



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)

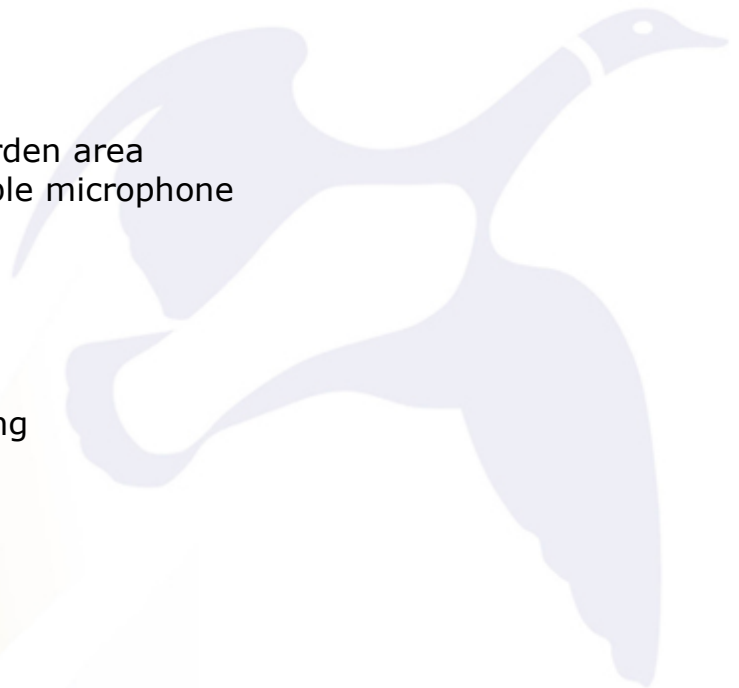
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## FUNCTION PACKAGES

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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 (R45-00 per hour)
  - Barmen (R50-00 per hour per barman)
  - 10% service fee on food and beverage bill
  - 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.

Silver	Buffet Menu	R185-00 per person
Gold	Buffet Menu	R250-00 per person
Platinum	Buffet Menu	R285-00 per person
Traditional Braai	Braai Menu	R145-00 per person
Plated Meal/ Cocktail Menu	Designed Menu as per your specifications	Priced on request
Diamond Cocktail	Buffet	R 195.00 per person

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.

