



THE FAIRWAY
HOTEL & GOLF RESORT

Wedding Portfolio 2012





THE FAIRWAY
HOTEL & GOLF RESORT

Dear future bride & groom

On behalf of the Fairway team we would like to congratulate you on your engagement and thank you for considering The Fairway Hotel & Golf Resort as the venue for your Big Day. We understand the dreams and wishes of every bride and groom, and will go the extra mile to make sure that all your requirements are met.

The Fairway Hotel & Golf Resort is a unique luxury development overlooking the famous Randpark Golf Course, just north east of the clubhouse and offers unequalled views over the course. Our slogan "On par with excellence" reflects the commitment and passion we have for the hotel industry – something that will be evident to you and your guests on your wedding day.

Our wedding package is designed to assist you in planning a perfect wedding ceremony and reception. Planning your reception can be a daunting prospect, but our professional services are available to lessen the workload. As the reception is a focal point of your wedding day, the quality of the food and drink, its presentation and the overall standard of service all contribute to make the day memorable. At The Fairway we fully appreciate this and employ our wealth of experience, matched with personal service, to ensure you enjoy a day to remember.

During your initial visit to view our facilities we will discuss with you the general details of your day over a steaming cup of tea or coffee. By the end of your second visit we will have covered all the arrangements for the day, from the approximate time of arrival through to the colour of the napkins. If further meetings are needed to resolve any uncertainties, we look forward to setting your mind at ease.

It would be our pleasure to show you our facilities and supply you with more information regarding our wedding packages, which are enclosed herewith. We trust you will find the contents acceptable and we look forward to having the pleasure and privilege of hosting your wedding at The Fairway Hotel & Golf Resort. Also visit our website – www.thefairway.co.za

Best wishes

The Banqueting Team
The Fairway Hotel & Golf Resort
Tel: 011 478 8000
Fax: 011 431 2256
E-mail: banqueting3@thefairway.co.za



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Facilities and Tariffs 2012

Venue	Monday – Sunday & Public Holidays	Venue Capacity
Windsor Ballroom	R 22,000.00	Min 80 – Max 180
Windsor I	R 16,500.00	Min 50 – Max 100

Venue Hire includes use of Chapel

Weddings of 180+ guests have the option of using the banquet facilities at the Randpark Golf Club

Rates applicable from 01 January – 31 December 2012

Rates are subject to change without prior notice

Menus

- All menu options are included in this package. Please refer to them for more information.
- Catering – For an extensive menu selection, feel free to ask your co-coordinator and should you wish to make any changes our chef would be delighted to assist you. Halaal and Kosher catering can be arranged at an additional surcharge for a limited amount of guests - orders must be made 48 hours in advance

Corkage

Please note that no drinks can be brought onto the property that the hotel can supply.

Alternatively a corkage charge will be applicable.

Please discuss with your coordinator for more information.

**Please note ALL prices are inclusive of VAT and subject to change without prior notice.*

Included in the Venue Hire

- A chapel
- A podium
- Our function rooms have the capacity of seating 180 guests at round tables. We recommend a maximum of 10 guests at a round table
- The following facilities are included in the charge:
 - Full bar service
 - Buffet area
 - Tables and chairs
 - Table numbers
 - Crockery and a full setting of cutlery
 - Wine and champagne glasses as well as ice buckets
 - Our standard range of white or black linen which include table cloths, napkins and chaircovers
 - Cake table and gift table
 - Dance floor (4m x 4m)
 - A Banqueting Coordinator to assist in planning every detail of your important day
 - The presence of a Banquet Manager on the day of your wedding
 - Waiters: Plated menu, one waiter per every eight guests. Buffet menu, one waiter per every ten guests.
- The Vista Deck is available for welcoming drinks
- A bridal suite is made available to the bridal couple on their wedding night. Check in time is 14h00 or earlier by arrangement, but subject to availability
- Ample parking is available at no additional charge

Facilities not included in the Venue Hire

- **Bar** – We are a fully licensed establishment. Drinks are charged at the rates current at the time of the wedding. You may select your own wine from our comprehensive range. A bar limit can be arranged as per your request
- **Corkage** – Corkage will be charged for beverages i.e. wines that the couple want to bring onto The Fairway's premises for their wedding. Please note that you may not bring in any beverages that we can supply. Please discuss with your coordinator for more information
- **Accommodation** – Accommodation for your guests is available as per our tariff sheet. It is advisable to book well in advance. Full prepayment will be required to confirm bookings
- **Menus and Wine List** – Please arrange your own design and printing
- **Red carpet** – Please see suppliers list for our preferred suppliers
- **PA system** – The PA system for the wedding chapel and reception venue
- **Overlays** – Please see suppliers list for our preferred suppliers
- **Tie-backs** – Please see suppliers list for our preferred suppliers
- **Candles** – Candles may not be placed directly on the table linen
- **Name Cards** – Please arrange your own design and printing
- **Table Seating Plan** – Please arrange your own design and printing



