

Piensaardam Leisure
Resort
Wedding Package
2020



Etnick Hall Springbok Hall

R3000.00

Banquet Style 20 - 60 Pax

This venue is perfect when having your wedding with close friends and family. When the guest list is small, this is the perfect venue.

R3000.00

Banquet Style 20 - 60 Pax

Having a laid-back wedding can be so much fun. This venue is perfect for intimate weddings.

Waterfront Hall

R6000.00

Banquet Style 50 - 150 Pax

This beautiful wedding venue is situated next to the dam, with a garden chapel overlooking the water will put you in a complete relaxed mode. Having your welcome drinks under the Weeping Willow tree, will set the mood in first gear for the fest to follow.

Hartland Hall Venue

R9000.00

Banquet Style 150 - 800 Pax

Going bigger is always better. Adequate space to seat your family and friends will make for a wonderland wedding from beginning to finish.

Options

Wooden Chapel

R2500.00

Banquet Style 50 - 90 Pax

Walking down this lovely wooden isle is a dream come true. The chapel overlooking the beautiful dam with roses everywhere, will make you feel like the bride you are....
BEAUTIFUL.

Grasdak Hall

R7000.00

Banquet Style 50 - 250 Pax

This traditional thatch roof setting has everything you need to make your big day special.
With your own private garden under the trees, your "I do's" will be picture perfect.

Gholf Lapa

R2000.00

Banquet Style 10 - 40 Pax

Sometimes a little is more than enough. This venue is just perfect if you're having an intimate wedding. Have your vows said under the most majestic tree. Welcome drinks under the stars will be as romantic as your wedding.

The following is Included

Tables & Chairs

Table Cloths (Black, White or Cream)

Cutlery, Crockery and Serving stations.

The laying of the tables and venue set up.

Clearing up after the wedding

Presence of a Coordinator/Duty manager & Waiters to clear the tables.

Full bar service until 00:00

Free Corkage Fee

Free Ice

Tea and Coffee Station

Gas Heaters

Garden Chapel

All meetings during the time leading up to your special day.

Backup generator for unforeseen circumstances.

A complimentary Room is made available to the Bridal Couple on their wedding night. Please make your booking.

10% Discount to all your guests on Accommodation

The following is Excluded-but

Wooden Chapel (3-hour coverage) R2500

Glasses R4.00 per glass

Juice jugs R9.00 each

Décor & Draping

Floor Plan, Table Numbers & Menu's

Wedding Stationary & Program Table

Horse & Carriage (3-hour coverage) R950

Wedding Cake / cake knife

Wedding car

Entertainment – DJ's etc.

Please note that SAMRO & SAMPRA license is required by your DJ

Please organize your own: Priest / Minister / Pastor

Functions continuing after 24:00 will be charged R600.00 per hour or part thereof.

R2500.00 refundable deposit and the confirmation of booking are required to confirm your booking. The total cost must be paid 14 Days before the wedding date.
Winter/Autumn Weddings: (May to August) a 15 % discount on your wedding booking.

Buffet

Options

Choice 1

R165.00/Person

Starter: No Starter
Main Meal: 1 x Meat
1 x Starch
2 x Veggies
1 x Salad
Desserts: 1 x Dessert

Choice 2

R215.00/Person

Starter: No Starter
Main Meal: 1 x Meat
2 x Starch
2 x Veggies
2 x Salad
Desserts: 2 x Dessert

Choice 3

R255.00/Person

Starter: 1 x Starter
Main Meal: 1 x Meat
2 x Starch
2 x Veggies
2 x Salad
Desserts: 2 x Dessert

Choice 4

R285.00/Person

Starter: 1 x Starter
Main Meal: 2 x Meat
2 x Starch
2 x Veggies
2 x Salad
Desserts: 2 x Dessert

Choice 4 B

R315.00/Person

Hartvest table
Starter: 1 x Starter
Main Meal: 2 x Meat
2 x Starch
2 x Veggies
2 x Salad
Desserts: 2 x Dessert