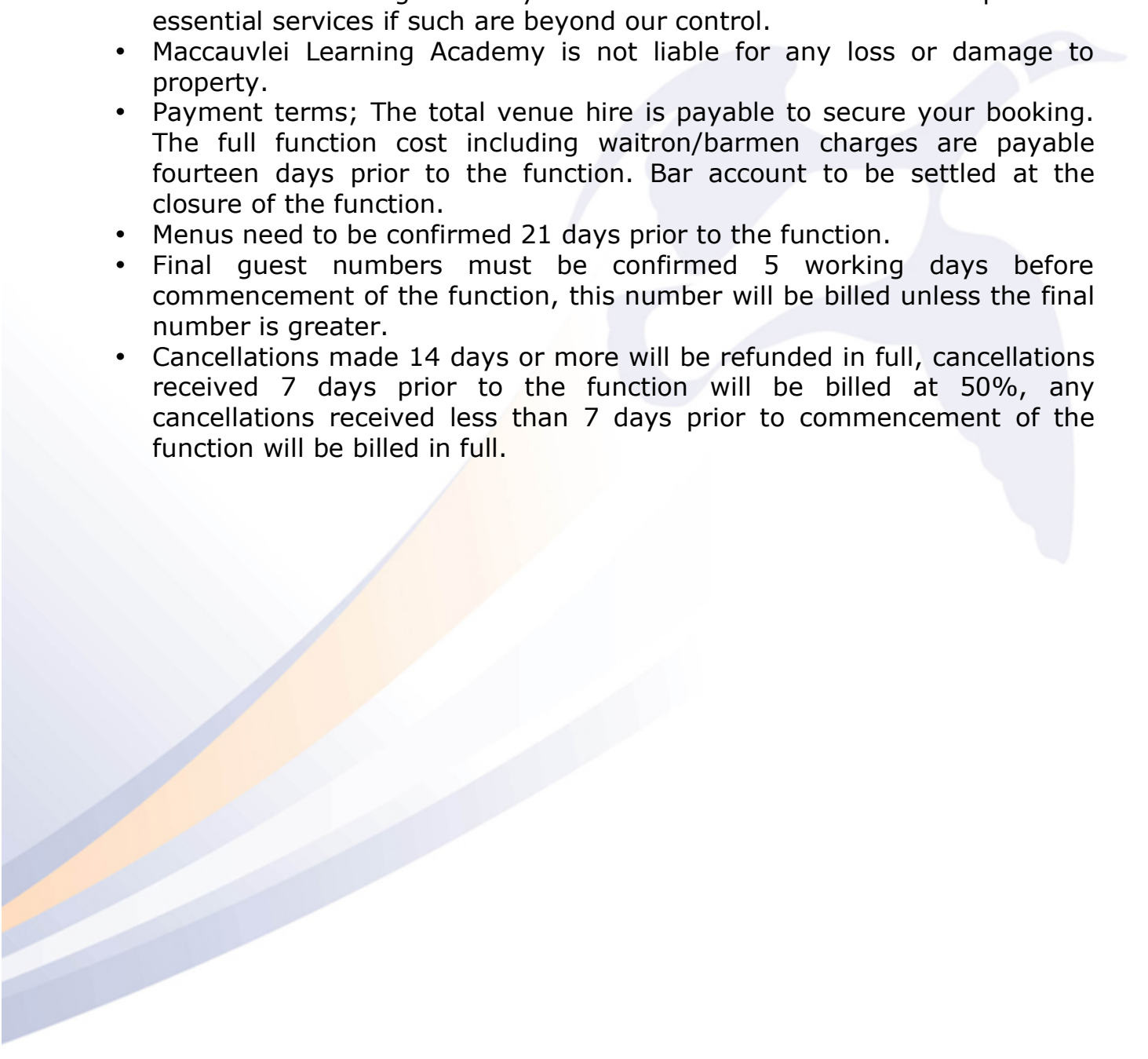
Venue/Service	Hire Cost	Details
Main Dining Room	R2250	120 guests
Small Dining Room	R1100	40 guests
Maccau Feathers	R1850	50 guests
Lapa	R1650	100 guests
After Hour Fee	R1250-00	Per hour
Dance Floor	R550	
Waiters	R45-00	Per hour/per waiter
Barmen	R50-00	Per hour/per barman

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 R1250.00 per hour or part thereof will be charged for all functions that extend beyond 24h00.
  - 10 percent service fee to be charged on final Food and beverage bill, this needs to be settled when final numbers are confirmed.
  - 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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### *Silver Buffet*

#### *Arrival snacks*

*Smoked trout pate and creamy liver pate,  
Served with homemade seed loaf*

#### *Salads (choice of 3)*

*Mixed Salad Platter*

*Tomato/Cucumber/Peppers/Olives/Feta/Onions/CROUTONS/Pinapple/Lettuce/Cabbage and Sprouts*

*Roasted Beetroot, fresh Rocket and nuts, with a honey vinaigrette*

*Caprese Salad- Mozzarella, Tomato and Pesto*

*Spanish Potato Salad, with Celery, Radish and Snow peas, tossed in a Garlic and Chili Dressing*

*Chinese noodle and vegetable salad with oriental dressing*

*Grilled Chicken Caesar Salad*

#### *Main courses (choice of 2)*

*Roast Beef served with a Red wine Jus*

*Grilled Chicken Breast topped Fresh Basil and Mozzarella, topped Neapolitan Sauce*

*Roast Leg of Pork with a Mustard and Peppercorn Cream*

*Chicken Curry with Traditional Sambals and Poppadums*

*Grilled Line Fish Served with a Champagne and Caper Sauce*

#### *Savoury Rice*

*Roast Potatoes/Cream Potatoes*

#### *Vegetables (choice of 2)*

*Fresh Spinach in a Garlic Béchamel Sauce*

*Broccoli, Cauliflower and Leeks, with a Cheese and Bacon Sauce topped with Crispy Breadcrumbs*

