



Dear Client

Welcome to Maccauvlei, we hope to give your function wings!

We at Maccauvlei pride ourselves on attention to detail, friendly and personal service and feel confident that we are the perfect location for the perfect function.

Tucked away in a beautiful oak forest, Maccauvlei is named after the Wild Makoue or Spur Wing Goose that used to nest and breed here. We are close enough to nature to create an atmospheric magic for you and your guests, what every theme is chosen for your function.

As soon as you enter the tranquil world of Maccauvlei, the cares of the world disappear. Guests can take a leisurely walk on the banks of the Vaal River, enjoy a round of golf on the highly rated Maccauvlei Golf Course or you can just relax under the shade of the old oak trees in our tranquil garden and appreciate the abundant bird life and restore your soul.

Maccauvlei has all the amenities necessary to create a stylish function and is the ideal location for an unforgettable memory.

Our Function Packages are designed to assist you in your planning and we would love to take the opportunity to make your one extra special.

We are only a phone call away in ensuring you enjoy the "MACCAUVLEI EXPERIENCE" that we are so well known for and very proud of. We are waiting for your visit .... Where your function will take flight!

Best wishes

MACCAUVLEI

016 420-2000

016 420-2280

[info@maccauvlei.co.za](mailto:info@maccauvlei.co.za)

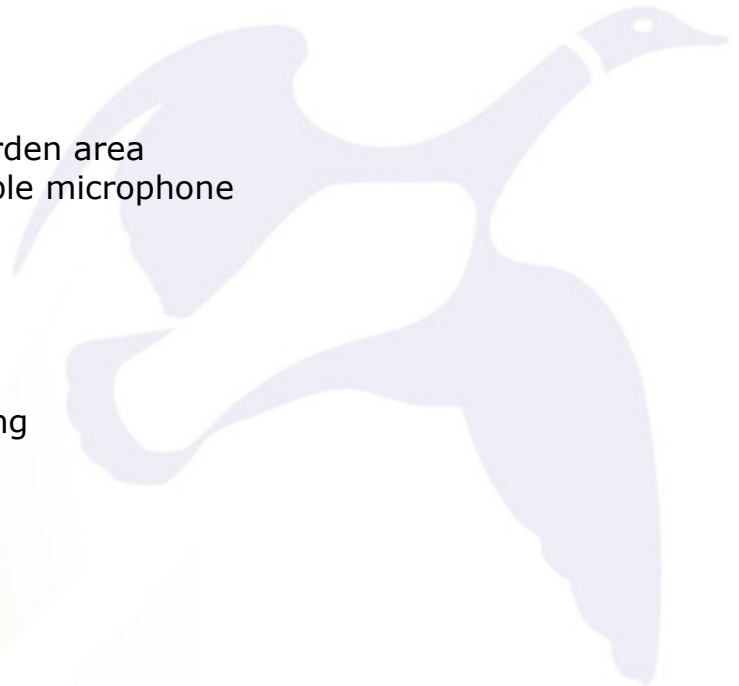
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## FUNCTION PACKAGES

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All function packages include the following:

- Exclusive use of the venue.
- Full co-ordination of the entire function by Maccauvlei.
- Venue hire includes the following:
  - Full table setting i.e. standard cutlery, crockery and glassware
  - Tables and chairs
  - Full reception set-up
  - Basic table linen
  - Wooden easel
  - Podium
  - Registration table
  - Use of reception area, garden area
  - Sound system with portable microphone
  - Gift table
  - Red carpet
  - Buffet set-up
- Venue hire excludes the following
  - Accommodation cost
  - Photographer
  - Flowers
  - Bar service
  - Welcome drinks
  - Entertainment
  - Special additional décor
  - Dance floor
  - Waiters (R40-00 per hour)
  - Barmen (R50-00 per hour per barman)
  - Special theme cakes



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## MENU & VENUE SELECTION

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Various options are available and these range from a variety of Buffet menus as well as plated menus.

Our Chef and his Culinary Team lovingly prepare each tasty dish with finest ingredients to the highest possible standard. Chef can also design you a sumptuous gourmet menu of your choice and special needs. Always remembering that mouth watering meals, fine wine and fond memories are the hallmark of every function at Maccauvlei.