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- **Décor & Flowers** – Draping, decor and flowers for the function are not included in the venue hire. All décor to be supplied by independent décor suppliers. All decorations to be discussed with management to ensure that no damage is done to the venue.
- **Entertainment** – Will be subject to the approval of the hotel management. Out of consideration for other hotel guests, music volume should be reduced to an acceptable level after 24h00. The venue doors will be closed from 22h00 to avoid sound from travelling. Volume of music will be subject to management discretion.

Accommodation

	Single	Double
Suites	R 3,040.00 per night	R 1,520.00 p/p sharing per night
Leisure Rooms	R 1,408.00 per night	R 880.00 p/p sharing per night
Luxury Rooms	R 1,408.00 per night	R 880.00 p/p sharing per night
Premier Rooms	R 1,240.00 per night	R 784.00 p/p sharing per night
Golf Villa Rooms	R 920.00 per night	R 640.00 p/p sharing per night
Garden Villa Rooms	R 800.00 per night	R 592.00 p/p sharing per night

Children under the age of 4 years sharing with adults will not be charged.

Children between the ages of 4 to 12 years sharing with adults will be charged for at 50% of the adult rate.

The above wedding leisure rates include:

- Overnight accommodation and breakfast
- **20%** discount
- VAT

Contact

Anusha Vellai

Tel: 011 478 8052

E-mail: banqueting3@thefairway.co.za

Banking Details

Bank: ABSA
Account Name: The Fairway Hotel
Account Type: Cheque
Account Number: 407 348 2657
Branch: 331155



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Please note

- The Owners, Management and Staff members do not take responsibility for any of the guest's or host's belongings or any injuries, damage or loss suffered by any persons, and damage to such belongings. The host waives any claim it may have.
- Please note that our facilities are **NON SMOKING**.
- Right of admission reserved.
- Due to the nature of our business, The Fairway Hotel & Golf Resort cannot restrict access to the hotel by members of the public or our hotel guests.
- Out of consideration for other hotel guests, music volume should be reduced to an acceptable level after 24h00.
- All décor and flowers should be removed immediately after the event, or by prior arrangement with management. Failing to do so will result in a charge to be raised.
- Availability of accommodation cannot be guaranteed. Please ensure that you book your accommodation with our reservationist, as the banqueting department does not hold or book rooms for wedding guests. The Fairway Hotel & Golf Resort does not accept block bookings without FULL prepayment.
- Wedding guests making use of our special wedding rate must indicate whose wedding they will be attending in order to qualify for this offer.
- Regrettably we cannot make rooms available to wedding guests to get dressed, as the rooms are serviced and ready for other guest check-ins.
- Normal check-in times are applicable to wedding guests who have booked accommodation. However, we will make every effort to accommodate early check-in requests, subject to rooms being serviced and departure times of guests checking out.
- We will make every effort to make your day a success. Therefore, in order to avoid confusion and misunderstandings, persons not involved in the final Coordination meeting, should not make changes on the day of the wedding. Changes should only be made by an authorized person and should be done via the Banqueting Coordinator and not other members of staff.
- All rates quoted include VAT at 14%. All rates are subject to change.
- Beverage Rates are subject to change without prior notice. Please ensure to make a 5-7% provision for annual increases on beverages due to government legislation and budgets. 1st of April being the increase month at The Fairway.
- Children to be under adult supervision at all times – children to be disciplined and not run around the venue. Babysitters are available by prior arrangement.
- Please be advised that a final Coordination meeting must take place no less than fourteen working days prior to the wedding date. All details in respect of the wedding, decided and agreed upon by both The Fairway Hotel Management and the client, will and shall only be changed through written communication. These changes may only be made by the due signatories of this document. No verbal changes will be accepted by The Fairway Management after the confirmation of this document.
- Our Banqueting coordinator is available to see you by appointment.
- Please be advised that we do not allow clients to see wedding venues on dates when weddings have been booked, however this is flexible and prior arrangements for viewing may be made with the Banqueting coordinator.
- Please note that food tasting can only be done for plated menus. One complimentary food tasting per wedding. Conditions apply – please discuss details with your coordinator.
- The Fairway Hotel hosts one wedding per day, but due to the nature of the business, conferences and banquets may also be hosted on the day.
- Exclusivity may be arranged at an additional cost.



