
ESTD. THE 2008

ROSENDAL

COUNTRY RETREAT

CORPORATE EVENTS

2023 - 2024

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ABOUT US

WELCOME TO THE ROSENDAL COUNTRY RETREAT

Are your project planners grappling with the perils of paradigm paralysis?
Are your board members burned out and bored?

The Rosendal Country Retreat is the answer to get your colleagues to break away from the everyday humdrum of interruptions, mindless meetings, answering emails and corporate brain fog. Putting some physical distance between your people and the office will help them regain focus, ignite their inspiration, put some spring in their strategy and revive their va-va-voom.

Whilst a corporate retreat is still technically a work function, it does make provision for some relaxation and much needed downtime to unwind. When employees feel overworked, underappreciated and unheard, productivity and workplace satisfaction will take a nosedive. We'll be sure to work some personal time and soul-soothing activities into their schedule.



THE ROSENDAL COUNTRY RETREAT WILL ASSIST YOU WITH:

- Encouraging inspired team building • Evaluating your company goals and priorities
 - Avoiding employee burnout • Boosting morale
- Providing brainstorming opportunities • Offering additional training

SUMMARY OF FACILITIES & PACKAGES OFFERED:

- Accommodation from R950 per person (12 Rooms)
 - Two venues
 - Lounges
 - Braai facilities
- Peaceful gardens with hammocks
 - Communal hot tub
- Daytime packages R300 – R425 per person
 - Evening package R650 per person

Contact The Rosendal Country Retreat today and let us plan your perfect retreat!

PERFECT FOR

Gala Dinners | Corporate Retreats | Concerts

Faculty Get-Togethers | Team Building | Group Training

Board Meetings | Staff Incentives | Executive Break-Aways | Year-End Functions

Filming of Corporate Videos | Photo & Styled Shoots | Interactive Experiences

Annual Awards | Product Launches





VENUES





FLOOR PLANS

VENUE	CINEMA	CLASSROOM	U-SHAPE	HERRINGBONE
THE GALLERY	80	30	30	30
THE BALLROOM	120	45	45	45

THE GALLERY

This old shed has been transformed into a modern glass and steel venue with ample light streaming in from all sides. Rolling mountain views are on show from every angle. The backdrop of the bar features a custom installation by Wolkberg Casting Studios. Ideal for 50 - 80 guests.

THE BALLROOM

Originating as a cheese factory many years ago, the larger one of our two venues is the perfect space for hosting a corporate event for 80 - 120 guests. It features an imposing sandstone fireplace and fairy lights. It also boasts a cosy lounge adjacent to the bar, and a patio with mesmerising mountain views.

DAYTIME PACKAGES

CONFERENCES, BOARD MEETINGS, BUSINESS PLANNING SESSIONS, GROUP TRAINING

PACKAGE 1: FULL DAY CONFERENCE (08:00 - 17:00) AT R425 PER PERSON

- Cleaning of the venue and basic setup
- Arrival tea and coffee served with homemade rusks and biscuits
- Mid-morning tea and filter coffee with snacks
- Your choice of a buffet or plated meal, served with one soft drink
- Mid-afternoon tea and filter coffee with freshly baked scones
- Standard furniture and equipment, 50 " Smart TV, flip chart with paper and markers
- 1 x A5 notebook and 1 x pen per delegate
- Bottled still water and mints
- Complimentary Wifi
- Venue hire, event coordinator and service staff
- Table Décor: White OR black napkins, in-house cutlery and crockery, wine and champagne glasses
- Furniture: chairs, tables, cocktail tables, benches and pocket lounges
- Generators that start up automatically to power the main building and The Gallery in the event of load shedding/power failures
- Breakdown/strike and cleaning of the venue

PACKAGE 2: HALF DAY CONFERENCE WITH LUNCH (08:00 - 13:00) AT R380 PER PERSON

- Cleaning of the venue and basic setup
- Arrival tea and coffee served with homemade rusks and biscuits
- Mid-morning tea and filter coffee with snacks
- Your choice of a buffet or plated meal, served with a soft drink
- Standard furniture and equipment - 50 Inch smart TV, flip chart with paper and markers
- 1x A5 notebook and 1 x pen per delegate
- Bottled still water and mints
- Complimentary Wifi
- Venue hire, event coordinator and service staff
- Table Décor: White OR black napkins, in-house cutlery and crockery, wine and champagne glasses
- Furniture: chairs, tables, cocktail tables, benches and pocket lounges
- Generators that start up automatically to power the main building and The Gallery in the event of load shedding/power failures
- Breakdown/strike and cleaning of the venue



