

Wedding Package

2020

FOREST 44 at LA PINETA



Book the wedding of your dreams... Book with Forest 44

- ♥ Forest 44 offers a tranquil ambience and spectacular views of the surrounding countryside
- ♥ Incredibly versatile and can effortlessly adapt to your personal taste
- ♥ Exquisite, proudly South African scenes as the sun sets behind Table Mountain, acclaimed one of The 7 Wonders of Nature
- ♥ Personalized menus upon request to suit your personal taste and budget
- ♥ Exclusive venue access for the **whole day** from 09h00 until 24h00, offering all the time needed to prepare the space for your special day!
- ♥ Option of having your wedding ceremony right here on our lawn under the dreamy pine trees
- ♥ High quality table linen and wrought iron chairs, plus crockery, cutlery and glassware **included** in the venue price
- ♥ A full back-up generator that powers the whole venue in case of a power failure
- ♥ Real fireplaces to bring an extra warmth and special touch on your big day
- ♥ The dreamy reality of celebrating your marriage under a forest of pines
- ♥ Unbeatable value for money as a venue centre located in the beautiful surrounds of Stellenbosch
- ♥ We offer Bar Facilities FREE of charge! (Beware, as this is not the case with most venues)
- ♥ VAT is already included in all of our prices
- ♥ A full team of dedicated and experienced chefs and coordinators to ensure a magical event!

WELCOME TO FOREST 44...

Nestled in a pine forest in the heart of the Stellenbosch Winelands, Forest 44 is an exclusive wedding venue which offers a tranquil ambience and spectacular views of the surrounding countryside. The decor is beautifully complemented by chic wooden floors and black steel accents, while blinds roll up to create a stunning, open terrace feel. Elegant travertine steps lead down onto green lawn, where your guests can enjoy glasses of champagne and exquisite canapes as the sun sets behind Table Mountain in the distance. The venue is incredibly versatile and can effortlessly adapt to your personal taste. The natural tones of pine, slate rock and crete stone, combined with state of the art lighting features, allows you a carte blanche opportunity to create a unique atmosphere on your special day. The stylish bar, which overlooks the dance floor, guarantees a great vibe where no-one feels excluded from the party. Clean, modern restrooms are sensibly located inside the venue which prevents unnecessary long walks to outside facilities. Ample, safe parking is also available for your convenience.

At Forest 44 we pride ourselves on being leaders in culinary trends and our adventurous chefs are sure to dazzle you with their gastronomic gusto. We specialize in personalized menus and can cater to suit your personal taste and budget. So, whether you would like a formal dinner or prefer a relaxed buffet, you are in the best of hands!

Forest 44 - the perfect setting for any special function!



VENUE FEES

VENUE HIRE for 0 – 90 GUESTS

	HIGH SEASON November December January February March April	MID SEASON May September October	LOW SEASON June July August
FULL DAY until 24:00	Venue Fee	Venue Fee	Venue Fee
Mondays - Thursdays	R17 250	R14 030	R 10 350
Fridays & Sundays	R21 275	R18 860	R15 180
Saturdays & Public Holidays	R26 220	R 23 000	R18 860

VENUE HIRE for 91 – 180 GUESTS

	HIGH SEASON November December January February March April	MID SEASON May September October	LOW SEASON June July August
FULL DAY until 24:00	Venue Fee	Venue Fee	Venue Fee
Mondays - Thursdays	R21 850	R17 480	R12 650
Fridays & Sundays	R25 875	R22 310	R17 480
Saturdays & Public Holidays	R30 820	R 25 300	R22 310

** Please note that a Coordination Fee of R1200.00 will be added in addition to the venue fee 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.

