



Victoria Crown Plaza Hotel
International Banqueting & Conventions Centre



2009 Banqueting & Conventions Portfolio

*"No request too large, ...
...No detail too small!"*

Victoria Crown Plaza Hotel Limited
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Room Hire Charges 2007/2008

(All prices are quoted in Naira)

venue	Time	venue hire
Banqueting Suites 1,2,3,4 individual	as per arrangement	150000 p/day
Banqueting Suites 1 & 2 combined	as per arrangement	300000 p/day
Banqueting Suites 3 & 4 combined	as per arrangement	300000 p/day
Michelangelo Suite	as per arrangement	650000 p/day
Leonardo Da Vinci Suite	as per arrangement	150000 p/day
Mark Anthony Suite	as per arrangement	150000 p/day
Gaius Octavius Suite	as per arrangement	150000 p/day
Presidential Boardroom	as per arrangement	200000 p/day

The banqueting suites are planned and chosen relative to the number of persons attending.

Room Configurations & Maximum Capacities

venue	cinema- style	school- room	u- shape	cocktail reception	lunch or dinner	dinner dance banquet
Banquet Suite 1,2,3 or 4	60	30	25	30	60	40
Banquet Suites 1 & 2	120	100	40	150	120	100
Banquet Suites 3 & 4	120	100	40	150	120	100
Michelangelo Suite	400	300	N/A	400	200	250
Leonardo Da Vinci Suite	60	30	25	40	60	40
Mark Anthony Suite	70	40	35	40-90	70	50
Gaius Octavius Suite	80	40	30	30-80	60	40
Presidential Boardroom	N/A	N/A	N/A	N/A	20	N/A

Terms and Conditions:

- All charges in the context of food and beverage service are 5% V.A.T inclusive.
- A 10% service charge applies to all food and beverage services over and above the quoted menu price.
- No bar personnel service charge will be raised in the event of an account consumption bar arrangement (subject to the number of guests attending)
- Bar service personnel charges of 1500 p/hour are raised in the event of a cash bar arrangement.
- The Victoria Crown Plaza Hotel staffing allocation standards apply.
- Confirmation of the final number of persons attending an event that includes any food and beverage services must be given two (2) working days in advance.
- Charges for food is based on the final number of covers confirmed and may increase if the attendance of persons exceeds the number confirmed.
- The host, organiser and/or the company will be held liable for malicious damage to furnishings, stained carpets, broken operating equipment, glassware and tableware.
- After midnight, the following room hire and service charges are levied per started hour of extension.
- 24h00 – 01h00 No extra charge
- From 01h00 N 95000 service charge per started hour
- The number of hours service extension after Midnight is based on whether the venue has been pre-allocated for a function the next day and needs the consent of the hotel management at all times.

Price List

(All prices are quoted in Naira and charged per person)

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Dear valued customer,

The menu selection presented in this banqueting portfolio serves merely as a guideline for the ease of decision making. It would give us great pleasure to specifically customise a menu for you that accommodates all personal tastes and cultural preferences of your guests.

Intercontinental Day Conference Package @ N12,950 p/delegate, p/day
(Minimum 20 persons)

The Intercontinental package includes:

1. Two 750ml conference mineral water per delegate and one soft drink for lunch
2. The venue hire, service charge, 5% V.A.T, note pad and pen
3. Standard AV equipment, flipchart, data projector and IT assistance
4. An arrival, mid- morning and afternoon tea/coffee break menu

Arrival tea/coffee menu;

Tea, freshly brewed filter coffee, orange juice and mineral water
An assortment of home baked biscuits

Mid-morning tea/coffee break menu;

Tea, freshly brewed filter coffee, orange juice and mineral water
An assortment of closed sandwiches, sausage rolls, doughnuts, Danish pastries and Croissants

The afternoon tea/coffee break menu:

Tea, freshly brewed filter coffee, orange juice and mineral water
Spring rolls and Italian mini pizza with a variety of different toppings

5. A Lunch buffet menu in the Alo Alo restaurant for numbers up to 50 delegates or a suitable venue subject to availability and discretion of management.

