



Today's date: 9 June 2017

Tables including main: 11 tables main included

Must be 100 guests on the day of the wedding to be able to book a Saturday

YOUR CHOICE MENU MAKES A BIG DIFFERENCE TO YOUR TOTAL AMOUNT. (WE HAVE CHOICE MENU'S)
 calculations change automatically. By changing your choice of menu amount

Example

PRO-FORMA INVOICE

Client: Special Running in Winter months

Function date: Example quote 2018

Invoice date:

May June July until 4 August 2018

Guests: 100

Item Description

Venue hire, Church, Dress + Honeymoon suite incl.

Winter special 10% discount on your Venue hire

"SPECIAL MENU"

Halaal kosher

Vegetarians fish or chicken

Children under 10 years

Children 5 and under 5 with chair

DJ music food/menu

photographers food/menu

Videographers

Canapés or Home made ice cream with sprinkles and cones

Sorbet

Pre-Dinner drinks:(served after Church Service) you decide

100 Juice in champagne glasses

Spin and Grenadine

Spritzers home made pomogrante/passion fruit

cosmopolitan

strawberry decaree

Juice = 1 per table, main table included

Sparkling Wine (Jc le Roux bottle) corkage

White wine

Red Wine

Barmen

Waiters (1 waiter for 2 tables)

Table Setting: optional, all our in-house décor are included in Venue hire

In-house table-cloths/overlays/serviettes/cutlery crockery

Golden stands without candles

Garden Chairs, parasols, kneeling pillows, confetti baskets

little parasols, kneeling pillows, confetti baskets

Security and Kitchen cleaning staff included in the Venue hire

Steel chairs inside our Venue FREE

Wedding cake

Flowers (see flowers sheet please)

Donkas (fire)

After hours (per hour)

breakage, admin fee, this is non-refundable

TOTAL

PRICE PER HEAD

fill in

Qty

Unit Cost

Total

1

R 11 500.00

R 11 500.00

1

-R 1 150.00

-R 1 150.00

97

R 310.00

R 30 070.00

0

880.00

R 0.00

0

R 294.00

R 0.00

0

R 245.00

R 0.00

0

R 75.00

R 0.00

1

R 310.00

R 310.00

2

R 310.00

R 620.00

0

R 310.00

R 0.00

0

R 38.50

R 0.00

0

R 15.50

R 0.00

100

R 10.00

R 1 000.00

0

R 18.50

R 0.00

0

R 585.00

R 0.00

0

R 44.00

R 0.00

0

R 44.00

R 0.00

11

R 40.00

R 440.00

11

R 100.00

R 1 100.00

0

R 100.00

R 0.00

0

R 100.00

R 0.00

2

R 475.00

R 950.00

5

R 325.00

R 1 625.00

0

R 0.00

R 0.00

0

R 2 000.00

R 0.00

0

R 6 000.00

R 0.00

0

R 350.00

R 0.00

0

R 3 000.00

R 0.00

1

R 1 500.00

R 1 500.00

R 47 965.00

479.65

THE "SPECIAL MENU" 2018
VICTORIAN MANOR CULLINAN

Winter Special

Fresh bread rolls and butter

Starter

a duo of savoury pancake filled with smoked chicken ragout,
served warm, with lemon butter sauce, garnished with garden herb and flowers

Main course

roast beef with a demi-glace sauce,
chicken and peach casserole
baby potatoes in butter sauce
yellow savoury rice
spanish beans
pumpkin fritters
cream spinach with garlic, and a hint of nutmeg
mixed vegetables al dente, tossed in fresh farm butter
and lightly seasoned

Salad

Salad bar

Dessert

brandy pudding, vanilla custard and granadilla cheese cake, mini French pastries,
krokant ice cream and berry compote

tea/coffee