



Salt Rock Hotel

WEDDING & EVENT INFORMATION 2016

59 Basil Hulett Drive, Salt Rock 4391

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Email: palms@saltrockbeach.co.za
hotel@saltrockbeach.co.za

Web Site: www.saltrockbeach.co.za



Dear Future Bride & Groom

Thank you for enquiry to use Salt Rock Hotel as a venue for your wedding day. Salt Rock Hotel offers you, the happy couple, and a chance to say "I Do" in an idyllic location alongside the waters of the Indian Ocean. The beautiful setting and fabulous food will ensure your wedding day is filled with nothing but happy memories for you and your guests. What better way to start the rest of your lives together?

Below is a list of our terms and conditions and some general information you should know.

Gazebo - Your hire charges for your Ceremony at the Gazebo include the following:

Seating for up to 100 guests (extra chairs available at an additional charge of R5 per chair)

White full chair covers included.

Our staff, on your behalf, will carry out setup of the Gazebo, including fresh Palm fronds to be placed on the Gazebo.

All decoration is for your account and must be carried out within specified timings to be pre arranged with your wedding coordinator or can be arranged with our resident drapist.

NB: No man made confetti (paper/polystyrene etc) is allowed on the premises of Salt Rock Hotel.

NO SOUND SYSTEM INCLUDED – PLEASE ARRANGE WITH YOUR DJ OR ASK ABOUT OUR RESIDENT DJ AND WE WILL GIVE YOU A QUOTE.

PLEASE NOTE: NO CARS ARE ALLOWED DOWN BY THE GAZEBO AREA UNDER ANY CIRCUMSTANCES.

Marquee - hire charges include the following:

Tables (**round tables of 10**), Chairs, Cutlery, Crockery, Glassware – based on a basic menu (Standard round continental pattern in white)

Any other special tables and chairs including tiffany or wimbledon will have to be at your cost.

Table Cloths (floor touching cloths)

Serviettes and full chair covers – all linen is supplied in white.

Dance Floor

Our staff, on your behalf, will carry out setup of the room/marquee.

Decoration/draping is for your own account and must be carried out within specified timings to be pre arranged with your wedding coordinator or can be arranged with our resident drapist.

A holding deposit will be required for all Marquee booking with written confirmation of request.

Event Room - hire charges include the following:

Tables (round 10 seaters), chairs, chair covers, Table cloths, serviettes (all linen supplied in white), Crockery, cutlery, glassware (based on a basic menu – round continental pattern) all specialized crockery & cutlery are for your expense and to be hired in. All specialized chairs (tiffany & Wimbledon) to be hired and for your own expense.

Our staff, will setup up the room.

Decoration/Draping is for your own account and must be carried out within specified timings to be pre arranged with your wedding coordinator, or will be arranged with the resident drapist on your behalf.

Please note that the dance floor in the Sails Restaurant must be situated on the concrete part of the flooring and not on the wooden deck area – this being due to safety reasons.

Menus

Please select your choice of menu from the one of the two menus supplied.

Please note that an increase/reduction in numbers will require a re-quote. Please note all meals are served buffet style.

All menus will need to be re-costed 3 months prior to the wedding.

Children's meals are charged as follows: –2 Free of Charge 2–11 50% of adult charge 12–17 Adult charge

PLEASE NOTE NO TAKE AWAYS WILL BE ALLOWED UNDER ANY CIRCUMSTANCES.

Confirmation

Signed acceptance of our terms and conditions and a R4 400.00 deposit is required within 7 days of booking. Balance of venue hire 1 months before the event. Failure to pay will entitle Salt Rock Hotel to cancel any provisional booking without notice or liability.

Final Numbers

We require final numbers 30 days prior to your wedding date. These numbers will form the basis of your pro forma invoice and final payment. At this stage we will also require your seating plan. A reduction in numbers after this point will be non refundable. Please note that if your numbers reduce by 10% or more a re quote will be necessary.

