

Letsatsi **Function - Conference** **Venue**

Wedding Package (R/O 2016)

Thank you for considering Letsatsi for your wedding. We will aim to make your special day even better!



The Venue

Letsatsi Bridal Venue is situated just outside the town of Vanrhynsdorp next to the N7 on the split towards the Northern Cape and Namibia.

The venue consists of our historic Church with its original wooden benches and the original restored organ dating from the 1904s.

The wish fountain has been re-stored to its original design. Collect your bronze coins and make a secret wish.

It is the only Catholic Church in South Africa where Afrikaans is used to describe the murals.

The church can accommodate up to 200 guests.

There are three distinct gardens that can be used as your photo theme.

The first garden is a lush green lawn with big palms for that island feeling. The second garden is a forest of Quiver trees (Kokerbome) for that truly Karoo back ground. Our third garden is inspired by the uniqueness of the Karoo.

Succulents of all varieties abound in this small ecosystem.



Venue Fee

Weddings:

Minimum Tariff - R14 000. An additional breakage deposit fee of R3000.00 must be paid beforehand and will be refunded afterwards.



Initials

Reception

Our venue is fully water-cooled for summer and winter functions.

2 x 3 Seater couches
 3 x 1 Seater couches
 2 x 2 Italian Chesterfield leather couches
 1 x 2,4m Wooden Meranti Server
 2 x 1.8m Round Meranti table with Flower Vases
 6 X Pre drinks table
 1 x Top loader coke Fridge for pre drinks

Main Table:

2 x White leather Bride/Groom High back
 4 x White leather High back
 2 x White 2,4m Handmade Designer Tables
 1 x 2,4m X1m Wall Mirror

Toilets:

2 x Wall Mirrors
 3 x White Leather Ottomans

Furniture:

25 x rectangular tables and 250 white Tiffany Chairs with cushions (no need for covers)
 2 menu boards
 32 x wood- and iron chairs for outside area and 8 x wood- and iron tables for veranda
 Seating for 100 people at our outside lapa area
 1 mobile fire pit to be used at our lapa only (wood supplied at R 500 per fire pit)
 2 outside fountains

Cutlery and Crockery:

Cutlery: 250 sets for starters, mains and desserts
 Basic white crockery: 250 units for starters, mains and desserts
 Glasses: 250 sets for red, white and champagne

Staff (not negotiable):

1 barman, 2 prep staff, 2 waiters and 1 manager for first 60 people included
 60 – 120 pax: add 1 barman, 1 prep staff @ R800
 120 – 300 pax: 2 barman, 1 prep staff, 1 waiter and 1 manager @ R2600

Not included:

Event coordination
 Linen, décor, flowers, etc.
 Ice buckets for tables
 Sound and DJ services and ambient lighting
 Alcohol, beverages and food

General information

- The bar will be managed by Letsatsi and will not be outsourced to any other party.
- Final beverage/wine requirements will be needed 14 days prior to wedding.
- Corkage charged at R35 per bottle for all wines brought on to the premises and limited to 3 bottles per table.
- All catering is done by Letsatsi. We have a wide selection of menu options for you to choose from. We will compile a personalized menu that will cater for your needs, if required.
- The final menu, number of guests and venue layout, for your wedding should reach us not later than 14 days prior to your wedding. (see different seating arrangements attached)
- We can cater for Kosher and Halaal customers. Please arrange with management

Moving of any furniture or fittings at venue location and Church

Moving furniture may influence the flow of people, food and drinks in the reception area or inside the venue. Please discuss all seating arrangements with management before finalizing your seating arrangement. The only furniture to be moved is the tables and chairs for guest seating. (See table layout)

Viewing and Site Inspections

Site inspections will only be allowed by appointment. Our office hours are from Monday to Friday from 09h00 to 16h00 and on Saturdays from 09h00 to 12h00.

Menu tastings by appointment only. No tastings or viewings will be done on Sundays

Capacity

The venue can accommodate up to 300 guests if you choose to have a dance floor and 350 if you choose a banquet only. Venue can be split to accommodate smaller groups.

