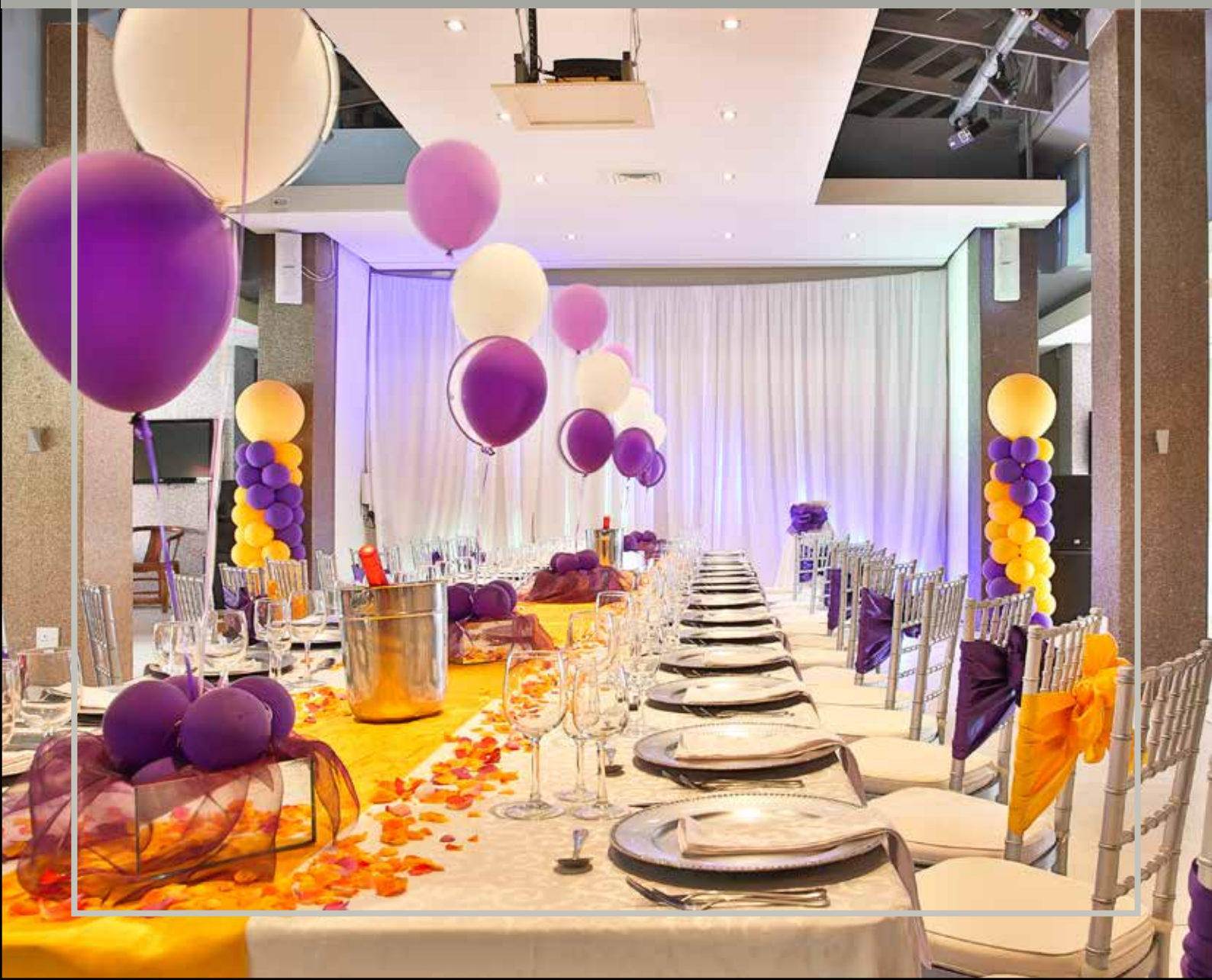




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EXCLUSIVE GUEST LODGE

## FUNCTION PACKAGE



Dear Guest,

Thank you for considering our unique venue for your special function celebration.

Located in the beautiful Lowveld region, set amongst our picture perfect gardens, Casambo Exclusive Guest Lodge provides a haven of luxury accommodation, fine dining and an all-round sensory indulgence.

We can exclusively cater for a maximum of 250 guests and our 11 wooden cabins can accommodate a maximum of 29 guests and our Villa can accommodate an additional 6 guests.

We can assist with additional accommodation at various other lodges in the area.

## VENUE HIRE

Venue Hire	
Africa Hall (Min – 40 pax   Max – 190 pax )	R7000
Venue @ 115 (Min – 30 pax   Max – 150 pax)	R10 000
Lapa (Min – 20 pax   Max – 60 pax)	R2500
Pool Area (Min – 30 pax   Max – 80 pax)	R1500

Our Venue Hire includes Tables, Chairs, Standard White Table Cloths, Crockery, Cutlery, Glassware, Waiter Service, Sound Equipment, PA System, DJ for the Night, Red Carpet, Gold and Silver Under Plates, White Serviettes and Welcome Refreshments.

Extras for your own account:

- Flowers
- Décor (including any other colour under plates)
- Draping
- Menu (Function or Braai Menu's available upon request)
- Printed menus for tables

A cash or consumption bar will be available on the function day. A price list for our bar beverages is available upon request. With an account bar all beverages consumed will be added onto the main account and is payable on departure.

