



weddings

2026



about us

Nestled in the Magalies Mountains on the banks of the Magalies River, 40 minutes from Johannesburg and Pretoria, rests Green Leaves.

Abounding with bird life and a variety of game such as Springbok, Impala, Nyala, Blesbok, and Wildebeest, Green Leaves offers guests the opportunity to experience peace and tranquility in a delightfully unique setting.

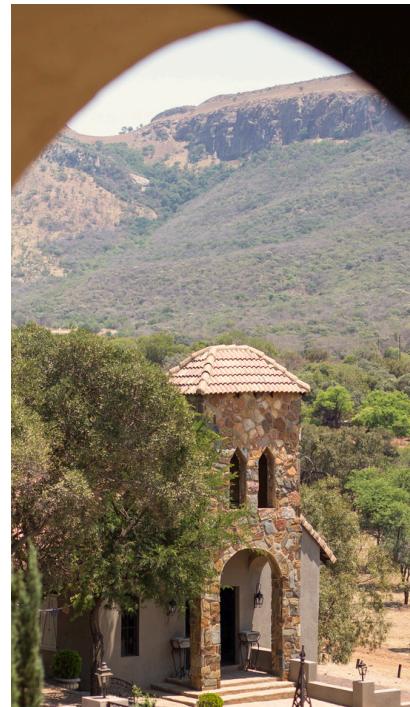
Breath-taking views and acres of pecan forest make it a serene haven for those seeking an experience of spectacular beauty.

We invite you to view our venue and we are confident that you will agree with us, that few other places have the same enchantment.

tuscan venue

The warm colours of stone and elegant landscaped garden is an idyllic setting steeped in rich Italian charm with the the Magalies Mountain backdrop.

Capacity - min 40 | max 120



stables venue

The lush garden with horse stables and Magalies mountain view will most definitely leave a forever lasting impression. Say 'I do' in the garden or chapel.

Our horse carriage can escort the bride to the chapel in classic style.

Capacity - min 60 | max 180



included in the venue hire

Rooms

- Bridal suite | Honeymoon suite
- Groom's room – available for two guests on the evening of the wedding
- Breakfast is included for the above rooms

Chapel

- Lemon infused welcome water
- Kneeling bench, podium, register table and chairs, confetti stands, chapel bell
- Garden ceremony includes Tiffany chairs and garden umbrellas

Pre-Reception

- Cocktail tables with chairs
- Garden umbrellas

Reception

- Wooden rectangular tables or round banquet tables – seats maximum 10 guests
- Tables for main table, cake, gifts, guestbook, DJ
- Black wrought iron chairs or clear Tiffany chairs
- Crockery, cutlery and glassware
- White linen napkins

Other

- Administration services
- Coordinator on the day of the wedding
- Adequate number of waiters and barmen
- Security guards and camera surveillance
- Back-up generator

