

- (c) Hall and House functions may be held in the precincts of a Hall within the following period ONLY:

Fridays or Saturdays or the eve of public holidays -
18h00 - 21h00 (Music to be limited to background music only)

- (d) Hall or House functions termed "garden parties" may be held in the precincts of the residences at the following time:

Saturdays 11h30 - 14h30

Catering sources will provide ingredients in lieu of the meal missed; students to organise the preparation of snacks.

- (e) House functions termed "champagne breakfasts" may be held in a House at the following times:

Saturdays or Sundays 08h00 - 09h30

- (f) Brunches which take the place of Breakfast & Lunch may be held in the Dining Hall twice a year* at the following times:

10h00 – 12h30

- (g) Hall formal dinners may be held twice a year* on dates negotiated with the Head: Food Services.

*NB: Halls are permitted to hold the equivalent of four formal dinners per year. Any catering costs incurred which exceeds the costs of four formal dinners must be paid by the Hall.

- (h) Functions held off campus may be held at any convenient time.

4. Organisation

- (a) Having obtained the necessary consent referred to in 1 above, the organisers of the Hall or House function must

- (i) invite the Hall and House Wardens concerned;
- (ii) give Food Services written notification at least 7 days before the function is to take place should Food Services be required to provide catering;
- (iii) supply Food Services with the names of students who will NOT be attending 48 hours prior to the function; failure to comply with this provision may result in the cancellation of the function by the Hall Warden as well as the recovery of costs incurred by Food Services from the organisers;
- (iv) provide separate toilet facilities in the House for the visitors;

(v) notify neighbours in the immediate vicinity of a House or Hall in which a social function is to be held beforehand;

(vi) tidy the venue immediately after the event.

5. Supervision

- a) The House Warden is required to be present in the House for the duration of the function. Should the function be held in the precincts of another House the host House Warden shall ensure that the Rules for Social Functions are strictly adhered to.
- b) House Wardens concerned shall ensure that noise at a House function does not reach a level which may reasonably be regarded as disturbing to the occupants of a neighbouring building.
- c) The Hall or House Committees concerned will be responsible for the maintenance of good behaviour during any Hall or House function.
- d) The organisers of any other function approved under (a) above, will be responsible for the maintenance of good behaviour during the function.
- e) The provisions of (c) and (d) above do not exclude the normal jurisdiction of Hall Wardens, House Wardens, Sub-wardens, Hall committees and House committees.
- f) Where an official Hall or House function is held off campus the Hall or House Warden must accompany the Hall or House to such function.
- g) Where an off-campus Hall or House function is to take place at a venue to which students have to be transported the Hall Warden must be satisfied that the qualified and reliable drivers are available to drive the vehicles concerned. These drivers will have to abstain from alcoholic drinks for at least 10 hours before the trip, during the trip and function and on the return journey.
- h) Where an official off-campus Hall or House function is to take place at a beach or a dam the Hall Warden must be satisfied that suitable steps have been taken to ensure that the safety of all students swimming in the sea or dam.

6. Catering

- (a) For one House function per year Catering Services will provide prepared snacks in place of the meal not taken by students of the House attending the function. The organisers must supply a like quantity of food for all others attending the function or the students of the House can double book the meal to provide for their guests.
- (b) Catering Services will cater for Hall or House functions on the following days only.
 - Braais* – From the perspective of Food Services there is no restriction on the day and/or the number of braais which may be held. The frequency, times and dates of braais are to be regulated by the Hall Warden.
 - Hall Balls* - Fridays or Saturdays only.
 - Garden Parties* - Saturdays and public holidays only.
 - Champagne Breakfasts* - Saturdays or Sundays only.
 - Brunches* – Saturdays & Sundays only
 - Formal Dinners* – Tuesday or Wednesday nights only.
 - Beach braais or picnics* - on Saturdays/Sundays. Food in lieu of a meal will be provided, provided it is collected by no later than 16h00 on the preceding Friday.