Choice 5

R335.00/Person

Starter: 1 x Starter
Main Meal: 3 x Meat
2 x Starch
2 x Veggies
3 x Salad
Desserts: 2 x Dessert

Choice 6

R385.00/Person

Starter: 1 x Starter
Main Meal: 4 x Meat
2 x Starch
2 x Veggies
3 x Salad
Desserts: 2 x Dessert

Extras to add on:

Harvest Table	R28pp	Salad	R20pp
Starter	R35pp	Starch	R20pp
Meat	R48pp	Dessert	R25pp
Veggies	R20pp	Midnight Snack	R70 per pizza

Choice 7 - Minimum 30 people

R225.00/Person

Starter: No Starter
Main Meal: Lamb Spit Braai
1 x Starch
2 x Salad
Bread Table
Desserts: 1 x Dessert

Choice 8 - minimum 30 people

R265.00/Person

Starter: 1 x Starter
Main Meal: Lamb Spit Braai
1 x Starch
2 x Salad
Bread Table
Desserts: 2 x Dessert

Choice 9 - Minimum 48 people

R275.00/Person

Starter: No Starter
Main Meal: Lamb spit & Pork/
Chicken spit
1 x Starch
2 x Salad
Bread Table
Desserts: 2 x Dessert

Choice 10 - Minimum 48 people

R295.00/Person

Starter: 1 x Starter
Main Meal: Lamb spit & Pork/
Chicken spit
1 x Starch
2 x Salad
Bread Table
Desserts: 2 x Dessert

Choice 11

R185.00/Person

Starter: No Starter
Main Meal: Steak & Boerewors
1 x Starch
1 x Salad
Bread Table
Desserts: 1 x Dessert

Choice 12

R220.00/Person

Starter: No Starter
Main Meal: Steak, Boerewors &
Chicken
1 x Starch
2 x Salads
Bread Table
Desserts: 1 x Dessert

Choice 13

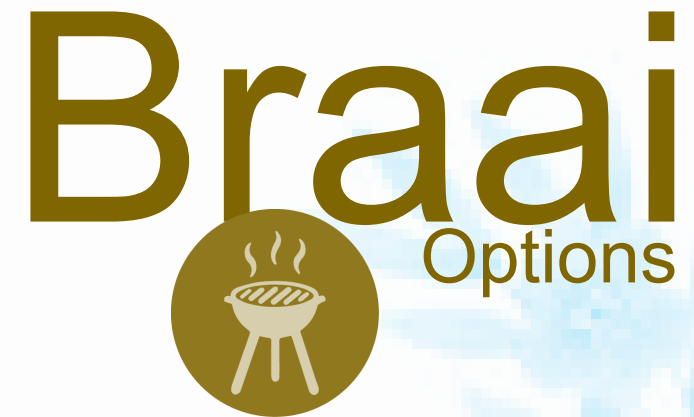
R265.00/Person

Starter: No Starter
Main Meal: Rump, Boerewors or
T-Bone
1 x Starch
2 x Salads
Bread Table
Desserts: 1 x Dessert

Choice 14

R250.00/Person

Starter: No Starter
Main Meal: Chinese Braai
Beef, Chicken, Pork
strips
Rice
Vegetable strips
Desserts: 1 x Dessert



Potjie Options

Options:

Game Potjie—in Season

Beef Potjie

Chicken Potjie

Lamb Potjie

Pork Potjie

Oxtail Potjie

Choice 15

R220.00/Person

Starter:	No Starter
Main Meal:	1 x Potjie 2 x Starch 3 x Salads Bread Table
Desserts:	2 x Dessert

Choice 16

R250.00/Person

Starter:	1x Starter
Main Meal:	1 x Potjie 2 x Starch 3 x Salads Bread Table
Desserts:	2 x Dessert

Choice 17

R255.00/Person

Starter:	1x Starter
Main Meal:	2 x Potjie 2 x Starch 3 x Salads Bread Table
Desserts:	2 x Dessert

Choice 18

R290.00/Person

Starter:	1x Starter
Main Meal:	3 x Potjie 2 x Starch 3 x Salads Bread Table
Desserts:	2 x Dessert

Meal Options - for your Menu



Harvest table

For guests to enjoy while the couple is busy with their photo shoot.