Lunch buffet menu suggestion:

Traditional and International starter soup

Goat meat pepper soup and curry scented pumpkin soup

Garden fresh salad bar

A selection of three different salads

Traditional and International main courses

Pounded Yam, Eba or Semovita, with 'Efo riro' or Banga soup

Jollof rice with fried plantain or White Rice

'Stock Fish Stew' and 'Cow Leg Stew'

Hungarian Beef Goulash & Swiss Egg-Spätzle,

Züricher Chicken Geschnätzelt

Fussily pasta in spicy tomato sauce 'a la Napolitano'

Oven roasted stock potatoes

Market fresh seasonal vegetables

Desserts

Fresh fruit salad, Mousse au chocolate

Assorted Tartlets and éclairs



Executive Day Conference Package @ N15,950 p/delegate, p/day
(Minimum of 20 persons)

The Executive package includes:

1. Two 750ml conference mineral water per delegate and one soft drink for lunch
2. The venue hire, service charge, 5% V.A.T, note pad and pen
3. Standard AV equipment, flipchart, data projector and IT assistance
4. An arrival, mid- morning and afternoon tea/coffee break menu

Arrival tea/coffee menu;

Tea, freshly brewed filter coffee, orange juice and mineral water
An assortment of home baked biscuits

Mid-morning tea/coffee break menu;

Tea, freshly brewed filter coffee, orange juice and mineral water
An assortment of closed sandwiches, sausage rolls, doughnuts, Danish pastries and croissants

The afternoon tea/coffee break menu:

Tea, freshly brewed filter coffee, orange juice and mineral water
Assorted savoury snacks and Italian pizza slices with a variety of different toppings

5. A Lunch buffet menu in the Alo Alo restaurant for numbers up to 50 delegates or a suitable venue subject to availability and discretion of management.

Lunch buffet suggestion:

Traditional & International starter soup

Your choice of goat, chicken or Fish pepper soup
Your choice of tomato soup, minestrone Verde or curry scented pumpkin soup

Garden fresh salad bar

A selection of three different salads

Traditional and International main courses

Pounded Yam, Amala and Semovita with Egusi soup or Afang soup
Jollof rice with fried Plantain, stock fish stew and lamb stew
Beef fillet in a pepper corn cream sauce with Swiss Egg-Spätzle,
Seafood Paella with saffron rice, Tiger prawns, calamari and mussels
Penne pasta with olive oil basil Pesto and Walnuts
Oven roasted stock potatoes and market fresh vegetables

Desserts

Ebony and Ivory chocolate mousse, assorted tartlets and éclairs, tropical fresh fruit salad
English custard trifle and ice cream with chocolate sauce

6. **A one hour cocktail reception at the Crown Plaza Pool Bar, after your day-conference** inclusive of wine, beer, malt and soft drinks (approx. two drinks per person) with cocktail réception snacks such as mini pizzas, spring rolls; bread crumbed chicken wings, peppered snails and spicy chicken gizzards, served by our waiters.

The Traditional Coffee Break @ N1150 p/delegate

Traditional mid-morning sweet and savoury coffee break menu

Tea and freshly brewed filter coffee

Assorted closed sandwiches. Sausage rolls, croissants and doughnuts

or

Traditional afternoon savoury coffee break menu

Tea and freshly brewed filter coffee

Spring rolls, Samosas and sausage rolls



Swiss Coffee Break @ N1250 p/delegate

Swiss Mid-morning coffee break menu

Tea and freshly brewed filter coffee, orange juice and mineral water

Croissants (Gipfeli) with a selection of different fillings
(cream cheese & chives, smoked salmon, curried chicken mayonnaise, roast beef & gherkin)