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Terms and Conditions

1. A non-refundable deposit equivalent to the full **venue hire** is required within **7 (seven) days** of provisional booking in order to guarantee your booking. Failure to make payment could lead to The Fairway cancelling the wedding, unless other arrangements are made with management.
2. The deposit paid only guarantees availability for the date originally booked. It is NOT transferable to another date.
3. **50%** of the estimated wedding bill is payable the latest 6 (six) months prior to the wedding day. The balance, including the estimated bar bill, to be paid 14 (fourteen) days prior to the wedding date.
4. The final account for the wedding will be reconciled and sent after the wedding.
5. By paying a deposit you automatically indicate your acceptance of The Fairway Hotel & Golf Resort policies, regarding payment, cancellation and postponement.
6. Failure to make payments as per clauses 1 to 4 above could lead to The Fairway cancelling the wedding.
7. Deposits will only be accepted by credit card, direct bank transfer or cash (please see banking details).
8. No cheques will be accepted.
9. In the case of a direct bank transfer, a deposit slip must be faxed to The Fairway, whereafter a copy of the invoice as well as a confirmation letter will be faxed to you within 3 (three) working days.
10. The reference number issued when the provisional booking was made, should be noted on all direct bank deposits.
11. Cancellations:
 - The initial confirmation deposit for the venue hire is non-refundable.
 - If the wedding is cancelled up until 6 (six) months prior to the wedding, a 25% cancellation fee of the total wedding account will be charged.
 - If the wedding is cancelled 6 (six) to 3 (three) months prior to the wedding, a 50% cancellation fee of the total wedding account will be charged.
 - If the wedding is cancelled less than 3 (three) months prior to the wedding, a 100% cancellation fee of the total wedding account will be charged.
12. Postponements:
 - Should you postpone your wedding for whatever reasons, The Fairway Hotel & Golf Resort will only refund or move the money paid to us onto the new date, once the original date has been booked by another wedding.
 - In the event of the wedding of the original date not being rebooked by another wedding, The Fairway will charge a 30% handling fee.
13. Final number of guests must be confirmed in writing no less than 14 (fourteen) days prior to the wedding date, in order to facilitate catering arrangements. Photographer, Disk Jockey etc. to be included in the number of guests. Unfortunately The Fairway Hotel cannot credit catering charges for non-arrivals. The number of guests booked for will be charged for, unless numbers increase.
14. The Fairway Hotel & Golf Resort is a fully licensed facility.
15. Availability of accommodation cannot be guaranteed. Please ensure that you book your accommodation with our reservationist, as the banqueting department does not hold or book rooms for wedding guests. The Fairway does not accept block bookings without FULL prepayment.
16. The Fairway will take no responsibility for the wedding cake, should it not be collected on the day after the wedding date



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Attendance figures

The final attendance numbers and venue allocation must be made 30 days prior to the confirmed event date. The following allowances will be permitted:

1. 10% allowance is permitted to number changes from 15 to 29 days prior to the event.
2. 5% allowance is permitted to number changes from 73 hours to 14 days prior to event.
3. No changes will be accepted to number changes less than 72 hours.

The Fairway Hotel endeavours to cater for extra numbers but this cannot be guaranteed. Additional covers will be charged for at the agreed rate. The Event Owner and/or the Event Organiser are responsible for ensuring that the maximum capacity of the venue is not exceeded.

