



Fairview
HOTEL & VILLAGE



2018 WEDDING RECEPTION INFORMATION

Memorable Moments...

Wedding tales to dream of...

Set on 26ha of scenic farmland, lies the Fairview Hotel, a landmark venue that offers four and five-star hotel accommodation, function and wedding facilities, a mashie golf course, well-appointed Zen Spa and beautiful lush gardens - all idyllic elements to make it a one stop wedding venue.

Fairview Hotel offers a wide variety of options to choose from to make your wedding day dreams come true. Couples can discuss their ideas with our in-house wedding planner and coordinator, who will assist the couple to plan their special day.

Couples can choose between the large Limpopo ballroom, with stately chandeliers that are suspended from the enormous thatched roof over the 80 m² wooden dance floor, or smaller venues for more intimate occasions, the Baobab Wine Cellar or the rustic River Lapa and precious vows can be exchanged in the quaint wedding chapel which is situated in the well-kept country garden. The beautiful gardens, as well as the golf course and the riverine area on the embankment of the Letaba River offers the perfect backdrop for the most spectacular wedding photos.

Fairview Hotel offers a wide array of options to choose from to create the most delectable menu options for each wedding, and a list of the best reasonable priced South African Estate wines are on offer to compliment the designed menu. High quality wooden furniture, tableware and linen are available, and décor and flower options can be discussed and arranged with the hotel.

A wedding coordinator, waitron, bar men and bar service are included on the evening to ensure the arrangements are fluent and faultless.

To round off the unforgettable experience the wedding couple are treated to a complimentary five-star honeymoon suite at the Village at Fairview on the evening of the wedding, including a bottle of sparkling wine and a special romantic turndown.



Venue options:

A variety of venues are available to suit any size and style of reception.

Each venue with its unique atmosphere and style will make your special day an occasion to remember. The following venues, and guest estimates, are at your disposal to ensure your wedding party and theme is catered for at Fairview Hotel.

Ceremony venues:

Venue	2018 price
The Garden Chapel	R 4250.00
The River Lapa	R 4250.00
The Fairview Garden	R 2750.00

The above fees include venue hire, set up – cinema style, podium, registration table, music table, breakdown and a water station for the ceremony.

It excludes any additional items such as décor, or other refreshments.

Reception venues:

Venue	2018 price
<p>Limpopo Ballroom 80 – 300 guests</p> <p>Stately chandeliers hanging from the huge thatched roof, an 80m2 dance floor, solid wood furniture, rectangular tables and high back chairs with upholstered seats, 30 m2 stage and jumbo mounted screen.</p> <p>Total floor space - 400 m2, accommodates 300 guests seated</p> <p>This multi-functional event venue has the capacity to hold live bands, performances, and any other event, including weddings.</p>	<p>Mini setup - R 55.00 pp</p> <p>All-inclusive setup - R 105.00 pp</p>
<p>Baobab Wine Cellar 10 – 40 guests</p> <p>A modern venue with access to the wine cellar, 70 m2, can accommodate 40 guests – dance area not included</p>	<p>Mini setup - R 55.00 pp</p> <p>All-inclusive setup - R 105.00 pp</p>

<p>The River Lapa 10 – 80 guests</p> <p>Scenic, semi open air on the embankment of the Letaba River, 100 m2, can accommodate 80 guests – dance area not included</p>	<p>Mini setup - R 55.00 pp</p> <p>All-inclusive setup - R 105.00 pp</p>
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This amount includes:

Venue hire – air-conditioned with generator back up for potential power failures

Setup / Breakdown

Cutlery / crockery – Flute, Wine and Water glasses, full three course setting with table numbers

Standard white table cloths with napkins

Gift table

Cake table

DJ table

Ice buckets

Full bar service & barmen

Waitron and service staff

Well-groomed gardens for photographs

Children's play area

Security and parking attendants

Duty manager on duty on the day of the function

Complimentary five-star honeymoon suite for the Bride and Groom for the wedding night including a champagne breakfast the next morning on request.

