

Weddings

Introduction

Thank you for considering ROCA on DIEU DONNE as a possible venue for this most special of occasions. It is with great pleasure that we submit this document for your perusal and you will find the information contained within the following pages, to be extensive and covering most of the criteria involved in planning and the organisation of this day.

It contains the following information:

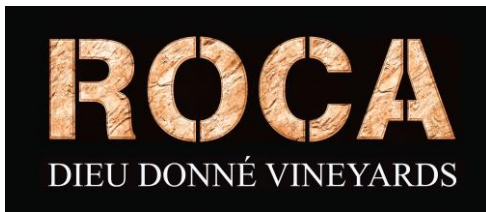
Page	2.	Venue
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Please schedule an appointment to discuss your wedding, use the time of 10.00 am through 11.30am, alternatively meet after lunch between the times of 3.00pm and 6.00pm.

I trust the below meets with your approval and look forward to hearing from you in the near future.

Yours sincerely,
Craig Sherrell

PLEASE NOTE: No reservation has been made at this point. This agreement becomes valid and your 'provisional reservation' will be made once we have received the completed contract initialled on every page and signed in full on the last page. Finally, we will only secure your reservation once we have received your deposit (as stipulated in the payment terms) and all signed documents.



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Wedding package 2014/2015

We offer either a lunch function (10h00 to 16h00) or dinner function (17h00 to 24h00). The times are fixed according to the restaurant operating hours, however additional hours can be negotiated with a venue hire of 25% of the Reception Venue Hire. Set up times for lunch is three hours prior to the wedding (earliest 7h00) and the venues need to be vacated and cleared by 17h30. Set up time for a dinner wedding is one hour prior to the wedding (i.e.: 16h00).

NB: We provide on-site co-ordination on the day of the wedding only.

THE VENUE

Pre Reception: The Terrace or Tasting Room (weather dependent)

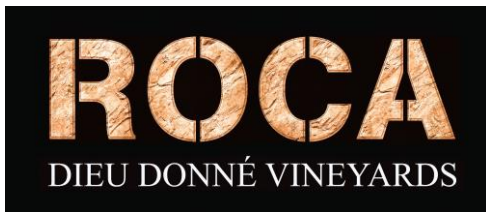
Reception: Venue hire for the exclusive hire of the Terrace and Restaurant (high & low season rates)

- The package includes the following:
- Bridal table in the restaurant (the position is the bridal couple's choice)
- Maximum 140 seats in the restaurant (no dance floor area)
- High quality white linen tablecloths
- High quality white linen napkins
- Beautiful square wooden tables – 8/10/12 seaters
- Seating – upholstered high back chairs and leather couches
- Glassware, crockery and cutlery
- 1 x dance area (excludes rate for dance floor outdoors at R6 000.00)
- 1 x bar area
- 1 x entertainer area for the musicians or DJ
- 1 x cake table
- 1 x gift table for gifts from guests
- 1 Waitron per 10 guests and service bar staff (excluding gratuity)

Reception Venue Hire Rates:

- | | |
|---------------------------------|-------------------|
| ▪ January 2014 – March 2014 | R22 000.00 |
| ▪ April 2014 – May 2014 | R13 500.00 |
| ▪ June 2014 – September 2014 | R 9 000.00 |
| ▪ October 2014 – November 2014 | R16 500.00 |
| ▪ December 2014 – February 2015 | R27 500.00 |
| ▪ March 2015 – May 2015 | R22 000.00 |
| ▪ June 2015 – September 2015 | R11 000.00 |
| ▪ October 2015 – November 2015 | R16 500.00 |
| ▪ December 2015 – February 2016 | R28 000.00 |

There will be an additional venue charge per guest for numbers less than 80 guests.



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PLEASE NOTE:

- *This is subject to availability of the venue.*
- *The hire ends at midnight (24h00) and an overtime fee of R 2,500.00 per hour will be charged thereafter.*
- *Please be advised that the costs mentioned in this package are valid from January 2014 to February 2016*
- .

