



Wedding & Event Guide 2020





To ensure that you receive the best service, we provide the following information:

GENERAL INFORMATION

The following items are included in the reception package for up to 200 guests:

- The exclusive use of venue
- Set-up of Marlenique outside areas (Marlenique furniture)
- The use of the lawn, the veranda and the riverside for pre-drinks and photo's
- 20 Rectangular white wooden tables (2.4x1.0)
- 6 White cocktail tables
- 2 Black Tables
- 4 Grey plinths
- 2 Mirrors
- 200 Clear Tiffany chairs with white pillows (**This may not be used for outside ceremony**)
- Cutlery for starter, main and dessert for 200 guests
- Basic white crockery for starter, main and dessert for 200 guests
- Menu tasting of the food and wine for 2
- Fully licensed bar facilities with 1 barman for every 60 guests
- Bar glassware
- Red, white and sparkling wine glasses
- Unlimited ice for the duration of your function
- Basic set-up of tables
- Fitted chandeliers
- Air conditioners
- Cleaning staff
- 1 Waiter per 2 tables from the beginning of the function for 5 hours
- 1 Venue Manager for the duration of the event
- 24-hour security with 2 parking marshals for duration of the event.
- Wheelchair friendly
- **All items required for more than 200 guests will be an additional fee of R100 per person**





The price quoted per person excludes:

- The catering decided on
- Full wedding or event planner
- Linen (tablecloths or napkins)
- Ice buckets for tables
- Ambient lighting, sound and DJ services
- Décor
- Alcohol & beverages
- Additional service staff and additional barmen
- Generator available on request

MARLENIQUE VENUE

Marlenique accommodates 350 guests with dancing and 400 without a dancefloor. The number of people is approximate and may change, depending on set-up. A Minimum number of 100 guests apply on weekends and public holidays, with a minimum of 60 during the week. The venue can be made smaller to make it more comfortable and “cosy” for a more intimate event.

CEREMONIES ON THE ESTATE

- Feel free to do the ceremony in our lovely gardens or riverside for only R2 500.00.
- This will include 200 white plastic chairs, a register table, gazebo, podium and a red carpet.
- Please note this is weather permitted. If you wish to have an outside wedding, the option of having a marquee on our lawns would be possible to arrange. Please consult our event Co-ordinator for more information and prices on this option.





SET UP AND CUT OFF TIMES

Bookings for functions will entitle you to use of the venue as follows:

- Morning functions from 06:00 until 15:00
- Lunch functions from 08:00 until 17:00
- Evening functions from 09:00 until 24:00

For evening functions, the bar will close at 24h00 and the venue should be vacated by 24h30. An additional fee of R2 500.00 per hour or part thereof will be charged for any function continuing longer than the agreed times. Payment will need to be made before the time extension will be allowed. Please note that the venue overtime does not include staff rates. The venue closes latest at 02:00 with NO EXCEPTIONS! Please keep in mind that the bar will still close at 24:00.

BAR FACILITIES

Marlenique Estate is fully licensed and a full bar can be set up according to your requirements. Please note that the bar will only be managed by Marlenique Estate and will not be outsourced to the client or any other party involved. Marlenique Estate offers a credit card facility.

Final bar arrangements will be required 14 days prior to the event. The choice of an open or cash bar is to be confirmed by the client in writing. A deposit is required prior to the event date if an open bar is requested.

Clients will be charged for the number of bottles opened and served. No beverages except wine, champagne or sparkling wines may be brought onto the premises. Corkage fee of R35.00 per bottle (750ml) will apply. No beverages are included in the function fee, unless otherwise specified. Kindly note that the bar will close at 24h00. All wines brought onto the premises must be removed by no later than 09:00 the day after the event, Marlenique will not take responsibility for any loss or damage to wine provided by the client.

Marlenique has the right to confiscate any food or beverages brought onto the property.





MENU SELECTION

We have a wonderful selection of menus and our menus are interchangeable to accommodate your personal requirements. Our chefs are flexible and enjoy tailor-making the menu per the client's requirements, if possible. Menu prices are subject to change without prior notice, due to sudden changes in item prices, inflation or annual supplier increases. Clients will be notified in advance. Food or drinks may not be brought onto the premises.