or

Swiss afternoon coffee break menu

Tea and freshly brewed filter coffee, orange juice and mineral water

With chocolate Swiss roll, Danish pastries and Traditional Swiss roll slices



English Tea Break @ N 1250 p/delegate

English Mid- morning tea break menu

Earl Grey teas and freshly brewed filter coffee

With closed sandwiches and a variety of different fillings

or

English afternoon tea break menu

Earl Grey tea and freshly brewed filter coffee

With cream and jam scones



International Coffee Break @ N1350 p/delegate

International Mid-morning coffee break menu

Tea and freshly brewed filter coffee, orange juice and mineral water

A selection of filled Croissants and open faced sandwiches

or

International afternoon coffee break menu

Tea and freshly brewed filter coffee, orange juice and mineral water

Italian pizza slices with different toppings and filled croissants



The Traditional Cocktail Réception
Menu @ N 3950 p/person
(8 hot canapés per person)

Hot canapés

Bread crumbed chicken wings
Peppered snails
Spicy chicken gizzards
Vegetable spring rolls
Samosas
Italian mini pizza
Cocktail sausages



Assorted dips

Soya sauce
Chilli pepper sauce
Sauce Marie Rosé



The Intercontinental Cocktail Réception

Menu @ N 4950 p/person

(8 hot canapés)

Savoury snacks

Spicy yam sticks

Plantain chips with parmesan cheese

Hot canapés

Vegetable spring rolls & Samosas

Peppered snails and chicken gizzards

Assorted Italian mini pizza

'Thai style' Chicken kebabs

Grilled beef kebabs with green peppers

Cocktail sausages in BBQ sauce

Assorted dips

Soya sauce

Chilli pepper sauce

Sauce Marie Rosé

Cold Canapes Selection or Sushi

Menu @ N 1750 p/person

(5 cold canapés per person)

(served in addition to our cocktail reception menus)

Cold canapés

Italian salami and olive

Mozzarella cheese, tomato and basil olive oil Pesto

Parma ham and melon boats

Cheddar cheese and grape skewers

Eggs 'Madras style'

Vegetable crudités & dip



The Executive Cocktail Réception
Menu @ N6950 p/person
(8 hot and 2 sweet canapés per person)

Savoury snacks

Spicy yam sticks

Plantain chips with parmesan cheese



Hot canapés

Italian mini pizza with assorted toppings

'Thai style' chicken kebabs with chilli peanut butter sauce

Grilled beef fillet kebabs with peppers and onions

Flame Grilled Jumbo Prawns on a stick

Peppered Snails and chicken gizzards

Marinated Lamb Chops



Dessert Canapés

Mini tropical fresh fruit kebabs

Assorted tartlets and éclairs



Assorted dips

Soya sauce

Chilli pepper sauce

Sauce Marie Rosé



The Traditional Breakfast Buffet Menu @ N 3250 per person

Minimum 35 persons

Juices

Orange, Apple, Grape fruit



Cereals & Preserves

An assortment of cereals and preserves
Marmalade and jam



Main Course Dishes

Boiled yam and vegetable sauce
Oats meal and custard
Fried Plantain and breakfast stew
Traditional scrambled eggs



The Bakers Bread Basket

Toast, Croissants, assorted home baked breads,
Doughnuts and Danish pastries



Beverages

Tea and freshly brewed filter coffee



The Intercontinental Breakfast Buffet Menu @ N 3950 per person

Minimum 40 persons

Juices and Yoghurts

Orange, apple and grape fruit juice
Assorted Yoghurts
Sliced seasonal fresh fruits and tropical fresh fruit salad

An assortment of cereals and preserves

Honey, marmalade and jam

Selective Cold Cuts

Salami, cooked ham, chicken pastrami

International Cheese Platter

A selection of international cheeses

The Bakers Bread Basket

Toast, Croissants, freshly baked bread and Danish pastries

Nigerian Breakfast Main Course Dishes

Boiled Yam and vegetable sauce
Custard, oath meal and fried Plantain
Breakfast stew