The modern design is well planned for your convenience of a smooth transition between different event stages.

Letsatsi

Events Coordinator Functions and Responsibilities

- 1. Oversee all contractors and administrate them.***
- 2. Basic table setting.***
- 3. Table layout.***
- 4. Stock cash bar.***
- 5. General cleanliness.***
- 6. Cook off arrangements.***
- 7. Security / Parking attendance.***
- 8. Lock up / Clean***
- 9. Refundable deposit calculation.***

Initials

Wedding Package

Venue

	Amount	Yes/No
Use of our Historic Church	R 3 500	
Honeymoon Suite for Bridal Couple	R 0	
Venue Hire	R 14 000	
Venue Deposit (Refundable)	R3000	
Décor and Flowers	TBA	
Wedding Car and Chauffer (Mercedes C class +)	TBA	
Marriage Officer	R 2 000	
Waterfall and fairy lights switched on. (10 Strings)	R1000	
Hiring tablecloth + Serviettes:		
Table Cloth	R60 P.T	
Serviettes	R3 pp	

Food and Beverages

Bread Table	R 65 pp	
Pre-drinks (beer/cider)	R20 pp	
Pre-drinks (non-alcoholic punch)	R 25 pp	
Pre-drinks Sparkling Wine or Alcoholic Punch (white spirits)	R 35 pp	
Canapés (three pp)	R 30 pp	
Starter (pre-serve cold)	R 45 pp	
Main Course Buffet. Option 1 Option 2	R 280 pp R 165 pp	
Main Course Plated and Served	R 330 pp	
Wedding Cake (cupcakes with coffee and tea)	R 50 pp	
Menu tasting (Maximum 6 pax)	R500	
Barman	R600	
Staff	R200	
Manager	R1000	
Waiters	R200	
Corkage Fee	R35 per bottle	
Wood/Packs	R20	
Coffee / Tea (ISO Cups)	R25 pp	
Day Before Private family get together costing		

Total: _____

Bookings

All rates are subject to change without prior notice.

To confirm your booking a copy of the signed contract and confirmation of 50% deposit payment must be faxed or emailed to Letsatsi Bridal Venue at Fax: 027 219 2247 or Email: letsatsi@webmail.co.za

A deposit becomes non-refundable 45 days prior to the reservation date. The balance must be settled 14 days prior to the wedding. The final number of guests must be confirmed 14 days prior to the wedding. A 3 % credit card transaction fee will be charged for payments done by credit card.

If full payment has not been received 7 days before the wedding, Letsatsi Bridal Venue will not be able to host the event.

All décor and equipment not supplied by Letsatsi Bridal Venue must be cleared by 10h00 and if on a Sunday, by 10h00 on Monday.

Binding Undertaking

1. Any damage to property of appliances will be accounted for.
2. No vehicles are allowed on any grass or built areas.
3. No unauthorized people are allowed at the venue except for the guests or personnel during the function.
4. No guests are allowed to bring their own alcohol to the venue.
5. Guests are only allowed at Letsatsi Venue area.
6. No open fires are allowed on the premises without permission.
7. No fire crackers, fireworks or sparkles are allowed on the premises.
8. It is your responsibility to keep your guests well behaved at all times.
9. Smokers are strictly advised to use ashtrays for cigarette butts. Sand ashtrays are provided (only outside!!!).
10. Only bubbles, rose or flower petals and herbs may be used as confetti.
11. No music of any form later than 01h00.

THE USE OF THE VENUE IS AT OWN RISK,
LETSATSI CAN NOT BE HELD RESPONSIBLE FOR ANY INJURIES,
LOSS OF GOODS OR DAMAGE OF ANY KIND.

Please indicate your acceptance of the agreement of the above-mentioned Term and Conditions, by signing at the space provided below.

Name & Surname: _____

Wedding Date: _____

Postal Address: _____

Email Address: _____

Mobile Number: _____

Signed at _____ on _____

Client Signature: _____

Letsatsi Representative

Signature: _____

Initials

Letsatsi Venue availability for 2016

We do not take provisional bookings and dates will only be confirmed once 50% deposit has been received.