Menu 1	Buffet Menu	R160-00 per person
Menu 2	Buffet Menu	R240-00 per person
Menu 3	Buffet Menu	R300-00 per person
Traditional Braai	Braai Menu	R145-00 per person
Plated Meal/ Cocktail Menu	Designed Menu as per your specifications	Priced on request

Maccauvlei can also offer you a choice of venue's to suit the size of your function from intimate rooms for 20 to 40 guests to our main dining room which can accommodate 120.

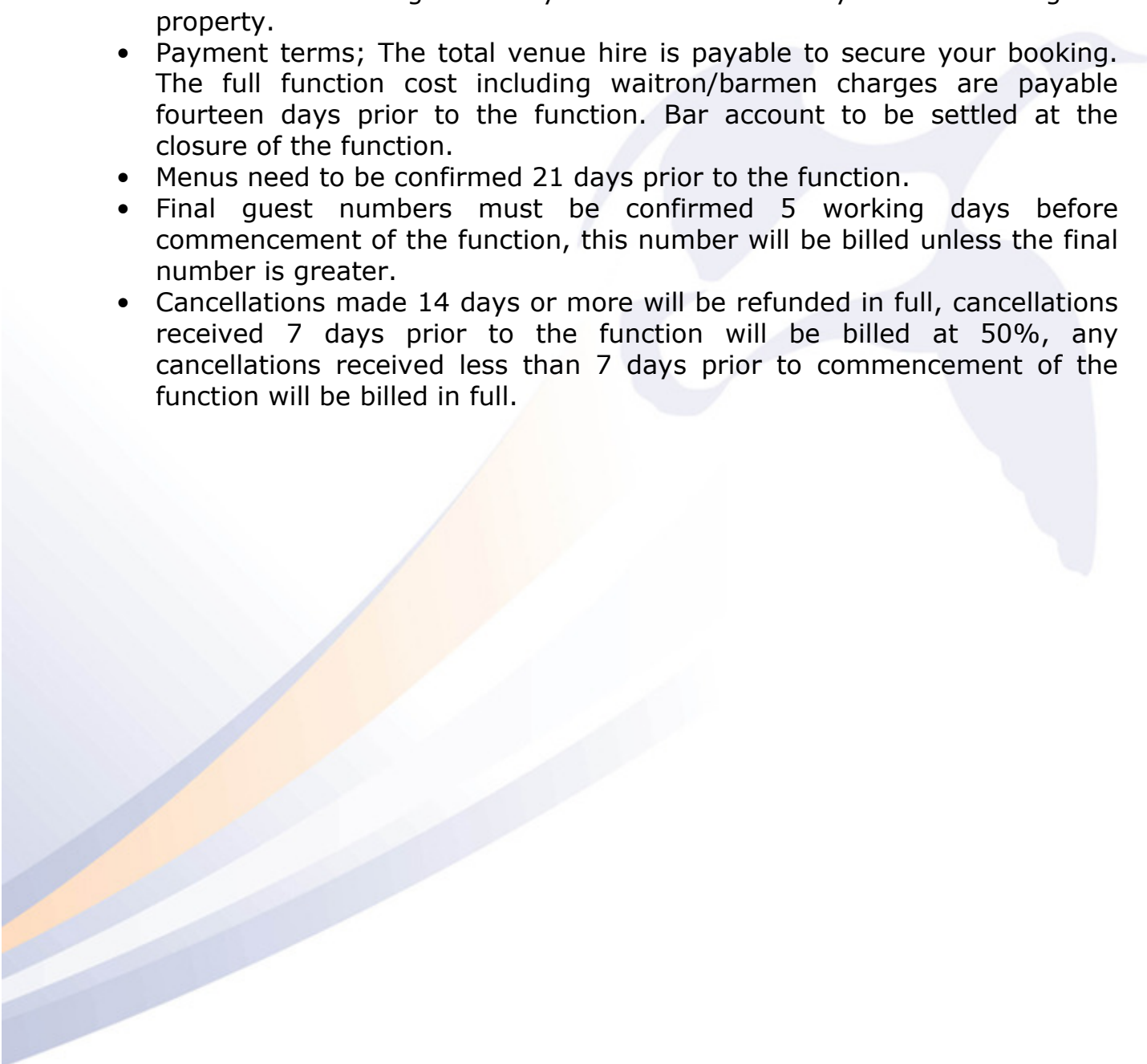
Venue/Service	Hire Cost	Details
Main Dining Room	R1600-00	120 guests
Small Dining Room	R700-00	40 guests
Maccau Feathers	R1200-00	50 guests
Lapa	R1100-00	100 guests
After Hour Fee	R1050-00	Per hour
Dance Floor	R350-00	
Waiters	R40-00	Per hour/per waiter
Barmen	R50-00	Per hour/per barman

