

PACKAGES 2022



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Package Pricing





Friday

30–50 Guests, Crystal Hall R450.00 60–200 Guests, Terrace R400.00

Saturday

30–50 Guests, Crystal Hall R500.00 60–200 Guests, Terrace R450.00

Public Holiday

30–50 Guests, Crystal Hall R550.00 60–200 Guests, Terrace R550.00

^{*}For Package Pricing to be applicable, a minimum of 30 Adults in Crystal Hall or 60 Adults in Terrace is required







Pricing per Guest: Included in Package:

- Full Venue Hire, Set up and Breakdown
- Full Chapel Set Up (Indoor or Garden Chapel)
- Welcome Drinks and Juice on Tables
- Bubbly for Toasts
- 3 Course Delicious Meal
- Service Staff
- Wedding Planner
- Table Centerpieces and Decor
- DJ, Sound and Lighting

Additional Optional Extras Available:

- Honeymoon Suite and Bridal Room
- Groom's Dressing Room
- 12 Guests Rooms
- In-house Florist



Package Breakdown

Venue Set-up

Draping, Fairy Lights and Chandeliers Round Tables or Long Wooden Tables White Phoenix Chairs Air Conditioning Cutlery, Crockery and Glassware Table Linens, Runners and Napkins Cake Table Setup with Beautiful Dome Gift Table Setup Buffet Table with Decor where applicable

Chapel Set-up

Chairs with chair covers

Umbrellas

Red or White Carpet

Isle Stands or Pillars with Draping

Bell Tower

Podium for Minister

Flower Stands and Confetti Holders

Kneeling Cushions

Signing and Unity Ceremony Tables with Linens

Flower Girl Baskets

Ring Cushion

We offer 3 Outdoor Chapel areas, as well as a Traditional Indoor Chapel for you to choose from WE DO THE FULL SET UP, BREAK DOWN AND CLEAN UP FOR YOU SO THAT YOU CAN RELAX AND FNIOY YOUR SPECIAL DAY







Service Staff

Qualified Wedding Planner
On the day Co-ordination
Barman
Waiters, Cleaners
Chefs and Kitchen Staff
Security

DI & Audiovisual

Wedding DJ
P A System for Speeches
Music for Ceremony and Reception
Sound and Lighting Equipment

Decor

Table Centerpieces: including but not limited to:
Vases, Mirrors, Stands, Candelabra, Candle
Holders
Under plates
Linen Napkins with Napkin Rings
Table Numbers
Menu Holders and Stands
Seating Chart Board
Wedding Themed Decor:
Mr and Mrs Signs
Main Table Bubbly Glasses
Decor is Styled to Individual tastes and
requirements and a Table Mock Up is done for
you so that you can see exactly what your
wedding decor will look like.

WE HAVE A HUGE VARIETY OF DECOR FOR YOU TO CHOOSE FROM







Food & Beverage

Welcome Drink (Non Alcohol)

Juice on Tables

Bubbly for Toasts

Packages and Special Offers are based on our BRONZE Menu, however, you are welcome to upgrade your menu should you so require. Kiddies Menu, Platters, Pre Snacks and Special Dishes are Available upon Request.



Bronze Menu:

1 Starter

Main Course (1 Meat, 2 Starch, 2 Veggies)

1 Dessert

Silver Menu:

1 Starter

Main Course (2 Meats, 2 Starch, 2 Veggies)

1 Dessert

(To Upgrade from Bronze to Silver Add R25.00 per Guest)

Gold Menu:

Starter is Harvest Table served in the Gardens Main Course (2 Meats, 2 Starch, 2 Veggies) 1 Dessert or Trio of Mini Desserts (To Upgrade from Bronze to Gold Add R45.00 per Guest)

Diamond Menu:

Starter is Harvest Table served in the Gardens Main Course (2 Meats, 2 Starch, 2 Veggies, 1 Salad) 1 Dessert or Trio of Mini Desserts or Ice Cream Bar (To Upgrade from Bronze to Diamond Add R65.00 per Guest)

WE ARE NOT A SELF CATERING VENUE AND ALL FOOD IS FRESHLY PREPARED ON OUR PREMISES







Bar Service

Fully Stocked Bar Facilities
Cash or Card Payments Accepted
Gin, Wine, Bubbly and Cocktail Bars can be set up
upon Request
No own Alcohol Allowed on our Premises

Optional Extras

Accommodation:

1 Honeymoon Suite @ R1 800.00:

Private and Luxurious with Splash Pool, Jacuzzi, Outdoor Showers, Make Up Station, Kitchenette, Lounge and Braai Area.

(Also Used as Bridal Suite for Dressing on day of Wedding)

1 Groom's Dressing Room @ R500.00

5 Executive Rooms @ R800.00

6 Standard Rooms @ R600.00

All rooms have Fridge, Microwave, Hospitality Trays and Amenities, Aircon, Hairdryers, Wifi, DSTV and Safes.

Breakfast, Lunch , Dinner and Platters available on Request.