THE CEREMONY:

The ceremony hire is separate to the venue hire, ceremony hire is R4200.00 This fee includes the use of the lawn for your ceremony (lawn in front of wine tasting), the chairs for your guests (white Tiffany or white Wimbledon chairs, as well as the use of the wedding arch. The carpet however is not included in this rate – the carpet is an additional R500.00 should you want us to hire one for you.

SUPPLIERS: *Suppliers that are to be appointed by the bridal couple for the following services are:*

- Private Wedding Co-ordinator
- Décor Specialist
- Florist
- Photography / Videography
- Venue for Ceremonies (if preferred off-site)
- Marriage Officer / Minister / Priest for the Ceremony in the Garden
- Musicians for the ceremony in the garden
- DJ/Entertainment for the reception
- Wedding cake
- Printed material such as order of service programme, reserved signs, seating plan and themed easel for seating plan, menu cards, table numbers, name cards

The bridal couple will be responsible for appointing a family member or friend to set up printed material and décor on the tables e.g. menu cards, name cards, table numbers, gifts for guests et cetera.

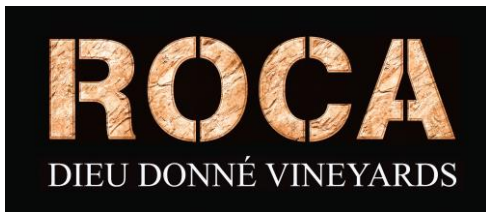
Please note that flower arrangements are to be assembled off site and delivered directly to the tables or position of display.

Draping the wedding arch is permitted.

All flower arrangements including containers and other material, should be removed either at midnight on the wedding day or by 10h00 the following morning. Roca will not be responsible for any of the equipment left behind.

The bridal couple is responsible for the suppliers' actions and performance and all suppliers should be recognised by ROCA as "credible suppliers" with a credible track record.

In the event of any damage whatsoever caused by the suppliers and/or their staff, this becomes the responsibility of the bridal couple.



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ACCOMMODATION:

Although we do not offer on-site accommodation, we have a list of venues that we recommend. Please view the available selection at the end of the document.

CATERING:

ROCA Restaurant is a popular dining experience which believes in the simple treatment of fresh and high quality local ingredients. Our emphasis is on casual flavours and presentation styles that are neither overwrought nor fussy. We have thoughtfully put together a selection of dishes which range from canapés to buffets, plated dishes and family style platters. The beauty of our menu is that you are offered the opportunity to 'build your menu' according to your guests, taste preferences and budget.

Please note that all the catering prices are current and are subject to increase on an annual basis. Before finalising your budget please ensure that you have received the updated menus and menu prices as they may have increased since you booked your wedding date. In the event you wish to deviate from the menu selection, your choices will be re-costed by our Chef. Please be advised that under no circumstances can any food - including biscuits and sweets - be brought in to the venue. The only exception to this is the traditional wedding cake.

A 10% service charge will be levied on to your total food bill as well as on the final bar bill.

CHILDREN'S MENUS:

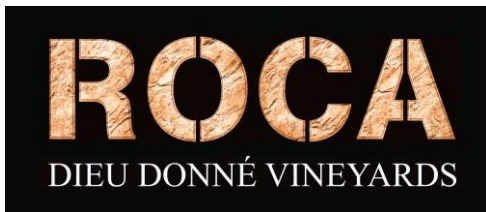
Children over the age 10 will be charged the full adult menu price.
Menus can be pre-arranged for children under the age of 10 years.

SUPPLIER'S MEALS:

It is considered "the norm" to offer your suppliers a meal during the reception. We offer your entertainers, photographers and videographers a table in a nearby venue close to the reception, unless the bridal couple specifies that they should be seated within the venue and form part of the guests' seating plan. The suppliers will be served the same main course as per the selected menu and charged accordingly, plus non-alcoholic drinks, which we then charge to your master account. Please advise them of this arrangement.

DIETARY REQUIREMENTS:

Special meal requirements i.e. Halaal, Vegetarian or Kosher are to be indicated 30 days (1 month) prior to your function. Unfortunately we do not cater strictly Halaal or Kosher, as we do not have the facilities. Our menus can be prepared Halaal friendly, which means that all pork and alcohol products will be eliminated from the menu. Alternatively, vegetarian options are available. Strictly Halaal or Kosher meals can be arranged at a quoted price.



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BEVERAGES:

Please see the attached the wine and drinks lists. We endeavor to have the correct pricing at all times, however due to unforeseen circumstances the prices may increase without notice.

We recommend you budget for an estimated R150 to R250 per person for the beverage master tab limit, and this could include all beverages during the pre-reception hour and during the reception (champagne, wine and other beverages). To give an indication white wines start at R 75.00 per bottle, red wine at R 90.00 per bottle and MCC at R 175.00.

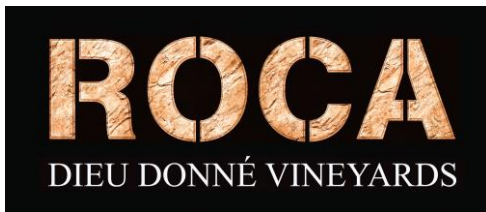
Please specify in writing your requirements:

- “Master Tab” limits (to be paid 14 days prior to wedding date).
- Specify if there are restrictions on what drinks must be charged for under the master tab for Pre-Reception and Reception.
- Approved Champagne/Sparkling Wine for toasts
- Approved wines
- Approved drinks from the drinks list

Guests will pay cash for any drinks not specified under the master tab instructions.

Note: Please be advised that a 10% service charge will be levied on to your total master tab beverage cost.

Note: Please be advised that corkage is not available and therefore beverages cannot be brought in to the venue.



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CONTRACT AND PAYMENT DETAILS

**PAYMENT AND DEPOSIT TERMS:

The full venue hire cost is required as your deposit to secure the date and venue. The balance of the invoice is due 7 days prior to the start of the function. The function will not proceed without full prepayment.

Payment cannot be allocated without a proof of payment. Please email your deposit slip to Craig or Janine at info@rocarestaurant.co.za

In the event the master tab limit for beverages is exceeded on the night of the wedding, the bridal couple is obliged to settle the additional beverage costs on the night of the wedding. In the event the bridal couple has nominated a family member or friend to settle the additional beverage costs, this must be put in writing to ROCA Restaurant and must be signed off on the final function sheet.

Note: Please be advised - The quotation excludes:

- 10% gratuity will be levied onto the final food and beverage bill
- Entertainment and Decor
- Specialized sound and technical equipment
- Late staffing fee - the venue is included until 24h00, thereafter R 2,500.00 per hour will be charged
- The venue hire will increase accordingly if numbers are below the minimum of 80 guests

PAYMENT TERMS AND CONDITIONS:

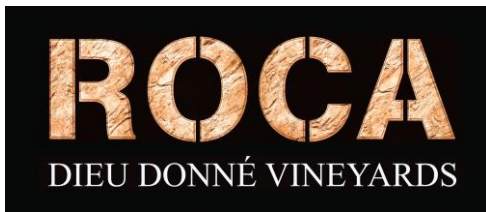
The following are the payment terms and conditions applicable to our wedding functions:

1. Full prepayment for selected menus is to be received 14 days (two weeks) prior to the wedding date, together with final numbers of guests expected. In the event the final number of guests decreases after this cut off time, there will be no refund on payment already made. In the event the numbers increase after this cut off time, ROCA Restaurant will invoice the bridal couple for the increase number.
2. Based on the your anticipated beverage consumption per person, ROCA Restaurant will also require a beverage deposit to be paid at the same time as the final food account (the stipulated 14 days before the wedding day). On the wedding day, the beverage account will be closed and debited to the account of the person responsible for the settlement thereof. In the event of there being a credit due, ROCA Restaurant will ensure that such credit is passed on the closest business day after the wedding. In the event of there being an amount owed to ROCA Restaurant, this amount without exception is to be settled prior to departure of the Bride and Groom. In order to avoid any unnecessary delays to members of the wedding party upon departure, the responsibility of paying this account along with any other extras (for example any small increase in the number of guests, additional charges from outlets, or additional beverages, etc.) can rest with a designated member of the wedding party which needs to be indicated to ROCA Restaurant.
3. Payment can be made by a direct bank deposit with confirmation of a reference number being emailed for the attention of Janine, ROCA Restaurant, at the email address info@rocarestaurant.co.za or send via fax on +27 (0)21 876 8935.
4. Please note that prices of items hired by ROCA (chairs, carpet, dance floor, linen) may change, however we will endeavor to inform you of these changes should they be unavoidable.
5. A 10% gratuity will be levied to the final food and beverage bill.