Maccauvlei also has accommodation, on site, available for guests at competitive rates. There is a total of 101 double rooms with some rooms having family room facilities.

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## **TERMS AND CONDITIONS**

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- Overtime charge of R1050.00 per hour or part thereof will be charged for all functions that extend beyond 24h00.
  - Any damage to property will be charged accordingly and will form part of the contracted price.
  - Equipment will be supplied as per the proposal any additional requirements will be subject to a charge. No permanent fixtures or alterations are allowed.
  - Maccauvlei Learning Academy shall not be held liable for interruptions of essential services if such are beyond our control.
  - Maccauvlei Learning Academy is not liable for any loss or damage to property.
  - Payment terms; The total venue hire is payable to secure your booking. The full function cost including waitron/barmen charges are payable fourteen days prior to the function. Bar account to be settled at the closure of the function.
  - Menus need to be confirmed 21 days prior to the function.
  - Final guest numbers must be confirmed 5 working days before commencement of the function, this number will be billed unless the final number is greater.
  - Cancellations made 14 days or more will be refunded in full, cancellations received 7 days prior to the function will be billed at 50%, any cancellations received less than 7 days prior to commencement of the function will be billed in full.
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## **MENU SELECTIONS**

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### **BUFFET MENU 1**

Seasonal Fresh Fruit Platters  
Homemade Bread with Butter

#### **SALADS**

(Choose 3)

Roasted Beetroot and Green Apple Salad  
Curried Carrot and Pine Salad  
Potato Salad topped with Crispy Bacon  
Pasta Salad with Tuna  
Waldorf salad with Roasted Nuts  
Smoke salmon Caesar Salad  
Mixed Salad Greens/  
Tomato/Cucumber/Peppers/Olives/Feta/Onions/Croutons/Chopped Bacon

#### **MAIN COURSE**

(Choose 2)

Pepper Roasted Topside of Beef served with Madagascar Sauce  
Grilled Chicken Breast topped with Sun-dried Tomato and Mozzarella, Served  
Neapolitan Sauce  
Honey Glazed Gammon with Pine Apple Rings and Glazed Cherries  
Roast Leg of Pork with Apple Sauce  
Chicken Curry with Traditional Sambals and Poppadums  
Grilled Line Fish Served with Shrimp and Almond Butter

Savory Rice  
Roast Potatoes

#### **VEGETABLES**

( Choose 2)

Cream Spinach with Feta  
Broccoli and Cauliflower Au Gratin  
Dutch Beans  
Glazed Baby Carrots with Celery  
Roast Baby Vegetables  
Pumpkin Fritters

#### **DESSERT**

(choose 2)

Seasonal Fresh Fruit Salad & Ice Cream  
Pavlova with Strawberries  
Individual Chocolate Mousse  
Crème Caramel with Cream  
Malva Pudding with Vanilla Custard Baked Chocolate Pudding and Toffee Sauce

Tea / Coffee

## **BUFFET MENU 2**

Seasonal Fresh Fruit Platters  
Home made Bread with Butter  
Chicken Liver Pâté and Melba Toast

### **SALADS**

(choose 4)

Cous Cous, Chickpeas, Cucumber, and Fresh Mint Salad  
Chicken Salad with Litchi and Peppadew Salad  
Mozzarella and Tomato with Basil Pesto  
Roasted Mediterranean Vegetables with Balsamic and Honey Salad  
Tuna Green Bean and Potato Salad  
Beetroot and Mixed Berry Salad  
Mixed Salad Greens/  
Tomato/Cucumber/Peppers/Olives/Feta/Onions/Croutons/Chopped Bacon

