



Fairview Hotel

P.O.Box 329

Tzaneen

0850

Old Gravelotte rd (R 71)

Tel/fax : 015-3072679

[e.mail : reservations@fairviewtzaneen.co.za](mailto:reservations@fairviewtzaneen.co.za)

web address : www.fairviewtzaneen.co.za

The wedding couple -Congratulations on your engagement !!

Thank you for considering Fairview River Lodge as a venue for your wedding.

We are sure that once you have had the opportunity to view our facilities, you will realize what an ideal and unique venue Fairview River Lodge is to compliment your special day.

Fulfil your greatest expectation of an unforgettable and romantic wedding at Fairview - each wedding is unique , and this package serves as a starting point from which we will draw up a detailed proposal and quotation for your function, based on what is required to prepare, present and serve your menu.

Fairview will arrange your wedding to your specifications, nothing is written in stone, and we will assist you step by step in the planning and execution of your dream wedding.

Should you have any queries or concerns, or should you require any further information please do contact us.

Yours sincerely

Banqueting Department

Fairview Hotel

Tel: 015 3072679

Fax : 086 696 6950

Cel : 083 488 3885

Email: marinda@fairviewtzaneen.co.za

This portfolio was updated on 5 January 2010- please ensure when making your booking that this is the correct updated information

WEDDING PACKAGE

HIRE OF THE CHAPEL -	R 50.00 PER PERSON
HIRE OF THE RECEPTION HALL -	R 75.00 PER PERSON
HIRE OF BRIDAL ROOM (10 AM TO 10PM) -	R750.00
HONEY MOON SUITE - (only if we do the whole wedding)	COMPLIMENTARY
HIRE OF KIDS PLAY ROOM - (TV and DVD included / not DVD's)	R 500.00
HIRE OF LAPA -	R2500.00 PER DAY
SHERRY AND SNACKS ON ARRIVAL -	R 25.00 per PERSON
JUICE PER JUG -	R 45.00 (8 GLASSES)
CHAMPAGNE J C LE ROUX-	R 95.00 PER BOTTLE
NON ALCOHOLIC CHAMPAGNE -	R 65.00 PER BOTTLE
CORKAGE FEE CHARGED PER 750ml - BOTTLE BROUGHT ONTO THE PREMISES (WINE, CHAMPAGNE)	R 35.00 per

INCLUDED IN THE COST OF THE VENUE HIRE

- **Venue for 8 hours from the start of your chapel service.**
- Standard crockery
- Standard cutlery.
- Standard glassware
- Round tables (seating 8-10 guests per table)
- Table linen
- Kitchen service, bar staff and waitering staff.
- Banqueting manager
- Honeymoon suite for the night of the wedding inclusive of breakfast

EXCLUDED IN THE COST ARE:

- Menu
- Bar arrangements
- Welcome drinks
- Babysitters

EXCLUDED IN THE COST AND BOOKED BY YOURSELVES NOT BY FAIRVIEW

- Flowers
- Organist / music
- Photographer
- Minister
- Décor – Chair covers, under plates, over lays, tie-backs, table numbers
- Draping

The above prices are inclusive of Vat and are valid until 31st December 2010.

Accommodation

Rack Rates

4 star accommodation

Single including Breakfast	R 695.00 pp
Sharing including Breakfast	R 475.00 pp
Third person sharing	R 375.00 pp
Children under 12yrs	R 237.50 pp

5 star accommodation

Single including Breakfast	R 1200.00 pp
Sharing including Breakfast	R 975.00 pp
No children under 14yrs	

Breakfast for out of house guests

Full English Breakfast	R95.00 pp
Continental Breakfast	R55.00 pp

A 10% discount on accommodation is applicable to wedding guests .

Wedding accommodation must be booked and paid in full before arrival .

Bar Details

- **Your bar can be “run” on account bar or cash bar.**
- Please note that all beverage prices are subject to increase without prior notice.
- Welcome drinks are NOT included in the package

Fairview - Payment policy

Once a date has been provisionally booked at Fairview Hotel, a deposit must be paid within a seven-day period of the provisional booking.

