needs.

In addition to all that appears in our banqueting brochure, we have the expertise and experience as well as professional planner to help and advise you with regards to certain support services, such as marriage officers, florists, photographer and musicians. Many of these are a matter of personal taste and we recommend that you interview and brief these service providers well in advance so that all your requirements are met.

We invite you to schedule an appointment with our banqueting co-ordinator to view our facilities and discuss your requirements. We look forward to welcoming you and we assure you of our personal attention at all times. Please look at our Facebook page.

Yours in hospitality

The DuBoirs,

The Manager, Functions and Events Team



Please note that your menu price per person includes the following:

- A deposit of R10 000 which is required in order to secure your booking and R5000 as security deposit.
- The R10 000 counts as a first payment towards your final invoice.
- Full and final payment is due **30 days prior to your booking.**
- Please consult Our ***terms and conditions*** for additional information.

The package includes:

- A private, air conditional reception venue
- A terrace with bar access for welcome drinks
 - 10 seater round tables
 - Trestle tables for the main table
 - Cake and gift tables
- Standard white table cloths and napkins
 - Clear Tiffany chairs
 - White Crockery
 - Stainless steel cutlery
- Red wine glass, white wine glass and Champagne glasses
 - Full complement of staff for the 8 hours
- Beautiful landscaped garden for your photo shoot
 - Secure parking
- Bridal salon for the bride to be to dress in from 7.30am (subject to availability)
 - Secure Parking
 - Meals as per your selection



Excluded from the package:

(additional fee is involved)

Refundable security deposit (less damages/loss) - R5000

If you have invited less than 100 guests to your wedding a hire fee of R15000

venue hire will be applicable

The gazebo and the chairs for the ceremony – R25 per chair (Only 150

Wimbledon chairs and Registration table available at the venue)

The Decor

The Flowers

Any draping and additional lighting

Bridal |Stage

Speakers Podium

King & Queen Chairs

Seating plan and easel

Wedding Stationery

Table numbers and table stands

Red/white carpet

Lounge Furniture

Audio Visual Equipment

Photographer /Videographer/DJ/Band/Cake Supplier

9 luxury suites & Honeymoon suite



Welcome Drinks and Canapés

R90.00 per person

Please select 1 from each category - Maximum of 3 options

Vegetarian

Bruschetta topped with toasted roasted peppers, coriander pesto & pecorino cheese

Salted crackers topped with mozzarella, marinated cherry tomatoes and basil pesto

Thai sweet chili and cream cheese filled choux puffs

Jalapeno poppers in a sweet and sour sauce

Meat Canapés

Homemade chicken liver pate with a fig on a herbed crostini

Yorkshire pudding stuffed with rare roast beef, horseradish and fresh rocket

Croute topped with a herbed cream cheese and honey glazed bacon bits

Mini pita pockets stuffed with roasted chicken, Dijon mayonnaise and gherkins

Bruschetta topped with crunchy smoked chicken and an apple salsa.

Seafood Canapés

Crumbed mussels topped with creamed spinach (if available) and feta cheese

Cucumber slices topped with smoked salmon, cream cheese & drizzled with lemon vinaigrette

Choux puffs filled with spicy cream cheese and pan seared prawns

Prawn cutlets topped with a wasabi mayonnaise



The Platter Menu

Please note that a R10 000 venue fee will apply to all clients who opt for platters only for their event

Please be advised that 1 platter serves 10 people

Vegetarian Platter R390.00

Stuffed cherry tomatoes
Crumbed mushrooms
Potato Samosas
Vegetable Spring Rolls
Mini quiche
Olives

Wrap Platter: R440.00

Variety of wrap
(salami, cheese, mince and chicken)

Cheese Platter: R400.00

Delicious choice of assorted cheeses
Assorted savoury biscuits
Pickles
Fresh fruit



Cold Meat Platter: R435.00

Assorted cold meats served with cocktails
roll and butter

Variety Platter: R500.00

mince samosas
sausage rolls
spring rolls
mini quiche
cheese and jalapeno rissoles

Meat Platter: R500.00

BBQ chicken wings
Boerewors and Cherry wheels
Chipolata sausages (beef or pork)
Meatballs and Gherkin skewers
BBQ Rib lets

Seafood Platter: R585.00

Prawn Skewers
Mussels
Calamari Tubes
Crumbed Hake
Fish Bites
Sardines served on crackers



