

FOREST 44 at LA PINETA

Party Packages

2021

Welcome to Forest 44

With our tranquil ambience and spectacular views of the surrounding countryside, Forest 44 provides the perfect space to host any celebration, whether it be a Matric Ball, Huis Dans, Birthday Celebration or Year End Function. Our expansive venue in the Stellenbosch Winelands can accommodate up to 200 guests and our dedicated events team is just waiting to make your dream a reality.

What's Included?

INCLUDED IN THE VENUE RATES ARE THE FOLLOWING:

- A dedicated event co-ordinator to run the event on the day.
- Barman: approximately 1 barman per 30 guests.
- White linen tablecloths and napkins.
- Tables and chairs for the reception,(wrought iron chairs with white bull denim cushions).
- Cutlery, crockery, glasses (wine, champagne & water).
- Standing wine coolers.
- Salt and pepper pots.
- Use of couches and cocktail tables.
- Set-up and cleaning.
- Full back-up power generator in case of power cut / load shedding.
- Spacious bathrooms
- Secure parking with a security guard.

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 onsite 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.

- 180 - 240 Guests : The client will be responsible for the hiring of additional chairs, tables, napkins, table cloths, cutlery, crockery and glasses required for events of over 180 guests.

Venue Fees

Venue Rate:

FULL DAY TO 24:00



HIGH SEASON

November
December
January
February
March
April



MID SEASON

May
September
October



LOW SEASON

June
July
August

	HIGH SEASON	MID SEASON	LOW SEASON
Mondays - Thursdays	R 8850	R7850	R6350
Fridays - Sundays & Public Holidays	R13850	R11850	R8850

Minimum Spend per person

Can be allocated towards catering and/or bar
FOR 60 - 180 GUESTS



MINIMUM SPEND

Mondays - Thursdays	R 200 p/p
Fridays & Sundays	R230 p/p
Saturdays & Public Holidays	R250p/p

*Please note that waiter services will be charged at 10% of your final food and beverage bill.

Venue Information

VENUE SIZE

60 to 180 people with ample dance floor. The minimum requirement is 60 guests.

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 an 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! We will be happy to accommodate special dietary requests if advised prior to your event.

CHILDREN

Children are welcome and will not be charged adult rates if they are aged 12 years or less. A special children's menu will be provided upon request.

SUPPLIERS

Your suppliers can be accommodated in the restaurant should you wish to provide them with a meal. The A'la Carte Menu will be available for them, and their bill will include a 10% service charge for the waiter that serves them. This is to be settled on the day of your event.

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 latest the venue will close is at 3am.

BAR FACILITIES

We have a fully equipped bar facility at offering beverages at competitive prices. Price list is available on request. We do not charge a Bar Facility Fee! Corkage fee is R42.00 per 750ml bottle for wine and champagne only. No other beverages, alcoholic or non-alcoholic, are allowed to be brought to the venue or consumed on the premises besides 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.

WAITERS

Professional waiters are provided at an additional cost. Waiter services will be charged at 10% of your final food and beverage bill. 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 2 hours before and 1 hour after the function to set-up and strike.

SMOKING

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



Menu Options

CANAPE OPTIONS

R18 Canapes

- Bobotie spring rolls, with chutney
- Bruschetta with mozzarella, tomato and basil pesto
- Caramelised onion and goats cheese tartlet
- Chicken liver and cranberry pate with ciabatta
- Seasonal Fruit kebabs
- Italian job pizza 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
- Barbeque chicken skewers, with rainbow peppers and red onion
- Vegetable spring rolls with dipping sauce
- Traditional cape beef samosas with peach chutney
- Bobotie crepe with peach chutney
- Cheesy Risotto Balls with tomato puree
- Salmon California rolls
- Greek Salad Skewers
- Variety of Cream Cheese Truffles
- Mini Bobotie stuffed Vetkoek

