The Forest Walk Venue

Awards/Gala/Product Launch 2026



This package includes all our inhouse decorations, venue hire, staff needed for the function and a variety of catering options.

Venue Hire and décor options:

The venue hire for this package includes an 8-hour usage for your function and can go until 24:00 at the latest.

You have the option of using any of our inhouse décor (Rustic, Gold, Corporate, Winter wonderland or Silver), and you are more than welcome to mix and match the décor options. There is also a choice of round or rectangular whitewashed tables. The round tables we cover in tablecloths and the whitewashed tables not.

Included in this package also comes our Inhouse DJ with all needed equipment (Sound/Lights/Video and staging) as well as a glass podium for presentation.

The setup can accommodate up to 150 guests with 15 tables.

<u>Welcoming drinks on arrival:</u>

Included in this package is a variety of options for welcoming drinks:

Virgin Tequila Sunrise, Cosmopolitan and mojito

Juice per glass (Orange/Mango/Fruit Cocktail/Apple)

Sherry per glass

Tea/coffee/Hot Chocolate

The above is limited to 1 per person and can be a mixture of all

Food option included in package:

This package gives you the option of taking either the plated menu or the snacks menu option for something a little more informal: **<u>Plated menu (3 course)</u>**

Plated Starter: (Choose 1)



Boerewors & Bacon kebab served with caramelized onions & chutney sauce on the side

Grilled chicken & Honey glazed sweet potato phyllo parcels

Deep fried potato balls filled with cheese & bacon served with BBQ sauce (Vegetarian option available)

Creamy Butternut & Biltong Soup served with a cocktail roll

Cajun Chicken Ballentine served with a sugar leaf

Roasted Butternut, Feta, Rocket & Beetroot Salad with honey dressing (V)

Main: (up to 3 choices)

Grilled Fish Fillets served with a secret lemon sauce, green beans with sauté onions and coconut rice

Roast Beef served with pepper or mushroom sauce, served with Creamy potato bake and Roasted Mix vegies

Roast Pork Belly served with Fondant Potatoes and Sweet Julienne carrots

Natal Beef Curry (Mild/Hot) served with Basmati Rice and Green beans with sauté onions

Sweet & Sour Chicken casserole served with yellow rice and grilled cauliflower and broccoli

Penne pasta Napolitana (V) Linguini

alfredo Pasta (V)

Plated Dessert: (Choose 1)

Trio dessert (Milk tarts, chocolate eclairs and koeksister)

Malva Pudding with custard

Lemon Cheesecake served with vanilla ice cream

Fruit salad kebab served with cream

Chocolate volcano served with ice cream
Crème Brule



Snacks Menu: (Served throughout the night)

Mini Beef Samosa

Mini Vegetable samosa

Mini Beef Sliders

Mini Chicken Sliders

Mini Sausage Roll

Crumbed Chicken Strips

Mini Chicken cordon Blues

Mixed fruit kebabs

Mini Cheese and tomato pizzas Mini

Milk Tarts

Both menus tea/coffee is available throughout the night

Cash bar with barmen also available

All required staff for function as included in the package: Waiters, Cleaners, manager on the floor and security.

Prices:

Below 40 guests – P.O.R.

40 – 60 guests – R605 p/p excluding Vat

61 – 80 guests – R570 p/p excluding Vat

81 – 100 guests – R550 p/p Excluding Vat

101 – 120 – R520 p/p Excluding Vat

121 – 150 – R495 p/p Excluding Vat