## Terms & Conditions for Weddings at Casambo Exclusive Guest Lodge

Payments and Cancellation Policy

- A 50% deposit on the expected number of guests is payable within seven days from date of confirmation, with the balance due twenty days prior to wedding day.
- A reservation is not secure until such time as a deposit has been received. Casambo Lodge reserves the right to cancel a reservation without prior notice, unless the deposit has been paid or the terms and conditions have not been adhered to.

- Payment can be made either via a bank transfer or any major credit card. We require that a credit card authorization form be completed in full.
- Cancellation fees will be levied in the event of cancellation and in accordance with the reservation terms and conditions of Casambo Lodge.
- The following cancellation fees apply should a booking be cancelled within the following period:  
12-20 weeks before arrival- 25% of total package fee and other additional fees incurred
- Payment can be made either via a bank transfer or any major credit card. We require that a credit card authorization form be completed in full.
- Cancellation fees will be levied in the event of cancellation and in accordance with the reservation terms and conditions of Casambo Lodge.
- The following cancellation fees apply should a booking be cancelled within the following period:  
12-20 weeks before arrival- 25% of total package fee and other additional fees incurred  
8-12 weeks before arrival- 50% of total package fee and other additional fees incurred  
0-8 weeks before arrival- 100% of total package fee and other additional fees incurred

The following conditions apply:

- Kindly note that NO BEVERAGES or FOOD that is NOT supplied by Casambo Lodge may be brought onto our premises.
- Our function hours are as follows:
- The Bar and any other operations close STRICTLY AT 00H00 . After hours will be charged at R1 500.00 per hour after 00h00 and is payable beforehand.
- Should the venue, gardens, décor be damaged during the setup or duration of the function, then you (the client) will be held responsible and be billed accordingly.
- You may with confidence expect that we will meet and even exceed your expectations. We are looking forward to assisting you in creating a magical experience and to add style and elegance to your wedding day.

Kind Regards – The Casambo Team



## FUNCTION MENU

	R150 pp	R170 pp	R225 pp	R295 pp	R360 pp
Designer Salads	X	2	3	4	4
Hot Starters (Plated)	X	1	1	1	1
Rice Dish	1	1	1	1	1
Potato Dish	1	1	1	1	1
Vegetable Dish	1	2	3	3	4
Casseroles and Curries	1	1	1	2	3
Roasts	1	1	1	2	3
Desserts	1	2	2	3	3

### DESIGNER SALADS

- Thai Chicken Noodle salad
- Seafood Salad with a Marie Rose sauce
- Cold Meat Platter with pesto's and dips
- Creamy Potato Salad
- Coleslaw Salad With Pecan nuts and Raisins
- Broccoli, Bacon and Cheddar Salad dressed with Mayo
- Cous Cous Salad
- Roasted Butternut, rocket and feta
- Traditional Waldorf Salad (Apples, Celery and Pecan nuts)
- Curry Bean Salad
- Balsamic Roasted Veg and pasta salad
- Caprese Salad (Mozzarella, Tomato, Rocket and basil pesto)

### HOT STARTER

- BBQ Chicken Wings
- Peri-Peri Chicken Livers
- Crumbed Mushrooms
- Cheese Grillers
- Mince Samosas
- Chicken Samosas
- Veg Samosas
- Chicken Spring Rolls
- Veg Spring Rolls
- Chicken Kebabs with a sweet chilli and coriander sauce
- Beef Kebabs with a BBQ sauce
- Garlic snails
- Mussels done in a creamy white wine sauce

## RICE DISHES

- Steamed rice with parsley
- Savoury rice
- Steamed basmati
- Brown and wild rice with lentils

## POTATO DISHES

- Traditional roast potatoes
- New potatoes with parsley and garlic butter
- Potato wedges with Cajun spice
- Potato bake with herbs and cream
- Baked potatoes with sour cream
- Potatoes mashed with garlic and parsley

## VEGETABLES

- Sugar glazed carrots
- Cauliflower and broccoli bake
- Creamed spinach and mushrooms
- Med style roast vegetables
- Pumpkin with cinnamon
- Roast butternut
- Stir-fried vegetables Chinese style
- Green beans tossed with crisp bacon, onion potatoes

## CASSEROLES AND CURRIES

- Beef stroganoff
- Beef and Guinness pie
- Chinese stir fried beef with vegetables and noodles
- Chicken ala king with sweet peppers
- Thai chicken curry with coconut milk
- Chicken casserole with mushrooms, wine and pearl onions
- Lamb curry with chopped coriander and sambals
- Mutton breyani
- Slow braised lamb casserole with cabernet
- Beef lasagne with crisp cheddar topping
- Butternut and spinach lasagna with creamy cheese sauce
- Grilled line fish of the day with lemon butter and herbs

## ROASTS

- Lamb Roast spiced with rosemary and served with mint jelly
- Greek Roast lamb with lemon and oregano
- Roast chicken with lemon and thyme
- Roast chicken with Peri-Peri
- Glazed gammon with caramelized apples, cherries and pineapple
- Leg of pork with crispy crackling
- English roast beef
- Roast Beef With mustard and herb crust

## DESSERT

- Fresh fruit salad
- Ice cream and chocolate sauce
- Cheesecake with berries
- Apple crumble with farm fresh cream
- Malva Pudding with butterscotch sauce
- Chocolate mousse













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