**PACKAGE 3: HALF DAY CONFERENCE WITHOUT LUNCH (08:00 - 12:00)
AT R300 PER PERSON**

- Cleaning of the venue and basic setup
- Arrival tea and coffee served with homemade rusks and biscuits
- Mid-morning tea and filter coffee with snacks
- Standard furniture & equipment, screen, 50 Inch smart TV, flip chart with paper and markers
- 1 x A5 notebook and 1x pen per delegate
- Bottled still water and mints
- Complimentary Wifi
- Venue hire, event coordinator and service staff
- Furniture: chairs, tables, cocktail tables, benches and pocket lounges
- Generators that start up automatically to power the main building and The Gallery in the event of load shedding/power failures
- Breakdown/strike and cleaning of the venue

EVENING PACKAGE

YEAR END FUNCTIONS, PRODUCT LAUNCHES, ANNUAL AWARDS, GALA DINNERS
STAFF ANNIVERSARIES, BIRTHDAYS AND CONCERTS



**PACKAGE 4: NIGHT TIME (17:00 – 00:00) AT R650 PER PERSON
MINIMUM OF 50 GUESTS • VENUE SUBJECT TO AVAILABILITY**

- Cleaning of the venue and basic setup
- Venue hire, event coordinator and service staff
- Welcome drinks (to be discussed with the coordinator)
- Your choice of a buffet or plated meal
- Two bottles of wine per table
- For evening functions only, the bar with a barman is included and as per minimum amount
- Table Décor: White OR black napkins, in-house cutlery and crockery, wine and champagne glasses
- Furniture: chairs, tables, cocktail tables, benches and pocket lounges
- Generators that start up automatically to power the main building and The Gallery in the event of load shedding/power failures
- Breakdown/strike and cleaning of the venue



ACCOMMODATION



AVAILABLE ROOMS

The Rosendal Country Retreat boasts 12 rooms available for conference delegates.

ROOM	BED SIZE	ADDITIONAL SLEEPER	MAX CAPACITY
Room 1	King Bed		2
Room 2	King Bed	Sleeper Couch	4
Room 3	King Bed	Sleeper Couch	4
Room 4	King Bed		2
Room 5	King Bed	1 Single	3
Room 6	King Bed	Bunk Bed	4
Room 7	King Bed	Sleeper Couch	4
Room 8	King Bed	Bunk Bed	4
Room 9	King Bed	Bunk Bed	4
Room 10	King Bed	Bunk Bed	4
Room 11	King Bed	Bunk Bed	4
Room 12	King Bed	Bunk Bed + 1 Single	5

A hearty buffet breakfast is included for all guests sleeping over at the retreat.

2023 Bed & Breakfast Rates:

- R1450 for two people sharing
- R950 single occupancy
- R550 for additional adults
- R250 for additional child (under 18)

Max 3 adults per room please.

Depending on configuration, the maximum realistic occupancy is 34 adults and 10 children.

Rosendal has many guest houses that are available for surplus accommodation requirements. Please visit www.rosendalton.co.za

MENU



SAMPLE PLATED MENU

1) UPON ARRIVAL

- Coffee and tea, served with cookies and homemade rusks

2) MID MORNING SNACKS (CHOOSE THREE)

- Savoury Baked Cheese Cake with Red Onion Marmalade and Zucchini Ribbons
- Lightly Smoked Trout Mousse served on top of a Cucumber Medallion, Fennel & Black Seaweed Caviar
- Parma Ham Rolls filled with Pecan Nuts, Green Fig, Brie & Baby Rocket
- Smoorsnoek Samoosas with Fresh Coriander Raita
- Chicken Croquettes served with Caesar Dressing, Cherry Tomato and Micro Mustard Leaf Salad
- Goats Cheese & Puff Pastry Bites with Thyme & Honey Caramelized Onions and Cherry Tomatoes
- Grilled Beef Flank Strips with Confit Garlic Aioli and Burned Leeks

DRINKS

- Coffee, tea and jugs of mint-lemon water

3) STARTER ON THE TABLE (PLEASE CHOOSE ONE DISH)

- Avo Ritz with Butterflied Prawns, Cucumber Salsa and Deep Fried Corn Tortilla
- Seaweed Cracker with Sushi Rice, Smoked Trout Ribbons, Soy Pears, Julienne Cucumber, Seaweed Caviar & Avo
- Roasted Provençal Vegetable Tartlet served with Basil-Tomato Jelly, Herbed Cream Cheese & Micro Salad (V)
- Butternut Ravioli served with Feta Puree, Beurre Noisette, Deep Fried Baby Spinach & Pumpkin Seeds
- Bocconcini with Confit Tomatoes, Basil Pesto, Garlic Olive Oil, Yoghurt and Parmesan Tuiles

