

welcome. you're home.

SIMBITHI COUNTRY CLUB

conference & events package

Club Lane, Simbithi Eco-Estate



WELCOME TO SIMBITHI

{ Club Lane
Simbithi Eco-Estate
Shakas Rock Main Road
4450 }



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General Manager
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Executive Chef:

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GET IN TOUCH

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Dear Client,

Simbithi Country Club incorporates a selection of eateries, wedding and conference venues... and, of course, the unparalleled 18-hole Executive Golf Course.

We invite you to experience the natural beauty of Simbithi, and the warmth of our community.

Our teams are waiting to welcome you to our home, and to give you the very best Simbithi has to offer.



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Conferences & Private Events

Let us craft a package especially suited to your needs.



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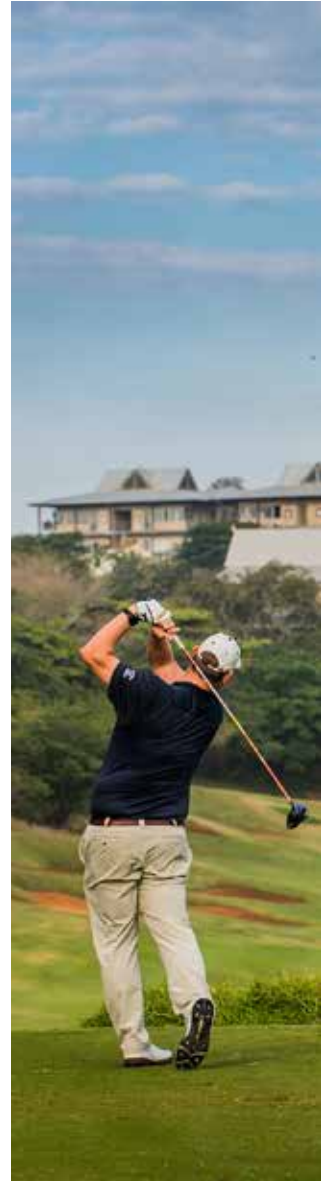
Weddings

Your fairytale come true, in a beautiful setting.

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Golf Packages

Experience our challenging, yet satisfying course.



Welcome. You're home

EVENTS at Simbithi

Simbithi Country Club is home to three conference and event venues; each with unique characteristics to host your event.

Our **Dragonfly Conference Centre**, with its glass-walled partitions, mezzanine floor, equipped kitchen and industrial feel is perfect for business seminars and board meetings, or lunch and dinner gatherings.

The largest of the three venues, our **Pavilion Room**, is quite a versatile space: ideal for large conferences, wedding receptions and gala evenings.

The more intimate **John Platter Wine Gallery** is a classic, private space created for a bespoke dinner or lunch experience, or a smaller cocktail gathering.

*Three
fully-equipped
conference venues
to host a variety of
events.*



A PIECE
OF
PARADISE







CONFERENCE RATES

Dragonfly Conference Centre: 30 - 120 pax

Private Boardroom: 10 - 20 pax

Pavilion Room: 40 - 200 pax

John Platter Wine Gallery - 15 - 40 pax

FULL DAY: 9am - 5pm

R480pp

HALF DAY: 9am - 1pm OR 12pm - 5pm

R410pp

Venue hire fee includes Wi-Fi, Screen, Projector, Flip Chart, Stationery, Water & Mints..

Customised menus, and drinks, are available at an additional cost.



conference & event menus

Allow our Executive Chef to cater for your palette: conceptualise a menu suited to your specific tastes and dietary requirements. Note: all special requirements are determined post-consultation and will be sourced from approved catering supplies (Halaal, Kosher & Vegan)



Roger Petyt
Club Manager



Gary Opperman
Executive Chef

BUSINESS MENU

Multiple Tea Breaks

- * Coffee & Tea Station
- * Seasonal Fruit Platters
- * Selection of Two (2) Pastries

Fresh, seasonal juice optional: R65 per jug

Buffet Lunch

(30+ pax)

- * French salad with Garlic Croutons & Parmesan Dressing (V)
- * Roast Butternut Salad with Micro Greens, Feta & Dukkah Spice
- * Traditional Butter Chicken, served with Pickles & Roti
- * Lamb Tagine with Apricots & Baby Vegetables
- * Vegetable Lasagne
- * Basmati Rice
- * Seasonal Roast Vegetables
- * Crème Brûlée
- * Chocolate Torte

