

Forest 44

CONFERENCES & BANQUETING



CONFERENCE AND BANQUETING PACKAGES 2019/2020

Forest 44 venue is incredibly versatile and can effortlessly adapt to your personal taste. Offering tranquil ambience and spectacular views of the surrounding countryside, Forrest 44 provides the perfect space to host any conference, training day or team-building activities. Our expansive venue can be divided to suit your requirements and can accommodate 20 to 300 delegates. With the package deals ranging from half day to full day, we offer refreshments and various catering options allowing you to custom build your package according to your event. Facilitators and delegates may also make use of our beautiful garden space. Audio and visual equipment is also available for hire at an additional cost. 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.

VENUE FEE

NUMBER OF DELEGATES	VENUE FEE PER PERSON
20 – 60	R140
61 – 180	R100
180 - 300	*price on request

INCLUDED IN THE ABOVE VENUE FEES ARE:

- Use of tables (1.22m X 2.44m) & wrought iron chairs with white bull denim cushions
- white linen tablecloths and napkins
- Carafes of water & mints provided on tables
- Tea/Coffee served on arrival
- set-up and cleaning
- cutlery, crockery, glasses (red wine, white wine, champagne & water),
- standing wine coolers
- salt and pepper pots
- spacious bathrooms
- secure parking with security guard

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

The venue fee is payable as a deposit to secure your date and this is non-refundable and non-transferable. 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 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 the venue fee deposit has been paid and proof of payment has been received. NO DATES WILL BE KEPT TENTATIVELY.

BEVERAGES

BEVERAGE	COST IF REQUIRED
Bottled water (still or sparkling)	R18 per 500ml bottle
Jugs of fruit juice	R65 per 1,5 liter
Soft drinks	R23 each
Tea/coffee	R24 pp per break
Alcoholic beverages	*price on request

CATERING AND MENU OPTIONS

There is a fully equipped professional kitchen and an inspired chef that will make all your culinary requirements a reality.

MENU	COST PER PERSON
Selection of whole fresh fruits	R30 pp per break
Selection of seasonal sliced fresh fruits	R35 pp per break
Freshly baked scones or muffins with condiments	R36 pp per break
Selection of homemade rusks and biscuits	R25 pp per break
Breakfast Buffet Menu	R330 pp
Finger Fork Menu (Sweet or Savoury)	R125 pp
Light Lunch Menu (1 course plated)	R185 pp
Buffet 2 Course Menu (Main & Dessert)	R290 pp
Plated 2 Course Menu (Starter & Main OR Main & Dessert)	R260 pp

WAITERS

Waiters are rented in from a professional waitering company 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. The waiters are responsible for the serving and clearing of tables, and when needed, the serving of drinks. The waiters are required for the duration of your function as well as 2 hour before and 1 hour after the function to set-up and strike. On public holidays the cost of staff will be doubled.

AUDIO VISUAL EQUIPMENT

Forest 44 is able to provide the following extra's at an added cost. You are also welcome to provide your own equipment if preferred. Please note that no AV equipment is included in our rates.

ITEM	COST
Flip chart with paper/white board & markers	R250 each
Note pads & pens	R25 pp
PA system with speakers	R1400
Data projector	R900
Screen for data projector	R250
Delivery, Set-Up & Collection of any AV equipment	R650

** In the event of an Eskom power failure / scheduled load shedding, Forest 44 will not be liable for any damage so caused. Forest 44 will however provide a GENERATOR FREE OF CHARGE, worth R2500.00! However, Forest 44 will not be liable for any unforeseen circumstances resulting in the generator malfunctioning.

SUGGESTED MENUS

****Special dietary requirements can be accommodated if advised in advance.**

BREAKFAST BUFFET 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)

FINGER FORK MENU – R125 pp

Savoury:

Mini Thai style fish cakes, Burger Sliders (beef and/or chicken), Caramelised Onion and Goats cheese tartlets, Smoked Salmon and Cream Cheese bilinis, Pulled Pork with Tomato Chutney bilinis, Rolled Grilled Aubergine stuffed with Cheese Cheese, Jalapino Chili Poppers, Pork Belly spring rolls

Sweet:

Mini Fruit Sosaties, Chocolate Mousse Shooters, Mini Pavlovas, Traditional Malva pudding squares, Lemon Meringue Tartlets, Chocolate Brownie Bites

LIGHT LUNCH (1 COURSE PLATED) – R185 pp

Line Fish: *Fish Of The Day (on request)*

Chicken Roulade: *Chicken breast stuffed with cream cheese and spinach and wrapped with bacon, served with Mashed Potato, carrot purée, roast veg skewer and served with a honey Mustard Glaze*

Pork Belly: *Oven roasted pork belly served with mashed potato, red cabbage, glazed carrots, apple purée, tomato chutney and drizzled with aniseed infused soya jus*

Chicken or Pork Schnitzel: *Panko crumbed chicken breast with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.*

2 COURSE MENU (PLATED) – R260 pp

****option to choose Starter & Main OR Main & Dessert**

STARTERS

Flash Fried Calamari *served with lemon aioli and a garlic, ginger and sweet chilli sauce*

Beef Carpaccio *topped with fresh rocket, deep fried capers, parmesan and a lemon dressing*

Roasted Red Pepper and Tomato Soup *with coconut milk, cream and parmesan*

AND/OR

MAIN COURSE

Line Fish *on herbed mash, green beans and cauliflower, basil cream sauce and tomato salsa*

Chicken Roulade *chicken breast stuffed with cream cheese and spinach and wrapped with bacon, served with Mashed Potato, carrot purée, corn and green beans with honey Mustard Glaze*

Oven Roasted Pork Belly *served with mashed potato, red cabbage, glazed carrots, apple purée, tomato chutney and drizzled with aniseed infused soya jus*

AND/OR

DESSERTS

Traditional Malva Pudding *Served with white chocolate ice cream and vanilla custard and poached guava*

Crème Brule *vanilla custard pudding with caramelised sugar and stracciatella ice cream*

Lindt Chocolate Torte *served with orange infused ice cream*

Baked Manhattan Cheese Cake *served with berry coulis and Vanilla ice cream*

2 COURSE MENU (BUFFET) – R290 pp

MAIN COURSE BUFFET

****Choose two of the following:**

Traditional Farm Style Chicken Pie *with Miropoix, button mushrooms, fresh herbs and sago, topped with flaky puff pastry*

Matured Sirloin of Beef Grilled to Perfection *served with mushroom sauce*

Chicken Rouldade *stuffed with cream cheese and spinach wrapped with bacon with a honey mustard glaze*

Grilled Stuffed West Coast Snoek *with sun ripened rosa tomatoes, pan fried red onion and sweet peppers, with a sweet apricot and mayonnaise butter*

Roasted Pork Belly *with homemade basting sauce and served with crackling*

* Served With Pumpkin Fritters, Savoury Rice, Roast Potatoes, Roasted Vegetables & Greek Salad

DESSERT – served plated to table

****Choose one of the following:**

Traditional Baked Malva Pudding *served with homemade custard & vanilla ice cream*

Fruit Salad & Vanilla Ice Cream

Crème Brule *vanilla custard pudding with caramelised sugar and vanilla ice cream*