BANK ACCOUNT DETAILS:

Bank: First National Bank Branch Code: 210 202
Account Name: ROCA Account Number: 62355885404

Kindly fax a copy of the deposit slip/proof of payment to fax number: +27 (0)21 876 8935 or email info@rocarestaurant.co.za



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CANCELLATION FEES:

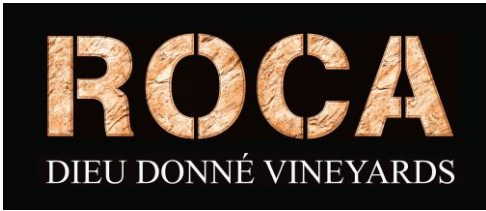
1. The venue hire is calculated on a minimum of 80 guests.
2. Should your number of guests attending the wedding reduce by more than 10% from the original quoted amount; the full food payment for the original number of guests expected will be charged for as per the signed agreement.
3. In terms of “no shows” or non-arrivals on the day of the wedding the food amount for these guests will be charged for in full.
4. In the event of the wedding being cancelled 120 days or less, prior to the confirmed wedding date, ROCA Restaurant will charge 100% of the venue hire and food component as per the signed agreement.

AUTOMATIC RELEASE:

Failure to adhere to any of the **BOOKING, DEPOSIT OR PAYMENT** deadlines, shall entitle ROCA Restaurant, at its sole discretion, to automatically release the venue for your wedding. ROCA Restaurant reserves the right to change the deposit policy and to amend the cancellation clauses for such special events should the need so arise.

ACKNOWLEDGEMENT:

1. Please sign and return preferably by e-mail, your acknowledgement and confirmation for this reservation with the terms and conditions as detailed by ROCA Restaurant.
2. I/We acknowledge that 10% gratuity will be levied on the total food and beverages bill.
3. I/We acknowledge that ROCA Restaurant does not extend credit and will in advance request full deposits for all services to be supplied and any outstanding final amounts relating to the wedding will be paid prior to departure of the Bride and Groom or designated member of the wedding party communicated to ROCA Restaurant prior to arrival.
4. I/We acknowledge that ROCA Restaurant, as per South African law, is a non-smoking venue.
5. I/We acknowledge that the music is to be turned off at 24h00 (midnight).
6. I/We acknowledge that the reception is to finish by midnight, unless a late venue hire has been agreed upon.
7. I/We acknowledge that no alcohol may be brought onto our premises by the wedding party. All food and beverage is supplied by ROCA Restaurant (i.e. no corkage, etc.).
8. I/We acknowledge that we will supply final numbers and a final seating plan to ROCA Restaurant 14 days prior to the wedding date.
9. I/We acknowledge that we will be responsible for “signing off” or submitting approval via email, the final function sheet which is issued by ROCA Restaurant during the planning months but finalised 14 days prior to the wedding date. Signing of the final function sheet authorises the restaurant to plan according to the information contained in the function sheet.
10. I/We acknowledge that we will nominate a signatory to liaise with the Manager on the beverage master tab limit. The signatory will be required to sign the final beverage till slip, including his/her name and signature which by signing will authorise ROCA Restaurant to invoice for the additional beverage cost (if applicable).
11. I/We acknowledge that we will authorise the nominated person responsible for settling the final beverage payment if the master tab limit is exceeded on the night of the wedding.
12. I/We acknowledge that unless prior arrangement has been made, all additional costs must be settled with ROCA Restaurant, on the night of the wedding.
13. I/We acknowledge that we will supply our suppliers with the final function sheet so that they are in receipt of the final time schedules and running order.
14. I/We acknowledge that we have allocated a representative of the wedding party to be responsible for the gifts for the bridal couple and no responsibility for the loss or damage will be held by ROCA Restaurant or its’ staff.



