



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

016 420-2000

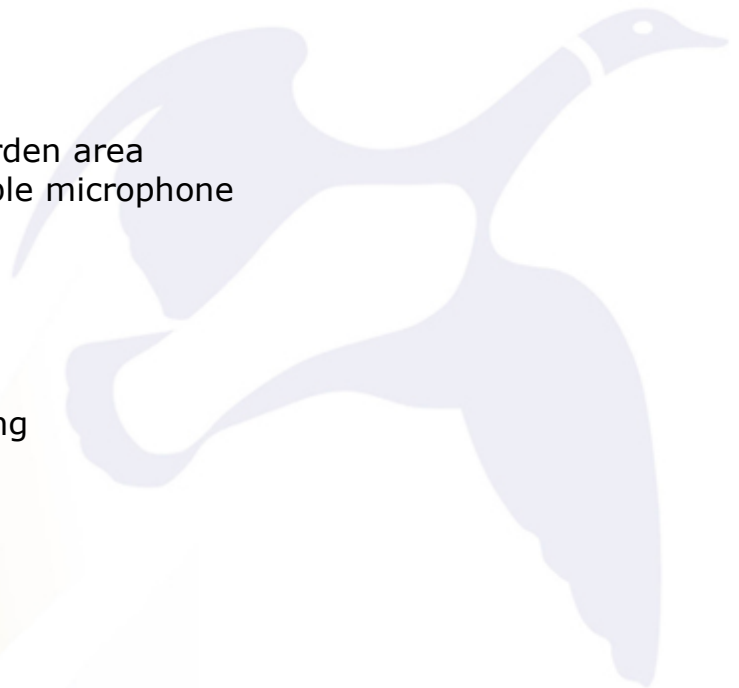
016 420-2280

info@maccauvlei.co.za

FUNCTION PACKAGES

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



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 function at Maccauvlei.

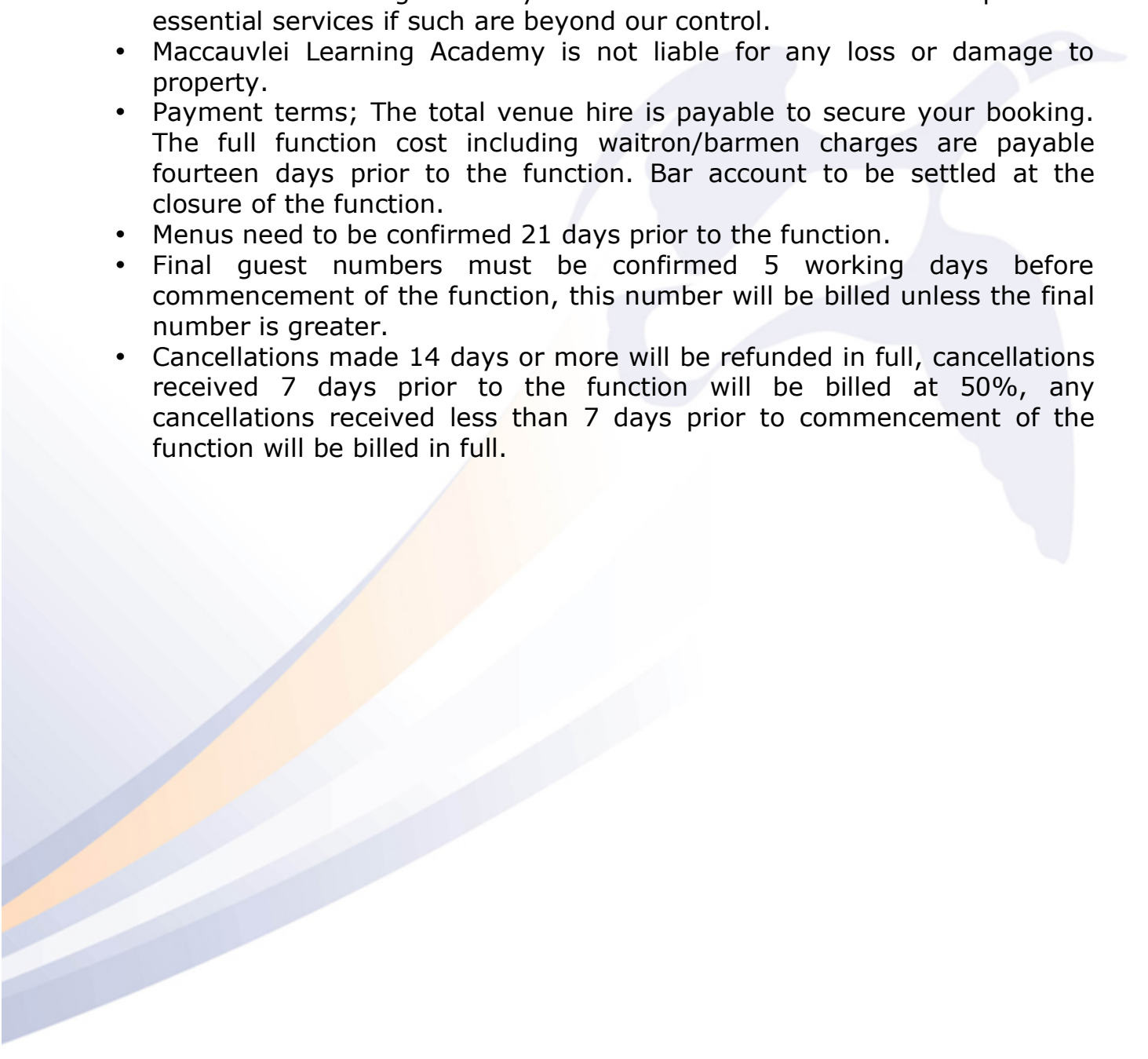
Silver	Buffet Menu	R185-00 per person
Gold	Buffet Menu	R250-00 per person
Platinum	Buffet Menu	R285-00 per person
Traditional Braai	Braai Menu	R145-00 per person
Plated Meal/ Cocktail Menu	Designed Menu as per your specifications	Priced on request
Diamond Cocktail	Buffet	R 195.00 per person