Cancellation Policy

Any changes or cancellations must be made in writing. Verbal instruction will not be accepted. There will be no exceptions made to the cancellations policy. A total cancellation will result in the following cancellation fees being levied.

100% of venue hire if cancelled within 5 months of the event unless the date has been resold. 100% of expected cost of wedding if cancelled within 3 months of date.

Payment

You may make your payment by cash, bank transfer or a major credit card. Cheque's are not accepted. A 50% deposit of venue hire is required (Marquee bookings require a deposit on confirmation of Marquee) to secure your booking with full payment of venue hire being required 6 months prior to your wedding date. Final payment will be requested via a pro forma invoice 1 month prior to the Big Day. Alternatively, monthly payment options are available for booking made more than 6 months in advance. Final payment must be made 1 month prior to your wedding date. This amount will be based on final numbers. Please note your drinks budget for an open bar is payable prior to the event. A refund will be made within a week on any surplus.

Risk / Loss / Damage

A holding deposit may be required if goods are hired on your behalf by Salt Rock Hotel. In the event of damage to the hired equipment an invoice will be produced for your account and any monies paid by Salt Rock Hotel to the hire company may be deducted from this deposit. In the event of no damages a full refund will be made.

Whilst every precaution will be taken to ensure the safe keeping of your belongings, Salt Rock Hotel will not be liable for any loss or damage.

No sparklers, open flame candles or fireworks are permitted for use at any venue within the hotel. However hurricane lamps, and floating candles may be used. Failure to comply with these instructions may result in you becoming liable for any damages caused to property.

Salt Rock Hotel cannot be held liable for any interruption to services (water, electricity etc) including bad weather for outdoor functions, nor can Salt Rock Hotel be held liable for any reason whatsoever for loss or damage to goods and, or decorations provided by the wedding party.

All persons employed to work on our premises (drapist, florists, DJ etc), on your behalf, must sign a contractor's agreement prior to their work date (please speak to your wedding coordinator) and must supply a copy of their public liability insurance policy.

Gratuities

These are not included in your account as we feel this should be left to your discretion. We do ask that any gratuities left are handed to the banqueting manager, please insist on a receipt.

Access to Venues / Duration of Function

7am the day of the function for setting up and must be stripped of all décor by 7am the following morning.

Breakage Deposit

You are responsible for any damages that may occur to the property and or any of its equipment. A deposit of R1000.00 is required which will be refunded after the function.

Music

Sails Venue - Strictly day time weddings only – wedding to be finished by 18h00.

Other venues - Music strictly off at 11.00pm.

Music Volume - Hotel reserves the right to decrease the music volume arising from any complaints received from hotel guests.

Venue Closing Time

Sails Venue - Day time weddings only

Other venues - All guests must vacate the venue by 12.00pm.

Confirmation

Signed acceptance of our terms and conditions and a R4 400.00 deposit is required within 7 days of booking. Balance of venue hire 1months before the event. Failure to pay will entitle Salt Rock Hotel to cancel any provisional booking without notice or liability.

SALT ROCK HOTEL (Pty) Ltd

Menu Options 2016

WEDDING CO-ORDINATOR
Phone 032 525-5025 for more details

WEDDING MENU OPTION 1 R195.00 pp

STARTERS

Curried vegetable soup accompanied with croutons.
Assorted freshly home baked bread

SALADS

Traditional Greek salad with whole grain mayo dressing
Citrus coleslaw with red cabbage salad

CARVERY

Oven roasted gammon with cranberry and apple sauce
Rosemary & olive oil roasted potatoes
Slow reduced brown onion gravy

Mild beef curry with sambals and pappadums
Turmeric rice with fresh herbs

Pepper and carrot chicken roulades in red pepper sauce
Steamed green beans with caramelised onion

DESSERT

Fresh fruit Salad
Malva pudding with custard
Vanilla ice cream and chocolate sauce
Home made creamy cheese cake

