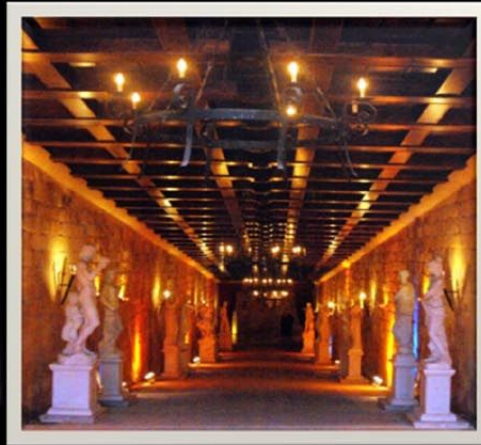


montekristo estates



Exclusively operated by **mkleisure**

corporate events • outside catering • animation • exclusive venues

weddings at
montekristo



WEDDING FUNCTIONS MENU PACK 2009/10

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MONTEKRISTO Wine Vaults
MONTEKRISTO ESTATES HAL FARRUĠ

Charming walls in old stone, imposing arches, crafted mahogany ceiling, marble flooring, suggestive caverns hewn out of the living rock and ample space exceeding 1800m² that can comfortably accommodate up to 2,500 guests in a welcoming and sophisticated environment. This is what makes Montekristo Wine Vaults at Montekristo estates, Malta's foremost and exclusively unique venue.

Its impressive medieval atmosphere, combined with modern comforts, the latest amenities and an experienced and dedicated catering and support personnel, place this beautiful new venue in a class of its own.

Montekristo is fast becoming a landmark venue for the international travel market and for corporate events, providing the corporate client and the leisure industry with immense scope and flexibility, where a single location can be the host to an eclectic range of attractions.

Montekristo Estates and Wine Vaults offer the opportunity to include a refreshingly new and exciting element to itineraries and programmes.

Montekristo Wine Vaults are exclusively operated by  *MK Leisure*

Wedding Cocktail Reception - 22 Items

Cold Canapés

Assortment of Canapés
Mini ciabatta Bread Maltese style
Chicken liver and orange parfait tartlets
Stuffed olives
Layered sandwiches
Peppered Roast Beef with Pickles

Hot Savouries

Broccoli and bacon quiche
Spicy Vietnamese pork balls, chilli dipping
Mini Cornish pasties
Calamari rings in coconut tempura
Chicken samosas, hoisin sauce
Assorted pea and cheese pastizzi
Lamb koftas with curry and yoghurt sauce
Beef liver wrapped in pancetta
Deep pan pizza
Crispy grouper goujons, sauce tartare
Oriental vegetable spring rolls, soy dip
Spinach and cheese arancini
Curried chicken in sesame pastry

Desserts

Assorted mini fruit tartlets
Assorted Fancy Cakes
Chocolate and orange mousse in chocolate cups

€22.00 per person

Wedding Cocktail Reception - 22 Items

Cold Canapés

Assortment of Canapés

Mini sesame rolls with salami and rucola

Shrimp and salmon tartar barquettes

Grissini wrapped in Serrano ham

Cream cheese and walnut in spoons, with tomato and onion marmalade

Assortment of open sandwiches

Hot Savouries

Bruschetta of artichokes, mushrooms and parmesan

Pork koftas, tomato and pineapple marmalade

Tartlets of hoisin duck and stir-vegetables

Breaded mushroom stuffed with brie cheese

Prawn money bags, mango and lime salsa

Cheese quesadilla served with guacamole

Asparagus raviolini, gorgonzola cream

Crispy spicy chicken wings

Mini beef Wellington

Quiche with walnuts, goats cheese and tomato

Chicken wontons, soy dip

Swordfish brochettes in Thai curry and coconut

Desserts

Fruit kebabs

Assorted Fancy Cakes

Melon sorbet in shooters

Petit fours

€24.50 per person

Wedding Cocktail Reception - 28 Items

Cold Canapés

Mussels brochette, walnut sauce
Gorgonzola and fennel tartlets
Octopus with smoky eggplant caviar
Mushroom and chive cream cheese crostini
Salami and egg sesame rolls
Bacon and corn tarts
Crepe roulade with gravadlax and dill
Roast beef on rye bread with caramelised onion and horseradish