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.

TERMS AND CONDITIONS

- 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

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, Tzatziki 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

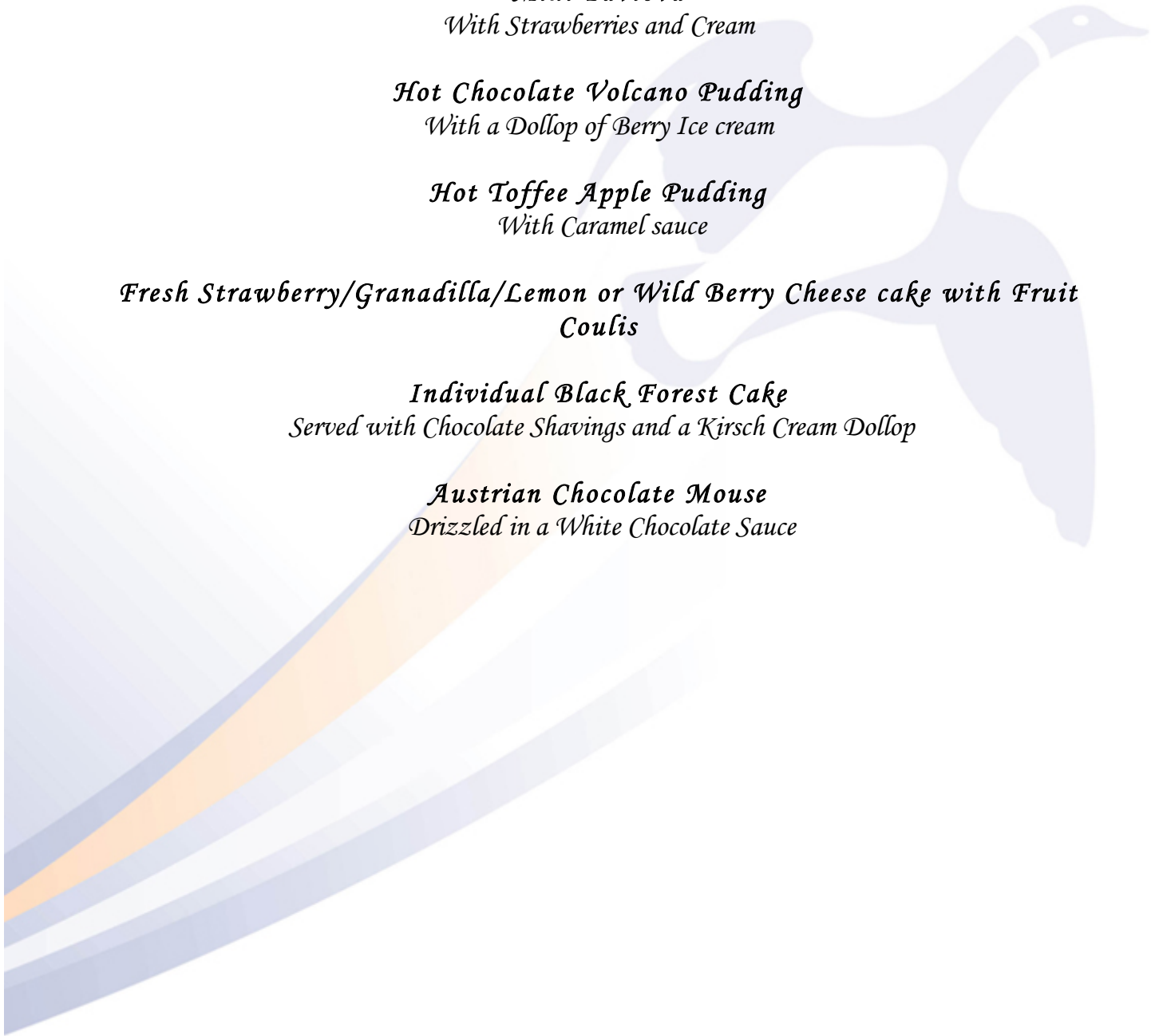
Fresh Strawberry/Granadilla/Lemon or Wild Berry Cheese cake with Fruit Coulis

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 Samoosas with an Amarula sauce
Macaroons
Mini Pavlova's
Mini lemon cheese cakes

Maccauvlei 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
Samoosas 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