1. Deposit Structure:
 - To confirm the provisional booking, 50% of the respective venue hire cost is Payable.
 - 50% of the estimated and proposed menu price is payable the last three months prior to the wedding date.
 - Final payment (balance of venue and menu cost) and the stipulated bar Limit R_____ (if an account bar is applicable), is due 7 working days prior to the wedding date.
2. By paying a deposit you automatically indicate your acceptance of Fairview Hotel's policies, regarding payment, cancellation and postponements.
3. Deposits will only be received by credit cards or by direct transfer.
4. Regret no cheques
5. In the case of a payment being made at Fairview Hotel, an original invoice will be given to you directly, with a reservations number.
6. In the case of a direct bank transfer, a deposit slip must be faxed to Fairview Hotel; where after a copy of the invoice will be faxed to you.
7. The reference number issued, when the provisional booking was made, must accompany all bank deposits.
8. Cancellation structure:
 - The initial confirmation deposit (venue hire charge) is non refundable.
 - Should you cancel the wedding within a three month period prior to your wedding date Fairview Hotel will only refund you the 50% less a 25% handling fee, once the cancelled date is re-sold to another wedding for the same date. Should Fairview Lodge be unable to re-sell the cancelled date with another wedding, and then the full 50% deposit will be forfeited.
9. The full and final payment for the wedding must be made no later than 7 working days prior to the wedding date. Should full payment not be received by the required Date, Fairview Hotel reserves the right cancel the wedding and hold all prior payment?

10. Food and Beverage items and prices quoted are subject to change without prior notice, however, these will be kept at a maximum of 10%
11. All outstanding liquor accounts are to be settled on the date of the wedding or the following morning at reception.
12. Fairview Hotel's banking details are as follows:

Fairview Hotel
Acc name: Fairview Trust,
Acc no : 01051030458,
Branch code : 334-349,
ABSA Bank

Fairview Hotel– Wedding operation policies

- 1) Once the final function sheet has been signed, Fairview Hotel will use this as the specifications as to how your wedding day is to be run, any changes to this signed document must be made in writing.
- 2) The venue will be yours from 08h00 on your wedding day
- 3) Please be advised that all final operations details, as well as cleaning will be completed by Fairview Hotel, no less than one hour prior to your chapel service.
- 4) Fairview Hotel will accept no deliveries prior to the date of your wedding unless prior arrangement has been made with the wedding coordinator.
- 5) No decorating or flower arranging may take place at Fairview Hotel prior to the date of your wedding, however this is flexible and arrangements may be made.
- 6) We accept no responsibility for any deviation by you from the signed final function sheet.
- 7) We accept no responsibility for poor service deliverance, actions or opinions from any suppliers, recommended or otherwise
- 8) No liquor, other than that supplied by Fairview Hotel may be used at the wedding.
- 9) No outside or private catering is permitted at Fairview Hotel
- 10) Your function duration is 8 hours from the start of the ceremony and last rounds will be called half an hour before your 8-hour period as lapsed.
- 11) Should you wish to keep the venue and bar open after that time, you will be charged R1000.00 per hour.
- 12) The music will be turned down to background music at 00.00.
- 13) Fairview Hotel reserves the right to close the bar at anytime and for any reason that may be harmful to the property guest or staff of Fairview Hotel.
- 14) Fairview Hotel will allocate a Wedding coordinator as well as staff to run your wedding. This staff allocate will be done at our discretion and will be the level that we see functionally to run a successful wedding.
- 15) Fairview Hotel or any of its employees do not accept responsibility for any loss or damage of personal property.
- 16) All damages occurred to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client (signatory as per service agreement).
- 17) Fairview Hotel does not accept responsibility for any losses, damage to personal properties or inconvenience due to power failures and/or acts of God.
- 18) Fairview Hotel reserves the right to cancel any booking (provisionally or confirmed) forthwith and without liability on its part in the event of any damages and/or destruction caused by fire, acts of God, industrial unrest and any other cause beyond the control of Fairview Hotel, which shall prevent Fairview Hotel from performing its obligation. However in these circumstances, Fairview Hotel will make all the efforts possible with available resources to assist in finding an alternative venue for your wedding.
- 19) All decorations are to be discussed with the wedding coordinator prior of proceeding to ensure no damage is done to the venue.

