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Wedding Package 2013



Please view the website – www.sanloo.co.za



<i>Hire of the Reception Hall</i>	<i>R 3900.00</i>
<i>Hire of the Chapel</i>	<i>R 1100.00</i>

We can accommodate proximally 100-150 guests

<i>On the day of the wedding</i>	
<i>Bridal Room (10 AM TO 10PM)</i>	<i>COMPLIMENTARY</i>
<i>Honey Moon Suite</i>	<i>COMPLIMENTARY</i>
<i>Staff Cost</i>	<i>R 150.00 per person</i>



INCLUDED IN THE VENUE HIRE -

- *Venue will be available from Friday 13:00 till Saturday Midnight (Cleaning should be done by Sunday Morning 9:00)*
- *Standard crockery*
- *Standard cutlery.*
- *Standard glassware*
- *Round tables (seating 8-10 guests per table)*
- *Professional Wedding Consultant*

EXCLUDED IN THE COST ARE-

- *Catering*
- *Bar arrangements*
- *Welcome drinks*
- *Babysitters*
- *Table Linen can be supplied at R 50.00 per table cloth*
- *Chair Covers can be supplied at R 5.00 per chair cover*
- *Under plates (White glass) available at R 5.00 per under plate*
- *Flowers*
- *Music*
- *Photographer*
- *Minister*
- *Décor- over lays, Tie-backs, and Table numbers*
- *Draping*



ACCOMODATION -

Rack Rates

Standard Rooms R 500, 00

Suites R 800, 00

If the entire guesthouse is pre booked by your group a discount of 15% will be granted per room.

Wedding accommodation must be booked and paid in full before arrival.

Bar Details

- Only Cash bar will be available unless the bridal party decides to have an open bar where they have settled the full payment beforehand.*
- Incase of debit or credit card payments the customer will be asked to open an account and to leave his card with the bartender until the account has been settled. The customer will be responsible to sign for each order placed on the account.*
- Please note that all beverage prices are subject to increase without prior notice.*
- No self supplied alcohol or beverages will be allowed - only champagne or wine that we can't supply may be supplied at an additional corkage fee of R 35, 00 per bottle.*

PLEASE NOTE -

Sanloo will accept no responsibility for any rented items and additional décor items. Items will be the FULL responsibility of the bride incase of damages or loss the bridal party will be kept responsible for the full cost.

All Prices are valid until 31 December 2013 - prices are subject to increase without prior notice - Full payment due before date of the wedding.

Supplier list -

*All suppliers can be self arranged or by the
Wedding Consultant at Sanloo*

Music & DJ's-

- *Dj Craig*
Contact Details - 073 202 7100
- *Dj Ferdi - Sound Master*
Contact Details - 071 547 5560

Photo & Videos

- *Sonia Moments Photography*
Contact details - 082 217 8322
www.soniamoments.co.za
- *Wamp - Willie & Mariette Photography*
Contact details - 072 591 3281
- *Diana Lewis Photography*
Contact details - 083 258 3641

Décor-

- *Poppy's Hiring*
Contact details - (015) 307 5688
jackie@poppyshiring.co.za

- *Shidila Décor Delight*
Contact details - 082 372 8604
www.shidila.co.za

Flowers -

- *Bell Fleur*
Contact details - (015) 307 6608
- *Chan -Mari's Corner*
Contact details - 083 632 3317 /elizerc@gmail.com
- *Die Blomskuur*
Contact details - (015) 307 2176/hbar@tlekomsa.net
- *Camelia Bloemiste*
Contact details - (015) 307 2928

Cake Suppliers -

- *Arom@Sanloo*

Contact details - 015 3071101 / 087 802 5700

- *Innovative Cakes*

Contact details - 072 786 3212

Innovativecakes@hotmail.co.za

- *Occasional cakes*

Contact details - 082 059 4793

theoccasionacake@gmail.com



Hair & Beauty -

- *Azelle*

Contact details - 079 642 8430

- *Hairobix*

Contact details - (015) 307 1504

- *Le Grand Chic*

Contact details - (015) 307 5534

- *Zenelle's Day Spa*

Contact details - (015) 307 6220

zenellesdayspa@gmail.com

- *Adele's Beauty & Slimming Clinic*

Contact details - (015) 307 2193 aawijma@mweb.co.za

- *Grandeur Place*

Contact details - (015) 307 7101

Summer Menus

Menu Option 1 – R 200.00

Welcome Snacks & Welcome Drinks

Alcoholic or non alcoholic beverages will be supplied for the guest quantity

Savory Platters

Samosa's, Spring rolls, Biltong & Cheese rissoles, Meatballs & Open Chicken Oregano Sandwiches on Your choice of bread (French loaf, Sourdough Bread or Health Bread)

Starter

Fake Nuggets with a nutty crust served the tartar sauce

Main Course

Onion Crusted Beef Roast

Chicken Pie with Phyllo Pastry

Rice

Potato Wedges

Creamed Spinach

Pumpkin Fritters with Caramel sauce

Roasted Beetroot with feta & rocket salad

Garden salad

Dessert

Death by Chocolate trifle – Layers of Rich chocolate mousse with moist dark chocolate cake & Chocolate cream, topped with Chocolate shavings.

