



Dear Bride,

Thank-you for choosing Gooderson Drakensberg Gardens Golf & Spa Resort as a wedding venue of choice for your loved ones. Drakensberg Gardens and Gooderson Leisure pride ourselves in Service Excellence.

Being one of the largest resorts in the southern Drakensberg we are able to offer you a variety of packages, for both intimate and large receptions and functions. You can expect beautiful backdrops for your photographs, a complementary night in our Honeymoon Suite on your wedding night and discounted accommodation for friends and family coming from far and wide.

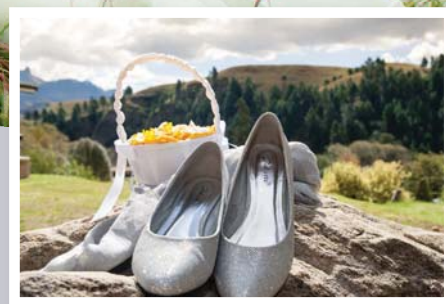
Special attention is conferred upon the wedding party to ensure that every detail, every desire, is taken into account. Catering to weddings of various sizes, the Drakensberg Gardens has the experience, expertise and understanding to ensure that the day dreamt of becomes the day finally lived.

We have set an array of options for you to choose from with a variety of suppliers for your convenience. We look forward to hosting you and building a package to make Your dream a reality.

Kind regards,

Taryn-Cara Muil
Guest Relations

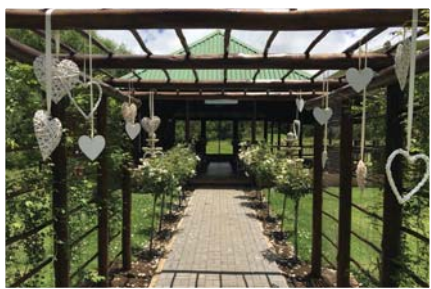
GOODERSON DRAKENSBERG GARDENS FOR ALL YOU DREAMED OF AND MORE!



GOODERSON DRAKENSBERG GARDENS CEREMONY

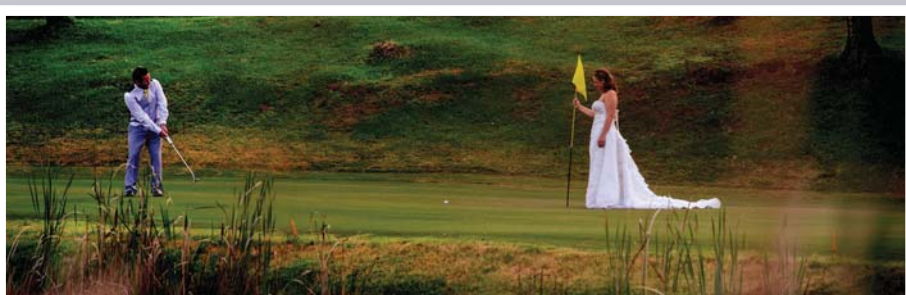
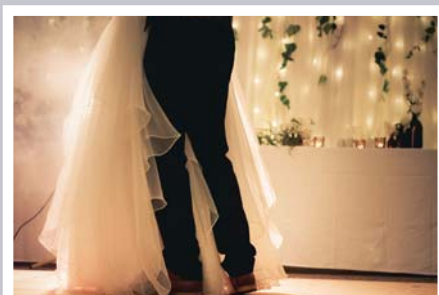
IBIS PAVILLION

The perfect wedding venue that brings the beauty of the outdoors inside.
With surrounding mountains, the transparency of the Ibis offers an airy and clean indoor space
allowing the creation of any style of wedding celebration.



RIVERSIDE

A Victorian gazebo rests alongside the river bank which acts as an idyllic setting for
ceremonies of any culture and tradition. This gazebo offers the bride many décor options.



GOODERSON DRAKENSBERG GARDENS RECEPTION

ELEGANCE

The Rhino Room, positioned central to the hotel, boasts its own charm and is able to seat up to 150 people. It can be transformed from a day time venue to a elegant venue for a candlelight dining celebration.



“A SUCCESSFUL MARRIAGE REQUIRES
FALLING IN LOVE MANY TIMES,
ALWAYS WITH THE SAME PERSON.”