WEDDING MENU OPTION 2 R195.00 pp

STARTERS

Leek and potato soup accompanied by croutons
Assorted freshly home baked bread

SALADS

Traditional Greek salad
Three bean salad with cucumbers and basil pesto

CARVERY

Roast beef topside with mustard and horseradish
Cajun spice and thyme roasted potatoes
Slow reduced red wine and rosemary jus

Chicken curry with sambals and pappadums
Turmeric rice with fresh herbs

Vegetable Lasagne

Grilled baby marrow and mixed peppers

DESSERTS

Apple crumble served with fresh cream
Chocolate brownie served with vanilla custard
Fresh fruit salad
Vanilla ice cream

WEDDING MENU OPTION 3 R250.00 pp

STARTERS

Broccoli and cauliflower soup with croutons
Assorted freshly home baked bread

SALADS

Traditional Greek salad
Cucumber, pineapple and cherry tomato salad

CARVERY

Roast leg of lamb with mint sauce
Rosemary & olive oil roasted potatoes
Rich brown gravy

Chicken curry served with sambals and pappadums
Turmeric rice with butter herb
Grilled hake fillet with tartar sauce and lemon wedges
Penne pasta tossed with mushrooms & olives in Napolitana sauce

Cinnamon oven roasted butternut

DESSERT

Chocolate pudding with custard
Mixed berry cheese cake
Fresh fruit salad and cream
Vanilla Ice Cream

WEDDING MENU OPTION 4 R280.00 pp

STARTERS

Cream of butternut soup with hint of ginger and coriander
accompanied by croutons
Assorted freshly home baked bread

SALADS

Traditional Greek Salad
New potato salad with egg and chive cream cheese

CARVERY

Roast lemon & herb chicken with cranberry sauce.
Rosemary & olive oil roasted potatoes
Rich Brown gravy

Lamb curry served with sambals and pappadums
Turmeric rice with butter herb

Grilled pork Kessler served with apple sauce
Penne pasta tossed with mushrooms & olives in Napolitana sauce

Cauliflower and broccoli Au gratin

DESSERTS

Sticky toffee pudding with custard
Mixed berry cheese cake
Fresh fruit salad and cream
Vanilla ice cream

SALT ROCK HOTEL (Pty)Ltd

Menu Options 2016

WEDDING MENU OPTION 5 R300.00 pp

STARTERS

Cream of butternut soup with coriander and croutons
 Assorted fresh baked bread rolls
 Pickled fish with tarter sauce
 Fresh lemon wedges

SALADS

Traditional Greek salad
 Prawn and avocado salad with rocket & fresh lemon & chive dressing
 Three bean salad with cucumber and basil pesto

CARVERY

Beef Wellington with rosemary red wine reduction
 Cajun & olive oil roasted potatoes
 Slow reduced rich brown gravy

Mutton curry served with sambals and pappadums
 Savoury rice

Chicken rolled with julienne carrot & spinach bundle in sauteed mushroom cream

Gem squash stuffed with couscous

Oven roasted Mediterranean vegetables in herb butter

DESSERT

Warm chocolate brownie with custard
 Creme Brulee
 Banoffee pie
 Fresh fruit salad and cream
 vanilla ice cream and chocolate sauce



WEDDING MENU OPTION 6 R310.00 pp

STARTERS

Cream of Mussel chowder with fennel and croutons
 Assorted fresh baked bread rolls
 Cold whole baked line fish platter with tarter sauce
 Fresh lemon wedges

SALADS

Traditional Greek salad
 Grilled chicken Caesar salad with cos lettuce & traditional dressing
 Caprese salad with mozzarella, plum tomato & fresh basil

CARVERY

Oven roast leg of lamb served with mint sauce
 Rosemary & olive oil roasted potatoes
 Slow reduced rich brown gravy

Chicken curry served with sambals and pappadums
 Fragrant basmati rice

Beef skewers with baby marrow and peppers
 in a red wine reduction

Cream of spinach pasta with plum tomato
 & tossed sesame seeds

Cauliflower and broccoli Au gratin
 Roasted sweet potato and butternut with fresh ginger