R23 Canapes

- Prawn and Mozzarella Spring Roll with Sweet Chilli Dipping Sauce
- Salmon Roses
- Burger Sliders Beef and/or Chicken
- Cornwall Style Fish and Chips
- Tempura prawns with soy mirin reduction
- Jalapeno Popper stuffed with cream cheese
- Cucumber, Smoked Salmon & Cream Cheese Bites
- Sweet and salty skewers with prosciutto, melon and creamy mozzarella drizzled with balsamic
- Mediterranean Inspired Tapas Skewer

R25 Canapes

- Lamb koftas with tzatziki
- Stuffed Figs with Goats Cheese and Prosciutto
- Stuffed Figs with Goats Cheese and Caramelized Walnuts
- Smoked Salmon and Cream Cheese on a pea fritter
- Freshly Shucked Oysters with Tabasco & Lemon
- Tempura Oysters
- Pork Belly Bites
- Jalapeno Popper stuffed with dates and cream cheese and wrapped in bacon.

PLATED STARTERS

- **Beef Carpaccio - R89**
Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.
- **Fish Cakes - R65**
Served on curried lentils with pickled red onion and aioli.
- **Calamari - R89**
Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.
- **Caprese Salad (V) - R89**
Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.
- **Pork Belly Spring Rolls - R75**
Diced pork belly, apple and black cherry spring rolls served with hoisin dipping sauce.
- **Homemade Soup - R70**
With Freshly Baked Bread.

HARVEST TABLE

R135 per person

Camembert, Sweet chilli jam with cream cheese, cheddar cheese, salami, ham, hummus, chicken liver pate, pickles, olives, sun-dried tomatoes, a selection of fresh fruits and farm fresh home-baked breads with butter.

Special food items can be requested at an additional cost per person.



PLATED MAIN COURSE

- **Pork Belly - R165**

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

- **Lamb Shank - R215**

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

- **Chicken Roulade - R125**

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 Sirloin - R155**

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

- **Grilled Hake - R170**

Hake with crushed baby potatoes, pesto, cherry tomatoes, feta, and red onion.

- **200g Fillet Béarnaise - R215**

On pan-fried brown mushrooms with caramelised onions, and whole grain Dijon béarnaise sauce served with roasted baby potatoes and seasonal vegetables.

BUFFET MAIN COURSE

R240 PER PERSON

MEAT DISHES - Select 2 of the following

- **Beef Lasagna**

- **Roast Chicken Pieces**

- **Hake Bake**

Fillets of hake with sun ripened rosa tomatoes, pan fried red onion, feta and basil pesto

- **Roast Beef and gravy**

ACCOMPANIMENTS - All included

Roasted baby potatoes

Seasonal vegetables

Savoury rice

Pumpkin fritters

Greek salad



DESSERT TABLE

R65 per person – Select 4 Mini Desserts

- *Mini lindt chocolate tortes*
- *Mini meringues topped with cream and berries*
- *Mini eclairs*
- *Baby koeksisters*
- *Fruit skewers*
- *Macarons*
- *Mini lemon meringues*
- *Pastéis de Nata*
- *Mini cheesecakes*
- *Rocky road rounds*

Book your Date

A completed booking form and contract, with payment of the non-refundable venue fee will secure your date.

A deposit of R7000.00 is required to secure your date, and is non-refundable and non-transferable. This amount will form part of the total invoice. Please take note that Forest 44 strictly works on a first come first serve basis. The date of the function is only booked once the venue fee deposit has been paid and proof of payment has been received. NO DATES WILL BE KEPT TENTATIVELY.



Additional Information

PAYMENTS

The outstanding balance of the final invoice will be payable by the host to Forest 44 no later than 14 working days before the function date. A refundable breakage fee of R3000.00, 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.

VENUE AVAILABILITY

The venue is available from 9am on the day of the 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.

DISCLAIMER

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. the following day, all décor and flowers must be removed the same day. Please liaise with the venue manager for arrangements.