Operating Policies

1. Once the final function sheet has been signed, The Fairway will use this as the sole specification to facilitate your wedding. Any changes to this signed document must be made in writing.
2. The venue will be available to you from 08h00 on your wedding day.
3. Please be advised that all final operational details, as well as cleaning, will be completed by The Fairway, no less than two hours prior to your chapel service.
4. The Fairway will accept no deliveries prior to the date of your wedding unless prior arrangement has been made with the Banqueting coordinator.
5. No decorating or flower arranging may take place at The Fairway prior to or on the day of your wedding, however this is flexible and arrangements may be made. Should the florist arrange the flowers on site, they are responsible for the cleaning of the area used.
6. We accept no responsibility for poor service deliverance, actions or opinions from third party suppliers, recommended or otherwise.
7. All third party supplier details must be made known to The Fairway no later than the final appointment (latest fourteen days prior to the wedding date.)
8. No outside or private catering is permitted at The Fairway Hotel & Golf Resort.
9. The venue is available for a period of 8 (eight) hours from the scheduled time of the reception, but not beyond 00h00.
10. Should you wish to keep the venue and bar open after that time, you will be charged R 1,500.00 per hour. (This is to cover operation costs.)
11. The Fairway will allocate a Banqueting Manager as well as staff to run your wedding. The staff allocation will be done at our discretion and will be to the level that we see functional to run a successful wedding.
12. All damages caused to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client. (Signatory as per the service agreement). The Fairway Hotel & Golf Resort does not accept responsibility for any loss, damage to personal property or inconvenience due to power failures and/or acts of God.
13. The Fairway reserves the right to cancel any bookings (provisional or confirmed) forthwith and without liability on its part for any damage and/or destruction caused to the venue by fire, acts of God, industrial unrest and any other cause beyond the control of The Fairway, which shall prevent The Fairway from performing its obligations. However in these circumstances, The Fairway will make every effort possible with available resources to assist in finding an alternative venue for your wedding.
14. All decorations are to be discussed with the Banqueting coordinator prior of proceeding to ensure no damage is done to the venue.
15. No fireworks will be allowed on The Fairway's property.



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16. No live animals will be allowed on The Fairway's property, unless authorized by management.
17. No candles are allowed to be placed directly on the table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candle holders must be wide enough to prevent the wax from dripping onto any of The Fairway's table linen (including linen napkins). We recommend the use of non-drip candles. The Fairway reserves the right to remove any candles, should such precaution not be taken. The Fairway furthermore reserves the right to charge clients (signatory of the service agreement) in full for any damages caused to any table linen as a result of burns or wax drippings.
18. Please be advised that all decorations must be removed from the venue immediately after the event.
19. Should decorations not have been removed by this time, The Fairway does not accept responsibility for any damages to such decorations should they have to be removed by The Fairway's employees.
20. Only rose petals may be used as confetti. Strictly no paper confetti, streamers or rice are allowed.
21. All prices are inclusive of VAT and exclude any staff gratuity.



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Menu Selection

Tea & Filter Coffee available with all of the below choices

BUFFET MENU SELECTION		
SALADS	PRICE PER PERSON	INCLUDES
Five salads	R60.00	A selection of five items from the salad section
Seven salads	R75.00	A selection of seven items from the salad section
CARVERY	PRICE PER PERSON	INCLUDES
One roast	R55.00	A selection of one item from the carvery section
Two roasts	R75.00	A selection of two items from the carvery section
Three roasts	R100.00	A selection of three items from the carvery section
MAIN COURSES	PRICE PER PERSON	INCLUDES
Three main courses	R120.00	A selection of three items from the main course section
Four main courses	R150.00	A selection of four items from the main course section
Five main courses	R170.00	A selection of five items from the main course section
Included in the above price is: A selection of one item from the vegetable section A selection of one item from the rice section A selection of one item from the potatoes section		
DESSERTS	PRICE PER PERSON	INCLUDES
Two desserts	R45.00	A selection of two items from the dessert section
Four desserts	R55.00	A selection of three items from the dessert section
Five desserts	R65.00	A selection of five desserts from the dessert section
Six desserts	R75.00	A selection of six desserts from the dessert section



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PLATED MENU SELECTION		
STARTERS	PRICE PER PERSON	INCLUDES
One starter	R75.00	A selection of one item from the cold or hot starter section
A choice of two starters (This option is available for up to 50 people)	R120.00	A selection of two items from the cold, hot or soup section
Soup	R45.00	A selection of one item from the soup section
Sorbet	R15.00	A selection of one item from the sorbet section
MAIN COURSES	PRICE PER PERSON	INCLUDES
One main course	R130.00	A selection of one item from the main course section
A choice of two main courses	R240.00	A selection of two items from the main course section
DESSERT	PRICE PER PERSON	INCLUDES
One dessert	R50.00	A selection of one item from the dessert section
A choice of two desserts	R75.00	A selection of two items from the dessert selection

COCKTAIL MENU SELECTION		
COCKTAIL MENU OPTIONS	PRICE PER PERSON	INCLUDES
Cocktail Snacks Option 1	R130.00	Kindly refer to the Finger Snack Menu
Cocktail Snacks Option 2	R160.00	Kindly refer to the Finger Snack Menu
Cocktail Snacks Option 3	R 280.00	Kindly refer to the Finger Snack Menu