International Main Course Dishes

Scrambled eggs
Crispy fried bacon
English breakfast sausage
Grilled tomatoes
Fried mushrooms
Sautéed paprika potatoes

Tea and freshly brewed Filter Coffee



**Silver Three Course
Business Lunch Menu Suggestion**

Served in Alo Alo

Starter

Minestrone Verde

Rich Italian vegetable soup



Main Course

Chicken in White Wine Butter Sauce

Marinated chicken breast fillet

In white wine butter sauce with sautéed mushrooms,

Served with oven roasted potatoes

And market fresh vegetables



Dessert

Ebony & Ivory Chocolate Mousse

White and dark chocolate mousse

N 4950 per person





**Gold Three Course
Business Lunch Menu Suggestion**

Served in Alo Alo

Starter

Parma Ham and Melon

Sliced Melon wrapped in Italian Parma ham rashers



Main Course

Poached Salmon Hollandaise

Poached fillets of Norwegian salmon, encrusted in black Sesame seeds,
Arranged around a mango centre piece,
Topped with Hollandaise sauce,
Served with Market fresh vegetables
And boiled parsley potatoes



Dessert

Chocolate Story

White chocolate mousse, home made chocolate truffles,
Kahlua coffee chocolate slice and chocolate dipped fruit in season

N 5950 per person





**Diamond Four Course
Gala Dinner Menu Suggestion**

Served in Alo Alo

Starter

Tartare of Smoked Salmon

Tartare of smoked salmon and avocado,
Rolled in smoked salmon rashers,
Topped with sugar marinated cucumber
Sprinkled with Soya sauce



Sorbet

Lemon Sorbet with Mint Leaf



Main Course

Sauteed Lamb Chops with Herbs 'de Provence'

Grilled Lamb Chops, marinated in Rosemary herbs and virgin olive oil garlic
Served with coquette potatoes
And market fresh 'Mediterranean style' vegetables



Dessert

Crème Brûlée

Traditional French custard crème dessert,
Topped with caramelized brown sugar

N 7950 per person





**Platinum Four Course
Lunch or Dinner Menu Suggestion**

Served in Alo Alo

Starter

Mozzarella & Tomato Salad

Layers of imported Italian Mozzarella cheese and tomato slices
Topped with virgin olive oil and fresh basil



Entree

Tri Pasti

Penne Pasta in basil olive oil Pesto, Tagliatelle carbonara
And Fussili pasta 'al olio'
served with shavings of imported Parmesan cheese



Main Course

Paupiette of Filleted Sole with Prawns

Paupiette of filleted sole and Tiger prawn, smothered in white wine sauce,
Served on a bed of cream spinach with boiled parsley potatoes



Dessert

Champagne Trifle

Opulent layered dessert of sponge cake, fresh fruit, champagne jelly,
Topped with custard, sprinkled with toasted nuts

N 8950 per person





The Traditional Nigerian Lunch or Dinner Buffet
Menu @ N 4250 per person
Minimum 30persons

The Local Favourite

Goat Meat or Fish Pepper soup



Classic Salad Bar

Three garden fresh salads of choice
With home made salad dressing



Traditional Main Course Dishes

Pounded Yam, Eba and Amala with "Efo riro"
Jollof rice with fried Plantain
Yam porridge
Fish stew and lamb stew
Oven roasted chicken pieces
Roast potatoes and market fresh vegetable



Desserts

Tropical fresh fruit salad
Chocolate mousse
Assorted tartlets and éclairs
Crème caramel



Tea or freshly brewed filter coffee





The Silver Intercontinental Lunch or Dinner Buffet

Menu @ N5950 per person

Minimum 30 persons

Traditional Soup

Goat Meat Pepper soup

International Soup

Curry scented Pumpkin soup



International Salad Bar

Three garden fresh salads with homemade salad dressing



Traditional Main Courses

Pounded Yam, Eba & Semovita with Egusi soup

Jollof rice with Fried Plantain

'Cow Leg Stew' and 'Stock Fish Stew'

