



WHISPERING THORNS GUEST FARM

The thorns of the tree *Ziziphus mucronata* are spaced along the length of every branch in pairs. One of the pair points robustly outward and forward while the other curves back and inward in the opposite direction. The Nguni African legend says the thorns tell us something about ourselves-that we must look ahead to the future ...but we must never forget where we have come from.

All Inclusive four course menu options
NO Venue Hire Fees

Wedding Package 2018

AANTAL GASTE	PRYS PER PERSON
60 -200	R 660
60 or less guests (Only fully paid children added to head count of 60)	Request quotation

Children under 11 years pay 1/2 of the price, three years and up. Babies and toddlers who sit on the parents lap is free of charge (0-2 Years). Children 12 years and older pay full price.

- **R3800 date secure fee** to secure the date of your wedding. This amount is payable immediately in order to secure your date. - This also caters for all the telephone calls, meetings, mock table settings (excluding flowers) and consultations (maximum **3 consultations** per bride). **(This amount will not be repayable if date is cancelled or moved for any reason).**
- Venue & Chapel **Décor Set up charge** 0-60=R2500, 60-100=R3500, 100-150=R5500 (This includes the setup, cleaning and clearing of décor) – All décor in stock will be made available for usage
- **R2500 breakage deposit** refundable after the wedding once all damages and lost items subtracted.

The following is included in your price of R660/person



- All Inclusive four course menu options
- NO Venue Hire Fees
- Rustic Chapel with log seating, table with two chairs for signing, pedestal, four outside trees draped with fairy lights
- Venue: hall, boma and deck all for your exclusive use on your wedding day
- Fairy lights in hall
- Rectangular Tables (2,4 x 1,2 meter)
- White tiffany Chairs
- Welcoming Drink—small decorative bottle of juice per person 100ml
- Four course Buffet Dinner / or Lunch—Reference to attached Menus, see below
(Please note that plated, braai and potjiekos menus are available, but subject to a revision to quote)
- White table linen & White material napkins
- Table setting
- Cutlery-Knives, forks, & spoons & Crockery, small plates, main plates and dessert plates
- Standard Glassware, Champagne glasses & red wine glasses & Jugs
- Salt and pepper pots (Filled with salt and pepper)
- Wine coolers
- Kitchen Staff, Manager on duty & Waitron Staff
- Bar tenders - Bar Service until 24h00 with prior arrangement **(Cash Bar)**
- Free corkage fee for three (3) bottles of champagne/wine per table of 10, which the bride can bring in at her own expense. **Example:** 100 guests divide by 10 equals 10 tables times three equals 30 bottles.
- Food serving tables with black table cloths

- Table for DJ with black table cloths
- Gift table
- Bay marines
- Serving spoons
- Cake stands
- Serving dishes
- Salad dishes and bowls
- Trays
- Free ice
- Full circle Patrolling guard for the duration of the wedding
- All décor items in stock
(Silver & Chrystal candelabras, silver and glass bowls, steel candleholders, bird cages, huge variety of glass vases, silver vases, wooden boxes, wood & glass under plates, runners, steel windmills, small tea light candle holders, consol jars, table numbers, table setting boards, lights, etc.)
- Bridal Unit: available from 10h00 on the day of your wedding.
Should the bridal couple not wish to make use of the honeymoon suite it cannot be traded for funds or handed to any other guests for use.
- Venue & Chapel Coordination
(Detailed planning and exceptional service will ensure you and your guests enjoy your dream wedding day without any pressures or worries).

Excluded from this Wedding tariff the following:



[The GUEST HOUSE]

The Guest House as self-catering option:	The Guest House NOT as self-catering option:
The entire Guest House can be booked as a self-catering accommodation at a discounted charge of R15000/day.	If the couple chooses NOT to book the whole Guest House at the discounted rate , wedding guests are requested to book their accommodation directly with Whispering Thorns Guest House
There are eleven rooms, the house sleeps 22 people. However the honeymoon suite is not included as this is offered as a gift to the bridal couple. Should the bridal couple not wish to make use of the honeymoon suite (value: R2500 per night) it cannot be traded for funds or handed to any other guests for use.	If this option is chosen guests will book , at standard 2018 rack rates. Bookings are subject to availability.
Booking of this special rate means that you have to allocate rooms to your guests as well as welcome them into the Guest House.	Tel: 0832761206– Whispering Thorns Guest House Reservations
The bridal couple is responsible to collect all the money involved and also welcome their guests, if they choose to book the guesthouse at the discounted rate. This cost will be added onto the bridal couple's invoice.	If this option is chosen, payment is made directly to Whispering Thorns Guest Farm.

