



*Nou's Toeka
Wedding Package 2012*



*Country Venue
Nelspruit*



*Tel: 013 741 3410
Cell: 073 812 2534*

Wedding Package 2012

Dear Bride & Groom,

Congratulations with your engagement, and thank you for inquiring about our wedding package.

We provide a comprehensive professional service that will ensure that your wedding day will be very special from beginning to end.

In the event that you require additional services (not mentioned or included in the package), please inquire with me, as the Nou's Toeka Banqueting team and our suppliers, are in a position to provide you with all professional services required, thereby alleviating any potential stress leading up to your special day.

Yours in hospitality

Andri Nel, Nou's Toeka Marketing and Coordination

Tel: 013 7413410

Fax: 086 550 4175

email: marketing@noustoeka.co.za

website: www.noustoeka.co.za

Rate: R290.00 p/p
R145.00 /child (between 6 - < 12 years of age)

Maximum Guest Count: 180 pax

Minimum Guest Count: 60 pax

In the event that your final guest count is :

less than 30 - 60 pax - Banquet hall R4000.00 venue hire charged

less than 15 - 30 pax - Edelweiss Restaurant R2000.00 venue hire charged

Included:

- ♥ *Banquet Hall (air conditioned) & Chapel (seating max 120 pax)*
- ♥ *Rolled out red carpet in the chapel*
- ♥ *Round Tables, Chairs (10 or less guests per table)*
- ♥ *Welcoming Drink—a glass sherry or orange juice per person*
- ♥ *Welcoming Snack—cheese straws , placed in a decorative cylindrical glass vessel/s*
- ♥ *Four Cousins Sparkling wine (two bottles sparkling wine per table, seating 10) , will be served for toasting.*
(The bridal couple receives a dozen Champagne glasses, with compliments from Four Cousins)
- ♥ *Three course Buffet Dinner / or Lunch—Reference to attached Menus*
Please note that plated menus are available, but subject to a revision to quote

Wedding Package—continued

- ♥ *White table linen, white material napkins and white chair covers*
- ♥ *Overlays/ or runners, and chair ties from our wide selection*
- ♥ *Table setting*
- ♥ *Cutlery & Crockery*
- ♥ *Standard Glassware*
- ♥ *Silver or Gold Baseplates*
- ♥ *Kitchen Staff*
- ♥ *Manager on duty*
- ♥ *Waitron Service / Bar Service 23h30*
- ♥ *Cash Bar*
- ♥ *Bridal Unit— available already from 10h00 on the day of your wedding.*
 - * *If the bride is using the bridal unit for dressing, we will provide 'Tea and Sandwiches' or 2 pax. Additional 'Tea and Sandwiches' can be arranged at R35.00/person.*
 - * *The bridal couple will find a complementary bottle sparkling wine and snack in the bridal unit upon their return from the wedding reception.*
 - * *A complimentary full English Breakfast is served at Edelweiss Restaurant the next morning.*

Excluded from this Wedding tariff the following:

- ◇ *Accommodation for guests—Wedding guests are requested to book their accommodation directly with Nou's Toeka Reception at standard 2012 rack rates (less 10%). Bookings are subject to availability. Tel: 013 7413410 - Nou's Toeka Reservations.*
- ◇ *Décor and Draping—see options and subsequent tariffs below*
- ◇ *DJ and Sound Equipment*
- ◇ *Flower Arrangements*
- ◇ *Candles*
- ◇ *Wedding Cake*
- ◇ *Wedding Stationary (program; table placements; menus; customized table numbers etc.)*

Children

Note that children are to be supervised at all times. Children are not to wonder around alone . Sweet/gift packs are available at R30.00/child. A jumping castle can be arranged at the quoted rental price, plus 10% handling fee.

Accommodation to Wedding Guests

Wedding guests are requested to book their accommodation directly with Nou's Toeka .

Wedding special : "Book for 2 nights and qualify for a 25 % discount on your 2nd night."

Bookings are subject to availability.

