

Conference Packages

Valued for 2017

Croydon Vineyard Estate – Lifestyle Centre
1 Aquarius Road
Croydon Vineyard Estate
corner R102 and Kramat Road
Somerset West
Western Cape
South Africa

www.croydonvineyardestate.co.za

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Conference Packages:

| <u>Half day</u> <u>8h00 - 13h00</u> | <u>Full day</u> <u>8h00 - 17h00</u> |
|---|--|
| Venue rental - R1200 | Venue rental - R1500 |
| R 225 per person | R260 per person |
| 1 x Coffee/tea break, includes one muffin for each delegate. | 2 x Coffee/tea breaks: The 1 st coffee break will include one muffin for each delegate. |
| 2 Course lunch including a soft drink | 2 Course lunch including a soft drink |
| <p>Note: The conference package includes a pen, booklet, bottled water and mints for each delegate. Please see on page 4 the conference menu options.</p> | |

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Vineyard Estate

Croydon Vineyard Estate – Lifestyle Centre offers the perfect opportunity for any business to assist with their conference needs. Any team will be lucky to get their ideas flowing and brains refreshed in the amazing surroundings around the conference room. We strive to exceed all your expectations and requirements for any type of meeting or conference.

We are able to offer a unique conference experience; conference room, audio visual equipment, snacks during breaks and whole sum meals.

Our conference room is fit for classroom, U-shape and theatre style conference seating's. The number of delegates that can be accommodated depends on which seating style is required.

Please find on page 6 - 8 the different room layout options available on floor plans.

Classroom Style – 30 delegates, each delegate will be assured of a large enough space for their notes, pens, laptops, and extra space is provided for any other equipment or requirements that they would have.

U- Shape Style – 14 delegates, sharing a large table, each delegate will have enough space for themselves for their laptop and note pads. At the head of the table the presenter/speaker will have space to place notes, illustrations or models of a product.

Theatre Style – 56 delegates, delegates will be seated next to each other in rows. The speaker/presenter will have a separate trestle table/podium in front of the conference room where they can conduct the conference/meeting.

With each different conference style a coffee/tea station is included. The conference room comes complete with an audio visual projector and backdrop. We supply paper, pens and mints. We have catering options available for breakfast, lunch, and snacks.

There is Wi-Fi in at the Croydon Vineyard Estate – Lifestyle Centre that delegates can make use of when attending the conference.

The conference room has an aircon which is adjusted to the perfect temperature.

Ample parking is available in a safe parking area, close to the venue.



Terms & Conditions

Once you have decided on a conference package that fits your business needs, then a quote will be generated. When the quote has been approved, an invoice will be submitted whereby a 50% non-refundable deposit is required on presentation for the venue fee. The balance of the venue fee is payable 1 month prior to the event. 50% deposit of Pre-ordered meals will be due for payment on presentation of invoice balance due 2 weeks prior to the wedding. Final numbers for catering needs to be confirmed no later than 2 weeks before the conference.

Disclaimer: Whilst every reasonable precaution has been taken to ensure the safety of our guests and their possessions on the premises, the owners of Croydon Vineyards Estate, their representatives or agents will not be responsible for any loss of property, life, damage or injury. Guests and their visitors use the venue and facilities at their own risk. Children under the age of 12 must be supervised by an adult at all times.

Thank you for your interest and we look forward to hearing back from you.

Kind Regards



EVENT MANAGEMENT & CATERING

Conference Menu's

Valid: September 2017 – August 2018

Arrival Refreshments

R 25.00 Per Person

A Selection of Buttermilk and Bran Muesli Rusks
Filter Coffee
Tea Selection

Mid-Morning Break

R 35.00 Per Person

A Selection of Muffins
Served with Grated Cheese, Preserves and Butter

Filter Coffee
Tea Selection

Lunch Break

R 150.00 Per Person

Assorted Fruit Juices

Please Select One Main Course Option for all Delegates

Option 1

Italian Lasagne

Pasta Sheets Layered with Ground Beef in a Rich Tomato Concasse, with a Rich Béchamel Sauce, Baked with Mozzarella and Parmesan Cheese, Served with a Garden Salad
Cocktail Bread Rolls and Butter

Option 2

Cape Malay Bobotie

Traditional South African Dish, Made with Ground Beef, Malay Curry Powder and Spices with Roasted Almonds and Dried Fruit, Baked with Turmeric Egg Custard, Served with Yellow Rice and Raisins, Fruit Chutney and a Garden Salad

Option 3

Individual Traditional Farm Style Chicken Pie with a Creamy Mushroom Sauce
Served with Roasted Baby Potatoes and a Garden Salad

Option 4

Chicken a La King

Chicken Fillet Strips Pan Fried with Onions, Garlic, Assorted Peppers, Mushrooms and Fresh Herbs, Simmer in a Rich White Sauce, Served with Steamed Rice and Grilled Seasonal Vegetables

Option 5

Savoury Quiche

Served with a Greek Salad and Coleslaw

Option 6

Braised Steak in a Rich Onion Gravy

Served with Creamy Mash Potatoes and Sweet Carrots and Peas

Vegetarian Option

Basil and Ricotta Filled Ravioli in a Rich Tomato Sauce with Fresh Basil
Cocktail Bread Roll and Butter

