



Bakubung

P E O P L E O F T H E H I P P O

BANQUETING AND CONFERENCING
GALA DINNER

2018

FUNCTION *Information*

The following is a short summary of the essential aspects of a function. As a function involves a great deal of planning and organization, we would like you to be familiar with the services we offer:

These rates are for: 2018

- The number of guests for the dinner. If an entertainer or a dance floor is required, we would need to check if the venue could accommodate the size of the group. Subject to availability and venue used – our maximum seating capacity for a private dinner function with a dance floor and area for entertainment is 70 guests or 90 guests without a dance floor or entertainer.
- If the group is in conference, we will use the same venue for your evening dinner, we would require a minimum of 3 hours to reset the venue.
- The set up and hire fee for a private venue is R3700, which includes a private venue, bar facility and waiter service
- Please advise if you require a dance floor. The rental is R1750 and must be pre-booked.
- All entertainment must cease at 23h00. All entertainment arrangements will be subject to the approval of hotel management.
- Please advise if you will have an entertainer at the Lodge. If you require an entertainer, please contact us and we will provide you with contact details.
- A copy of our current wine list can be forwarded to you if special wines are required for your function. Please advise your selection two weeks prior to the function, in order that we can have this and your menu selected in stock.
- The standard linen in stock for décor:

Table Cloths:	Black or White
Serviettes:	Black or White
Chair Covers:	Black /White Only
Overlays:	Silver / African

FUNCTION *Dining*

For your dining experience at Bakubung we have created a menu self-selector.

You may choose a dish from each of the sections creating your own dining experience.

We have created 3 differing price ranges for ease of use and to suit your budgets. You may choose a 3 course, a 4 course or 5 course dinner to suit your needs.
(Please note that only one of each course may be selected)

In order for us to ensure the smooth running of your function, it is essential to pre order your meal requirements as soon as possible. We would also like to know if there would be any special dietary requirements that you may need. Vegetarian options are available. For strict religious dietary requirements, Kosher/Halaal meals can be arranged. As our Kitchen is not licensed to prepare Kosher or Halaal meals, the additional cost for these meals will therefore be for your own account. Please advise and we can obtain quotes for you.

As the timing at these functions is important, we would appreciate details of how you would like your dinner to proceed. It is helpful for us to know of any breaks during the proceedings, for speeches, presentations or toasts. This enables the service staff to attend to your needs and to ensure the smooth and efficient running of your function.

MENU COSTS - Only 1 Item per course			
	3-Course	4-Course	5-Course
In-House Resident, Surcharge	R235.00pp	R250.00pp	R275.00pp
Non Resident	R375.00pp	R410.00pp	R440.00pp

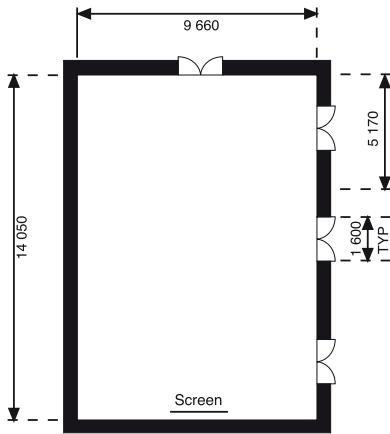




Bakubung

PEOPLE OF THE HIPPO

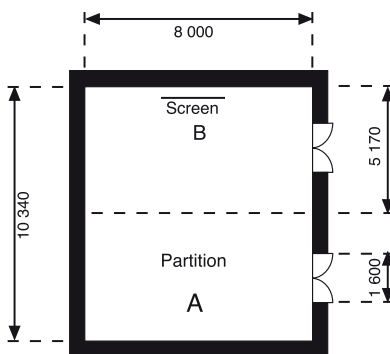
CONFERENCE Venues



Mmakubu

MMAKUBU – Description: Our largest conference venue situated adjacent to our Restaurant and Terrace overlooking the Hippo pond. Can be used to host Gala dinners, conferences and presentations

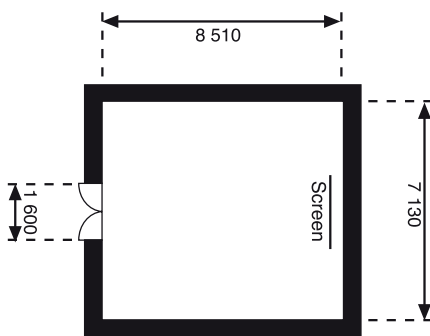
U-Shape	40
Schoolroom	90
Cinema style	120
Banquet	80 <i>No Dance Floor</i>



Magarekubu

MAGAREKUBU – Situated adjacent to our swimming pool, is our middle-sized venue. Perfect for smaller conferences or boardroom style meetings. Can be separated into 2 breakaways. Combined the capacities are as follows

U-Shape	28	INDIVIDUALLY	
Schoolroom	50	U-Shape	12
Cinema style	80	Cinema style	40



Kubunyana

KUBUNYANA - Situated adjacent to Mmakubu and has a balcony area overlooking the park