2016

January

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

February

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7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29					

March

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27	28	29	30	31		

April

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24	25	26	27	28	29	ⓧ

May

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15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

June

S	M	T	W	T	F	S
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12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

July

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17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

August

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28	29	30	31			

September

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18	19	20	21	22	23	24
25	26	27	28	29	30	

October

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16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

November

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6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

December

S	M	T	W	T	F	S
				1	2	3
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11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Initials

Option 1 R280.00 – Self Service – Buffet Style

Meat (Choose 1)

Pickled or Fresh Beef Tongue with a Tangy Home-made Sweet Mustard Sauce
 Grilled Pork Fillet Medallions with Peppadew and Crumbled Feta Cheese
 Deboned Smoked Pork Neck with Home Made Apple Sauce
 Roast Super Sirloin of Beef with a Creamy Mushroom Sauce
 Slow Stewed Venison Pie with a Red Wine Jus
 Honey and Mustard Glazed Gammon
 Roast Pork Belly stuffed with Cranberries and rubbed with Wholegrain Mustard
 Roasted H Bone of Super Beef in Local Pinotage reduction
 Mutton Pie with a touch of Garden Fresh Mint

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Additional Cost at R30.00 person

Lamb Shank Roasted with Garlic and Red Wine
 Roast Leg of Super Kalahari Lamb with Garlic and Lamb
 Swiss Trimmed Fillet of Beef with Horseradish and Mushroom Sauce
 Deboned Shoulder of Lamb served with Red Onion Marmalade
 Venison with Lard , Rooibos Marinated Apricots and Dry Sherry

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Chicken Dishes – (Choose 1)

Roasted Chicken Thighs in a Mustard and Honey Reduction
 Our Old Time Favourite – Creamy Chicken and Mushroom Pie
 Roasted Chicken Thighs topped with Fresh Lemon and Sesame and Fresh Herbs
 Deboned Chicken Breast Fillets Stuffed with Peppadews and Feta
 Deboned Chicken Breast Fillet Stuffed with Creamy Spinach and Peppered Danish Feta
 Roast Free Range Chicken with Mushroom Duxelle
 Roasted Peri-Peri Chicken Thighs

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Rice (Choose 1)

Steamed Long Grained Rice
 Herbed Risotto
 Savory Rice with Mushroom / Onions / Peppers
 Yellow Rice with Sundried Raisins

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Potatoes Dishes (Choose 1)

Golden Fried Crispy Potatoes
 Cajun Dusted Roasted Potatoes
 Creamy Potato Bake with Cheddar Cheese au Gratin
 Baby Potatoes tossed in Fresh Garlic Butter Topped with Freshly Chopped Parsley
 Crispy Roasted Golden Potatoes with Fresh Herbs

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Dew Fresh Vegetables (Choice 2)

Broccoli and Cauliflower with a Beshamel Sauce Au Gratin
 Mediterranean Roasted Farm Fresh Selection of Vegetables
 Creamed Spinach and Feta Cheese
 Young Green Bean and Bacon Wraps
 Caramelized Sweet Potatoes with Honey and Cinnamon
 Butternut Pumpkin Fritters in a Butterscotch Sauce
 Honey Roasted Butternut Cubes
 Glazed Caramel Carrots Julienne
 Sweet Potato with Lemon and Sesame Anglaise

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 Initials

From our Salad Valley (Choice 1)

Greek Salad Platter
 Roasted Butternut with Beetroot and Feta Salad
 Crispy Broccoli Florets with Crispy Bacon Bits and Cheddar Cheese Cubes
 Cous-Cous Salad with Pumpkin Seeds, Butternut, Roasted Peppers and Olives
 All Salads served with a variety of Dressings

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Desserts (Choice 1)