Canapés Options

Please Select 6 Bites Per Person for Lunch

- ❖ Smoked West Coast Snoek with Feta Cheese Quiches
- ❖ Roasted Butternut with Masala Spices and Goat's Cheese Phyllo Parcels
 - ❖ Mini Fishcakes Served with a Homemade Tartar Sauce
 - ❖ Traditional Cape Beef Samosas with a Peach Chutney
- Crispy Oriental Vegetable Springrolls, Served with a Sweet and Sour Dip
- Coriander Blini with Sweet Thai Chilli Jam, Smoked Chicken Breast Medallion, Garnished with Pineapple and Toasted Sesame Seeds
 - Blini Topped with Smoked Salmon and a Dill Cream Cheese with Caper Berries
 - Cape Malay Bobotie Crepe Medallions Accompanied by a Peach Chutney
 - Grilled Peppered Fillet with Caramelised Red Onion
 - Cocktail Italian Meatballs with a Neapolitan Sauce and Fresh Sweet Basil
 - Profiteroles with Various Savoury Fillings
- Caprese Spike (Mozzarella Cheese and Cherry Tomato) with a Balsamic Vinegar and Olive Oil Dressing
 - Steamed Baby Potatoes with Cream Cheese and Crispy Bacon Bits
- Mini Open Beef Burger on a Toasted Bruschetta Topped with Camembert Cheese and Red Onion Marmalade
 - ❖ Smashed Pea and Black Forest Ham on Bruschetta
- ❖ Roast Beef Shavings Topped with Caramelised Red Onion On Toasted French Loaf Roundel
- ❖ Sundried Tomatoes, Sweet Basil, Kalamata Olives and Feta Cheese Salsa on a Slice of Ciabatta Bread

Please Select One Dessert Option for all Delegates

Option 1

Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee, Layered with Mascarpone Cheese
Dusted with Cocoa

Option 2

Rich Dark Chocolate Mousse Infused with Frangelico, Served with Chantilly Cream

Option 3

Crème Caramel Infused with Amarula

Option 4

Berry Cheesecake Topped with a Berry Compote

Option 5

Cocktail Lemon Meringue

Option 6

Traditional Koeksisters with a Cinnamon Sugar Syrup

Option 7

Baked Malva Pudding, Served with Vanilla Custard

Option 8

Baked Cape Brandy Pudding Drenched in a Light Brandy Syrup, Served with Vanilla Custard

