


Fairview

HOTEL & VILLAGE



2017 & 2018 WEDDING RECEPTION INFORMATION

Memorable Moments...

Wedding tales to dream of...

Set on a 26ha of scenic farmland, lies the Fairview Hotel, a landmark venue that offers four and five star hotel accommodation, function and wedding facilities, a mashie golf course, well-appointed Zen Spa and beautiful lush gardens- all the idyllic elements to make it an one stop wedding venue.

Fairview Hotel offers a wide variety of options to choose from to make your wedding day dreams come true. Couples can discuss their ideas with our in-house wedding planner and coordinator, who will assist the couple to plan their special day.

Couples can choose between the large Limpopo ballroom, with stately chandeliers that are suspended from the enormous thatched roof, over the 80 m² wooden dance floor, or the smaller venues for more intimate occasions, the Baobab Wine Cellar or the rustic River Lapa, and precious vows can be exchanged in the quaint wedding chapel which is situated in the well-kept country garden. The beautiful gardens, as well as the golf course and the riverine area on the embankment of the Letaba River offers the perfect backdrop for the most spectacular wedding photos.

Fairview Hotel offers a wide array of options to choose from to create the most delectable menu options for each wedding, and a list of the best reasonable priced South African Estate wines are on offer to compliment the designed menu. High quality wooden furniture, tableware and linen are available, and décor and flower options can be discussed and arranged with the hotel.

A wedding coordinator, waitron, bar men and bar service are included on the evening to make the arrangements fluent and faultless.

To round off the unforgettable experience the wedding couple are treated to a complimentary five-star honeymoon suite at the Village at Fairview on the evening of the wedding, including a bottle of sparkling wine and a special romantic turndown.



Venue options:

A variety of venues are available to suit any size and style of reception.

Each venue with its unique atmosphere and style will make your special day an occasion to remember. The following venues, and guest estimates, are at your disposal to ensure your wedding party and theme is catered for at Fairview Hotel.

Ceremony venues:

Venue	2017 price	2018 price
The Garden Chapel	R 3750.00	R 4250.00
The River Lapa	R 3750.00	R 4250.00
The Fairview Garden	R 2500.00	R 2750.00

The above fees include venue hire, set up – cinema style, podium, registration table, music table, breakdown and a water station for the ceremony.

It excludes any additional items such as décor, or other refreshments.

Reception venues:

Venue	2017 price	2018 price
<p>Limpopo Ballroom 80 – 300 pax</p> <p>Stately, chandeliers hanging from the huge thatched roof, an 80m2 dance floor, solid wood furniture, rectangular tables and high back chairs with upholstered seats, 30 m2 stage, and jumbo mounted screen. Total floor space - 400 m2, accommodates 300 guests seated</p> <p>This multi-functional event venue has the capacity to hold live bands, performances, and any other event, including weddings.</p>	<p>Mini setup – R 50.00 pp</p> <p>All-inclusive setup – R 95.00 pp</p>	<p>Mini setup- R 55.00 pp</p> <p>All-inclusive setup- R 105.00 pp</p>

<p>Baobab Wine Cellar 10 – 40 pax</p> <p>A modern venue with access to the wine cellar 70 m2, can accommodate 40 guests – dance area not included</p>	<p>Mini setup – R 50.00 pp</p> <p>All-inclusive setup – R 95.00 pp</p>	<p>Mini setup- R 55.00 pp</p> <p>All-inclusive setup- R 105.00 pp</p>
<p>The River Lapa 10 – 80 pax</p> <p>Scenic, semi open air on the embankment of the Letaba River 100 m2, can accommodate 80 guests – dance area not included</p>	<p>Mini setup – R 50.00 pp</p> <p>All-inclusive setup – R 95.00 pp</p>	<p>Mini setup- R 55.00 pp</p> <p>All-inclusive setup- R 105.00 pp</p>

This amount includes:

Venue hire – air-conditioned with generator back up for potential power failures

Setup / Breakdown

Cutlery / crockery – Flute, Wine and Water glasses, full three course setting, with table numbers.

