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WEDDINGS | CONFERENCES | YEAR END FUNCTIONS | BIRTHDAYS | TEAMBUILDING

# YEAR END PACKAGES '19



NO SEPARATE VENUE HIRE  
ALL INCLUSIVE PACKAGES

NO SEPARATE VENUE HIRE, ALL INCLUSIVE PACKAGES  
NO ENTERTAINMENT/DJ INCLUDED UNLESS SPECIFIED

THURSDAYS - MIN 50 guests  
FRIDAYS - MIN 80 guests  
SATURDAYS - MIN 60 guests  
MON - WED - 20% off package price

## EVENING IDEAS

Option 1: R395 per person (Starter, 1 meat dish, 3 sides & dessert)

Option 2: R425 per person (Starter, 2 meat dishes, 3 sides & dessert)

Option 3: R450 per person (Starter, 2 meat dishes, 4 sides & dessert)

**ALL INCLUSIVE PACKAGE PRICE - NO ADDITIONAL VENUE HIRE**

Herewith some ideas...

Contact us for more details on the menu & decor should you be interested in a specific theme that is not mentioned Or any other teambuilding activities eg. Murder Mystery dinner, drumming etc.

# Moroccan/Arabian nights

## Starter

Selection on tables

- Variety of breads
- Hummus
- Olives marinated in Harissa
- Aubergine dip

## Main

- Chicken Tagine or Moroccan Chicken pie with phyllo
- 10 spice Lamb Tagine - Amazing Traditional Moroccan recipe
- Couscous
- Roasted Butternut with honey dukkah
- Mixed Salad with roasted baby tomatoes, topped with feta cheese and pumpkin seeds topped with a balsamic glaze

## Dessert

Kteffa – Moroccan Phyllo Dessert with Cream Custard & Fresh Fruit

Coffee/Tea

OPTIONAL AT ADDITIONAL COST: Drummers, Belly dancers and henna tattoo artist or even camels ;-)

# Around the world

## Starter – Greek or Mexican

Greek Tapas

Spanokapita

Tzaziki

Hummus

Pita breads

## OR

Nachos topped with salsa, cream cheese, avo & cheese

Quesadillas with tomato salsa and sour cream

## Main - Moroccan

Moroccan 10 spice Chicken or Lamb Tagine

Couscous

Roasted Butternut with honey & dukkah

Mixed Salad with roasted baby tomatoes, topped with feta cheese and pumpkin seeds topped with a balsamic glaze

## Dessert - French

Crème Brulee

Coffee/tea

# Boere en Bling

Starter:

Mieliebread, mosbolletjies with cheese, butter & preserves & droewors

Main Course:

Bobotie

Traditional Chicken pie

Roasted baby potatoes

Pumpkin puffs

Salad

Dessert:

Malva pudding with some bling & custard

Coffee/tea

## Wild Western theme

Starter:

Chicken strips and Fruit kebabs

Main Course:

Beef Ale pie

Sticky Chicken drumsticks

Rustic potato wedges

Pumpkin Pie

Salad

Dessert:

Pecan nut pie with whipped cream

Coffee/tea

OPTIONAL: Rent a mechanical bull for some great fun!

## Picnic

From R350 per person (2 or 3 people per basket)

Our picnic baskets are stylishly packed with attention to detail

Additional items can be added at an extra cost

Bread with butter

Choice of 2

- Bobotie Phyllo Parcels
- Mini Chicken & Peppadew Kebabs
- 2 types of cold meat & cheese
- Sticky Finger ribs

Choice of 1

- Couscous Salad
- Mixed Green Salad

Choice of 1

- Tomato, feta & basil pesto pastries with rosemary
- Fruit Kebabs
- Green Fig & Parma Ham bites

Choice of 1

- Sweet Pecan nut surprise
- Crème Brulee
- Chocolate Mouse

Choice of 1

- Homemade Rooibos Ice tea with fresh strawberries and mint
- Special Lemonade with lemons & mint

One cup of Lavazza coffee per person – self help

## Mini Festival

R395 per person

Festival style set up.

Popcorn & homemade lemonade stands to use throughout the day

Festival style lunch, 3 food stalls (choose 2 meat, 1 vegetarian stall)

Pulled Pork Roll with side salad

Chicken schwarma in pita

Craft burgers

Gourmet Boerewors rolls

Mediterranean style flatbreads with basil pesto sundried tomatoes & feta (V)

Meze platter with hummus, olives & aubergine dip served with pitas (V)

#### Dessert

Dessert box incl Brownie & Mini meringue's or Ice cream stand (Additional charge)

OPTIONAL AT ADDITIONAL COST: Craft beer or gin & tonic on tap or a wine bar

## Food & wine pairing with Pop up wine academy

R495 per person,

Includes 4 courses and 4 wines paired with them.

The Wine collector will present a flight of wines and teach the audience in a light but academic way to appreciate the finer details of wine appreciation. Whether the flight is a mix of whites and reds from a producer, a single cultivar from a distinct terroir or a parallel tasting of Cabernets from South Africa as well as an international one, the model remains the same.

*Contact us to discuss any theme you might have in mind. We would love to see if we can assist in making it a reality*

## contact details

Phone 082 3355659  
Fax 086 5124310  
Email [info@shokran.co.za](mailto:info@shokran.co.za)

## payment policies

The venue will only be confirmed once we receive a R7500 deposit.

Once payment has been made, please fax proof through to 086 512 4310

- Account name: Shokran Events Venue
- Bank: Investec Bank Limited
- Branch name: 100 Grayston Drive, Sandton
- Branch code: 580105
- Current account number: 10011068586

To deposit cash or cheques into our Investec account, go to any ABSA branch and use the following bank account details. (There is a 7 day clearing period on all cheques deposited)

Account name: Investec Bank

Account number: 01043960306

Reference number: 10011068586 (Our account number)

## terms & conditions

By accepting the quotation you accept the following terms and conditions

- 50% deposit payable upon making the booking
- Balance payable 2 weeks prior to the function.
- Should there be a bar tab, 10% service fee will be added at the end
- Venue is used at your own risk and until 00h00. After 00h00 additional R500 per hour.
- Although we will try and remove any products that can get damaged, you will be held liable for any breakages at the function.

We look forward to creating a magical event for you and your guests.

We can assure you of our best service at all times..