INCLUDED IN THE VENUE FEES ARE THE FOLLOWING (up to 180 guests):

- ✓ White linen tablecloths and napkins
- ✓ Tables (1.22m X 2.44m)
- ✓ 1 x bridal table (1.22m x 3.78m)
- ✓ Wrought iron chairs with white bull denim cushions
- ✓ Cutlery, crockery, glasses (red wine, white wine, champagne & water)
- ✓ Standing wine coolers
- ✓ Salt and pepper pots
- ✓ Set-up and cleaning
- ✓ Full back-up power generator in case of power cut / load shedding
- ✓ Exclusive full day access to the venue from 9am in the morning
- ✓ Spacious bathrooms
- ✓ Secure parking with security guard.

**** The venue fees do not include food, beverages, barmen and waiters.**

If you are between 180 - 240 guests:

- Additional tables (1 x 2.4m) will be hired in free of charge
- 180 chairs will be included

Over and above 180 guests, additional chairs will have to be arranged by the client

- 180 Napkins and 18 tablecloths will be provided

Over and above 180 guests, additional napkins and tablecloths will have to be arranged by the client

- Additional cutlery, crockery and glasses will have to be arranged by the client

A deposit of R7 000.00 is required to secure your date, and is non-refundable and non-transferable. This amount will form part of the total invoice. This amount will form part of the total invoice. A refundable breakage fee of R3000.00 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. Catering fee, staff and any other costs incurred in relation to the function must also be paid in full within 14 (fourteen) working days before the function date.

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 the venue fee deposit has been paid and proof of payment has been received. NO DATES WILL BE KEPT TENTATIVELY.

The venue is available from 9am on the day of the wedding or function for decor and setting up. All decor and flowers must be removed by 9am the next day. Should Forest 44 have a booking the following day, all décor and flowers must be removed the same day. Please liaise with the venue manager for arrangements. Forest 44 is not responsible for any loss or damage to rentals.

Should you require any other range of cutlery; glasses etc, the cost of hiring will be for your own account.

Should there be any damage or loss of the above or to the property you will be charged accordingly.

** Please take note that any damage to the linen i.e. burn marks, candle wax, etc. will be invoiced fully to the client. No candles to be used direct on linen. Forest 44 reserves the right to remove the candles if necessary. Candle holders should be wide enough to ensure no wax damage to any linen.*

VENUE SIZE

60 – 170 people with ample dance floor.

180 people with limited dance floor space.

The minimum requirement is 60 guests.

WEDDING CEREMONIES

There is an option to have your ceremony out on the lawn. The hiring of chairs, gazebo and a carpet, if required, will be for your own account. An additional handling fee of R1000.00 (one thousand rand) will be charged for arranging and packing up of equipment.



TO BE ARRANGED BY THE CLIENT

- General decor, drapery and setting up.
- Musical & sound requirements.
- Additional lighting.

- All flower requirements. There is unfortunately no work area available for flowers to be arranged so arrangements will need to be delivered as close to completion as possible. Our water source is bore hole water which is brown so if need be bring your own clear water for vases.
- Accommodation. There is a suggestion list of guest houses in the area, available on request.

Please note: We **do not allow** any confetti to be used on the premises. Organic alternatives such as leaves or flower petals are accepted if arranged with the venue manager prior to the wedding.

LIGHTING AND ELECTRICAL

There are adequate electrical points for DJ's, Bands etc. Lighting points with dimmers for chandeliers, if hired in. The roof can be coloured by LED lights to suit your theme.

In the event of an Eskom power failure / scheduled load shedding, Forest 44 will not be liable for any damage caused. In such event Forest 44 will provide a generator at no additional charge. However, Forest 44 will not be liable for any unforeseen circumstances resulting in the generator malfunctioning.

CATERING AND MENU

All catering will be in-house. There is a fully equipped professional kitchen and our inspired Chef that will make all your culinary requirements a reality. We are able to cater plated or buffet menus and will gladly quote for "mix and match" menus, or for personalized menus upon request to suit your personal taste and budget! Your final menu need only be advised 14 (fourteen) days prior to your event. We will be happy to accommodate **any** special dietary

requests if advised prior to your event. Our culinary team and enthused chefs love creating imaginative vegetarian and vegan dishes in order to cater for all our guests! Our kitchen and food is Halaal-friendly, however we do not cater for strictly Halaal and Kosher. If you do require catering for this, you are welcome to make use of outside catering for your own account upon arrangement or request. An additional cover fee of R90 (ninety rand) per person will be charged if outside catering is used. Catering costs may vary without prior notice, according to suppliers' price increases and changes to the menu.