Standard white table cloths with napkins

Gift table

Cake table

DJ table

Ice buckets

Full bar service & barmen

Waitron and service staff

Well-groomed gardens for photographs

Children’s play area

Security and parking attendants

Duty manager on duty on the day of the function

Complimentary five star honeymoon suite for the Bride and Groom for the wedding night including a champagne breakfast the next morning on request.

Excluded from the venue hire:

Décor – Table cloths other than white, chair covers, under plates, over lays, tie backs,
Bar arrangements
Flowers
Catering
Draping
Music and audio visual equipment
Photographers
Child minders
Minstrel services

Please note: An R 1000.00 additional service fee is charged per hour after 24h00

Food and Beverage

Menus

We offer a variety of set and buffet menu's as well as exclusive tailor-made gourmet menus to suit your budget.

Plated menu – Various menu selections

Buffet menu – Minimum of 30 guests

Plated menu prices

Our plated menus includes arrival snacks, welcome drinks and a three course meal.

Midnight snacks

A nice touch to the end of the evening for all your die-hard wedding guests. Mini hamburgers, mini boerewors rolls etc. could be a welcome option. Available at an additional cost. Quotes and menus are available on request.

Welcome drinks / snacks

These are served after the ceremony in a pre-determined area while the bridal photos are being taken. These drinks will be accompanied by snacks and a selection of antipasto. **Charges will vary according to the selection.**

Beverages

A licenced cash bar is available. We recommend that red wine, white wine and sparkling wines are pre-selected from our wine list. We prefer not to serve any wines that are not listed on our wine list, however, we will consider special requests.



Please note:

Fairview Hotel is a licenced premise and you are therefore not permitted to bring in or consume your own alcohol or soft drinks.

A corkage fee will be charged on wines and champagnes that are brought onto our premises (by prior arrangement with Management). Corkage Fees as follows:

Wine	R 50.00 per bottle	Sparkling Wine	R 60.00 per bottle
------	--------------------	----------------	--------------------

Any charges to the bar requirements or wine selection are to be done in writing.

Music & Entertainment

Whether you'd like to book a band, a classical ensemble, or a DJ- we can source, brief and book the music and entertainment for you, or you are welcome to arrange your own.

Your wedding team

Allow Fairview Hotel to be your one-stop solution to your event or function requirements – from conception to execution.

Our personal co-ordinator is available to assist you at any time during business hours.

Together with our network of trusted suppliers we will ensure that your special event is nothing short of amazing!

Child policy

Fairview Hotel is a child-friendly environment. The hotel has 5 family rooms that comfortably accommodate a family of four.

Children under the age of 2 years stay and eat for free. Child minders can be arranged at R 50.00 per child / hour.

Set-up and cut off times

Set up is from 7h00 on the day of the function. All outside contractors are expected to remove items by 10h00 the morning after the function. Fairview Hotel does not take any responsibility for any items left in the venue after the function.

The venue is available until 24h00, at 23h30 the last rounds will be called and the bar is closed strictly at 23h45. In the case where a guest request overtime, a rate of **R 1000.00 per hour** is charged (for staff and staff transport) with the absolute final round being called at 01h30 with the venue closing at 02h00.

Staffing

Waiters and bar staff are included in your quote.

Risk, Loss or Damages

- Whilst every precaution will be taken to ensure the safeguarding of your belongings, Fairview Hotel shall not be held liable for loss or damage to any property whatsoever.
We recommend that personal and valuable property be removed directly after your function.
- Fairview Hotel shall not be held responsible for any interruptions of services (water and electricity) although a generator is available on the property to cover any power outages.
- We do a **refundable breakages deposit of R 2000.00 prior to your Wedding Day.**
Should there be no damages or breakages recorded, the deposit will be refunded.

