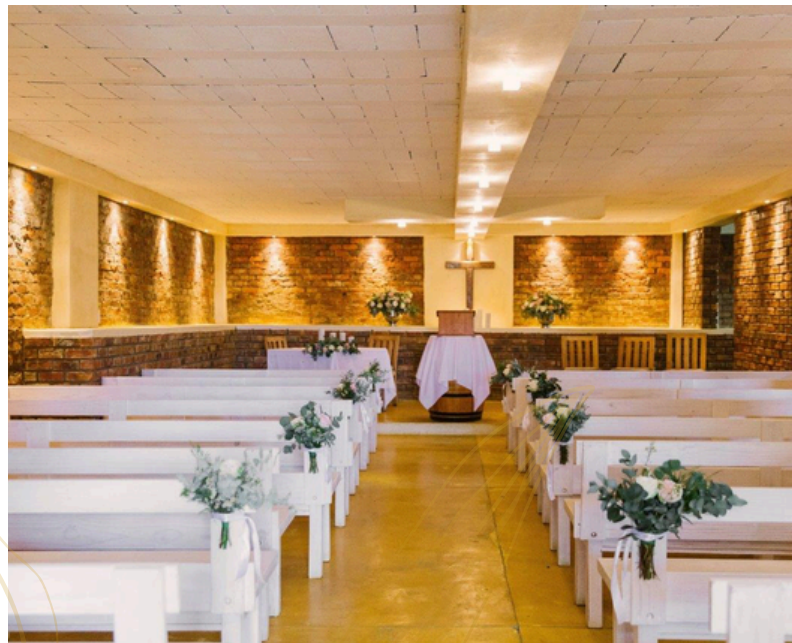




WAVERLEY HILLS

Wedding & Function Venue



CONFERENCES AND WORKSHOPS

events@waverleyhills.co.za

023 321 0002

Off the R46, between Ceres and Wolseley

OVERVIEW

Waverley Hills offers a scenic and peaceful venue ideal for workshops and conferences. The venue is available for Half-Day or Full-Day bookings.

All packages include:

Use of the indoor/outdoor venue spaces
Tables and chairs for up to 120 guests
Cutlery/Crockery
Setup and post-event cleaning
Guest parking
Access to gardens for photos
On-site basic staff support during the event
Screen and Projector
Mini PA system
Stationary
Spring water

Extras:

Tea/Coffee & Muffin (R50 pp)
Exclusive in-house catering (Arbeidsgenot Lounge) options
and bar available on request

All packages are venue hire and catering only. Décor and additional services are not included.

PRICE LIST

2026

HALF DAY PACKAGE (4 hours)	
Weekday	Weekend
R110pp	R150pp
FULL DAY PACKAGE (8 hours)	
Weekday	Weekend
R140pp	R180pp

OPTIONS

Guests	Venue Options
Up to 30 guests	Chapel and Garden
31–120 guests	Indoor and Garden

Please take note that 50% deposit of the venue fee is required to secure your booking.



CATERING

ARBEIDSGENOT LOUNGE

Planning your next event at Waverley Hills?
Choose from our carefully curated menu packages and let us help you create a memorable dining experience for your friends and family.

Menu Packages:

1) Standard Menu – R285 per person

Select the following from our menu options:

- 1 Starter
- 1 Meat Dish
- 1 Vegetable Dish
- 1 Starch Dish
- 1 Salad
- 1 Dessert

2) Premium Menu – R395 per person

Select the following from our menu options:

- 1 Starter
- 2 Meat Dishes
- 2 Vegetable Dishes
- 2 Starch Dishes
- 2 Salads
- 1 Dessert

All menus include a plated starter, followed by a buffet-style main course and dessert.

We are happy to accommodate dietary requirements and can assist in customizing your menu to suit your needs and preferences.

Please note that menu items are subject to seasonal availability, and pricing may change if certain ingredients are unavailable. Should this occur, we will gladly suggest suitable alternatives to ensure your menu remains perfect for your special day.

We also offer Spit Braai and traditional Braai options. If you have a specific menu in mind, we would be happy to create a custom menu on request. Please feel free to enquire with us about these options.



MENU OPTION LIST

STARTERS

Cold Meat Platter
Beef Carpaccio
Ceasar Salad
Risotto Balls, cheese and a green Dressing

MAIN COURSE

Meat Sides

Chicken Supreme with Mushroom Sauce
Roast Beef With Jus
Chicken Cordon Bleu
Pork Chops (crumbed or Grilled)
Beef or Chicken Lasagne

Starch Sides

Creamy Mash with Chopped Spring onions and Garlic
Wild Mushroom Risotto
Savory Rice
Baby potato Garlic and herb
Mac and Cheese
Potato Bake

Vegetable Sides

Steamed Seasonal Veg with herb Butter
Buttered Green Beans and Baby Carrots
Cauliflower and Broccoli Bake
Traditional Green Beans
Sweet Carrots
Pumpkin Fritters with caramel Sauce

Salads

Green Salad
Basil Pesto Salad
Blue Cheese and Pear Salad
Carrot Salad
Curried Pasta Salad
Potato Salad
Three Bean Salad
Display Salad

DESSERT

Malva Pudding and Custard
Apple Crumble and Ice Cream
Mango Flavoured Cheese Cake
Chocolate Torte and caramel sauce
Chocolate mud pudding and Ice Cream
Sago Pudding with Ice Cream