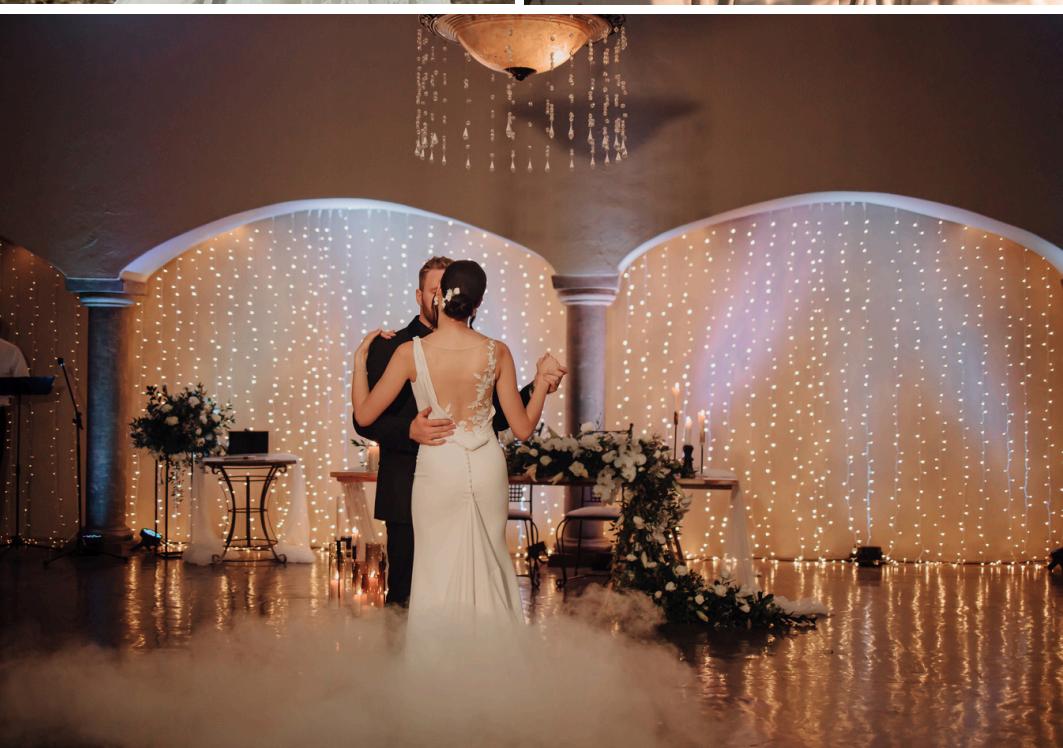
Short notice discount on venue hire

20% - bookings made 3 months prior to wedding date

25% - bookings made 2 months prior to wedding date

30% - bookings made 1 month prior to wedding date

DAY OF THE WEEK	JAN - APR 2026	MAY - AUG 2026	SEP - DEC 2026
Midweek	R 16 000	R 13 000	R 16 000
Fridays	R 23 000	R 14 000	R 23 000
Saturdays	R 30 000	R 16 000	R 30 000
Public Holiday	R 28 000	R 16 000	R 28 000



appetizers

FOR BUFFET MENU

Harvest table

R 110 pp | order min 50% of guest total

The harvest table consists of selection of cheese, assorted biscuits, freshly baked bread, homemade preserves, bread sticks, marinated olives, sun-dried tomatoes, hummus, plump grapes and seasonal fruits



Canapés

R 110 pp | order 100% of guest total

select four

Meat canapés -

Beef or chicken slider

Pita bread filled with pulled pork

Beef kebab with sweet chili

Chicken kebab with honey mustard

Roasted beef and horseradish on bruschetta

Cold meat and mozzarella stack

Meatballs with sweet chili

Vegetarian canapés -

Vegetarian spring roll with sweet chili

Basil, tomato, cheese and sweet onion marmalade bruschetta

Pumpkin or spinach and feta tartlet

Caprese kebab with basil pesto

Vegetarian wrap

Roasted vegetable kebab

Sweet piquanté pepper filled with danish feta and coriander

Mediterranean palmier puff pastry

Fruit kebab



Charcuterie cones

R 110 pp | order 100% of guest total

Each individual charcuterie cone consists of cheese, salami, fruit kebab, breadsticks and mixed nuts

silver buffet menu

PLATED STARTER

select one

Biltong and peppadew tartlet set onto balsamic flavoured micro greens

Roasted tomato and basil pesto bruchetta topped with danish feta - V

Mushroom and sautéed onion chicken livers served with cocktail bread rolls

Herb crêpe with one of the following fillings

- Chicken and mushroom
- Ham, mushroom and cheese

Soup served with croutons, freshly baked bread and butter

- Potato soup with a hint of bacon and cream
- Roasted pumpkin and coriander soup topped with sour cream - V
- Creamy tomato soup with basil - V
- Minestrone soup served with pesto - V

MAIN COURSE

select two

Beef

Roasted beef with gravy

Beef curry

Beef stroganoff

Beef lasagna

Chicken

Sticky chutney chicken

Mediterranean lemon chicken

Chicken schnitzel

Chicken curry

Homemade chicken pie

Creamy chicken lasagna

Sauces

select one

Gravy

Mushroom - V

Pepper - V

Cheese - V

silver buffet menu

Vegetables

select two

- Pumpkin fritters with caramel cinnamon sauce
- Roasted seasonal vegetables
- Cauliflower and broccoli topped with grilled cheese
- Creamed spinach
- Roasted butternut with cinnamon sugar
- Traditional green beans
- Glazed sweet carrots
- Butternut pie