Confirmation and payments

- A 50% deposit of the venue hire and the R 2000.00 breakages deposit is required to secure the venue, unless the couple decides to pay more before the wedding. Once we have received the deposit, we will issue a contract confirming your event date. Full payment is required 14 days prior to your function.
- All menus and confirmation of final numbers to be confirmed 14 days prior to the function. The final numbers confirmed will be charged for unless attendance is greater.
- The client must confirm all changes and cancellations in writing.
- The balance of food and beverage charges, pre- arranged bar costs, additional after hours (24h00) charges and additional costs must be paid for before the client leaves the premises.

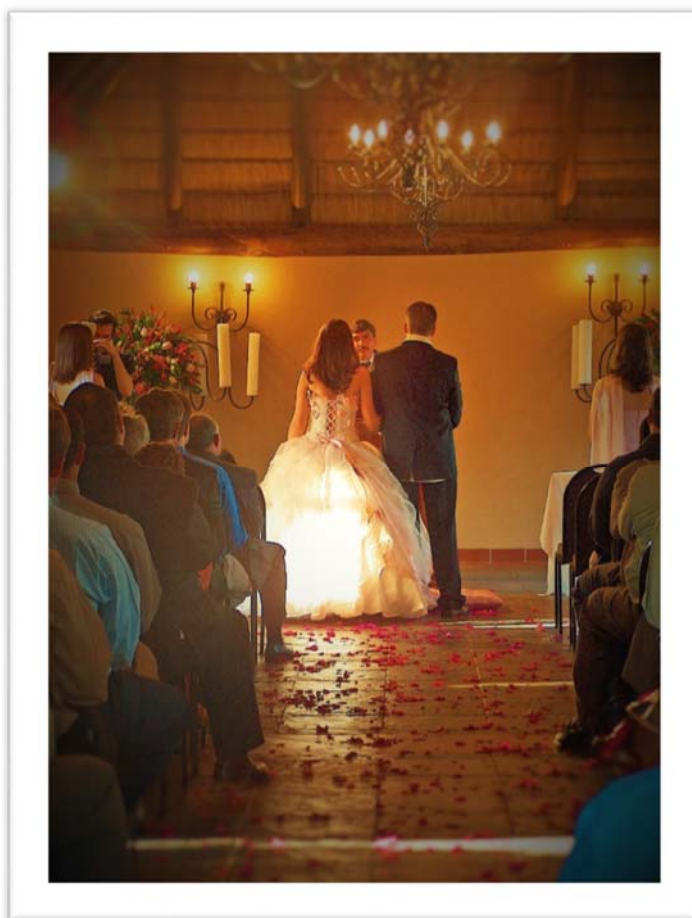
Friendly reminders:

- Final arrangements and full payment is due no later than 14 days prior to your event. Acceptable methods of payment for any last minute charges are: Credit Card or Cash.
- Once a confirmation date expires, the provisional booking will automatically be released.
- Bookings are only confirmed upon receipt of the agreed deposit.
- Deposits are **non-refundable in the event of a cancellation or postponement.**
- In case of an account bar – if the limit is exceeded before the end of the evening, the responsible person must give credit card details so that the balance can be put through accordingly at the end of the evening.
- Food on the buffet will be displayed only for 3 hours from confirmed time of main course.
- Music to stop at 24h00 and bar to close at 23h30.
- The venue is available until 24h00, at 23h30 the last rounds will be called and the bar is closed strictly at 23h45.
- In the case where a guest request overtime, a rate of **R 1000.00 per hour** is charged (for staff and staff transport)
- With the absolute final round being called at 01h30 with the venue closing at 02h00.
- 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 the function, to allow our waiters to clean and prepare the venue.
- No staplers to be used for any decorations.
- Care must be taken by the client not to cause any loss or damage to the property of Fairview Hotel.
- Secure parking with 24hr security is provided.
- 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.
- Should an open bar be required a limit is required, due with the final payment 14 days prior to weddings
- Gratuity is optional at the discretion of the client.
- All prices are inclusive of 14% VAT.
- Unfortunately no take away food from the buffet is permitted.
- Please note: our kitchen is not Halaal / Kosher, if these meals are required, it can be ordered in at an additional cost
- Prices will increase with at least 10% annually

Fairview Hotel's banking details are as follows:

Fairview Trust, Absa Bank Tzaneen, Account number: 01051030458, branch code: 334-349



Accommodation

Fairview Hotel is conveniently situated in easy access for your guests from the reception area to their rooms.

