

The Farm Inn



Wedding Package

Valid from SEPT 2009 - DEC 2009

Getting married at The Farm Inn Hotel

The farm Inn offers every bridal couple the chance to enter into a lifelong partnership in tranquil and romantic surroundings.

From the most unique and charming chapels, to the superb traditional South-African cuisine and hospitality offered at the Farm Inn, this first most important day in your lives will become a special memory for the rest of your lives.

The Hotel offers you and your guests an occasion which will live up to all your expectations. In order for us to cater for all your requirements, we have designed various options from which to choose and we invite you to peruse these options listed and will advise you accordingly.

Our bridal options include:

- Co ordination, planning & execution of your wedding and administration costs.
- The set-up of the reception venue
- The option between white, black or cream table linen & serviettes (Please ask the co-ordinator if any other colours needed.)
- All continental crockery
- All stainless steel cutlery
- All standard glassware
- A choice of colourful overlays
- Full bar with barmen
- The clearing and cleaning of the venue afterwards
- Cheetah photos available on request @ R400.00
- **FREE WELCOME DRINKS (SHERRY / JUICE) WHEN BOOKING A WEDDING AT THE FARM INN**

****For the Bridal couple****

- Complimentary Honeymoon suite for the bride and groom to celebrate the first special night
- Complimentary honeymooners breakfast the day after
- Bottle of sparkling wine together with a welcome basket.



Things to be arranged by the bridal couple:

- All flower requirements
- General décor and drapings
- Musical requirements for the chapel as well as the reception venue
- A priest or minister to officiate at the service

Contact: Banqueting coordinators

Tel: +27 12 809 0266

Fax: +27 12 809 0146

Rebecca Shiburi
Co- Ordinator
Ilze Fourie
Co -Ordinator
Co- Ordinator

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The Farm Inn Hotel
ABSA Bank
Lynidge
Branch code: 33 38 45
Cheque account: 163 083 0628

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Venues:

The Farm Inn has 83 bedrooms, 13 banqueting facilities, 2 chapels for the use of wedding ceremonies as well as an A La Carte restaurant and breakfast room. The wedding venues are available for groups between 25-200 guests. Venues can be selected according to the number of wedding guests attending, as all the venues has a minimum and maximum amount of guests it can accommodate.

**Venue hire of R60.00 per person is charged,
children between the ages of 4-12 years are charged at half price.
Kids under 4 years are free of charge.**

- Venues will be ready from 07h00 for morning weddings.
- Venues will be ready from 14h00 for afternoon weddings.

Chapels:

The chapels will be set up for the biggest wedding of the day.

- Morning ceremonies - 09h00 - Breakfast options
- Brunch & Afternoon ceremonies - 10h00 to 12h00 - Breakfast options
- Evening ceremonies - 15h00 & 17h00 - Buffet options 1-3

**Our Chapels are available for two hour periods - FREE
NO CHAPEL HIRE WHEN BOOKING A WEDDING AS PART OF YEAR END SPECIAL**

Please note : Extra charge for waiters

**Waiters at an extra charge for R35.00 per waiter per hour
Minimum of 1 waiter for 10 guests
Minimum shift of 6 hours per waiter**

Tables:

Rectangular as well as Round tables are available on request.
Subject to availability.

Chair covers

Chair covers can be hired from R18.00 per cover and they are available in white or cream.
Additional R200.00 will be charged for a delivery fee.

Hotel regulations:

Once the confirmation date expires, the provisional booking will automatically be released. Bookings are only confirmed upon receipt of a 50 % deposit. Deposits are non-refundable in the event of a cancellation or postponement. Final arrangements and full pre-payment are required two weeks prior to the wedding. Food on the buffet will be displayed only for 3 hours from confirmed time of main course. Music to stop at 23h30 & bar to close at 24h00. 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 function, to allow our waiters to clean and prepare the venue. No staplers to be used for any decorations. Secure parking with trained security guards is available. 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. Gratuity is optional at the discretion of the client. All prices are inclusive of 14 % VAT. **NO FOOD CAN BE REMOVED FROM THE BUFFET.**

*****Prices will increase with 15% on 1 September each year*****

STANDARD BREAKFAST

Option 1

CHILLED FRESH FRUIT JUICES

SELECTION OF PASTRIES

Croissants, Muffins, Scones,
Bread rolls
with a selection of Condiments
Jams & Marmalades, Honey & Butter

