



VENUE HIRE

Use of venue for a 6-hour period from time of arrival of guests – cut off is strictly 23:30

Number of guests:	101-120 guests	81-100 guests	61-80 guests	41-60 guests	30-40 guests	20-39 guests
Venue hire (8 hours)	R15 400.00	R13 800.00	R12 300.00	R10 750.00	R8 900.00	R7 300.00
Per hour fee after 6 hours	R2 570.00	R2 300.00	R2 000.00	R1 795.00	R1 490.00	R1 220.00
Extra guest	R244.00	R244.00	R244.00	R244.00	R244.00	R244.00

Inclusions

Choice of venue – 6 hours duration (cut off is strictly 23:30)

Fairy lights deck venue (covered) – up to 120 guests

Hawk & Loerie venue (Indoor) – up to 80 guests

Garden venue (outdoor) – up to 250 guests

Terrace venue (outdoor) – up to 80 guests

Egret restaurant (indoor) – up to 75 guests



Inclusions

- Events coordinator and/or duty manager to ensure the smooth running of your function
- Setting up of the venue with tables, chairs, cutlery, and crockery – please note the venue does not do the set-up of décor
- Chairs, round or rectangular, tables with black & gold or white or black tablecloths and serviettes
- Standard glassware, cutlery, and crockery
- Waiters
- Back-up generator
- Clean-up
- Ample secure parking with 24-hour security

Please note that no sparkles, Chinese lanterns, confetti, streamers, and glitter will be permitted. Please check with your coordinator what is and is not allowed to avoid disappointment.

Exclusions

- Catering – payable to Guinevere's Fine foods directly, our exclusive caterer
- Beverages (Cash bar available on the premises)
- Décor & Flowers
- Entertainment
- Stretch garden tents:



- 6m X 8m (48m²): R5 500.00 hire / BANQUET SEATING – 24 guests OR COCKTAIL SEATING – 32 guests OR CINEMA SEATING – 48 guests
- 7.5m X 10.5m (78m²): R7 500.00 hire / BANQUET SEATING – 37 guests OR COCKTAIL SEATING – 50 guests OR COCKTAIL SEATING – 48 guests
- 10m X 12m (120m²): R9500.00 hire / BANQUET SEATING – 60 guests OR COCKTAIL SEATING – 80 guests OR CINEMA SEATING – 120 guests



Menus

You can compile your own menu by choosing from the menu items on offer.

This option allows you to tailor-make your menu according to your preferences and budget!

Choose from the wedding menu items list at the end of the brochure

- Kindly consult Kiddies menu for kids under the age of 12
- Regrettably, food tastings are not accommodated

Alternatively, herewith proposed packaged menus:

Orchid menu: R345.00 per person – plated menu

Bread, Salad & Chicken livers on the table; 1 Main, 1 Veg, 1 Starch, 1 Dessert, Tea & coffee station

Clivia menu: R635.00 per person

Bread, Salad & Chicken livers on the table; 1 Starter, 2 Mains, 1 Veg, 1 Starch, 1 Salad, 1 Dessert

Protea menu: R925.00 per person

Bread, Salad & Chicken livers on the table; 1 Starter, 3 Mains, 2 Veg, 2 Starches, 2 Salads, 2 Desserts, Tea & coffee station

Nala's Brunch menu: R320.00 per person

(All below menu items served on buffet)

Fresh fruit juice; Tea and filter coffee; Homemade scones and Danish pastries; Breakfast flapjacks with cream and maple syrup; Muesli and yoghurt shots topped with berry coulis; Seasonal fruit skewers; Mozzarella, tomato, and basil filled croissant; Ham, cheese, and mustard mayo filled croissant; Croissants filled with scrambled egg; Mushroom and feta mini quiches; Bacon and onion mini quiches; Selection of cheeses; Selection of cold meats; Selection of breads; Selection of preserves

Mufasa's Braai menu: R395.00 per person

Bread, Salad & Chicken livers on the table; 3 braai meats, 1 Starch, 1 Dessert, Tea & coffee station

Pumba' Spit Braai menu: R450.00 per person

Bread, Salad & Chicken livers on the table; 1 Spit choice, 2 braai meats, 1 Starch, 1 Dessert, Tea & coffee station



Bar

Please note no beverages are allowed on the premises – should you require special beverages to be available, please let the venue coordinator know the items and quantity which will be charged for. Corkage fee of R150.00 per bottle of 750ml. Cash bar is available.