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MUTUAL INDEMNIFICATION:

ROCA Restaurant shall indemnify, hold harmless and defend client and all its affiliates and subsidiaries, against all loss, expense or damage on account of any injury to the person or property of any representative or guest of client and all its affiliates and subsidiaries, arising out of negligence or willful misconduct of the restaurant, its agents or employees.

Similarly, client and all its affiliates and subsidiaries, shall indemnify, hold harmless and defend the restaurant against all loss, expense or damage on account of any injury to the person or property of any representative or guest of the restaurant arising out of negligence or willful misconduct of client and all its affiliates and subsidiaries, its agents or employees done within the scope of their employment.

FORCE MAJEURE:

The performance of this agreement by either party is subject to acts of God, war, government regulations, travel advisories, outbreaks of disease, acts of terrorism or threat of terrorism, disaster, strikes, civil disorder, curtailment of transportation facilities, or other emergencies that make it unreasonable, illegal or impossible to provide the facilities or to hold Organization’s event. It is provided that this Agreement may be terminated for any one or more of the above reasons by written notice from one party to the other without a cancellation charge.

The client remains responsible for any damage caused by the client and/or its’ guests, whether in ROCA Restaurant or in any part of Dieu Donne property and undertakes to make good or pay full restitution for the repair which would include any material damage to furniture, fixtures or equipment. Nothing shall be affixed to floors, walls, ceilings or columns of the venues by screws, nails, drawing pins, tape or any means or be suspended from the roof or ceiling of the room at any time.

This agreement becomes valid and a provisional booking will be made only when a copy of the document has been signed and received by ROCA Restaurant and all pages having been initialed.

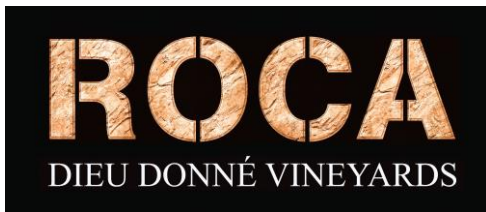
Kindly send to Janine via email at info@rocarestaurant.co.za or fax to +27 (0)21 876 2935.

Signed at _____ on this _____ day of _____ 20____

By (title and full names) _____

Surname _____

Signature _____



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MENUS

ROCA is a popular dining experience which believes in the simple treatment of fresh and high quality local ingredients. We have thoughtfully put together a selection of dishes which range from canapés to buffets, plated dishes and family style platters. The beauty of our menu is that you are offered the opportunity to 'build your menu' according to your guests, taste preferences and budget. Please read through the menu and tantalise your imagination.

CANAPES

With influences from around the world, we offer a selection of 6 from R 75.00 to R 100.00 per person depending on choice.

ITALIAN

Beef carpaccio salsa verdi
Tomato and ricotta tarts
Parma ham and rocket pizzas
Grilled pepper bruschetta with truffled rocket and shaved parmesan
Porcini mushrooms en croute shaved parmesan and rocket
Wild mushroom risotto cakes with basil pesto

ASIAN

Coconut and cilantro prawn tails with three chilli dipping sauce
Chicken satay and peanut sauce
Prawn lollipops with sweet chilli dipping sauce
Peaking duck salad and hoisin dressing
Vegetable wontons with chilli jam