Our own kitchen is not Halaal and prior arrangements must be made for Vegetarian, Kosher and Halaal guests. Kosher and Halaal catering will be outsourced to a preferred supplier in Cape Town/Stellenbosch. Please note that Kosher and Halaal meals are more expensive than our menu and should be arranged with Marlenique Estate Management 14 working days prior to the function. No outside caterer may be used - we already have the BEST!

Marlenique Estate will not be held responsible for any allergies. It is the client responsibility to make the staff aware in writing of any food allergies.

Final number of guests and menu choices need to be confirmed 14 days prior to the event date.

Children under the age of 2 years eat for free and children up to 12 years pay half the price.

MENU TASTINGS

Food and Wine tasting can be done on a Wednesday from 14:00pm–20:00pm

Please arrange tastings with the venue manager.

SITE INSPECTIONS & VIEWINGS

Kindly contact us on 076 018 2369 or events@marlenique.co.za if you would like to come for a venue viewing.

We recommend that you join us for a site inspection of the venue, so please feel free to arrange and appointment with us.

Please note: All viewings strictly by appointment.





OUTSIDE SERVICE PROVIDERS

- Set-up for an event or wedding can commence the day before if arranged and confirmed by Marlenique in writing. All arrangements must be confirmed in writing with Marlenique in advance.
- Set-up must commence within the working hours of Marlenique.
- We can provide you with a list of Service Providers. The additional costs are for your account. Marlenique Estate staff cannot assist service providers with their respective set-ups. Setup must be completed 2 hours prior to the function. All décor and flowers must either be cleared on the evening of the function before the assigned time, or on the next day before 09:00.
- No vinyl stickers or Prestik will be allowed on any of Marlenique's furniture or walls or floor.
- Florists need to bring their own table to use as working surface when setting up. Marlenique will not provide a table.
- All decorations to be discussed with management to ensure no damage are done to the venue.
- Marlenique reserves the right to remove any installations that disregard any rules.

MUSIC

- Marlenique does not provide ANY audio-visual equipment.
- Only background music will be allowed between 00h00 and 02h00
- No dancing or loud live music is allowed outside.
- A PA system will be allowed outside for the ceremony only.

Due to local Noise Regulations, dance music has to end at 24h00. Marlenique Estate reserves the right to regulate the volume of the music at any function held on its premises.

SECURITY

- Marlenique has 24-hour security on the premises and the security moves around on the premises to ensure everything runs smoothly and that safety is upheld.
- A list of your guests' names needs to be submitted 14 days prior to the function.
- Security will ask for guest's ID's or Driver's licences at the gate (no one will be allowed on the premises without identification).





ACCOMMODATION

Unfortunately we do not have accommodation on the premises but we can supply you with a list of recommended accommodation in the area.

RISK/LOSS/DAMAGES

Marlenique Estate takes no responsibility for decorations or flowers that have gone missing during the evening or thereafter. Marlenique Estate does not accept responsibility for the loss of any belongings on our premises and the host accordingly indemnifies Marlenique Estate against any claim arising due to such loss or damage to any property.

This also applies to any accidents or death that may occur during and after such function. We will however do our utmost best caring for your items. The host shall be held responsible for any damages to the property of Marlenique Estate. A R3 500.00 refundable breakage deposit must be paid with the confirmation of the function. The refundable breakages deposit or remainder thereof will be paid back to the client 10 working days after the function. Marlenique Estate shall not be held liable for interruptions of services (water, electricity, sanitary). Marlenique Estate will take no responsibility for outdoor events. Should the weather affect the arrangements of a function, the client will be responsible for all extra costs. In accordance with South Africa's legislation, smoking will not be permitted inside the venue, and will only be allowed in designated areas.





CONFIRMING YOUR BOOKING AND PAYMENT REQUIREMENTS

All tariffs are VAT inclusive.