Pavlova served with fresh cream & fresh seasonal Fruit

Menu Option 2 -R 250.00

Welcome Snacks & Welcome Drinks

A selection of savory biscuits will be served with Chicken Liver Pate, Smoked salmon Pate as well as a selection of assorted Cheeses.

A Fruit & Vegetable Platter with a selection of seasonal Fruit & Vegetable

Alcoholic or non alcoholic beverages will be supplied for the guest quantity

Starter (Choose one)

*Biltong Salad with Avocado (Seasonal) or
Biltong & Cheese dip served with Melba toast*

Main Course

*Lamb Roast with buttermilk & rosemary
Pork Neck steak Served with a mango sauce*

Savory Rice

Potato Wedges

Green Beans with mushroom, onion & sesame seeds

Butternut with Cinnamon & Honey

Brinjal Baked with cheese sauce

Greek salad

Roasted Vegetable with Feta & mixed herb lettuce salad

Dessert

Chocolate Mocha Terrine

Granadilla Mousse

Menu Option 3- R 320.00

Welcome Snacks & Welcome Drinks

*Pork neck & Bacon & Prune Kebab, Biltong biscuits with cream cheese centre,
Peppadew stuffed with Mozzarella cheese, Greek Kebab*

Alcoholic or non alcoholic beverages will be supplied for the guest quantity

Starter

Mixed Seafood Cocktail

Main Course

Beef Fillet with a Red wine sauce

Roasted Pork Loin

Traditional Lamb Pie with Phyllo Pastry

Basmati Rice

Couscous seasoned with Fresh Herbs

Glazed sweet Potato

Broccoli & Cauliflower with cheese sauce

Medley of Roasted vegetables

Greek salad

Baby Potato salad

Dessert

Chocolate Barone Cup cakes

Chocolate Éclairs

Dark Chocolate mousse

Winter Menus

Menu Option 1 – R 200.00

Welcome Snacks & Welcome Drinks

Alcoholic or non alcoholic beverages will be supplied for the guest quantity

Savory Platters

Samosa's, Spring rolls, Biltong & Cheese rissoles, Meatballs & Chicken Kebabs

Starter

Rich Pumpkin & Corn Soup with freshly baked bread

Main Course

Pork Loin Roast

Beef stew

Rice

Potato Wedges

Creamed Spinach

Pumpkin Fritters with Caramel sauce

Cauliflower & Cheese sauce

Greek salad

Dessert

Chocolate Malva Pudding & Warm Custard

Carrot Cake with Cream cheese icing & Pecan nuts

Menu Option 2 -R 250.00

Welcome Snacks & Welcome Drinks

*Vol au vents filled with Mushrooms & Herbs, Spinach & Cream cheese parcel,
Hake kebab with bacon & Fruity Marinade
Alcoholic or non alcoholic beverages will be supplied for the guest quantity*

Starter (Choose one)

Portuguese Chicken livers served with Portuguese rolls

Or

Green shelled mussels served with a white wine sauce

Main Course

Stuffed Chicken Roll with your choice of filling

Lamb Tomato Bredie

Brown Rice

Creamy Potato Bake with onions & Mushrooms

Roasted vegetables

Glazed Carrots with a orange sauce

Creamed Spinach

Greek salad

Warm Noodle Salad with Bringal & Sundried tomato

Dessert

Cape Brandy Pudding with Custard

Pecan nut Pie with Cream & Ice cream

Menu Option 3- R 320.00

Welcome Snacks & Welcome Drinks

*Beef Fillet Kebabs with a creamy marinade, Thai Chicken Kebab, Crumbed
Mushrooms with a creamy cheese sauce, Hake & Phyllo Parcel*

Alcoholic or non alcoholic beverages will be supplied for the guest quantity

Starter

Deep Fried Camembert Cheese wedges with a Cranberry sauce

Served with Melba toast

&

Butternut soup & freshly baked bread

Main Course

Roasted Chicken with Lemon & herb

Pork Fillet stuffed with dried fruits

Oxtail

Savory Rice

Baked Potatoes

Green beans with Mushroom & onion

Medley of Roasted vegetables

Pumpkin Tart with caramel sauce

Greek salad

Potato salad

Dessert

Candy bar with mini desserts & chocolate fountain

Group Breakfast menu - R 95 per person

Breakfast Cereals
Fresh Fruit salad
Yoghurt

Crispy Bacon
Chicken fillet with creamy Mushroom sauce
Or
Mini Meat balls with a Tomato Herb sauce
Fried Tomato with Oregano & Black Pepper

Selection of Freshly baked bread & Jam and Cheddar cheese

One Can of Minute maid Fruit Juice and
Coffee & Tea included