*Beans with Mustard and Onion Butter*

*Fresh Carrots with Celery and Honey*

*Roast Mediterranean Vegetables*

*Pumpkin Fritters*

#### *Dessert (choice of 3)*

*Seasonal Fresh Fruit Salad & Ice Cream*

*Pavlova with Cream and Seasonal Fruit and Berries*

*Duo of Chocolate Mousse*

*Crème Caramel with Cream*

*Malva Pudding with Vanilla Custard*

*Tea / Coffee*

## **GOLD BUFFET**

### **Arrival Snacks**

*Smoked salmon and Mascarpone Gateaux  
Homemade seed Bread with Butter  
Pita bread with Hummus, Tzaziki marinated olives and feta cheese*

### **Salads (choice of 3)**

*Tabouleh Salad – Bulgur wheat with fresh mint, parsley, tomatoes and olive oil  
Blue Cheese and Spinach Salad, with Roasted Nuts and Crispy Bacon  
Roasted Aubergine with Baby Tomato, and a Garlic, Lemon and Coriander Dressing  
Mediterranean Cabbage Salad, with Crispy Beans and Sweet and Spicy Sauce  
Roasted Wild Mushrooms, with Balsamic and Garlic Vinaigrette  
Garlic and Herb Mayonnaise Potato  
Mixed Salad Platter  
Tomato/Cucumber/Peppers/Olives/Feta/Onions/CROUTONS/Pinapple/Lettuce/Cabbage and Sprouts*

### **Main Course (choice of 3)**

*Oxtail Stewed in Red Wine and served with Butter beans  
Roast leg of Lamb served with Rosemary Red Wine Jus  
Chicken Tikka Masala (marinated in Yoghurt and Indian Spices)  
Roast herb crusted Beef Fillet served with a Mushroom and garlic Jus  
Herb Crusted Pork Loin with Cream and Thyme Sauce  
Grilled Kingklip topped with a mustard and cheddar crust  
Chicken Piccata – Escalope of chicken crumbed with parmesan cheese  
Savoury Rice  
Roast Potatoes/Cream Potato/ Garlic and Herb mash*

### **Vegetables (choice of 2)**

*Fresh Spinach in a Garlic Béchamel sauce  
Fresh Broccoli Sprinkled with Parmesan  
Glazed Baby Carrots with Celery  
Seasonal Fresh Crispy Vegetables with Butter Seasoning  
Sugar and Cinnamon Baked Butternut  
Chinese Stir Fry Vegetables*

### **Dessert (choice of 3)**

*Seasonal Fresh Fruit Salad & Ice Cream  
Steamed chocolate pudding  
Apple Crumble with Thick Cream  
Baked Malva Pudding with Vanilla Sauce  
Cheese Cake with Assortment of Coulis- Berry, Lemon and Chocolate  
Croque em Bouche  
Deep Fried Banana with Caramel sauce  
Trifle with Fruit and Jellies  
Tea / Coffee*

## PLATINUM BUFFET

*Tempura oysters and mussels with a Hollandaise sauce  
Homemade Bread with Butter  
Lebanese Flat Bread with  
Hummus, Tzaziki, marinated calamata olives and feta cheese*

### *Platters (choice of 2)*

*A Choice of Soup served with Parmesan Bread Sticks  
Platter of Carpaccio – Kudu, Ostrich and Springbok  
Smoked Salmon served with Capers, Onions and Horseradish  
Sliced avocados with a Prawn cocktail  
Beef Carpaccio served with marinated mushrooms, Capers and Parmesan shavings.  
Buffalo milk Mozzarella with slow roasted Rosa tomatoes, and Basil Pesto  
Tempura Prawns with a sweet and sour dip*

