



To the future Bride and Groom

Welcome to Maccauvlei and congratulations on your engagement. We wish you every happiness for your future together.

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 wedding.

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, not to mention a scenic backdrop for wedding photographs.

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 wedding and is the ideal location for an unforgettable special first memory for you as a married couple.

Our Wedding Package is designed to assist you to plan your wedding ceremony and reception and we would love to take the opportunity to make your day 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 new life will take flight!

Best wishes

MACCAUVLEI

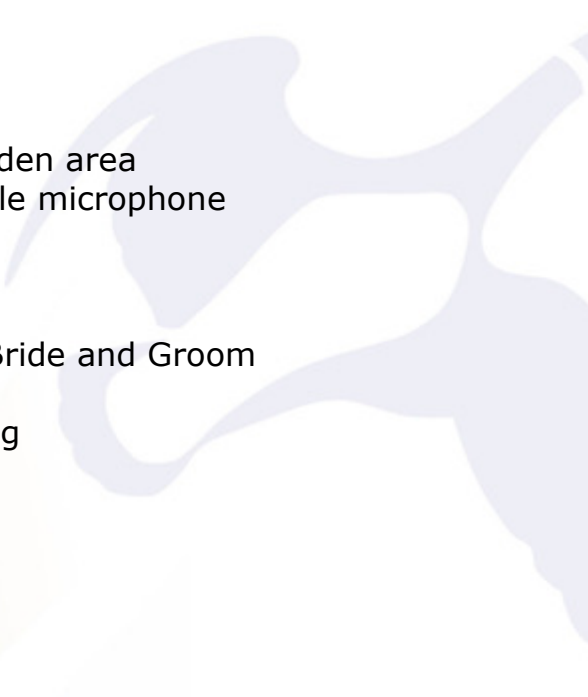
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BRIDAL PACKAGES

All bridal packages include the following:

- Exclusive use of the venue.
 - Full co-ordination of the entire wedding by Maccauvlei.
 - Venue hire includes the following:
 - Full table setting i.e. standard cutlery, crockery and glassware
 - Tables and chairs
 - Full reception set-up and chapel
 - Basic table linen
 - Wooden easel
 - Podium
 - Cake table
 - Use of reception area, garden area
 - Sound system with portable microphone
 - Gift table
 - Red carpet
 - Buffet set-up
 - Complimentary room for Bride and Groom
 - 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)
 - Minister
 - Wedding cakes
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MENU & VENUE SELECTION

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 wedding at Maccauvlei.

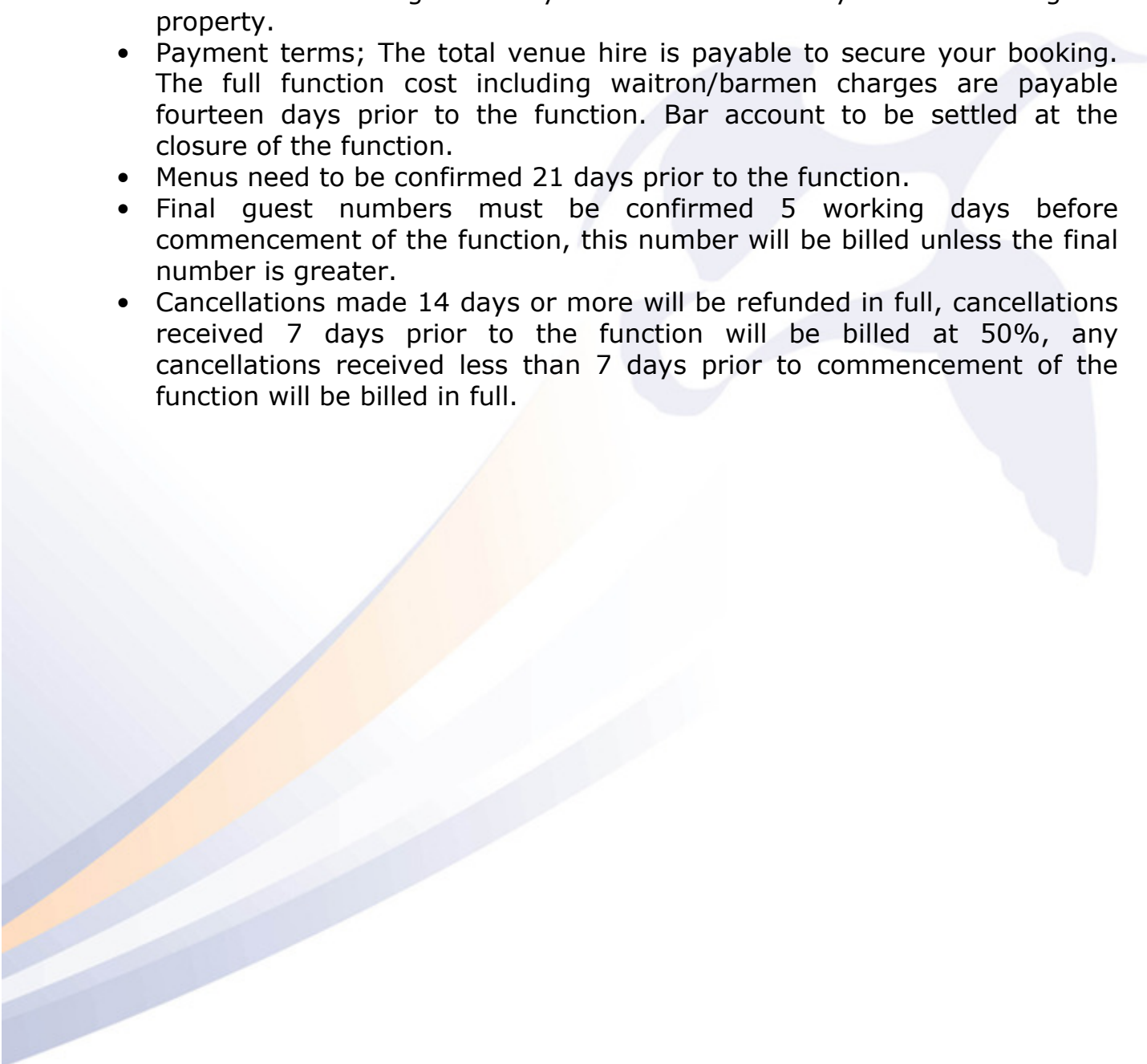
Menu 1	Buffet Menu	R160-00 per person
Menu 2	Buffet Menu	R240-00 per person
Menu 3	Buffet Menu	R300-00 per person
Traditional Braai	Braai Menu	R145.00 per person
Plated Meal/ Cocktail menu	Designed Menu as per your specifications	Priced on request

