



BOUTIQUE GUESTHOUSE | WEDDING AND CONFERENCE VENUE



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.

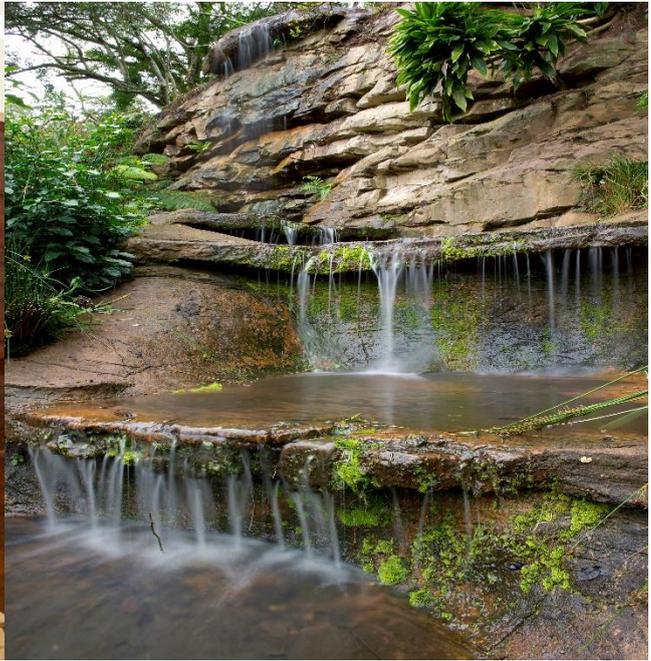
In addition to all that appears in our banqueting brochure, we have the expertise and experience as well as professional planner to help and advise you with regards to certain support services, such as marriage officers, florists, photographer and musicians. Many of these are a matter of personal taste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

- Air conditional reception 10-seater round tables
- Trestle tables for the main table
- Cake and gift tables
- Standard white tablecloths 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 this package:
(additional fees apply)

Refundable security deposit (less damage/loss) – R5000-00 (please note that this fee will apply for all bookings)

If you have less than 100 guests attending your wedding and additional venue hire fee of R15000-00 will apply

The Gazebo and the chairs for the Ceremony – (R25-00 per Wimbledon chair – *please note we only have 130 Wimbledon chairs available*)

- The décor
- The flowers
- Any draping and additional lighting
- Bridal stage
- Speaker's podium
- Kind & Queen chairs
- Seating plan and easel
- Wedding stationary
- 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 & CANAPES:

R100-00 PER PERSON

(This charge only applies when using inhouse catering with DuBoirs. Additional fees will apply if outside catering is used.)

(Choose 1 from each category – Maximum 3 options)

WELCOME DRINKS:

Colour infused Lemonade

VEGETARIAN CANAPES:

Bruschetta topped with toasted peppers, coriander pesto and pecorino cheese
Salted crackers topped with mozzarella, marinated cherry tomatoes and basil pesto.

MEAT CANAPES:

Homemade chicken liver pate with a fig on a rye bread
Yorkshire pudding stuffed with rare roast beef, horseradish and fresh rocket
Bruschetta topped with crunchy smoked chicken and an apple salsa.
Mini cheeseburgers
Mini pita pocket with pull beef
Mini Parma ham veggie tarts

SEAFOOD CANAPES:

Coconut prawns with hake fish cake
Japanese crusted prawns served with lemon wedges and sweet chilli jam
Crumbed mussels topped with creamed garlic sauce
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



PLATTER MENU:

(Additional venue charge of R5000-00 will apply when only having platters.)