### *Salads (choice of 3)*

*Roast Duck Salad with Orange and Cointreau Dressing  
Seasonal Berries and Summer Flower Salad  
Sesame crumbed chicken fillets served on a bouquet of crisp salad greens topped with avocado.  
Crisp salad green topped with a Roquefort dressing and crumbled blue cheese.  
Smoked salmon trout served on a bouquet of salad greens, topped with avocado and crème fraiche.  
Deep fried Camembert served on a Bouquet of baby salad leaves with a Cranberry dressing.  
Thai beef salad  
Mixed Salad Platter  
Tomato/Cucumber/Peppers/Olives/Feta/Onions/CROUTONS/Pinapple/Lettuce/Cabbage and Sprouts*

### *Main Course (choice of 3)*

*Pork Fillet rolled with Mustard and Thyme Jus  
Sole Colbert  
Lamb Cutlets with Rosemary Crust and Red Wine Demi Glace  
Chicken Breast stuffed with Mozzarella and Basil topped with Neapolitan Sauce  
Beef Fillet Wellington with Brandy Sauce  
Chicken and Prawn Curry  
Traditional Whole Roast Duck with Orange Sauce  
Coriander and pepper crusted salmon fillets*

### *Savoury Rice*

*Potato Bake with Fresh Herbs and Parmesan/Crushed Baby Potato topped with garlic, rosemary  
and sundried tomatoes / hasselback potatoes*

### *Vegetables (choice of 2)*

*Fresh Spinach in a Garlic Béchamel Sauce*

*Mediterranean Cheese Crumble – Aubergine, Baby marrow, Baby Tomato and Lentils topped with a Cheese Crumble*

*Roasted Mediterranean Root Vegetables*

*Chinese Stir Fry Vegetables with Thin Noodles*

*Pumpkin Fritters*

*Broccoli with Toasted Almond Butter*

*Glazed Baby Carrots with Celery and Honey*

*Fresh Crispy Vegetables with Seasoned Butter*

*Grilled Mushrooms with Onion, Peppers, Garlic and Pineapple*

### *Desserts (choice of 4)*

*Seasonal Fresh Fruit Salad & Ice Cream*

*Baked Alaska*

*Carrot and banana spice Cake with Fruit and Nuts Topped with cream Cheese*

*Amarula Crème Brule*

*Chocolate Cake with Dark Chocolate Gouache*

*Duo of white and dark chocolate mousse*

*Traditional “Pavlova”*

*Tiramisu*

*French Fruit Tart – Pastry covered in Crème Anglaise, Fresh Fruit*

*Selection of Petit Fours*

*Croque em Bouche*

*Gateaux St Honore*

*Imported cheese board*

*Cambrini topped with berries, nuts and drizzled with honey.*

*Tea / Coffee*

## TRADITIONAL BRAAI

*Mixed Garden Greens*

*Tomato / Cucumber / Peppers / Olives / Feta / Spring Onions / Croutons*

*2 Compound Salads*

*Olive Oil / Balsamic Vinegar / Chef's Dressing of the Day*

*Homemade Bread with Butter & margarine*

*Marinated Rump Steak*

*Seasoned Chicken leg Quarters*

*Traditional Boerewors*

*Pap & Tomato-Onion Sheba*

*Pumpkin Roulade*

*Baked Mini Potatoes with rosemary and garlic*

## **DESSERT**

*Seasonal Fresh Fruit Salad*

*Vanilla Ice Cream*

*Milk Tart*

*Tea / Coffee*

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

*Garlic Loaf*

*Fried Mushrooms*

*Lamb Chop*

*Kingklip Parcel with Lemon-Herb Butter*

## **Set menus**

### **Starter options**

#### **Seafood crepe**

*Crumbed seafood crepe served with a Pernod and Dill sauce*

#### **Beef Carpaccio**

*Served with marinated mushrooms, rocket, parmesan shavings and toasted Ciabatta bread*

#### **Roasted tomato Tart**

*Slow roasted Rosa tomato on a crispy puff pastry base served with mascarpone cheese and a basil pesto*

#### **Brown Mushrooms**

*Oven roasted mushrooms served on a bed of spinach and feta and topped with shredded crab and a tomato hollandaise.*