With White Rice

International Main Courses

Hungarian Beef Goulash with Swiss Egg-Spätzle

Penne Pasta in spicy tomato sauce (a la Napolitana)

Züricher Chicken Geschnätzelttes with Button mushrooms

Oven roasted stock potatoes

Market fresh vegetables



Desserts

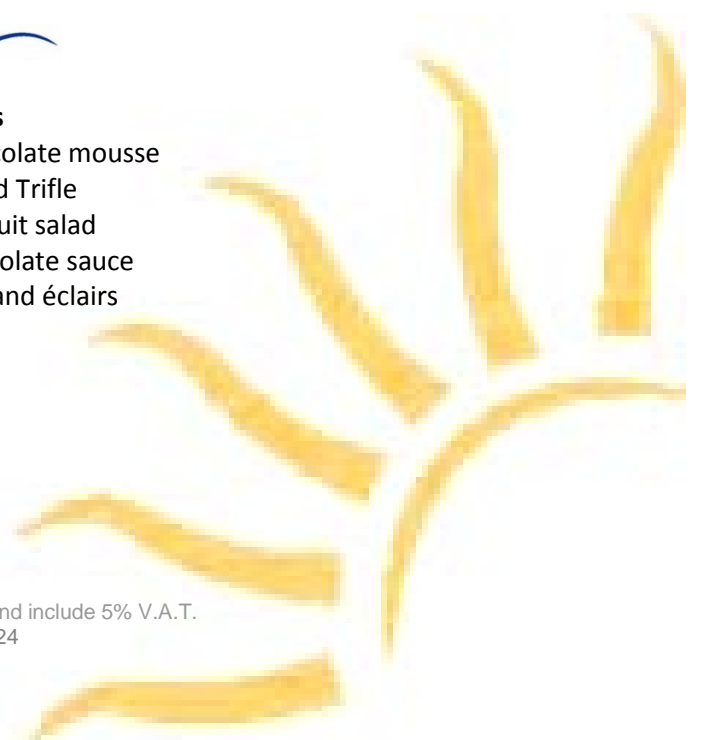
Ebony and Ivory Chocolate mousse

English Custard Trifle

Tropical fresh fruit salad

Ice cream and chocolate sauce

Assorted tartlets and éclairs





The Gold Intercontinental Lunch or Dinner Buffet

Menu @ N6950 p/person

Minimum 30 persons

Traditional Soup choice

Chicken Pepper soup or Fish Pepper soup

International Soup choice

Curry scented Pumpkin soup or Tomato soup



International Salad Bar

Three garden fresh salads with homemade salad dressing



Traditional Main Courses

Pounded Yam, Semovita & Amala

With Afang soup and Egusi soup

Jollof rice and fried Plantain

'Stock Fish stew' and 'Beef Stew'

