

# Yearendfunctions.co.za

## **Glamorous packages at Gallagher Convention Centre (Available 5 November – 26 November only)**

Package from R 620.00 (ex vat) per person for brunches and R 810.00 (ex vat) per person for dinners.

This package includes up-market décor with designer tables, ambient venue lighting and sound, a DJ, welcome drink, and a 5- star Halaal meal at Gallagher Convention Centre. This Glamorous special package is valid from 5 November – 26 November 2022.

<b>Glamour Special packages for dinners or brunches:</b>	<b>5 November – 26 November 2022</b>
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### **Peak: Thursday, Friday, Saturdays & Sundays:**

Dinner minimum and maximum numbers 500-2500 guests.

Brunch minimum and maximum numbers 500-2500 guests.

### **Off-Peak: Monday-Wednesdays:**

Dinner minimum and maximum numbers 300-2500 guests

Brunch minimum and maximum numbers 300-2500 guests

### **Prices **excluding vat** (dinners based on STANDARD menu, brunches based on brunch menu):**

<b>Group size from</b>	<b>Group size to</b>	<b>Peak dinner</b>	<b>Off-peak dinner</b>	<b>Peak brunch</b>	<b>Off-peak brunch</b>
300	499	N/A	1430	1090	950
500	749	1235	1120	940	860
750	999	1050	965	820	735
1000	1249	995	925	765	710
1250	1499	930	870	715	665
1500	1749	924	865	710	660
1750	1999	890	835	680	640
2000	2499	865	810	665	620

### **Menu surcharges excluding vat:**

R20 - Dinner menu 4

R40 - Dinner menu 3

R60 - Dinner menu 2

R95 - Dinner menu 1

R 115 – Served Dinner menu 6

R135 to upgrade from brunch to standard dinner menu

**Prices including vat (dinners based on STANDARD menu):**

*Prices have been rounded up to the nearest Rand*

Group size from	Group size to	Peak dinner	Off-peak dinner	Peak brunch	Off-peak brunch
300	499	N/A	1645	1254	1093
500	749	1421	1288	1081	989
750	999	1208	1110	943	846
1000	1249	1145	1064	880	817
1250	1499	1070	1001	823	765
1500	1749	1063	995	816	759
1750	1999	1024	961	782	736
2000	2499	995	932	765	713

**Menu surcharges incl vat:**

R23 - Dinner menu 4

R46 Dinner menu 3

R69 Dinner menu 2

R110 Dinner menu 1

R133 Served Dinner menu 6

R156 to upgrade from brunch to standard dinner menu

The above packages include:

- The Glamour package includes the décor, AV, DJ and menu as specified.
- Décor as specified provided by SA Event Décor (No other décor supplier may be used).
- Audio-visual by MJ Event Gear (No other audio-visual supplier may be used). (No parts of the package may be removed/ credited).
- Décor colour scheme in black, white, glass, gold and rose gold.
- Brunch events: Venue hire from 09h00-13h00.
- Dinner events: Venue hire from 18h00-24h00 (client access from 16h30).
- Parking.
- Welcome drink on arrival.
- 1 waiter per table of 10-12 guests.
- Menu based on dinner option 5 for dinners, (see options for different buffet/set menu choices with various pricing) and brunch menu for brunches.
- Audio-visual - Ambient venue and stage lighting, PA system, 2 handheld and 2 lapel microphones and screens (2 screens for events under 1000 people and 4 screens for events over 1000 people).
- 4.8 x 9.6-meter stage.
- Podium.
- Cocktail furniture in the arrival area, including 15 conversation tables, 30 cocktail tables and 100 cocktail chairs, with candles on each.
- Flower wall with king and queen chair for photo area.
- 4x beaded chandelier shapes in the arrival area.
- Themed stage background with 8x focal hanging beaded curtain shapes.
- Canopy of fairy lights across the roof of the venue.
- 10x giant beaded curtain shapes hanging from the roof at focal points.

