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Co. Reg. No: 2000/014271/07

Vat Reg. No.: 4490205137

Dear Bride to Be,

Welcome to Ongegund Lodge. Homely and "Country-like", but with top class facilities and service. This is your "Home away from Home". Explore and enjoy Myrtle Grove Farm, surrounded by majestic mountains!

Thank you for your interest in our reception venue where we want to make your dreams come true. We promise you a Fairytale Wedding!

SETTING AND FACILITIES

- A large venue with a bamboo reed roof.
- Seating capacity of up to 150, depending on the type of function.
- Views overlooking a beautiful garden, Myrtle Grove's dam and ancient Oak trees.
- A Gazebo, for that unforgettable wedding ceremony in a breathtaking garden.
- Ladies, Gents and Disabled cloak rooms
- Ample, secure parking

FLOWERS AND DÉCOR

We do not supply table arrangements, table numbers, gazebo décor, draping or Fairy lights.

MUSIC

- Dance music is allowed until 00:00.

TEL 021-858 1554 FAX 021-858 1554 CELL 082 328 4966 E-MAIL info@ongegund.com WEBSITE www.ongegund.com

ADDRESS MYRTLE GROVE VINE ESTATE, SIR LOWRY'S PASS 7133, P.O. BOX 547, SOMERSET WEST 7129, SOUTH AFRICA



BAR FACILITIES

- Fully licensed bar
- Set up cost R1 500 which includes one barman for the evening until 0h00 (100 guest or more – less than 100 guests no set up fee)
- Drinks: Cash or on account as per host's request.
- Corkage: R30.00 per bottle of Beverage opened (Alcoholic & Non-Alcoholic)

LAYING OF TABLES

- We supply white tablecloths, serviettes, cutlery, crockery and glasses.
- We do setting of tables.
- You are welcome to supply your own napkins and colored overlays. Please deliver 2 days before the function.

ACCOMMODATION

The Honeymoon Suite is complimentary for the wedding couple on their wedding night and includes Breakfast.

Should you wish to make use of the room before this time, we charge a day rate of R500.00 per room Subject to Availability.

PHOTOGRAPHS

Please feel free to take photos in the garden and Lodge.

RATES

Venue:	Old Lady	R20 000.00	Evening Weddings
		R15 000.00	Morning Weddings
	Dolly (Small Receptions)	R15 000.00	Evening Weddings
		R10 000.00	Morning Weddings

Venue cost includes use of the venue, the garden and the equipment usually needed to serve a meal. Specially hired equipment, décor and flowers are additional expenses not included in the venue price. Subject to change.

The venue is provided for a certain time period, depending on the type of reception. If the time is exceeded, then **R1500, 00** per hour will be applicable, maximum 1 Hour. (Cost subject to change.)

50% of total amount due is required 4 weeks prior to the date of function.

Final confirmation of numbers must be made **two weeks** before the date of the function accompanied by the Floor Plan and Guest List. That will be the final number for invoice purposes.

Our usual times are as follows:

Evening Weddings	08:00 to 00:00
Morning Weddings	08:00 to 15:00

Gazebo for Ceremony: **R3 000.00**

This fee includes Chairs for the Ceremony.

An additional fee of R1 000-00 will be charged if the venue has to move to Dollie due to weather (if available).

A non-refundable deposit of R5 000.00 is payable on booking the venue

- A Refundable Breakages Deposit of **R2 000.00** is payable. Should no damages or breakages occur the full R2000.00 will be returned to you no later than 2 weeks after the function. If damages exceed the amount, it will be charged against you.
- **50% of the Balance due is required 4 weeks prior to the date of function.**
- **Final confirmation of numbers must be made two weeks before the date of the function accompanied by the Floor plan and Guest List.**
- **All outstanding accounts are payable the 2 weeks before the function.**
- **All outside service providers must be finished with their tasks 2 hours before the venue is needed. They're also responsible for their own equipment and cleaning afterwards. A levy will be charged if not finished within the time period.**
- **A 5% surcharge will be levied on all credit card transactions**
- **Ongegund lodge can recommend a caterer but we will also allow for outside**

Catering based on a kitchen fee of R2 000.00

DAMAGE TO PROPERTY

Our venue and equipment are in an excellent condition. The client will be held liable for any damage caused or loss incurred during a reception and will be responsible for the costs of repairs or replacements. Candles will only be allowed when used with the appropriately sized candleholder or dish.

