

KNYSNA HOLLOW & SOCIAL EATERY



2018 & 2019 WEDDING INFORMATION

Seasons in Africa
ADVENTURES • HOTELS • LODGES

Memorable Moments...

Situated just outside Knysna on a lush, 3-hectare Country Estate, Knysna Hollow offers the perfect venue for the perfect Wedding day. The beautiful indigenous gardens with winding walkways and Garden Gazebos offer a quaint setting for that special Wedding Ceremony while our on-site restaurant Social Eatery offers a decorated and fully-catered Functions Venue for a memorable Wedding Reception.

Accommodation at Knysna Hollow consists of 44 luxurious Garden Suites which offer contemporary and stylish design for family and friends joining the celebrations.



KNYSNA HOLLOW
COUNTRY ESTATE





AND THEY LIVED

Happily Ever After...



CREATIVE CONCEPTS

Each of our weddings at Knysna Hollow is unique. Every couple has their own ideas and inspirations, as well as a desired level of participation from us in the planning process.

For this reason we are extremely flexible in all regards, including menu planning, and will assist you in developing your vision to make your dream wedding a reality.

CEREMONY & RECEPTION VENUE

CEREMONY VENUE	Knysna Hollow Garden Gazebo	
VENUE INCLUDES	<ul style="list-style-type: none"> • Venue hire • Set up and breakdown • White wooden folding chairs • Draped Arch with floral decor • Aisle flowers • Rose Petal Confetti & Holders 	TOTAL CEREMONY VENUE HIRE R 15 000
VENUE CAPACITY	100 people	
RECEPTION VENUE	Social Eatery Function Room	
VENUE INCLUDES	<ul style="list-style-type: none"> • Venue hire • Set up and breakdown • White tiffany chairs • Round or rectangular tables • All crockery, cutlery & glassware • Table linen • Waiters and bar staff 	TOTAL RECEPTION VENUE HIRE R25 000
VENUE CAPACITY	100 people	

Excludes extras not listed, such as additional décor, flowers, DJ, photographer etc.



FOOD & BEVERAGE

MENUS

We offer set and buffet menus, as well as exclusive tailor-made menus to suit your needs.

BUFFET MENU	Minimum 40 guests	PLATED MENU	Maximum 50 guests
WELCOME DRINK / COCKTAIL	R 70 per person	TOTAL R490 PER PERSON	
WELCOME SNACKS	R 70 per person		
MAIN MEAL	R 350 per person		

Prices subject to final selection of welcome drinks, snacks and menu options.

WELCOME DRINKS

These are served after the ceremony in a pre-determined area while the bridal party photos are being taken. These drinks will be accompanied by snacks and a selection of antipasto.

Charges may vary according to the selection.

BEVERAGES

A licensed cash bar is available. We recommend that red wine, white wine and sparkling wines are pre-selected from our wine list. We prefer not to serve any wines that are not listed on our wine list, however, we will consider special requests.

Social Eatery is a licensed premises and you are therefore not permitted to bring in or consume your own alcohol or soft drinks.

Corkage will be charged on wines and champagnes that are brought onto the premises (by prior arrangement with Management). Corkage Fees applicable as follows:

Wine	R 55 per bottle	Champagne	R 65 per bottle
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Changes to bar requirements or wine selection must be in writing. Corkage to be prepaid before the wedding.

ADDITIONAL SERVICES

Knysna Hollow can put you in touch with the best professionals for additional wedding services in the Garden Route region such as Décor, Flowers, Music & Entertainment, DJ, Band, Photographer / Videographer.

We can also supply details for reputable and experienced Wedding Co-ordinators to help with your creative arrangements, from décor and flowers, to seating plans and guest gifts.



ACCOMMODATION

Knysna Hollow Country Estate is conveniently located enabling your guests and loved ones to walk from your wedding reception to their lush accommodation.

Knysna Hollow features 44 luxurious Garden Suites, nestled in indigenous gardens around two sparkling swimming pools. All rooms are decorated in a clean, contemporary style with private garden-facing verandahs and offer all modern in-room amenities including air-conditioning, satellite television, Nespresso coffee stations, king-size beds and free wireless internet.