Tel: 013 7413410 - Nou's Toeka Reservations

RACK RATES 2012 – Bed & Breakfast

01st January 2012 to 31st December 2012

Sgl: Single **Dbl:** Double **PPS:** Per Person Sharing

8 Standard Twin Rooms	Sgl	R535.00 pp	Shower, TV, Coffee / Tea, Aircon & free Wireless
	Dbl	R370.00 pps	

5 Standard Rooms King Bed	Sgl	R535.00 pp	Shower, TV, Coffee / Tea, Aircon & free Wireless
	Dbl	R370.00 pps	

1 Standard Room Double Bed (semi-self catering)	Sgl	R535.00 pp	Bath, TV, Coffee / Tea, free Wireless
	Dbl	R370.00 pps	

Children 0 – 12 Years: **No room charge if sharing with two full paying adults,
(kids only pay for breakfast at R45.00 pp)**

12+ Years: **Full rate is applicable
Above Rates include VAT!**

A full English breakfast is served at Edelweiss Restaurant
(Continental Buffet plus a la carte hot breakfast)

Nou's Toeka is a fully licensed premises with Edelweiss Restaurant serving an a la carte menu for breakfast, lunch and dinner. For more info go to www.noustoeka.co.za/chefs page
Lunch and Dinner Bookings for restaurant is essential. Free Wireless available!

Restaurant Trading Hours:

Breakfast	Monday to Friday	06h30 to 09h00
	Saturday, Sunday, PH	07h00 to 09h30

Lunch	Monday to Saturday	12h00 to 14h00
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Dinner	Monday to Saturday	18h00 to 21h00
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*Accommodation Terms and conditions apply, and will be forwarded to guests upon inquiry/booking.
Accommodation is subject to availability, and rate is subject to change without prior notice!*

Décor and Draping

Tariffs

Wall draping:

R3500.00

40 x 1.5 x 3 metre white wall draping, draped in an overlapping pattern on the extend of the wall surface. The rates excludes fairy lights.

Partial Wall draping:

R2 200.00

36 x 1.5 x 3 metre white wall drapes, gathered to the width of 1.5 metres and draped with intersections of 1.5 metres. Recommended for use along with Partial Ceiling draping.

Full Ceiling draping:

R3 500.00

9 x 3 x 18 metre white ceiling drapes, draped across the full extend of the ceiling in an overlapping pattern. This rate excludes fairy lights. In addition, fairy lights can be rigged between the drapes, for soft lighting.

Partial Ceiling draping:

R2 200.00

Option 1: 9 x 3 x 18 metre white ceiling drapes gathered to a width of 1.5 metres and draped with intersections of 1.5 metres, where fairy lights can be rigged as soft lighting. Note that fairy lights are not included.

Or

Option 2: A centred 12 x 12 metre Lotus Flower design drape, created with 8 x 10 metre white ceiling draping. A chandelier can be hung from the centre to complete the design. Chandelier excluded from rate. The remainder of the ceiling is draped as described in option 1.

Full Ceiling draping:

R3 500.00

9 x 3 x 18 metre white ceiling drapes, draped across the full extend of the ceiling in an overlapping pattern. This rate excludes fairy lights. In addition, fairy lights can be rigged between the drapes, for soft lighting.

Fairy lights:

R800.00/100 metres

Clients have an option between blue LED lights (flicker settings) or the standard static yellow lights.

Ivy Strings:

R1500.00

100 metre ivy string, supported by cabling, used along with fairy light string.

Ivy Swing:

R500.00

A decorative plated ivy string swing hanging 5.8 metres down from the middle draping rail.

Other:

Specific décor elements can be sources at 10% handling fee.

For example:

- ♥ pillars demarcating the dance floor;
- ♥ a chandelier;
- ♥ balloons;
- ♥ umbrellas;
- ♥ a photo corner;
- ♥ lounge couches;

Wedding Menu

Dear Client

Thank you for considering Nou's Toeka as the Venue for your Wedding.

The Chef and his culinary team would like to take this opportunity of explaining that the enclosed menu selection is intended as a guideline.