- Wall draping in a black, with gold flares at focal areas.
- 10 x 10m black dance floor.
- Based on a capacity of 1500 people the following tables will be in the venue:  
Glass tables in round, square and rectangular seating 10-12 people – some with underlighting. High gloss tables in rectangular and square seating 12 people per table, some with underlighting.  
Designer leaf-shaped tables and S-shaped tables seating 18 people per table.  
For groups exceeding 1500 people banquet tables with cloths will be added to the designer tables.
- Banquet chairs with black chair covers.
- Base plates.
- Napkins.
- Cutlery, crockery and glassware.
- Centrepieces, that do not require flowers.
- Candles and votives.
- Table numbers.
- 10 easels (excluding printing).
- Décor setup.
- Food stations to suit the theme.
- Disaster Management fee applicable for groups over 500 people.
- R20 per person donation to OneWingz of Change Charity.

**Package notes:**

- A minimum charge of 500 guests is payable over peak event dates for brunches and dinners.
- A minimum charge of 300 guests is payable over off-peak dinner dates.
- A minimum charge of 300 guests is payable over off-peak brunch dates.

**The above packages exclude:**

- Bar.
- Entertainment, other than a DJ.
- Overtime of 15% of the package price for every hour (or part thereof) after 24h00 on Sundays to Thursdays, and after 01h00 on Friday and Saturday evenings.
- Live camera feeds and any additional audio-visual or decor requirements.
- Accommodation.
- Flowers (the tables will have complete centrepieces).
- Printing of stationery.
- Full-day venue hire (Access is from 16h30 for events that start at 18h00). To book the venue for the full day for setup purposes an R60 000.00 (excluding vat) venue hire will apply.

### **Booking process:**

Please mail your enquiry to [info@yearendfunctions.co.za](mailto:info@yearendfunctions.co.za)

You will be sent a formal quote as well as the detailed contracts for the event (one contract with the venue and one for décor). After placing your booking, you will be given 72 hours to send your signed contracts and payment of a 50% non-refundable deposit.

The balance of payment will be due 30 days prior to the event, from which time the cancellation fee of 100% will apply.

### **Summary of terms and conditions (contract with complete terms will be sent you with your quotation):**

- Yearendfunctions.co.za events are based on a package of specific items including décor, audio-visual, DJ, welcome drink and menu. No changes to the elements of these packages are permitted. Should any of the items not be required, no credit will be issued. Changes to the floorplan or décor are not permitted. No other décor or audio-visual companies may be used.
- As the packages are only valid on specific dates, no postponements can be made.
- Once a booking is requested by the client, the signed contract as well as a 50% deposit must be paid within 72 hours to secure the booking. If not received, the booking will be released.
- The 50% deposit is non-refundable.
- Final numbers and final payment are due 30 days prior to the event date.
- Function sheet/bar and wine requirements must be sent 14 days prior to the event.
- Package prices are based on 10-12 people per table, depending on the type of table. A floorplan will be provided to you. Should you require less than 10 people per table a surcharge will be quoted.
- Event duration is from 18h00-2400 for dinner events, and 09h00-13h00 for brunch events.
- For dinner events where the client wants access to the venue for the full day (or earlier than 16h30), an R60 000.00 (excluding vat) venue surcharge will apply.
- For dinner events all music must be turned down to background music from 24h00.
- Sunday-Thursday : Events that exceed 24h00 will be subject to a venue hire of 15% of the package price per hour that needs to be paid on the day of the event.
- Friday-Saturday : Events that exceed 01h00 will be subject to a venue hire of 15% of the package price per hour that needs to be paid on the day of the event.
- Beverages and extras are to be paid in advance.
- The client will be responsible for all loses and damages incurred.

(PLEASE REFER TO THE FULL TERMS AND CONDITIONS DOCUMENT THAT WILL BE MAILED TO YOU WITH YOUR QUOTATION).