KNYSNA HOLLOW HOTEL BED & BREAKFAST RATES 2018 & 2019

ROOM TYPE	TWIN SHARING	SINGLE	CHILD 3 -12 YRS
01 OCT 2018 – 30 APR 2019 (HIGH)			
Garden Suite (B&B)	R 2 355 pp	R 3 505 pp	R 1 085 pp
01 MAY 2019 – 30 AUG 2019 (LOW)			
Garden Suite (B&B)	R 1 620 pp	R 2 430 pp	R 770 pp
01 SEP 2019 – 31 DEC 2019 (HIGH)			
Garden Suite (B&B)	R 2 355 pp	R 3 505 pp	R 1 085 pp

• Tourism Levy of R 4-60 (incl VAT) per room per night is excluded from these rates. • VAT at 15% is included.

• Maximum 2 children sharing in Family Suite

The bride and groom will receive 2 nights complimentary accommodation in a Garden Suite during the wedding.

CHILD POLICY

Knysna Hollow and Social Eatery Function Room are child-friendly environments. The hotel has eight family rooms that comfortably accommodate a family of 4 (with children under 12 years of age). Children under the age of 2 stay and eat for free.

Babysitting services can be arranged in advance at R 50 per child per hour.

Children's entertainment and menus are available on request.





THE FINER DETAILS

SET-UP & CUT-OFF TIMES

Set-up is from 08h00 on the day of your function. All outside contractors are expected to remove items by 10h00 the morning after our function. Social Eatery does not accept any responsibility for any items left in the venue after the function.

The venue is available to you until 24h00, at 23h30 the last rounds will be called and the bar is closed strictly at 23h45. In the case where you request overtime, a rate of R2 000 per hour is charged (for staff and staff transport) with the absolute final round being called at 01h30 with the venue closing at 02h00.

Knysna Hollow is situated in a residential area and no loud music or noise is allowed after midnight.

STAFFING

Waiters and bar staff are included in your quote.

RISK, LOSS OR DAMAGES

- Whilst every precaution will be taken to ensure the safeguarding of your belongings, Social Eatery and Knysna Hollow shall not be held liable for loss or damage to any property whatsoever. We recommend that personal and valuable property be removed directly after your function.
- Social Eatery shall not be held responsible for any interruptions of services (water, electricity etc).
- We do charge a refundable breakages deposit of R3 000 prior to your Wedding Day. Should there be no damages or breakages recorded, the deposit will be refunded.

CONFIRMATIONS & PAYMENTS

VENUE HIRE FEE

- This is payable in full to secure the venue for your specific date.
- On receipt of the deposit, we will issue a Wedding Contract confirming the venue for the specific date.

MEAL CHARGES

- 50% deposit of the meal charges based on initial numbers is required 90 days prior to the wedding.
- Balance of payment and final numbers of guests required 30 days prior to the wedding.

CANCELLATION POLICY

- 50% of the venue hire fee is charged for cancellation of the wedding at any time after booking.
- 100% of the venue hire fee is charged for cancellation of the wedding less than 120 days prior to the wedding.
- 50% of the meal charges are charged for cancellation of the wedding less than 60 days prior to the wedding.
- 100% of the meal charges are charged for cancellation of the wedding less than 29 days prior to the wedding.



• EST 2018 •

SOCIAL

EATERY • BAR • EVENTS

Wedding Menu

OPTIONS

ARRIVAL DRINKS & SNACKS

Allow us to welcome your wedding guests after the ceremony with a unique selection of drinks and delicious snacks served in our gardens or on our sun deck.