Traditional beverages proposed as welcome or post-service drinks or on the table:

	Per glass of 220ml	Per Jug of 1,5L	Per 750ml bottle
Freshly squeezed orange juice	R40.00	R150.00	
Sparkling wine JC Le Roux selection	R65.00		R225.00

Other information

Accommodation

Hakunamatata has beautifully appointed rooms. For any functions booking 6 or more rooms, a group rate of R1500.00 per double room (2 guests – excluding breakfast) is applicable. A non-refundable deposit of R500.00 is required for each room to secure the booking.

Health spa

A beautiful Health spa on-site to enjoy relaxation treatments. Open from 09h00 to 17h00.

Activities

Activities such as game drives, horse-riding, pottery, or sightseeing can be organised by the Lodge. Enquire at reception (08h00-17h00)

Payment terms

VENUE HIRE:

Initial Payment: 50% of the venue hire total fee

This initial payment will secure your function date with Hakunamatata and is non-refundable should you CANCEL your function. You may postpone your function by up to 6 months, subject to availability and provided we receive 21 days' notice.

Final payment: 10 days prior to the function is the balance due - Non-refundable if you cancel or postpone your function



CATERING:

Initial Payment: 25% of the catering total due – refundable in case of cancellation

Final payment: 10 days prior to the function full balance due - Non-refundable if you cancel or postpone your function.

Function Menus

Create your own menu package from the various options available!

- * *Menu items subject to seasonal and supplier availability*
- * *Menu prices subject to change at time of ordering*
- * *Below prices are per person*
- * *Full plated menu available upon request, which will carry a waiter and plating surcharge (only applicable for up to 50 guests)*

BREAKFAST BUFFET *(All below menu items served on buffet)*

R320

- Fresh fruit juice
- Tea and filter coffee
- Homemade muffins, scones and Danish pastries
- Seasonal fruit skewers
- White and brown bread toast
- Crispy fried bacon
- Beef chipolata sausages
- Spicy chicken livers
- Butter fried mushrooms
- Lyonnaise potatoes
- Grilled tomatoes topped with cheddar
- Scrambled egg

BRUNCH BUFFET *(All below menu items served on buffet)*

R320

- Fresh fruit juice
- Tea and filter coffee
- Homemade scones and Danish pastries
- Breakfast flapjacks with cream and maple syrup
- Muesli and yoghurt shots topped with berry coulis
- Seasonal fruit skewers
- Mozzarella, tomato and basil filled croissant
- Ham, cheese and mustard mayo filled croissant



- Croissants filled with scrambled egg
- Mushroom and feta mini quiches
- Bacon and onion mini quiches
- Selection of cheeses
- Selection of cold meats
- Selection of breads & Selection of preserves

PLATED STARTER OPTIONS

- Peri-peri chicken livers with baby leaf salad, served with garlic crostini R65
- Goats cheese roulade with red pepper and aubergine, served with garlic crostini R70
- Roasted tomato soup served with toasted ciabatta R55
- Curried pumpkin, carrot and coconut soup served with toasted ciabatta R55
- Springbok carpaccio with avocado, berry capers and pecorini shavings R105
- Beetroot and orange carpaccio with toasted honey walnuts R55
- Cured sliced salmon served with seasonal fruit and a honey mustard and dill sauce R110
- Slow roasted chicken pancake rings with honey mustard dressing, feta and sprouts R55
- Trio of Bruschetta – chicken, beef and veg bruschetta with micro greens R55

PROTEIN ON BUFFET

SPIT BRAAI (spit braai minimum of 40 pax)

- AAA grade whole lamb on the spit R150
- Rolled leg of lamb on the spit R140
- Rump roast on the spit R100
- Rolled pork on the spit R95
- Whole chicken on the spit R85

BRAAI (served with a choice of two sauces: mushroom, cheese, pepper or garlic)