The 40 luxurious air-conditioned rooms and units are on-suite with separate showers, baths and toilets, equipped with DSTV, telephone, coffee and tea facilities, and a mini bar fridge that can be stocked on request.

A special discounted rate of 10% will be given to all guests booking to attend your wedding reception:

Fairview Hotel and Village, Bed and Breakfast Rates – maximum of two children sharing in a family suite at the hotel.

2017	Hotel	Village
Adults	R880.00 pp sharing R1395.00 single supplement	R1450.00 pp sharing R2000.00 single supplement
Children U12	R 410.00	No children
2018	Hotel	Village
Adults	R 968.00 pp sharing R1534.50 single supplement	R 1595.00 pp sharing R2200.00 single supplement
Children	R 450.00	No children

Bridal Dressing Room: Can be booked at a day rate of R 1500.00

Our gift to you...

An Executive King Suite at the five star Village at Fairview, as honeymoon suite on the evening of the wedding including a welcome basket and a bottle of sparkling wine, for the newly married couple.

A Complimentary dinner (value of R200.00 per person) on your one year anniversary - please remember to book in advance.



Fairview Hotel, Tzaneen, Old Gravelotte rd, R 71 rd, Manorvlei Farm, Tzaneen, Limpopo, South Africa, Tel: +27(0)15 307 2679 / +27(0)82 900 5166

info@fairviewhotel.co.za, www.fairviewtzaneen.co.za

Set Menu Options

Please note...

Price subject to selection, available on request

Please discuss special dietary requirements with our in-house chef

Our kitchen is not Halaal or Kosher, if these meals are required, it can be ordered at an additional cost.

Some items are seasonal, and subject to availability

Starters



Soups

Roasted Roma tomato and peppadew soup with fresh basil and parmesan coated bread sticks



Cardamom roast butternut soup, with coconut cream and crushed sesame oil.



Wild mushroom and camembert soup with cranberry and sesame croute



Smoked haddock and shellfish chowder

Salads



Salad of fried calamari and haloumi with baby greens, with sweet chilli and orange dressing.



Chef's salad of baby spinach, bean sprouts, tomato, cucumber, croutons, pancetta and Danish feta with a creamy French dressing.



Caprese salad of buffalo mozzarella, tomato and avocado with basil pesto

Vegetarian



Roast butternut, goat's milk chevin and tomato tart with herb salad and balsamico



Spanakopita – Greek spinach and feta triangles



Baked Brie wrapped in phyllo, with baby green, avocado and cranberry salad, tomato chilli and orange jam

Fish



Seared sesame coated Norwegian Salmon with avocado guacamole, lime and lemongrass foam



Fresh mussel hot pot – steamed in a lemongrass, chilli, ginger and lime broth with salted sour dough bread



Chilli salt squid on avocado and papino carpaccio and lemon aioli



Smoked salmon and mozzarella spring rolls on marinated baby veg salad



Sriracha grilled king prawns with mango salsa



Smoked haddock fish cakes with creamed leeks



Mediterranean stuffed calamari

Other



Beef carpaccio with mustard and balsamic cream, rocket and parmesan



Venison Carpaccio with parmesan shavings, red onions, pine kernels, rocket and balsamic reduction



Parma ham and melon with light verjuice syrup on rocket



Baked Camembert and bacon wrap served with green fig preserve and melba toast



Creamed garlic snails in a gorgonzola cream vole au vent



Chicken liver and ham hock pate with health toast, baby greens and Cumberland sauce



Mains



Pork Loin wrapped in pork belly, sweet potato bake, baby apples and boursin crème fraiche



Grilled rump of lamb and deboned shoulder with a mustard and herb crust, tarragon jus and roast baby vegetables, served with potato Lyonnaise



Chicken breast filled with sage, garlic, feta and sundried tomato, served with basil pesto mash



Wild mushroom and Camembert risotto with toasted sesame and truffle oil



Fillet of line fish with asparagus tempura and spring herb butter, served with creole style jasmine rice.



BBQ grilled baby chicken with preserved lemon, olive oil and rosemary, served with pomme frites



Grilled beef fillet on deboned oxtail crepinette with port wine and thyme jus, served with parisienne potatoes



Baked fillet of hake with haloumi and naartjie crust, green pea and mint mash served with citrus butter



Baby spinach, tomato, courgette and red onion linguini with fresh herbs and roast pine nuts.



Chicken and prawn curry – ginger, garlic, masala and coconut cream, roti, poppadum's and sambals



Slow roasted lamb shank, served with bay leaf, peppercorn, thyme, root vegetables and red wine, served with thyme crusted potatoes



Desserts



Double baked cheesecake with berry and mint relish



Double baked chocolate tart with Andean chocolate sauce



Trio of sorbet with almond tuille and macerated berries



Layered Pavlova with citrus panna cotta and berries



Apple pie with home -made vanilla pod ice-cream



Blueberry and almond frangipane tart with violet ice cream



Pecan nut fudge pudding with Amarula anglaise



Choc nut sundae, maraschino cherries, hazelnuts, meringue and nougat



Double chocolate fondant with roast macadamia nut ice-cream



Apple and pear strudel with cinnamon mascarpone ice-cream



Berry crème brulee with sugar crackling



Meringue with lemon curd

Wedding Buffet

Please note...

Price subject to selection, available on request

Please discuss special dietary requirements with our in-house chef

Our kitchen is not Halaal or Kosher, if these meals are required, it can be ordered at an additional cost.

Some items are seasonal, and subject to availability

Starters



Design your own salad from the following ingredients:

Cos, butter and iceberg lettuce, rocket, watercress, beetroot, cherry tomatoes, cucumbers, Danish feta, calamata olives, grilled haloumi, bean sprouts, croutons, crispy bacon, chorizo, artichoke quarters, roast peppers, pesto mushrooms, boiled eggs and potatoes.



Smoked ham hock and duck liver pate with Cumberland sauce



Smoked salmon with lemon pepper crème fraiche and ciabatta toast



Caprese salad of mozzarella, tomato and basil with pesto



Prawn tempura with mango and sweet chilli dressing



Selection of dressings and condiments



Selection of bread rolls with pickles

Mains



Rolled and de-boned leg of lamb slow braised with thyme, garlic and red wine jus



Whole de-boned chicken filled with sage, feta and sun-dried tomato



Carved loin of beef with a mushroom and thyme cream sauce



Baked fillet of hake with white wine, prawn and parsley cream sauce



Served with

Rosemary roast potatoes

Roast beetroot vegetables

Butternut with cinnamon

Creamed spinach

Caramelized root vegetables

Savoury rice

Desserts



Double brandy and apricot pudding with crème anglaise



Due of Andean and dark chocolate mousse with berries and sugar snap

Layered berry and citrus Pavlova with naartje panna cotta



Vanilla crème brulee with fresh berries and sugar crackling

Candy Buffet



A selection of cocktail candy / bakes to compliment the coffee and tea table

Mini chocolate eclairs with vanilla pod anglaise



Double baked chocolate brownies with Cointreau spiked ganache



Pecan nut tartlets



Mini fruit and berry tartlets



Mini Amarula milk tarts



Mini lemon meringue tartlets



Mini peppermint crisp tartlets



Koeksisters



Mini red velvet cupcakes with cream cheese icing



Blueberry frangipane tartlets

Coffee & Tea



A good quality filter coffee and a variety of leaf, herbal and fruit infused teas will be put out for the wedding guests