

Shelanti Function and Conference Venue



Enquiries:

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**263 Jean Avenue
Centurion**

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Website: www.shelantigarden.co.za**

“The Magic of Memories”

Shelanti is located in the heart of Centurion with its Country Side atmosphere.

Be assured of our personal attention to make your memorable event a trouble free day.

We will assist you with a variety of elegant in-house services, and then oversee every nuance.

We offer attention to detail which will make your special day a truly memorable occasion.

We can offer first class advice and guidance on every aspect of the day's arrangements.

Shelanti is a well known venue for the past thirteen years, with quality food and service for wedding receptions, corporate functions, birthday parties, engagement parties, conferences, christenings and other special events.

We offer you the following:

- Breathtaking Chapel with a 14th Century Cathedral atmosphere (See Chapel Information sheet attached)
- Function Hall with air conditioning, which can accommodate up to 120 guests with a dance floor, and 140 guests without a dance floor
- Garden Venue for any occasion – a haven of peace and tranquility which can accommodate up to 70 guests
- Restaurant for smaller occasions which can accommodate up to 30 guests (excluding Saturday evenings)
- Breakfast Menus
- Brunch Menus
- Buffet Menus
- Plated Menus
- Cocktail Menus
- Wedding Cakes
- Décor and Flowers for any occasion
- Wedding dresses (W & H Bridal & Evening Wear)
- Photographer
- Music for the Chapel and Reception
- Off site Bridal Suite & Guest House

Shelanti Price list:

(Prices are valid from 01-01-11 until 31-12-11 and are subject to change. All prices quoted are inclusive of 14% VAT)

Deposit:

- R3 000-00 will confirm your booking.
- Deposit will also be utilised to cover any breakages.
- We regret no deposit will be refunded if function is cancelled.
- Should you require more pre-drinks, coffee, wine, sherry or sparkling wine for the duration of the function, this will also be deducted from your deposit.
- In case of no damages or losses, the full amount will be refunded into your bank account.
- Full deposit or any balance (in case of any breakage) due, will be refunded within 30 days after the function. Please provide us with your banking details.

Venue Hire:

- | | |
|---|------------|
| • Hall: Monday to Thursday | R 2 500-00 |
| • Hall: Fridays | R 3 200-00 |
| • Hall: Saturdays, Sundays and Public holidays | R 4 000-00 |
| • Garden facility: Monday to Thursday | R 1 200-00 |
| • Garden facility: Fridays | R 1 700-00 |
| • Garden facility: Saturdays, Sundays and Public holidays | R 2 500-00 |

(Winter special: June, July and August, less 15% on Venue hire)

Venue Hire includes:

- Exclusive use of the function venue.
- All standard tables, chairs, tablecloths, napkins, cutlery, crockery, glasses and buffet equipment
- Easel for table plan
- Cocktail tables and tablecloths for pre drinks.
- Standard sound equipment suitable for background music only.
- Security Guard – with panic button - armed response

Additional costs:

Cash bar facility	R 600-00 (+ 10% service fee applicable on open bar – Includes bar personnel)
Waiters	R 250-00 per waiter (one waiter per 20 guests)
Menu prices	R 120-00 to R 310-00 per person (See attached menus) (Children under 12 @ Half price & Children under 5 @R50.00 each)
Sherry on arrival	R 10-00 per person
Pure Fruit Juice	R 45-00 per jug
Diluted Fruit Juice	R 35-00 per jug
Coffee and Tea	R 10-00 per person
Sparkling Wine	See attached price list
Wine	See attached price list
Corkage Fees	R45.00 per bottle (for own Wine and Sparkling Wine only)

Terms and conditions:

- Any damages, losses or extras will be deducted from the deposit.
- The final amount of guests to be confirmed 21 days prior the function.
- Appointment to finalise final arrangements to be made 21 days prior the function.
- Account payable 21 days prior to the function – only bank guaranteed cheques, internet transfers or cash will be accepted. **No credit card payment will be accepted.** Proof of payment to be faxed or E-mailed. In the event of non-payment of the total account within 7 working days Shelanti reserves the right to cancel a provisional booking without further notice or liability to the client.
- The final number of guests as discussed at the final appointment (21 days prior the function) will be charged for unless attendance is more. Bearing in mind that should this variance be below the minimum mentioned in the final arrangements, clients will automatically be billed for the minimum as discussed in the final arrangements.
- **No money is refundable on final payment of the account.**
- The client must confirm all changes and cancellations in writing.
- All catering will be done by Shelanti – No private catering allowed.
- Wedding Cake can be served with dessert or coffee. Please take note that this will not replace the dessert.
- Provision is made for guests to have second helpings. No take away food is allowed.
- Corkage fee per bottle will be charged on wine and sparkling wine only, should you wish to supply your own.
- Shelanti is fully licensed and alcohol will be supplied by the bar facility. Should any guests bring their own alcoholic beverages on the premises, we reserve the right to withhold the deposit paid.

- Function hall will only be available on the day of the function for décor and flowers. Function hall can be decorated one day before the function if there is no function. Please make the necessary arrangements with management.
- Florist can arrange with management to work at Shelanti during trading hours, **if we can accommodate them**. It is the florist responsibility to clean the area where they have worked.
- Please be advised that all decorations must be removed from the venue after the function or by 8H00 the following day (excluding Sundays) – please make arrangements with management. Any items not removed within 7 days of being placed in storage will be discarded.
- Whilst all precaution will be taken to safeguard your belongings, Shelanti will not be liable for loss or damage to any property whatsoever (décor, flowers, gifts, valuables etc.).
- Should the Shelanti building, surrounding gardens, décor or napery be damaged by the client, or any supplier acting on the client's instruction during the set-up or break down operations for the function or during the function by any of the client's guests, the client shall be liable and will be billed accordingly.
- All candles used must be in candle holders and any damage to table linen will be charged accordingly.
- Hall Facility: Minimum of 50 guests (adults) are required for Mondays to Fridays, and a minimum of 60 guests (adults) for Saturdays and Sundays.
- Garden Facility: Minimum of 30 (adults) required for Mondays to Fridays and 50 (adults) for Saturdays and Sundays.
- Bookings for morning weddings may utilise the facilities until 14H00. Arrangements can be made with management should you wish to make use of the venue for longer, at additional costs.
- Receptions that take place at 14H00 may utilise the facilities until 22H00.
- Receptions that take place at 16H00 or 18H00 may utilise the facility until 24H00.
- Bar facility: Last rounds @ 23h30. Bar closes at 23h45.
- Music must stop at 23h50.
- Prices are subject to change.
- All prices include 14% VAT.
- Right of admission reserved.
- **DISCLAIMER**: Persons entering these premises and/or using any facilities at these premises do so at their own risk. The owners and/or tenants and/or their employees, of these premises cannot be held responsible directly or indirectly for any claim of whatsoever nature in respect of any loss, damage or injury however caused, sustained or suffered by any person at any time whether arising from the negligence (gross or otherwise) or wrongful act of the owners or the tenants or its employees and/or any person connected directly or indirectly with them, nothing excepted.
- Shelanti reserves the right to cancel any booking forthwith and without liability on its part in the event of any damage to, or destruction of the venue by fire, industrial unrest, or any other cause beyond the control of Shelanti which shall prevent it from performing its obligations. In these circumstances every effort will be made to find an alternative venue.

BREAKFAST MENU 1	BREAKFAST MENU 2
<p data-bbox="389 327 635 360">COLD DISPLAY</p> <p data-bbox="373 409 647 483"><i>Fresh Seasonal Fruit Yoghurt</i></p> <p data-bbox="461 530 560 564"><i>Muesli</i></p>	<p data-bbox="967 327 1212 360">COLD DISPLAY</p> <p data-bbox="951 409 1225 483"><i>Fresh Seasonal Fruit Yoghurt</i></p> <p data-bbox="1038 530 1137 564"><i>Muesli</i></p>
<p data-bbox="373 613 647 647">BREAD DISPLAY</p> <p data-bbox="368 696 652 891"><i>Assortment Of: Health Muffins Cheese Muffins Croissants Served with preserves</i></p>	<p data-bbox="887 613 1289 647"><i>Continental Cold Meat Platter</i></p> <p data-bbox="951 696 1225 730">BREAD DISPLAY</p> <p data-bbox="979 779 1197 974"><i>Assortment Of: Cheese Muffins Health Muffins Croissants Health Bread Served with butter and preserves</i></p>
<p data-bbox="405 936 619 969">HOT BUFFET</p> <p data-bbox="325 1019 695 1052"><i>Scrambled Eggs with Cheese</i></p> <p data-bbox="309 1102 708 1216"><i>Grilled Bacon Savoury Mince Beef Sausage with fried Onion</i></p> <p data-bbox="405 1265 616 1299"><i>Young Potatoes</i></p> <p data-bbox="357 1348 663 1422"><i>Sauté Mushroom Sauce Cheese Sauce</i></p>	<p data-bbox="979 1061 1197 1095">HOT BUFFET</p> <p data-bbox="900 1144 1270 1178"><i>Scrambled Eggs with Cheese</i></p> <p data-bbox="887 1227 1283 1422"><i>Grilled Sweet and Sour Bacon Savoury Mince Beef Sausage with fried Onion Grilled Minute Steaks Potato Rosti</i></p>
<p data-bbox="280 1464 737 1498">R 120-00 per person VAT inclusive</p>	<p data-bbox="820 1451 1353 1565"><i>Sautéed Black Mushrooms Pan Fried Plum Tomatoes with Balsamic Reduction</i></p> <p data-bbox="858 1592 1315 1626">R 150-00 per person VAT inclusive</p>

EXECUTIVE BREAKFAST MENU**COLD DISPLAY**

Seasonal Fruit
Yoghurt

Assortment of Cereals with Hot and Cold
Milk

Continental Cold Meat Platter
Cheese Platter

BREAD DISPLAY

Assortment Of:
Croissants
Heath Muffins
Cheese Muffins
Health Bread
Served with butter and preserves

HOT BUFFET

Scrambled Eggs with Cheese and Chives

Grilled Sweet and Sour Bacon
Beef Bolognaise
Beef Sausage with Fried Onion and
Cocktail Tomatoes
Grilled Minute Steaks
with Halloumi & Peppadew

Potato Dish

Sautéed Black Mushrooms

SWEET DISPLAY

Assortment of Danishes

R 175-00 per person VAT inclusive

BRUNCH MENU**COLD DISPLAY**

Yoghurt
Muesli
Fresh Fruit Platter
Cheese and Biscuit Platter
Continental Cold Meat Platter

BREAD DISPLAY

Assortment of:
Heath Muffins
Croissants
Cheese Muffins
Served with butter and preserves

HOT BUFFET

Corn, Sundried Tomato & Feta Quiche
Scrambled Eggs with Chives

Grilled Minute Steaks with Cheese Sauce
Grilled Bacon
Savoury Mince
Beef Sausage with grilled Onion

Potato Rosti

Sautéed Black Mushrooms

Pan Fried Plum Tomatoes with Balsamic
Reduction

SWEET DISPLAY

A variety of small individual Koeksisters,
Caramel tartlets, Berry Cheesecake tartlets
and Chocolate Fudge Truffles

R 195-00 per person VAT inclusive

SHELANTI BUFFET MENU 1**STARTER(Plated)**

*Mock Crayfish Cocktail in Phyllo served
with Garden Salad Complimented by a
Balsamic Reduction*