Excluded

- Flower Arrangements
- Pastor/Minister
- Additional Décor and Draping
- DJ and Sound Equipment
- Candles & batteries
- Wedding Cake
- Wedding Car
- Wedding Stationary (program, table placements, menus, customized table numbers, etc.)

- Wood for fires
- Venue & Chapel Décor Set up charge 0-60=R2500, 60-100=R3500, 100-150=R5500 (This includes the setup, cleaning and clearing of décor)
- Additional wine: corkage fee **R80/bottle** – Any wine exceeding the allowable amount will be charged the corkage fee whether the bottles were opened or not.
- **R3000.00/hour after 24:00.** Guests are permitted to **exit the venue and grounds strictly at 24:00**, should any guest exceed 24:00 it will result in the Bride & Groom having to pay R3000 for another hour.
- **R3800** payable to secure the date.
- **R2500** breakage deposit

Chefs Elna and Magda



SPYSKAART

Na kerk

'n Brood tafel word bedien net na afloop van die kerk diens. Dit hou die gaste besig terwyl die bruid en bruidegom fotos neem.

(Brood tafel: 'n Verskeidenheid van brode, kase, konfyte en patees)

Indien die bruid en bruidegom die kies as hul voorgereg word 'n groter verskeidenheid Platters saam met die brood tafel bedien

'n Mandjie word ook vir die bruidspaar gepak tydens die foto sessie

Voorgereg:

- **Kies een voorgereg**
- + Salm, roomkaas, pynappel kanapee met 'n soetrissie en balsamiek reduksie
- + Seekos rissole bedien met 'n kantslaai
- + Vars vis quiche bedien met gekarameliseerde uie en tamatie- soetrissie bladjang
- + Tuna crepes gebak in 'n ligte roomsous en geroosterde kaas met 'n vars kantslaai
- + Biltong, Avo en roomkaas torinkie op 'n slaai bed met kaasstokkie
- + Vars tuinslaai met gemarineerde aubergines, geroosterde soetrissie, kersietamaties, camembert kaas, neute en bosbessies bedien met tuisgemaakte soetrissie en mint slaaisous
- + Filo bakkie met gestoomde jong spinasie en garnale bedruip met hollandaise sous bedien met vars kruieslaai
- + Gebraaide visbrokkies in 'n ligte tempura-beslag bedien met 'n seekos roomsous
- + Verskeidenheid tuisgebakte brode bedien met pate's bv. hoenderlewer, kaas en biltongpatee en tuisgemaakte konfyte
- + Sampioenroomsop bedien met knoffel en basil bruschetta
- + Seekos kebab bedruip met soetsuur pynappelsous en 'n dill creme fraiche
- + Biltong en kaas fritters bedien op vars slaai met peppadew en avo salsa
- + Geroosterde botterskorsiesop bedien met croutons of kaasstrooitjies
- + Geroomde Duitse Aartappel en spek sop bedien met croutons of kaasstrooitjies
- + Filo bakkie met gerookte hoenderborsie en dill mosterd
- + Peri-peri hoenderlewertjies met melba roosterbrood
- + Trio van seekos blinis roomkaas en salm, garnale (prawns) en 'n forel (trout) roulade

Hoofgereg:

Kies twee vleise. Een uit elke groep

Groep 1

- + Tradisionele Hoenderpastei met skilferkors(groot of individueel)
- + Ontbeende hoender-rol gevul met spinasie, spek en feta
- + Gepekde beestong met 'n pikante soet mosterdsous
- + Pangebraaide hoenderfilette met 'n cremezola en witwyn roomsous
- + Gevulde hoenderboudjies met spek geardeer
- + Hoenderfilette in krummels pangebraai "Schitzel" met sous van u keuse
- + Hoender Gorden bleu met 'n kaassous
- + Ontbeende hoenderdye in Kap-maleisiese kerrie

- + Tradisionele Bobotie
- + Hoender Lasagne
- + Bief lasagne
- + Vleis pasta
- + Stroganoff frikkadelle

Groep 2

- + Karoo Lamspastei (groot of individueel)
- + Gerookte ontbeende varknek met heuning, appelkoos en bosbessie sous
- + Individuele mini eisbein met heuning, appelkoos en bosbessie sous
- + Kerrie beesstert met baba aartappels en appelkosies