Spread of rich cheeses, pâté's and Crackers with a small selection of ham and fresh seasonal fruit.

Starters

Cold	Hot
Fresh Fruit Salad	Soup served with Croutons (Butternut-, Creamy Chicken-, Vegetable-, Traditional Bean soup)
Wraps filled with Grated mozzarella, Carrot, Shredded Lettuce & Roast Pepper	Pancake filled with your choice (Chicken, Mince, Spinach & Feta, Ham & Cheese)
Spinach & Feta Rolls	Grilled Mushroom stick with Creamy Garlic Sauce
Halved Peaches stuffed with ham & cheese	Steamed Hake fillet served with Tartar Sauce
Filled Ham Rolls	Peri-peri Chicken Livers with Ciabatta Toast
Mock Lobster cocktail	Chicken wings served with Honey Mustard
Tongue with English mustard	Mini Chicken Cordon bleu
Mosaic Chicken salad	Mini Lemon & Herb Chicken Kebabs
Biltong Snack Plate With Creamy Biltong Truffles.	Pinwheel Beef with Basil
Biltong Nacho's	Meatloaf Cupcakes
Cheese & Biscuit plate	Fried Tortilla Triangles—Mexican Fiesta
Snack plates	Cheese & Onion Samosa's

Main Meal	
Meat	
Beef	Chicken
Beef Stroganoff	Chicken Pie with Sour Cream Crust
Marinated Beef in a Sauce of your Choice	Roasted Apricot-Glazed Chicken Portions.
Roast Beef served with Brown onion gravy	Curry Chicken
Crumbed Beef Schmitzel served with Mushroom sauce	Crumbed Thighs
Malaysian Beef Curry	Creamy Mozzarella, garlic and Mushroom Chicken fillet
Hungarian Beef Goulash	Chicken Portion with leeks & Mushroom
Homestyle Beef Stew with dumplings.	Crumbed Chicken Gordon Blue
Pork	Lamb
Pineapple glazed gammon.	Mutton curry served with sambals, chutney & Coconut
Crumbed Pork Chops	Rosemary, Garlic Lamb Stew
Crown Pork with Sweet & Sour Sauce	Crown Lamb with a dash of garlic
Honey Roasted leg of Pork	
Other	
Roasted Fish Fillet with Lemon butter	Buttered hake Fillet with tartar sauce

Starch	
Steamed White Rice	Potato bake with bacon & Cheese
Savory Rice	Cheese & Chives Potato bake
Yellow Rice with Pepper Confetti	Garlic Potato Dish
Traditional pap	Baby potatoes with butter & parsley
“Pap Tert”	Crisp Potato wedges
Samp	Corn wedges served with butter & Parsley (in season)
Bread Table	

Vegetables	
Sweet	Savory
Sweet Pumpkin with Caramel Syrup	Mediterranean Vegetable casserole
Pumpkin Fritters in Caramel Sauce	Roasted petty pans, baby marrows and bell peppers.
Oven Baked Butternut with Cinnamon Sugar	Country Mix Veggies with Cheese Sauce
Sweet Potato with Ginger	Buttered young Green Beans with Garlic and onions.
Marshmallow Sweet Potato	Home style Green Beans with onions and Potatoes
Sweet Potato Wheels	Green Bean Bundles with Bacon
Caramelized Carrots	Broccoli & Cauliflower with Bacon bits
Glazed Baby carrots	Cauliflower with Cheese Sauce
Glazed Garden Peas and Baby Carrots	Creamed Spinach
Buttery Sweetcorn with Carrots	Spinach lasagna

