



WAVERLEY HILLS

Wedding & Function Venue

2026/27 Wedding Brochure



Congratulations

The moment you've been dreaming of is finally here! Wow —an engagement ring and a wedding on the horizon! It feels surreal, yet it's truly happening. Congratulations on your engagement! Let the excitement begin. We hope you savour every moment of this amazing journey as you step into a new chapter with your partner in life.

Outlined in this document are the fees for our wedding venue. These fees **include** use of the garden, chapel, venue, fire wood, cash bar, two-nights accommodation, cutlery and crockery, as well as tables and chairs for up to 120 guests. Please note that the package **excludes** any services such as catering, décor, flowers, music, decorative lights, photography, videography, or other related services. In-house catering (Arbeidsgenot Lounge) is available and will be quoted separately from the venue fee. Should you wish to make use of an external caterer, this can gladly be arranged. Please note that a venue surcharge will apply.

We would be honoured to host your wedding and celebrate the start of your beautiful story together.

PRICE LIST

Including VAT

Season of Bloom

September - April

Weekends	R30 000
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Weekdays	R25 000
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Winter's Promise

May - August

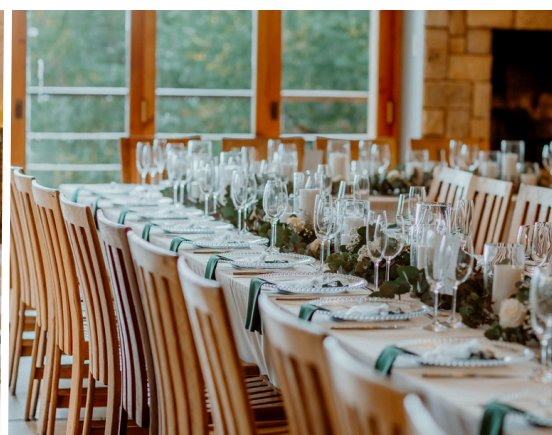
Weekends	R20 500
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Weekdays	R15 000
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ADDITIONAL FEES

Cleaning Fee	R2500
Overtime fee (12pm-2am)	R2000/hour
Breakage deposit (refundable)	R4000
Corkage fee (Wines available at Waverley Hills)	R60/bottle
Bar man fee	R1000 Up until 24:00
Waiters	R1000 per waiter

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



CATERING OPTIONS

ARBEIDSGENOT LOUNGE

Your wedding day is one of the biggest mile stones in you and your partner's life, so let's make your wedding menu just as special as your big day.

Our Menu Packages range as the following:

1) Standard Menu R275 per person

Choose from the menu option list in Column A (1 Starter dish, 1 Meat dish, 1 Vegetable dish, 1 Starch Dish, 1 Salad dish and 1 Dessert dish)

2) Premium Menu R525 per person

Choose from the menu option list in Column A and B (1 Starter dish, 2 Meat Dishes, 2 Vegetable dishes, 2 Starch dishes, 1 Salad dish and 1 Dessert dish)

3) Luxury Menu R725 per person

Choose From the menu option list in Columns A, B or C (2 Starter dishes, 2 Meat Dishes, 2 Vegetable dishes, 2 Starch dishes, 2 Salads and 2 Desserts)

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Please note that any dietary requirements can be discussed with us so that we can accommodate your needs and adjust the menu pricing accordingly. We are happy to customize your menu to suit your preferences.

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

Menu items are subject to seasonal availability and prices may change depending on product availability. Should any item be unavailable, we will gladly suggest suitable alternatives to ensure your wedding 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 delighted to create a customized menu for you upon request. Please don't hesitate to enquire about these options.

MENU OPTIONS

Starters

COLUMN A

Garden Fresh Salad with Vinaigrette
Bruschetta with Tomato & Basil
Spring Rolls with Sweet Chilli Dip
Caprese Skewers
Mini Quiches (mixed fillings)
Shrimp Cocktail (small)
Soup of the Day (seasonal veg)
Hummus & Warm Pita
Cold Meat & Cheese Starter
Vegetable Spring Salad with citrus drizzle

COLUMN B

Smoked Salmon Rosette with Dill Cream
Duck or Chicken Liver Pâté with Brioche
Grilled Halloumi & Beetroot Salad
Prosciutto & Melon Skewers
Prawn Skewers with Lime & Chili
Butternut & Feta Tartlet with Rocket Salad
Crab Cakes with Aioli
Caesar Salad with Parmesan Shavings
Brut Jelly Shot with Pear, seared Shrimps.
Caesar Salad with Parmesan

COLUMN C

Beef Carpaccio with Truffle Oil & Parmesan
Roasted Pear and Blue cheese salad
Spicy Chicken liver with Fruit Compote
Tuna Tartlet with Avocado & Soy mousse
Cape Malay-spiced Lamb Pops
Shrimp & crab Dumplings with Teriyaki
Mini Fillet Mignon Bites with Red Wine Jus
Brie with Parma ham & Fig Drizzle
Duck Confit with Plum & Malbec Glaze
Pan Fried Trio mushroom with brandy Glaze