#### **Duck Salad**

*With Orange Segments and Thai Sweet Chilli Sauce*

#### **Kudu, Citrus and Strawberry Salad**

*With Honey and Mustard Vinaigrette*

#### **Salmon Gravalax and Cream Cheese Tian,**

*Served with Parmesan Crisp and Tempura Prawn*

#### **Prawn and Avocado Stack**

*Served on a Bed of Baby Leaf Lettuce and Mary Rose Dressing*

#### **Tian of Leeks and Aubergine**

*Oven-roasted Aubergines, layered with creamed Leeks, served with a Tomato and Coriander Reduction.*

#### **Buffalo Mozzarella and Rosa Tomato Stack**

*Served with rocket, basil pesto and balsamic reduction*

## *Main Course Options*

### *Roast duck*

*Roast free-range duck, served on a peppadew and feta galette, with a brandy and orange sauce.*

### *Chicken Sanderman*

*Pan fried chicken breasts served on a sweet potato and butternut mash, topped with a mushroom, pepper and whiskey cream sauce.*

### *Steak Diane*

*Beef fillet flambéed with brandy, mushrooms, garlic, and spring onions and finished off with Demi glace and cream.*

### *Fresh Scottish salmon*

*Seared Scottish salmon served with a duo of lemon butter cream and roasted pimento sauces.*

### *Beef Fillet Medallions*

*Wrapped with Coppa ham topped with Roquefort on a Bed of Baked Black Mushrooms and Potato, served with Red Port Reduction.*

### *Chicken Breast Fillet*

*Stuffed with Pesto, Fresh Basil and Mozzarella, topped with Herb Tomato Sauce and served with Butter Fried baby Potato*

### *Grilled Fish*

*Wrapped in Prosciutto, on a Bed Wild Mushroom, Matchstick Potatoes with a Champagne Sauce*

### *Pork Fillets*

*With Mustard crust served with Creamy Stock and Poach Apple Segments, and Pommes Dauphinoise*

### *Ostrich Fillet Medallions*

*Served on a Bed of Mashed Garlic and Herb Potatoes and topped with Caramelized Red Wine Onions, served with Pinotage Reduction*

### *Roast Herb Rack of Lamb*

*Served with Baby Potatoes and Rosemary Sauce*

### *Grilled Duck Breast*

*On Savoy Cabbage, with Orange and Soya Reduction, served with Fried Rice Noodle.*