Salads

Village Salad Leafy Green salad with Pineapple	Butternut Salad
“Uitpak” Greek Salad “Not mixed” Leafy green salad with plump olives, Danish feta and Creamy salad dressing.	Carrot & Pineapple salad
Greek salad Mixed Leafy green salad with plump olives, Danish feta and Creamy salad dressing.	Copper Penny Carrot salad
French Salad Leafy Green Salad with croutons and cheese.	Curried Peach Salad
Seven layer salad Lettuce, radish, celery, Peas, Cheddar Cheese, red onion, Mayo and Bacon.	Beetroot rings salad with Yo-gurt
Potato Salad	Pickled Beetroot Salad Beets marinated in a Sweet and sour pickle sprinkled with Feta.
Spanish Rice Salad	Coleslaw
Curry Noodle Salad	Three Bean Salad
	Chakalaka Salad
	Watermelon salad (in Season)

Midnight Snack

To be served at 10:30-for the people who get hungry at late hours.

Mediterranean Pizza	Steak Pizza
Focaccia Pizza	Chicken and Mushroom Pizza

Dessert

Cold	Hot
Exotic Sliced Fruit Salad with Ice-cream	Roly-Poly served with custard
Traditional Trifle	Sticky toffee pudding with Custard
Black Forrest Trifle	Baked Chocolate pudding with Custard
Rainbow Jelly squires with ideal milk.	Malva Pudding with Custard
Ice-cream with chocolate and Caramel sauce	Sago Pudding with Custard
Caramel Chocolate Nut Ice-Cream	Baked Carrot pudding with cream or custard.
White/Strawberry/Chocolate Mousse	
Cakes & Tarts	
Black Forest Cake	Peppermint Crisp Tart
Crunchy tart	Milk Tart

Bank details

Bank	Nedbank
Name of Account	Gerrie Gerrits EDMS t/a Pienaardam Ontspanningsoord
Account Number	1468033395
Branch Code	198765
Reference Number	Please use the correct Reference number supplied by Pienaardam

For any inquiries regarding your package selection, do not hesitate to contact our consultant who will assist and advice you to make your special day a success.

BOOKING OF THE VENUE

Complete this form when making the booking, then email or fax it back to us.

Bride: Name & Surname:			
Contact Details	work)	cell)	
	Email)	Id)	
Postal Address			
Physical Address			
Groom: Name & Surname:			
	work)	cell)	
	Email)	Id)	
Postal Address			
Physical Address			
Bride-Mother:	Cell)		
Groom Mother:	Cell)		
Name of Venue:		Date of Function:	

Terms & Condition

Deposit

- Deposit of R2 500.00 is required to secure the function date.
- Deposits will only be accepted by Credit Card, Cash or Direct bank Transfer.

Breakage Deposit will be paid back into your account 14 days after function date -please ensure that we have your correct banking details, and copy of your id.

Please mail to: event3@piensaardamresort.co.za

Payment

- Final and full payments for the function must be made at least 14 days prior to the function date.

Piensaardam reserves the right to withhold catering or prevent entrance until the account has been paid in full and been cleared by the relevant bank.

Cancellations

- Deposit will be forfeited on cancellation or moving of booking.

Cancellation is only acceptable in writing and should be emailed to venessa@piensaardamresort.co.za no exceptions.

Should the function be cancelled 3 weeks or less prior to the function, the client is liable for 100% of the total price as quoted.

Venue

- The Venue will only be available to you from 08:00 on your Wedding day or as agreed with the wedding coordinator.
- We accept no responsibility for poor service deliverence, actions or opinions from a third party supplier, recommended or otherwise.
- Piensaardam leisure Resort reserves the right to close the bar at any time, at its discretion to protect property, geusts or staff of Piensaardam Leisure Resort.
- Please note that all of our Venues is a no Smoking area.