KIDDIES MENU SELECTION		
KIDDIES MENU OPTIONS	PRICE PER PERSON	INCLUDES
Kiddies Menu (up to 10 years old)	R60.00	Kindly refer to the Kiddies Menu



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Menu Selection

Plated Menu Selection

Cold Starters

Honey roasted duck breast, thinly sliced and accompanied by pickled beetroot cubes and avocado purée
Herb marinated aubergine and ricotta stack with tomato salsa
Goat's cheese and new potato terrine with green tomato chutney and herb salad
Asian noodle salad with lemongrass poached prawns and sweet chilli sauce
Smoked trout fillet served with a pickled julienne of cucumber & wasabi mayonnaise
Caesar salad with bacon (optional) and croutons

Hot Starters

Kingklip goujons served with red pepper puree, sautéed artichoke hearts and crispy pancetta
Smoked mozzarella and walnut pesto parcels and char grilled courgette ribbons
Prawn risotto with tomato and basil compote
Mussels in saffron scented tomato sauce with cheese croutons
Warm salad of calamari nicoise with lemon and olive oil
Chicken and mushrooms in a light mustard cream sauce, served in a phyllo basket

Soups

Vegetable and barley broth
Roasted pumpkin and Sage
Roasted plum tomato and saffron soup with olive tapenade dressing
Pea soup with pancetta lardons
Cream of forest mushroom soup
Traditional Italian minestrone soup

Sorbet

Strawberry
Lemon
Mango
Grapefruit


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Main course

Confit duck leg served with lentil and root vegetable ragout
Braised lamb shank with prunes and red wine served with potato gnocchi and buttered green beans
Tapenade crusted Kingklip fillet with parmesan crushed potatoes and sautéed ratatouille
Scottish salmon fillet with a saffron cream sauce and mashed potato
Roast lamb rack served with potato fondante, air dried plum tomato and aubergine caviar
Grilled beef fillet mignon served with roasted root vegetables, chateau potatoes and shiraz jus
Chicken supreme filled with pumpkin and sage mousse served with Moroccan couscous and tomato coulis
Braised roll of veal served with a butternut and potato gratin

Vegetarian options

Tian of grilled black mushroom, tomato, spinach and mozzarella with sauce verte
Vegetable stir fry with egg noodles
Spinach and ricotta cannelloni, creamy tomato and pesto sauce
Wild mushroom saffron risotto

Desserts

White chocolate tiramisu with cinnamon biscuits
Almond brule tart with honey ginger ice cream
Poached pears in chilli and masala syrup with vanilla mascarpone
Coconut bavarian with candied pineapple center and spiced mango coulis
Lemon and macadamia parfait with warm crème anglaise
Chocolate mousse cake with bourbon vanilla sauce
Ginger panna cotta, vanilla shortbread with pineapple jelly & chilli salsa
Bittersweet chocolate financier bar with milk chocolate Chantilly and vanilla bean ice cream
Passion fruit tart with crunchy hazelnut ice cream
Dolce de Leche cheesecake with Oreo crust and salted caramelized nuts



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Buffet Menu Selection

Salads

Asian glass noodle salad
Nicoise salad (green beans, baby potatoes, olives, red onions)
Baby potatoes, crème fraiche and spring onion
Honey Roasted Butternut with Cinnamon
Blue cheese with mange tout, pear and walnut salad with raspberry vinegar dressing
Caesar salad with bacon, olive ciabatta croutons
Mezze platter (hummus, babaganoush, olives, pita breads, falafel, tsatsiki)
Smoked chicken breast with peppered pineapple salad
Pickled fish Cape Malay style
Roasted carrots and orange salad

Build your own salad (individual bowls of the following):

Feta cheese, marinated olives, assorted lettuce, cherry tomatoes, roasted peppers,
Grilled onions etc. served with various salad dressings

Main course

Carvery selection

Beef

Roasted rump of beef with pepper crust and red wine jus
Beef sirloin with grain mustard crust

Lamb

Shoulder of lamb Kleftiko style with rosemary and lemon
Rolled leg of lamb with Middle Eastern spices

Chicken

Chicken roulade with a herb and lemon stuffing
Roasted whole chicken crusted in five spices

Pork

Roasted smoked loin of pork with apple sauce
Pork belly roasted crisp with honey, soya and coriander seeds