Maccauvlei can also offer you a choice of venue's to suit the size of your wedding 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.

TERMS AND CONDITIONS

- 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

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
Topsy 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

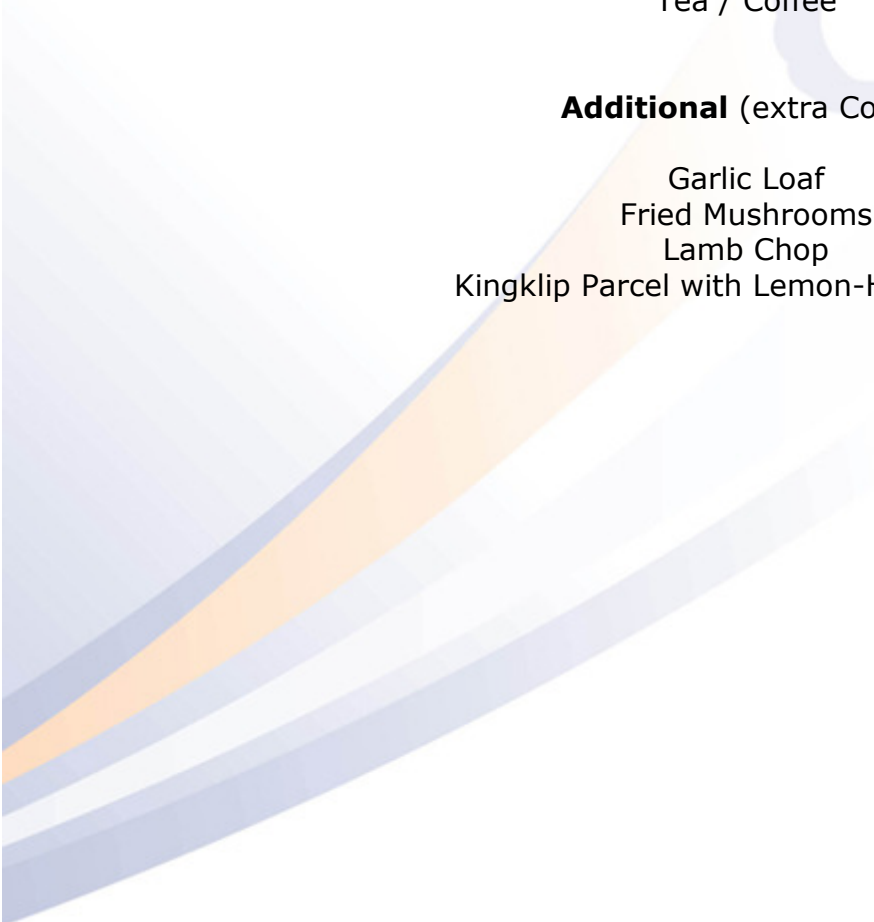
DESSERT

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