Hot Canapés

Artichoke and roasted capsicum bruschetta
Cheese and tomato arancini
Crispy breaded sundried tomato and feta
Chicken skewers Tandoori
Sesame prawn wantons
Mushrooms puffs
Veal koftas, tomato and onion marmalade
Sweet 'n' sour pork
Teriyaki beef brochettes
Crispy duck spring rolls, plum relish
Salmon en croute
Calamari with honey and mustard dip
Spinach and leek strudel
Maltese sausage on skewers, mango and coriander salsa
Thai fish cakes
Vegetable samosas, sweet chilli dip

Desserts

Fruit kebabs
Assortment of desserts
Chocolate profiterols
Sorbets

€ 28.50 per person

Wedding Cocktail Reception - 35 Items

Cold Canapés

Bruschetta of sun-dried tomatoes and peppered goats' cheese
Cured meats on white bread with red onion compote and mozzarella
Roulade of Home-smoked salmon and grouper with cucumber raita and deep-fried capers
Tartlets of duck liver parfait with preserved apples and Cognac marinated prunes
Crostini with mascarpone cheese and mushroom, tomato onion marmalade
Selection of sushi rolls, with soy
Sesame rolls with parma ham and rocket leaves
Beetroot marinated smoked swordfish and dill forks
Serrano and melon rolls, with rucola and parmeggiano
Snails with 'Maltese aioli' in pastry spoons

Hot Canapés

Pancetta and parmesan arancini
Lamb koftas with a minted tzaziki
Pork tenderloin satays with peanut sauce
Oriental Vegetable spring rolls, hoi-sin sauce
Deep pan mushroom pizzette
Spinach and anchovy qassatat
Honey glazed chicken winglets with sweet'n'sour sauce
Seared ginger duck rolls, plum sauce
Mini beef Wellington
New potatoes stuffed with Maltese sausage and pinenuts
Brie cheese in phyllo pastry with cranberry relish
Mini Cornish pasties
Chicken money bags, sweet chilli sauce
Crispy cheese quesadillas, guacamole dip
Coconut coated prawns, mango and lime salsa
Quiche with walnuts, goats' cheese and tomatoes
Teriyaki chicken brochettes
Stuffed olives coated in almonds
Mussels crusted with parmesan, basil and tomatoes

Desserts

Assorted fancy cakes
Warm chocolate fondant with hazelnut ice-cream
Banoffi cheesecake in shot glasses
Cheese and pickled vegetable skewers
Fruit kebabs
Sorbets

€ 33.50 per person

Menu Selector

Cold Canapés

Cheese and pickled vegetables skewers

Mini ftiras with tuna and olives

Gravadlax of salmon on whole wheat croute with a sweet mustard dill dressing

Shrimp Japonaise Tartlets

Cherry tomato, basil and mozzarella skewers

Crostini of goats'cheese and parmesan with black olive tapenade

Crusty mini rolls with mature cheddar cheese and piccalilli

Prosciutto di Parma with asparagus and fruit

Parmeggiano and grape tarts

Bruschetta of sun-dried tomatoes and peppered goats'cheese

Seafood ragout bouchees

Cured meats on white bread with red onion compote and mozzarella

Roulade of Home-smoked salmon and grouper with cucumber raita and deep-fried capers

Tartlets of chicken liver parfait with preserved apples and Cognac marinated prunes