Menus: See sample menu

Menus can be plated or served buffet-style depending on the choices made on the menu. **Menu's start from R275.00 per person.** Final costing on the menu will be finalized **1 month** prior to the date of the function. Any price increase will be charged accordingly.

These wedding/function menus have suggestions for each course, mostly based on seasonal items.

Once the customer has an idea of the courses he/she wants, the menu can be compiled and a costing can be done.

There are various ways to compile the menu that satisfies the customer's needs.

The customer can choose one of the following options:

- Plated starter plated main course and plated dessert.
- Buffet starter, buffet main course and buffet dessert.
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- Buffet starter plated main course and buffet dessert.

Canapès:

Selections of toasted/ fresh breads (e.g. **Baguettes, Ciabatta, Seed loaf**) with 3 of the following fillings:

- **Basil Pesto, cocktail tomatoes and Parmesan shavings**
- **Cream cheese & smoked salmon**
- **Spring onion and mushrooms**
- **Crème fraiche and biltong**
- **Blue cheese and figs**
- **Black olive tapenade & mini rosa tomatoes with fresh rocket**
- **Peppered smoked Mackerel**
- **Vegetable Spring rolls**
- **Samosas**

Starter:

Chilled cucumber and salmon soup
Creamy Mushroom soup
Crispy potato stack salad
Young potato soup
Tomato & sweet red pepper soup
Creamy Butternut & Thyme soup
Pear & Apple salad
Greek salad
Smoked Salmon salad
Smoked Chicken & Nut Salad
Cheese tarts served on salad leaves (ricotta cheese)
Tropical Seafood Phyllo Basket

Main Course:

Bacon & Peach Chicken
BBQ Roast Chicken
Chicken with rosemary & garlic
Green Chicken Curry
Rolled pork belly stuffed with spinach & feta
Glazed Gammon
Roast Beef with gravy
Beef stroganoff with creamy sauce
Linefish of the day
Seafood Paella
Roast lamb with garlic & rosemary
Lamb chops with a balsamic and rosemary reduction sauce
Braised Oxtail

Starches:

- Potato Rosti
- White Rice
- Savoury Rice
- Basmati Rice
- Potato & fennel bake
- Rosemary Potatoes
- Mushroom risotto
- Fried rice with pineapple & nuts
- Slow-fried potatoes with Thyme
- Roast Potatoes
- Baked potatoes with basil and parmesan
- Garlic Potatoes
- Mushroom & Potato pie
- Parsley & mustard mash
- Roast new potatoes

Vegetables:

- Roasted mixed vegetables
- Cinnamon & onion butternut
- Greek green beans
- Cinnamon sweet pumpkin
- Creamy Broccoli & Cauliflower
- Creamy cauliflower
- Cinnamon Sweet Potato
- Glazed Carrots
- Mexican roast vegetables

Salads:

- Potato salad
- Carrot salad
- Waldorf salad
- Greek salad (individual bowls)
- Pasta salad
- Three bean salad
- Basil, tomato & mozzarella salad
- Evergreen salad with a blue cheese dressing

Dessert:

- Chocolate mousse
- Poached vanilla pears
- Lemon cake
- Ice cream and chocolate sauce
- Malva pudding with crème Anglaise
- Apple pudding
- Italian trifle pudding
- Chocolate cake with fig cream
- Berry Mousse

*****YOU CAN ALSO USE YOUR WEDDING CAKE AS A DESSERT OPTION*****

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