A deposit of 20% of the quote plus a R3 500.00 refundable breakages deposit and a signed agreement will confirm the function and date. A further 40% of the quote to be paid 4 months prior to the function and the balance of the account must be settled 14 days before the function. All details for your function, including final numbers, programme of events, bar requirements and special diets must be finalised 14 days prior to the function. To finalise arrangements, clients will be seen by appointment only. The final number of guests as discussed 14 days prior to the function will be the number charged for unless attendance is greater. Marlenique Estate unfortunately does not accept any cheques.

BANKING DETAILS

Bank: Nedbank Paarl

Branch: 198 765

Account number: 115 249 9629

CANCELLATION POLICY

Marlenique Estate reserves the right to cancel any booking forthwith and without liability on its part in the event of any damage to, or destruction of the venue by fire, or any other cause beyond the control of Marlenique Estate, which shall prevent it from performing its obligations. In these circumstances, every effort will be made to find an alternative venue.

Should you cancel the function within 4 months of the date you will forfeit your deposit. If the function is cancelled within 60 days before the set date, you will still be liable for the total cost of the function. The client must confirm all changes and cancellations in writing.





At Marlenique Estate we pride ourselves on our personal service and satisfied guests. Please do not hesitate to contact us if more information is needed or to customise your requirements.

We are looking forward to hosting your special day here at Marlenique Estate.

Kind regards

Eldorét & Kacilia

Venue and Events Managers

events@marlenique.co.za

www.marlenique.co.za

Cell: 076 018 2369





MARLENIQUE AGREEMENT

Date of event: _____ Time of event: _____ Type of function: _____

Venue: _____ No of guests: _____

Client name: _____ Client ID number: _____ Home address: _____

Cellphone number: _____ Email address: _____

Bride, full name: _____ Bride ID number: _____ Home address: _____

Cellphone number: _____ Email address: _____

Groom, full name: _____ Groom ID number: _____ Home address: _____

Cellphone number: _____ Email address: _____

Person responsible for account

Name and surname: _____ Contact numbers: _____

ID number: _____ Address: _____ Email address: _____

Deposit method: _____ Date paid: _____ Credit card number: _____ Expiry date: _____

Name of Bank (Refunds): _____ Account Holder: _____ Account Number: _____

Branch Name: _____ Branch Code: _____



Wedding and Function Indemnity Form

The above information should be clear to you.

This signed agreement, copy of both ID's together with the proof of payment with, as your reference number is to be emailed confirmation of your booking to:

events@marlenique.co.za

The information as outlined above are applicable to all functions held at Marlenique Estate and are deemed to be binding upon the person confirming the booking.

I (please print name) _____
Accept, in full, the abovementioned Terms and Conditions. I further confirm that I am fully authorised to sign this agreement on behalf of any third party or myself.

Client signature

Full name

Date

For Marlenique Estate

Full name

Date



VENUE HIRE FOR 2020

Summer Events

1 September – 30 April

Midweek Events	Monday - Thursday	R22 000.00
Weekend & Public Holiday Events	Friday - Sunday & Public Holidays	R40 000.00

Winter Events

1 May - 31 August

Midweek Events	Monday - Thursday	R20 000.00
Weekend & Public Holiday Events	Friday - Sunday & Public Holidays	R32 000.00

CATERING

You as the client create your own menu for your occasion by selecting from our wide variety of menus available under each specific package.

NOTE: Catering cost is separate from venue hire fee, prices are stipulated on menu.