Crostini with mascarpone cheese and mushroom, tomato onion marmalade

Selection of sushi rolls, with soy

Sesame rolls with parma ham and rocket leaves

Beetroot marinated smoked swordfish and dill forks

Serrano and melon rolls, with rucola and parmeggiano

Tuna tartar on wholegrain croutes with cucumber raita

Snails with 'Maltese aioli' in pastry spoons

Hot Canapés

Cajun spiced turkey goujonettes with cranberry relish

Spinach and parmesan arancini

Lamb koftas with a minted tzaziki

Assorted pea and cheese pastizzi

Chicken Satay with peanut sauce

Ricotta Raviolotti with a parsley cream dip

Sesame breaded fish goujons, sauce tartare

Oriental Vegetable spring rolls, hoi-sin sauce

Deep pan mushroom pizzette

Spinach and anchovy qassatat

Pork Wontons, sweet chilli sauce

Broccoli and Bacon Quiche

Honey glazed chicken winglets with sweet'n'sour sauce

Seared ginger duck rolls, plum sauce

Brie cheese in phyllo pastry with cranberry relish

Crispy cheese quesadillas, guacamole dip

Coconut coated prawns, mango and lime salsa

Quiche with walnuts, goats' cheese and tomatoes

Teriyaki chicken brochettes

Stuffed olives coated in almonds

Mussels crusted with parmesan, basil and tomatoes

€ 1.10 per canapé

Food Stations

Salami and Cheese Stall

Grana Padano
Assorted Maltese Cheeselets
Brie
Walnut Cheese
Olive and tomato Cheese
Leicester Cheese
Pepato Cheese
Italian Salumi
Prosciuto di Parma
Grissini, galetti, pickled vegetables, grapes & celery sticks

€6.75 per guest

Oyster Bar

Served with lemon and free flowing sparkling wine

€5.75 per guest

Oriental Buffet Station

Chicken with spring onions and hoisin sauce
Sweet 'n' sour pork
Beef in honey and black bean sauce
Prawn spring rolls
Steamed pork dumplings
Chicken Samosas
Vegetable noodles
Egg fried rice

€6.00 per guest

Fish and Seafood Station

Cold

Smoked Swordfish and Tuna
Octopus Carpaccio with a caper and sun-dried tomato dressing
Mussels in White wine and herbs
Whole Poached Salmon in fennel tea

Hot

Swordfish in Thai curry and coconut
Grilled calamari with garlic and green peppercorn butter
Seafood Paella
King Prawns wrapped in phyllo pastry

Cherry tomatoes with basil olive oil
Tossed green salad of mixed leaves, pepper and cucumber
Baby potato salad with bacon and chive
Grilled vegetables with balsamic vinaigrette
Assortment of rolls

€8.75 per guest

The Maltese Deli Table

Bragiolini in red wine sauce
Fried rabbit with garlic and rosemary
Octopus and cuttlefish casserole
Deep-fried Ricotta Raviolini
Grilled Maltese Sausages
Peppered Cheeselets and galletti,
Bigilla, Butter Beans in Garlic oil, Tomato and caper salad
Pickled vegetables, selection of Maltese bread rolls

€6.50 per guest

Pasta Buffet

Rigatoni with smoked salmon and mussels in a dill veloute'
Mushroom tortelloni with pumpkin and rocket leaves tossed in sage butter
Penne with aubergines, sweet peppers and parma ham, tomato and garlic salsa
Fusilli with chicken, spinach and walnuts in a curried coconut sauce

€2.00 per guest for one type of pasta

€3.75 per guest for two types of pasta

€5.25 per guest for a trio of pasta

Carvery Station

Honey roasted loin of pork stuffed with Maltese sausage
€2.50 per guest

Roast loin of beef with parmesan and herb crust
€2.75 per guest

Slow-roast leg of lamb with rosemary and garlic
€2.75 per guest

All our roasts are served with the following salads:

Potato salad with pancetta and herbs

Pickled cabbage

Rocket leaves, lettuce and parmesan salad

Cucumber with dill and yogurt

Cherry tomatoes with shallots and basil oil

Greek salad

€6.75 per guest for all the above the carvery items

Dessert Stations

Chocolate Feast

Chocolate Fountain
dark, milk or white chocolate
accompanied by seasonal fruit cuts and marshmallows

White chocolate and baileys cheesecake
Pistacchio and dark chocolate towers
Royal chocolate mint - domes
Milk chocolate banana and cinnamon terrine
Sacher torte
Strawberry and white chocolate gateau
Chocolate sensation in shooters

€6.00 per guest

Sweet Station

Sacher torte
Raspberry cheesecake
Chocolate and pistacchio gateaux
Fruit flan
White chocolate tart
Swiss apple tart
Dark and white chocolate shooters
Coupe profiteroles
Accompaniments
Fruit coulis
Fresh cream
Chocolate sauce