Please refer to our selection of suggested menus.

CHILDREN

Children are welcome and will be billed at 50% of the adult menu rate if they are aged 12 years or less. A special children's menu can also be provided upon request.



BAR FACILITIES

We do not charge a Bar Facility Fee! This is not the case with all venues! We have a fully equipped bar facility at competitive prices. Price list is available on request.

Corkage fee is R42.00 per 750ml bottle for wine and champagne only. No other beverages, alcoholic or non-alcoholic, is allowed to be brought to the venue or consumed on the premises beside what has been bought at our bar. Cash bar is available. If you would like to open a tab for a certain amount or have an open bar please let us know in advance.

Barmen are *not included* in the fee and will therefore be charged at an additional cost of R110.00 per hour. One barmen for every 30 guests is required. Barmen are required for the duration of your function, and 3 hours before and 1 hour after the function to set up, stock and destock the bar.

WAITERS

Professional waiters are hired at an additional cost of R110.00 per hour per waiter. We recommend one waiter per table of ten but one waiter for twenty guests is our minimum requirement depending on the service required. The waiters are responsible for the serving, clearing of tables and when required, the serving of drinks. The waiters are required for the duration of your function and 3 hours before and 1 hour after the function to set-up and strike. On public holidays the cost of staff will be doubled. In the event of your own caterers being used and you wish to supply your own waiters, they have to be on duty at the venue until your last guests leave to clear all cutlery, crockery and glasses off the tables. Failure to do so will result in an additional cleaning fee charged to the client's account.

ADDITIONAL HOURS

Our venue fee grants clients exclusive access to the venue from 09h00 on the day of their event until 24h00. After midnight an additional cost of R1 500.00 will be charged per hour from 12am until 2am, and thereafter R2 000.00 from 2am till 3am. The bar closes at 2am, with no exception. The venue will close latest at 3am.

SMOKING

Forest 44 is a NON SMOKING area inside, however smoking is allowed outside.

OTHER SERVICES

Forest 44 also offers extra finishing's to give your special day an extra personalised touch. A list of extras with quantities and prices is available on request. We would be happy to recommend accommodation and other service providers such as wedding planners, DJs & audio equipment, wedding cake bakers, photographers, flowers and décor, marriage officers and transport providers for your special day!

HOW TO MAKE A BOOKING AND PAYMENT TERMS

Please request a booking form and contract. A completed booking form and contract, plus payment of the non-refundable venue fee will guarantee your date. All other payment is due 14 (fourteen) working days prior to your event.



SUGGESTED MENUS

CANAPÉS OPTIONS

R15

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

R18

- 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

R25

- 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

PLATED MENU

STARTER OPTIONS

R65

Soup of the Day

Prepared each day using seasonal ingredients, and served with toasted La Pineta bread.

Asian Rice Paper Rolls (V)

Stuffed with red cabbage, cucumber, carrots, yellow pepper, coriander and mint served with a soy and ginger dipping sauce.

R80

Carpaccio of Beef

Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

Parma Ham, Pear and Camembert Salad

Parma Ham, crumbed camembert cheese, fresh pears, sweetened walnuts, and berry coulis on a tossed salad.

R95

Trio of Prawns

Crispy beetroot crust, bamboo ash and golden panko prawns, served with avo and wasabi mayo

Calamari

Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.

MAIN COURSE OPTIONS

Pork Belly (R165)

Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato and vegetables.

Lamb Shank (R215)

Braised and slow-cooked in the pizza oven in red wine sauce, served with mashed potato and vegetables.

Chicken Roulade (R125)

Two chicken roulade stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with roasted baby potatoes and seasonal vegetables.