GOODERSON DRAKENSBERG GARDENS RECEPTION

RHINO ROOM 1

50 Seater
Fully Stocked Cash Bar
Ladies and Gents Toilets
3 x 3 metre dance floor

Venue Hire - R6 750 includes:

- Ten Seater round tables with standard with table cloths
- Gift table
- White linen serviettes
- Chairs
- Cutlery
- Silver ice buckets
- Bar facility for a cash limit or open bar as required
- Registry table with white table linen
- Cake table with white overlay
- DJ table and white table linen
- Standard wine and champagne glasses
- Crockery (plates, side plates and dessert bowls)
- Service staff - bar and waiter staff
- Secure parking

Assistance with set up and clean-up of venue.

Dance floor is a standard wooden dance floor, option to hire one in.

This excludes:

Décor; draping; centre pieces; chair covers; DJ; floral arrangements; additional lighting; menus; food & beverage & overtime

Venue Hire: 8 hours from start of ceremony.

Standard charge per hour thereafter.

Last rounds are served strictly at 01h30

RHINO ROOM 1 & 2

150 seater maximum
Fully Stocked Cash Bar
Ladies and Gents Toilets

Venue Hire - R13 500 includes:

- Ten Seater round tables with standard with table cloths
- Gift table
- White linen serviettes
- Chairs
- Cutlery
- Silver ice buckets
- Bar facility for a cash limit or open bar as required
- Registry table with white table linen
- Cake table with white overlay
- DJ table and white table linen
- Standard wine and champagne glasses
- Crockery (plates, side plates and dessert bowls)
- Service staff - bar and waiter staff
- Secure parking

Assistance with set up and clean-up of venue.

3 x 3 metre Dance floor is a standard wooden dance floor, option to hire one in.

This excludes:

Décor; draping; centre pieces; chair covers; DJ; floral arrangements; additional lighting; menus; food & beverage & overtime

Venue Hire: 8 hours from start of ceremony.

Standard charge per hour thereafter

Last rounds are served strictly at 01h30

The Gooderson Drakensberg Gardens Golf & Spa Resort reserves the right to charge a corkage fee, should it be agreed that client will supply their own wine/champagne.



GOODERSON DRAKENSBURG GARDENS ACCOMMODATION

HOTEL STANDARD

The Gooderson Drakensberg Gardens Golf & Spa Resort boasts a compliment of 95 hotel rooms, 50 deluxe rooms and 45 standard rooms and can accommodate up to 240 people per night.

