



SERENGETI ESTATES
FORGED BY NATURE

Wedding Information

2026

Dear Bride and Groom To Be...

Thank you for your interest in hosting your most special day with us.

Please find below detailed information of the Wedding offering available at Serengeti Estates.

Serengeti Estates has long been associated with luxury and lifestyle in the Gauteng, making our estate the ideal location for your wedding.

Our facilities, service, staff and trusted suppliers look forward to ensuring your special day is as successful as it is beautiful!

We would love to show you our available spaces in person, therefore please feel free to contact us to arrange a site visit and to discuss your requirements.

WHY CHOOSE SERENGETI ESTATES AS YOUR WEDDING VENUE

- An experienced team of professionals are available to discuss your requirements in detail
- Dedicated coordinator allocated to your event from beginning to end
- Bell tower for Wedding Ceremonies
- 4 banqueting venues and an outdoor events terrace (2500sqm) seating from 20 up to 400 guests.
- Beautiful areas for photos such as the Golf Course or Forrest
- Menus can be customised to your specific requirements
- Multiple restaurants and bars available in the estate
- Safe parking for your guests at our Clubhouse
- State of the art audio visual (AV) equipment
- Generator that automatically turns on within 1 minute
- Air-conditioned venues - Portable aircon units/fans provided when necessary
- All venues are wheelchair friendly
- All meals and beverages available from our own Events Kitchens and Bars

Our Venues

Standard Venue hire for wedding receptions is charged at R150.00 per person, which includes the below:

- Standard white/black tablecloths
- White/black chair covers
- Silver/gold underplates p/p
- Cutlery
- Crockery
- Glassware
- Banqueting Floor Manager
- 1 x Events Barman
- Presentation Facilities (Should this be required) Microphone is an additional cost
- Members and Homeowners of Serengeti receive a 15% **discount on venue hire**

See below our venues capacities, we'd love to show you the spaces in person, therefore please feel free to contact us to arrange a site visit and discuss available options.

WEDDING VENUE CAPACITIES				
Subject to Dancefloor & Stage requirements				
VENUE NAME	BANQUET	U SHAPE	DOUBLE SIDED U-SHAPE	CEREMONY / CINEMA STYLE
FOUNDERS LOUNGE	40	24	38	50
18TH	50	27	41	80
SERENGETI 1	200	100		400
SERENGETI 2	200	100		400
SERENGETI FULL	400	200		800
OUTDOOR TERRACE	300			600

Our beautiful outdoor grass terrace with its classic bell tower and lit up tree may be added for ceremonies or as the reception venue itself, the rates for this area vary depending on your requirements.

Please contact your coordinator for more information.



VENUE GUIDELINES

- Nothing may be stuck to any wall, door or furniture – regardless of material used (sticky tape, Prestik, etc.)
- No open flames are permitted in the venue. All candles must be in a container or vase, where with rim is higher than the flame. This includes dinner candles as they pose a fire safety risk if they fall.
- All venues are non- smoking
- All venues are available until 24h00. Last rounds are called as 23h00 and music may be played until 23h30. Venues close strictly at 24h00.
- Venue setup is subject to availability and must be discussed with the coordinator
- Please refer to the booking form for the full list of terms and conditions

WAITER HIRE FEE

- A waiters fee is charged at one waiter for every 10 guests. Waiters are R650.00 each for a period of 8-hours (R85.00 per hour thereafter)
- Waiters are on hand an hour before the event for briefing
- Please note that event waiters are compulsory to ensure efficient service delivery
- Please note that the waiter hire fee is NOT A GRATUITY.
- A 10% service fee will be added to the food and beverage bills on the final invoice.

CATERING & BEVERAGES

- Serengeti Estates has fully stocked bars, therefore no beverages may be brought in.
- Only Wines / Champagne for the tables may be brought in and a surcharge per bottle will be charged to the master invoice/account.
- Any beverages brought in without prior arrangement may be subject to a fine
- Halaal/Kosher meals are arranged on request; and are subject to a surcharge.
- We require 72 hours notice of all dietary requirements
- Final Guest numbers are required 7 days prior to your event, please remember to include all service providers such as DJ's, Photographers etc.

SUPPLIERS

- For Décor, Furniture, Entertainment, Cakes, Photographers, Gifts etc, You are more than welcome to use a supplier of your choice; we also have a list of verified suppliers you are welcome to get in touch with who would be happy to assist.
- Please Ensure your coordinator has the contact details of all your suppliers in order to liaise with them regarding setup and breakdown as there may be limitations.

CANCELLATION POLICY

- Notice before 121 days prior to the function – no cancellation fee
- Notice from 120 – 90 days prior – 30% of the total cost
- Notice within 89 – 30 days prior – 50% of the total cost
- Notice within 29 or fewer days prior –100% of the total cost
- Any cancellations must be done in writing.



DEPOSITS AND PAYMENTS

- A 50% deposit is required to secure your booking and the balance is due 7 days prior to your booking.
- Any additional charges to your account will be added to your final invoice which is due within 7 days of the account statement being sent.
- Please note, Serengeti is a cashless environment, please ensure your guests are aware, only card payments will be accepted.

Our Menus

We have a variety of menu options available, summarised below.

Arrival Snacks:

Platters | Cocktail Snack Buffet | Cold Canapes

Meals:

Plated Menus

Satin | Lace | Silk

Buffet Menus:

Silver | Gold | Diamond

Customised Menu:

Have you seen something you like on the menu but cant decide on 1 option? Feel free to Mix & Match your items and our chef will gladly do a new costing for you based on your selections.

We can also arrange a meeting with the Chef to discuss if you have specific requirements. A menu tasting can be arranged at Half Price which can be added to your final invoice.

Please Take Note with Plated Menus:

We require no less than 2 Weeks Notice of your menu selections for the Lace and Silk Menus

Meals are served per dish, not per table

No changes will be accepted by guests on the day

Additional Service Staff may be required for service of larger groups



Cocktail Snacks

Catered Buffet style for your number of guests

R 245 p/p 6 items
R 305 p/p 8 items
R 385 p/p 10 items

Mini Chicken Kebabs
Mini Beef Kebabs
Cocktail Sausage Rolls
Variety of Samosas / Spring Rolls
Meatballs
Cocktail Cheese Grillers
Mini Quiches
Spinach & Feta Phyllo Parcels
Cocktail Pork Riblets
Crumbed Prawns
Crumbed Calamari Strips
Mac & Cheese Bites
Mini Bacon Wrapped Potato Wedges
Greek Salad Skewers
Crumbed Mushrooms
Bacon & Cheese Bruschetta's

Cold Canapes

Catered Buffet style for your number of guests

R 270 p/p 6 Items
R 360 p/p 8 Items
R 450 p/p 10 Items

Thinly sliced Beef on Parmesan toast
Crumbed Prawns with rustic tartare sauce
Smoked Salmon & Cream Cheese Roulade
Asparagus wrapped in Gypsy Ham
Beef Carpaccio with Rocket & Parmesan
Smoked Salmon on Olive Crostini
Shrimp Cocktail on Lemon & Herb Blini
Smoked Salmon with Creamy
Horseradish Sauce
Chicken Profiteroles
Chicken Liver Parfait on Peppered Toast
Herbed Goats Cheese Tartlets
Grilled Beef with Salsa Verde Croutes
Salami with Olive and Cherry
Tomato Cornets
Chicken Waldorf Parcel with Apple, Celery
& Pecan Nuts

Arrival Platters

Dry Snack Platter (Serves 5)

R710 / Platter

Includes Biltong, Dry wors, Crisps, Cheese sticks & Nuts

Cheese Platter (Serves 5)

R620/ Platter

Includes 4 Local Cheeses, 2 Preserves, Crackers & Grapes

Fruit Platter (Serves 5)

R495/ Platter

Assortment of Seasonal Fruits

Meze Platter (Serves 5)

R880/ Platter

Fried Halloumi, Panko Prawns, Teriyaki Glazed Fillet Steak,
Falafel Balls, Jalapeño Poppers, Flat Bread, Hummus & Tzatziki Dips

Sushi Platter – 20 Pieces (Serves 5)

R600/ Platter

4 Salmon California Rolls, 4 Salmon Sandwiches, 4 Salmon Maki,
4 Prawn Tempura Rolls, 2 Prawn Nigiri, 2 Prawn Rolls



Plated Menu Options

Satin Menu

R480 p/p

Bride & Groom to Pre Select 1 Starter, 2 Mains & 1 Dessert.
This will be the Set Menu for guests to select meals from on the day.

STARTERS

Melon, Hickory Ham and Mozzarella Tartines

OR

Spinach, Feta & Chicken Roulade on a Rocket Salad

OR

Beef Fillet Trinchado served with Toasted Ciabatta

MAINS

Grilled Chicken Breast on a bed of Basil pesto Linguini

OR

Black Pepper Crusted Sirloin with Broccoli Puree, Baby Carrots and Garlic Mash

OR

Herb Battered Hake with Roasted Vegetables and Tarter sauce

DESSERT

Vanilla Bean Pannacotta

OR

Chocolate Brownie & Berry Compote

OR

Amarula Crème Brule



Lace Menu

R595 p/p

Bride & Groom to Pre Select 1 Starter, 2 Mains & 1 Dessert.
This will be the Set Menu for guests to select meals from on the day.

STARTERS

Calamari Grapefruit Salad

OR

Butter Chicken in a Poppadom Boat topped with Salsa

OR

Mini Beef Wellington topped with a Red Wine Jus & Rocket

OR

Sundried Tomato & Goat Cheese Ravioli served with Neapolitan Sauce (V)

MAINS

Grilled Kingklip served with prawn Bisque risotto topped with Bok choy

OR

Grilled beef fillet served with Asparagus, Beetroot puree & Cous cous

OR

Crispy pork belly served with honey carrot puree, Mustard Mash & Broccoli

OR

Peri-peri half chicken served with Potato dauphinoise and Vegetable Stack

OR

Butternut Gnocchi served with basil Neapolitan sauce (V)

OR

Oxtail served with baby potatoes & mixed veggies

DESSERT

Mixed berry cheesecake

OR

Coffee Panna cotta

OR

Pumpkin pie topped with whipped cream

OR

Chocolate malva pudding topped with crème anglaise



Silk Menu

R720 p/p

Bride & Groom to Pre Select 1 Starter, 2 Mains & 1 Dessert.
This will be the Set Menu for guests to select meals from on the day.

STARTERS

Beef carpaccio Served with rocket, Deep fried biltong & balsamic dressing
OR

Duck leg confit served with a mango compote, Potato dauphinoise & micro salad
OR

Sole fillet served with Mash & Butternut puree & caper micro salad
OR

Chickpea stuffed eggplant topped with goats cheese (V)

MAINS

Beetroot yoghurt poached salmon served with parmesan mash and asparagus
OR

Lobster thermidor, Potato Dauphinoise, Baby Carrots topped with Coriander Oil
OR

Lamb Shank served with Mustard Mash & Mixed Veggies
OR

Duck Breast served with an Orange Glaze, Cauliflower Puree &
Goats Cheese Baby Potatoes
OR

Grilled Ribeye served with Asparagus, Potato Jack topped with a Pepper Sauce
OR

Paner Thai Curry served with Basmati Rice & Salsa (V)

DESSERT

Lindt Chocolate Panna cotta
OR

Millionaires Cheese Cake
OR

Red Wine Poached Pears served with a Crème Anglaise
OR
Crème Brûlée



Buffet Menu Options

Silver Buffet

R 520 p/p

No Selection Required
Full Menu Served

MAINS

Rosemary & Garlic Rosted Sirloin
Mediterranean Grilled Chicken Breast
served with Greek Yoghurt Sauce

SIDES

Thyme Roast Potatoes
Savory Rice
Broccoli & Cauliflower Bechamel
Greek Salad

DESSERT

Malva Pudding & Custard

*Add a Plated Starter for only
R105.00*

Spinach, Feta & Chicken Roulade on
Rocket Salad
Beef Fillet Trinchado with
Toasted Ciabatta
Butter Chicken in a Poppadom Boat
with Salsa

Gold Buffet

R 620 p/p

Selections:
2 Mains / 4 Sides / 2 Desserts

MAINS

Rosemary & Garlic Rosted Lamb
Mediterranean Grilled Chicken Breast
served with Greek Yoghurt Sauce
Grilled Kingklip Fillets served with
Lemon Butter Sauce
Thai Green Veg Curry

SIDES

Bacon or Vegetarian Orzo Pasta Salad
Parmesan Potato Bake
Savory Rice
Roast Vegetables
Creamy Spinach & Feta
Cinnamon Roasted Pumpkin & Almonds

DESSERT

Malva Pudding & Custard
Chocolate Panna Cotta
Red Velvet Cake
Chocolate Brownies
Strawberry Cheesecake



Diamond Buffet

R 720 p/p

Selections:

3 Mains / 5 Sides / 2 Desserts

MAINS

Rosemary & Garlic Roasted Lamb Chops

Roasted Honey & Mustard Gammon

Grilled Salmon fillet served with Lemon Butter Sauce

Beef Wellington

Orange Basted Duck Breast

Coffee Crusted Ostrich Fillet

SIDES

Garlic & Herb Roast Potatoes

Parmesan Risotto

Mexican Pasta Salad

Bacon & Spinach Salad

Summer Salad

Roasted Beetroot & Sweet Potato

Creamy Spinach & Feta

DESSERT

Malva Pudding & Custard

Blueberry Panna Cotta

Red Velvet Cake

Baileys Chocolate Mousse

Variety of Cocktail Tartlets

Passionfruit Cheesecake



MCC, Prosecco & Champagne

For the Tables – Available on Pre Order Only

Krone Night Nectar Demi-Sec	R435
Krone Borealis Vintage Cuvee Brut	R475
Pandora Box Brut	R235
Valdo Garda Brut Prosecco	R600
Graham Beck Brut	R450
Graham Beck Bliss Nectar	R450
Bottega Prosecco Brut	R510
Bottega Vino Del Amore Moscato	R790
Bottega Prosecco Brut Rose DOC	R790
Bottega Rose Gold Moscato	R1 370
Bottega Gold Prosecco DOC	R1 370
Moët and Chandon Brut	R1885
Moët and Chandon Nectar	R2250
Pongrácz Desiderius	R1110

HOUSE WINE & MCC

Durbanville Hills Merlot	R210
Durbanville Hills Sauvignon Blanc	R210
Durbanville Hills Sparkling Sauv/Blanc	R245
Durbanville Hills Sparkling Rosé	R245

Welcome Drinks

All Welcome Drinks are served in Champagne Glasses

Alcoholic R75 Each

Pandoras Box Brut & Cherry
Rose Petal Prosecco
Aperol Spritz with Orange Slice
Frozen Pomegranate Gin Lemonade
Mango Sunrise Daquiri with Strawberry
Lime Margherita
Classic Mimosa with Orange Slice

Non-Alcoholic R60 Each

Non Alcoholic Champagne & Cherry
Rose Petal Lemonade
Frozen Pomegranate & Lemonade
Virgin Mojito
Untouched Mimosa

*Please refer to our Events Beverage list for more information
about our standard available beverages*

Preferred Suppliers

DÉCOR

STELO EVENTS	KELSEA	072 205 6336	kelsea@steloevents.co.za
EVENT DÉCOR HIRE	ALEX	081 367 2701	info@eventdecorhire.co.za
NONO EVENTS	OFFICE	083 533 6704	info@nonoevents.co.za
FLEXIHIRE Furniture & Stretch Tents	OFICE	010 446 7724	sales@flexihire.co.za
DECORVENT Furniture & Stretch Tents	OFFICE	060 411 5323	sales@decorventhire.co.za

MUSICIANS / DJ'S

PARTY BROS	OFFICE	083 269 7047	bookings@partybros.co.za
DJ Q'D UP	ANIL	082 788 4425	djqdup@play4sa.co.za
DJ BLACK SPARROW	DUMA	064 816 1483	djblacksparrow@gmail.com
DAN VEE Musician/Singer	DAN	081 278 7524	https://danvee.co.za/#contact
THE MORNING AFTER BAND	DIRK KLUT	079 386 4254	Dirk@TMAent.co.za

PHOTOGRAPHERS

TARRYN ELAINE	TARRYN	073 108 6723	info@tarrynelaine.co.za
MIKOH PHOTOGRAPHY	MICHAEL GEMMEL	082 483 6362	mikohngallery@gmail.com
SELFIE CUBE	OFFICE	065 893 0504	ask@selfiecube.co.za

CAKES

CAKE AWAYS BY MARONÉ	MARONÉ	082 362 3198	
CAKES BY MARILIZE	MARILIZE	082 779 1784	

OTHER ENTERTAINMENT

Some of the wonderful entertainers we have teamed up with can assist with exciting activities such as:

Stargazing

Caricaturists

Illusionists

Fire Dancers / LED Dancers

LED Sax / Violinist / Muso in Liquid Gold Dress or Moon Structure

Variety of Singers and Dancers