

# Conference packages

## TROUT RIVER FALLS

- Small intimate conference room with natural lighting.
- Maximum of 20 guests for the conference facilities.
- Luxury accommodation available to book (Please see page 2 for different options available).
- Library & bar for break out areas.
- Gorgeous fire places to keep your guests warm in the cooler months.
- Fans for the warmer periods.
- Backup generator supply.
- Large flat screen TV with access to HDMI cable.
- Flip charts
- Access to the Trout River Falls conference box ( Basic stationery & flip chart stationery, extension cables, plugs, HDMI cable)



### Dimensions of rooms & areas.

- Bar area - Separate room to the conference area with a mixture of seating and standing to enjoy their refreshments or to break out during tasks.  
(Length: 5 meters Width: 6 meters)
- Library area - Casual seating area for guests to enjoy their refreshments or to break out for tasks. The room is part of the conference room.  
(Length: 5 meters Width: 3.2 meters)
- Conference area - Square/ long table setup.  
(Length: 7.5 meters Width: 3.2 meters)
- Food & beverage station - This area is in the conference room and is used for breakfast, lunch and dinner service.  
(Length: 6 meters Width: 3.2 meters)

# Conference packages

## ACCOMMODATION:

- Maximum of 8 guests on a single basis.
- Maximum of 16 guests on a sharing basis.
- Prices below excludes: Day delegate package, dinner and any additional drinks.

**\*\*Accommodation packages available on request\*\***

- Our luxury accommodation includes eight chalets. Each chalet can sleep two adults in either two single beds or one King size bed.
- Each chalet has an en-suite bathroom that is elegantly decorated, providing for the comfort and ultimate relaxation to our guests.

Our chalets are fully equipped, serviced daily and include:

- TV – with Open View
- Fireplace
- WIFI
- Tea & coffee station
- Fully equipped kitchen including a microwave, bar fridge, 2 plate hob, oven, cutlery, crockery, cleaning aids
- Private braai facilities
- Towels and bedding
- En-suite bathroom with a bath and a shower.
- Private balcony & patio.



# Conference packages

## CONFERENCE RATES

Option 1:

R195 per person per day ( Half day package).

Morning session: 8am - 12noon.

Afternoon session: 1pm - 5pm

- Access to the conference room, bar area, library area & the food and beverage station.
- Use of the TV.
- Use of flip charts & conference box.
- Use of backup generator.



Food & Beverage included:

- 1 x Tea & coffee station.
- Snack - Scone w/ cream, jam & cheese. ( Mid morning/ Afternoon snack)

Need breakfast or lunch?

\*\*Add a buffet breakfast or lunch for an additional R135 per person\*\*





# Conference packages

## CONFERENCE RATES

Option 2:

R475 per person per day ( Full Day Package)

- Access to the conference room, bar area, library area & the food and beverage station.
- Use of the TV.
- Use of flip charts & conference box.
- Use of backup generator.



Food & Beverage included:

- 2 x Tea & Coffee stations ( Morning & Mid afternoon).
- Breakfast - Continental breakfast option OR hot breakfast buffet (See menu below).
- Lunch w/ selection of soft drink - Choose from a working lunch/ buffet lunch ( See menu options below).
- Afternoon Snack - Baked biscuits

\*\*Add on an additional Tea & coffee station: R35 per person\*\*



# Conference packages

## BREAKFAST OPTIONS:

### Option 1 :

#### Continental option

We pick 2 options of the items listed below. The menu will change everyday in the event that you have multiple conferences.

- Croissants w/ ham & cheese or w/ jam & cheese
- Scones w/ jam, cream & cheese.
- Breakfast toasted sandwich ( Egg, bacon & cheese)
- Banana bread
- Mini breakfast quiche
- Fruit cups w/ yogurt & muesli



### Option 2:

#### Hot buffet option

We pick 3 options of the items listed below. The menu will change everyday in the event that you have multiple conferences.

- Scrambled eggs ( Always option 1)
- Breakfast mince
- Pork sausages/ Cheese griller / Wors
- Bacon
- Roasted tomato/ Fried mushrooms
- Chakalaka baked beans
- Crispy potato wedges



Served w/ brown & white toast and a selection of breakfast sauces.



# Conference packages

## WORKING LUNCH:

- Posh sandwich platter - Selection of open sandwiches served on Artisan breads & rolls. ( 2 open sandwich per person)
- Meat feast board - Chicken skewers, frikkadels, peri peri chicken wings, mini honey sausages w/dips & sauces & flat breads.
- Pastry board - Sausage rolls, mini vet koek w/ curried mince & spicy cheese puffs.
- Vegetarian board - Vegetable crudités w/ selection of dips, grilled halloumi, olives & flat breads.

Choose a maximum of 2 options per lunch - Served family style and to the buffet area where guests can help themselves.

All dietary requirements can be catered for on a separate basis.

\*\* Gluten free bread - Supp charge of R15 per head\*\*

## BUFFET OPTION:

### Option 1:

- Beef Lasagne w/ mixed leaf salad & rolls

### Option 2:

- Build you own beef OR chicken burger w/ Rolls, lettuce, tomato, cheese, caramelised onions & burger sauce.

### Option 3:

- Build your own Slow cooked pulled pork buns w/ panini rolls & coleslaw (Pork is cooked for 48hrs)

### Option 3:

- Mild chicken curry w/ white rice & sambals. ( Contains Bones)

### Option 4

- Mama's beef stew w/ buttery & creamy mash & roasted veggies ( May contain bones)

Choose a maximum of 1 option above per lunch - Served family style and to the buffet area where guests can help themselves.

All dietary requirements can be catered for on a separate basis.

\*\* Gluten free bread - Supp charge of R15 per head\*\*



# Conference packages

## DINNER OPTIONS:

- Additional R335 per person per night.
- Includes a 2 course menu option.
- All dinner options are served family style & to the centre of the table for guests to help themselves.
- All dietary requirements will be catered for.
- Drinks to be charged separately and on consumption.

### Option 1: Italian Dinner

1st course: Beef Lasagne w/ green salad & garlic ciabatta bread

2nd course: Tiramisu

### Option 2: Roast Dinner

1st Course: Roast Chicken w/ roast potatoes, roast vegetables & gravy.

2nd Course: Apple crumble & ice cream.

### Option 4: Saffa Dinner "Kom ons Braai"

1st Course: Boerewors, lamb chop & steak served with: Pap & tomato gravy, corn on the cob & green salad.

2nd Course: Malva pudding & custard.

\*\*Please note all bills for conferences/ private events carry a 10% service charge\*\*

\*\*50% deposit to us in advance due to us for both conference packages as well as accommodation\*\*

\*\*All dietary requirements catered for, we do require advanced notice\*\*