200g Fillet Béarnaise (R192)

On pan-fried brown mushrooms with a Cabernet onion jam, and whole grain Dijon béarnaise sauce served with roasted baby potatoes and seasonal vegetables.

200 g Sirloin (R150)

Grilled and basted served with pepper, mushroom or cheese sauce, roasted baby potatoes and seasonal vegetables.

Linefish (SQ)

Prepared by our chef to compliment the fish, served with choice of starch and seasonal vegetables.

DESSERT OPTIONS

Lindt Chocolate Torte (R65)

Served with vanilla ice cream

Traditional Malva Pudding (R60)

Vanilla custard and vanilla ice cream.

Panna Cotta (65)

Traditional Italian vanilla cream, raspberry coulis, chocolate soil.

Baked Cheese Cake (R65)

On a ginger biscuit crust, topped with citrus rind and served with vanilla ice cream.

Dessert Table - Choose any four (R65)

Mini lindt chocolate tortes , squares of traditional malva pudding with vanilla custard and mini meringues topped with cream and berries, mini eclairs, baby koeksisters and fruit skewers

BUFFET MENU OPTIONS

HARVEST TABLE OPTIONS

Basic Harvest Table @ R90 pp: selection of 3 cheeses, pates and farm fresh home-baked breads.

Harvest Table @ R125 pp: selection of 4 cheeses, pates, mini vetkoek with jam and cheddar cheese, a selection of fresh fruits and farm fresh home-baked breads.

Harvest Table @ R175 pp: selection of 4 cheeses, selection of cold meats, pates, mini vetkoek with jam and cheddar cheese, a selection of fresh fruits and farm fresh home-baked breads.

MENU OPTION 1 – R230

Harvest Table

A Selection of Homemade Farm Breads, French Loaf, Rye Bread, Ciabatta and Home made mini vetkoek Served with cheddar cheeses, homemade preserves, pates and farm butter.

Main Course – Buffet

- Grilled butterflied leg of lamb, rubbed with olive oil, fresh herbs and roasted spices grilled over low heat with our homemade basting sauce.
- Roasted baby potatoes and pearl onions with a rosemary and garlic butter.
- Warm roasted seasonal vegetable and couscous salad.
- Curried pasta salad with finely diced onions, sweet peppers and peach slices.
- Garden Salad.

MENU OPTION 2 – R210

Selection of ONE meat dish, ONE Starch and TWO vegetable/salad options.

MENU OPTION 3 – R240

Selection of TWO meat dishes, ONE Starch and THREE vegetable/salad options.

MENU OPTION 4 - R260

Selection of THREE meat dishes, ONE Starch and THREE vegetable/salad options.

Main Course – (MEAT DISHES)

- Deboned butterflied leg of lamb, marinated in olive oil and fresh herbs, chargrilled with our homemade basting sauce.
- Matured sirloin of beef grilled to perfection, served with Mushroom Sauce.
- Roasted pork belly with homemade basting sauce with crackling.
- Chicken roulade stuffed with cream cheese and spinach, wrapped in bacon, served with port jus.
- 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.

Above Served with – Selection of Starch

- Crispy potato wedges, sprinkled with sea salt and fresh thyme
- Savoury rice with pan fried mushrooms and sweet peppers
- New baby potatoes with garlic and rosemary butter vegetable and salad selection-
- Roasted seasonal vegetables infused with olive oil, garlic and rosemary
- Grilled vegetables skewers basted with balsamic and olive oil
- Broccoli and cauliflower with white sauce, topped with three cheeses, grilled till golden brown
- Creamed spinach with freshly ground nutmeg
- Potato Salad
- Pumpkin Fritters
- Roasted seasonal vegetable and Couscous salad
- Traditional greek salad
- Garden Salad

Dessert Tables are charged at an additional fee of R65 pp

Dessert Table: Choose any *FOUR* of the following: Mini lindt chocolate tortes , squares of traditional malva pudding with vanilla custard and mini meringues topped with cream and berries, mini eclairs, baby koeksisters and fruit skewers.