



Stuart Dods



## *Wedding Package - 2012*

**Rate for 2012:** R325.00 per person

### Inclusive of:

- 3 Course Meal: Plated Starter, Buffet Main Course, Dessert Buffet
- Hire of Venue (until 24h00 - Function to End)
- Hire of Chairs, Tables, Crockery, Cutlery, Glassware, White Linen (Table Cloths, Overlays and Serviettes)
- Free Safe Onsite Parking
- Discounted Accommodation Rates of 20% on a Bed and Breakfast Basis for your Wedding Guests
- Complimentary Honeymoon Suite and Breakfast (available from 14h00)
- Welcome Non-Alcoholic Fruit Juice on Arrival for your Guests
- JC Le Roux Sparkling Wine for Toasting

### Exclusive of:

- Flowers, Candles, Beverages, Music, Wedding Cake
- 10% Service Charge on the Total Food Bill for Waiters Hired in for your Function (Compulsory)
- Hire of White Chair Covers at R8.00 each

### Ceremony (Gazebo or Chapel is optional):

- Gazebo Hire, Chairs, Red Carpet and PA System at R1500.00
- Chapel Hire, PA System and Organ at R1500.00

### Venues Available:

- The Garden Room takes a minimum of 80 Guests  
Please note that we charge for a minimum of 80 guests
- The Palm Room takes a maximum of 60 Guests

Access to set up the venue will only be on the day of the function. Should you wish to set up the day prior to the function an additional R7500.00 venue hire will be charged to block out the venue.

### Please Note:

- Deposit of R5000.00 is required to secure the venue.
- Weddings booked on Sundays and Public Holidays will be charged an additional surcharge of R2500.00.
- Unfortunately, no alcohol may be brought onto the premises as Sica's Guest House has license bars.
- All prices quoted are inclusive of 14% VAT (Value Added Tax)

# The Menu

## **STARTER (PLATED):**

Choice of one of the following:

- Anti Pasta
  - Stuffed Brown Mushroom
  - Parma Ham and Melon (seasonal)
  - Smoked Drakensberg Trout Fillets
  - Choice of One Soup: Butternut, Minestrone, Cream of Tomato or Cream of Mushroom
  - Smoked Salmon and Asparagus (seasonal)
  - Sweet Potato Salad
  - Chicken vol-au-vent
  - Deep Fried Camembert
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## **MAIN COURSE (BUFFET):**

**Meats:** Choice of two of the following:

- Chicken Scaloppini in a White Wine, Cream and Mushroom Sauce
  - Leg of Lamb with Mint Sauce
  - Green Thai Chicken Curry
  - Chicken Casserole
  - Grilled Chicken
  - Roast Rump
  - Lamb or Beef or Chicken Curry
  - Fresh Line Fish (subject to availability)
  - Kingklip or Hake
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**Vegetables (Seasonal):** Choice of two of the following:

- Roasted Butternut with cinnamon sugar
- Broccoli and Cauliflower served with Cheese Sauce
- Green Beans and Baby Onions in Tomato Base
- Gem Squash filled with Butter Onions and Peas
- Crispy Carrots with Peas and Butter Onions
- Creamed Spinach
- Mediterranean Vegetables

All of the above is served with a Greek Salad, Roast Potatoes and Savoury or White Rice

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**Pasta:** Choice of one of the following:

- Tagliatelli Alfredo
  - Vegetarian Penne Pasta
  - Spaghetti Napolitano
  - Mediterranean Vegetable Lasagne
  - Roasted Butternut & Creamed Spinach Lasagne
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**Dessert (Buffet):** All the below desserts will be available

- Mini Pavlovas with Fresh Cream and Tropical Fruit
  - Granadilla or Lemon or Strawberry Cheesecake
  - Chocolate Mousse
  - Fresh Fruit Salad
  - Lemon Meringue
  - Vanilla Ice Cream and Chocolate Sauce
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**Tea and Coffee will be served with the Dessert**