### **MAIN COURSE**

(Choose 3)

Oxtail Stewed in Red Wine and served with Baby Onions  
Grilled Line Fish topped with Feta and Peppers  
Rack of Lamb with Fresh Herb Crust served with Rosemary Red Wine Jus  
Paprika Chicken Stuffed with Sage served with Herb Cream Sauce  
Beef Fillet Medallions topped with Green Fig and Feta served with Red Wine Jus  
Roulade of Chicken stuffed with Spinach and Feta

Savory Rice  
Roast Potatoes

### **VEGETABLES**

(Choose 2)

Savory Spinach with Onion and Peppers  
Broccoli with Toasted Almond Butter  
Glazed Sweet Potato with Spring Onion  
Glazed Baby Carrots with Celery  
Roast Baby Vegetables  
Pumpkin Fritters

### **DESSERT**

(Choose 4)

Seasonal Fresh Fruit Salad & Ice Cream  
Tipsy Tart with Brandy Sauce  
Apple Crumble  
Baked Malva Pudding with Amarula Butter and Vanilla Sauce  
Caramel Cake topped with Meringue and Drizzled with Chocolate  
Waffles and Ice-cream with Condiments  
Berry Mousse  
Pineapple Pudding and Coconut Cream

Tea / Coffee

### **BUFFET MENU 3**

Sliced Seasonal Fresh Fruit Platters  
Home made Bread with Butter

Cream of Mushroom Soup served with Parmesan Bread Sticks  
Platter of Cold Meats served with Mustard  
Mushroom Pâté and Melba toast  
Smoked Salmon served with Capers, Chive and Cream Cheese  
Mozzarella and Tomato Platter drizzled with Basil and Pesto

#### **SALADS**

(Choose 4)

Tangy Beef and Peppadew Salad  
Apple and Yoghurt Salad with Celery and Walnuts  
Steamed Asparagus Hollandaise  
Seasonal Roast Baby Vegetables with Honey and Mustard Dressing  
Pasta and Pimento Salad with Feta and Olives  
Shredded Spinach and Chicken Salad with Chili Dressing  
Deep Fried Cauliflower with Grated Parmesan Vinaigrette  
Caesar Salad  
Seasonal Berries and Summer Flower Salad  
Mixed Salad Greens/  
Tomato/Cucumber/Peppers/Olives/Feta/Onions/Croutons/Chopped Bacon

#### **MAIN COURSE**

(Choose 3)

Pork Fillet rolled with Pineapple and Glazed Berries  
Baked Line Fish Topped with Shrimps, Olives and Herb Butter  
Lamb Cutlets with Rosemary Crust and Minted Gravy  
Chicken Roulade stuffed with Sun Dried Tomato and Mozzarella and Neapolitan Sauce  
Pepper Crusted Roast Fillet of Beef with Madagascar Sauce  
Cashew Nut and Herb Crumbed Chicken Breast with Peanut Cream Sauce

Savory Rice  
Potato Bake with Fresh Herbs and Parmesan

#### **VEGETABLES**

(Choose 3)

Spinach served with Peppadews  
Ratatouille  
Dutch Carrots with Leaks  
Roasted Root Vegetables  
Pumpkin Fritters  
Cauliflower Topped with Grated Egg and Parsley Butter  
Julienne Vegetables topped with Bean Sprouts, Soya Sauce and Honey  
Broccoli with Toasted Almond Butter  
Glazed Sweet Potato with Spring Onion  
Glazed Baby Carrots with Celery  
Roast Baby Vegetable

**DESSERT**

(Choose 4)

- Seasonal Fresh Fruit Salad & Ice Cream
- Individual Swiss Trifle
- Peppermint Crisp Tart
- Carrot Cake with Fruit and Nuts Topped with cream Cheese
- Baked Cheesecake with Berry Caulis
- Amarula Crème Brule
- Chocolate Cake with Dark Chocolate Gouache
- Tipsy Tart with Brandy Sauce
- Traditional "Pavlova"
- Custard Slices
- Chocolates and Nougat Platters