- Sirloin steak R85
- Rump steak R85
- Farm-style boerewors R75
- Marinated chicken sosaties R75
- Barbeque chicken thighs R75
- Pork chops R75
- Lamb braai chops R95

BEEF

- Melt-in-the-mouth beef roast in a rich savoury gravy R100



- Slow-braised oxtail stew R110
- Traditional German-style beef olives with bacon and gherkins R100
- Boeuf Bourguignon (French beef stew with baby onions, mushrooms, and red wine) R100
- Slow roasted rolled beef brisket served with pan jus R100
- Fillet of beef Trinchado R120
- Rare roast rump or sirloin on the carvery with mushroom, garlic, or pepper sauce R100
- Roast beef fillet served on the carvery with mushroom, garlic, or pepper sauce R130

LAMB

- Lamb curry served with sambals and naan breads R130
- Slow roasted rolled leg of lamb with garlic, rosemary and lemon, served with pan jus R150
- Karoo lamb potjie (lamb on the bone) R120
- Tender deboned lamb stew with red wine R130

CHICKEN

- Crispy Cajun style roast chicken thighs R95
- Lemon and herb roasted chicken thighs R95
- Chicken Madras with ginger, green chili and coconut milk, served with naan breads R100
- Butter chicken curry served with naan breads R100
- Chicken schnitzel served with cheesy mushroom sauce R100
- Chicken fillet in white wine and mushroom sauce R100
- Spicy chicken curry R100

PORK

- Pork short rib with red wine and onions R100
- Braised pork belly roast with a sticky basting R105
- Asian style pork neck stew R100
- Pork fillet in white wine and mushroom sauce R100
- Kool Rouladen (pork and beef mince stuffed cabbage leaves in a rich savoury gravy) R85

FISH

- Hake in a lemon-butter and caper sauce R75
- Fish curry R75
- Garlic peri-peri prawns served with lemon butter sauce R165
- Mussel pot R135

PASTA/VEGETARIAN

- Butternut ravioli in a creamy garlic, chili and sundried tomato sauce R85
- Mushroom lasagne R75

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- Spinach and feta cannelloni with Neapolitan sauce, topped with mature cheddar R75
- Gnocchi with burnt butter, sage and roasted cherry tomatoes R75

SIDE DISHES ON BUFFET

ON THE TABLE (served to each guest table instead of on buffet)

- Garden salad, salad dressing, freshly baked breads/rolls and chicken liver spread R40

SALADS

- Oodles of noodles tuna salad R25
- Greek salad R25
- Potato salad with onions, chives, egg, and mayonnaise R25
- Chickpea salad with a citrus vinaigrette R30
- Three-bean salad R20
- Seasonal garden salad with a light vinaigrette R20
- Red and white cabbage, carrot, and apple slaw R20

VEGETABLES

- Caramelised sweet potato in puff pastry R30
- Traditional mashed green beans with potato and onion R30
- Cinnamon-sugar oven roasted pumpkin R25
- Roast sweet potato, pumpkin and pears with cumin and honey and orange glaze R30
- Herb roasted mélange of seasonal vegetables R25
- Roast Mediterranean vegetables R30
- Roasted honey-glazed carrots R20
- Cauliflower and broccoli au gratin R30
- Creamed spinach R20
- Ratatouille R25

STARCH

- Fragrant basmati rice R15
- Savoury rice with onions and peppers R20
- Creamy mashed potato R25
- Potato bake with cream and mature cheddar R25
- Sautéed baby potatoes with parsley butter R20
- Hasselback potatoes R25
- Mieliepap with Chakalaka R25



DESSERT

- Seasonal fruit salad R55
- Vanilla ice cream with hot chocolate sauce R55
- Traditional malva pudding with home-made custard R55
- Hot chocolate pudding with vanilla ice cream and chocolate sauce R55
- Apple crumble with vanilla cream R55
- Mini lemon tarts R25
- Mini summer pineapple tarts R25
- Mini granadilla cheesecake R25
- Mini Amarula cheesecake R30
- Mini peppermint crisp tarts R30
- Mini tiramisu served in a shot glass with brandy, cocoa, and chocolate shards R30
- White and milk chocolate mousse trio R40

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