7. Alcohol and other drinks

- (a) Written permission must be obtained from the Hall Warden for the consumption of alcohol at any Hall or House function or any other function within the precincts of the Hall.
- (b) Written permission must be obtained from the Registrar for the consumption of beer and/or wine at a braai or at a party which is held on University property, other than within the precincts of the Hall or House (this includes the Prospect braai area and the Great Hall).
- (c) The organisers are to control the supply of alcohol. The only alcohol allowed at a social function is beer and/or wine and/or fortified wines.
- (d)
 - (i) With the express permission in writing of the Hall Warden a temporary liquor licence (issued in terms of the Liquor Act) for the sale by a recognised liquor outlet only (for the profit of that outlet only in terms of the Liquor Act) of beer, wine and softdrinks may be obtained for Hall Balls. This must be done through the office of the Director of Residential Operations.
 - (ii) In all such cases the bar must close at 23h00.
 - (iii) No other liquor may be brought onto the premises concerned (i.e. neither students or Wardens and guests may bring their on private liquor to the ball).
- (e) The preparation and consumption of drinks containing more than one alcoholic beverage and the holding of `boat races' and `down downs' will be regarded as serious punishable offences.

- (f) The organisers must supply soft drinks in a quantity regarded as sufficient by the Hall Warden.

8. Binding effect of these rules

These rules were formulated by the Hall Wardens of the Halls of Residence of Rhodes University. They have been approved by the Vice-Chancellor and the Vice Principal and are binding on all Halls.

August 2008

APPENDIX A

PROCEDURE TO BE FOLLOWED FOR ORGANISING HALL/HOUSE FUNCTIONS

After having obtained the necessary consent referred to in *1/Consent/ Rules for social functions in halls or residences*, the organisers of the Hall or House function must;

1. Provide the Food Services Manager with dates/schedules for Hall Formal Dinners and Hall Events at the beginning of each year.
2. Give the Food Services Manager written notification plus menu selection at least 7 days before a House Function is to take place. Organisers must also supply Food Services with the names of students ATTENDING and ALSO a list of students who will NOT be attending, together with the written notification. Failure to comply with this provision may result in the cancellation of the function by the Hall Warden and the recovery of costs incurred by Food Services from the organisers;
3. Choose meals from the attached menu. Menu lists exact details of what food items are available, as well as the exact quantities that will be issued per person for each function. Halls or Houses requiring extra food, must discuss this with the Food Services Manager.
4. If organisers require additional food items and/or larger portions, attendees meals may be double-booked, or the additional costs may be paid by the Hall or House organising the event. If the double-booking option is selected, the organisers must obtain permission from the Hall Warden/House Warden and the relevant students. List of student's names, student numbers and signatures of the students must be submitted to the Food Services Manager on presentation of the "Application for Social functions"

APPLICATION FOR PERMISSION TO HOLD
A SOCIAL FUNCTION IN THE HALL / HOUSE

DATE:.....

TO: THE HALL WARDEN,.....HALL.

The students of.....Hall/House wish to hold

Event:.....on.....200.....

fromto.....The number of students attending is.....

and the venue will be.....

Permission to serve the following drinks is requested:

The organisers of the function agree to abide by the rules for Social Functions as laid down by the University.

NB When submitting a request involving block booking and/or double booking of meals, a list of names, student numbers and signatures authorizing such transactions MUST be submitted with this application. Lists of students both participating AND not participating in the event must also be submitted with this application.

SIGNED:

Organiser:.....

House Warden:.....

Hall Warden:.....

DATE.....

FROM: The WardenHall

TO: The Manager, Catering Services

The students ofHall/House are having a

.....on.....

Please provide prepared snacks/food in lieu of BREAKFAST /LUNCH / DINNER for.....students.

<input type="checkbox"/> CHEESE & WINE	<input type="checkbox"/> COCKTAIL PARTY	<input type="checkbox"/> CHAMPAGNE B/FAST	<input type="checkbox"/> GARDEN PARTY	<input type="checkbox"/> BRAAI
<input type="checkbox"/> BRUNCH	<input type="checkbox"/> FORMAL DINNER			

<input type="checkbox"/> Block Booking requested (list attached)	<input type="checkbox"/> Double booking requested (list attached)
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SIGNED:.....