DESSERTS

Sticky toffee pudding with custard
 Mixed berry cheese cake
 Decadent chocolate mousse
 Fresh fruit salad & vanilla ice cream

Wines and Champagne

Enquire about the range and prices of the wines we have on offer. The range includes:

DRY WHITE WINES
 SEMI SWEET WHITE WINES
 ROSE WINES
 RED WINES
 SPARKLING WINES



2016 Wedding & Event Rates

GAZEBO (undecorated) includes seating for up to 100 persons	R 3,190.00
MARLIN ROOM (± 80 guests)	R 11,000.00
SAILS RESTAURANT (± 90 guests) for day time weddings only. Friday, Saturday & Sunday	R 11,000.00
Monday to Thursday	R 9,350.00
Salt Rock Country Club (80 guests)	R 3,630.00
MARQUEE HIRE (up to 180 guests)	POA

MENUS POA

(Choose from Menu Selector, mix and match or choose a dish of your own liking and a price will be given on return. Minimum of 25 people. Minimum charge of R190.00 per head.)

HONEYMOON SUITE COMPLIMENTARY

(Applicable when room hire/marquee hire charge is made and minimum of 50 guests are attending the event exclusive of season.)

ACCOMMODATION POA

Minimum 2 night stay weekends / out of season only otherwise minimum stay periods will apply

(EXPECT A 10% PRICE INCREASE FOR 2017)

CONTACT NUMBERS

DJ'S: (All locals)

- Hott Entertainment.com - Rodney: 073 689 9399 – hott-entertainment@telkomsa.net
- Remixx music - Ashwin: 0827099088 – djash@remixxmusic.co.za
- Concept Design – Shaun 084 040 7948 – concepts1@yahoo.com
- Manyosi Sound & Entertainment – Siyabonga Shandu – 083 7366 510 fax 086 2740 397

ARTISTS

- Danny's Angles – dannysangels@hotmail.com 072 506 1520 – Jo-Anne
- Derrick Nikwe – Pianist & Performer – siboniseninikwe@yahoo.com 082 404 6015
- Phil Moffet – Acoustic artist – philthyisphil@gmail.com 074 952 7761

MC: (Local)

- Mark Bishop – 076 867 6639 – mistabishop@webmail.co.za

PHOTOGRAPHER:

- Marc Stafford – Mayer (Durban) 082 339 1161 marc@offmeta.co.za
- Luanne O'Toole: 084 708 7777 (Salt Rock)
- Silverzone images: (Ballito) Gerhard 082 778 9936 silverzone@telkomsa.net
- Precision Photography (Ballito) sambasson@openweb.co.za 082 924 5810

DIGITAL VIDEOGRAPHIX:

- O'Tooles Photography & Videography : 084 708 7777 (Ballito)
- Rand Video: 082 448 8417 / beitz@dbn.lia.net
- Vee's Video productions : veeramsyi@gmail.com 083 514 0937 / 083 868 3135

PHOTO BOOTH PAL

- Rock the box Photobooth – cpower@netforce.co.za 083 787 8959 (local)
- Durban@photoboothco.net 081 522 7894 www.phtoboothco.net

DRAPING:

- Fantasy Caterers & Stage Décor 032 533 8365
- Rachels – 073 879 4765

FLORIST:

- Roots / Rita: 083 259 3158 - rita.vanwetten@gmail.com
- Ballito Florist : 032-946 2291 - Lorraine (Ballito) -ballitoflorist@gmail.com
- Flori Culture: Melanie – 084 596 5168 – melanie@floricentre.co.za

MUSIC:

- Bagpipes – John – 073 949 7491 / john@bagpiper.co.za
- Violinist – Stacey Almond: 031-205 3651 / 084 505 3651
- Mandolin Man – Ron Parkes 082 687 3503 /032 944 4706
- Zulu Dancers – Togozani 084 717 2361