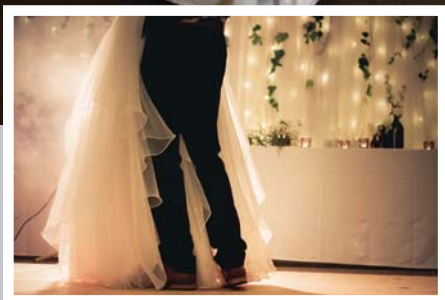
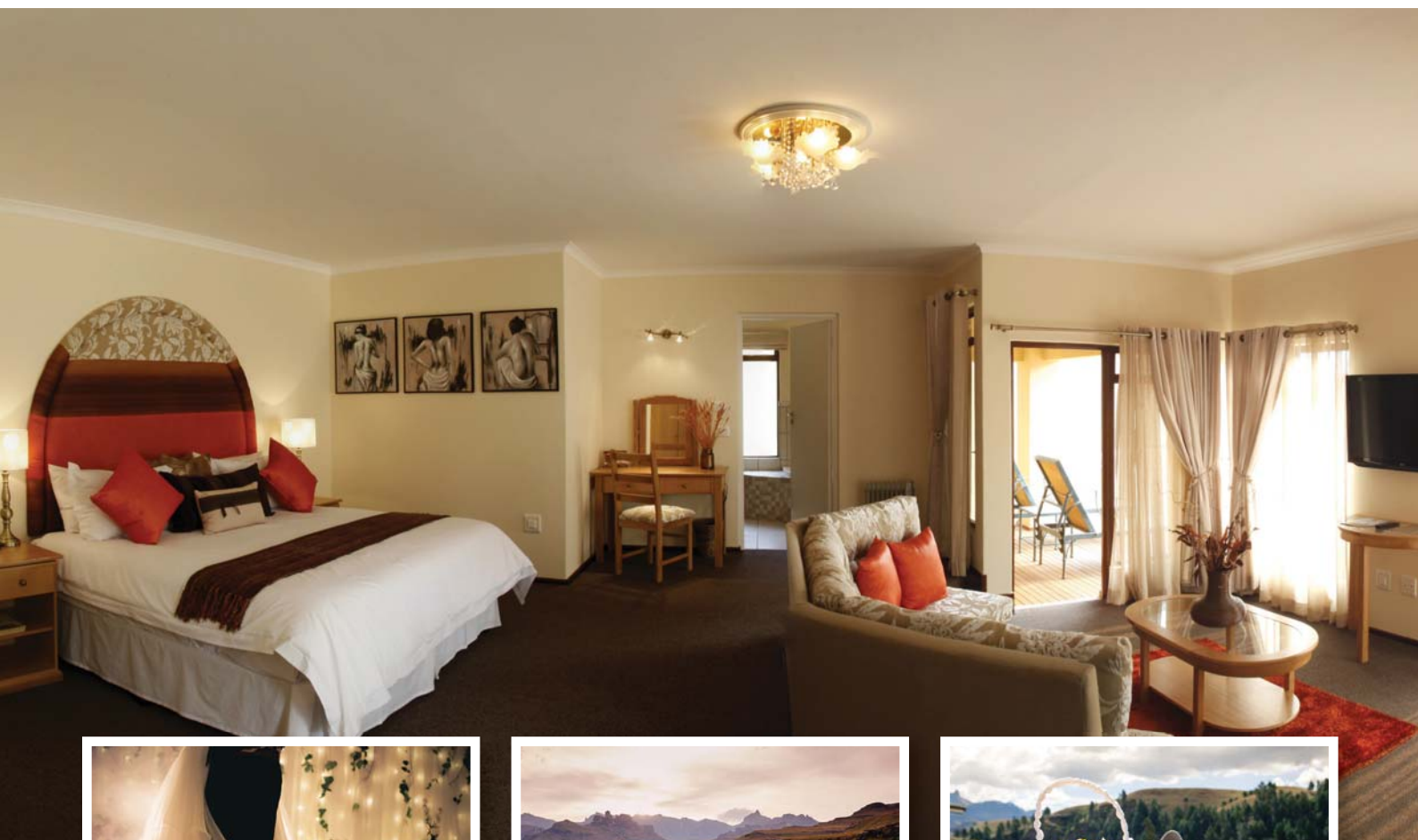
A Special rate will be given to you for your guests. Children under 12 stay free and only pay for meals.

Accommodation bookings to be made on 031 337 4222 or email: drak@goodersons.co.za

Quoting Reference will be given to you on confirmation of booking.

HONEYMOON SUITE

Should you book your special day at Gooderson Drakensberg Gardens Golf & Spa Resort we will give you the Honeymoon Suite on a complimentary bed & breakfast basis on the night of your wedding.



GOODERSON DRAKENSBERG GARDENS MENUS

CANAPE MENU

USE THE FOLLOWING TO CREATE YOUR PERSONALISED
COCKTAIL MENU

CATEGORY 1

Mozzarella and Baby Tomato Skewer with Basil Pesto
Vegetable Spring Rolls with Sweet Chili Dip
Mini Sausage Rolls
Assorted Mini Quiches
Fresh Fruit Kebabs

CATEGORY 2

Mini Fillet Steaklets en Croute with Salsa Verde
Deep Fried Crumbed Camembert with Ginger in Syrup
BBQ Chicken Drumsticks
Bloody Mary Shot with Celery Stick and Smoked Mussel (Note 1 per person)
Mini Vegetable or Chicken Wraps

CATEGORY 1

Mini Croissant filled with either Smoked Salmon and Cream Cheese
OR Smoked Chicken and Cranberry
Prawn Cocktail in a Cucumber Cup
Chicken Kebabs with Peanut Sauce
Honey and Mustard Glazed Chipolata Sausages on a Skewer with Sesame Seeds
Mini Curry Bunnies

OPTION 1:

Choose One Of Each Category R 105.00 Per Person

OPTION 2:

Choose Two Of Each Category R 155.00 Per Person



GOODERSON DRAKENSBURG GARDENS MENUS

CHOICE OF FOUR BUFFETS

BUFFET 1

- 1 x Soup
- 3 x Starters
- 2 x Salads
- 1 x Roast
- 1 x Pasta or Rice Dish
- 1 x Casserole
- 2 x Vegetables
- 1 x Rice or Potatoes
- 2 x Desserts