HALL WARDEN

MENUS FOR HALL AND HOUSE FUNCTIONS

Formal Dinner Menus

MENU ONE

STARTER:

Butternut Soup.
Dinner roll and butter

MAIN COURSE:

Roast Leg of Lamb served with Rich Gravy and Mint Jelly
Rosemary Baby Potatoes
Glazed young Carrots or Creamed butternut
Minted Peas
Broccoli in Mustard and Cheese Sauce

VEGETARIAN MAIN COURSE:

Spinach and Feta pancakes
Served with above vegetables and Roasted Pepper sauce.

DESSERT:

Peppermint Special OR
Tira Misu

MENU TWO

STARTER:

Antipasto
Feta, Olives, Mozzarella slices, Asparagus, Foccacia,

MAIN COURSE.

Chicken Cacciatore (Black olives, tomatoes, basil, garlic)
Roasted Vegetables with Olive oil and Garlic (Baby marrow, patty pans, baby carrots, onions)
Roast Potato Wedges. (Cut into wedges and sprinkled with green spice. Roasted until crispy.)

VEGETARIAN MAIN COURSE

Butternut stuffed with spinach, feta and garlic
OR
Spinach and Ricotta Lasagne (Green Lasagne, spinach, ricotta cheese, Basil)

DESSERT:

Lemon Meringue OR
Chocolate Cake

MENU THREE

STARTER:

Vegetable Spring-rolls with soy sauce / chilli coriander sauce
Dinner roll and butter

MAIN COURSE:

Sweet n' Sour Chicken
served with Chinese Noodles or Steamed White Rice
Stir Fried Jullienne cut Vegetables.

VEGETARIAN MAIN COURSE:

Vegetable stir- fry with Soya Bean Curd, Snow peas, Chinese cabbage, tricolor peppers, bean sprouts, and onion. *Spiced with Coriander, ginger and garlic.*

DESSERT:

Ice Cream with toasted coconut. OR
Chocolate Mousse

MENU FOUR

STARTER:

Individual Greek Salad
Garlic Focaccia

MAIN COURSE:

Roast Beef Sirloin with Rich Gravy
Roast Baby Potatoes
Glazed Baby Carrots or Creamed Pumpkin
Minted Peas
Cauliflower au Gratin

VEGETARIAN MAIN COURSE:

Vegetable biryani, served with sambals, yoghurt and mint.
OR
Vegetarian Schnitzel served with tomato and coriander sauce.

DESSERT:

Peppermint Surprise OR
Apple Bake and Custard

MENU FIVE

STARTER:

Snack platter with Samosas, Mushroom Vol u Vents and Cheese Puffs with a side salad and dip.

Dinner Roll and butter

MAIN COURSE:

Chicken Kieve

Roast Potatoes

Cauliflower and Broccoli au Gratin **or** Gem Squash filled with cheesy sweet corn

Baby Carrots and Peas Medley

VEGETARIAN MAIN COURSE:

Roasted Vegetables in Pancake;

(Sliced Mushroom, Sliced green pepper, baby marrow, patty pans, Sliced onion and crushed garlic.) Served in a pancake topped with mustard /cheese sauce.

DESSERT:

Chocolate Brownie pudding and ice cream OR

Fruit Salad and Ice Cream

SNACKS FOR COCKTAIL PARTIES / CHEESE & WINE

1ea. Drumsticks (Marinated)

1ea. Meatballs & Savoury Dip

1ea. Cocktail Samosas

1ea. Cocktail Beef Chippolata / mustard sauce

1ea. Cocktail Cheese puffs

1ea. Cocktail sausage rolls

1ea. Fish bites and seafood sauce (Mayo and tomato sauce)

1ea. Tomato & Pineapple sticks (2 pieces pineapple with ½ cherry tomato in between + green pepper square)

1ea. Juice

Extras (for garnishing, use standard lettuce, cucumber slices, tomato wedges /flowers and lemon slices/twists) Use normal student serviettes.