4) PLATED MAIN COURSE (PLEASE CHOOSE ONE DISH)

- **Chargrilled Beef Fillet**, Pomme Puree, Pan Fried Baby Spinach, Crispy Prosciutto Ham, Butter Peas, Mushroom Infused Puff Pastry & Red Wine Jus
- **Baked Hake Parcel** with Coconut & Lime Rice, Green Beans, Grilled Lime & Fennel and Cherry Tomato Salad
- **Grilled Lemon & Herb Chicken Breast**, Sundried Tomato & Harissa Risotto, Asparagus & Burned Lemon Cheek
- **Crispy Pork Belly** served with Sweet Potato Puree, Butternut Skordalia, Burned Red Cabbage, Port Poached Baby Apples & Pak Choi
- **Slow Braised Lamb Shank** served with Roasted Garlic Pomme Puree, Ratatouille Vegetables, Chimichurri & Rosemary Jus

5) DESSERT (SERVED ON A TABLE BY THE COFFEE BAR (CHOOSE FOUR ITEMS))

- New York Style Baked Cheesecake
- Double Chocolate and Pecan Nut Brownies
- Traditional Mini Milk Tart
- Homemade Macarons with a choice of the following flavours: Raspberry, Dark Chocolate and Caramel, Vanilla Buttercream, Ginger Biscuit & Marshmallow
- Peppermint Crisp Tart
- Malva Pudding, with Vanilla Pod Crème Anglaise.
- Hertzoggies with Coconut Meringue
- Spiced Carrot & Pineapple Cake
- Vanilla Pod Sago
- Tiramisu Choux Bun with Cocoa Craquelin
- Pina Colada Panna Cotta with Mango Gel & Lime Curd
- Homemade Cinnamon Buns with Cream Cheese Glaze
- Mini Pavlovas topped with Cream, Passion Fruit Curd & Seasonal Berries

6) COFFEE

- Bottomless Tea, Filter Coffee station



SAMPLE BUFFET MENU

1) UPON ARRIVAL

- Coffee and tea, served with cookies and homemade rusks

2) MID MORNING SNACKS (CHOOSE THREE)

- Savoury Baked Cheese Cake with Red Onion Marmalade and Zucchini Ribbons
- Lightly Smoked Trout Mousse served on top of a Cucumber Medallion, Fennel & Black Seaweed Caviar
- Parma Ham Rolls filled with Pecan Nuts, Green Fig, Brie and Baby Rocket
- Smoorsnoek Samoosas with Fresh Coriander Raita
- Chicken Croquettes served with Caesar Dressing, Cherry Tomato and Micro Mustard Leaf Salad
- Goats Cheese & Puff Pastry Bites with Thyme & Honey Caramelized Onions and Cherry Tomatoes
- Grilled Beef Flank Strips with Confit Garlic Aioli and Burned Leeks

DRINKS

- Coffee, tea and jugs of mint-lemon water

3) BUFFET MAIN COURSE

PROTEIN (CHOOSE TWO ITEMS)

(All buffets served with a Complimentary Gravy)

- **Florentine Style Roast Pork Rack** with Garlic, Rosemary and Olive Oil
- **Cajun Spiced Crispy Pork Belly** served with Brandy Roasted Apples
- **Lamb Loin Chops** – Marinated with Soft Green Farm Herbs and roasted to perfection
- **Deboned Leg of Lamb** Roasted with Mint and Whole Oranges and served with Homemade Mint Raita
- **Lemon & Parmesan Chicken Breast Fillets** – Crusted with Lemon Zest, Fresh Herbs, Parmesan & Breadcrumbs
- **Butter Chicken Curry** served with Homemade Roti and Fresh Coriander
- **Braised Beef Brisket** served with Rosemary and Red Onion Jus
- **Whole Grilled Beef Fillet** with Biltong Spice (Coriander, Salt and Pepper), Served with your Choice of Peppercorn OR Wild Mushroom Sauce

STARCH (PLEASE CHOOSE TWO ITEMS)

- Traditional Potato Bake with Fresh Chives and Parmesan Cheese
- Crispy Smashed New Potatoes with Roasted Garlic and Parsley Butter
- Braised Basmati Rice with Crispy Red Onions.
- Sweet Potato Medallions with Honey and Farm Thyme
- Savoury Wild Brown Rice with Brunoised Vegetables
- Creamy Mashed Potatoes
- Creamy Somp made with Vegetable Stock