*All of the abovementioned served with Seasonal Vegetables*

## *Dessert Options*

### *Chocolate Bavarian cream*

*Served with a crème Anglaise.*

### *Amarula Malva pudding*

*Individual Malva puddings served with vanilla ice cream*

### *Deep-fried ice cream*

*Served with a dark chocolate sauce*

### *Crème Brule*

#### *Mini Pavlova*

*With Strawberries and Cream*

#### *Hot Chocolate Volcano Pudding*

*With a Dollop of Berry Ice cream*

#### *Hot Toffee Apple Pudding*

*With Caramel sauce*

*Fresh Strawberry/Granadilla/Lemon or Wild Berry Cheese cake with Fruit Coulis*

#### *Individual Black Forest Cake*

*Served with Chocolate Shavings and a Kirsch Cream Dollop*

#### *Austrian Chocolate Mouse*

*Drizzled in a White Chocolate Sauce*

## ***COCKTAIL SNACK ITEMS***

### ***Chinese spoons:***

*Tuna Nicoise*

*Deep fried oysters with chive hollandaise*

*Avocado with shrimp Marie Rose*

*Crumbed mussels with a chilli and lime dressing.*

*Herb crusted beef fillet on ratatouille with a pepper sauce*

*Sesame crumbed prawns with a sweet and sour dressing.*

*Smoked salmon on Rosti with herbed cream cheese.*

*Cucumber rounds with a Gorgonzola mousse.*

### ***Toasted Ciabatta / Baguettes:***

*Beef Carpaccio with marinated mushrooms, rocket and parmesan shavings.*

*Mozzarella balls with marinated cherry tomatoes and a basil pesto.*

*Smoked salmon trout with a mascarpone and dill mousse.*

*Smoked Coppa ham with mozzarella and tomato jam.*

*Roasted pimento and feta*

*Roast beef filled with Waldorf salad.*

*Roast chicken with a curry mayonnaise.*

*Grilled pancetta and an egg salad.*

### ***Open sandwiches:***

*Chevin mousse with slow roasted cherry tomatoes.*

*Salami cornets, with cream cheese and olive tapenade.*

*Smoked trout salad with rocket.*

*Mozzarella, tomatoes and basil*

*Bacon and egg mayonnaise*

*Smoked snoek pate*

*Tuna, gherkin and peppadew mayonnaise*

### ***Skewers:***

*Beef and haloumi*

*Chicken and marinated apricots*

*Chicken Tikka*

*Beef and pepper*

*Lamb kebabs – spicy lamb mince*

*Vegetable*

*Salmon and Kingklip*

*Prawn*

*Mexican Sushi – tortillas wrapped with cream cheese, salsa, avocados and rocket:*

*Smoked salmon and cream cheese*

*Chicken and sweet chilli mayonnaise*

*Grilled beef with horseradish mayonnaise*

*Roasted peppers and haloumi*

**Rolls – white /health seeded:**

*Mini cheese burgers*

*Mini beef Prego*

*Mini chicken Prego*

*Mini cheese dogs*

*Mini bunny chow – lamb, beef or chicken curries*

*Roast beef, emmenthal cheese and mustard.*

**Tartlets:**

*Roasted tomato with basil pesto*

*Bobotie*

*Quiche Lorraine*

*Smoked salmon and cream cheese*

*Philadelphia cream cheese with sweet chilli sauce*

*Olive and sundried tomato*

*Coronation chicken*

*Cottage pie*

**Pastries:**

*Samosas – beef, chicken, cheese and onion or curried potato.*

*Spring rolls – chicken, prawn tail or vegetable.*

*Sausage rolls – beef or chicken*

*Mini pies – chicken, steak or mince*

*Rissoles – jalapeno and cheese, prawn or chicken*

*Mini Croissants – ham and cheese, cheese and tomato or bacon and cheese.*

*Mini pizzas*

**Desserts:**

*Selection of petit fours*

*Milk tartlets*

*Pecan tartlets*

*Tart Tatin tartlets*

*Coconut tartlets*

*Chocolate éclairs*

*Fruit tartlets*

*Brownies*

*Fresh fruit skewers*  
*Chocolate fountain with marshmallows and fresh fruit*  
*Portuguese custard tartlets*  
*Apple tartlets*  
*Cream puffs*  
*Mini cream doughnuts*  
*Jam turnovers*  
*Mini snowballs*  
*Chocolate lamingtons*  
*Chocolate Samosas with an Amarula sauce*  
*Macarons*  
*Mini Pavlova's*  
*Mini lemon cheese cakes*

### **Maccaulei Diamond Cocktail Buffet**

#### ***Assorted Crostini's***

*Smoked Ostrich, Smoked Salmon Carpaccio, Smoked chicken Fillet, Olive and Goat Cheese Tapenade.*

#### ***Platters***

*Local Cheese served with Savoury Biscuits and Marinated Figs*  
*Phyllo pastry Nests with Bell Tomatoes and buffalo milk mozzarella*  
*Vegetable Spring Rolls with Sweet Chili Dip*  
*Samosas with Light Curry sauce*  
*Ginger and Soy marinated Chicken Kebabs*  
*Crumbed Prawns with Paprika Aioli*  
*Greek Style Meatballs with Tzatziki*  
*Smoked Salmon and Cream Cheese Wraps*  
*Crumbed Mushrooms with Blue Cheese and Chili Dip*  
*Mini Bacon, Lettuce and Tomato Croissants*

#### ***Carvery***

*Roast tender beef served with Mini Bread Rolls and Gravy for dunking*

#### ***Dessert***

*Platters of Fresh Seasonal Sliced Fruit*

*Platter of Double Iced Chocolate Brownies*  
*Platter of Mini Milk, Apple and Granadilla Tartlets*