Special Dietary Requirements Menu: From R250 per head

* Options to be decided with Executive Chef

COCKTAIL MENU

Cold Selection

(30+ pax)

- * Rare roast beef with Wild Mustard
- * Smoked salmon Lavash with Caviar
- * Baby Beets, Goat's Cheese & Truffle Caviar
- * Liver Parfait with Red Onion Marmalade
- * Mini Salad Caprice
- * Avocado Pear Mousse with Feta Cheese
- * Chicken Vol Au Vent

Hot Selection

- * Quiche Lorraine
- * Indonesian Chicken Sate
- * Turkish Lamb Kofta
- * Feta & Spinach Quiche
- * Vietnamese Beef Sate
- * Vindaloo Meatballs with Katafi
- * Thai Fish Cakes with Peanut Sauce
- * Authentic Samosas

Sweet

- * Brownie Bites
- * Creme Brulee
- * Red Velvet Squares
- * Chocolate Tartlet
- * Cardamom Profiteroles

**Cocktail Conference Menu includes your choice of two options, from the Hot, Cold and Sweet selections.
For private cocktail options, two options from each selection: R195, three options R265.
Additional cheese board & crudite R85pp**

PRIVATE BOARDROOM: R425pp

ENTREE SELECTION

Smoked Salmon Salad

Rocket, pecorino, shaved cucumber, caper berries and dill dressing

Slow Roasted Tomato & Basil Soup (V)

With toasted bruschetta, lemon oil and salsa

Chicken Livers

Topped with sweet shallots, crisp bacon bits and chunky peri peri

Pea & Prawn Risotto

Topped with baby root veg and surrounded by petit pois puree

MAIN SELECTION

Prawn & Chilli Pasta

Grilled prawns, tossed into a cream style Napoli with a mild hint of chilli

Mushroom & Gorgonzola Penne (V)

Wild mushrooms tossed with Penne pasta & gorgonzola cream, drizzled with truffle oil

Simbithi Chicken & Prawn Curry

Basmati rice, roti and poppadum served with sambals & pickles

Roast Pork Belly

Mustard mashed potato, apple sauce & seasonal vegetables

Steak Au Poivre

Pepper crusted 250g beef fillet, served with vegetables, garlic mash & hollandaise sauce

DESSERT SELECTION

Hot Chocolate Fondant

Anglaise, Fresh Berry Ice Cream & Berry Caviar

Coffee Crème Brulee

With shortbread & sugar nest

Assorted Cake Slices

PRIVATE CHEF'S TABLE

Venue: Kitchen 12 pax

John Platter Wine Gallery: 12 - 30 pax

Enjoy an exquisite meal: Amuse Bouche, Entrée, Main Course, Dessert & Designer (Cheese) carefully selected by our Executive Chef.

A unique fine-dining experience paired with wines from our Wine Gallery, allowing the Chef to take you on a journey of gastronomic wonder. MTC on arrival, and each course perfectly paired with select wines.

Three-Course : R425pp

Four-Course : R545pp

Five-Course : R650pp





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“I do, I do, I do,
do...”

Say your vows your way: create your perfect wedding ceremony and reception at Simbithi. We cannot wait to bring your fairytale to life.

WEDDING PACKAGES

Your choice of:

THE PAVILION ROOM

Extravagant reception for 80 - 200
pax with poolside ceremony
R20 000

DRAGONFLY CONFERENCE CENTRE

Intimate reception for 50 -100 pax
R10 000

JOHN PLATTER WINE GALLERY

Bespoke reception for 15 - 40 pax
R5 000



WEDDING MENUS

Craft your perfect menu with the
Executive Chef.

BUFFET MENU (60+ pax) : R325pp

PLATED MENU (60- pax) : R450+pp

**Addition of Cheese Board & Crudite:
R85pp**





GOLF at Simbithi

The first Executive 18-hole Course in the Country, the jewel of the Country Club. Our Golf Course, designed by the renowned Peter Matkovich, a Simbithi resident, will certainly challenge you: allowing you to use every club in your bag.

Thoughtfully-placed greens that hold a well-struck shot, pristine fairways and unspoiled views, Simbithi's Course has a par of 60: par-3s, par-4s and one par-5.

A challenging, yet satisfying round of golf awaits!