SELECTION OF CEREALS

Muesli, Corn-flakes, Rice Crispies &
All Bran Flakes, with hot/cold milk
Plain & Fruit Yogurt

FRESHLY SLICES SEASONAL FRUITS

HOT SELECTION

Scrambled Eggs garnished with parsley
Pork sausages
Savoury Mince
Saute Potatoes
Grilled Tomatoes & Onions

TEA &

FRESHLEY BREWED FILTER COFFEE

R 185.00 PER PERSON



HEALTH BREAKFAST

Option 2

CHILLED FRESH FRUIT JUICES

SELECTION OF PASTRIES

Croissants, Bran Muffins, Brown Toast,
Fresh whole wheat Bread Rolls
with a selection of Condiments
Low Sugar Jams & Marmalades,

SELECTION OF CEREALS

All Bran Flakes, Wheat-bix & Muesli
with low-fat milk

FRESHLY SLICES SEASONAL FRUITS

& fresh whole Fruits
& freshly cut Fruit salad
Dried fruits & Stewed Prunes
Low Fat Cottage Cheese
& Low fat plain & Fruit Yogurt

HOT SELECTION

Scrambled Eggs garnished with parsley
Grilled Tomato & Onion
Mushrooms & Lamb sausages

HERBAL TEA &

DECAFFEINATED COFFEE

R 200.00 PER PERSON

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DELUXE BREAKFAST

Option 3

CHILLED FRESH FRUIT JUICES

SELECTION OF PASTRIES

Croissants, Muffins, Scones,
Bread rolls
with a selection of Condiments
Jams & Marmalades, Honey & Butter

SELECTION OF CEREALS

Muesli, Corn-flakes, Rice Crispies &
All Bran Flakes, with hot/cold milk
Plain & Fruit Yogurt

FRESHLY SLICES SEASONAL FRUITS

South African Cheese selection served
with Cheese Biscuits & Dried Fruit

HOT SELECTION

Scrambled Eggs garnished with parsley
Crispy Bacon, Lamb Sausages,
Savoury Mince, Mini Steaks,
Fried Hake
Sauté Mushrooms & Potatoes
Grilled Tomato & onion

TEA &

FRESHLEY BREWED FILTER COFFEE

R240.00 PER PERSON



BRUNCH MENU

Option 4

CHILLED FRESH FRUIT JUICES

SELECTION OF PASTRIES

Croissants, Muffins, Scones,
Banana Bread, Bread rolls
with a selection of Condiments
Jams & Marmalades, Honey & Butter

SELECTION OF COLD CUTS

South African Cheese selection
with Cheese Biscuits & Dried Fruit

MIXED GREEN SALAD

HOT SELECTION

Spinach & Feta Quiche,
Chicken & Beef Sosaties,
Sauté Mushrooms & Potatoes
Grilled Tomato & Onion

SELECTION OF 2 DESSERTS

TEA &

FRESHLEY BREWED FILTER COFFEE

R 275.00 PER PERSON

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THE FARM INN

BANQUET & FUNCTION WINE LIST

SPARKLING WINES

5 th AVENUE COLD DUCK	R67.50
PEACH ROYAL	R67.50
JC LE ROUX LE DOMAIN	R67.50
JC LE ROUX LE CHANSON	R67.50
JC LE ROUX SAUVIGNON BLANC	R67.50
JC LE ROUX LA FLEURETTE ROSE	R67.50

DRY WHITE / OFF DRY WINES

BOSCHENDAL LE PAVILLON BLANC	R47.50
NEDERBURG PAARL RIESLING	R52.50
GRACA	R45.00
SWARTLAND SAUVIGNON BLANC	R47.50
NEDERBURG LYRIC	R45.00
BELLINGHAM SAUVENAY	R45.00
THEUNISKRAAL RIESLING	R47.50
DROSTYHOF CHARDONNAY	R47.50
ZANDVLIET MY BEST FRIEND	R47.50
SAXENBURG GRAND VIN BLANC	R40.00

SEMI SWEET

LEGACY (JOHANNISBERGER)	R45.00
GRUNBERGER STEIN	R48.50
DROSTYHOF ADELPRACHT (special late harvest)	R42.50
GRUNBERGER FREUDENLESE	R48.50
DROSTYHOF STEIN SELECT	R39.50