SOUTH AFRICAN

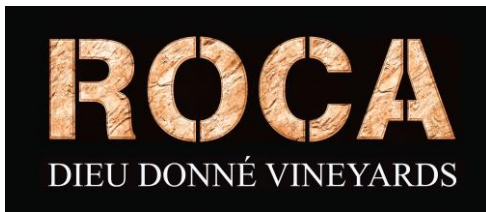
Ostrich carpaccio and peppadew vinaigrette
Lentil and prawn babotie with champagne and peach chutney
Smoked snoek pate on cape seed loaf bread
House made boerewors meatballs with tomato chakalaka
Mozambique peri peri chicken drummettes

INDIAN

Lamb kofta and cucumber raita
Spinach and spring onion chilli bite with mango atchar cream cheese
Prawn samosas
Chicken tikka kebab
Chickpea varda with curried bean humus

MEDITERRANEAN

Tomato cocktail gazpacho shots
Paella spoons
Calamari salad with sherry vinaigrette
Feta and dill filo parcels
Olive and rosemary palmiers with smoky babaganouj dip
Seared loin of beef on grilled polenta with red onion marmalade
Smoked salmon tartar with beetroot and horseradish relish



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ARTISAN CHARCUTERIE

The price per guest R105.00.

This is an alternate option to canapés for snacks after the ceremony before the reception. This is an interactive experience where we will slice a variety of our charcuterie while interacting with your guests. The Charcuterie selection is served with Beetroot pickle, Basil Pesto, Sundried Tomato pesto, artisanal breads, olive oil and balsamic vinegar.

SOUPS

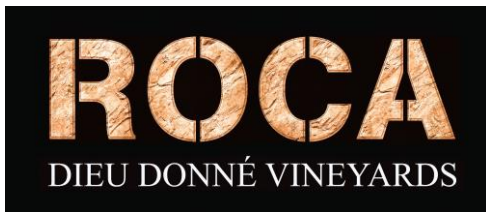
The price per guest R65.00.

- Cauliflower and Truffled Parsley Potato Puree
- Potato and goats cheese soup with truffled rocket
- French onion soup with camembert crostini
- Thai inspired butternut and basil soup
- Minestrone soup with a parma ham and mozzarella muffin
- Beetroot gazpacho with avocado cream
- Cucumber soup with Indian spices and mint
- Roasted pepper soup with basil yoghurt, tomato tartar and melba toast

STARTERS

These are individually priced and charged accordingly. We recommend a maximum selection of two choices.

Portobello mushroom and camembert filo parcel on wilted spinach with red onion marmalade	R 60.00
Grilled parma ham wrapped camembert with rocket and basil salad dressed with sweet sherry vinaigrette	R 65.00
Zucchini and goats cheese chartreuse served warm with basil pesto, balsamic reduction and melba toast	R 60.00
Grilled half quail with spicy tom yum dressing topped with a soft poached organic egg on wilted greens	R 75.00
Cape Malay seared venison sosaties on rosemary polenta with champagne and apricot chutney	R 65.00
Tomato and ricotta tart with baby leaves, crème fraiche and basil pesto	R 60.00
Franschhoek salmon trout tartar, devilled cucumbers and a beetroot and horseradish relish (cold)	R 75.00
Caprese salad with buffalo milk mozzarella, vine ripened tomatoes, parmesan wafer and basil pesto	R 65.00
Seared pepper crusted carpaccio of venison, salsa verde, shaved parmesan and rocket (cold)	R 70.00
House smoked chicken and peppadew salad with baby greens and feta and Caesar's aioli (cold)	R 60.00
Crispy duck breast and baby leaf salad with Spanish dressing (cold)	R 75.00
Crispy filo prawns with Asian tartar and baby leaf salad (cold)	R 75.00

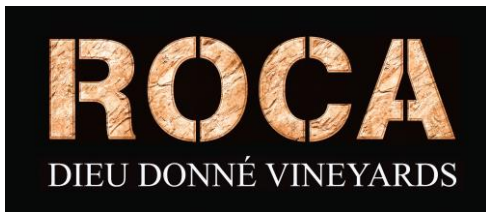


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MAIN COURSES

These are individually priced and charged accordingly. We recommend a maximum selection of two choices.