Individual Lemon Curd Pies
 Creamy Petite Cheese Cakes
 Home-made Milk Tartlets dusted with Cinnamon Sugar
 Crispy Peppermint Tartlets
 Fresh Fruit Kebabs with a Passionfruit Syrup
 Dark Chocolate Tartlets
 Wow Brandy Snaps with Chantilly Cream
 Home Made Chocolate Mousse
 Fresh Fruit Salad with a Duo of Ice Cream
 Amarula Brown Pudding with Vanilla Custard
 Coffee end Orange Sponge Cake with Caramel Anglaise
 Rooibos Infused Malva Pudding served with Butterscotch Custard

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IMPORTANT INFORMATION

Should You Request that We must Plate Your Meal during the Function –
 An additional fee of R65.00 per Person will be charged

Our Basic Menu can be extended with an additional options at Extra Costs

Optional Snacks / Bread Table

We supply an assortment of snacks during serving the Welcome Drinks
 At an additional Cost

Option A

Spring rolls, Samosas, Brochettes, Pizza Squares, Phyllo Parcels, Meat Balls
 Quiche etc.

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Option B

Snacks with Biltong, Dried Sausage and a variety of Nuts

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Both Option A and B will be charged at an additional Cost of R30.00 Per Person

Option 2 R165.00 per person – Self Service – Buffet Style

Western Cape Beef Bobotie topped Bulgarian Yoghurt
 Italian Styled Beef Lasagne
 Slow Stewed Super Beef in a Red Wine Jus
 Sweet Sour Pork with Pineapple Anglaise
 Roast Beef with Rosemary and Garlic
 Cottage Pie
 Pepper Steak Pie
 Roasted Pork Neck with Home-made Chutney

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Chicken (Choice 1)

Cape Malay Chicken Curry served with Sambals
 Honey and Mustard Glazed Roasted Chicken
 Traditional Creamy Chicken and Mushroom Pie
 Lemon and Herb Roasted Chicken
 Chicken Schnitzels with Fresh Lemon
 Creamy Chicken A la King
 Chutney and Mayonnaise Roasted Chicken
 Traditional Chicken Lasagne

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 Initials

Rice Dishes (Choice 1)

Steamed White Rice
Herbed Risotto
Savory Rice

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Potato Dishes (Choice 1)

Crispy Brown Potato Wedges
Cajun Dusted Roasted Potatoes
Roast Potatoes tossed in Fresh Herbs
Mushroom Potato Bake

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Dew Fresh Vegetables (Choice 2)

Broccoli and Cauliflower with a Beshamel Sauce Au Gratin
Mediterranean Roasted Farm Fresh Selection of Vegetables
Creamed Spinach and Feta Cheese
Caramelized Sweet Potatoes with Honey and Cinnamon
Butternut Pumpkin Fritters in a Butterscotch Sauce
Honey Roasted Butternut Cubes
Glazed Caramel Carrots Julienne

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From our Salad Valley (Choice 1)

Roasted Butternut with Beetroot and Feta Salad
Crispy Broccoli Florets with Crispy Bacon Bits and Cheddar Cheese Cubes
Home-made Copper Penny Salad
Roasted Peppers and Butternut Cous-cous Salad
All Salads served with a variety of Dressings

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Desserts (Choice 1)

Individual Lemon Curd Pies
Home-made Milk Tartlets dusted with Cinnamon Sugar
Crispy Peppermint Tartlets
Fresh Fruit Kebabs with a Passion Fruit Syrup
Fresh Fruit Salad with a Duo of Ice Cream
Rooibos Infused Malva Pudding with Butterscotch Custard
Coffee end Orange Sponge Cake with Caramel Anglaise

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IMPORTANT INFORMATION

Should You Request that We must Plate Your Meal during the Function –
An additional fee of R65.00 per Person will be charged

Our Basic Menu can be extended with an additional options at Extra Costs

Optional Snacks / Bread Table

We supply an assortment of snacks during serving the Welcome Drinks
At an additional Cost

Option A

Spring rolls, Samoosas, Brochettas, Pizza Squares' Phyllo parcels 'Meat Balls'
Quiche etc.