BUFFET**MAIN COURSE**

Rosemary flavoured Roast Leg of Lamb

OR

Mustard Rubbed Roast Beef

AND

Home Made Traditional Chicken Pie

OR

Savoury rubbed Roast Chicken

Roast Potatoes

Savoury Rice

Medley of Roast Vegetables

Pumpkin Fritters in Caramel Sauce

Creamed Spinach with Cheese

Salad Bar

Rocket Beetroot & Butternut Salad with

Balsamic Reduction

Italian Pasta Salad

Cocktail Bread rolls

DESSERT

Malva Pudding and Custard

Strawberry Cheesecake

Ice Cream and Chocolate Sauce

R240-00 per person VAT inclusive

SHELANTI BUFFET MENU 2**STARTER(Plated)**

Smoked Chicken Salad with Honey

Mustard Dressing

OR

*Deep fried Crumbed Prawns on a bed of
Baby Rocket Salad & Sweet Chilly Sauce*

BUFFET**MAIN COURSE**

Rosemary Flavoured Roast Beef

OR

Pork Roast with Apple Sauce

AND

Mediterranean Roast Chicken with

Sundried Tomatoes & Lemon

OR

Chicken Fillet with Basil & Pesto

topped with a Parmesan Crust

Young Potatoes in Creamy Butter Herb

Sauce

Steamed Rice

Glazed Julienne Carrots in Mango Sauce

Medley of steamed Vegetables

Broccoli with an Almond Butter Sauce

Salad Bar

Beetroot Salad

Farm Style Potato Salad

Rocket, Strawberry, Blue Cheese &

Crouton Salad

Cocktail Bread rolls

DESSERT

Malva Pudding and Custard

Chocolate Mousse

Ice Cream and Berry Sauce

R 240-00 per person VAT inclusive

<p align="center">SHELANTI BUFFET MENU 3 STARTER(Plated)</p> <p><i>Vegetable Spring rolls with a Herb Salad complimented by a Sweet & Sour Sauce</i></p> <p align="center">BUFFET MAIN COURSE</p> <p><i>Roast Gammon with Apple Sauce</i> OR <i>Roast Pork Leg with Apple Sauce</i> OR <i>Greek Style Roast Leg of Lamb</i> AND <i>Chicken Casserole</i> OR <i>Beef and Mushroom Pie</i></p> <p><i>Potato Bake with Cheese Sauce</i> <i>Steamed Parsley Rice</i></p> <p><i>Oven baked Butternut with Cinnamon Sugar</i> <i>Dutch Green Beans with Bacon</i> <i>Medley of Roast Vegetables</i></p> <p><i>Salad Bar</i> <i>Beetroot Salad</i> <i>Pasta Salad</i> <i>Copper penny Salad</i></p> <p><i>Cocktail Bread rolls</i></p> <p align="center">DESSERT</p> <p><i>Malva Pudding and Custard</i> <i>Black Forest Trifle</i> <i>Ice Cream and Chocolate Sauce</i></p> <p>R 240-00 per person VAT inclusive</p>	<p align="center">SHELANTI BUFFET MENU 4 (Winter Menu June - August)</p> <p align="center">STARTER</p> <p><i>Butternut Soup Served with Sour Cream and Biltong</i> OR <i>A Cream of Mushroom Soup</i></p> <p align="center">BUFFET MAIN COURSE</p> <p><i>Rosemary Flavoured Roast Beef and Gravy</i> <i>Lamb Potjie</i> <i>Traditional Chicken Pie</i></p> <p><i>Steamed Rice</i> <i>Roast Potatoes</i></p> <p><i>Dutch Green Beans</i> <i>Pumpkin Fritters with Caramel Sauce</i> <i>Cauliflower Au Gratin</i></p> <p><i>Salad Bar</i></p> <p><i>Bread Display</i></p> <p align="center">DESSERT</p> <p><i>Malva Pudding and Custard</i> <i>Chocolate Mousse</i></p> <p align="center">Coffee</p> <p>R220-00 per person VAT inclusive (Special price only applies for winter menu)</p>
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<p><i>SHELANTI SPITBRAAI MENU</i></p> <p><i>South African Cheese Platter with Biscuits & Preserves</i></p> <p><i>BUFFET MAIN COURSE</i></p> <p><i>Karoo Leg of Lamb Marinated Pork Loin Whole deboned Chicken</i></p> <p><i>“Paptert” New Potato Bake</i></p> <p><i>Roast Vegetable Kebabs Corn on the Cob</i></p> <p><i>Salad Bar Italian Pasta Salad Butternut & Beetroot Salad</i></p> <p><i>Bread Display Garlic Bread</i></p> <p><i>DESSERT</i></p> <p><i>Malva Pudding and Custard Ice Cream and Fresh Fruit Salad</i></p> <p><i>R.255-00 