SALADS & VEGETABLES (PLEASE CHOOSE THREE ITEMS)

COLD

- Beetroot Salad with Danish Feta, Pine Nuts and Seasonal Salad Leaves
- Fresh Farm Salad with Deep Fried Danish Feta & Balsamic Herb Vinaigrette
- Pearled Cous Cous, Pecan Nut & Roasted Butternut Salad with Dried Cranberries & Seasonal Salad Leaves
- Mexican Quinoa Salad with Black Beans, Roasted Corn, Red Onion & Tomatoes with Crispy Corn Chip Crumb
- Three Bean Salad with Red Onion, Crunchy Green Beans, Butterbeans and Red Beans
- Grilled Green Beans and Asparagus with Parmesan Shavings

HOT

- Roasted Seasonal Vegetables
- Our Famous Pumpkin Pie OR Pumpkin Fritters
- Orange and Maple Glazed Carrots
- Boereboontjies – Green Beans with Mashed Potato, Crème Fraiche and Black Pepper
- Creamed Spinach with Grilled Onions
- Butter and Brown Sugar Roasted Gem Squash, Stuffed with Chickpeas, Sweetcorn and Cheese

4) DESSERT

(SERVED AT THE COFFEE BAR, PLEASE CHOOSE FOUR ITEMS)

- New York Style Baked Cheesecake
- Double Chocolate and Pecan Nut Brownies
- Traditional Mini Milk Tart
- Homemade Macarons with a choice of the following flavours:
Raspberry, Dark Chocolate and Caramel, Vanilla Buttercream, Ginger Biscuit & Marshmallow
- Peppermint Crisp Tart
- Malva Pudding, served with Vanilla Pod Crème Anglaise.
- Hertzoggies – Apricot Jam Tarts with Desiccated Coconut Meringue
- Spiced Carrot & Pineapple Cake with Cream Cheese Frosting
- Vanilla Pod Sago Pudding topped with Caramelised Cinnamon Sugar
- Tiramisu Choux Bun with Cocoa Craquelin
- Pina Colada Panna Cotta with Mango Gel and Lime Curd
- Homemade Cinnamon Buns with Cream Cheese Glaze
- Mini Pavlovas topped with Cream, Passion Fruit Curd and Seasonal Berries

5) COFFEE

- Bottomless tea, filter coffee station



ADDITIONAL ACTIVITIES & OPTIONAL EXTRAS

- Enjoy a slow walk through the town of Rosendal and explore the art galleries and other interesting places.
- Have breakfast or lunch at one of the restaurants in town.
- Mosamane 9km Hiking Trail. Contact: henriettewakeford@gmail.com OR Call: 082 901 8799.
- Horseriding at Moolmanshoek. Contact: info@moolmanshoek.co.za OR Call: 082 855 5438.
- The Rosendal Tennis Club – have a round or two to de-stress! Contact Peter: 082 818 2461.
- Dinner & Drinks at one of the restaurants in town.
- Dinner at The Rosendal Country Retreat, enquire with our coordinator.
- Botanical Gin Bar – price dependent on requirements, enquire with our coordinator.
- Strictly Halaal or Kosher Catering: Ordered from certified suppliers – R950 per person charged on top of the standard cost per person.



IMPORTANT INFORMATION

LOCATION

The road between Ficksburg & Rosendal and Senekal & Rosendal is in very bad shape, lots of potholes! Keep this in mind when allocating travel time and take care on these roads. Traveling from Gauteng: Please DO NOT take the Sasolburg, Heidelberg road. Rather stick to the N1: Kroonstad, Ventersburg, Senekal, Rosendal.

CATERING

Buffet menu only available for groups with 10 or more guests.

TABLE WINE AND BAR

The Rosendal Country Retreat has an extensive wine list available and you can pre-order the required table wine and bubbly for toasts. Please enquire about our latest wine list. Should you wish to bring in your own wine a corkage of R70 per bottle will be charged. Bar tabs and special requests can be discussed with Management and finalised during the final meeting.

EXCLUDED FROM YOUR PACKAGE

The cost of flowers, candles or décor items specific to your function theme (and the setup thereof) is for your own account, please arrange with your florist/décor coordinator. This package excludes any additional food and beverages purchased on the day of the event. Please be advised that all Audio Visual requirements are outsourced and are at your own expense - a quote is obtainable on request.

CLOSING TIMES

Day functions will end at 17:00 whereafter guests can relax in the lounge or return to their rooms. Evening functions end at midnight, to allow our staff time to pack away and clean the venue.