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Hot buffet

Meat

Beef and sweet pepper skewer with a BBQ basting
Beef Bourguignon (red wine, pearl onions and bacon)
Braised oxtail in a red wine sauce with butter beans
Traditional lamb curry with accompaniments
Irish lamb stew
Veal blanquette (in a vegetable sauce)
Smoked pork loin chops with mustard cream sauce

Fish

Herb crusted grilled line fish and sundried tomato cream
Steamed Kingklip with artichoke barigoule and olives
Pan fried line fish, marinated in lemon and caper dressing
Kingklip medallions with lime beurre blanc
Fresh herb crusted hake with curry butter

Poultry

Roasted apricot and yoghurt marinated chicken
Pan fried chicken supreme finished in a forest mushroom cream sauce
Yellow Thai chicken curry with litchi and basil
Chicken roulade with a roasted peanut and rocket filling
Chicken a la king
Chicken piccata with a rich tomato sauce

Pasta

Penne tossed in olive oil, sundried tomato, spinach and prawns
Spaghetti with beef bolognese and parmesan shavings
Slices of spinach and ricotta cannelloni
Egg noodles and stir fry vegetables Chinese style

Vegetarian

Vegetarian moussaka
Grilled black mushroom, mozzarella and spinach gratin
Vegetable and bean curry



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Rice

Basmati rice, pilaf rice, plain white rice, turmeric rice with almond and raisins, jasmine rice

Potatoes

Baby roasted potatoes with rosemary, chateau potatoes, lyonnaise potatoes, mashed potatoes and gratin potatoes

Vegetables

Buttered seasonal vegetables
Honey glazed carrots
Oven roasted butternut country style
Green beans with braised garlic red onions
Traditional ratatouille
Cauliflower au gratin

Dessert

Chocolate and banana spring roll cigars
Berry panna cotta with sweet basil fluid gel
Chocolate-mint brownies
Peanut butter truffles
Cappuccino cheesecake
Chocolate and hazelnut pudding cups
Lemon-lime bars
White chocolate and macadamia nougat
Ginger mousse, honey tuiles
Rooibos tea crème brule
Cappuccino panna cotta



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Finger Snack Menu

Cocktail snacks Option 1

Cold

Parma ham and melon roll on a polenta crouton
Smoked Chicken in pastry parcel served with homemade fruit chutney
Line fish roulade with lumpfish roe on brioche
Cheese flavoured profiterole filled with babaganoush (V)

Hot

Kingklip skewer with a lemon beurre blanc
Beef and mushroom croquettes
Blue cheese and pear spring rolls (V)
Greek lamb meat balls with a minted yoghurt dressing

Cocktail snacks Option 2

Cold

Beef tartare with olive and chilli tapenade
Chicken liver mousse served on a toasted baguette with red onion marmalade
Bocconcini and cocktail tomato skewer with sweet basil pesto (V)
Poached Prawns served with wasabi mayonnaise
Chilled sip of soup (V)

Hot

Chicken won ton and vegetable won ton (V) with an Asian dipping sauce
Beef satay with a velvety peanut sauce
Pepper and olive risotto arrancini (V)
Asian style breaded prawns with a sweet chilli sauce
Mini lamb kofta with cucumber raita



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Cocktail snacks Option 3

Cold

Smoked salmon on blinis, chives flavoured sour cream
Mussels in ½ shell, topped with aioli
Oysters served with a gazpacho dressing
Mini brioche filled with eggs and cress garnish (V)
Olive ciabatta with roasted asparagus and grilled bocconcini (V)
Sliced beef pastrami and mango chutney on a courgette crouton

Hot

Chicken goujons tempura with a dried fruit tapenade
Beef chimichangas
Prawns kebab served with a wasabi mayonnaise
Lamb cutlet with a fresh herb crust
Grilled vegetable kebab with a balsamic reduction (V)
Beetroot and feta spring roll with an orange mayonnaise (V)

Carvery

Roasted beef tenderloin served on cocktail rolls with condiments

Dessert

Chocolate and banana spring roll cigars
White chocolate and macadamia nougat
Cappuccino cheesecake
Fruit kebabs with vanilla bean syrup



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Kiddies Menu

For children up to 10 years of age

Main courses

(Please select one of the following :)

Hamburgers and potato wedges

Spaghetti bolognaise

Fish goujons and chips

Chicken nuggets, mashed potato and gravy

Penne napolitana

Dessert

(Please select one of the following :)

Ice cream and chocolate sauce

Banana split

Fruit salad and ice cream



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Map to the Fairway Hotel & Golf Resort