ROSE

NEDERBURG ROSE	R40.00
GRUNBERGER ROSELESE	R52.50

RED WINES

SWARTLAND PINOTAGE	R55.00
CHATEAU LIBERTAS	R55.00
BOSCHENDAL LE PAVILLON ROUGE	R59.50
SWARTLAND TINTA BAROCCA	R47.50
SWARTLAND CABERNET SAUVIGNON	R67.50
DROSTYHOF MERLOT	R57.50
ZANDVLIET MY BEST FRIEND	R47.50
SAXENBURG GRAND VIN ROUGE	R45.00

MONIS CLASSICO NON ALCOHOLIC (white/red)	R47.50
SHERRY (PER GLASS)	R10.00

All beverages to be purchased from the Hotel.

Maximum of 2 Sparkling Wines

Maximum of 3 Wines

*** ALL SUBJECT TO AVAILABILITY & PRICE INCREASE WITHOUT PRIOR NOTICE***

BUFFET MENU 1

PRESENTED ON THE BUFFET
DISPLAY OF FRESHLY BAKED BREADS

PLATTER STARTERS

1 CHICKEN LIVER PATE & 1 TROUT PATE
*Served with fresh Bread Rolls &
Cheese Biscuits per table*

HOT SECTION

CARVED BY OUR CHEF

* ROAST BEEF

served with horseradish sauce

AND

1 (one) dish from the following selection:

*MALAYSIAN CHICKEN CURRY with
accompaniments

*COQ AU VIN (chicken portions in a red wine sauce)

*BEEF LASAGNE OR * CHICKEN PIE

ABOVE SERVED WITH

SAVOURY RICE, GRAVY & ROAST POTATOES

SELECTION OF TWO VEGETABLES IN SEASON

SELECTION OF SIX SALADS & dressing condiments

SELECTION OF SIX DESSERTS

TEA & FILTER COFFEE

R285.00 per person

BUFFET MENU 2

PRESENTED ON THE BUFFET
DISPLAY OF FRESHLY BAKED BREADS

INDIVIDUALLY PLATED

1 (one) starter from the following selection:

- TOMATO & MOZZARELLA SALAD with Basil Pesto
- SEAFOOD COCKTAIL OR TUNA SALAD
- FRUIT COCKTAIL

HOT SECTION

CARVED BY OUR CHEF

* ROAST BEEF served with horseradish sauce

* ROAST LAMB served with a mint sauce

AND

1 (one) other dish from the following selection:

*MALAYSIAN CHICKEN CURRY with accompaniments

*COQ AU VIN (chicken portions in red wine sauce)

*BEEF LASAGNE OR * CHICKEN PIE

ABOVE SERVED WITH

SAVOURY RICE, GRAVY & ROAST POTATOES

SELECTION OF TWO VEGETABLES IN SEASON

SELECTION OF SIX SALADS & dressing condiments

SELECTION OF SIX DESSERTS

SOUTH AFRICAN CHEESES & BISCUIT SELECTION

TEA & FILTER COFFEE

R330.00 per person

BUFFET MENU 3

PRESENTED ON THE BUFFET
DISPLAY OF FRESHLY BAKED BREADS

INDIVIDUALLY PLATED

1 (one) starter from the following selection:

- TOMATO & MOZZARELLA SALAD with Basil Pesto
- SEAFOOD COCKTAIL OR TUNA SALAD
- FRUIT COCKTAIL

HOT SECTION

CARVED BY OUR CHEF

* ROAST BEEF served with horseradish sauce

* LINE FISH served with lemon butter sauce

* ROAST LAMB served with a mint sauce

AND

1 (one) other dish from the following selection:

*MALAYSIAN CHICKEN CURRY with accompaniments

*COQ AU VIN (chicken portions in red wine sauce)

*BEEF LASAGNE OR * CHICKEN PIE

SELECTION OF COLD CUTS

ABOVE SERVED WITH

SAVOURY RICE, GRAVY & CREAMED GARLIC POTATO
BAKE

SELECTION OF TWO VEGETABLES IN SEASON

SELECTION OF SIX SALADS & dressing condiments

SELECTION OF SIX DESSERTS

SOUTH AFRICAN CHEESES & BISCUIT SELECTION

TEA & FILTER COFFEE

R345.00 per person

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