OUR ACCOMMODATION IS 4 STAR RATED BY THE TOURISM GRADING COUNCIL OF SOUTH AFRICA

Not Included

Wedding Stationery and Printing Thank you Gifts for your Guests Minister /Marriage Officer Wedding Cake Photographer Flowers Candles

Personal Effects and Service

Refundable Breakage Deposit











Starters

Tikka Chicken Medallions served with a Light Curry Cream Savoury Pancake Stuffed with Chicken and Mushroom and topped with a creamy Cheese sauce Chicken Liver Pate served with Crispy Melba Toast

Fish:

Tandoori Line Fish served with Mint and Coriander Green Chutney Battered Hake Bites served with Lemon Butter and Tartar Sauce Seafood Cocktail served on a Bed of Fresh Garden Greens

Beef:

Savoury Pancake stuffed with Savoury Mince and Mushroom and topped with a creamy Cheese sauce Saucy Asian Meatballs topped with Black and White Sesame

Vegetarian:

Crumbed Mushrooms served with Tartar Sauce Cheese and Sun-Dried Tomato Quiche

Soups:

(All Soups are Served with a Cocktail Roll and Butter) Spicy Butternut Soup Potato & Leek Soup topped with Crispy Bacon Bits Country Vegetable, Bean and Beef Soup

Harvest Table

Served in our Tranquil Gardens for your Guests to enjoy during your photo shoot. Includes an assortment of delicious Meats, Pates, Pickles, Cheeses, Fresh Fruits, Nuts, Homemade Breads with Spreads and Assorted Biscuits



Pasta Salad with Calamata Olives and Blushed Cherry Tomatoes
Tomato and Cucumber Salad with Sesame Dressing
Red and White Coleslaw with or without Raisins
Potato Salad (Greek Style with Yogurt Dressing)
Greek Salad

Caprese (Tomato, Mozzarella and Basil)

Broccoli Salad

Green Bean Salad with Walnut Dressing Salad Platter with Fresh Garden Greens, Cherry Tomatoes, Onion, Cucumber, Peppers and Crispy Bacon Bits



White Rice
Yellow Rice (with or without Raisins)
Sauteed Savoury Rice
Steamed Basmati Rice
Roast Potatoes
Baby New Potatoes with Garlic Herb Butter
Potato Wedges
Potato Gratin Dauphinoise (Baked with Cream, Garlic and Cheese)



Fresh Garden Vegetable 'Medley'
Roast Vegetables
Honey Glazed Carrots
Cauliflower and Broccoli with Cheese sauce
Creamed Spinach
Cinnamon Baked Pumpkin
Pumpkin Fritters with Caramel Sauce
Buttered Sweet Corn
French Green Beans with Fresh Garlic



Chicken:

Chicken Breast Grilled with Lemon and Herb Butter
Chicken Breast Stuffed with Sun Dried Tomato and Basil,
served with a White Wine Reduction
Portuguese Flavoured Roast Chicken Portions
Thai Red Chicken Curry
Butter Chicken
Chicken Ala King

Beef:

Roast Sirloin served with Brown Onion Gravy
Beef Stroganoff with Sauteed Peppers and Mushrooms
Beef Curry with Sambals
Traditional Bobotie

Fish:

Grilled or Fried Hake served with Lemon Butter

Pork:

Sweet and Sour Pork
Roast Pork served served with Apple Sauce

Pasta Dishes:

Chicken Lasagne
Creamy Chicken and Mushroom Pasta Bake
Beef Lasagne
Creamy Beef and Bacon Bake
Melanzane Parmigiana (Beef and Brinjal Lasagne)

Ice-cream Bar

Variety of Ice Creams, Gelato and Sorbets accompanied by Toppings, Sprinkles and Sauces. Served from our Mobile Ice Cream Bar

Desserts

Fresh Fruit Salad

Mini Fruit Pavlova

Pineapple and Macadamia Tartlets

Blueberry Cheesecake

Italian Trifle

Vanilla Bourbon Pot De Creme

Creme Caramel

Sambuca and Dark Chocolate Gateau

White Chocolate Mousse

Dark Chocolate Mousse

Strawberry Mousse

Tiramisu

Carrot Cake

Warm Apple Tart

Malva Pudding

Sticky Toffee Pudding

Rich Chocolate Pudding

All Warm Desserts are served with either Custard or Cream Warm Desserts can not be served as part of Mini Dessert Trio

Kiddies Menu

Spaghetti Bolognaise Spaghetti and Meatballs Chicken Lasagne Beef Lasagne

Macaroni and Cheese

Chicken Pie

Mini Sausages served with Tomato Dipping Sauce *

Mini Burger *

Chicken or Fish Nuggets *

Saucy Meatballs *

*Served with a choice of Mash, Rice or Chips Kiddies Menu can be done for a Minimum of 10 Kiddies Under the age of 12. Charged at Half Price. Conditions Apply

SPECIAL DIETARY'S

We will Gladly Cater to any Special Dietary Requirements and Food Allergies, however, we need to be informed in advance. Halaal Meals are Ordered in and carry an Additional Cost of R50.00 per Guest