- 20) No candles are allowed to be placed directly on table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candleholders must be wide enough to prevent the wax from dripping onto any of Fairview Hotel linen including napkins. Fairview Hotel reserves the right to remove any candles, should such precaution not be taken. Fairview further more reserves the right to charge the client (signatory of service agreement) in full for any damages caused to any table linen as a result of burns or wax drippings.
- 21) Please be advised that all decorations must be removed before 08h00 the following day.
- 22) Availability of accommodation cannot be guaranteed. Please ensure that you book your accommodation with our preservationist at reception.
- 23) All prices are inclusive of VAT
- 24) A 2% gratuity charge will be added to the account according to the overall cost of he wedding. Please be advised that a final co-ordination meeting must be held 7 days prior to the wedding date. All details with respect of the wedding, decided and agreed upon by both Fairview Management and the client, will and shall only changed through written communication. The due signatories of this document may only make these changes. Fairview Hotel Management will accept no verbal changes after the confirmation of this document.

I _____ understand and agree to the policies, terms and conditions as mentioned on this document. I hereby agree to adhere to all conditions.

Name : _____ Signature _____

Position: _____ Witness _____

RECOMMENDED SPECIALISTS

The following list has been put together based on past experiences with the listed service providers. There are options of more than one in all categories, therefore the choice remains yours of who to use. We accept NO responsibility for failure from any of the artists on the list.

MUSIC AND LIGHTING

WILLIE BOTHA		082 522
98 71		
DISCO – FERDI	071 547 5560	
CRAIG	073 2027100	
EUGENE	082 828 0255	

FLOWERS, DRAPING, CANDLES, DECOR

Corma Bam	082 777 5675	
GRANT LARSEN		083 458
5204		
PIETER VORSTER	083 628 7812	
HENDRA	015 307 2176	
MARIETTA EN STELLA	015 318 4218/ 083 630 3583	

UNA
082 872 6214
IVY
082 510 3855/072 216 7802

PHOTOGRAPHERS

ANELIE VAN VREDEN

LEON VAN DER DOOL
ETIENNE DU PREEZ
WILLEM JACOBS

082 806 5893

084 619 4569
082 964 2116
084 431 2597

VIDEOGRAPHERS

ANELIE VAN VREDEN

JACKI

082 806 5893

015 307 3612

GOWNS/ACCESORIES

HANLI BARNARD
LOUISA RAADT

015 307 4488
015 307 3275

MAKE UP ARTISTS

LINDA VISAGIE
3072727

015

HAIRDRESSERS

SUZAAN

HAIR BY LINDA

015 306 1900

015 3072727

SPA

COACH HOUSE HOTEL
TZANEEN COUNTRY LODGE

015 306 8000
015 304 3290

WEDDING CAKES

MAGRIET DANIELS

015 276 4762

WEDDING MENUS

Gala Menu @ R 195.00 pp

Plated starter , three meats, two starches,three vegetables, three salads,three deserts, cheese platter, coffee/tea

- 1) **Standard Menu @ R 175.00 pp**
 - Plated starter , two meats , two starches, two vegetables , two salads , two deserts ,coffee/tea
- 2) **Sunshine Brunch @ R 125.00 pp**
 - Cold buffet, from the bakery, 4 hot shaving dishes, salad selection, deserts,tea/coffee
- 4) **Breakfast Buffet Menu @ R 95.00 pp**