GOLF PACKAGES

Conference golf allows you to get out of the meeting room, stretch your legs and enjoy the beauty of Simbithi Country Club. Add these innovative options to your conference package for a meeting with a difference: an ice-breaker on arrival, a midday break or a late afternoon tee-off to wind down.

FULL ROUNDS

9 Holes : R160pp

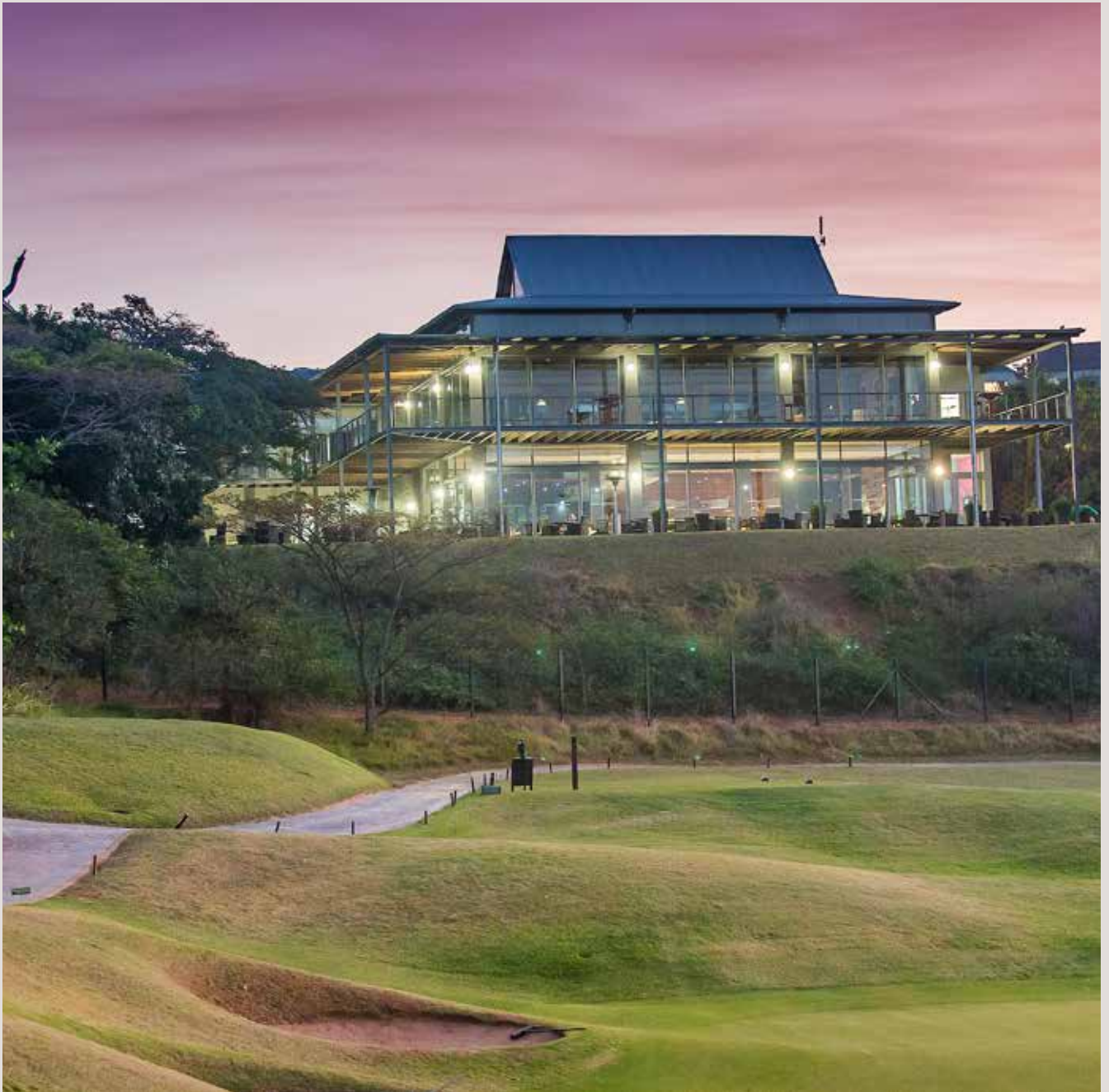
18 Holes : R240pp

Cart Hire : R120pp

Chipping/Putting Contest:

**R1000 flat for up to 16
delegates .**







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CLUB

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