R 305.00 per person

BUFFET 2

- 1 x Soup
- 3 x Starters
- 4 x Salads
- 2 x Roasts
- 1 x Pasta or Rice Dish
- 2 x Casseroles
- 2 x Vegetable Dishes
- 1 x Rice
- 1 x Potato
- Fruit Salad
- 2 x Desserts

R 340.00 per person

BUFFET 3

- 1 x Soup
- 3 x Starters
- 4 x Salads
- 3 Roasts
- 3 x Casseroles
- 2 x Vegetables
- 1 x Rice
- 1 x Potato
- 1 x Pasta or Rice Dish
- Fruit Salad
- 3 x Desserts

R 390.00 per person

BUFFET 4

- 1 x Soup
- 4 x Starters
- 5 x Salads
- 3 x Roasts
- 3 x Casseroles
- 2 x Vegetables
- 1 x Rice
- 1 x Potato
- Fruit Salad
- 4 x Desserts
- Cheese Platter and Biscuits

R 450.00 per person



GOODERSON DRAKENSBERG GARDENS

MENUS

BUFFET SELECTION

SOUPS

Potato and Leek
Cape Style Butternut and Apple with crispy Bacon
Smoked Chicken and Butterbean
Cream of Spinach and Parmesan
Pea and Ham
Country Vegetable

STARTERS

Chicken Liver Pate with Melba Toast
Cape Pickled Fish
Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Leek Tartlets
Roasted Red Bell Pepper Mousse, Salted Biscuits
Salsa Chicken Wings with a Creamy Ranch Dipping Sauce
Thai Beef Salad with Egg Noodles
Selection of Cold Cuts with Mustards and Pickles

SALADS

Build Your Own Salad Bar:
Lettuce Bowl, Cherry Tomato, Cucumber, Onion, Bell Peppers, Gherkin, Peppadews, Olives, Feta, Assorted Dressings
Champagne Marinated Beetroot
Tuscan Potato (Baby Potato, Creamy Basil Pesto, Mozzarella Cheese,
Sundried Tomato
Smoked Chicken and Mango
Thai Slaw Salad (shredded Slaw and Carrot, Red Pepper Julienne, Coriander, Spring Onion, Peanuts, Honey Ginger Soy
Dressing
Penne Pasta and Three Bean in a Sweet and Sour Sauce
Watermelon, Feta and Rocket
Tomato, Mozzarella with Basil Pesto Caprice
Chick Pea, Grapefruit and Coriander
Cous Cous with Roasted Vegetables, Mushrooms and Sweet Peppers

VEGETABLE SELECTION

Sautéed Seasonal Garden Vegetables
Honey and Orange Glazed Carrot Batons
Roast Butternut
Baked Balsamic Beetroot
Sautéed Green Beans with Onion and Tomato
Broccoli in Melted Almond Butter
Broccoli and Cauliflower Gratin
Cauliflower in Dried Chili Flakes Butter
Sautéed Baby Marrow Pearl Onion and Garlic
Sweet Potatoes with Green Beans and Ginger Butter
Creamed Spinach
Peas and Carrots
Sweet Potatoes

GOODERSON DRAKENSBERG GARDENS

MENUS

BUFFET SELECTION

CASSEROLES

Drakensberg Beef and Root Vegetable Potjie
Beef Stroganoff with Peppers and Mushroom
Durban Style Beef Curry Sambals Poppadum
Southern Fried Chicken Breast Fillet
Classic Creamy Chicken a la King
Butter Chicken Curry
Lamb Knuckle Bredie with Butterbeans
Durban Style Lamb Curry Sambals Poppadum
Karoo Lamb Stew
Sweet and Sour Pork
Honey and Mustard Pork Gammon Steaks
Sweet Paprika and Sage Marinated Pork Neck Steaks with Sautéed Apple
Line Fish in a Spicy Thai Coconut Sauce
Flash Fried Deep Sea Hake, Tartar Sauce
Cajun Grilled Calamari Steaks
Seafood Paella

RICE

Yellow with Raisin
Plain
Savoury Fried
Spicy Portuguese Style

PASTAS

Fettuccini in Creamy Smoked Haddock and Leek Sauce
Penne in a Mixed Seafood Marinara Sauce
Chicken and Spinach Lasagna

VEGETARIAN DISHES

Vegetable and Lentil Biryani
Creamy Button Mushroom and Butterbean Ragout
Spaghetti tossed in Basil Pesto & Sautéed Cherry Tomatoes
Spinach, Butternut and Grilled Baby Marrow Lasagna

