



# Function Package

## **The Coordinating includes the following:**

- Unlimited visits and meeting (by appointment)
- Full coordinating of function

### Optional extras:

- PA System
- Live music
- Decor

## **Function hall**

Our spacious venue allows you adequate room to dine and dance the night away.

### Includes the following:

- Setup
- Tables
- Chairs
- Crockery & Cutlery
- Table cloths (white or black) other colours to be quoted accordingly
- DJ Table
- Fully Equipped Cash Bar
  
- Excludes the following:
- Catering
- Beverages
- Décor
- Waiter Services
- Special Lighting Equipment
- DJ

Waiter Service, DJ Service, Décor and Accommodation can be arranged.

## **Bar Service**

We stock a wide variety of liquor, beers and wines. We offer a cash bar and open bar option.

# Menu

## Starters:

- Spicy chicken livers peri-peri served in a fresh bread roll.
- Crumbed mushrooms served with tar-tar sauce.
- Smoked Salmon on a bed lettuce served with capers and black pepper.
- Kudu carpaccio served with blueberry fruit pulp.
- Creamy garlic cheese snails served in a bun topped with mozzarella and cheddar cheese with paprika.
- Fresh oysters served with black pepper, a slice of lemon and tabasco.
- Deep fried squid chunks served with rice and tar-tar sauce.
- Scampi served with tzatziki.

## Mains:

### From the grill:

- 500g flame grilled mature T-bone
- 300g flame grilled matured T-bone
- 300g grilled fillet medallions served with a sauce of your choice.
- 400g matured ribeye steak
- 1kg chef's world famous eisbein served with honey and mustard sauce and sauerkraut and brown kartofelen.
- 400g marinated spare rib with monkey gland sauce

### **Poultry:**

- Chicken schnitzel served with cheese and mushroom sauce.
- Flame grilled baby chicken served with BBQ sauce.
- Chicken Gordon bleu served with cheese and mushroom sauce.

### **From the oven:**

- Lamb shank done in a red wine herb sauce served with rice.
- Braised oxtail cooked to perfection with a red wine and herb sauce served with rice.

### **From the ocean:**

- Creamy garlic sole served on a bed of rice.
- Portuguese style king klip served on a bed of grilled potatoes
- Chef's famous Portuguese style prawns done in a white wine mild peri-peri cream sauce.
- Deep fried calamari served on a bed of rice with tar-tar sauce

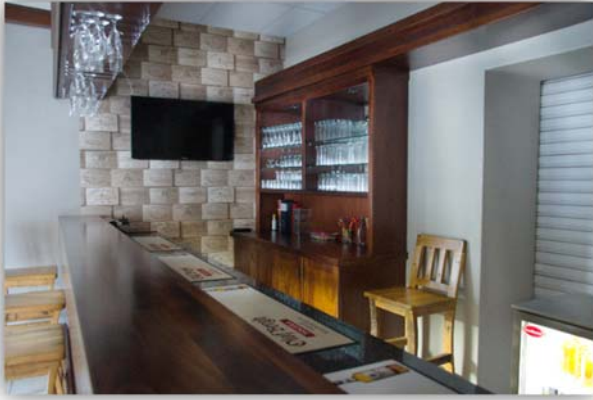
(All of the mains are served with chips or salad)

### **Salads:**

- Biltong, avocado, mozzarella served on a fresh garden salad with chef's dressing.
- Chicken salad served with 1000 island sauce
- Peppadew, haloumi, feta and avocado with assorted green salad.

*\* Please note*

- *All prices are according to the menu choices and availability*
- *The menu prices are subject to change due to inflation*



Banking details

Account name: Clivia Lodge and Conference (Pty) Ltd

Registration Number: 2002/028106/07

Branch name: Vanderbijlpark

Branch Code: 01-4737-41

Account number: 420 255 524

Bank: Standard Bank