- Pastry selection, cereals, fresh fruit , fruit juice , yogurts, condiments, cold meat and cheese platter , 4 shaving dishes, coffee/tea selection.
- 5) **Spitbraai @ R 175.00 pp**
 - 3 Salads, 2 meats , 3 side dishes , garlic and mozeralla loafs , 2 deserts
- 6) **Superior braai @ R 165.00 pp**
 - 4 salads with various dressings, 3 meats , 4 side dishes , tomato and olive party Loaf, 3 deserts
- 7) **Standard braai @ R 135.00 pp**
 - 3 salads , 3 meats , 4 side dishes , braai breads , 2 deserts ,
- 8) **Potjie Evening @ R 145.00 pp**
 - 3 salads , Pot bread , 3 starches, choice of 3 potjies , 2 deserts
- 9) **Coctail Menu @ R 10.00 per item – Minimum of 8 items**
 - Hot and cold options
- 10) **African Evening @ R 175.00 pp**
 - Breads and dips, 4 side dishes , 4 salads , condiments , 3 meat /fish , 4 deserts

All menus for minimum of 40 guests / Maximum 250 guests

Menu's
to follow...

Gala/Standard Menu – Choose from options below:

Plated starter: (Choose one)

Salmon Roulade served with dill mayo sauce

Smoked Snoek plate in phyllo

Spinach and feta in phyllo

Vol'au vents with chicken and mushroom filling.

Pancakes with tuna and parsley sauce

Avocado Ritz

Duet of melon balls in sherry

Main course

Home made chicken pie

Chicken pieces basted in mayonaise and chutney

Roasted Rosemary chicken
Homemade Lamb pie
Roasted Leg of Lamb accompanied by mint jelly
Rolled lamb stuffed with, bacon, garlic black pepper and capers.
Beef pot Roast in a rich brown sauce and baby onions
Oxtail in red wine sauce, baby carrots and onions
Fresh fish served with clarified butter and tartar sauce
Roast beef in provencal- Mushroom herb sauce

Starches

White rice
Savory rice
Cous-cous
Roast potatoes
Hunchback potato
Mash Potato
Double baked potato
Potato Bake
Samp

Vegetables

Medeteranean vegetables (roasted with olive oil)
Green Beans wrapped with bacon and onions
Creamed Spinach
Brocoli with Bechemal sauce
Cauliflower Bechamel sauce
Home made pumpkin fritters with caramel sauce
Sweet carrots
Broccoli Pie
Spinach and feta pie

Salads

Tzaneen Salad- Lettuce, peppedews, avo (if in season) macadamia nuts, orange segments tomatoes.
Three Bean Salad
Carrot Mould
Carrot salad with pineapple
Mustard ring
Potato Salad
Coleslaw
Pea-mayo salad
Traditional Greek Salad
Italian Salad (Mozarella and tomato drizzled with Balsamic vinager)

Dessets

Homemade pavlova with fresh fruit and cream
Heavenly Malva pudding accompanied by rich vanilla custard
Trifle

Homemade Apple pie accompanied by ice cream or rich vanilla sauce
Citrus chiffon (citrus mousse)
Rum truffles
Casata Ice ream
Fresh strawberry dipped in chocolate
Home made Blueberry cheesecake

Final round

Cheese platter with a selction of three cheeses and savory biscuits
Tea and coffee

Sunshine Brunch...

Sunshine Brunch

Cold Buffet

Chilled fruit juices
Sliced seasonal fresh fruits
Plain and fruit yogurt
Corn flakes/Rice crispies/muesli
Cold and hot milk
Platters of assorted cold meats and cheeses
Smoked salmon with traditional condiments

From our bakery

Croissants , Danish pastries, muffins and scones, brown and white toast, variety of marmelade and jams, honey and butter

From shaving dishes(choose 2)

Delicately grilled fillet steak with mushroom sauce
Poached Fillet of Kingklip served with a dill cream sauce
Apricot and ginger basted lamb chops with a mint sauce
Chicken kebabs with dried fruits, served with a pineapple-raisin sauce

Plus

Scrambled / poached eggs
Bacon
Pork/Beef chipilatas
Lyonaise Potatoes
Grilled tomatoes
Sautee of mushrooms with fine herbs

Salad selection

Fresh garden greens with various fresh market available accompaniments served with olive oil, balsamic vinigar and home made dressing.
Potato and chive salad
Cellery-apple and raisin salad

Deserts

Chocolate eclairs
Mini lemon meringue tartlets
Mini milktarts
Mini Apple pies

Tea/Coffee

Breakfast Buffet

Menu...