U-Shape	22
Schoolroom	30
Cinema style	60

CONFERENCE AIDS AND FACILITIES:

- Built in screens 2.44x2.44m
- Portable screens
- Overhead projectors
- Lectern
- Flipcharts
- Air-Conditioning
- ISDN lines
- Secretarial *by prior arrangement*
- Facsimile and photocopying facilities



LEGACY

HOTELS & RESORTS

DAY CONFERENCE *Packages*

FULL DAY – R600 PP

- Welcome drink
- Morning Tea and snacks
- Lunch
- Afternoon Tea and snacks

HALF DAY INCLUDING TEA AND LUNCH – R465 PP

- Welcome drink
- Lunch
- Choose between Morning or Afternoon Tea and snacks

HALF DAY INCLUDING TEA, NO LUNCH – R290 PP

- Welcome drink
- Choose between Morning or Afternoon Tea and snacks

All DCP Packages include the following:

- Venue hire
- AV Equipment
- Notepads and pens
- Water and cordials

VENUE HIRE FOR NON-CONFERENCEING EVENTS:

Mmakubu:	R3620.00 per day
Kubunyana:	R2500.00 per day
Mag A & B:	R2500.00 per day <i>with petition open and sold as one room</i>
Mag A & B:	R1750.00 per day <i>sold separately/breakaway venues</i>

BOMA

Situated in the Pilanesberg Park a mere 10 minutes drive from the Lodge is our beautiful Bush Boma. For a truly “Out of Africa” dinner or breakfast experience. Private functions on all evenings excluding Wednesday and Saturday.

Capacity of 240 pax

Exclusive Hire for less than 50 pax is R10 000

Traditional dancers and Marimba may be arranged at an additional cost

Additional Menu’s may be requested from our Co-ordinator.



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Gala Dinner

SELF SELECTOR MENU

COLD STARTERS.....

- CS1 Tiaan Of Prawns, Avocado Pear and Tomato Concassé,
with A Basil Vinaigrette and Sweet Chili Reduction
- CS2 Balsamic Marinated Watermelon and Goats Cheese Salad,
with Salad Rocket, Balsamic Dressing and Thyme Bread Sticks
- CS3 Smoked Norwegian Salmon Salad, *with Deep Fried Capers, Onion
and Cucumber Spaghetti and Dressed with a Fennel Vinaigrette*
- CS4 A Stack Of Ripe Tomato and Mozzarella Discs
with a Walnut and Thyme Dressing
- CS5 Smoked Ostrich Carpaccio around a Fresh Herb Salad *with Toasted Pine Nuts,
Parmesan Shavings and Bell Pepper Julienne, topped with a Beetroot Salsa*

HOT STARTERS.....

- HS1 Freshly Made Gnocchi in a Gorgonzola, Chive and
Crushed Roasted Pecan Nut Cream Sauce
- HS2 A Risotto of Prawns in an Americaine Garlic and Chili Sauce,
Sprinkled With Parmesan Shavings and Garlic Chives
- HS3 Fresh Asparagus Wrapped in Prime Pancetta,
Oven Baked and topped with a Béarnaise Sauce
- HS4 Chicken Livers Flamed in a Brandy Vinaigrette
and Served with Herb Salad Greens
- HS5 Half Shell Mussels Cooked in A White Wine Cream Sauce
served with Garlic Toasted Croutes



Actual product may vary from photographs and illustrations.



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Gala Dinner SELF SELECTOR MENU

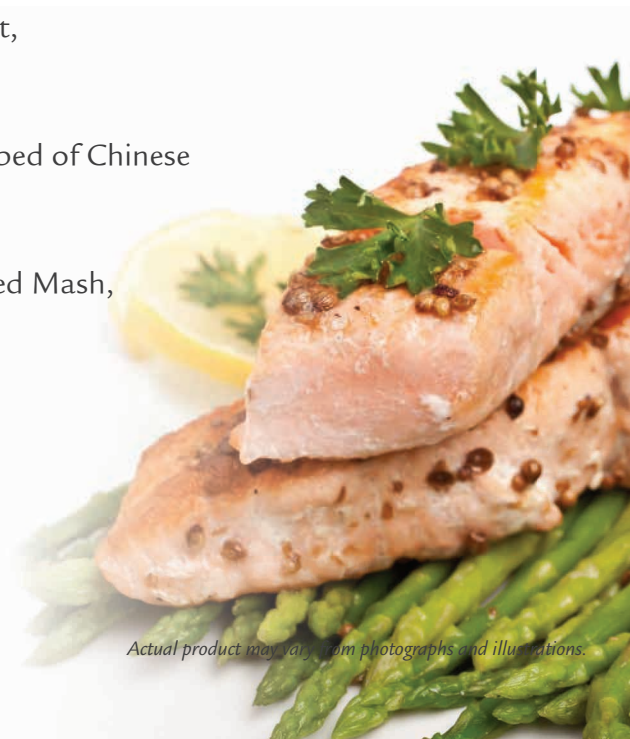
SOUP

- S1 A Puree of Roasted Butternut, Finished with a Chive Cream
and topped with Fresh Parmesan Shavings
- S2 Roasted Vegetable Cream Soup with Deep Fried Chorizo Slices
and finished with Pimento Oil
- S3 Seafood Chowder Finished with a Saffron Cream and Crisp Potato Chips
- S4 *(Served Hot or Cold)*
Spicy Roasted Tomato Soup Garnished with *fine Tomato and Red Pepper Dice*
- S5 *(Served Hot or Cold)*
A Cream Of Chicken And Fresh Asparagus

