



Liliesleaf

A PLACE *of* LIBERATION

2010/2011

Conference, Functions and Tours

Information

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Introduction....

*** Heritage Site * Museum * Archive * Conference Centre * Restaurant***

Liliesleaf personifies the beliefs, inspiration and aspirations of a unique group of leaders who were committed to bringing about socio-political transformation predicated on democratic principles, ideals and beliefs.

Liliesleaf today as it was then is a place of discourse and dialogue – a place where brave, idealistic visionaries meet in safety to discuss ideas and strategy. It was a place of ideologies... a place where strategies were formed... and a place where history was made.

Today Liliesleaf stands as a testament to the struggle for freedom waged by few for the sake of the many. Liliesleaf formed a crucible of the liberation movement and became a distinctive place of memory for definitive leaders such as Nelson Mandela, Govan Mbeki, Walter Sisulu, and those associated with the Farm and the liberation movement.

Consequently Liliesleaf endures as a subsequent symbol for millions of people and forms a site of great historical significance, particularly when its legacy is taken into account.

Today Liliesleaf is what you make of it.....





Liliesleaf

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Contact Details

To enquire about tours, conferences or function needs please do not hesitate to contact us. We will be glad to assist.

Liliesleaf

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Venue Set-Up & Capacities

Conferences

Resource Centre :	U-shape Table	30 People
	School Room Style	45 People
	Cinema Style	55 People
Auditorium :	Cinema Style	80 people

Functions

Resource Centre :	Seated	60 People
	Cocktail	100 People
Auditorium Foyer :	Cocktail	60 People
Outdoor Resource Centre :	Seated (with marquee)	100 People
	Cocktail (with marquee)	150 People
Outdoor Restaurant Deck :	Cocktail	50 People
Restaurant :	Seated	70 People
	Cocktail (inside & out)	120 People

Venue Hire Rates

Site exclusivity per day	R 18 000
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Set-Up Rates

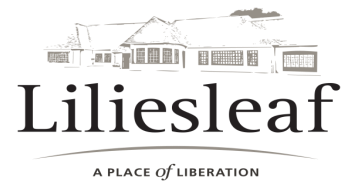
Setup day per venue(Neg on availability):	R 5 000
Resource Centre :	R 6 000
Auditorium :	R 6 000
Restaurant :	R 6 000
Outdoor Historical Centre :	R 6 000

NOTES:

- Management reserves the right to allow day visitors during an exclusive booking and the decision thus remains at the discretion of management. Every effort will however be made to accommodate your requests around this.
- No events will be allowed inside the historical site. Every effort will however be made to accommodate your requests around this.

Conference Menu

(Menu prices apply to groups of 15 people or more)



Breakfasts

** Served with tea & coffee / Fresh fruit juice optional @ R15.00 per person **

Lilies Farmhouse Breakfast

(R125.00 pp)

Martini glasses filled with organic muesli

Topped with yoghurt and fresh fruit, drizzled with honey

Fluffy scrambled eggs

Grilled beef sausage, crispy bacon, saucy chicken livers

Grilled tomatoes, fried mushrooms, baked beans

Cubed potatoes

Roasted with caramelized onions, fresh herbs

Canape Breakfast / Cocktail

(R85.00 pp)

Martini glasses filled with organic muesli

Topped with yoghurt and fresh fruit, drizzled with honey

Salmon & dill frittata

Whisked eggs baked with salmon & fresh dill, baked to perfection

Bacon & camembert mini bagels

Served on a bed of rocket, topped with cranberry jam

Goats cheese brochette

topped with garlic & herb mushrooms

Early Rise Breakfast

(R80.00 pp)

Freshly baked muffins, scones, croissants, health breads and bagels

Served with preserves & butter

Organic cereals

Accompanied with yoghurt, fresh fruit & honey

Assortment of cold meats

Garnished with pickles, olives & cocktail tomatoes

Cheese selection

Served with an assortment of crackers & preserves

Teatime

(R40.00 pp)

Tea & coffee , Fresh fruit juices

Muffins & Scones

(Served with jam, cheese & cream)

Cocktail Options

Executive Sandwiches

(R65.00 pp)

French loaf

Fillings: Chicken mayo, feta & pepperdew, crispy bacon on a bed of baby spinach, topped with parmesan shavings & a Caesar dressing

Roast beef & rocket accompanied with mustard

Rye bread

Toppings: Smoked Salmon & cream cheese, garnished fennel

Basil pesto, mozzarella cheese, char grilled vegetables topped with sundried tomatoes

Grilled halloumi served on top of avocado

Designer Cheese Board / Display

(R60.00 pp)

An assortment of local & imported cheeses

Beautifully displayed on wooden French oak boards. Served with crackers, French loaves & a selection of freshly baked breads. Accompanied by homemade preserves & figs.

Garnished with strawberries, grapes, dates, dried fruit and nuts. Includes blue cheese stuffed Cambrini, garnished with figs.

Cold Meat Selection

(R40.00 pp)

An assortment of local & imported cold meats

Beautifully displayed and garnished with pickles & olives. Good option to add to your cheese board.