PREFERRED SUPPLIERS

Flowers & Décor	Photography			Videography
<p>To-Netts Flowers, Décor & Hiring 021 863 3635 www.to-netts.co.za</p>	<p>Estie Thirion 021 871 1048 www.estiethirionphotography.co.za</p> <p>Agape Studios 082 333 7886 www.agape-studio.org</p>	<p>Nelis Engelbrecht 084 205 6676 www.nelisengelbrecht.co.za</p> <p>Judy Stofberg 083 535 0033 www.justjudy.co.za</p>	<p>Adele Joubert 082 774 5753 www.adelejoubert.com</p>	<p>Nelis Engelbrecht 084 205 6676 www.nelisengelbrecht.co.za</p> <p>Agape Studios 082 333 7886 www.agape-studio.org</p>
Hair & Make-up		DJ's		
<p>Corlé Barnard 074 584 4833 info@corlebarnard.co.za</p>	<p>Marli Basson 072 091 43 47 www.marlibasson.co.za</p>	<p>DJ Dean 084 922 4757 www.djdeansa.co.za</p>	<p>DJ Chopper www.djchopper.com</p>	
Stationery	Accommodation			
<p>To-Netts Flowers, Décor & Hiring 021 863 3635 www.to-netts.co.za</p>	<p>Simondium Country Lodge R45, Franschoek Road, Simondium, 7670 021 874 1046</p>	<p>La Bella Vita Studios 848 Wemmershoek Rd, Bochenmeer Golf Estate, 7646 021 863 1140 www.bochenmeergolf.co.za registration@paarlqc.co.za</p>	<p>Station House R45, Western Cape, Simondium, 7670 076 048 9527</p>	
Cakes				
<p>Inge du Toit 072 460 0583</p>				

MENU LIST
(Prices subject to change – at least 10% increase)

CANAPES OR LATE-NIGHT SNACKS

Chicken Bobotie spring Roll with sweet chilli dip	R15	Beef and Rocket Bruschettas	R14
Salami Caprese salad on a bamboo stick with aged balsamic glaze	R20	Cream Cheese and Smoked Salmon Bruschetta	R14
Chilli and Ginger marinated pork belly and prawn skewers with soy glaze	R20	Chicken Tikka Masala Bruschetta	R14
Baby Marrow and cream cheese tartlet with red onion marmalade	R20	Pastrami, Rocket and Mustard Bruschetta	R14
Butternut soup in glass with garlic and olive oil bread stick	R17	Mini Pancakes filled with creamy peri-peri chicken livers	R20
Caramelised pork tacos with chilli and pineapple salsa	R20	Smoked Salmon, cream cheese and Sweet Chilli Roulade	R25
Creamy Biltong and Blue cheese soup with croutons	R16	Greek salad on skewer drizzled with basil pesto	R20
Moroccan marinated chicken with apricot chutney on naan bread	R15	Biltong, peppadew and feta tartlet	R20
Sweet Chilli Fish Cakes with Coriander, Cucumber and Yoghurt dip	R14	Thai chicken vegetable wrap with Cucumber and Yoghurt	R20
Fried Haloumi Fingers with Red Pesto Dipping	R20	Beef and Sweet Pepper Skewers	R20
Grilled Beetroot, Feta and Olive Stacks	R20	Mini Smoked Salmon Pancakes	R18
Lemon Butter Asparagus wrapped in Parma Ham	R20	Mini Mushroom and Bacon Quiche	R20
Salami Cones with Chargrilled Red Peppers and Almond	R20	Cheese, Bread, Preserves, Fruit, Crackers, Pates	R20
Chicken Satay Skewers with Peanut Sauce	R20	Five Savoury Pastries	R35pp

STARTERS

Baby Marrow and Herb Savoury "Cheesecake" on a bed of greenery served with Balsamic Reduction	R75	Tuna Tartare with Avocado Mousse, Tortillas and Tequila and Lime Dressing	R80
Prawn, Pumpkin Seed and Avo Salad with Lemon Curd Dressing	R80	Pancakes filled with creamy peri-peri chicken livers	R75
Roasted Sweet Potato and Butternut Soup with Coconut and Coriander Sambal	R60	Cauliflower and blue cheese soup Topped with crispy bacon and brochette	R60
Smoked Salmon Roulade with Cream cheese topped with red onion marmalade served with citrus micro herb salad	R60	Pork and Chicken Terrine topped with Gooseberry chutney served with Rice Cakes	R70
Brinjal and Ricotta Stack served with mint and orange zest	R80	Grilled Chicken Caesar Salad With bacon, croutons and Pecorino crackling	R70
Pancake filled with creamy garlic seafood mix	R80	Our Famous Fish Cake served with salad of corn avo and baby leaves	R70
Fig and Camembert phyllo cigar's Served with Creamy Blue Cheese sauce	R65	Spanakopita Phyllo Pastry filled with Feta and Spinach served with a Creamy Cheese sauce	R60