FISH

- F1 Sun Dried Tomato Baked Line Fish Fillet, set on a bed of Sautéed
Vegetable Julienne *and topped with Lemon Thyme Cream*
- F2 Grilled Kingklip Supreme on a Red Lentil and Sausage Ragout *smothered*
with a light Paprika Sauce and Topped With Buttered Courgette Ribbons
- F3 Oven Baked Root Vegetables and Herb Stuffed Trout,
Served with a Peach and Pepperdew Salsa
- F4 Soya Marinated Salmon, pan fried and served on a bed of Chinese
Cabbage *surrounded with a Soya Buerre Blanc*
- F5 Roast Kingklip Medallions on a bed of Basil flavoured Mash,
napped with a light Lobster Sauce and Red Wine Reduction

The above may be served as a Fish or Main Course.



Actual product may vary from photographs and illustrations.

Gala Dinner

SELF SELECTOR MENU

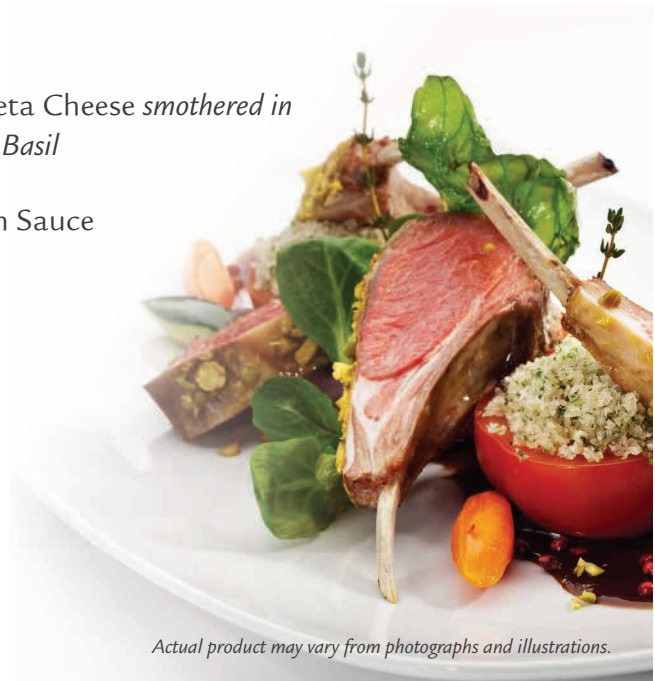
MEAT

- M1 A Grilled Mushroom Filled Chicken Supreme, set on Garlic Mash, coated with a light Leek Cream Sauce garnished with Root Vegetable Julienne
- M2 Roasted Duck Breast served on Honey Roasted Vegetables with Butternut Crisps and surrounded with a Cinnamon Jus
- M3 Grilled Prime Beef Fillet on a Bed of Buttered Baby Leeks and Spinach, coated in a Red Wine and Beetroot Reduced Sauce, topped with a Blue Cheese Cream
- M4 Herb Crusted Rack of Lamb on a Spicy Tomato Jus, served with a basket of Buttered Baby Vegetables and Garlic Roasted Turned Potatoes
- M5 Chicken, Pepperdew and Spinach Stuffed Prime Loin of Beef, rolled in Cumin and Coriander Spice and served with a Sherry Jus

All main courses are served with buttered fresh vegetable bundles and turned potatoes

VEGETARIAN OPTION

- VG1 Oven Baked Butternut Bobotie, Topped with Egg Custard served with a Peach Salsa and Poppadom
- VG2 An Open Lasagne of Spicy Tomato Chutney and Feta Cheese smothered in a Parmesan Cream Sauce and garnished with Deep Fried Basil
- VG3 A Mushroom Ravioli in a Lightly Burnt Sage Cream Sauce and Julienne of Vegetables





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Gala Dinner SELF SELECTOR MENU

DESSERTS

- D1 A Rich Chocolate Mousse Tulip
set upon a Red Wine and Fresh Berry Glaze
- D2 Roasted Pear and Thyme Crème Brûlée
- D3 Individual Malva Puddings with a Star Anise Syrup
served with Vanilla Ice Cream
- D4 A Light Lemon Cheese Cake with a Pineapple and Chili Salsa
- D5 Tiramisu with a Sambucca Infused Rich Coffee Sauce
and topped with Vanilla Cream

All food items are subject to availability.