Canapé Lunch Platter

(Included in Conference Package)

(R65.00 pp)

Smoked salmon & cream cheese rye canapés - *Topped with fennel*

Spinakopita - *Phyllo pastry filled with spinach & feta*

Mini tortilla wraps - *Filled with sweet chilli beef strips & cream cheese*

Mini pita pockets - *Filled with Tikka chicken & Tzatziki*

Bobotie spring rolls - *Accompanied with traditional chutney*

Chicken Gordon Bleu lollipops - *Accompanied with basil cream dipping sauce*

Fresh Sushi Platters

Above all served with soy sauce, ginger and wasabi

(Serves 10)

**** Please note that the platters must be ordered a day in advance**

Assorted sushi platter

(R600.00 per platter)

16pc veg rolls, 8pc tuna rolls
16pc crab rolls, 8pc line fish rolls
16pc salmon rolls, 16pc veg Californian rolls
16pc salmon Californian rolls, 18pc assorted nigiri

Rolled Sushi Platter

(R500.00 per platter)

18pc veg rolls, 12pc tuna rolls
12pc salmon rolls, 12pc crab rolls
16pc salmon Californian rolls, 16pc crab Californian rolls
8pc tuna Californian rolls, 8pc veg Californian rolls

Vegetarian Sushi Platter

(R400.00 per platter)

36pc vegetarian platter
64pc vegetarian Californian rolls

Buffet

Dinner / Lunch

All meals served with a selection of fresh breads

(Below menu prices available for a minimum of 15 people)

Buffet Prices

R110.00 per person

1 casserole
1 salad
1 dessert

R140.00 per person

1 casserole
OR
1 roast meat selection
2 vegetables, 2 salads
1 dessert

R185.00 per person

1 casserole & a starch
OR
2 roast meat selections
2 vegetables, 3 salads
2 desserts

Please select from the options below :

Casserole Selection

All casseroles served with rice or samp

BOBOTIE - Served with sambals, OXTAIL Served in a rich red wine jus
CREAMY HOME-MADE CHICKEN PIE, LAMB OR CHICKEN CURRY

Roast Meat / Fish & Chicken Selection

GARLIC AND ROSEMARY STUDED ROAST RUMP - *Served with horseradish*
SLOW ROASTED DEBONED LEG OF LAMB - *Marinated in yoghurt - Served with a mint sauce*
PEACH GLASED GRILLED CHICKEN
HERB CRUSTED GRILLED LINE FISH - *Served with a lemon butter sauce*

Vegetable Selection

BALSAMIC ROAST VEGETABLES, HONEY GLASED BABY CARROTS
TOASTED ALMOND BUTTER GREEN BEANS, STEAMED SEASONAL VEGETABLES
HERB ROASTED BABY POTATOES

Buffet Menu / Cont...

Salad Selection

GREEK SALAD, THREE BEAN SALAD

GRILLED PINEAPPLE & SWEET POTATO SALAD - *Served with a honey, mustard dressing*

ROASTED BUTTERNUT & BEETROOT SALAD - *Topped with blue cheese*

CURRIED CARROT SALAD, PESTO ROAST VEG COUSCOUS SALAD

POTATO AND FRENCH BEAN SALAD

Dessert Selection

PAVLOVA, CHOCOLATE MOUSSE

MALVA PUDDING. *Served with a brandy Anglaise*

MILKTART, LEMON MERINGUE

FRESH SEASONAL FRUIT PLATTER - *Served with a vanilla syrup*

Cheese Board

Extra 60.00 pp

DESIGNER CHEESE BOARD/ DISPLAY

Beautifully displayed on wooden French Oak boards. Served with Crackers, French Loafs & a selection of freshly baked breads. Accompanied by homemade preserves & Figs.

Garnished with strawberries, grapes, date ,Dried Fruits & Nuts. Includes a Blue cheese stuffed Cambrini garnished with figs.

DIETARY REQUIREMENTS

*** PLEASE REMEMBER TO INFORM OUR COORDINATOR OF ANY AND ALL SPECIAL DIETARY REQUIREMENTS AT
LEAST 7 DAYS BEFORE YOUR FUNCTION ***

Braai Menu

(R 280.00 pp)

Snacks On Arrival

(Optional) - additional R50.00 pp

Biltong, Dry wors, Roast salted mix nuts

Canape Starter

Bobotie spring rolls served with chutney

Chicken Gordon Bleu lollipops served with sweet chilli sauce

Main Course

Liliesleaf garlic bread

Boerewors

Marinated mint chops

Honey mustard chicken pieces

Curried carrot salad

Green salad

Pap served with Chakalaka

Dessert

Malva pudding served with a brandy Anglaise

Fruit platter

Bar Menu

Minerals		Cordials	
Mineral Water (Sparkling)	R10.50	Lime	R4.00
Mineral Water (Still)	R10.50	Cola Tonic	R4.00
Appetizer (330ml)	R15.00	Passion Fruit	R4.00
Grapetizer (3300ml)	R15.00		
Assorted soft drinks (330ml)	R11.00		
Juice per glass	R15.00		
Lipton ice tea	R15.00		
Spirits			
<u>Whiskey</u>		<u>Brandy</u>	
Bells and J&B	R12.50	Klipdrift	R12.00
Jameson	R15.00	Richelieu	R12.00
<u>White spirits</u>		<u>Rum</u>	
Mainstay Cane	R12.00	Bacardi	R12.50
Smirnoff Vodka	R12.00	Captain Morgan	R12.50
Gordon Gin	R12.00	Southern Comfort	R12.50
		Red Heart	R12.50
		Spice Gold	R12.50
Beers		Ciders And Coolers	
Amstel	R13.00	Savanna Dry	R15.00
Black Label	R13.00	Savanna Light	R15.00
Castle	R13.00	Burchells	R15.00
Castle Light	R13.00	Smirnoff Spin	R15.00
Hansa	R13.00		
Millers	R13.00		
Windhoek Lager	R14.00		
Windhoek Light	R14.00		
Heineken	R15.00		