MAINS

Can be plated or Buffet Style

Lamb		Chicken	
Malabar Lamb Curry served with Caramelised onions and Coriander	R100	Creamy Roasted Chicken Mushroom and Leek Pie	R75
Roast Leg of Lamb with Salsa Verde	R110	Roasted Rosemary and garlic chicken pieces	R80
Oven Roasted garlic and Rosemary leg of lamb	R110	Pecan crusted Chicken with Orange and Cranberry Chutney	R80
Lamb with Basil and Parsley Sauce	R110	Chicken Breast filled with Bacon, Feta and Spinach drizzled with a Trio of Mushrooms Sauce	R75
Cumin scented braised lamb shank served with a garlic and tomato jus	R120	Chicken Breast Fillet in Balsamic Cream	R80
Pork		Beef	
Pork Roast with an homemade apple sauce	R80	Beef Steak with Chimichurri Sauce	R120
Glazed Gammon with honey, brown sugar and mustard crust	R100	Traditional Slices of Roast Beef served with a Classic Brown fresh Herb Jus	R110
Pork loin stuffed with apricots and prunes served with apple cider sauce	R100	Rooibos Tea Smoked Rolled Beef with a Beetroot Jus	R110
Pork Riblets with a Sticky Sweet Sauce	R90		
Venison		Fish	
Venison and Mushroom Pie	R85	Line Fish of the day served with Creamy White Wine Mussel Sauce	R100
Starch		Vegetables	
Caramelised Onion and Cheddar Mashed Potatoes	R20	Fresh Roast Vegetables	R20
Potato au gratin	R20	Roast Pumpkin Slices	R15
Steamed Jasmine Rice	R20	Oven Bakes Honey Sweet Potatoes	R15
Sundried Couscous	R20	Green Vegetable Bundle	R20
New potatoes with Garlic and Parsley Butter	R20	Roasted carrots, fine beans, baby marrow and peas drizzle with white truffle oil.	R20
Traditional Roast Potatoes	R20	Three cheese vegetable lasagne	R35
Savoury Rice	R20	Pan-fried Mediterranean vegetables with pumpkin seeds	R30
Mushroom and Leek Rice	R20	Broccoli and cauliflower with cheese sauce	R20
Roast Potato Wedges with Rosemary and Balsamic Vinegar	R20	Broad Beans and Broccoli Spears with toasted flaked Almonds and Parmesan Shavings	R30
White Rice	R15	Baby Carrots with Cinnamon and Butter Glaze	R20
Yellow rice with raisins	R15	Peas and Baby Carrots	R20
Mashed potatoes	R15	Butternut and Ginger Fritters	R15



Salad

Green salad with Parmesan shavings and Olive Oil Dressing	R20	Beetroot wedges, avocado, feta and rocket salad	R20
Feta, Olives, Tomatoes and Pumpkin Seed Salad	R20	Greek Salad	R20
Waldorf salad with celery, apple and pecan nuts	R15	New potato salad with biltong and tangy wholegrain mustard mayo	R20
Tomato, mozzarella and basil pesto salad	R20	Pumpkin and Broccoli Salad	R20

