

## *Introduction letter for functions*

Thank you for enquiring about our function facilities at the Black Marlin Restaurant. Our venue seats up to 100 people without a dance floor and 60 - 80 people with a dance floor. We do not charge for our venue but charge per person, which is determined by the set menu that is chosen. A deposit will be needed in order to secure the venue.

We offer a range of set menus which can be tailored to your requirements. Please note that the menu price excludes a service charge and beverages purchased on the evening. The Black Marlin is fully licensed bar and has an extensive wine list.

We would be happy to recommend supplies of flower arrangements, table decorations, candles or décor. We supply white table cloths, napkins, cutlery and crockery, at a nominal fee we can also provide white satin chair covers. Prices are available upon request.

The Black Marlin is not permitted to play loud or live music unless a sound license is obtained. Should you require a DJ or a live band we can arrange a sound license for you at no extra cost. Should you only want back-ground music this can be provided by the restaurant or yourselves and we are permitted to do so without needing of a sound license. The normal cut-off time for the function room is 23h00.

If you want access to the beach or grounds below, a beach access fee will be levied by the caravan park as the grounds do not belong to the restaurant. The fee can be up to R829 depending on the time of year and the number of access hours required for the function.

To make a booking, or if any further information is required, please do not hesitate to contact Ben Burger (General Manager) by e-mail: [ben@blackmarlin.co.za](mailto:ben@blackmarlin.co.za) or [reservations@blackmarlin.co.za](mailto:reservations@blackmarlin.co.za)

Kind Regards,  
The Management Team  
Black Marlin Restaurant  
T: 021 786 1621  
W: [www.blackmarlin.co.za](http://www.blackmarlin.co.za)



## *Standard Terms and Conditions for functions*

The terms and conditions as outlined below are applicable to all functions held at the Black Marlin Restaurant and are deemed to be binding upon confirmation of the provisional booking by payment of the deposit.

1. The Black Marlin will provide the venue, waiters, tables, chairs, crockery, cutlery, napkins and glasses as per our existing collection. The Host shall be responsible for the costs and arrangement of any flowers, table decorations, candles, décor and any additional hiring (tablecloths, chair covers etc.)
2. The standard cut-off time for a function is 23h00. Should the duration of the function exceed the standard cut-off time with no prior arrangement, the Black Marlin reserves the right to end the function. Access to the function room for flower decorating and décor is limited to the day of the function unless by prior arrangement is made.
3. The Host shall advise the Black Marlin, in writing, no later than seven (7) days prior to the function date of the final number of guests attending the function.
4. No beverages are included in price per person, unless otherwise specified.
5. The Black Marlin does not take any responsibility for guest belongings (including gifts) or any injury, damage or loss suffered by any persons. The host accordingly indemnifies The Black Marlin against any claim arising out of the loss or damage to any such belongings and the host waives any claim that it may have.
6. The host is responsible for any damages to the Black Marlin and shall pay the amount due on receipt of written request therefore.
7. The Black Marlin reserves the right to use the restaurant and terrace (other venues) for other functions and/or normal trading on the same day as the host's function, should space and numbers permit.

Please sign in the area provided below as confirmation of your understanding of the terms and conditions under which the function room at the Black Marlin Restaurant is hired.

Name ..... Function .....

Date ..... Sign .....

## Wedding Menu 1: R220

### *Starters*

#### **Vegetarian Spring Rolls**

Stir fried vegetables wrapped in a spring roll pastry  
& served with a chilli & orange butter sauce

or

#### **Seafood Chowder**

A rich & creamy seafood soup made with  
the finest mussels & clams

### *Mains*

#### **Hake & Calamari**

Hake fillet in a golden brown batter accompanied by deep-fried calamari,  
tartar sauce, chips & a garden salad

or

#### **Sirloin Steak**

200g Sirloin steak accompanied by chips,  
salad & a creamy mushroom sauce

### *Desserts*

#### **Ice Cream & Berries**

Vanilla ice cream with a seasonal berry compote

# Black Marlin



SEAFOOD RESTAURANT

## Wedding Menu 2: R290

### *Starters*

#### **Seafood Chowder**

A rich & creamy seafood soup made with the finest mussels & clams

or

#### **Cape Malay Fish Cakes**

Two Malay style fish cakes served with sweet chilli jam

### *Mains*

#### **Crumbed Chicken Breast**

Stuffed with feta & spinach, served with mashed potatoes & seasonal vegetables

or

#### **Catch of the Day**

Grilled catch of the day topped with two succulent queen prawns accompanied by chips, salad & a delectable lemon butter sauce

or

#### **Sirloin Steak**

300g Sirloin steak accompanied by chips, salad & a creamy mushroom sauce

### *Desserts*

#### **Chocolate Mousse**

This luscious dessert is a foamy chocolate treat

or

#### **Malva Pudding**

A Traditional South African baked sponge cake with butterscotch sauce & vanilla ice cream

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## Wedding Menu 3: R400

### *Starters*

#### **Calamari**

Golden fried calamari served with savoury rice  
& our homemade tartar sauce

or

#### **Prawn Spring Rolls**

Lightly steamed prawns, wrapped in a spring  
roll pastry, deep fried & served with a plum sauce

### *Mains*

#### **Kingklip Du Jour**

Kingklip fillet grilled & topped with two succulent queen prawns  
accompanied by chips, salad & a delectable lemon butter sauce

Or

#### **Fillet Steak**

300g Fillet steak accompanied by chips,  
salad & a creamy mushroom sauce

### *Desserts*

#### **Malva Pudding**

A Traditional South African baked sponge cake with  
butterscotch sauce & vanilla ice cream

or

#### **Cheesecake**

Classic baked cheesecake served with a passion fruit coulis

## Canapés

### Cold Platter Canapé Selection

– *R335.00 per platter*

- Chicken liver Paté
- Smoked chicken with coriander & chilli
- Cream cheese & chives with lettuce & tomato on bruschetta
- Tomato & coriander salsa on bruschetta drizzled with cream cheese
- Smoked snoek paté parcel wrapped in phyllo pastry served with a chilli lime salsa
- Beef carpaccio on bruschetta with balsamic reduction & parmesan shavings

### Assorted Cheese Platter

– *R335.00 Per Platter*

A selection of fine South African cheeses served with peppadews, olives, fruit & biscuits

### Hot Platter Canapé Selection

– *R465.00 Per Platter*

- Chicken satay with sesame seeds accompanied by satay dip
- Tempura hake goujons with a chilli lime sauce
- Prawn skewers drizzled with sweet chilli sauce
- Mini quiches with roasted red peppers, roasted onions & feta cheese
- Vegetable spring rolls with a sweet chilli sauce
- Beef satay drizzled with our homemade basting.

# Black Marlin

SEAFOOD RESTAURANT