# Menus:

## BRUNCH MENU (SERVED OR BUFFET)

Chilled fresh orange & guava juice

A platter of freshly sliced fruits, yoghurt and fruit compote per table

Baker's basket filled with freshly baked scones, pastries & muffins, accompanied by farm fresh butter, honey, & a selection of jams

Selection of cold cuts, smoked meats and a variety of local cheeses served with chutney, rye & health bread.

Scrambled Eggs, marinated steak, beef sausage, savoury mince, grilled tomatoes with basil, button mushrooms, potato wedges with onions served with toast

Freshly brewed coffee & a selection of herbal teas

## DINNER MENUS:

### Standard dinner menu (two options)

#### Standard dinner menu A (buffet)

##### Selection of Salads:

Fresh selection of bread displayed on the buffet

Spicy pasta salad with chilli marinated biltong and focaccia croutons

Mixed leaf salad with dressings and separate accompaniments

##### Pre-Carved Main Course:

Roast topside of beef with mustard crust

Roasted chicken

Roasting Jus

##### Hot Buffet:

Gratinated potatoes

Baby carrots with onions

Mixed seasonal vegetables

Rice Pilaf

##### Dessert Buffet:

Tiramisu

Fresh seasonal fruit salad and cream

## Standard dinner menu B (buffet)

### Selection of Salads:

Fresh selection of bread displayed on the buffet

Sun-dried Tomato & Mozzarella Salad

Tabbouleh (Bulger wheat salad with fresh Mediterranean vegetables)

### From the buffet table:

Grilled fillet of beef served with crispy onions

Grilled hake fillet topped with Falkland's calamari with garlic, lime and ginger sauce

Roasted pumpkin

Spinach with tomato

Roast baby potatoes with basil pesto

### Dessert Buffet:

Crème caramel with ginger syrup

Malva Pudding served with custard

## **DINNER MENUS AVAILABLE AT A SURCHARGE:**

Surcharges quoted include vat

### **Buffet Dinner Menu 4 (R23 surcharge)**

Salad Selection on the Buffet Served with a bread display of ciabatta and rolls.

Biltong and red cabbage coleslaw

Mediterranean crab and mint salad with cous cous

### Hot Buffet

Slow roasted herb crusted topside of beef with thyme and garlic jus

Roast Chicken with wholegrain Mustard Sauce

### Vegetables and Starch

Oven-baked baby potatoes with basil pesto

Gem squash filled with seasonal vegetables

Rice with herb and onions

### Dessert Buffet

Sticky toffee pudding

Profiteroles with chocolate almond mousse

Apple Pie

Tea and coffee

## **Buffet Dinner Menu 3 (R46 surcharge)**

Salad Selection on the Buffet Served with a bread display of ciabatta and rolls.

Spinach and tomato salad

Greek Salad

### Hot Buffet

Basil and rosemary rubbed leg of lamb with natural jus

Herb-crusted fish with a light lemon & shrimp sauce

### Vegetables and Starch

Potatoes in mustard cream sauce

Vegetable Gratin

Oven Roasted medley of fresh garden vegetables

### Dessert Buffet

Fruit Salad

Lemon Meringue

Chocolate and strawberry mousse

Tea and coffee

## **Buffet Dinner Menu 2 (R69 surcharge)**

Cold Starter served with a selection of ciabatta and rolls.

### Please Choose one:

- Biltong terrine served with red cabbage coleslaw and gooseberry compote
- Chicken strips served on a bed of fresh mixed herb leaves with teriyaki dressing
- Open tartlet with a trio of mushrooms in a cream dressing
- BBQ chicken kebab with a mushroom cream reduction and vegetable fusion
- Millefeuille of seafood infused with a lightly smoked salmon and leek sauce

### Salads on the Buffet:

Mediterranean crab and mint salad

Greek Salad served with Olive oil and balsamic dressing

### Hot Buffet:

Slow roasted herb crusted topside of beef with thyme and garlic jus

Roasted chicken with wholegrain mustard sauce

Oven-baked baby potatoes

Mushroom flavoured rice with onions

Grilled Mediterranean Vegetables

### Dessert Buffet:

Sacher Torte

Fresh fruit salad

Strawberry gateau

Tea and coffee

## **Buffet Dinner Menu 1 (R110 Surcharge)**

Cold Starter served with a selection of ciabatta and rolls.