Buffet Menu A Vegetarian - R475.00 per person

Starter
(please choose 1)

Caramelized red onion and halloumi tart topped with marinated cherry tomatoes

Vegetable spring rolls

Vegetable samosas

Chili Bites

Grilled Aubergine, tomato, mozzarella and feta stack served on a bed of crispy rocket

and drizzled with a basil pesto dressing

Spicy tomato soup garnished with fresh basil and served with delicious homemade rolls

Creamy potato and Leek soup served with delicious homemade rolls

Italian minestrone soup garnished with parmesan shavings and served with delicious homemade rolls

Slices of fresh tomatoes and mozzarella drizzled in balsamic and olive oil, served caprice style



Main Course

(please choose 2)

Traditional Vegetable Biryani

Mixed vegetable casserole

Thai green vegetable curry

Roasted vegetable lasagne

Biryani served with:

Dhal, Sambals and a sour milk salad

Curry Casserole served with

Rice and sambals

Lasagne served with

Greek/Green salad

Desserts

(please choose 1 for plated option and 2 if you select buffet style menu)

Malva pudding served with vanilla custard

Decadent Chocolate Brownie and ice cream or cream

Traditional South African Milk Tart

Coconut tart served with fresh cream

Flavoured cheesecake

(either: lemon/strawberry/granadilla or peach)





Buffet Menu B: R498

Starter

(Please choose 1)

Variety Platter

Mince samosas

sausage rolls

spring rolls

mini quiche

cheese and jalapeno rissoles

Vegetarian Platter

Stuffed cherry tomatoes

Crumbed mushrooms

Potato Samosas

Vegetable Spring Rolls

Mini quiche

Olives

Wrap Platter

Variety of wrap

(Salami, cheese, mince and chicken)

Cold Meat Platter

Assorted cold meats served with

Cocktails roll and butter

Main Course

(Please choose 2)

Traditional Mutton Biryani

Traditional Vegetable Biryani

Chicken Curry

Hearty Mutton Curry

Vegetable Lasagne

Pepper Crusted Roast Beef served

With Yorkshire Pudding and whole grain mustard

Lemon and Herb Roasted Chicken

Traditional Zulu Tripe

Biryani served with:

Dhal/Sambals/Sour Milk Salad

Curry Served with: Rice and Sambals



Menu B continued

(Please Choose 1)

Lasagne served with Greek Salad

Roast Served with:

(Please choose 1)

Roasted Potatoes/ Garlic and Rosemary Baby potatoes/

Creamy Potato Bake/Garlic & Herb mashed potatoes

(Please choose 2)

Cauliflower & Broccoli Mornay

Creamed Spinach (if available)

Roasted Medley of Vegetables

Sweet Carrots

(Please choose 1)

Green Salad

Pasta Salad

Potato Salad

Carrot and Pineapple Salad

Coleslaw

Tripe is served with

Dumplings or Samp and Beans

Dessert

(Please choose 1 if it is being served platted or

2 if it is served buffet style)

Malva Pudding served with vanilla custard

Chocolate Brownie and Ice Cream

Lemon Meringue

Coconut tart served with Fresh Cream

Lemon/Strawberry/Granadilla/Peach

Flavoured Cheese Cake



Buffet Menu C R550

Starter

(Please choose 1)

- Caramelized Red Onion and Halloumi Tart
Topped with marinated cherry tomatoes
- Potato and Leek Soup, served with homemade rolls
- Creamy Butternut Soup topped with roasted
Pumpkin and sesame seeds and homemade rolls
- Spicy chicken livers served with Crispy Rolls
- Smoked Chicken Salad with marinated cherry tomatoes
- Cucumber and Crisp Lettuce topped with Dijon Mustard Dressing

Main Course

(Please choose 2 and 1 Curry)

- Chicken Breast stuffed with Spinach and Feta
Wrapped in a Honey Glazed Bacon
- Lemon Peppered Line Fish
- Roasted Vegetable Lasagne
- Grilled & Rosemary Lamb
- Lemon & Herb Roasted Chicken
- Chicken-a-la-King
- Pepper Crusted Roast Beef Served with mustard
- Beef Curry
- Chicken Curry
- Mutton Curry

Curry will be served with
Rice and Sambals/ Greek Salad

Main Course Served with

(Please Choose 1)