HIRE OF PIGEONS:

- Stephanie Belling : 084 581 8060 – steff.belling@gmail.com

WEDDING STATIONARY – Invitations

- Calico's – Lisa Pivalizza 032 586 3464 (Ballito)
- Crystal Print Durban – 031 205 7284 (Durban)
- I do wedding invitations – 082 4944 373 – mrsmack@iafrica.com

CAKES:

- Nicole's: 082 654 0749 (Ballito) - nicoles@telkomsa.net
- Arriba Chocolates: 031 312 4059
- Heathers Cakes: 031 708 3184 – heathian@telkomsa.net
- La Finesse – exquisite cupcakes – 082 456 5832 / 032 525 9052 Jackiet@hotmail.co.za

MINISTER:

- AJ Haasbroek – ewo@telkomsa.net 082 921 6475
- Christa martin – chris@whiteleopardweddings.co.za - 084 245 8018
- www.whiteleopardsweddings.co.za
- Hatches Matches Dispatches – admin@hatchesmatchesdispatches.co.za 079 887 0236

WEDDING DRESSES:

- Fabric World & Bridal Centre, Virashka - 031-3065001/0610 or 031-2010504 / 3903
- Julia Ferrandi Bespoke Fashion Design – Julia 072 430 4100 juliaferrandi@gmail.com
Lyle 082 788 9490 (local) / [juliaferrandidesign](https://www.facebook.com/juliaferrandidesign) (facebook)

MAKE UP & HAIRDRESSERS

- All made up (Salt Rock) admin@makupartistashton.com 081 819 0149 (will travel)
- Style Tempations Hair Studio (Salt Rock) – donnellaponter@gmail.com 078 019 0255
- Cutting Edge – Michelle 032 946 0798 Will travel
- Kirsty Turco – 032 947 2019 -(will travel) - contact@redlipstudio.co.za
- Head Hunters – Theresa 032 946 3504 / 082 747 8606 theresastylist@gmail.com
- Taryn Anderson – 083 446 4604 (will travel)
- Roslyn Faber – 083 294 7725 / 032 946 1784 (will travel) rozfaber@gmail.com
- Hairmarx – Adelle van Staden 082 453 3234 (will travel)
- Lou Lou Bell Hair Studio – Louise 032 946 1660

SUN BED TANNING SALON

- Electric Sunshine – Sun Bed Tanning Salon – Cindy 084 360 7269 (local)

WEDDING COORDINATORS

- Extreme Classic Events- Judy info@extremeclassevents.co.za 074 143 3800 (picnic & beach weddings)
- Chantell Small - Chantell@the1andonly.co.za : 084 511 6834
- Naomi Du Plessis – 074 200 0760 - naomiforwedz@gmail.com (wedding planning, stationary, flowers & cakes)
- Timeless weddings – noreen@timelessweddingcompany.com 082 560 8653
- Victoria Page – victoria.frontpage@gmail.com 082 467 0696 / coordinator & 1st dance
- Choreographer
- Hire Standards – 032 946-1141 darryl@hirestandards.co.za
- Simply Fabulous Events – 071 670 0506 candice@simplyfabulous.co.za

SPECIALISED FURNITURE

- Liquid Blue – event furniture 083 659 4433 - york@liquidblue.biz
- Ballito Function Hire – Angie Frank 083 658 0218 angie@ballitofunctionhire.co.za

- Smart choice décor – Priven / smartchoicedecor@gmail.com 081 314 8440
- N’Able function hire – Mark 073 390 4647 enablehire@gmail.com

AIRPORT TRANSFERS

- Sheriff’s Shuttle Services – 078 6873 177 / sheriffs.shuttleservice@gmail.com
- David / Lane

PRE-MARITAL COUNSELLING

Weekend Courses – run by professional psychologists

Donna page - 074 203 4701

Lisa Grant-Stuart - 072 7708 202