ARRIVAL MENU

DRINK OPTIONS

FRASER'S FOLLY PILSNER draft craft beer on tap

BLACK MOUNTAIN KAROO FLORA GIN with Barker & Quinn hibiscus tonic

SPARKLING WINE OR CHAMPAGNE

NON-ALCOHOLIC OPTIONS available on request

SNACK OPTIONS

MEZZE PLATTERS

HALLOUMI, COURGETTE & HERB FRITTERS with dipping sauce

VEGETABLE, CHICKEN OR BOBOTIE SPRING ROLLS with dipping sauce

PATÉ & TAPENADE with a selection of fresh breads

YAKITORI BEEF OR PORK SKEWERS

MEDITERRANEAN VEGETABLE SKEWERS

LAMB KOFTA with mint raita

BRUSCHETTA with a selection of toppings

PRICE SUBJECT TO SELECTION





WEDDING SET MENU

STARTERS

SOCIAL SOUP OF THE DAY hearty bowl of soup with freshly baked bread

WARM STIR FRIED ASIAN CHICKEN SALAD

GREEK SALAD

SEARED BEEF SASHIMI SALAD

RED QUINOA, CARAMELISED BEETROOT & BLUE CHEESE SALAD

SPICED CHICKPEA & SPINACH KOFTA with yoghurt and tahini dipping sauce

MAIN COURSES

GRILLED LINEFISH ginger and tomato chutney, masala cream sauce and basmati rice

BO-KAAP LAMB CURRY sambals, basmati rice and poppadums

WILD MUSHROOM TAGLIATELLE roasted garlic and thyme cream with rocket and parmesan

VENISON OSSOBUCU with truffled mash potato

RED COCONUT VEGETABLE CURRY spinach, chickpea and butternut curry with jasmine rice and coriander relish

MOROCCAN PORK FILLET SKEWERS chermoula sauce and warm cous cous salad

DESSERTS

FRESH FRUIT & BERRY PAVLOVA

SEASONAL FRUIT & BERRY SKEWERS ginger and mint syrup with Italian lemon sorbet

DARK CHOCOLATE & NUT BROWNIES with cream or ice-cream

BAKED VANILLA CHEESECAKE oven-baked cheesecake with a blueberry compote

MINI CHEESE PLATTER with preserves and savoury biscuits

ICE CREAM & DARK CHOCOLATE SAUCE full cream vanilla ice-cream with our Social hot, dark chocolate sauce

PRICE SUBJECT TO SELECTION



WEDDING BUFFET MENU

STARTERS

SOCIAL SOUP OF THE DAY hearty bowl of soup with freshly baked bread

SEASONAL SALADS with vegan options

BUILD YOUR OWN SALAD SELECTION

FRESH MUSSELS marinated and served cold or steamed in a lemongrass and coconut red curry sauce

SMOKED SALMON & HERBED NEW POTATO PLATTER with crème fraîche and dill dressing

CHICKEN LIVERS with peri-peri or a mushroom and garlic cream sauce

MAIN COURSES

GRILLED LINEFISH with seasonal sauces and sides

SLOW BRAISED VENISON SHANKS

CHICKEN OR BEEF TERIYAKI with noodles

CHICKEN BREAST stuffed with feta, spinach and mushroom and wrapped in smoked bacon

BO-KAAP LAMB CURRY sambals, basmati rice and poppadums

BISTRO BRAISED CHICKEN with crème fraîche and red wine

GREEN THAI CHICKEN OR VEGETABLE CURRY with jasmine rice

WHOLE ROASTED BEEF FILLET with truffled mushroom sauce

SLOW ROASTED PORK BELLY with cider sauce

PRICE SUBJECT TO SELECTION



WEDDING BUFFET MENU

SIDE DISHES

OVEN ROASTED VEGETABLES

SPICY POTATO WEDGES

CAJUN CORN ON THE COB

BASMATI RICE

ITALIAN BALSAMIC & RED ONION POTATO BAKE

BLUE CHEESE & CHIVE MASH

ASIAN STIR FRY VEGETABLES

DIJON MUSTARD MASH

DESSERTS

FRESH FRUIT PAVLOVA

BERRY & FRUIT CRUMBLE with cream or ice-cream

SEASONAL FRUIT & BERRY SKEWERS ginger and mint syrup with Italian lemon sorbet

DARK CHOCOLATE & NUT BROWNIES with cream or ice-cream

MOCHA BROWNIES with cream or ice-cream

MALVA PUDDING with Amarula cream

CAPE MALAY MILK TART

TIRAMISU

PRICE SUBJECT TO SELECTION



KNYSNA HOLLOW

COUNTRY ESTATE

5 Welbedacht Lane, Knysna

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EMAIL

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OPEN 7 DAYS A WEEK

7h00 - 22h00

Seasons in Africa
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