Breakfast Buffet Menu

Pastry selection

Muffins, Croissants, Danish , selection of 3 cereals , seasonal fruit, stewed fruits, fruit compote
Plain yogurt , Fruit yogurt

Condiments

Nuts, dried mango, banana chips, raisins,
Sliced ham, salami, smoked salmon
Cheese platter with cream cheese

Bread display with health breads

Shaving dishes (Choose 4)

Baked beans
Chicken livers in tomato cream
Potato and onion sautee
Bacon
Savoury mince
Tomatoes
Pork sausages
Haddock
Scrambled eggs
Poached eggs in cheese sauce

Coffee/ Tea selection

56

Spit braai...

Spitbraai

Salads

Tzaneen Salad – Various fresh products out of our area, lettuce, onion, peppedew, avocado, citrus segments,
Broccoli salad
Carrot salad

Meats

Lamb/Pork on the spit
Chicken kebabs
Vegetable potjie

Side Dishes

Pap Tart

Roasted sweet corn
Grilled mushroom with garlic basil

Deserts

Fruit salad and ice cream

Superior Braai...

Superior Braai

Salads

Classic Greek salad
Broccoli salad
Mustard ring
Pasta curry salad

Tomato and olive party loaf

Meats

Lambpot
Prego chicken kebabs
BBQ rump steaks
Boerewors

Side dishes

Pap tart
Grilled garlic and basil mushrooms
Vegetable potjie

Deserts

Malva pudding with custard
Fruit salad and ice cream

Standard braai...

Standard Braai

Salads

Tzaneen salad
Potato salad
Broccoli salad

Vinigerette
Olive oil
Balsamic vinegar

Meats

Lamb cutlets
Prego chicken sosaties
Boerewors

Side Dishes

Pap Tart
Vegetable potjie
Black mushrooms with garlic
Braai Broodjies

Deserts

Malva pudding with custard
Fruit salad with ice cream

Potjie evening...

Potjie Evening

Salads

Classic Greek salad
Pea-mayo salad
Grilled vegetable cous-cous salad

Potjies

Chicken pot
Oxtail pot
Lamb pot
Vegetable pot
(choose 3)

Potbread with butter and jams

Side Dishes

Pap

Rice

Rosemary potato wedges

Deserts

Milktart

Malva pudding with custard

Coctail evening...

Finger Food

Prices are per person per item
A minimum of 8 items is required

Hot

Deep fried calamari rings
R 10.00
Crumbed fish goujons
R 10.00
Deep fried tempura prawns
R 15.00
Spinach and Feta phylo
R 10.00
Savory mini quiches
R 10.00
Deep-fried camembert
R 12.50

Tempura vegetable kebabs
R 10.00
Mini beef sosaties
R 10.00
Mini lamb kofta kebabs
R 10.00
Mini samoosas

Cold

Savory

Selection of sandwiches
R 10.00
Brie, ham and cranberry rolls
R 10.00
Smoked salmon parcels

R 12.50
Canape's selection
R 12.50
Cucumber wheels with smoked
oysters and cream cheese
R 12.50
Peppedews stuffed with cream
cheese
R 10.00
Mini baguettes with marinated
pepper and basil
R 10.00
Salami and olive kogels
R 10.00

Sweet

Assorted sweet tartlets
R 10.00
Mini Danish pastries

R 10.00
Strawberry dipped in chocolate
(when available)
Chocolate eclair
R 10.00
Mini Koeksisters
R 10.00
Rum Truffles

R 10.00