- + Gebakte skaapnek in 'n balsamiese reduksie
- + Gebakte "porkbelly"
- + Oor die kole gerooster: Kruisskyf (Rump) met sous van keuse

Rys & Aartappelgereg:

- **Kies een rys en een aartappel gereg**

- + Gebakte room aartappelgereg
- + Medetireense aartappels
- + Baba aartappels met knoffel- bottersous
- + Pangebraaide spesery aartappels

- + Basmatiese rys
- + Bruinrys
- + Koring en bruin sampioen gereg
- + Stampmielies
- + Gegeurde koeskoes

Groente:

- **Kies twee groentes**

- + Pampoenkoekies met karamelsous
- + Soet patats met Sally Williams nougat
- + Lemoen en dadel patats
- + Geglaseerde babawortels met lemoensous
- + Oondgeroosterde groente met soetrisiesous
- + Spinasië quiche
- + Roomspinasië
- + Murgpampoentjie kapok
- + Groenboontjies met bloukaas sous en geroosterde amandels
- + Boere groenboontjies
- + Gestoomde jong tuingroente
- + Blomkool en broccoli Au Gratin (kaassous)
- + Ertjie/wortel kapok
- + Groentequiche
- + Groentepot

Slaaie:

- **Kies een slaai**

- + Uitpakslaai bestaande uit vars groente en vrugte in seisoen
- + Trouslaai met gemarineerde aubergines, gekarameliseerde ui, baba beet, avokadopeer, tamatie, komkommer, olywe, feta, neute en sade
- + Beet en vars aarbeislaai
- + Papino, avo en gesnipperde pepadewslaai
- + Baba spinasië met groen appel, gekarameliseerde uie en 'n tuisgemaakte vinaigrette met papawersaad

Nagereg

- **Kies een nagereg**

- + Creme bruleé met bessie coulis

- + Pavlova met vars vrugte
- + Nougatina met room en vars bessies
- + Bruintjies met mousse en aarbeie
- + Gebakte poeding en vla
- + Grenadilla mouse
- + Sjokelade mouse
- + Roomys met bessies

Of indien u nie 'n nagereg kies nie

- + Laataand Pizza-skywe

Die spyskaart kan verder/ondersteun word deur die volgende addisioneel by te neem:

Ekstra's

Ekstra vleis	R40.00 p.p
Ekstra slaai	R20.00 p.p
Ekstra groente	R20.00 p.p
Ekstra aartappelgereg	R20.00 p.p

Kaasborde : vye, sitruswilletjies, waarlemoenstukke, verskeidenheid kase en beskuitjies met vars vrugte

nie ingesluit by kos prys – R680/tafel van 10

Wedding Menu



Thank you for considering Whispering Thorns Guest Farm as the Venue for your Wedding.

As we pride ourselves on personal service, this is exactly what we would like you to receive. It is for this reason that we would like to customize a menu to suit your taste and needs.

By doing this, we can ensure a well-balanced menu using only the season's freshest produce.

Should you need any further assistance in your menu planning and pricing, the Chef would be glad to be of assistance in your menu and dietary requirements.

We at Whispering Thorns Guest Farm are looking forward to being of service to you and making your big day a memorable one.

Pre Starter Selection (After Church Service)

A variety of bread, pate's, fruit and preserves will be served after the service while the bride and groom have their photos taken.

A picnic basket will be packed for the bride and groom

If the Bride and Groom wants this to be served as their starter, there can be a greater variety of snacks served.

Starter Selection

Pre-select one (1) from the following:

- Salmon and Cream Cheese Canape with Pineapple and a Sweet Chilli Sauce and a Balsamic Reduction
- Fresh Baracuda Quiche served with caramelized onions and a tomatoe and sweet chilli chutney