€5.50 per guest

Supreme Sweet Station

Lemon chiffon tart
Mini fruit boats
Individual strawberry tarts
Fig cheesecake
Beesting
White chocolate and raspberry towers
St honore
Torte opera
Milk chocolate and banana shooters
Blueberry and coconut pie
Almond and apple tart
Mini sacher torte
Qassata
Zucchotto
Coupe sherry trifle

€7.50 per guest

Fresh Fruit Table Station

The charge of the fruit table depends on availability in season

Fruit Fondue Station

4 Types of fruits in season cut to be dipped in
White chocolate, Dark chocolate, toffee sauce and red berries coulis

€5.75 per guest

Plated & Buffet Menu

Serrano Ham, melon and rocket leaves salad on zucchini carpaccio,
Parmeggiano shavings salsa verde



Puree of leeks and sweet potatoes



Hot buffet

Seared sea bream and prawns, roasted peppers and fennel, herb oil

Beef medallions with red onion marmalade and horseradish

Chicken 'Chasseur'

Roast leg of lamb, with its own roast jus with rosemary and garlic confit

Pumpkin and spinach tart with parmesan crumble

Accompaniments

Boulangere potatoes

Parsley new potatoes

Bouquetiere of vegetables



Cold Salads

Marinated mushrooms in lemon juice and chillies

Potato salad with pancetta and herbs

Beetroot and orange salad

Rocket leaves, chicory and Brie salad

Cucumber with dill and yogurt

Cherry tomatoes with shallots and basil oil



Desserts

Chocolate and Whiskey Tart

Chocolate and mint ice-cream

sauce anglaise

€27.00 per person

Buffet 1

Salads and Antipasti

Potato salad with pancetta and herbs
Beetroot and orange salad
Rocket leaves, chicory and Brie salad
Cucumber with dill and yogurt
Cherry tomatoes with shallots and basil oil
Greek salad
Assorted Italian Charcuteries
Pasta Salad with sundried tomatoes, artichokes and black olives
Grilled Vegetables with Balsamic Vinegar
Marinated mushrooms in lemon juice and chillies
Maltese Sausage with plum tomato relish
Red Mullet Escabeche, Gazpacho dressing
Grilled aubergine, tomatoes and cheeslets
Shrimp, Apple and Celery Salad,
Pressed Duck Confit Terrine



Hot Buffet

Casserole of swordfish, mussels and calamari
Pork medallions, on pickled cabbage, tarragon and wild mushroom jus
Chicken with Thai curry and coconut sauce
Slow roasted loin of beef, herb and parmesan crust
Accompaniments
Vegetable noodles
Almond potatoes
Parsley new potatoes
Panache of vegetables



An array of delicious treats from our Patisserie

€29.50 per person

Buffet 2

Salads and Antipasti

Asparagus, mozzarella and grapefruit
Smoked Swordfish and Tuna, Gazpacho dressing
Grilled Balsamic Ratatouille Vegetables
Serrano Ham with figs
Sardines fillets marinated in sun-dried tomato oil
Poached Mussels in lemon grass and vanilla infusion
Grilled Prawn Skewers, Mango and ginger salsa
Artichokes and Mushrooms marinated in lime
Chicken and Prune Roulade wrapped in sesame seeds and peppercorns
Maltese Sausage with red onion and apple relish
Marinated olives
Octopus Carpaccio, sun-dried tomato and mint vinaigrette
Potato salad with pancetta and herbs
Beetroot and orange salad
Rocket leaves, chicory and Brie salad
Cucumber with dill and yogurt
Cherry tomatoes and mozzarella salad with basil oil
Assorted Italian Charcuteries
Pasta Salad with sundried tomatoes, artichokes and black olives
Shrimp, Apple and Celery Salad



Hot Buffet

Salmon poached in peppered tea, lime and ginger veloute'
Veal medallions, on sweet potato puree, wild mushroom jus
Honey glazed roast loin of pork
Juniper marinated duck breast with coriander and kumquat salsa
Fricasse of lamb spiced with cumin and dates