With White Rice

International Main Courses

Marinated Lamb Chops in Rosemary herbs

Spanish Seafood Paella with Saffron rice, Tiger Prawns,

Norwegian calamari, fish goujons and New Zealand half shell mussels

Penne pasta with olive oil basil Pesto and Walnuts

Oven roasted stock potatoes

Market fresh vegetables



Desserts

Ebony and Ivory Chocolate mousse

Crème Caramel

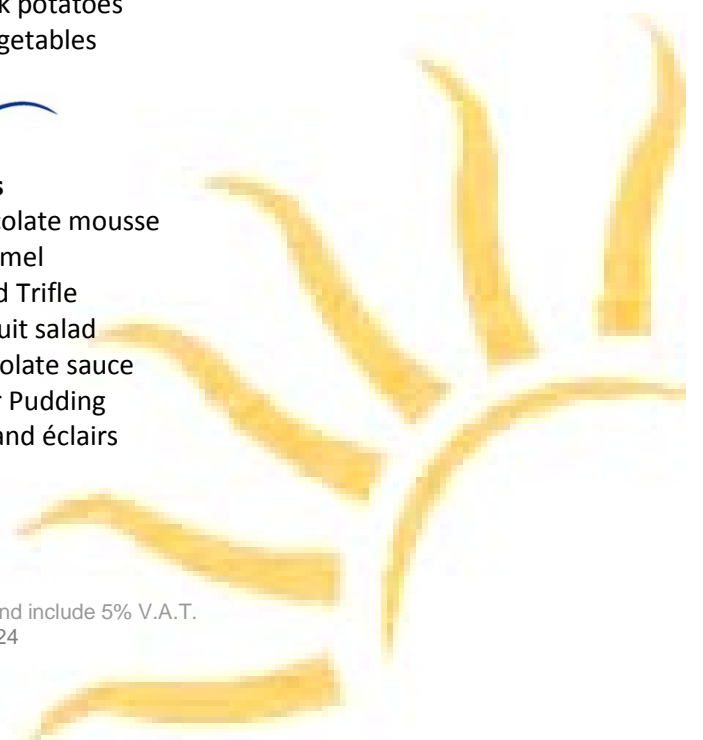
English Custard Trifle

Tropical fresh fruit salad

Ice cream and chocolate sauce

Bread and Butter Pudding

Assorted tartlets and éclairs





The Diamond Intercontinental Lunch or Dinner Buffet

Menu @ N7950 p/person

Minimum 30 persons

Traditional Soup choice

Goat meat pepper soup or Fish pepper soup


International Soup Choice

Minestrone Verde, Tomato soup or Curry scented Pumpkin soup



International Salad Bar

Three garden fresh salads
With homemade salad dressing



Traditional Main Courses

Pounded Yam, Semovita & Amala
With Ewedu soup and Afang soup
'Stock Fish Stew' and 'Bush Meat Stew'
With White Rice
Jollof rice and Fried Plantain
Spicy oven roasted chicken pieces

International Main Courses

Lamb cutlets Provençale with Swiss Egg-Spätzle
Penne Pasta olive oil basil Pesto with Walnuts
Beef fillet medallions in pepper cream sauce
Oven baked Potatoes 'au gratin'
Market fresh 'Mediterranean style' vegetables



Desserts

Ebony and Ivory Chocolate mousse
Tropical fresh fruit salad
Traditional Bread & Butter Pudding
Crème Caramel with orange segments
English Custard Trifle
Ice cream and chocolate sauce
Assorted tartlets and éclairs



**The International Gala Dinner Buffet
Menu @ N 8950 p/person**

Minimum 40 persons

International Soup

Your choice of Soup or Consommé,
Vegetable Soup, Tomato soup, Curried Pumpkin soup,
Minestrone Verde, Chicken broth



Classical Salad Bar

A variety of three classical salads
With homemade dressing



Main Course Dishes

Grilled chicken breast fillet with mushroom sauce

Peapquettes of filleted sole and prawns,
served on a bed of creamed spinach, topped with white wine sauce,
Gratinated with shavings of fresh Parmesan cheese

Beef fillet medallions with red wine sauce
And Homemade Swiss Egg-Spätzle

Penne pasta olive oil basil Pesto with walnuts

Dauphinoise potatoes 'au gratin'
(Sliced potatoes, baked in fresh cream, gratinated with cheddar cheese)