Mid Afternoon Break

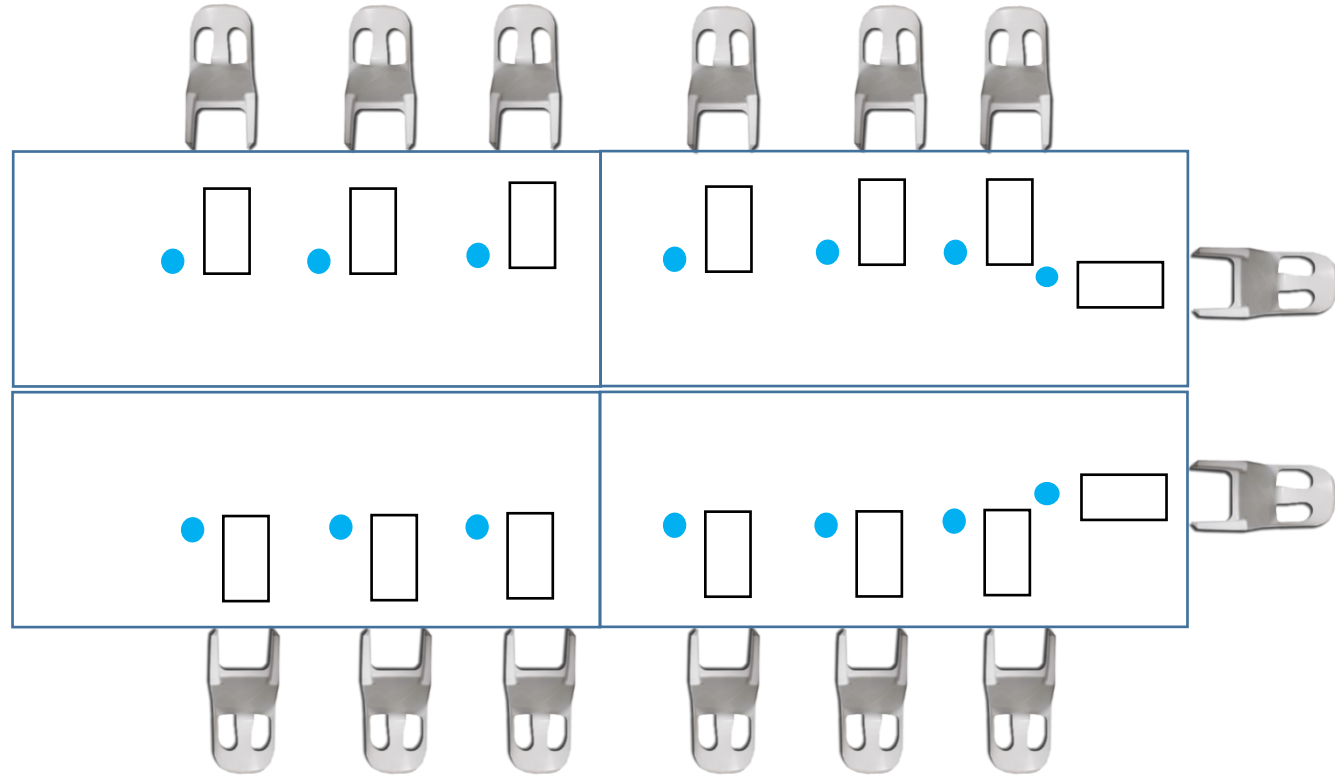
R 35.00 Per Person

Sweet Something

- ❖ Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
 - ❖ Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
- ❖ Cocktail Carrot Cup Cakes With a Cream Cheese and Chopped Nut Topping (Bite Size)

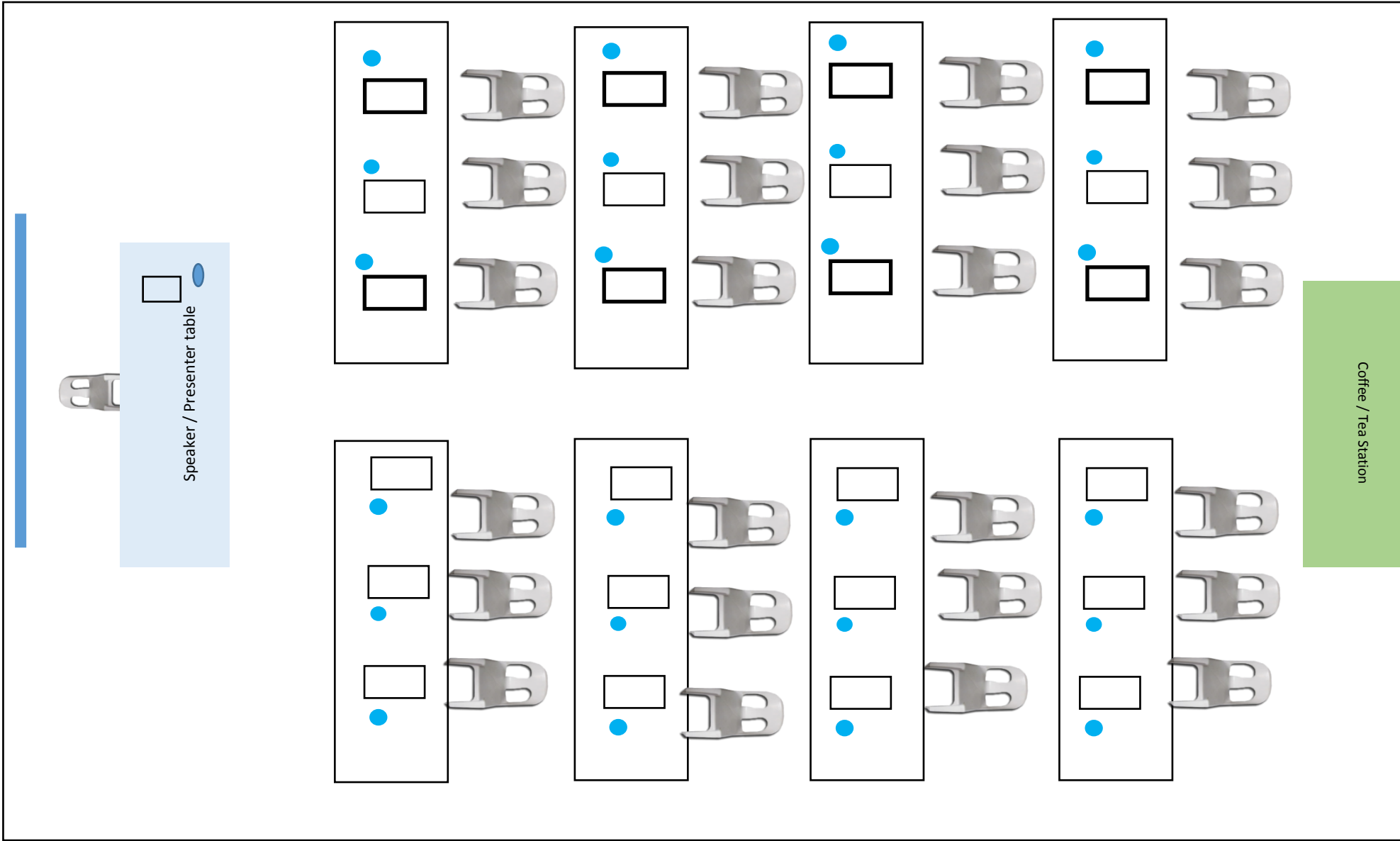
Filter Coffee
Tea Selection

U – Shape : 14 Pax



Coffee / Tea Station

Classroom Style: 24 Pax



Theatre Style: 56 Pax