- Should decorations not have been removed or collected by this time, Pienardam Leisure Resort does not accept responsibility for any damage to such decorations should they have to be removed by Pienardam employees.
- Wedding guests making use of our special wedding rate must indicate who's wedding they will be attending in order to qualify for this offer.
- Regrettably we cannot make rooms available to wedding guests to get dressed, as the rooms are serviced and ready for other guests check-ins.
- Normal Check in times are applicable to wedding guests who have booked accommodation, however we will make every effort to accommodate early check-in subject to rooms being serviced and departure times of guests checking out.

Other

- Please be advised that a final coordination meeting must take place no less than 14 days prior to the wedding date.
 - We will make every effort to make your day a success. Therefore, in order to avoid confusion and misunderstandings, persons not involved in the final coordinating meeting, should not make changes on the day of the wedding. Changes should only be made by an authorized person and should be done via the wedding Coordinator and not other members or staff.
 - Menu's must be finalized 14 days prior to function date.
 - Final guest numbers are required 14 days prior to the function and will be charged accordingly.
 - Should there be loss or damages to overlays, table cloths, chair covers tie backs, cutlery crockery etcetera a charge will be deducted from the deposit, make sure that we have your correct banking details to pay the deposit into your account.
 - Due to the nature of our business, Pienardam Leisure Resort cannot restrict access to the Resort by members of the public or our Resort guests.
 - Bringing your own liquor to the function is not allowed and may result in forfeiting the R2500.00 deposit since this may jeopardize our Liquor licence.
 - Pienardam cannot take responsibility for any function booked outdoors due to any weather conditions making it not possible to carry out the function.
 - Pienardam shall not be held liable for any occurrence of natural origin, which causes an interruption of services, including electricity, water and sanitary services at the venue.
 - Pienardam, its employees or any other person employed at any function will not be held liable for loss or injury to persons due to negligence or any other causes whatsoever.
 - The client is responsible for the guest seating plans, guest list board, place names and table numbers.
 - Pienardam is not liable for damage and loss to any property whatsoever.
 - If making use of other florist, please inform them that all florists must have their work completed 5 hours prior to function.
 - Pienardam will not be held responsible for handling chair covers, overlays, tiebacks etcetera.
 - Pienardam reserved the right to cancel any booking forthwith and without liability on its part in the event of any damages to or destruction of the venue by force fire or other cause whatsoever beyond Pienardam's control.
 - The Participant acknowledges that during all times while he or she is attending the recreational activity, he/she does so at his/her own risk and that the Participant and other people in the care and control of the Participant will not hold the Provider or any of its employees or agents liable for any personal injury or breach of contract whether caused by the negligence of the Provider, its employees or agents howsoever caused or otherwise. The Participant acknowledges that in the event that he/she or any of the other people in their care and control find either or any of them is in difficulty that they are to stop the activity or request that the activity be stopped if appropriate, and seek help and/or assistance and advice.
 - Anyone entering these premises, including rounds and using facilities whatsoever, does entirely at his/her own risk. Gerrie Gerrits Pty Ltd t/a Pienardam Leisure Resort, its directors, officers, employees and everyone else connected therewith shall have no liability whatsoever for any injury to, or death of any person, or any loss of, or change to any property caused even arising from negligence of any degree.
 - Children 2-10 years and younger are charged only 50% of the menu cost.
 - If the function continues after 24:00, an extra R600.00 per hour will be charged. Functions are only allowed to continue until 02:00 at the latest in line with the liquor licence.
 - SAMRO & SAMBRA license is required if own DJ is organized, you are liable for any fines if you do not possess the correct licenses.
 - Prices are subject to change.
 - Due to uncertain economy, changes of rates and prices, we reserve the right to adapt your prices accordingly.
 - Please note the above quotation's not valid for travel agents.
- Declaration and signature: By signing this agreement I understand that the recreational services about to be sold to me as set out in this form may cause me and / or my dependents personal injury or death. By signing this agreement I understand that me and my dependents waive our rights to sue the Provider for losses relating to me and or my dependents personal injury or death that result from any negligence caused by the Provider.

I / We confirm the above as constituting the entire agreement between us.

Signed at This day of 20.....

Full name: Signature:

