



Bakubung

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

BANQUETING AND CONFERENCING
GALA DINNER

2021



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 2020

- 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 100 guests or 120 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 R4240, which includes a private venue, bar facility and waiter service
- Please advise if you require a dance floor. The rental is R2050 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 or White Only
Overlays:	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	R275.00pp	R290.00pp	R325.00pp
Non Resident	R440.00pp	R480.00pp	R515.00pp

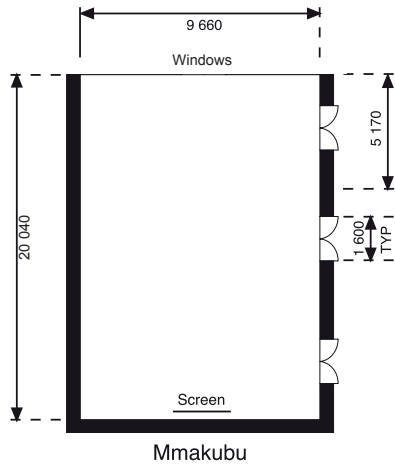
Gala dinner Menu's may be tailor made according to your needs, please contact the co-ordinator for more information.



Bakubung

PEOPLE OF THE HIPPO

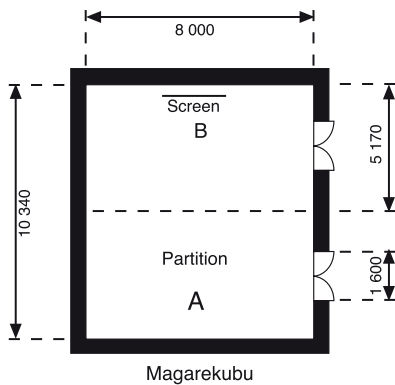
CONFERENCE Venues



Mmakubu

MMAKUBU – 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

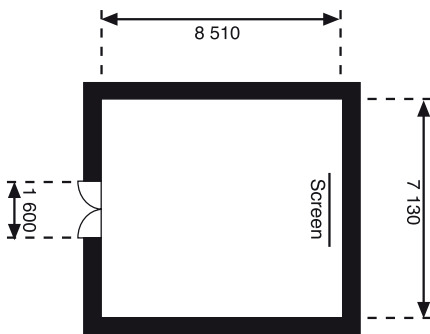
U-Shape	54
Schoolroom	120
Cinema style	200
Banquet	100 <i>With Dance Floor</i> 120 <i>No Dance Floor</i>



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:

- Electronic drop down screens
- Ceiling mounted Projectors
- Standard AV equipment
- Lectern
- Flip charts
- Air-Conditioning
- Limited WiFi
- Facsimile and photocopying facilities

DAY CONFERENCE *Packages*

FULL DAY – R700 PP

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

HALF DAY INCLUDING TEA AND LUNCH – R540 PP

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

HALF DAY INCLUDING TEA, NO LUNCH – R340 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:	R4240.00 per day
Kubunyana:	R2940.00 per day
Mag A & B:	R2940.00 per day <i>with petition open and sold as one room</i>
Mag A / B:	R2050.00 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 venue hire for groups less than 100 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.



GALA *Dinner* SELF SELECTOR MENU

COLD STARTERS

Avocado with prawn tail marie rose, tomato concassé and dribbled with virgin olive oil

Salad of pear, feta, toasted pecan nuts, parma ham and rocket dressed with a white wine vinaigrette and balsmic reduction

Smoked Norweigan salmon with deep fried capers, cucumber spaghetti and dressed with a fennel vinaigrette

HOT STARTERS

Fresh asparagus wrapped in streaky bacon rashers, oven baked and topped with a classical béarnaise sauce

Penne pasta with grilled vegetables bound with a sun dried tomato sauce

Half shell mussels in a white wine and fresh herb cream sauce served with toasted French bread croûte

SOUPS

A purée of roasted butternut, topped with a chive cream

Thai hot and sour chicken soup

Cream of mushroom and rosemary soup with goats cheese toasts

FISH

Pan seared salmon, served on a bed of Chinese cabbage and surrounded with a soya beuerre blanc

Roasted kingklip fillet on a bed of basil mash and topped with a light crayfish sauce

Herb crusted line fish fillet on a bed of roasted baby vegetables and dressed with a lemon thyme butter sauce

The above may be served as a Fish or Main Course



MAIN COURSE

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

Herb crusted rack of lamb with mint and rosemary jus

Baked French trimmed chicken supreme filled with spinach and brie and served with a light dijonaise sauce

Crushed black pepper and coriander seasoned venison loin with gluhwien sauce and glazed baby onions

Whole roast prime beef fillet on a bourguignon ragout, topped with Hollandaise sauce

VEGETARIAN OPTIONS

Oven baked butternut bobotie served with poppadom and peach chutney

An open lasagna of tomato and feta, smothered in a parmesan cream sauce with deep fried basil

Woodland mushrooms and green onion pancakes with a Swiss cheese and mustard sauce

Eggplant, tomato, spinach and potato moussaka

DESSERTS

Roasted pear and thyme crème brûlée

Individual malva pudding on home made crème anglaise sauce, served with vanilla ice cream

A light lemon cheese cake set on a pineapple and chilli salsa

Individual chocolate mousse cake on a cherry and citrus flavoured jubilee sauce

All food items are subject to availability