Starches

select two

- Spicy or white rice
- Rosemary and olive oil baby potatoes
- Garlic butter and parsley baby potatoes
- Potato bake with bacon
- Traditional south african samp
- Potato wedges

Salads

select two

- Display salad - requirement
- Beetroot and feta
- Potato salad
- Coleslaw with apple and raisins
- Spicy or sweet pasta salad
- Carrot and pineapple

DESSERTS

select one

- Individual portions -
- Pavlova with caramel, cream and fruit
- Top deck chocolate mousse
- Peppermint crisp

Puddings -

- Malva pudding and creamy custard
- Apple crumble and fresh cream

Coffee and tea

BUFFET MENU | R 550 PER ADULT

R 160 per child (3-11 years)

gold buffet menu

PLATED STARTER

select one

Biltong and peppadew tartlet set onto balsamic flavoured micro greens

Phyllo parcel filled with fig and brie served with a sweet balsamic reduction - V

Roasted tomato and basil pesto bruschetta topped with danish feta - V

Mushroom and sautéed onion chicken livers served with cocktail bread rolls

Herb crêpe with one of the following fillings

- Chicken and mushroom
- Bacon, mushroom and green pepper
- Ham, mushroom and cheese

Soup served with croutons, freshly baked bread and butter

- Potato soup with a hint of bacon and cream
- Roasted pumpkin and coriander soup topped with sour cream - V
- Creamy tomato soup with basil - V
- Minestrone soup served with pesto - V

MAIN COURSE

select two

Lamb

Sliced leg of lamb with mint

Lamb curry

Traditional lamb stew

Beef

Oxtail with red wine

Roasted beef with gravy

Beef curry

Beef stroganoff

Beef lasagna

Pork

Gammon with mustard

Pork belly with apple sauce

Pulled pork

Sweet and sour pork

Chicken

Sticky chutney chicken

Mediterranean lemon chicken

Baked Tuscan chicken breast

Honey garlic chicken breast

Sweet and sour chicken with pineapple

Homemade chicken pie

Creamy chicken lasagna

Chicken schnitzel

Chicken curry

Sauces - select two

Gravy

Mushroom - V

Pepper - V

Cheese - V

Garlic or lemon butter - V

gold buffet menu

Vegetables

select three

Whole green beans with lemon butter and almond flakes

Roasted butternut with cinnamon sugar

Cauliflower and broccoli topped with grilled cheese

Pumpkin fritters with sweet caramel sauce

Roasted seasonal vegetables

Creamed spinach

Sweet potato phyllo tart

Traditional green beans

Glazed sweet carrots

Butternut pie

Starches

select two

Spicy | basmati | white rice

Rosemary and olive oil baby potatoes

Garlic butter and parsley baby potatoes

Potato bake with bacon

Traditional south african samp

Potato wedges

Couscous

Salads

select three

Display salad - requirement

Beetroot and feta

Potato salad

Coleslaw with apple and raisins

Sweet pea with bacon

Spicy | sweet pasta salad

Carrot and pineapple

Cocktail bread rolls with butter

DESSERTS

select three

Individual portions -

Pavlova with caramel, cream and fruit

Top deck chocolate mousse

Peppermint crisp

Crème caramel

Puddings -

Cheesecake - baked or fridge

Malva pudding and creamy custard

Apple crumble and fresh cream

Seasonal fresh fruit with vanilla syrup

Lemon meringue

Coffee and tea

BUFFET MENU | R 700 PER ADULT

R 200 per child (3-11 years)

plated menu

CANAPES

select three

Bruschetta topped with baba ghanoush, crispy onions and sprinkling of dukkha - V

Crispy polenta chips topped with smoked aubergine puree and caramelized onions - V