per person VAT inclusive</i></p>	<p><i>SHELANTI BRAAI MENU</i></p> <p><i>South African Cheese Platter with Biscuits & Preserves</i></p> <p><i>BUFFET MAIN COURSE</i></p> <p><i>BRAAI</i></p> <p><i>Lamb Chops Matured Sirloin Steak Boerewors Chicken Kebabs</i></p> <p><i>Pap and Sheba Potato Bake</i></p> <p><i>Salad Bar Curry Wheat and Peach Salad Beetroot Salad Carrot and Pineapple Salad</i></p> <p><i>Bread Display Garlic Bread</i></p> <p><i>DESSERT</i></p> <p><i>Pavlova with fresh Fruit Ice Cream and Caramel Sauce Chocolate Mousse</i></p> <p><i>R.250-00 per person VAT inclusive</i></p>
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<p><i>SHELANTI ROYAL BUFFET MENU</i></p> <p><i>STARTER (Plated)</i></p> <p><i>Venison Terrine served with Garden Salad Complimented by a Mango Chutney</i></p> <p><i>OR</i></p> <p><i>Salmon and Avocado Terrine served with Garden Salad Complimented by a Balsamic Reduction</i></p> <p><i>BUFFET</i></p> <p><i>MAIN COURSE</i></p> <p><i>Rosemary Flavoured Beef Fillet with a Medley of Mushrooms</i></p> <p><i>Roast Leg of Lamb with Mint Sauce</i></p> <p><i>Glazed Chicken Roll</i></p> <p><i>Steamed Basmati Rice with Apricot and Almonds</i></p> <p><i>Dijon Mustard Baby Potatoes</i></p> <p><i>Medley of Roast Vegetables</i></p> <p><i>Spinach and Feta Cheese with Phyllo Pastry</i></p> <p><i>Butternut and Cous Cous Salad</i></p> <p><i>Baby Beetroot with Rocket Salad</i></p> <p><i>Strawberry and Blue Cheese Salad</i></p> <p><i>Tomato and Mozzarella Cheese with fresh Basil</i></p> <p><i>French Loafs with Olive Oil and Balsamic</i></p> <p><i>DESSERT</i></p> <p><i>Black Forest Gateaux</i></p> <p><i>Berry Cheese Cake</i></p> <p><i>Chocolate Mousse</i></p> <p><i>Selection of South African Cheese with Melba Toast and Preserves</i></p> <p><i>Coffee</i></p> <p><i>Friandise</i></p> <p><i>R 310-00 per person VAT inclusive</i></p>	<p><i>SHELANTI PLATED MENU</i></p> <p><i>STARTER</i></p> <p><i>Venison Terrine served with Garden Salad Complimented by a Mango Chutney</i></p> <p><i>OR</i></p> <p><i>Salmon and Avocado Terrine served with Garden Salad Complimented by a Balsamic Reduction</i></p> <p><i>MAIN COURSE</i></p> <p><i>Duo of Mustard Flavoured Beef Fillet and Chicken with Spinach and Feta wrapped in Phyllo</i></p> <p><i>Complimented by a Wild Mushroom Sauce</i></p> <p><i>Served on a Medley of Roast Vegetables with Baby Potatoes</i></p> <p><i>DESSERT</i></p> <p><i>Trio of Crème Brule, Chocolate Tart and Praline Ice Cream Complimented by a Caramel Orange Sauce served with Seasonal Fruit</i></p> <p><i>OR</i></p> <p><i>Crème Pâtisserie Mille-feuille served with a Chocolate Truffle & Amarula Liqueur complimented by Fresh Fruit & Berry Compote</i></p> <p><i>R 290-00 per person VAT inclusive</i></p> <p><u><i>Plated Menu's</i></u></p> <p><i>* Wet Cloth Service</i></p> <p><i>* Main Course covered with Silver Domes</i></p> <p><i>* Maximum of 80 Guests</i></p> <p><i>* One Waiter for every 10 Guests</i></p>
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SHELANTI COCKTAIL MENU 1
COLD SELECTION

Crudités
Canapés with an assortment of toppings
Vol au Vents with an assortment of fillings
South African Cheese Platter with Biscuits and Preserves

HOT SELECTION

Cocktail Sausages with Mustard Sauce
Marinated Chicken Kebabs
Marinated Beef Kebabs
Moroccan Meat Balls
Cocktail Beef Samosas
Chicken Fingers
Cocktail Spring Rolls with Sweet and Sour Sauce
Sausage Rolls
Mini Chicken Pies
Spinach and Feta Cheese Tartlets
Bacon and Cheese Bites
R 165-00 per person VAT inclusive