- Tuna Crepes baked in a light cream sauce, with cheese on top and served with a fresh side salad
- Biltong, Avo and Cream Cheese Tower on a bed of lettuce and served with a Cheese Straw
- Fresh Garden Salad with marinated Aubergines, Roasted Peppers, Cherry Tomatoes, Camembert Cheese, Nuts and Berries served with a Homemade Sweet Chilli and Mint Salad Dressing
- Filo Baskets with steamed Baby Spinach and Prawns smothered in a Hollandaise Sauce and served with a fresh Herb Salad
- Lightly fried Fish Bites in a tempura batter served with a Seafood Cream Sauce
- Selection of Homemade Breads served with pate's, i.e. Chicken Liver, Cheese and Biltong and homemade jams
- Cream of Mushroom Soup with Garlic and Basil Bruschetta
- Filo basket with smoked chicken breast and dill mustard
- Peri-peri chicken livers with melba toast
- Seafood ressoles with a side salad
- Seafood Kebab drizzled with a sweet and sour pineapple sauce and a Dill Crème Fraiche
- Biltong and Cheese Fritters on a bed of salad with a Peppadew and Avo Salsa
- Trio of Seafood Blinis: Cream Cheese and Salmon, Prawn and a Trout Roulade
- Roast Butternut Soup with Croutons or Cheese Straws
- Cream of Dutch Potatoe and Bacon Soup served with Croutons or Cheese Straws

Main Selection

Pre-select two (2) from the following: One meat from each group

Group 1

- Traditional Chicken Pie with a Flaky Pastry (large or individual)
- Pickled Tongue with a tasty sweet mustard sauce
- Stuffed Chicken Thighs wrapped in Bacon
- Deboned chicken thighs served in a malaysian curry sauce
- Traditional babotie
- Stroganoff meat balls
- Chicken lasagne
- Beef lasagne
- Meat pasta
- Deboned Chicken Roll served with Spinach, Bacon and Feta
- Pan Fried Chicken Fillets drizzled with a cremezola and white wine cream sauce
- Chicken Fillets "Schnitzels" with a sauce of your choice
- Chicken Gordon bleu served with a cheese sauce

Group 2

- Karoo Lamb Pie (large or individual)
- Curried Oxtail served with Baby Potatoes and Apricots
- Eisbein served with Honey, Apricot and Berry Jus
- Traditional Lamb Curry with Baby Potatoes
- Lamb neck in a balsamic reduction
- Baked pork belly
- Steak (Rump) with sauce of your choice, grilled over coals.
- Smoked Deboned Pork Neck with a Honey, Apricot and Berry Jus

Served with a choice of one potato dish OR one rice dish:

- Traditional Potatoe Bake
- Mediterean Potatoes
- Baby Potatoes with a garlic butter sauce
- Potato Rosti
- Savoury/Plain Basmati, Brown or Wild Rice

- Wheat and brown mushroom dish
- Flavoured couscous

Vegetable Selection

Pre-select two (2) from the following:

- Pumpkin Fritters with a Caramel Sauce
- Sweet Potatoes with Sally Williams Nougat
- Glazed Baby Carrots in an Orange Sauce
- Roasted Veg served with a Sweet Chilli Sauce and rosemary
- Spinach Quiche
- Baby marrow Mash
- Green beans in a Blue Cheese Sauce with Roasted Almonds
- Steamed Baby Vegetables
- Cauliflower and Broccoli Au Gratin
- Orange and date sweet potato
- Cream spinach
- Boere green beans
- Vegetable quiche
- Vegetable pot
- Trio of Pea and Carrot Mash
- Roasted Vegetables in a Filo Basket

Salad Selection

Pre-select one (1) from the following:

- Fresh Garden Salad with Vegetables and Fruit in Season
- Tropical Fruit and Mustard Salad
- Roasted Butternut, Avo and Camembert Salad
- Fresh Portuguese Green Bean and Potatoe Salad
- Baby Beetroot and Fresh Strawberry Salad
- Baby Spinach with Green Apple, Caramelized Onion and smothered in a Homemade Vinaigrette with Poppy Seeds
- Baby Potatoes drizzled with a Mustard Sauce and topped with Pecan Nuts

Dessert Selection

Pre-select one (1) from the following:

- Crème Brulee with a Berry Coulis
- Pavlova with Fresh Fruit in season
- Nougatina with Cream and Fresh Berries
- Brownies with Mousse and Strawberries
- Baked Pudding with Custard
- Granadilla mousse
- Chocolate mousse
- Ice-cream and berries
- Coffee and Tea served with Dessert

The wedding package menu can be further enhanced by adding additional menu items as follows:

Additional Items:

- Main Course Meat Dish R 45.00/person • Salad R 25.00/person • Starch R 25.00/person
- Vegetable R 25.00/person
- Local & International Cheese Platter with Biscuits and Preserves is optional at R680.00 per platter (serving 10pax)

{PACKAGE MAY BE SUBJECT TO CHANGE AT ANY TIME, BY THE OWNER}



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