OVERTIME

Overtime will be charged at R650 p/h after your allocated time, as per your chosen offering, within operating hours. Please note music cannot be extended past midnight.

PAYMENT

We gladly accept cash, cards Or Snapscan as payment at the bar.

BREAKAGE DEPOSIT

A breakage deposit of R3000 will be added to your invoice and refunded a week after the event.

WI-FI

We have complimentary wifi in The Ballroom, The Gallery and The Lounge. Please note that the guest rooms do not have wifi.

BOOKING

STEP 1:

Enquire about the availability of your preferred date and we will confirm the date with you.

STEP 2:

Site visit with one of our coordinators to show you the facilities and discuss your requirements. A quote will be sent to you for your approval.

STEP 3:

A 50% deposit is needed to secure your date.
The remaining amount is payable 2 weeks prior to the event.

STEP 4:

Payment of final invoice 15 days before your event. Final confirmation of guest list, programme and dietary requirements 14 days prior to event.



PAYMENT METHOD

We prefer EFT payments, other methods will incur the following costs:

- Card Payment - additional 3%
- Cash Payment - additional 1.8%

WE LOOK FORWARD TO HOSTING YOUR EVENT!

SERVICE PROVIDERS

PHOTOGRAPHER

- Mighty Fine Productions: www.mightyfine.co.za
- George & Co: www.georgeandco.co.za
- Celeste van Graan: 079 523 5356
- DVB Productions: Ryno Steyn, 071 382 2897
- Foxline Productions: Belrie Botha, 083 304 0981

VIDEOGRAPHER

- Mighty Fine Productions: www.mightyfine.co.za
- George & Co: info@georgeandco.co.za
- DVB Productions: Ryno Steyn, 072 308 9159

LASER CUTTING (PERSPEX & WOOD) FOR STATIONERY/ SIGNAGE/ GIFTS

- Rosendal Atelier: Debbie Aggenbag: 083 294 5260

MAKEUP ARTIST / HAIR STYLIST

- Tamaryn Pretorius: www.tamarynpretorius.co.za
- HK Beauty: hello@hkbeauty.co.za, 071 465 0567
- Marizaan Hinrichsen: 073 648 7642

DÉCOR AND FLOWERS

- Wilde Bloem: hello@wildebloem.co.za
- Johan Combrinck: johantjie.r@gmail.com
- Veldmeisie: 083 373 9070, veldmeisie@gmail.com



GENERAL RULES

1. Should you wish to bring in your own food and drinks, there will be an additional charge required for setup and venue. Please discuss this with your coordinator.
2. All service providers are allowed to park inside temporarily to offload and must then move their cars to the main parking area.
3. All guests must park in the designated parking areas.
4. We prefer the flower arrangements be finished the day before your function. However, if some of the flower arrangement work needs to be completed on your function day, we request that your florist vacate the venue 3 hours before the start of the event. This will enable us to clean and ensure that the venue is function ready. All outside areas need to be setup on the day of your function.
5. Fireworks and chinese lanterns are prohibited.
6. Candles may not be placed directly on linen or wooden tables. TRCR reserves the right to remove candles if necessary. Candle holders should be wide enough to ensure no wax damage to linen or wooden furniture. Special cleaning is required to remove wax from linen and will be for your own cost.
7. All persons involved with the organising of the function must be duly informed of what is and what is not included in the function package, and what is agreed on and approved by you. With this said, no one may change any details of your function i.e. table layout, tablecloths, general setup etc. They must also be informed that TRCR staff have their own duties to do and cannot assist with setup.
8. No music is allowed after midnight. The venue will be locked. Guests who wish to stay may linger longer at the bar. Music is not allowed to be played from any vehicles or bluetooth speakers.
9. The venue closes at midnight, unless prior arrangement is made with management. If you want the bar open after midnight, a decision will be made by management. The bar may only stay open as long as it is properly supported. The bar is licensed to run up to 2am only.
10. No fights between guests will be tolerated. At the manager on duty's discretion, the matter will be discussed and those involved will be asked to vacate the premises.
11. Any missing or damaged items from accommodation or the venue will be charged to your invoice and will be deducted from your breakage deposit after your function.
12. Any furniture damaged by abusive or excessive handling will be deducted from the breakage deposit.
13. Please note we do not tolerate rudeness, racism and/or discrimination towards our staff. Mutual respect and courtesy is expected from all parties at all times.

ESTD. **THE** 2008

ROSENDAL

COUNTRY RETREAT

THE ROSENDAL COUNTRY RETREAT

32 NEETHLING STREET, ROSENDAL,
FREE STATE, 9720

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