

Forest 44

PARTY PACKAGE 2019



PARTY PACKAGES 2019/2020

With our tranquil ambience and spectacular views of the surrounding countryside, Forrest 44 provides the perfect space to host any celebration of 40 guests or more, whether it be a Matric ball, Huis dance, a special birthday celebration or end of year function. Our expansive venue can be divided to suit your requirements and can accommodate up to 200 guests . Please discuss any special requirements with our professional and dedicated team and we will be happy to assist you to the best of our abilities. In order to make a booking, please request a booking form.

BUFFET MENU PACKAGE

For those looking to celebrate with a hearty meal we would recommend our Buffet Package, which includes the following:

- A three course Menu with buffet main
- Two bottles of sparkling wine per table of 10 people
- Use of tables (1.22m X 2.44m) & wrought iron chairs with white bull denim cushions
- white linen tablecloths and napkins
- set-up and cleaning
- Use of couches and cocktail tables
- cutlery, crockery, glasses (red wine, white wine, champagne & water),
- standing wine coolers
- salt and pepper pots
- spacious bathrooms
- secure parking with security guard
- Package price is fully inclusive of venue fee and VAT

DAY	LUNCHTIME EVENT 11:00-16:00	EVENING RATE 18:00-24:00
Monday to Thursday	R395	R435
Friday	R395	R435
Saturday & Sunday	R410	R450

***Please note that a 10% service fee will be applied to your final bill**

MENU:

Starter- served plated to the table

Please choose one of the following:

- Pork belly Springrolls- diced pork belly, apple and black cherry spring rolls served with hoisin dipping sauce
- Homemade Soup and Freshly Baked Bread
- Beef Carpaccio- thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

Main Course- Buffet

Please choose two of the following:

- Beef Lasagne
- Roast Chicken Pieces
- Traditional Farm Style Chicken Pie with Miropoix, Button Mushrooms, Fresh Herbs and Sago, topped with Flaky Puff Pastry
- Hake Bake- fillets of hake with sun ripened rosa tomatoes, pan fried red onion, feta and basil pesto
- Roast Beef and gravy

Accompaniments: Roasted baby potatoes, seasonal vegetables, savoury rice, pumpkin fritters and greek salad.

Dessert: served plated to the table

Please choose one of the following:

- Traditional Malva Pudding served with Vanilla custard and ice cream.
- Panna Cotta with a raspberry coulis, chocolate soil and meringue
- Homemade Chocolate Brownie with vanilla ice cream

PLATED MENU PACKAGE

The plated package includes a delicious three-course meal served to your table, as well as:

- Two bottles of sparkling wine per table of 10 people
- Use of tables (1.22m X 2.44m) & wrought iron chairs with white bull denim cushions
- white linen tablecloths and napkins
- Use of couches and cocktail tables
- set-up and cleaning
- cutlery, crockery, glasses (red wine, white wine, champagne & water),
- standing wine coolers
- spacious bathrooms
- secure parking with security guard
- Package price is fully inclusive of venue fee and VAT

DAY	LUNCH RATE PER PERSON		EVENING RATE	
	11:00-16:00		18:00-24:00	
Monday to Thursday	R330		R350	
Friday	R330		R350	
Saturday & Sunday	R350		R380	

***Please note that a 10% service fee will be applied to your final bill**

MENU:

Starter- served plated to the table

Please choose ONE of the following:

- Fish Cakes- served on curried lentils with pickled red onion and aioli
- Calamari- Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.
- Beef Carpaccio- thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.
- Caprese Salad (V)-Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.

Main Course-

Please choose ONE of the following:

- Chicken Roulade- chicken breasts stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with chips and vegetables.
- Pork Belly -Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato and vegetables.

Mini Dessert Platter:

Mini lindt chocolate tortes , squares of traditional malva pudding with vanilla custard and mini meringues topped with cream and berries.