Tea / Coffee



## **TRADITIONAL BRAAI**

Mixed Garden Greens  
Tomato / Cucumber / Peppers / Olives / Feta / Spring Onions / Croutons  
3 Compound Salads  
Olive Oil / Balsamic Vinegar / Chef's Dressing of the Day  
Home made Bread with Butter & margarine

Marinated Rump Steak  
Seasoned Chicken Thighs  
Traditional Boerewors

Pap & Tomato-Onion Sheba  
Corn on the Cob  
Pumpkin Fritters

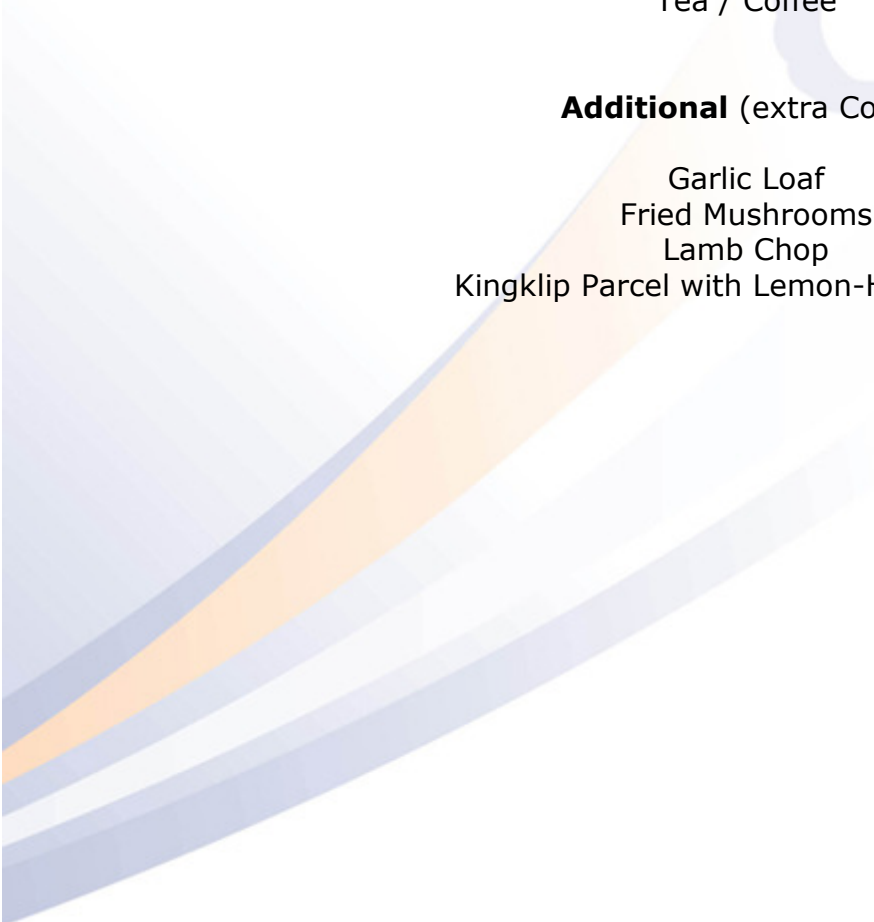
## **DESSERT**

Seasonal Fresh Fruit Salad  
Vanilla Ice Cream  
Milk Tart  
Koeksisters

Tea / Coffee

### **Additional** (extra Cost):

Garlic Loaf  
Fried Mushrooms  
Lamb Chop  
Kingklip Parcel with Lemon-Herb Butter



## **SET MENU SELECTOR**

### **STARTERS**

Chicken Salad with Peaches and Tai Sweet Chili Sauce  
Carpachio of Beef Fillet served with Rocket, Capers and Balsamic Reduction  
Creamy Seafood Soup served with Herb Breadsticks  
Goats Cheese with Balsamic and Honey Roasted Beetroot served with a Bouquet of  
Fresh Garden Leaves  
Biltong, Citrus and Strawberry Salads with Honey and Mustard Vinaigrette  
Smoked Salmon and Cream Cheese Tian, served with Parmesan Crisp and Tempura  
Prawn  
Prawn and Avo Stack served on a Bed of Garden Greens and Mary Rose Dressing  
Chilled Cream of Sun Dried Tomato and Basil Soup