### Please Choose one:

- Smoked Chicken roulade on a bed of baby spinach and lemon pepper dressing
- Thin sliced marinated biltong and chilli with rocket, garlic infused olive dressing
- Seafood salad with cous cous, fresh tomato salsa & dill served with yoghurt dressing
- Chicken & Prawn curry in a phyllo basket with Basmati rice & coriander
- Brie & Mascarpone gateau with smoked ostrich, served with an orange dressing and toasted crushed walnuts

### Salads on the Buffet:

Greek Salad served with Olive oil and balsamic dressing

### Hot Buffet:

Traditional roasted leg of lamb on the bone with basil and rosemary pre-carved and layered in the chafing dish.

Marinated hake fillets set on a bed of spinach

New Potatoes

Basmati rice with crispy onions

Roasted Mediterranean Vegetables

### Dessert Buffet:

Chocolate caramel crunch

Pavlova

Crème Caramel

Tea and coffee

## **SERVED DINNER MENU 6 (R133 surcharge)**

Please select 1 x starter, 1 x main course & 1 x dessert

### Served Starter

Smoked chicken, peppadew and cream cheese timbale served on a bed of shredded greens & creamy citrus dressing

Oak smoked chicken breast set on a papaya & mango salad with a light coconut dressing

Tandoori Chicken & prawn rolled in a garlic roti served with infused yoghurt lime, mint and a hint of chilli dressing

Spiced cannoli, Cajun lime prawns, kohlrabi mint slaw, maple syrup and saffron mayonnaise

Tower of masala-marinated vegetables presented on a naan croute with chickpea salsa, yoghurt and a tamarind dressing (V)

Wrapped caramelised vegetables enhanced with sun-dried tomato, red onion jam, and crumbled feta served with beetroot basil essence (V)



### Served Main:

Oven-roasted lamb served with wild mushrooms; gratin potato & topped with baby vegetables & garlic thyme sauce

Supreme of chicken breast filled with woodland smoked cheese & braised flank served with sun-dried tomato & basil potato galette, wilted greens & leek sauce

A combination of herb-crusted beef & chicken in a lattice pastry, served with leek rolls, seasonal vegetables, Parisian potatoes & herb jus

Duo of Chicken Ballantine & Roast lamb leg with a pipian sauce served with butternut, baby marrow, carrot sticks and aromatic Couscous

Rib-eye steak with a mushroom & pepper sauce served with a ratatouille filled into an aubergine casing and Parisian potatoes

Chicken thigh filled with mozzarella, spinach & scallions served with a Manchurian sauce, mixed vegetable greens and a potato galette

Trio of Chicken, Beef & Tempura prawn in a Thai green curry sauce served with Asian greens and a timbale of jasmine rice

Grilled scallop of Basa fish served with mussel velouté, Roasted Mediterranean vegetables and star anise-infused rice

### Served Dessert:

A duo of chocolate Sacher & black forest gateau with orange salad & crème anglaise

Charlotte Royale filled with vanilla mousse, served on a pool of fruit coulis & toasted almonds

A marble teardrop filled with chocolate mousse, apple strudel & coconut parfait, served with wild berry compote

Crème Brulé with a cracked sugar crust, dusted with coco & garnished with marinated seasonal berries

Sticky Date Pudding with caramel sauce and mix berry compote

Vanilla, Mocha & chocolate mousses set on chocolate crumble & a minted butterscotch sauce

Warm Malva pudding, vanilla custard pot with glazed sugar

**OR**

### Buffet

Marbled strawberry cheesecake

Poached Pears with vanilla & chocolate sauce