Excluded from the venue hire:

Décor – Table cloths other than white, chair covers, under plates, over lays, tie backs

Bar arrangements

Flowers

Catering

Draping

Music and audio-visual equipment

Photographers

Child minders

Minstrel services

Please note: A R 1000.00 additional service fee is charged per hour after 24h00

Food and Beverage

Menus

We offer a variety of set and buffet menu's as well as exclusive tailor-made gourmet menus to suit your budget.

Plated menu – Various menu selections

Buffet menu – Minimum of 30 guests

Plated menu prices

Our plated menus include arrival snacks, welcome drinks and a three-course meal.

Midnight snacks

A nice touch too end off the evening for all your die-hard wedding guests. Mini hamburgers, mini boerewors rolls etc. could be a welcome option. Available at an additional cost. Quotes and menus are available on request.

Welcome drinks / snacks

These are served after the ceremony in a pre-determined area while the bridal photos are being taken. These drinks will be accompanied by snacks and a selection of antipasto. **Charges will vary according to the selection.**

Beverages

A licenced cash bar is available. We recommend that red wine, white wine and sparkling wines are pre-selected from our wine list. We prefer not to serve any wines that are not listed on our wine list, however, we will consider special requests.



Please note:

Fairview Hotel are licenced premises and you are therefore not permitted to bring in or consume your own alcohol or soft drinks.

A corkage fee will be charged on wines and champagnes that are brought onto our premises (by prior arrangement with Management). Corkage Fees as follows:

Wine	R 60.00 per bottle	Sparkling Wine	R 60.00 per bottle
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Any changes to the bar requirements or wine selection are to be done in writing.

Music & Entertainment

Whether you'd like to book a band, a classical ensemble, or a DJ - we can source, brief and book the music and entertainment for you, or you are welcome to arrange your own.

Your wedding team

Allow Fairview Hotel to be your one-stop solution for your event or function requirements – from conception to execution.

Our personal coordinator is available to assist you at any time during business hours.

Together with our network of trusted suppliers we will ensure that your special event is nothing short of amazing!

Child policy

Fairview Hotel is a child-friendly environment. The hotel has 5 family rooms that comfortably accommodate a family of four.

Children under the age of 2 years stay and eat for free. Child minders can be arranged.

Set-up and cut off times

Set up is from 07h00 on the day of the function. All outside contractors are expected to remove items by 10h00 the morning after the function. Fairview Hotel does not take any responsibility for any items left in the venue after the function.

The venue is available until 24h00, at 23h30 the last rounds will be called and the bar is closed strictly at 23h45. In the case where a guest requests overtime, a rate of **R1 000.00 per hour** is charged (for staff and staff transport) with the absolute final round being called at 01h30 and the venue closing at 02h00.

Staffing

Waiters and bar staff are included in your quote.

Risk, Loss or Damages

- Whilst every precaution will be taken to ensure the safeguarding of your belongings, Fairview Hotel shall not be held liable for loss or damage to any property whatsoever.
We recommend that personal and valuable property be removed directly after your function.
- Fairview Hotel shall not be held responsible for any interruptions of services (water and electricity) although a generator is available on the property to cover any power outages.
- We do a **refundable breakages deposit of R2 000.00 prior to your Wedding Day**.
Should there be no damages or breakages recorded, the deposit will be refunded.

Confirmation and payments

- A 50% deposit of the venue hire and the R2 000.00 breakages deposit is required to secure the venue unless the couple decides to pay more before the wedding. Once we have received the deposit, we will issue a contract confirming your event date. Full payment is required 14 days prior to your function.
- All menus and final numbers to be confirmed 14 days prior to the function. The final numbers confirmed will be charged for unless attendance is greater.
- The client must confirm all changes and cancellations in writing.
- The balance of food and beverage charges, pre-arranged bar costs, additional after hours (24h00) charges and additional costs must be paid for before the client leaves the premises.