(1 Platter serves 8 pax)

VEGETARIAN PLATTER – R485-00

Stuffed cherry tomatoes
Crumbed mushrooms
Potato samoosas
Vegetable spring rolls
Mini quiche
Olives

WRAP PLATTER – R575-00

Variety of wraps filled with the following;
Salami
Cheese
Vegetables
Mince
Chicken

CHEESE PLATTER – R530-00

Choice of delicious assorted cheeses
Assorted savoury biscuits
Cocktail rolls
Olives
Pickles
Fresh fruit

COLD MEAT PLATTER – R585-00

Assorted cold meats served with fresh cocktail rolls & butter

VARIETY PLATTER – R625-00

Mince samoosas
Cocktail sausage rolls
Spring rolls
Mini quiche
Deviled eggs
Puff pastry swirls with ham and cheese or bacon

MEAT PLATTER – R635-00

BBQ chicken wings
Boerewors and cherry tomato wheels
Chipolata sausages (beef or pork)



Meatballs & gherkins skewers
BBQ riblets

SEAFOOD PLATTER – R715-00

Prawn skewers
Mussels
Calamari tubes
Crumbed hake pieces
Fish bites
Tuna & mayo served on crackers



**BUFFET MENU A:
VEGETARIAN
R575-00 PER PERSON**

Starters:

(Choose 1)

Caramelized red onion and halloumi tart topped with marinated cherry tomatoes
Vegetables spring rolls
Vegetables samoosas
Chilli bites
Mini creamy mushroom pies
Spicy tomato & basil soup served with fresh homemade rolls
Italian minestrone soup garnished with parmesan shavings and served with fresh homemade rolls
Slices of fresh tomatoes and mozzarella drizzled in balsamic and olive oil, served caprice style

Main course:

(Choose 2)

Traditional vegetable biryani
(served with Dhal, sambals and sour milk salad)
Mixed vegetable casserole
(served with rice & sambals)
Thai green vegetable curry
(served with rice and sambals)
Roasted vegetable lasagne
(served with Greek/green salad)

Desserts:

(Choose 1 if its plated and choose 2 if its buffet style)

Malva pudding, served with vanilla custard or ice-cream
Citrus pudding with cream
Shooter desserts with chocolate and vanilla mousse
Coconut tart served with fresh cream
Flavoured cheesecake
(lemon/strawberry/granadilla or peach)



**BUFFET MENU B:
R595-00 PER PERSON**

Starters:

(Choose 1)

VARIETY PLATTER

Mince samoosas
Cocktail sausage rolls
Spring rolls
Mini quiche
Deviled eggs
Puff pastry swirls with ham and cheese or bacon

VEGETARIAN PLATTER

Stuffed cherry tomatoes
Crumbed mushrooms
Potato samoosas
Vegetable spring rolls
Mini quiche
Olives

WRAP PLATTER

Variety of wraps filled with the following;
Salami
Cheese
Vegetables
Mince
Chicken

COLD MEAT PLATTER

Assorted cold meats served with fresh cocktail rolls & butter

Main course:

(Choose 2)

Traditional Mutton Biryani
(served with Dhal, sambals & sour milk salad)
Traditional vegetable biryani





(served with Dhal, sambals & sour milk salad)

Chicken curry

(served with rice & sambals)

Hearty mutton curry

(served with rice & sambals)

Roasted Vegetable lasagne

(served with Greek/green salad)

Pepper crusted roast beef served with Yorkshire pudding and whole grain mustard

Lemon & herb roasted chicken

(please choose 1 for serving with roasts)

(roasted potatoes/garlic & rosemary baby potatoes/ Creamy potato bake or garlic & herb mashed potatoes)

Tradition Zulu tripe

(please choose 1 for serving with tripe)

(served with dumplings or samp & beans)

(Choose 2)

Cauliflower & broccoli Mornay

Creamed spinach (if available)

Roasted Medley of Vegetables

Sweet carrots

(Choose 1)

Green salad

Pasta salad

Potato salad

Crispy apple salad

Carrot & pineapple salad

Coleslaw

Dessert:

(Choose 1 if its plated and choose 2 if its buffet style)

Malva pudding, served with vanilla custard or ice-cream

Zucchini & raisins cake with lemon curd

Lemon meringue

Coconut tart served with fresh cream

Flavoured cheesecake

(lemon/strawberry/granadilla or peach)