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Option B

Snacks with Biltong , Dried Sausage and a variety of Nuts

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Both Option A and B will be charged at an additional Cost of R30.00 Per Person

Initials

Day before Private Family Get Together
If applicable.

- Griller (50 pax) – R500
- Wood – R20.00 p.bag
- Ice – R10.00 p.bag
- Salad – R30.00 p.head
- Sauce or Braaibroodjies – R15.00 p.head
- Potato/Veggie Bake – R25.00 p.head
- Plastic/Paper plate,Knife,Fork – R15.00 p.head
- Cleaning next day – R300.00 / 50 pax

Total_____

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Letsatsi Wedding and Conference

Wine List – 2016

Dry Whites

- | | |
|------------------------------|------|
| • Cederberg Sauvignon Blanc | R120 |
| • Malkopbaai Sauvignon Blanc | R120 |
| • Cederberg Chenin Blanc | R120 |
| • Malkopbaai Chenin Blanc | R120 |

Semi Sweet Wine

- | | |
|------------------------|------|
| • Cederberg Bukketrabe | R120 |
|------------------------|------|

Rose Wine

- | | |
|-------------------|------|
| • Doringbaai Rose | R120 |
|-------------------|------|

Red Wines

- | | |
|-----------------------|------|
| • Cederberg Cab. Sauv | R150 |
| • Cederberg Shiraz | R150 |
| • Malkopbaai Pinotage | R150 |
| • Teubes Cab. Sauv | R150 |

We have access to a wide range of quality local and imported wines. For more details, contact management at Letsatsi Wedding and Conference.



Letsatsi Wedding and Conference

Liquor Prices – 2016

Olof Berg, Gilbey's Gin, Smirnoff Vodka, Mainstay Cane	R12
Klipdrift, Richelieu, Bells, J&B	R15
Klipdrift Premium, Southern Comfort, Red Heart, Malibu, Spiced Gold, Black Label	R20
Jamesons, Jack Daniels, Jagermeister, Ponchos, Frangelico, Kahlua, Sambucca, After Shock, Caramel Vodka, Contreau, Cinzano, Savanas, Hunters Dry, Castle Lite, Appletizer, Red Grapetizer, Ice Tea Peach	R25
Apple Sours, Nachtmusik, Amarula, Peppermint, Bols Blue, Bols Ginger, Potency, Strawberry Lips	R15
200ml Tins Mix	R12
Cordials	R5
Red Bull	R35
500ml Water	R12
330ml Cold Drinks	R15
Johnny Walker Black Label	R35
Glen Morangie, Kwv 10Years	R40
Sherry , Port	R10