OPTIONAL EXTRAS:

FISH PLATTER

Crumbed Prawns
Mussels in white wine
Crabsticks
Fish Balls
Calamari Rings
R 25-00 per person VAT inclusive

SWEET PLATTER

Koeksisters
Chocolate Fudge Balls
Cocktail Fruit Kebabs
Mini Berry Cheesecake

R 20-00 per person VAT inclusive

SHELANTI COCKTAIL MENU 2

COLD SELECTION

Parma Ham and Melon in Chinese Spoons
Tomato and Mozzarella Cheese Kebabs
Greek Salad Kebabs
Stuffed Prunes with Cream Cheese
Assortment of Canapés

HOT SELECTION

Marinated Beef Kebabs
Marinated Chicken Satayes
Cocktail Buckwurst
Mini Pitta Bread with Tikka Chicken
Butternut and Onion Quiche
Moroccan Meat Balls with Soft Apricot Spinach and Feta in Phyllo

Crumbed Prawns
Fish Goujons with Tartar Sauce
Mussels prepared in Chardonnay

SWEET SELECTION

Chocolate Mousse in Shot Glasses
Berry Cheesecake
Chocolate Truffles
Fruit Tartlets

R 210-00 per person VAT inclusive

<p>SHELANTI BUDGET BUFFET MENU 1</p> <p>BUFFET MAIN COURSE</p> <p><i>Lamb Potjie with baby Potatoes</i></p> <p><i>Steamed Rice</i></p> <p><i>Medley of Roast Vegetables</i> <i>Pumpkin Fritters in Caramel Sauce</i></p> <p><i>Greek Salad</i> <i>Wheat Salad with Peaches</i> <i>Three Bean Salad</i></p> <p><i>Bread Display</i></p> <p>DESSERT <i>Malva Pudding and Custard</i></p> <p>R175-00 per person VAT inclusive</p>	<p>SHELANTI BUDGET BUFFET MENU 2</p> <p>BUFFET MAIN COURSE</p> <p><i>Chicken Schnitzel with Mushroom & Cheese Sauce</i></p> <p><i>Savoury Rice</i></p> <p><i>Glazed Baby Carrots in Mango Sauce</i> <i>Cauliflower Au Gratin</i></p> <p><i>Greek Salad</i> <i>Beetroot Salad</i> <i>Potato Salad</i></p> <p><i>Bread Display</i></p> <p>DESSERT <i>Malva Pudding and Custard</i> OR <i>Ice Cream and Berry Sauce</i></p> <p>R 170-00 per person VAT inclusive</p>
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PLEASE TAKE NOTE: "OR" OPTIONS = CHOICE OF ONE
Children under 12 @ half price and children under 5 @ R50.00 pp

Thank you for considering our services for your special function

Shelanti Greetings

**SHELANTI FUNCTION & CONFERENCE VENUE
RESERVATION FORM**

Date of function: _____
 Time of function: _____
 Shelanti Chapel: _____ YES _____ NO
 Estimated Number of Guests: _____
 Name of person booking the venue: _____
 (Person liable for payment)
 Home Tel: _____ Cell: _____
 Work Tel: _____ E-mail: _____
 Id No: _____
 Address: _____

 Name of the Bride: _____
 Tel no: _____ Cell: _____
 Parents contact no: _____
 Name of the Groom: _____
 Tel no: _____ Cell: _____
 Parents contact no: _____
 Method of payment:
 (NO CREDIT CARDS)
 Cheque: _____ Cash: _____ Internet transfers: _____ (Reference: indicate
 date of function and name)
 Receipt no: _____
 Fax or E-mail proof of payment together with the completed reservation form.

BANK DETAILS

Interplay Trading T/A Shelanti Garden
ABSA Centurion
Cheque Account
Account no: 4056992322
Branch no: 634-256

I _____ agreed to the terms and conditions of this document (please initial page 1 to 12 of this document).

SIGNATURE

DATE

Your Bank details: Bank: _____
 Account no: _____
 Branch Name: _____
 Branch Code: _____
 Account holder: _____