Accompaniments

Vegetable moussaka
Roast potatoes
Parsley new potatoes
Panache of vegetables



An array of delicious treats from our Patisserie
Selection of cheeses served with grissini, celery and chutneys

€33.50 per person

Plated Menus

Three Course Menu A

Serrano Ham, melon and rocket leaves salad
on zucchini carpaccio, Parmeggiano shavings salsa verde



Breast of chicken stuffed with walnut cheese
on pancetta mash, stir-fried cabbage
mushroom and cranberry sauce



Apple and Fig Tart
hazelnut ice-cream, cinnamon sauce

€27 person

Three Course Menu B

Rigatoni tossed in a prawn bisque reduction
with chorizo sausage, tomatoes and mussels



Pork cutlet with sunflower seeds and dried corn crust
mustard mash, braised cabbage,
tomato jus



White chocolate and banana mousse,
Almond tuille, toffee sauce

€30 per person

Three Course Menu C

Marbled game and mushroom terrine, walnut brioche,
tomato and kumquat jam, shallot dressing



Roasted medallions of beef with goats' cheese
Garlic and virgin olive oil mash, grilled vegetables,
Caper jus



Chocolate and pecan tart,
Cocoa ice-cream, toffee sauce

€32.00 per person

Three Course Menu D

Rigatoni
with ricotta cheese and mushrooms, walnut and spinach veloute'



Baked grouper fillets with babaganoush and green olive crust
on potato and pea puree, bouillabaisse reduction



White chocolate and banana mousse,
Almond tuille, toffee sauce

€33.00 per person

Four Course Menu A

Salad of grilled marinated vegetables and mozzarella
on zucchini carpaccio, Parmeggiano Shavings, lemon oil



Consomme of Sweet Peppers and Tomatoes



Aubergine caviar and goats' cheese roulade
on a mushroom and hazelnut barley risotto
green peppercorn and artichoke veloute'



Chocolate and Whiskey Tart
Chocolate and mint ice-cream
sauce anglaise



Petit fours

€36.00 per person

Four Course Menu B

Chicken liver parfait with peach puree,
toasted brioche, baby leaves salad



Penne

with pork fillet and grilled zucchini tossed in a red pesto sauce



Roasted medallions of beef with parmesan and herb crust,
dauphinoise potatoes, roasted vegetables,
tomato and port wine jus



Granny smith apple tart,
vanilla pod ice cream, caramel and apple wafers



Petit fours

€36.00 per person

Four Course Menu C

Chicken liver parfait with peach puree,
toasted brioche, baby leaves salad



Mushroom raviolini tossed in a walnut cream sauce with roasted pumpkin and asparagus



Roasted medallions of beef with parmesan and herb crust,
dauphinoise potatoes, roasted vegetables,
tomato and port wine jus



Granny smith apple tart,
vanilla pod ice cream, caramel and apple wafers



Petit fours

€36.00

Four Course Menu D

Terrine of Barbary duck and rabbit
caramelized pear, pistachio brioche
salad leaves, honey and thyme dressing



Veloute' of smoked ham, leeks and potato



Baked fillet of salmon with champagne butter sauce, crushed potato tian,
lime braised chicory and roasted pepper



Warm chocolate and orange fondant,
white chocolate and nougatine mousse
hazelnut ice-cream



Petit fours

€40.00 per person

Four Course Menu E

Pressed Terrine of Marinated and Smoked Salmon
with prawn mascarpone,
onion and ginger marmalade, horseradish dressing



Roasted Parsnip Soup
flavoured with rosemary



Pork fillet with orange powder
Slow roasted Pork belly with honey and lemon thyme
Caramelised Vegetables, Dauphinoise potatoes,
Truffled Jus



Pecan Tart, Bacio ice-cream
Turkish Delight and Tia Maria Mousse



Petit fours

€40.00 per person

Four Course Menu F

Ginger cured salmon with fennel and potato salad,
pickled cucumber and horseradish dressing



Risotto of forest mushrooms and chorizo sausage
Salsa verde, parmeggiano shavings



Confit of duck leg with pistachio stuffing, honey glazed breast
grilled polenta, braised cabbage, cranberry jus



