

Lamori Amour

Venue Details and Menue Choices 2019

011 954 6329 or 082 836 3774
10 Dirkie Uys street, Monument, Krugersdorp, 1739.
E-mail: lamoriweddings@gmail.com
Website: www.lamori.co.za
Monica Harmse or Mishce Kelly-Otto

Banking Details:
Monica Harmse FNB Cheques account, Key West 250 655
Account number: 6244 048 2719

Very Important Information:

All deposits are non-refundable

Lamori & Staff promise our best attention & guidance at all times.

When payments are made, it serves as acceptance of quotes, terms and conditions, and therefore, once your payment is made, you will be held liable for all costs, and total cost of your function or wedding.

Lamori & its Staff will not be held liable for any loss due to theft or fire on the premises.

Lamori & its staff reserve the right to acquire personal details, like identity numbers and addresses.

NO wines, spirits, cold drinks or food may be brought onto the premises for consumption without prior arrangement and consent from Lamori, and then there will be a limit to one bottle of Champagne or wine per table at a corkage fee per bottle.

Price are subject to change without prior notice - After deposit has been payed no price increases will be applicable

No other DJ's will be allowed due to our decibel level - In-house DJ : R3000 Chapel and Reception - Reception only : R2800.

A deposit of R3000 will secure your Venue Booking

The full balance of your account must be paid 10 days before your wedding - no cheques accepted

The deposit forms part of your total on your account and will be deducted from your total.

Final head count 10 days before your function - after the head count has been approved no cancellation of guests will be accepted, but you may add to your guests lists.

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Venue Bookings work on a first come, first serve basis, and therefore, please ensure that you notify us once you have paid deposit. We will also contact you in the case that we have a request for the same day of your function.

Bar facilities -

You pay for the guests champagne and juice on tables, your guests will pay for their own drinks the day of your function on a cash only basis.

There is a R10 per glass fee, which your guests will be refunded when they bring their glass back at the end of the night.

If the glass is damaged they will not receive their deposit back.

Please inform your guests of this deposit.

The deposit will also ensure that your R500 breakage deposit will not be affected.

Limit bar account -

you set a Limit for your guests, and once that limit has been reached, your guests will start paying for their own drinks.

This limit must be paid 10 days before your function or wedding with your total account balance.

Optional Extras that you may add:

- Sorbet to Clear the pallet @ R15 per head - served after starter
- Cocktail bread roll with butter on tables - R15 per head
- Fruit juice on tables @R75 per 2l (serves 10)
- Fruit juice after ceremony @ R75 per 2l (serves 10)
- Sparkling punch with fruit @ R85 per 2l (serves 10)
- Champagne @ R110 per bottle (serves 10)
- Non Alcoholic Champagne @ R85 per 2l (serves 10)
- Sherry in fountain at venue entrance @ R17 per glass
- Chocolate fountain @ R1500 includes fruits, marshmallows & Chocolate, Setup & Fountain sticks
- Double Bird Cage Flower stands @ R45 each
- Silver Flower stands with Beads @ R35 each
- Beaded Stands @ R75 each
- Gold or silver underplates @ R12 each
- Standard Kneeling Cushions @ R20 each - hire only
- Standard Baskets for confetti @ R20 each - hire only
- Made to Order:
 - Plain Ring cushion with theme detail @ R300 each
 - Ring cushion with your photo printed on and theme detail @ R350
 - Small ring cushion hand made with theme detail -R200
- Wooden ring box with cushion inside decorated to suit theme @R200
- Names printed on extra R150

IF OPTIONAL EXTRAS ARE INCLUDED IN A SPECIAL WE OFFER THE ABOVE WILL NOT APPLY

Food Lists and Choices

Starters:

Pancakes filled with succulent Pork Strips, served with creamy mustard sauce

Pancakes filled with saucy mince meat

Sweet & Sour meat balls on a bed of rice

Cold Chicken curry & Mayo salad

Tender Chicken Tortillas

Tuna quiche served with creamy parsley sauce

Tam Tallay (Layers of ham, cream cheese, egg mayo & bacon) R6 extra pp

Smooth & Creamy Potato Soup served with bread rolls & butter

Velvet Butternut soup served with bread rolls & butter

Thick Vegetable soup served with bread rolls & butter

Chunky Chicken & Bacon Soup served with bread rolls & butter

American pancakes (flapjacks) filled with fruit & drenched in a Brandy Toffee sauce

Baby Marrow & Asparagus Fritata

Corn Fritters with Tomato & Cucumber salsa - Avocado when available

Roasts:

Succulent Beef Roast with a Mushroom sauce

Spicy Pork Roast served Mustard sauce

Tender Roast Chicken

Lip smacking Chicken - Chicken drenched in a spicy blend of only the best spices

Garlic & Red wine Beef roast R8 extra pp

Casseroles:

Old Fashioned Bobotie

Beef Lasagne

Cottage Pie

Chicken a la King

Chicken Pie

Chutney & Mayo Chicken

Pineapple Chicken

Rice Dishes:

Plain Rice & Gravy

Savoury Rice

Yellow Rice with raisins (For Bobotie)

Yellow Rice

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Potato Dishes:

Boiled Potatoes with gravy
Mash & Gravy

Creamy Potato Bake with Cheese topping

Potato Bake with bacon & Cheese topping

Jacket Potatoes (skins on)

Baked Potatoes in skins, covered in bacon, onions & cheese R5 extra pp

Vegetables:

Golden pumpkin Fritters in a caramel syrup (Very saucy)

Pumpkin fritters with cinnamon sugar (Dryer - almost like donuts)

Pumpkin pie R2 extra pp

Boere Green beans mashed with tomato & onion

Wjole Green Beans with sour cream sauce

Broccoli with white sauce & Cheese topping

Cauliflower with white sauce & Cheese topping

Caramelized Carrots

Aniseed Carrots

Mashed Sweet Potato with sherry

Creamed spinach with feta cheese topping

Fresh Garden peas with butter

Baby Marrow & Sweet corn bake

Mixed vegetables with Cheese sauce

Salads:

Pack Salad consists of the Following:

Lettuce, cucumber, tomatoes, feta cheese, green olives & onions

Homemade Beetroot salad

Tangy Coleslaw

Spicy Pasta Salad (curry)

Mayo pasta Salad

Rice & Peach Salad

Bacon Kip Layer Salad consists of the Following:

Bacon, onions, julienne carrots, peas, corn, cheese, mayo & Bacon Kips topping

Tangy potato Salad

Potato & Bacon Salad

Absolutely Devine Chefs Salad R4 extra pp

which consist of only the best greens and topped with a secret sauce & bacon bits

Copper Penny salad (carrots in sweet & Sour sauce)

Granadilla Yogurt & Banana Salad

Creamy Carrot Salad

Desserts:

Hot Desserts:

Malva Pudding & Custard
Brandy & Wine Pudding served with Custard
Apple Tart in caramel sauce

Cold Desserts:

Ice cream & Chocolate sauce
Cheese cake
Chocolate mousse or Strawberry Mousse or Vanilla Mousse
Pineapple & Marshmallow Fridge Tart
Custard & Lemon Fridge Tart
Lemon Meringue
Creme Caramel
Strawberry & Yogurt Fridge Tart

Extra Dishes can be added to your menu at the following costs:

Roast: R30 per person
Casserole: R30 per person
Starter: R25 - R30 per person
Rice Dish: R17 per person
Potato Dish: R17 per person
Vegetables: R14 - R19 per person
Desserts: R22 per person
Salads : R17 - R 20 per person

These prices are only to add to your menu choice, and you are NOT able to remove them at the same costs.

The cost of the additions must be arranged and settled 10 days before your function.

Kind Regards,
Mishce & Monica
Lamori Amour
Weddings * Conferences * Events