Main Course

Meat Sides

COLUMN A

Herb Roasted Chicken
Pork Loin with light gravy
Beef Pot Roast
Beef Roast
Chicken Schnitzel
Pork Chops (plain)
Slow-Cooked Beef Brisket
Honey-Soy Chicken Thigh
Meatballs in Sauce
Beef Mince Curry

COLUMN B

Herb-Crusted Sirloin Slices
Lamb Shank Braise
Chicken Supreme with Sauce
Pork Belly with Glaze
Beef Stroganoff
Mediterranean Chicken
Pork Tenderloin Medallions
Beef Ribs BBQ
Chicken Cordon Bleu
Spinach & Feta Stuffed Chicken

COLUMN C

Fillet Mignon Medallions
Rack of Lamb
Seafood Combo (prawn & hake)
Beef Wellington
Venison Loin
Duck à l'Orange
Chicken Ballontine
Roast Beef with red wine jus
Oxtail with red wine demi jus
Beef Short Rib Braise

Starch Sides

COLUMN A

Creamy Mash
Roasted Baby Potatoes
Butter Rice
Plain Rice Pilaf
Pasta with light Sauce
Baked Potato Wedges
Garlic Bread
Sweet Potato Mash
Polenta
Herb Sautéed Potatoes

COLUMN B

Dauphinoise Potatoes
Truffle Mash
Parmesan Risotto
Herb Cous-cous
Sweet Potato Dauphinoise
Herb and garlic potato bake
Saffron Rice
Parmesan Polenta
Potato Gratin
Mushroom Rice

COLUMN C

Wild Mushroom Risotto
Herb & Cream Gnocchi
White wine and Camembert Baked Potato
Creamed Potato Puree
Dauphinoise with herb cream cheese
Wild Rice Pilaf
Sweet Potato Gnocchi
Basmati with Cashew/ Almonds
Parmesan & Herb Polenta
Pomme Anna

Vegetable Sides

COLUMN A

Steamed Seasonal Veg
Buttered Carrots
Roast Pumpkin
Green Beans Almondine
Sautéed Baby Marrows
Braised Cabbage
Roasted Peppers & Zucchini
Glazed Sweet Corn
Mixed Veg Bake
Mushrooms & Onions

COLUMN B

Grilled Asparagus
Roasted Root Medley
Cauliflower au Gratin
Garlic Butter Broccolini
Caramelised Butternut
Grilled Zucchini & Aubergine
Sautéed Spinach & Garlic
Creamed Mushrooms
Honey-Glazed Baby Carrots
Crispy Brussel Sprouts

COLUMN C

Camembert and white wine Cauliflower
Vegetable medley with basil pesto
Charred broccoli with Almonds
Grilled Aubergine and Mushrooms
Sautéed green beans with lemon pepper
Parmesan Roasted Fennel
Buttered Baby Greens
Roasted Baby Gem
Harissa Roasted Veg
Glazed Baby Beets with Goat Cheese

Salads

■ COLUMN A

Garden Salad
Cucumber and Tomato Salad
Coleslaw Salad
Greek Salad
Beetroot Salad
Carrot and Raisin
Curried Pasta Salad
Caesar Salad (No Anchovies)
Garden Leaf & Radish Salad
Potato Salad

■ COLUMN B

Rocket & Parmesan Salad
Caprese Salad
Pear & Gorgonzola Salad
Waldorf Salad
Beet & Goats Cheese Salad
Citrus & Fennel Salad
Quinoa & Herb Salad
Greek with Olives & Feta with Basilico
Warm Roast Veg Salad
Tomato, Basil & Bocconcini Salad

■ COLUMN C

Baby Spinach, Rocket and Berry Salad
Crab and Avocado Salad
Warm Brie & Fig Salad
Herloom Tomato & Burrata Salad
Spicy Shrimp & red Onion pepper Salad
Watermelon & Feta Salad
Mango, Prawn and Baby Spinach Salad
Pea, Onion Cous-cous with nuts Salad
Artichoke & Asparagus Toss
Mediterranean Salad

Dessert

■ COLUMN A

Malva Pudding with Custard
Chocolate Mousse
Peppermint Crisp
Mini Milk Tarts
Apple Crumble with Ice cream
Bread and Butter pudding
Sago Pudding with Custard

■ COLUMN B

Amarula Cheese Cakes
Chocolate Brownies with Ganache
Berry Pavlova Nests
Mini Lemon Meringue Tarts
Crème Brulee
Tiramisu
Mini Carrot Cake Squares with frosting

■ COLUMN C

Chocolate Fondant with Ice cream
Vanilla bean Panna Cotta
Salted Caramel Short Bread & Ice Cream
White Chocolate Mousse with Berry Coulis
Chocolate Eclairs
Pistachio & Rose Baklava
Black Forest Cupcakes