As we pride ourselves on personal service at Nou's Toeka, 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 Nou's Toeka are looking forward to being of service to you and making your big day a memorable one.

Yours in Hospitality

Gerald Kastner

Chef de Cuisine

Starter Selection

Plated Starter

Pre-select on (1) from the following:

Tian of Tomato, Mozzarella & Basil with Olive oil Vinaigrette & Balsamic Reduction

Phyllo Pastry cup filled with creamy herb mushrooms, roasted nuts and parmesan shavings

Spinach & Feta Strudel on sweet-ginger butternut puree topped with Chive Cream Sauce

Smoked Salmon & Avocado-Cream Cheese Terrine with a Dill Crème Fraiche Sauce

Smoked Trout Fillet on dill-bittered toast with creamed apple-horseradish sauce; salad & egg garnish

Vol au Vent pastry case filled with a mild seafood curry, served with tomato & chili chutney and Cucumber – Yoghurt Salsa

Potato – Cumin & Fish Cake on a bed of Cucumber & Dill salsa with Pineapple Chutney

Pickled Ox Tongue served on garlic buttered toast with home-made mustard & beetroot salad garnish

Smoked Chicken Breast with Rocket, Lettuce, Grilled Peaches & Sweet Chili Sauce

"Farmers's Salad" mixed garden greens with warm garlic butter potatoes, tomato, grilled bacon, grated cheese, roasted sweet paprika onions and Chef's herb dressing

Minestrone "Italian tomato based vegetable soup with Pasta, and basil & garlic crouton

Traditional "Goulash Soup" beef & potato cubes seasoned with Paprika, Marjoram

Roast Butternut & Orange Soup with a cinnamon crouton

All above starters are served with home baked bread rolls and butter

Salad Selection

pre-select four (4) from the following:

- Traditional Greek Salad*
- Tomato – Mozzarella and Basil Salad*
- Cucumber – Crème Fraiche & Dill Salad*
- Potato & Egg Mayonnaise*
- Bavarian Cabbage Salad with Caraway seeds*
- Fruity Carrot Salad*
- Pickled Beetroot & Onion Salad*
- German Potato Salad with Onions & Fresh Parsley*
- Spicy Three Bean Salad*

Main Selection

pre-select two (2) from the following:

- “Zwiebelrost Braten” Roast beef with rich Red wine gravy topped with roasted sweet Paprika onions*
- “Zuricher Geschnetzeltes” sliced beef strips with shallots, mushrooms, hint of garlic, fresh marjoram, in a cream sauce topped with Emmentaler Cheese*
- “Wiener Schnitzel” (pork or beef) with Parsley Butter*
- Garlic Crusted Roast Neck of Pork with Caraway Seed & Mustard Gravy*
- Pork Fillet stuffed with Brandy Soaked Prunes accompanied by a Whole Grain Mustard Sauce*
- “Eisbein” traditional pickled pork leg with sweet mustard*
- Roast Sliced Lamb with Rosemary & Mint Jus*
- Chicken Breast Stuffed with Spinach & Feta Cheese*
- “Picatta Milanese” Chicken breast in an egg-parmesan cheese batter topped with tomato-olive salsa*
- Grilled Line Fish with a Creamy Riesling Wine & Coriander Sauce*

Served with:

- Oven Roasted Potato Wedges*
- Savoury Rice or Spätzle (Swiss Egg Noodles) or Bread & Herb Dumpling or Tagliatelle Pasta*
- Two Seasonal Vegetables or One Seasonal Vegetable & Austrian Sauerkraut*

Dessert Selection

Pre-select one(1) from the following:

- Rum & Raisin Cheese Cake with Minted-Chocolate Cream*
- Italian Tiramisu with coffee flavoured toffee sauce*
- Austrian Apple Strudel with Vanilla Cream*
- Honey & Lemon Cheese Cake with Seasonal Berry Sauce & Minted Cream*
- Cinnamon & Poppy seed Parfait served with Rum soaked dates and Wild Berry Sauce*

Additional Items

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

Additional Items:

Main Course Meat Dish	R 30.00/person
Salad	R 15.00/person
Starch	R 15.00/person
Vegetable	R 15.00/person

Local & International Cheese Platter with Biscuits and Preserves is optional at R380.00 per platter (serving 8-10pax)

Prices and menu items quoted at the time of enquiry / booking, are subject to change without prior notice and are applicable up to two (2) months prior to the wedding date.

