



Wine Unlimited @ Greenfields Function Options

(Prices and Selections as from 14 April 2021 and subject to change)

This is the perfect place to host your function. The Bistro is surrounded with the most beautiful trees, creating a very relaxed atmosphere, overlooking the lush green playing fields of Reading Golf Course.

Our Bistro can host functions up to 60 guests outside in our beautiful garden.



VENUE HIRE:

WEEKENDS

Venue Hire per day: R1,000 per day (Garden).

Please take note that this is a Non-refundable deposit. Should your booking be cancelled, the venue hire will only be refunded once another function has been booked for the specific date.

Functions being cancelled 30days + before a function date will receive their venue hire back in full.

Included in the Venue hire:

All standard furniture

4 – Seater Tables: Round / Square White

Standard crockery, cutlery & glassware.

The use of the Venue for 4 hours where after overtime will be charged.

Venue overtime rate @ R500-00 per hour

The Set up & Breakdown, cleaning and setting/dismantling of tables.

NOT Included in the venue hire:

Menu costs

Service Fees

Decor such as Draping/Flowers – please speak to your coordinator about different options and themes.

WAITRON CHARGES

To ensure the guests' relaxation and comfort during any function, waiters are employed to attend to their every need. The ratio will be 1 x waiter for every 15 guests.

1 Waiter @ R80 per hour x 4hours = R320 per Waiter

DRINKS MENU OPTIONS

Bottomless Coffee & Tea station @ R35-00 per person

Sparkling Wine @ R40-00 per glass

Fruit juice poured @ R25-00 per glass

Juice Dispensers (3L each) @ R135 each

Valpré 750ml Still Water @ R35 each

Valpré 750ml Sparkling Water @ R35 each

Gourmet Milkshakes: R35 each

Chocolate Milkshake with Oreo topping

Strawberry Milkshake

Bubble-gum Milkshake

Vanilla Milkshake

The Bistro has a fully stocked bar available for guests to purchase on the day.

MENU OPTIONS

Wine Unlimited Cheese Board (serves 2 – 3 guests) **R195**

Four cheeses, crackers, sundried tomato tapenade, homemade onion marmalade, balsamic vinegar, fresh olives, grapes, figs and freshly baked homemade bread.

Wine Unlimited Cold Meats and Cheese Board (serves 2 – 3 guests) **R225**

Three cold meats, three cheeses, crackers, sundried tomato tapenade, homemade onion marmalade, balsamic vinegar, fresh olives, grapes, figs and freshly baked homemade bread.

Platter Menu: (Serves 6-8 guests)

~ Mini Pitas Topped with Tender Steak, Sauerkraut, BBQ Sauce and Hummus **R595**

~ Mini Pitas Topped with Chicken Strips, Tomato Salsa and Mustard Mayo **R595**

~ Mediterranean Antipasto Platter with Cold Meats, Dips, Veggies and Cheeses - A Real Feast To The Eyes **R495**

~ Slider Burger Platter (Mini burger buns topped with a variety of different fillings) **R650**

Grilled beef patties topped with bacon rashers, grated Emmental cheese and a Mustard mayo dressing;

Grilled chicken breast topped with guacamole and caramelised onions.

~ *Open Ciabatta Platter* **R595**

Mozzarella, basil pesto & fresh tomato;

Roast Beef, wholegrain mustard, red caramelised onions, fresh rocket and crumbled feta cheese.

~ *Meat platter* **R695**

Sticky ribs, meatballs, chicken drumsticks, beef and chicken kebabs.

~ *Savoury platter* **R550**

Beef and Chicken samoosas, vegetable spring rolls, chicken strips and jalapeno rissoles.

~ *Luxury Bistro Cheese Platter* (Biltong, dry wors, assorted cheeses, biscuits, olives, hummus) **R670**

~ *Chunky Greek Salad Platter* – olives, greens, feta, cherry tomatoes, cucumber served with a Greek dressing **R360**

~ *Halloumi Salad Platter* – Grilled haloumi, avo, cherry tomatoes, onions, cucumber, carrots and greens **R390**

~ *Chicken Pasta Salad Platter* **R395**

Penne Pasta, cubed ham and cheddar cheese, mayonnaise and chutney.

~ *Quiche Platter* – A variety of mini bobotie quiche, chicken & mushroom quiche & spinach & feta quiche **R460**

~ *Wrap Platter* – A feast of wraps with an Asian inspired flavour (Chicken and Asian slaw wraps with chipotle mayo, Sesame beef strips and Asian slaw wraps with a honey soy dressing) **R595**

~ *Vegetarian Platter* (Mushroom burger sliders with tomato relish & feta, veggie wraps with halloumi tzatziki, olives and mushrooms, veggie sticks with a delicious hummus dip) **R495**

~ *Sweet sensation platter* (Selection of mini desserts such as peppermint crisp tarts, brownies, cheese cake tarts and red velvet cake) **R470**

**Please kindly inform us beforehand should you have any guests that have special dietary requirements (vegetarian, vegan, halaal etc) so that we can make arrangements accordingly.*

Should you be interested in ordering a cake and/or cupcakes, please do let us know in advance so that we can provide you with the different options and prices.

The earliest your function can start will be at **11:00** and the latest your function can end will be at **17h00**.

The venue hire (R1,000) is payable to secure your booking.

The outstanding amount and final numbers should be settled and confirmed at least one week prior to your function.

We have a fully stocked bar.

The use of our chef and catering is compulsory and no food, drinks (alcoholic or non-alcoholic) will be allowed to be brought in.

Our Banking details:

Wine Unlimited

ABSA

Cheque Account

4096 39 7966

632005

Kindly use your name and surname as reference when making payment.

In case of bad weather, we strongly suggest that you hire a stretch tent.

Stretch (waterproof) tents (see options below) prices exclude delivery fee:

Stretch Tents

Dimensions	Cost
6m x 9m Stretch Tent	R2900
10m x 10m Stretch Tent	R3500
10m x 12m Stretch Tent	R4500
8mx 15m Stretch Tent	R3900
10m x 15m Stretch Tent	R4500
12m x 15 Stretch Tent	R5500