Deboned confit leg of lamb with feta, spinach and red pepper stuffing on brinjal mash with pan jus and olive salsa	R 145.00
Rosemary and Parmesan crusted rack of lamb with parmesan crushed potatoes and Moroccan spiced vegetables	R 190.00
Braised lamb on creamy minted lemon polenta with grilled Mediterranean vegetables	R 150.00
Grilled fillet of beef with onion marmalade on a potato gratin with braised oxtail gravy	R 150.00
Wood grilled rib eye of beef with dry roasted ratatouille of vegetables on individual Yorkshire puddings with a sundried tomato and red pepper béarnaise	R 140.00
Deconstructed beef wellington wrapped in pancetta with mushroom duxelle, roasted vegetables, wilted greens and béarnaise sauce	R 150.00
Parmesan crusted chicken supreme with baby tomato, sweet potato mash on braised greens	R 120.00
Deboned chicken with slow roasted garlic, lemon and porcini sauce on herb and smoked black olive mash with roasted vegetables	R 120.00
Half a free range chicken, deboned and wood oven roasted with bay leaf, lime and coconut marinade with a choice of Mozambique peri peri or lemon and herb finishing sauce; with roasted potatoes and seasonal vegetables (couple to choose which sauce) only 1 choice	R 120.00
Glazed confit duck leg with seared greens, roasted butternut and Van Der Hum jus	R 155.00
Grilled line fish with tomato jam, white bean and almond Potato Mash	R 140.00
Shitake mushroom crusted line fish with wasabi mash and cilantro ginger butter	R 140.00
Simply grilled line fish with beurre blanc and parmesan crushed potatoes	R 140.00
Deboned fillet of sole, grilled with lemon caper and prawn beurre blanc on spring onion and coriander mash	R 160.00
Crayfish, lemon zest and smoked tomato risotto topped with half a grilled crayfish	SQ



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TRADITIONAL SOUTH AFRICAN BUFFET BRAAI

Priced according to your selected menu from R260 per person.

A traditional South African Barbeque where meat cuts are wood grilled with classic marinades and carved for guests at the buffet.

Lamb sosaties or whole deboned legs of lamb, classic apricot and curry marinade
Mozambique chicken with lemon and herb or chilli finishing sauce (this recipe is borrowed from our Mozambique neighbours)
Apple wood smoked whole shoulder of pork
Whole loins of beef with pepper sauce
House made traditional boerewors (South African sausage)
Whole lamb on the spit (SQ)
Lime marinated line fish with Cape Malay pickled fish sambals

STARCHES

Cheese tomato and onion roosterbrood
Pap and chakalaka
Baby potatoes, fynbos wild rosemary and caramelized onions

VEGETABLES

Braaiied onions with a verjus glaze
Smoked tomato filled with mozzarella
Seasonal vegetables brushed with herb pesto grilled on the braai

SALADS

Three bean salad
Potato and apple salad, Dijon mayonnaise, lardons of apple wood smoked bacon
Summer tomato salad with mint lemon zest and feta
Sweet potato salad coriander with sundried tomato and chilli vinaigrette
Seasonal green salad with sweet paprika vinaigrette and condiments

DESSERTS

Desserts are either served plated or in a buffet style.

A plated dessert of one option is R50.00 per person; alternatively the mini buffet is R75.00 with a selection of 5 items.

Crème grand marnier set into espresso cups
Cappuccino mousse with biscotti
Crème Brulee' (variety of flavours to choose from – coconut and lavender/basil and lemon grass/orange and mint/passion fruit and berry)
Hazelnut tiramisu semi freddo with tulle wafers and dark chocolate orange sauce
Vanilla and muscat grappa pannacotta with table grape confit
Chocolate and pear tart and vanilla mascarpone
Ginger and pear crumble
Honey and orange bread and butter puddings with vanilla crème anglaise

LOCAL CHEESE BOARD

Selection of 5 cheeses at R65.00 per person. *We will hunt for the best local Boland cheeses choosing them for their stage of maturity and flavor; served with house made savoury biscuits, pickles, preserves and chutneys.*

GALLERY