Confirmed weddings, will be notified in writing of any possible price increases.

Preferred Suppliers

Flowers

Classic Flowers (Michelle)	082 921 1757	michelle@classicflowers.co.za
Flower Market Marlize	013 752 7688	

Cake

Delightful Cakes (Sulandra Joubert)	0823412608
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DJ

DJ Ricardo (Ricardo Espag)	078 430 4776	ricardonelspruit@gmail.com
Lowveld Sound Promotions (Sakkie Coetzee)	013 744 0029	admin@spromotions.co.za

Photographer

SDP Photography (Stefan du Plessis)	072 227 5262
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Jumping Castles

Fun 4 Party Animals	082 601 9322
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Pastor

Hennie Erasmus	082 852 6833
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Wedding Terms and Conditions

Reception Cut off time:

Morning Weddings 12h00

Luncheon Weddings 20h00

Evening Weddings 24h00

In the event that the standard cut off time for the wedding will be exceeded, the client may upon pre-arrangement and payment of a surcharge of R1500.00 per additional hour, extend the duration of the reception.

Bar Service:

A cash or open bar service is available to wedding guests. The client may run a TAB upon prepayment. For any open/account bar, the client must complete a bar limit authorization form.

Place your table wine order at least three weeks prior to the event.

No alcohol may be brought onto the Nou's Toeka premises by overnight or wedding guests. Nou's Toeka reserves the right to confiscate alcohol upon entry.

Prepayment:

To secure the date and venue the client agrees to pay Nou's Toeka a non-refundable deposit of 10% of the estimate invoice. This must be paid within seven (7) calendar days of the enquiry.

Deposits and Confirmation of numbers:

The client must confirm with Nou's Toeka the final numbers of guests three (3) weeks before the wedding date. If these numbers are reduced by more than 10% of the numbers booked the client agrees to pay for 90% of the numbers originally booked.

Nou's Toeka requires a 50% deposit four (4) months prior to your wedding and full payment 21 (twenty-one) calendar days prior to your big day. Please note that the minimum number of guests we cater for, is 60 people. If this number is less than 60, an additional venue hire charge is applicable. Refer to page 2.

The prices in this wedding pack are valid from 1 March 2012 until 28 February 2013.

Cancellation Policy:

In the case the client wants to cancel the booking the following will apply:

If written notification from the client to Nou's Toeka is received by fax, email or letter prior to three (3) months of the date of arrival / Wedding date, there will be no further charge. The initial 10% deposit is non refundable and will be forfeited.

If written notification from the client to Nou's Toeka is received by fax, email or letter within two (2) months of the date of arrival / Wedding date, a cancellation fee of 50% of the outstanding amount reflected on pro-forma invoice will be raised for immediate payment by the client.

If written notification from the client to Nou's Toeka is received by fax, email or letter less than one (1) month to the date of arrival / Wedding date, the full prepayments and deposits will be forfeited and the balance of the pro-forma invoice will be invoiced for immediate payment by the client.

All communication in regard of cancellations has to be in writing for the above policy to be valid.

Pricing Policy

Prices and menu items quoted at the time of enquiry / booking, are subject to change without prior notice and are applicable up to two (2) months prior to the wedding date. Confirmed weddings, will be notified in writing of any possible price increases.

Way forward:

If you would like to book your wedding at Nou's Toeka, please forward an email to Andri Nel (marketing@noustoeka.co.za) to confirm availability of the banquet hall, and to forward an invoice for the deposit payment due.

Also the client is requested to sign the following:

By signing hereunder, I, _____, ID # _____, agree and understand fully the above terms and conditions and thus am solely liable for any monies due and outstanding to Nou's Toeka.

(Name)

(Signature)