Additional charges for disposable crockery and cutlery for House Function @ R1.15 pp

Alternatively, students may purchase their own disposable plates, cups and cutlery.

BRAAI

Normal

90g Wors

90g Chop (Marinade)

Vegetarian

- 1ea Veg Sausage
- 1ea Veg Pattie

Halaal

- 90g Mutton Sausage
- 90g Mutton Chop

- Potato Salad (Potato, boiled, chopped onion and mayo)
- Greek Salad (Green peppers, cucumber, tomato, 20g feta pp., olives, lettuce)
- Standard Hot Dog Rolls
- Margerine, tomato and mustard sauce, serviette
- Juice

*Additional charges for disposable crockery and cutlery for House Braais @ R1.15 pp
Alternatively, students may purchase their own disposable plates, cups and cutlery*

BRUNCHES – HALL EVENT

Will only be provided for a hall event in lieu of Breakfast and Lunch, either on a Saturday or Sunday. Entire Hall to be block booked as for Formal Dinners

Fruit- Sliced fruit , displayed on cold buffet (Only Seasonal Fruit to be used)

- .50g Cereal** – Muesli, Bran, Cornflakes
 - .100ml Yoghurt** – two flavours
 - ½ ea Tomato, sliced and grilled
 - 2glasses ea. Fruit Juice
 - 1ea Cheese Omelette, home-made
 - .50g Bacon
 - .20g Chipolata Sausage (Beef only)
 - .50g Saute'd Tinned Mushrooms and onion
 - .50g Breakfast Potatoes
 - .50g Baked Beans
 - 2 ea Halaal Mutton Sausages – *For Muslim Students only*
 - 2 ea Soya sausages – *Vegetarian students only*
 - .50g Mozzarella slices and Grated Cheddar Cheese
 - Assorted Jams, Bovril, Butter Pats
 - 1ea. Scones
 - 2 Slice Health Bread,
 - 2 slices Toast
 - Tea and coffee, milk, sugar
-

GARDEN PARTIES

- 1ea. Drumsticks
- 1ea. Cocktail Sausage Rolls
- 1ea. Cocktail Scones Jam/Cheese

- 1ea. ½ Stuffed Egg selection
- 1ea. Cocktail Samosas
- 1ea. Rounds dainty sandwich selection
- 1ea. Sausage Rolls
- Crudite**, Carrot sticks, Tomato ¼, Cucumber fingers, Lettuce (mayo dip)
- Fruit Juice, serviettes
- Fruit Selection – Sliced and served on platters

*Additional charges for disposable crockery and cutlery for House Function @ R1.15 pp
Alternatively, students may purchase their own disposable plates and cutlery.*

CHAMPAGNE BREAKFAST

- 2ea. Scones
- 50g Cheddar Cheese
- 1ea Sliced Health Bread and 2 slices toast
- 1ea Fruit
- Whipped Cream
- Jam, Butter, Tea, Coffee, Milk and Sugar
- 175ml Yoghurt
- Juice, Serviettes

*Additional charges for disposable crockery and cutlery for House Function @ R1.15 pp
Alternatively, students may purchase their own disposable plates and cutlery*

HEALTHIER OPTIONS FOR SNACK PLATTERS – Halls / Residents can pay in the extra to have these options added to their menu.

Sliced Fresh Fruit (Pineapple, oranges segments, grapes, Melon or paw paw, (Like Brunch)
R2.00pp (Platter for 10 R20.00)

Mozzerella Cheese/Biscuits (Like Brunch)
R2.50pp (Platter for 10 R25.00)

Crudite Platter (Celery sticks, Green pepper jullienne, Carrot sticks, cocktail tomatoes, Gherkins, Olives, Mushrooms) Cottage cheese and pepper/chili dip
R2.50pp (Platter for 10 R25.00)

Open Sandwiches (Sliced French Loaves) **R3.00pp (Platter for 10 R30.00)**
Suggestions for filling
Grated Cheese and Tomato
Cottage Cheese and Cucumber
Tuna & Lettuce
Bovril and Slice Hard Boiled Egg
Cold Meat (Ham) and Gherkins