Lemon scented white rice with lemon fillets

Market fresh seasonal vegetables

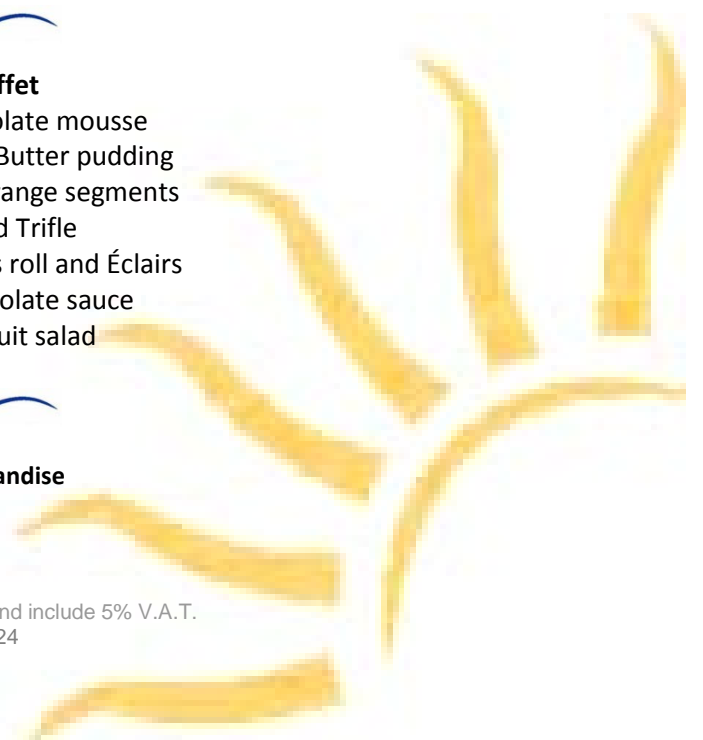


Dessert Buffet

Ebony & Ivory Chocolate mousse
Traditional Bread and Butter pudding
Crème Caramel with orange segments
English Custard Trifle
Assorted Tartlets, Swiss roll and Éclairs
Ice cream and chocolate sauce
Tropical fresh fruit salad



Coffee and Friandise



Victoria Crown Plaza Hotel Weddings @ N 15000 p/person

Minimum 75 persons



Included services:

- Red carpet treatment on arrival
- Michelangelo suite venue hire
- A welcome pre-dinner drink for your invited guests
- The Victoria Crown Plaza Hotel Penthouse luxury leisure honeymoon suite with breakfast for two the morning after your wedding reception.
- Accommodation discount for your guests
- The flowers on the dinner tables
- A customised wedding buffet menu
- A complimentary 1st anniversary dinner at our Alo Alo restaurant
- A cake knife for the cutting of the cake
- A present from the management of the hotel

Inter-continental Wedding- Menu suggestion

Traditional Soup

Goat Meat Pepper soup

International Soup

Curried Pumpkin soup



International Salad Bar

Choice of three garden fresh salads with home made dressing



Traditional Main Courses

Pounded Yam with vegetable soup

Jollof rice with Fried Plantain

Lamb stew and Fish stew

Market fresh vegetables

International Main Courses

Beef fillet medallions in French mustard cream

Chicken breast fillet with mushroom sauce

Savoury rice with diced peppers

Oven roasted potatoes



Desserts

Ebony and Ivory chocolate mousse

Tropical fresh fruit salad

Ice cream and chocolate sauce

Sacher Torte "Vienna style"