Friendly reminders:

- Final arrangements and full payment is due no later than 14 days prior to your event. Acceptable methods of payment for any last-minute charges are: Credit Card or Cash.
- Once a confirmation date expires, the provisional booking will automatically be released.
- Bookings are only confirmed upon receipt of the agreed deposit.
- Deposits are **non-refundable in the event of a cancellation or postponement**.
- In case of an account bar – if the limit is exceeded before the end of the evening, the responsible person must give credit card details so that the balance can be put through accordingly at the end of the evening.
- Food on the buffet will only be displayed for 3 hours from confirmed time of main course.
- Music to stop at 24h00 and bar to close at 23h30.
- The venue is available until 24h00, at 23h30 the last rounds will be called and the bar is closed strictly at 23h45.
- In the case where a guest requests overtime, a rate of **R1 000.00 per hour** is charged (for staff and staff transport), with the absolute final round being called at 01h30 with the venue closing at 02h00.
- No children without adult supervision.
- Children under 12 years will be charged 50% of the agreed adult menu price and children under 4 years are free of charge.
- All florists to be out of the venue 2 hours before the commencement of the function, to allow our waiters to clean and prepare the venue.
- No staplers to be used for any decorations.
- Care must be taken by the client not to cause any loss or damage to the property of Fairview Hotel.
- Secure parking with 24hr security is provided.
- DJ's and photographers will be allowed to set up 2 hours prior to the function.

- No food or beverages may be brought onto the premises.
- Should an open bar be required a limit must be set, due with the final payment 14 days prior to weddings.
- Gratuity is optional at the discretion of the client.
- All prices are inclusive of 14% VAT.
- Unfortunately, no take away food from the buffet is permitted.
- Please note: our kitchen is not Halaal / Kosher, if these meals are required, it can be ordered in at an additional cost.
- Prices will increase with at least 10% annually.

Fairview Hotel's banking details are as follows:

Fairview Trust, Absa Bank Tzaneen, Account number: 01051030458, Branch code: 334-349

Accommodation

Fairview Hotel is conveniently situated with easy access for your guests from the reception area to their rooms.

The 40 luxurious air-conditioned rooms and units are on-suite with separate showers, baths and toilets, equipped with DSTV, telephone, coffee and tea facilities, and a mini bar fridge that can be stocked on request.

A **special discounted rate of 10%** will be given to all guests booking to attend your wedding reception:

Bridal Dressing Room: Can be booked at a day rate of R 1500.00

Our gift to you...

An Executive King Suite at the five-star Village at Fairview, as honeymoon suite on the evening of the wedding including a welcome basket and a bottle of sparkling wine, for the newly married couple.

A Complimentary dinner (value of R200.00 per person) on your one year anniversary - please remember to book in advance.



Set Menu Options

Please note...

Price subject to selection, available on request

Please discuss special dietary requirements with our in-house chef

Our kitchen is not Halaal or Kosher, if these meals are required, it can be ordered at an additional cost.

Some items are seasonal and subject to availability

Starters



Soups

Roasted Roma tomato and peppadew soup topped with deep fried basil leaves served with parmesan coated bread sticks



Cardamom roast butternut soup, with coconut cream and crushed sesame oil



Wild mushroom and camembert soup topped with cranberry and sesame croutes



Smoked haddock and shellfish chowder topped with fresh coriander

Salads



Salad of fried calamari and haloumi with blanched melange of green vegetables drizzled with a sweet chilli and orange dressing



Chef's salad of pancetta, baby spinach, bean sprouts, tomato, cucumber, croutons and Danish feta with a creamy French dressing



Caprese salad of buffalo mozzarella, tomato and avocado with basil pesto

Vegetarian



Roast butternut, goat's milk chevin and tomato tartlet topped with fresh herbs and balsamico



Spanakopita – Greek spinach and feta triangles served with Tzatziki

Phyllo wrapped baked Brie, micro greens, avocado and cranberry salad accompanied by tomato chilli and orange jam

Fish



Seared Norwegian Salmon in a sesame crust with avocado guacamole served with lemongrass foam and a lime kiss

Fresh mussel hot pot – steamed in a lemongrass, chilli, ginger and lime broth served with salted sour dough bread

Chilli salt calamari goujons on avocado and papino carpaccio drizzled with lemon aioli

Smoked salmon and mozzarella spring rolls on a bed of marinated veg salad topped with fresh coriander

Tempura prawns with a passionfruit sweet chilli sauce

Smoked haddock fish cakes with creamed leeks

Other



Beef carpaccio drizzled with a mustard balsamic vinaigrette topped with parmesan shavings and fresh rocket leaves

Venison Carpaccio with parmesan shavings, red onions, pine kernels, rocket and balsamic reduction

