



Thank you for considering Soli Deo Gloria Boutique Hotel as the venue for your conference. We're certain that once you've had an opportunity to view our facilities, you'll realise what an ideal and unique venue Soli Deo Gloria Boutique Hotel is and how much it will compliment your company. Please speak to one of our conference coordinators and they'll gladly make an appointment to take you on a guided tour.

Whether you're hosting a full day, half day or just using the hotel as a meeting venue, our highest priority is to take away your stress and worry so that you can focus on the purpose of your conference or meeting. We will work closely with you to arrange the likes of the menu and venue setup. Our talented and creative chefs will ensure you and your guests are treated to fresh and tasty dishes according to our menus and will also please even the most discerning of guests. We have the entire 'The Goose' wine collection and a well-stocked bar, so if you'd like cocktails or other special drinks after your conference it's as easy as just placing your order.

Our conference packages are fully inclusive:

- Venue
- Arrival Tea/Coffee/Juice and Scones or Muffins
- Mid-Morning Tea/Coffee/Juice and Savoury Snacks
- 3 Course Lunch: According to selected menu of first confirmed booking client.
- Mid-Afternoon Tea/Coffee/Juice and Sweet Snacks
- Stationary
- Use of projector, screen and surround sound
- Flip Chart
- Water Stations and Lollipops

Full Day Conference:	*R380 per delegate
Half Day Conference:	*R320 per delegate (with lunch)
Half Day Conference:	*R280 per delegate (without lunch)

\* Excluding VAT

We would welcome the opportunity to answer any queries you may have and to discuss your specific requirements in more detail. So please don't hesitate to give me a call or email me.

We look forward to hearing from you!

Kindest Regards

Nicola Burns

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# Food, Glorious Food!

At Soli Deo Gloria Boutique Hotel we pride ourselves on serving food that is classy, exciting, tasty and fresh without being overly fussy. Our chefs are very experienced at creating well-balanced dishes to satisfy the most discerning of tastes and dietary requirements. Our Chef and his culinary team make everything on site, using only the season's freshest produce.

Please consider the attached selection of menus for your conference. Should you wish to customise a menu, our chefs will be more than happy to create a special range of dishes that exactly suit your tastes and needs.

## Conferencing



We make bookings on a strictly first come, first serve basis. Through discussions with our conference coordinator your booking will be held on a provisional basis for seven days and may only be confirmed by receipt of a signed contract and payment of the required deposit.

### Capacities

Venue FAITH –	180 people banquet style at round tables of 10 per table 120 people schoolroom style 260 people cinema style 60 people U-shape
Venue HOPE –	80 people banquet style at round tables of 10 per table 60 people schoolroom style 70 people cinema style 30 people U-shape

### Accommodation

Soli Deo Gloria Boutique Hotel offers 16 luxury twin / double suites with en-suite bathroom and kitchenette. All suites have a TV with selected DSTV channels, as well as a dvd player, telephone and internet connection. The hotel also offers 2 executive suites with en-suite bathroom, kitchen and lounge area. Both suites have LCD flat screen TV's with selected DSTV channels, as well as a dvd player, telephone and internet connection.

### RATES:

R 640.00 pppn/sharing	– in the luxury twin / double suite, including a full English breakfast.
R1 770.00 p/room p/night	– in the executive suite, including a full English breakfast.



# General Information

## Contractual Agreement

Please carefully read through our *Conference Contract and Agreement* which clearly details payments, risk/loss, cancellation and other general terms and conditions.

## Inclusions and Exclusions of our quotation

*Varies by special package*

### Inclusions

- Arrival Tea/Coffee/Juice and Scones or Muffins
- Mid-Morning and Mid-Afternoon Tea/Coffee/Juice and Snacks
- Menu option for lunch – please see below for selection
- Duty Manager till the last person leaves
- Venue Hire
- Crockery, cutlery and glassware
- Conference Tables
- Chairs
- Stationary and Water Stations
- Use of Projector and Screen
- Flip Chart
- Kitchen, waiter service and bar staff
- Secure Parking

### Exclusions

- Bar account (full bar facilities available)
- Welcome drinks
- Linen
- Chair Covers
- Entertainment and DJ/Music
- Flowers and special additional décor
- Themed décor
- Gratuity
- Any other extras not mentioned above

## Food and Menus

Rest assured that our Chefs have enormous experience in designing delicious dishes that are guaranteed to exceed your guests' expectations and fully satisfy all tastes and desires.

We are therefore pleased to present to you on the following pages our latest choice of four delicious lunch menus.

**PLEASE NOTE:** In order to maintain quality standards when we run multiple conferences / functions per day (which sometimes occurs during the year but often occurs at year end), the first client to confirm their conference / function booking for a particular date gets to choose the 'menu of the day'. Once a menu of the day has been set by the first booking client all other clients will be required to use the same menu for the same day. So don't delay! Book early and get in there first so that your menu choice becomes the menu of the day.

**WE LOOK FORWARD TO HOSTING YOUR CONFERENCE AT THE BEAUTIFUL  
SOLI DEO GLORIA BOUTIQUE HOTEL!**



## CONFERENCE LUNCH MENU 1

### **Salads**

*Moroccan Potato Salad*

### **Mains**

*Oak Smoked Pork Ribs*

*Grilled Line Fish in a White Wine Sauce*

*Savoury Rice*

*Garlic and Herb Baby Potatoes*

*A selection of seasonal vegetables.*

### **Desserts**

*Traditional Malva Pudding*

## CONFERENCE LUNCH MENU 2

### **Salads**

*Greek Salad*

### **Mains**

*Chicken and Mushroom Pie*

*Pepper Crusted Sirloin*

*Lemon and Herb Rice*

*Lyonnaise Potatoes*

*A selection of seasonal vegetables.*

### **Desserts**

*White Mousse Cheese Cake*



## CONFERENCE LUNCH MENU 3

### **Salads**

*French Salad*

### **Mains**

*Grilled Chicken Fillets with a Creamy Mushroom Sauce*

*Roasted Rump with a Red Wine Sauce*

*Savoury Rice*

*Spiced Potato Wedges*

*A selection of seasonal vegetables.*

### **Desserts**

*Lemon Meringue*

## CONFERENCE LUNCH MENU 4

### **Salads**

*Crispy Bacon, Pear and Blue Cheese Salad*

### **Mains**

*Slowly Roasted Leg of Lamb with a Rosemary Sauce*

*Seafood Paella*

*Basmati Rice*

*Roasted Potatoes with Fresh Herbs and Sea Salt*

*A selection of seasonal vegetables.*

### **Desserts**

*Pavlova with Macerated Berries*