Orange curd and mascarpone cheesecake,
sweet chutney of kumquats



Petit fours

€45.00 per person

Four Course Menu G

Cured beef carpaccio, rucola and cress salad
pancetta and sweet pickled vegetables, pecorino shavings



Mushroom raviolini tossed in a walnut cream sauce with roasted pumpkin and asparagus



Baked grouper fillets with babaganoush and green olive crust
on potato and pea puree,
bouillabaisse reduction



Coconut & lemon grass crème brulee
Exotic fruit jelly, lime and ginger sorbet



Petit fours

€45.00 per person

Four Course Menu H



Spinach, almond and goats' cheese tart
Crispy polenta wafer and herb salad
Tomato vinaigrette



Cauliflower veloute' with truffle oil



Braised Ballotine of Rabbit
roasted pumpkin and artichokes, fondant potatoes
Garlic confit, Marsala Jus



Chestnut and Armagnac Mousse
on a fig and prune compote



Petit fours

€52.00 per person

Four Course Menu I

Pressed terrine of Goats' Cheese, aubergines and plum Tomato
Cauliflower pannacotta and plum chutney
Walnut and chive vinaigrette



Roasted corn and coconut soup



Tenderloin of veal, topped with wild mushrooms
Potato and pancetta puree, roasted vegetables
port wine jus



Chilled lemon tart with marinated cherries, vanilla cream and crisp caramel wafer



Petit fours

€54.00 per person

BEVERAGE PRICES - 2009

Beverage with meals

House Wine: Half bottle local wine, half water and coffee, per person	€ 7.00
Standard: Half bottle local wine, half water and coffee, per person	€ 9.00
Upgraded: Half bottle local wine, half water and coffee, per person	€11.00

Beverages on consumption basis:

Soft Drinks	€2.50 per ltr
Juices	€2.50 per ltr
Local Beer	€1.25 per bottle 33cl
Local Mineral Water	€2.00 per bottle
Local Wine KSA	€7.75 per bottle
Local Wine Standard	€9.50 per bottle
Local Classic Wine	€11.50 per bottle
Regular Spirits	€2.00 / 25ml
Liqueurs	€2.50 / 25ml

Clients can opt to bring beverages themselves excluding local beer and local wine.

Standard bar setup charge (2 bars): bar service, glassware, ice and preparation:

€295 for weddings for upto 400 guests

€395 for weddings for over 400 guests

No corkage fee will apply.

Additional bar setups:

Additional standard bar, wine bar, cocktail bar, etc: price quoted upon request

SUPPLEMENTS

Sit down dinners

Welcome drink (sparkling wine) & 2 canapes: €3.75 per person

Chair covers & sashes

Choice of chair covers; red or white: €3.75 per chair

Choice of sashes; red, white, gold, yellow, green: €1.75 each

Large Gas Fire Torches - €60 each

Fire Bowls - €5.50 each

Red Carpet leading to entrance - starting from €80

Large free standing candelabras (17 candles): €55 each

Hire of Knights in full armour (arrival of guests): €70 each

Fire Jugglers (arrival of guests): €110 each

Cloakroom attendant: €50 each

Wedding Cakes

We suggest our specially designed Wedding Almond, Bacio or Fruit cake with the requested colour scheme and decorated with handmade sugar craft bouquets.

Our Pastry Chef will be glad to create the Wedding Cake according to the Client's requirement.

Cake Table including choice of petit fours: Prices start from €1.75 per person - [minimum of €175]