**BUFFET MENU C:
R680-00 PER PERSON**

Starters:

(Choose 1)

Caramelized red onions & halloumi tart topped with marinated cherry tomatoes
Potato & leek soup served with fresh rolls
Creamy butternut soup topped with roasted pumpkin seeds served with fresh rolls
Spicy chicken livers served with fresh rolls
Smoked chicken salad with marinated cherry tomatoes, cucumber and crisp lettuce topped with Dijon mustard dressing

Main course:

(Choose 2 plus 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
Grilled line fish, served on a green bean, rainbow beetroot and herb salad with a creamy blue cheese sauce
Paella seafood dish
Pepper crusted roast beef served with mustard

Beef curry
Chicken curry
Mutton curry
(served with rice & sambals)

(choose 1)

Roasted potatoes
Garlic & rosemary baby potatoes
Creamy potato bake
Garlic & herb mashed potatoes

(Choose 2)

Cauliflower & broccoli Mornay
Creamed spinach (if available)
Roasted Medley of Vegetables
Sweet carrots



(choose 1)

Herb infused white rice

Savoury rice

Garlic bread

(choose 2)

Green salad

Pasta salad

Potato salad

Crispy apple salad

Carrot & pineapple salad

Coleslaw

Roasted butternut salad

Dessert:

(Choose 1 if its plated and choose 2 if its buffet style)

Sticky toffee pudding served with vanilla custard

Apple crumble tart served with fresh cream

Chocolate mousse served with vanilla ice-cream or fresh cream

Flavoured cheesecake

(lemon/strawberry/granadilla or peach)





PLATED MENU:
R700-00 PER PERSON

Canapes:
(Choose 3)

Bruschetta topped with roasted peppers, coriander pesto and pecorino cheese
Choux puffs filled with spicy cream cheese & pan seared prawns
Yorkshire pudding stuffed with rare roast beef, spicy horseradish and fresh rocket
Homemade chicken liver pate with fig served on an herb crostino
Crumbed mussels served on a bed of creamed spinach *(if available)* & feta
Cucumber slices topped with smoked salmon, cream cheese & drizzled lemon vinaigrette.

Starters:
(choose 1)

Beef carpaccio seasoned with olive oil, capers, parmesan and cracked black pepper
Baked aubergine, tomato & mozzarella slices. Baked on puff pastry and complemented with a basil pesto mussel soup.
Caramelized red onion & halloumi tart served with marinated cherry tomatoes
Chicken & prawn phyllo parcels
Salt & pepper squid and tempura prawns served with salad, lemon wedge and tartar sauce
Giant black mushrooms topped with Alfredo tagliatelle 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, tomato and topped with capers and lemon zest

PALATE CLEANSER:
(choose 1)

Strawberry frozen yogurt
Lemon sorbet
Granadilla sorbet
Vodka & jelly shots
Mint & champagne sorbet



MAIN COURSE:

(NB – Choose between 2 at managers 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 & rosemary mashed potatoes, buttered baby carrots and port jus

Fillet of maple roasted salmon, served with herbed crushed baby potatoes, sautéed julienne vegetables and a chunky 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 mashed potatoes and a tomato-based sauce

Roasted baby chickens stuffed with peppadew and feta served with julienne vegetables and baby potatoes topped with a creamy chive sauce

Chicken Wellington stuffed with button mushrooms served with roast vegetables and garlic and herb mashed potato topped with sweet shallots

Desserts:

(Choose 1 if its plated and choose 2 if its buffet style)

Mocha panna cotta with caramel served with rum sauce

Poached pears served in a red wine sauce with vanilla custard

Caramel & peppermint tart

Crème Brule topped with nuts

Malva pudding with vanilla custard

Chocolate brownie served with fresh cream or vanilla ice-cream

Sticky toffee pudding with vanilla custard

Citrus pudding served with cream

Zucchini and raisins cake served with lemon curd

Baked sago pudding with vanilla custard

Flavoured cheesecake

(lemon/strawberry/granadilla or peach)