### **MAIN COURSE**

Beef Fillet Medallions wrapped in Bacon topped with Roquefort served on a Bed of  
Baked Black Mushrooms and Blue Cheese Sauce  
Chicken Breast Fillet with Spinach and Feta served with Herb Cream Sauce  
Beef Fillet Medallions Topped with Green Figs and Feta served with Herb Cream Sauce  
Baked Line Fish topped with Feta and Baby Tomatoes served with Lemon and Herb  
Sauce  
Honey Glazed Pork Fillets served with Apple Sauce and Potato Stacks  
Roasted Sirloin Served with Red Wine Jus, Cream Potato and Leaks  
Ostrich Fillet Medallions served on a Bed of Mashed Potatoes and Topped with  
Caramelized Onions  
Roast Herb Rack of Lamb served with Baby Potatoes and Rosemary Sauce  
All of the abovementioned served with Seasonal Vegetables

### **DESSERT**

Mini Pavlova with Strawberries and Cream  
Hot Rum Pudding with Berry Compote  
Spicy Apple Cake with Toffee Sauce  
Fresh Pears poached in Merlot and Cloves served with Vanilla Ice cream  
Crème Brulé with Berry Coulis  
Strawberry Cheesecake with Strawberries marinated in Balsamic and Honey  
Individual Black Forest Cake served with Brandy Creme

## COCKTAIL SNACK ITEMS

Tuna Salad on Rye  
Herbed Ricotta on Toasted Rye  
Turkey and Cranberry on Pumpnickel  
Roast Beef with Caramelized Onion on Rye  
Goat Cheese and Pimento Canape  
Mini Reubens  
Mini Cheese Burgers  
Mini Dogs  
Crudites with Feta Dip  
Cucumber Croutes  
Parmesan Walnut Wafers  
Sun Dried Tomato Pesto and Prawn Canapes  
Smoked Trout Salad on Crispy Tortilla  
Radicchio with Crab Salad  
Salmon Tartare  
Bloody Mary Oyster Shots  
Half Shell Mussels with Chili-Lime Sauce  
Thai Chicken Salad in Crispy Wonton Cups

Bruschetta: Sun dried Tomato and Onion Marmelade  
Haloumi and Olive tapenade  
Chicken Salad  
Asparagus and Ham

Blini: Smoked Chicken and Mustard  
Smoked Salmon and Dill  
Prawn Cocktail

Skewers of Olives, Cherry Tomato and Mozzarella Balls  
Smoked Salmon Cones  
Smoked Salmon Profiteroles  
Zucchuni Frittatas  
Smoked Salmon rolls with Lemon Dip  
Rosti with Smoked Fish and Cream Cheese and Chives

Sandwiches: Rectangular: 2 or 3 Slice  
Square  
Triangles

Prosciutto and Cheese wrapped asparagus  
Mini Pizza  
Duck and ginger Tartlets  
Bacon and corn Vol au Vents  
Skewered Coconut Prawns with Sweet Chilli  
Gorgonzola and Fennel Tartlets  
Bobotie Tartlets  
Mini Quiche  
Buffalo Wings

Baby Potato Stuffed: Pea and Parmesan puree  
Pancetta and Gruyere  
Chicken and Corn

Mini Pies: Chicken  
Pepper Steak

Mini Cottage Pies  
Deep fried Mussel kebabs  
Grilled Lamb Cutlets

Satay: Lamb  
Beef  
Chicken  
Pork  
Fish

Sausage Rolls  
Polenta Carnitas with Salsa  
Mozzarella Sticks with sweet Chilli  
Samosa  
Springrolls  
Savory Scones  
Savory Pancakes  
Bacon Wrapped Fillet Mignon  
Fish Cakes  
Savory Puff Pastry Wheels

### **SWEETS**

Milk Tartlets  
Koeksisters  
Chocolate Mousse Cups  
Cupcakes  
Lamingtons  
Custard Slices  
Apple Crumble tartlets  
Baklava  
Individual Strawberry Cheese Cake  
Crème Caramel