DESSERT

Mini R20pp
Individually plated R60pp
Make your own trio R70pp

Amarula Cream Cheesecake	Baked Apple Tart with Cream
Smoked Vanilla Crème Brûlée Tartlet	Peppermint Crisp Rounds
Eclairs with Kahlua and Peppermint Liqueur Chocolate Mousse Filling	Upside-Down Fruit Cheesecake topped with fresh Cream and Berry Coulis served with Vanilla Ice cream
Elegant Tiramisu in a Glass	Black Forest Trifle in a Glass
Ricotta and Blueberry Strudel with Vanilla Sauce	Ring Doughnuts with White, Brown and Caramel Toppings
Trio of Chocolate Mousse in a Brandy Snap Basket	Baked Chocolate Saucy Pudding with Vanilla Ice cream and Custard
Traditional Malva Pudding with Homemade Custard	Banoffee pie-caramel, banana and cream dessert
Mini Cheese Platter with preserves and crackers	Chocolate and Nut Brownies with Salted Caramel and Vanilla Ice Cream
Milk tart Slice dusted with Cinnamon Sugar served with Vanilla Ice Cream	Chocolate Sago Pudding with Vanilla Ice Cream and Custard
Meringue Nest with Fresh Fruit and Cream	Pistachio and Nougat parfait served with Berry Coulis and Amaretto Biscotti
Lemon Curd and Nutella Squares with a Peanut Base	Baked Camembert with Spiced Poached Pears and Roasted Walnuts
Meringue Berry Mess with Vanilla Ice Cream	Wedding Cake Plating R15pp



BEVERAGE LIST

(Prices subject to change – at least 10% increase)

SPARKLING WINE

KWV Vonkel Demi-Sec	R100.00
KWV Vonkel Cuvee Brut	R100.00
JC Le Roux – La Fleurette	R100.00
JC Le Roux- La Chanson	R100.00
JC Le Roux - La Domaine	R100.00
Villiera Monro - Brut Rose	R290.00
Graham Beck - Bur MCC	R220.00

WHITE WINE

Koelenbosch Sauvignon Blanc	R90.00
Koelenbosch Chenin Blanc	R90.00
KWV Classic Collection Chenin Blanc	R85.00
KWV Classic Collection Chardonnay	R85.00
KWV Classic Collection Sauvignon Blanc	R85.00

RED WINE

Koelenbosch Dry Pinotage Rose	R90.00
Koelenbosch Merlot	R90.00
Koelenbosch Shiraz	R90.00
KWV Classic Collection Cabernet Sauvignon	R85.00
KWV Classic Collection Merlot	R85.00
KWV Classic Collection Shiraz	R85.00
KWV Classic Collection Pinotage	R85.00

SOFT DRINKS

Coke 200ml	R15.00
Coke Light 200ml	R15.00
Dry Lemon 200ml	R15.00
Tab 200ml	R15.00
Tonic Water 200ml	R15.00
Ginger Ale 200ml	R15.00
Lemonade 200ml	R15.00
Soda Water 200ml	R15.00
Appletiser 275ml	R20.00
Grapetiser White & Red 275ml	R20.00
Red Bull 250ml	R25.00

MINERAL WATERS

Still/Sparkling 250ml	R15.00
Still/Sparkling 750ml	R28.00

CORDIAL

Passion Fruit	R5.00
Lime	R5.00
Kola Tonic	R5.00

BEER & CIDER

Black Label	R20.00
Castle	R20.00
Castle Light	R20.00
Windhoek Light	R20.00
Windhoek Lager	R20.00
Savanna Dry	R22.00
Savanna Light	R22.00
Hunters Dry	R22.00
Hunters Gold	R22.00
Spin	R25.00

WHISKY

Jack Daniel's	R22.00
Bell's	R20.00
J&B	R20.00
Jameson	R22.00
Johnnie Walker Red Label	R22.00
Johnnie Walker Black Label	R35.00
Southern Comfort	R22.00

BRANDY

Klipdrift	R15.00
Richelieu	R15.00
Olof	R15.00
KWV 5 year	R20.00

RUM

Captain Morgan	R20.00
Bacardi	R20.00
Red Heart	R20.00
Spiced Gold	R20.00

WHITE SPIRIT

Smirnoff Vodka	R15.00
Gordons Gin	R15.00
Stretton's Gin	R15.00
Bombay Sapphire	R25.00
Mainstay Cane	R15.00

LIQUEUR

Apple Sours	R10.00
Tequila Gold/Silver	R20.00
Caramel Vodka	R25.00
Chocolate Vodka	R25.00
Amarula Cream	R20.00
Jagermeister	R25.00
Peppermint Liqueur	R20.00