Letsatsi Wedding and Conference

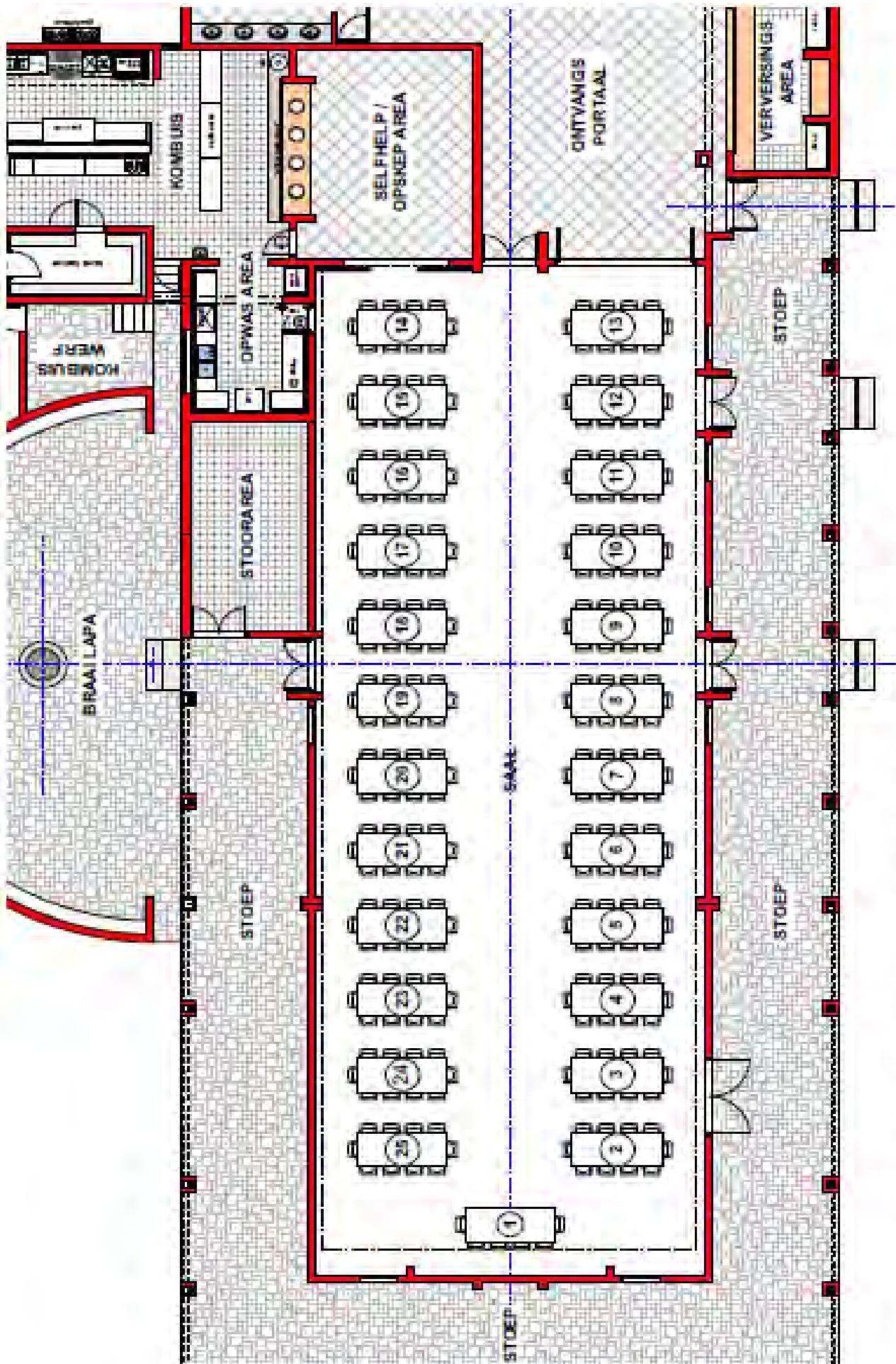
Boggom & Voertsek Craft Beer

R35

Craft Beer Draught

R40

Initials



TAFEL UITLEG D , 25 TAFELS = 240 GASTE

Layout of the Lodge's accommodation:

Attached is the rooming list for your attention, as well as the layout of the Lodge.

- F – 3 == Family Units.
Sleeps ideally 4 (Two Bedrooms—One with King size bed the other a Queen size)
- L 1 (Honey moon suite)
- L2 – L6
- L8 – L 17
These rooms all have a Queen size bed and a three quarter bed in.
- L7 – T12
One Queen size Bed (this is the Pet friendly one that is fenced around and suitable for Dogs, should any guest have to bring their doggie with). Additional cost apply.
- T 1 – T 11
Queen size bed in each.
These are the Chalets that are situated by the Dam
- Total capacity = 85 pax
- Find hereto a list of suggestions of Guest Houses in Vanrhynsdorp that we know and approve to our standard in case Letsatsi is fully booked and cannot accommodate all your guests:

NAME	CONTACT	TELEPHONE
1) Aan't Dorpseind	Heila van Niekerk	027 219 2022/083 630 9611
2) Van Rhyn Guesthouse	Herbert	027 219 1429
3) Vanrhynsdorp Self-Catering Resort	Jasper Nieuwoudt	027 219 1810
4) Lombards Guesthouse		027 219 1424
5) Bo-Tuin Selfcatering Cottage		027 219 1202