- Roasted Potatoes/Garlic and Rosemary bake/
Creamy potato bake/Garlic and Herb Mashed Potatoes

(Please Choose 2)

Cauliflower and Broccoli Mornay/Creamed Spinach (if available)
Roasted Medley of Vegetables
Sweet Carrots

(Please Choose 1)

Herbed infused white Rice
Savoury Rice
Garlic Bread

(Please Choose 2)

Green Salad/Pasta Salad/Potato Salad
Carrot & Pineapple Salad/Coleslaw/Sambals

Dessert

(Please choose 1 if it is being served platted or
2 if are served buffet style)

Sticky Toffee Pudding with vanilla Custard
Apple Crumble Tart served with Fresh Cream
Chocolate Mousse served with Vanilla
Ice Cream or Fresh Cream
Lemon/Strawberry/Granadilla/Peach
Flavoured Cheese Cake

Plated Menu R598

Canapés

(Please choose 3)

Bruschetta Topped with roasted peppers,
Coriander Pesto & pecorino Cheese
Choux Puffs filled with Spicy Cream Cheese &
Pan Seared Prawns
Yorkshire Pudding stuffed with rare Roasted Beef,
Spicy Horseradish and fresh Rocket
Homemade Chicken Liver Pate with fig on a herb crostini
Crumbed Mussels on a Bed of Creamed Spinach (if available)
& Feta
Cucumber Slices topped with Smoked Salmon,
Cream Cheese & Drizzled with Lemon Vinaigrette

Starters

(Please Choose 1)

Beef Carpaccio season with Olive Oil,
Capers, parmesan and Cracked Black Pepper
Bake Aubergine, tomato & mozzarella slices
Baked on puff pastry & complimented with a basil pesto
Mussel Soup
Caramelized red onion & Halloumi Tart
Served with marinated cherry tomatoes
Chicken and Prawn Phyllo Parcels
Salt and Pepper squid and tempura Prawns
Served with salad, lemon wedges and Tartare Sauce
Giant Black Mushrooms topped with Alfredo Tagliatele
And garnished with parmesan shavings
Smoked Chicken Served on a Bed of Crispy Lettuce,
Cucumber, marinated tomatoes and dressed with Melon Salsa
Norwegian Salmon & Lemon Cream Cheese served on a
Bed of crisp Lettuce, cucumber, tomatoes and topped with
Capers and Lemon Zest

Plated Menu Continued

Palate Cleaner:

Please Choose 1

Strawberry Frozen Yoghurt

Lemon Sorbet

Granadilla Sorbet

Vodka and Jelly Shots

Mint & Champagne Sorbet

Main Course

(Please Choose 1)

NB Choice between two at Managements Discretion

Beef Fillet Served on basil Mashed Potatoes &

Creamed Spinach (if available) topped

With a creamy mushroom Sauce, Puff pastry and red wine jus

Rack of Lamb, served with garlic and rosemary mashed

Potatoes, buttered baby carrots and a port jus

Fillet of Maple roasted Salmon, served with herbed

Crushed baby potatoes, sautéed, Julienne Vegetables

And a Chucky pineapple salsa

Mediterranean Langoustines served on a bed of spicy rice,

Accompanied by a creamy white wine sauce

Roasted Vegetables and Halloumi Skewers served

On a bed of citrus couscous, with chunky warm apple relish

Roasted Butternut, red onion, feta and spinach (if available)

Filo parcels, served with sweet potato mash and a tomato based sauce

Roasted baby Chickens Stuffed with peppadew & feta

Served with Julienne vegetables and baby potatoes topped

With a creamy chive sauce

Chicken Wellington stuffed with button mushrooms served with

Roasted Vegetables and garlic and herb mashed potato, topped with

Sweet shallots

Plated menu Continued

Dessert

(Please choose 1 for plated and if served Buffet Style 2

Mocha Panna Cotta with Caramel served with a rum Sauce

Poached Pears in a Red Wine Sauce served with Vanilla Custard

Caramel and Peppermint Tart

Crème Brule topped with Nuts

Malva Pudding with Vanilla Custard

Chocolate Brownie with fresh Cream or Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Custard

Baked Sago Pudding with Vanilla Custard

Lemon/Strawberry/Granadilla/Peach
Flavoured Cheese Cake