CANAPE MENU PACKAGE

The following package is recommended for our guests that would prefer a light bite to eat and a less formal set up. This includes the following

- 15 canapes per person
- Two bottles of sparkling wine per table of 10 people
- Use of tables (1.22m X 2.44m) & wrought iron chairs with white bull denim cushions
- white linen tablecloths and napkins
- Use of couches and cocktail tables
- set-up and cleaning
- cutlery, crockery, glasses (red wine, white wine, champagne & water),
- standing wine coolers
- spacious bathrooms
- secure parking with security guard
- Package price is fully inclusive of venue fee and VAT

DAY	LUNCH RATE PER PERSON		EVENING RATE	
	11:00-16:00		18:00-24:00	
Monday to Thursday	R310		R330	
Friday	R310		R330	
Saturday & Sunday	R330		R350	

***Please note that a 10% service fee will be applied to your final bill**

CANAPE MENU:

Please choose 8 of the following:

- Bobotie spring rolls
- Bruschetta with mozzarella, tomato and basil pesto
- Caramelised onion and goats cheese tartlet
- Chicken liver and cranberry pate with ciabatta

- Italian job squares with mozzarella, brown mushrooms, parmesan cheese, beef carpaccio, rocket, balsamic glaze and lemon juice
- Mini beef wellington
- Mini Thai style fishcakes
- Parma ham wraps with rocket and cream cheese
- Chicken satay skewers
- Thai curry chicken skewers
- Vegetable spring roll with dipping sauce
- Traditional cape beef samosas with peach chutney
- Bobotie crepe with peach chutney
- California rolls
- Mini Gazpacho

Please choose 4 of the following:

- Duck and hoisin spring rolls
- Freshly shucked oysters served with lemon and tabasco
- Prawn and mozzarella spring roll with sweet chilli dipping sauce
- Salmon roses
- Burger sliders beef and or Chicken
- Tempura prawns with soy mirrin reduction
- Lamb Kofta's with tzatiki
- Jalapeno Popper stuffed with cream cheese
- Lamb croquette with mint jelly
- Smoked salmon and cream cheese on a pea fritter
- Jalapeno Popper stuffed with dates and cream cheese and wrapped in bacon

Please choose 3 of the following:

- Fruit Kebabs
- Mini Koeksisters
- Mini Milk tarts
- Mini Lemon Meringues
- Chocolate Brownie Bites
- Mini Meringues with berries and cream
- Mini Chocolate Eclairs
- Macarons
- Fizz Pops
- Ice Lollys

BREAKFAST MENU PACKAGE

'All happiness depends on a leisurely breakfast- John Gunther

Our breakfast package includes the following:

- Use of tables (1.22m X 2.44m) & wrought iron chairs with white bull denim cushions
- white linen tablecloths and napkins
- Use of couches and cocktail tables
- set-up and cleaning
- cutlery, crockery, glasses (red wine, white wine, champagne & water),
- standing wine coolers
- spacious bathrooms
- secure parking with security guard
- Package price is fully inclusive of venue fee and VAT

DAY	BREAKFAST BUFFET
Monday to Friday	R300
Saturday & Sunday	R330

***Please note that a 10% service fee will be applied to your final bill**

BREAKFAST MENU:

- Sliced seasonal fruit and berry display
- A selection of fresh breads, danish pastries, croissants and assorted muffins
- Butter, marmalade and preserves
- A selection of cheeses and cold meats
- Berry Muesli and yoghurt cups
- Tea, Coffee and Fruit Juice

Extras:

- Crepe Station- served with chocolate spread or cinnamon sugar (R25 pp)

BOOKINGS AND PAYMENTS

A completed booking form and signed contract together with a R7 000.00 deposit will confirm your booking.

A refundable breakage fee of R3 000.00 is payable no later than 30 (thirty) days before the function date. The outstanding balance of the final invoice will be payable by the Host to Forest 44 no later than 14 (fourteen) working days before the function date.

** Please note that a Coordination Fee of R1000.00 will be added on quotations and invoices. Our Venue Manager will then be dedicated to your special function and supervise the set-up to ensure your event runs smoothly, as well as supervise the whole day / evening until your last guest leaves.

Please take note that Forest 44 strictly works on a first come first serve basis. The date of the function is only considered booked after a deposit has been paid and proof of payment has been received. NO DATES WILL BE KEPT TENTATIVELY.