Crème caramel with orange segments

Bread and butter pudding

Assorted tartlets and éclairs



Coffee and Friandise



Banqueting Beverage Price & Consumption List

Assorted Soft Drink	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Bitter Lemon	290ml	250		0,00			0,00
Coca Cola	350ml	250		0,00			0,00
Cordeals	750ml	2650		0,00			0,00
Maltina	330ml	250		0,00			0,00
Mineral Water	750ml	250		0,00			0,00
Soda Water	290ml	250		0,00			0,00
Sprite	350ml	250		0,00			0,00
Tonic Water	290ml	250		0,00			0,00
Totals:				0,00			0,00
Assorted Beers	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Becks	350ml	450		0,00			0,00
Extra Smooth	500ml	550		0,00			0,00
Gordons Spark	350ml	450		0,00			0,00
Guinness	350ml	450		0,00			0,00
Gulder	500ml	450		0,00			0,00
Harp	500ml	450		0,00			0,00
Heineken	350ml	450		0,00			0,00
Star	500ml	450		0,00			0,00
Totals:				0,00			0,00
Appetizers/Vermouth	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Campari	1l	4500		0,00			0,00
Harveys Bristol Cream.	700ml	3900		0,00			0,00
Harveys Med. Cream	700ml	3900		0,00			0,00
Martini Bianco	750ml	4000		0,00			0,00
Martini Dry	750ml	4000		0,00			0,00
Matini Rosso	750ml	4000		0,00			0,00
Totals:				0,00			0,00
Standard Spirits	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Barcardi White	1l	10500		0,00			0,00
Bells Whisky				0,00			0,00
Captain Morgan	750ml	7500		0,00			0,00
Gordons Dry Gin	750ml	5000		0,00			0,00
J & B Whisky	750ml	9000		0,00			0,00
Johnny Walker Red	750ml	6500		0,00			0,00
Martell VS	700ml	12000		0,00			0,00
Smirnoff Vodka	1l	8000		0,00			0,00
Tequilla Bianco	750ml	8000		0,00			0,00
White Horse	750ml	8000		0,00			0,00
Totals:				0,00			0,00

Estimated Total Page 1:

0,00

Invoice total P1:

0,00

Banqueting Beverage Price & Consumption List continued...

Liquors & Digestives	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Amaretto	700ml	4000		0,00			0,00
Amarula Cream	750ml	4500		0,00			0,00
Baileys Irish Cream	750ml	5250		0,00			0,00
Cointreau	750ml	8250		0,00			0,00
Fernet Branca	1l	10000		0,00			0,00
Khalua	700ml	4950		0,00			0,00
Sambuca	750ml	7200		0,00			0,00
Southern Comfort	750ml	4850		0,00			0,00
Tia Maria	700ml	6000		0,00			0,00
Totals:				0,00			0,00
Deluxe Brands	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Hennessy VS	700ml	11400		0,00			0,00
Hennessy VSOP	700ml	16100		0,00			0,00
Jameson Irish Whisky	750ml	5500		0,00			0,00
Johnny Walker Black	750ml	10200		0,00			0,00
Johnny Walker Blue	750ml	60000		0,00			0,00
Remy Martin VSOP	700ml	16100		0,00			0,00
Totals:				0,00			0,00
Spk W. & Champagne	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Dom Perignon	750ml	50000		0,00			0,00
Ferrari Maximum Brut	750ml	10500		0,00			0,00
Giacobazzi	750ml	3750		0,00			0,00
Moet Chandon Brut	750ml	12250		0,00			0,00
Moet Chandon Rose	750ml	15250		0,00			0,00
Totals:				0,00			0,00
Red Wines	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Backberg Merlot	750ml	2750		0,00			0,00
Hardy Carbernet Merlot	750ml	1950		0,00			0,00
Jacob's Creek Merlot	750ml	2250		0,00			0,00
Nederburg Pinotage	750ml	2750		0,00			0,00
Suole Shiraz	750ml	1950		0,00			0,00
Van Loveren River red	750ml	2750		0,00			0,00
Zonnebloom Shiraz	750ml	2750		0,00			0,00
Totals:				0,00			0,00
White Wines	Unit	Price	Qty	Est. Cost	Add	Returned	Act. Bill
Fernao Pires-2004	750ml	1950		0,00			0,00
Soulo White Muscadet	750ml	2750		0,00			0,00
Van Loveren Blanc De Blanc	750ml	2750		0,00			0,00
Van Loveren Blanc De Noir	750ml	2750		0,00			0,00
Van Loveren Cape Riesling	750ml	2750		0,00			0,00
Totals:				0,00			0,00
Estimated Total:				0,00	Invoice total:		0,00