Parma ham and melon salad with rocket tossed in a light verjuice syrup

Grilled bacon wrapped camembert cheese with green fig preserve, roast macadamia nuts and melba toast

Gorgonzola creamed garlic snails served in a vole au vent

Chicken liver, ham hock and pistachio nut terrine topped with micro greens served with health toast and a Cumberland sauce



Roast loin of pork with crispy crackling served with sweet potato bake, glazed baby apples topped with boursin crème fraiche

Grilled rump of lamb and mustard and herb crusted deboned shoulder served with roast baby vegetables and potato Lyonnaise topped with a tarragon jus

Chicken roulade with sage, garlic, feta and sundried tomato, served with honey glazed root vegetables and basil pesto mash

Wild mushroom and Camembert risotto with toasted sesame and truffle oil

Fillet of line fish topped with spring herb butter, served with asparagus tempura and creole style jasmine rice

Grilled baby chicken with fresh lemon, olive oil and rosemary, served with pomme frites

Dukah rubbed grilled beef fillet served with Parisienne potatoes and topped with a port and thyme jus

Baked fillet of hake in a naartjie crust accompanied by fried haloumi and minted garden pea mash topped with a citrus butter

Chicken and prawn butter curry infused with a selection of Indian spices served with roti and sambals

Slow roasted lamb shank and root vegetables in an Italian red wine sauce served with thyme mashed potatoes

Desserts



Double baked cheesecake with berry and mint relish

Double baked chocolate tart served with honeycomb and a mixed berry coulis

Trio of sorbet with almond tuille and macerated berries



Layered pavlova with citrus panna cotta and berries



Blueberry and almond frangipane tart with violet ice cream



Pecan nut fudge pudding with Amarula crème anglaise



Choc nut sundae, maraschino cherries, hazelnuts, meringue and nougat



Double chocolate fondant with roast macadamia nut ice-cream



Apple and pear strudel with cinnamon mascarpone ice-cream



Berry crème brulee with sugar crackling



Classic lemon meringue tart



Traditional peppermint crisp tart

Wedding Buffet

Please note...

Price subject to selection, available on request

Please discuss special dietary requirements with our in-house chef

Our kitchen is not Halaal or Kosher, if these meals are required, it can be ordered at an additional cost.

Some items are seasonal and subject to availability

Starters



Design your own salad from the following ingredients:

Cos, butter and iceberg lettuce, rocket, watercress, beetroot, cherry tomatoes, cucumbers, Danish feta, calamata olives, grilled haloumi, bean sprouts, croutons, crispy bacon, chorizo, roast peppers, pesto mushrooms, boiled eggs and potatoes



Smoked ham hock and chicken liver and pistachio terrine with Cumberland sauce



Smoked salmon with lemon pepper crème fraiche and ciabatta toast



Caprese salad of mozzarella, tomato and basil with pesto



Selection of cold meats



Selection of dressings and condiments



Selection of bread rolls with pickles

Mains



Rolled and de-boned leg of lamb, slow braised with thyme, garlic and red wine jus



Whole de-boned chicken filled with sage, feta and sun-dried tomato



Carved loin of beef with a creamy mushroom and thyme sauce

Baked fillet of hake topped with a shrimp and white wine be blanc

Served with

Rosemary roast potatoes

Roast root vegetables

Butternut with cinnamon

Creamed spinach

Savoury rice

Desserts



Double brandy and apricot pudding with crème anglaise

Duo of Andean and dark chocolate mousse with berries and sugar snap

Layered berry and citrus Pavlova with naartjie panna cotta

Vanilla crème brulee with fresh berries and sugar crackling

Candy Buffet



A selection of cocktail candy / bakes to compliment the coffee and tea table

Mini chocolate eclairs with vanilla pod anglaise

Double baked chocolate brownies with Cointreau spiked ganache

Pecan nut tartlets

Mini fruit and berry tartlets

Mini Amarula milk tarts

Mini lemon meringue tartlets

Mini peppermint crisp tartlets

Koeksisters

Mini red velvet cupcakes with cream cheese icing

Blueberry frangipane tartlets

Coffee & Tea

A good quality filter coffee and a variety of leaf, herbal and fruit infused teas will be put out for the wedding guests