Witness cakes at € 58 each



Venue Charges

Montekristo Wine Vaults: €695



Renaissance: €795



Alcoves: €375



Roof Garden: €455



Piazza: €795



CONDITIONS OF AGREEMENT

1. The Company shall make the premises available to the Clients booked for a morning event from 09:00 hours on the day of the event. The premises shall be vacated by 18:00 hours of the same day, unless otherwise agreed in writing. For evening events, the Company shall make the premises available at 18:30 hours, on the day of the event, unless otherwise agreed in writing.
2. The Company shall provide a changing room, however the Company shall not be responsible for any loss or damage to items left therein.
3. All entertainment shall be discussed prior to the event and shall be approved by the Company.
4. Unless otherwise agreed, any unconsumed food shall be taken away from the premises by the Client immediately after the event. The Company shall be free to dispose of any remaining food which is not taken away by the Client.
5. All prices quoted are subject to change up to six months prior to the event, after which date prices are guaranteed. All prices quoted are inclusive of VAT. Prices do not include any other taxes which are not in force at the date of signing of this contract. Any such future consumer taxes or changes in the rate of VAT shall be reflected by adjusting the quoted prices.
6. The menu selection shall be confirmed by the Client by not later than one month prior to the event, or at booking if that is less than one month prior to the event.
7. The Client shall be responsible for any damage caused to the venue where the event is being held and/or any other area (inside and/or outside) belonging to the Company or being used by the Company for the purposes of the event and for annoyance, harassment or injury to the Company's guests or employees whether by the Client and/or by his/her guests. Any breakages will be invoiced accordingly.
8. **Smoking:**
Smoking is strictly prohibited in all indoor premises. It is only permitted in the outdoor venues.
9. **Overtime:**
Overtime is incurred for events which proceed after 16.00hrs (day time events) and 24.00hrs (evening events). Staff overtime is charged at €60 per hour per 100 guests.
10. **Police Officers:**
For events with over 100 guests, a police officer is to be present throughout the event. The Client is therefore requested to contact the Luqa Police Station in order to apply directly for police attendance during their event.
11. **Personal Items:**
The Company is not responsible for drinks, flowers or other items left behind after the event, and it is highly recommended that all such items be removed from the premises at the end of the event.
12. **Minimum and Maximum Guaranteed:**
The guaranteed numbers must be submitted at least 72 hours prior to the event, after which, the Company reserves the right not to accept any amendments to such numbers. Should these guaranteed numbers not be given within the stipulated time, the last number of guests communicated to the Company by the Client will be taken as the guaranteed number of guests for the event. Food and beverage preparation as well as invoicing will be based on the final guaranteed number of guests. Should the guests attending the event be less than those guaranteed by the Client, the charges will still be based on the guaranteed numbers.



13. Cancellation of agreement by force majeure etc.
If the Venue is prevented from carrying out its obligation, by circumstances beyond its reasonable control such as: government intervention, strike, labour disputes, accidents, act of God, local disasters or war. The Company's liability towards the Client shall be no greater than the deposit paid by the Client to the Company.
14. No verbal representations or arrangements are recognized by the Company and a written notice can only modify the Conditions of the contract.
15. Withdrawal of contract by the Company.
The Company is entitled to rescind the contract for justifiable cause, such as:
If the event is booked using misleading or false representation of major facts such as the event organiser or purpose. If the Company has good reason to assume that the event might jeopardize the Company's smooth operations, security, or public reputation without these being attributed to the Company's sphere of dominion or organisation.
16. Banquet Room Set-up and any other requirements shall be provided by the Company as follows:
16.1 Basic details - one month prior or at booking stage if this is less than one month prior to the event.
16.2 Finalised details - 72 hours prior to the event.
17. Payment Terms are agreed as follows:
- i. A deposit of 25% of the contracted amount shall be paid on confirmation of the order.
 - ii. A further deposit bringing the total prepaid amount up to 75% of the contracted amount shall be paid one month prior to the event.
 - iii. The remaining balance of the contracted amount shall be settled in full one week prior to the event.
 - iv. Any balances outstanding on invoices issued by the Company to the Client regarding the actual value of the order plus any additional charges shall be affected by the Client to the Company within 30 days from date of invoice. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law from time to time, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of invoice.
20. After an order has been placed by the Client and accepted by the Company, no cancellations may be made by the Client except by written agreement between the Company and the Client. The cancellation of an event by the Client for whatever reason will entail the forfeiture in favour of the Company of all deposits paid by the Client as liquidated damages.

21. **PRICING:**

Prices for 2010 may increase by not more than 5% up to 6 months prior to event after which date prices are guaranteed.

Prices for 2011 may increase by not more than 10% up to 6 months prior to event after which date prices are guaranteed.

Prices for 2012 may increase by not more than 15% up to 6 months prior to event after which date prices are guaranteed.



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www.mkleisure.com - info@mkleisure.com

