

Lamori Amour

Venue Details and Menu Choices 2018

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.

We may also ask for 3 months bank statements,
and a copy of your payslip.

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.

No other DJ's will be allowed due to our noise level.

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.

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

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

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: R28 per person
Casserole: R28 per person
Rice Dish: R15 per person
Potato Dish: R15 per person
Vegetables: R12 - 17 per person
Desserts: R20 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