POTATOES

Potato Bake with Cream, Garlic Chives, Bacon Bits
and Cheddar Cheese
Smashed Baby Potato, Olive and Feta Bake
Lemon pepper and Thyme Roast Potato Wedges
Mascarpone enriched Mashed Potato

ROASTS

Onion and Sage Stuffed Roast Chicken
Grilled Chicken in Lemon and Thyme
Gourmet Mixed Aromatic Spice and Rosemary Rubbed Roast Leg of Lamb
Roast Pork with Crackling
Honey, Pineapple Glazed Gammon
Whole Grain Mustard Crusted Topside of Beef

GOODERSON DRAKENSBERG GARDENS MENUS

BUFFET SELECTION

COLD DESSERTS

Pavlova, Cream Chantilly, Fresh Fruits, Berry Compote
Chocolate Mousse Shots
Apple pie
Tiramisu
Banoffee Pie
Crème Caramel
Milk Tart
Assorted Cakes
Berry Panna Cotta
Chocolate Eclairs
Peppermint Crisp
Sherry Trifle

HOT DESSERTS

SERVED WITH HOT VANILLA CUSTARD

Malva Pudding
Hot Chocolate Pudding
Baked Peach and Vanilla Pudding
Cape Amarula Pudding
Sticky Toffee Pudding
Coconut Rice Pudding

GOODERSON DRAKENSBERG GARDENS ADDITIONAL SERVICES

BABYSITTERS

Babysitters available on request at a minimal charge – provided advance notice is given.
Subject to availability.

LAVITA SPA

Lavita Spa is situated on the property for your convenience.
Email: drakgardensspa@lavitaspas.com.

LOCAL SUPPLIERS

MAKE-UP

Kelly Conolly 060 780 6097

HAIR

Justin Lacey 066 512 4778

PHOTOGRAPHERS

Storm Storah Photography 082 682 1519
Neil Prior 082 213 4795

DJ

Neil Prior 082 213 4795
Gwyn Viljoen 082 5310945

FLOWERS AND DÉCOR

E by A - Anne Warman 033 346 1126 | www.ebya.co.za
Natural Nostalgia - Kimberley Lomas 072 9547762 | www.naturalnostalgia.co.za
Emily Lockhart 084 468 9890 | www.emilylockhart.co.za

MARRIAGE OFFICIALS

Rev. Dawn Coleman - Malinga 084 264 4780 | dawncoleman2102@gmail.com

Although we recommend that you use the above people / companies, we understand that you might have friends or family that offer the same services and we do not object to you using them.

If there are any other services that you require that are not on the above list, please let us know and we will be more than happy to help you locate them.



GOODERSON DRAKENSBERG GARDENS

TERMS & CONDITIONS

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BOOKING CONFIRMATION AND DEPOSIT

Provisional dates will be kept for fourteen days from the date of receiving your booking.

A deposit of the venue fee is required within seven days of making your booking in order to secure your date. This deposit is non-refundable. Your date will be released if deposit and signed contract are not received within the 14 day period.

The final number of guests, meal choice and dietary requirements need to be confirmed 14 days prior to the event. At the same time, we require a 100% Prepayment of your planned dining options.

FINAL PAYMENT:

We require the full pre-payment for the function to be via EFT using your Surname as reference.

Any additional charges and fees, such as your beverages, early arrival or set-up fees, etc. need to be paid within 24 hours after the end of the function. Thereafter we will automatically charge the amount to your credit card.

FUNCTION TIMES:

Unless otherwise agreed and confirmed in writing at least 30 days prior to the event, the reception areas are available any time from 17h00 (Arrival time for guests).

Please refer to the information above for additional fees for early set-up and arrival.

Our liquor license is valid until 02h00; therefore last rounds are served strictly at 01h30.

The venue is available until 02h00.

SEQUENCE OF EVENTS:

A document outlining the sequence of events must be submitted and agreed upon at least 14 days prior to the reservation date. Any last minute changes will be accommodated to the best of our ability but we cannot be held responsible for the consequences of last minute changes.

MENU ARRANGEMENTS:

Please advise us of any dietary requirements 14 days prior to the event. your menu choice must be confirmed at the latest 14 days prior to the event.

“TWO SOULS BUT WITH A SINGLE THOUGHT
TWO HEARTS THAT BEAT AS ONE”
JOHN KEATS