Spinach and feta phyllo cups topped with apple, raisin and pine nut chutney - V

Grilled artichoke, cocktail tomato, olive and smoked mozzarella skewers - V

Spinach and feta fritters with herb labneh and toasted cumin - V

Salmon croquettes served with a dill crème fraîche

Moroccan beef skewers served with roasted garlic and lemon yoghurt ding sauce

Crispy flatbread and hummus with pulled lamb, fried garlic and spring onions

Cape malay curried chicken skewers with roasted apricot and red onion sambal

Crostini with basil pesto, pulled lamb and fried onions

Duck salad cup with spring onions sesame mayo and relish

Pulled pork sliders with mustard, rocket and pickles

Beetroot cured salmon with horseradish cream and capers

Moroccan lamb pita burgers with dukkha, caramelised onion, tomato jam and rocket

Crunchy kataifi wrapped prawn served with smoky red pepper hummus

Thai chili fish cake topped with spicy pineapple chutney

Tandoori chicken wrap served with a dash of mint raita

Harisa rubbed beef kebabs drizzled with basil mayo

Parma ham, fig and brie pizzettes

Harvest table menu on request | Exchange canapes with harvest table for R 55 pp

STARTER

select one

Roasted tomato, mozzarella, red pepper onion relish pastry galette with balsamic glaze and basil - V

Butternut soup with sour cream swirl and pumpkin seed croutons - V

Courgette and halloumi fritter, confit tomato relish and mixed herb salad - V

Cape malay sliced chicken breast, saffron corn puree and spiced aubergine with orange scented salt

Pulled smoked chicken with curried apricot, avocado and red onion salsa and crispy papadum

Springbok carpaccio salad with blueberries, parmesan shavings, bruschetta shard and sticky glaze

Salmon, leek and dill phyllo tarts with zesty yoghurt dressing

Spicy prawn on avocado salsa with smoked pepper dressing and coriander oil

Shaved biltong and honey bush poached pear salad with brûléed feta, spicy roasted cashews, balsamic dressing and pea shoots

plated menu

MAIN COURSE

select one

Roasted fillet, potato fondant, baby spinach truffle mushrooms, bone marrow butter

Flame grilled beef fillet served with corn brûléé, roasted butternut, red peppers, broccoli florets and red wine jus

Braised beef rib in rich cooking juices, parmesan mash, green beans and crispy onion

Harissa roasted chicken supreme, cumin baby carrots, lemon mash, pomegranate jus

Chicken roulade served with herb mash and pan flashed greens, creamy sage sauce

Chicken supreme stuffed with mushroom, feta and thyme served with creamy polenta, greens and chili oil

Roasted pork belly with butter bean mash, caramelized apples, braised red cabbage and mustard jus

Roasted rack of lamb, pumpkin puree, rosemary baby potatoes, sauce chasseur - *Surcharge*

Braised lamb shank with reduced cooking juices, mature cheddar mash and vegetables - *Surcharge*

Creamy gorgonzola gnocchi, roasted pistachio nuts, deep fried sage and orange zest - V

French onion tarte tatin, miso baby carrots, cauliflower crisps and tamarind dressing - V

Line fish baked with capers olives and rosa tomatoes served with steamed vegetables crushed new potatoes and a citrus cream sauce

DESSERT PLATED

select one

Amarula mousse with toasted hazelnuts, berry sponge cake, hazelnut cream and berries

Rooibos panna cotta with honey jelly, berries and almond biscotti shard

Chocolate marquise served with candied orange, berry coulis and brownie soil

Rum baba, seasonal fruit, candied nuts and sweet mascarpone cream

DESSERT DISPLAY

select three

Lemon posset cups with shortbread cookie crumbs

Strawberry mousse cup with coconut and oats biscuit bits

Passionfruit custard tart topped with macerated pineapple and white chocolate mousse

Lemon tart with candied citrus rind

Chocolate ganache truffles rolled in pistachio praline

Meringue kisses dipped in chocolate sprinkled with roasted hazelnut

Decadent chocolate brownies with raspberry coulis

Millionaire shortbread with gold leaf

Baked cheesecake topped with salted caramel

Chocolate mousse topped with roasted almonds and fresh berries

Doughnut pops with cinnamon chocolate dipper

Coffee and tea

PLATED MENU | R 1110 PER ADULT

R 415 per child (3-8 years)

terms and conditions

DEPOSITS

- A tentative booking is valid for 72 hours. A first deposit of R 7000-00 is required to secure your booking along with the signed wedding contract.
- A second deposit of R 7000-00 is to be paid 30 days after the first deposit.
- A third deposit of R 19000-00 is to be paid 90 days prior to the function, to ensure that the function is still taking place.
- The deposit paid guarantees availability for the date booked, and to ensure that you do not cancel (as we are keeping the date for your exclusive use of the chosen venue). By paying the first deposit you admit that you are ready to commit yourselves as a couple and understand that there will not be a refund of the deposit, should you decide to change your plans for whatever reasons and cancel or postpone the function.
- You further admit that you understand what the costs involved are, that you are able to afford it and that you undertake to pay according to our payment requirements.
- Bookings will only be confirmed when proof of payment of the full deposit and signed contract is received. Please use the provided reference on your pro-forma invoice as reference on all deposit slips and internet transfers.
- A R 5,000-00 holding deposit will be retained as security until after the function has taken place to enable Green Leaves to debit any losses, breakages, overtime hours for venue and Barmen or outstanding accounts before refunding it in the month following the function. The refund will be made into the bank account provided on the contract.

PAYMENT REQUIREMENTS

- Full payment of the final invoice must be received at least 14 days prior to the function, to facilitate clearing of the payments by the financial institutions.
- We will not allow for alternative payment arrangements. Should we not receive your payments within the required payment dates, we will not be able to place orders for your function in time. Green Leaves reserves the right to withhold catering and beverages, until the full payment has been cleared by the relevant financial institute.
- Internet payments are the preferred payment option however we do accept credit card payments.
- We require the final number of guests 14 days prior to your function, this will be the number charged for, thereafter no deductions in guest numbers will be accepted. We are usually able to allow for a moderate increase in numbers, but written confirmation must be obtained.
- Should we not receive the above payments as per the payment requirements, we will contact you on the provided contact details on the contract. If we are unable to contact you within 7 days, we will deem the function to be cancelled by yourselves. The client will have no claim to the function date whatsoever. Green Leaves reserves the right to cancel the booking forthright without any liability, after giving the client written notice.
- The client hereby undertakes to advise Green Leaves of any changes in their contact details.
- If full payment is not made 14 days prior to the function, Green Leaves reserves the full right to cancel the function without any liability, after giving the client written notice.

ESTIMATES/BONA FIDE MISTAKES

- Estimates calculated by our staff members are subject to the management or supervisors' approval. Only after the function will our bookkeeper do a final calculation to ensure that any bona fide errors on the part of our staff was corrected and then provide you with a final invoice. If any debits arise as a result, you will be responsible for payment thereof within the next month.

MARKETING MATERIAL

- The client hereby grants Green Leaves permission to use copies of all photographs and videos produced for your function, for limited marketing and advertising purposes.

CANCELLATION POLICY

- A cancellation is only acceptable in writing from the client.
- In the event of the function being cancelled, the following will apply:
- Cancellations made more than 180 days prior to the function date will forfeit the first deposit of R 7000-00. Any further payments made up to that point will be refunded into the account provided in the contract.
- Cancellations made less than 180 days but more than 90 days prior to the function date will forfeit the first deposit and second deposit which amounts to a total of R 14000-00. Any further payments made up to that point will be refunded into the account provided in the contract.

terms and conditions

CANCELLATION POLICY (CONTINUED)

- Cancellations made less than 90 days prior to the function date will forfeit the first, second and third deposit which amounts to a total of R 33000-00. Any further payments made up to that point will be refunded into the account provided in the contract.
- In the event of a cancellation Green Leaves reserves the right to re-sell the date for other bookings to cover their losses.

POSTPONEMENT POLICY

- A postponement is only acceptable in writing from the client.
- In the event of the function being postponed, the following will apply:
- Postponements made more than 180 days prior to the function date will forfeit the first deposit of R 7000-00. Any further payments made up to that point will be transferred to the new function date. In the event that Green Leaves is able to re-sell the function date, the first deposit of R 7000-00 will be transferred to the new function date.
- Postponements made less than 180 days but more than 90 days' prior to the function date will forfeit the first deposit and second deposit which amounts to a total of R 14000-00. Any further payments made up to that point will be transferred to the new function date. In the event that Green Leaves is able to re-sell the function date, the first deposit and second deposit which amounts to a total of R 14000-00 will be transferred to the new function date.
- Postponements made less than 90 days prior to the function date will forfeit the first, second and third deposit which amounts to a total of R 33000-00. In the event that Green Leaves is able to re-sell the venue for another function, all payments made up to that point will be transferred to the new function date.
- A new deposit of R 7000-00 is payable within 48 hours to secure the new function date.
- In the event of a postponement Green Leaves reserves the right to re-sell the original date for other bookings to cover their losses.

MUSIC REQUIREMENTS

- Please note that music in the venue may not exceed 90 decibels.
- Green Leaves reserves the right to request a decrease in volume should it be disruptive or unsatisfactory to the client.
- All DJ's must be licensed with SAMPRA (South African Music Performance Rights Association) and SAMRO (Southern African Music Rights Organisation). Should the DJ or company not be licensed, Green Leaves reserves the right to stop the music.
- All equipment must either be SABS approved or have an Electrical Certificate of Compliance.

SET UP AND CUT OFF TIMES

- The Venue Hire includes the use of the venue until 01h00. Thereafter an overtime surcharge of R 2000-00 per hour or part thereof will apply for a maximum of 2 hours. Once the last guest has left the building, the function will be deemed as finished. The overtime cost will be calculated according to this time.
- Set up may take place free of charge the day before the function from 12h00 until 16h00 if there are no functions booked the day before. This arrangement is subject to availability and must be discussed and confirmed in the final arrangements meeting.
- Set up time on actual function day is 08h30 in each venue and the setup of the venue must be completed 2 hours prior to the starting time of the ceremony. Anyone making alternative arrangements must ensure that these are documented on the final arrangements document.
- A venue manager will be present on the day of your function to assist with the setup of the tablecloths, overlays, runners, underplates, cutlery, glassware, napkins, favours, menus and table numbers.
- Green Leaves will provide an adequate number of staff for your function. Barmen (1 per every 50 guests) and waiters (1 per every 20 guests for buffet; and 1 per every 10 guests for plated). Should you require additional waiters a cost of R 500-00 per waiter will apply. Should you require an additional barman a cost of R 550-00 will apply.
- Please note that all Green Leaves staff (Waiters, Barmen, Venue Manager and Cleaners) are only permitted to take instructions from the Manager on Duty.
- Please note that Green Leaves does not take any responsibility for the setup of centerpieces, décor items or flower arrangements. This is solely the responsibility of your décor and floral specialist.
- Should the client provide name cards, please appoint a family member or friend to place the name cards on the tables. Green Leaves will not take any responsibility for this.

terms and conditions

SET UP AND CUT OFF TIMES (CONTINUED)

- Should the client provide their own glassware | cutlery, Green Leaves will not take responsibility for any damage or cleaning thereof.
- All décor items and flower arrangements must be removed by 11h00 the following day. Any flower arrangements that are not removed timeously will be discarded. However please note that we do not take any responsibility for the actions of your décor and floral specialist.
- Green Leaves reserves the right to show a Venue to potential clients during the setup time and breakdown of all functions.
- Green Leaves reserves the right to cancel the garden ceremony should it become necessary due to severe weather (Rain, heat, wind etc.).
- The horse carriage will be available for 2 hours from the starting time of the ceremony.
- Green Leaves management reserves the right to cancel the horse carriage in the event of severe weather such as rain as a safety precaution. Please note that if the horse carriage is cancelled within 4 hours prior to the ceremony, a full refund will be made. However, in the event that the horse carriage is cancelled less than 4 hours prior to the ceremony the amount will then be forfeited.

GREEN LEAVES COORDINATION SERVICES

- You will be appointed an Administrator once the deposit has been received.
- The Administrator's responsibilities are to keep track of your payments and update your account. He/She will be available to answer any questions, to give advice and will be your contact at Green Leaves for the duration of the planning stages.
- The final arrangement meeting must take place approximately 21 days prior to the function and no later than 14 days prior. Your administrator will contact you to schedule the appointment. All the finer details for your function will be discussed and finalized including: setup requirements, the floor plan, bar arrangements including pre-reception drinks, sparkling wine for toasts and speeches, menu as well as the order of events. The Manager on Duty for the day of your function will be present at this meeting.
- All information and arrangements need to be mentioned in the final arrangements document. Please note that only the information provided in the final arrangement document will be checked on the day by the Manager on Duty, so please ensure that all arrangements are listed in the document.
- The Manager on Duty will be responsible for the coordination of your event on the day of the function. His/her responsibilities will include; contacting your suppliers should he/she deem necessary, to check and finalize the setup of the chapel and banqueting hall, liaising with suppliers (caterers, photographers, videographers, DJ, décor and floral specialists, minister, confectioner, etc.), he/she will also work hand in hand with the Master of Ceremonies to ensure that the order of events run smoothly as per the final arrangements document.
- The Venue Manager will be available from 08h00 until the end of the function. Please take note that the Venue Manager will be unavailable during lunch hours and break times as per South African Hospitality Labour Law. The Manager on Duty will be available full-time on the day of the function from 13h00 to 21h00 or until the formalities are done, whichever comes last.
- Your Administrator at Green Leaves regularly work on weekends thus his/her off days will be during the week, you are more than welcome to contact any of the other Administrators should he/she not be available.
- Please contact the Reservations Office directly for room bookings, as this operates as a separate department.
- Please note that Green Leaves staff are unavailable for appointments during the weekend as they are busy with functions. All appointments for final arrangements must please be made Mondays to Thursdays between 08h00 and 16h00.

OUTSOURCED CATERING

- Only in the event that majority of the function guests require specialized dietary requirements such as Kosher or Halaal, the use of an outsourced caterer is permitted. A surcharge of R 280-00 per person is applicable. Procedures for outsourced catering has been put in place and it is essential for these caterers to adhere to the Green Leaves code of conduct. In addition, a refundable deposit of R 2500-00 will be charged for the use of the kitchen. Should any damages or breakages exceed R 2500-00 the client will be held liable.

terms and conditions

OUTSOURCED CATERING (CONTINUED)

- For individual guests attending the function that require special dietary requirements such as Halaal, Kosher, Vegetarian, Vegan, Gluten free etc. an additional cost per person will be applicable in to the original menu price. Halaal and Kosher meals and utensils are specifically ordered in from a certified caterer.

MENU SELECTION

- We require the final numbers and special menu requests 14 days prior to your function, thereafter no deductions in guest numbers will be accepted. We are usually able to allow for a moderate increase in numbers, but written confirmation must be obtained.
- Menu prices remain subject to change due to economic factors during the course of the year.
- Prices for pre-reception snacks are subject to change.
- Please note that pre-reception snacks are not interchangeable with items indicated on our buffet and plated menu. Vice Versa applies.
- Kindly note that amended- and/or alternative dishes will be at an additional charge.
- Vegetarian and specialist requirements will be provided for guests. It must be noted that a surcharge may be applied depending on the intricacies of your requirements.
- The final number of guests must include the bridal couple, total guest list as well as service providers (DJ, Photographer etc.) contracted to work at the function.
- Please note that your entire guest amount must be catered for; applicable to all menu options available at the function.
- Please note that food tastings can be arranged for a plated menu only and the cost thereof will be determined by the relevant venue's administrator. The cost will be calculated according to the number of dishes you would like to taste. Food tastings may only be done from Monday to Thursday, subject to the caterers' availability.
- Should your actual number of guests on the day of your function exceed the number confirmed you will be charged for the additional guest at the confirmed menu price.
- Should your actual number of guests attending the function drop below the confirmed numbers, no refunds will be given.
- Green Leaves strictly prohibits the removal of leftover food and under no circumstances may guests be allowed to bring food onto the property. Leftover food remains the property of Green Leaves due to Health and Safety regulations. Green Leaves prepares ample food for guests and makes allowance to provide food to staff members during the function.
- All menus are subject to seasonal availability.

BAR SERVICES

- A corkage fee of R 95-00 per 750ml bottle will be charged for wine and sparkling wines, and R 250-00 per bottle for French Champagne that the couple wants to bring onto Green Leaves premises for their wedding. A corkage fee of R 30-00 per litre will be charged for craft beer and kegs. A corkage fee of R 10-00 will be charged for party favours or "dinky" bottles up to 70ml.
- Annual beverage prices (bar, wine and sparkling wine) price increases can be expected every year. Prices are subject to change without prior notice due to economic factors (sin tax, supplier increases, etc.) during the year. The latest bar and wine price list is available on request.
- Beverage orders need to be finalized in writing 14 days prior to the function.
- Any changes to the bar requirements or special arrangements (open bar etc.) are to be done so in writing.
- No beverages may be brought onto the property, into the accommodation or into function rooms by the customer or their guests for consumption on the premises, unless the prior written consent of Green Leaves has been obtained. This also applies to "dinky" bottles / party favours. The client will be charged corkage fees should it be discovered that liquor was brought onto the premises.
- A bar tab can be opened for the main table/bridal couple, which will be deducted from the Holding Deposit. Regrettably, no tabs will be opened for any guests under any circumstances.

terms and conditions

ACCOMMODATION

- Rates quoted are per person per night and include breakfast the following morning.
- Green Leaves will require a key deposit of R 100-00 in cash upon check in and this will be refunded on the day of departure. Lost keys will result in forfeiting the key deposit.
- Bookings are on a first-come-first-serve basis only.
- A 50% deposit is required within 48 hours of receiving the booking confirmation. The balance will be due 14 days prior to the check in date. Bookings are only confirmed once the deposit has been received in full and proof of payment has been received.
- Check in time is 13h00 for all the guests.
- Check out time is 10h00 on the morning of departure.
- Check in time for the bridal suite will be at 10h00 on the day of the function.
- Check out time for the bridal suite will be at 08h30 on the morning of departure.
- Children under the age of 3 years will stay complimentary when sharing a room with adults.
- Children between the ages of 3 and 11 years will be charged at 50% of the adult rate.
- The number of children per room will be to the discretion of the Green Leaves Reservations Department.
- Green Leaves regrettably does not offer any activities for children nor do we offer childminding facilities.
- Green Leaves accommodation is strictly reserved for guests attending a function on the premises.
- You, the guest, will be held responsible for any loss of items in your room or any damage inflicted to Green Leaves property.
- Should you no longer be able to attend the function or in the event that the function has been cancelled, the accommodation will not be transferable to another date. The accommodation cancellation policy will apply.
- The accommodation cancellation policy is as follows:
 - Less than 14 days, forfeit all monies paid up to date.
 - From 15 to 21 days, forfeit 50% of the room total.
 - From 22 to 35 days, forfeit 37.5% of the room total.
 - From 36 to 50 days, forfeit 25% of the room total.
 - More than 51 days, forfeit 12.5% of the room total.
- Should we not receive the payments as per the payment requirements, Green Leaves reserves the full right to cancel the booking without any liability, after giving the client written notice.
- Please note that all cancellations must be made in writing.
- Included in the package is one Stables standard room for two guests on a bed and breakfast basis for the night of the function only. Kindly note that the rooms are not transferable and cannot be credited if not used. Should you wish to increase the number of persons (adult or child), please contact our reservations department for the rates.

RISK / LOSS / DAMAGES

- All prices are subject to change without prior notice due to economic factors (tax-, supplier increases, etc.)
- Green Leaves reserves the right of admission. Entry is at own risk.
- Green Leaves management has restricted busses and taxis from entering the premises.
- Hooting and loud music will not be permitted on the premises.
- While Green Leaves does feature emergency water tanks and a fully fueled backup generator, Green Leaves shall not be held liable for acts of nature or any other kind of incident, which may cause an interruption of services whatsoever. This includes electricity, fire, water, sanitary services, etc. on the premises.
- Green Leaves reserves the right to cancel any function forthright and without liability on its part in the event of any damage to or destruction of the venue by fire, flood, labour unrest or other causes which is beyond Green Leaves' control.
- Whilst every precaution will be taken to ensure the safeguarding of your belongings, Green Leaves will not be held liable for any damage and/or loss of any client's/guest's property whatsoever, and the client/guest ultimately remains responsible for keeping their valuables and belongings safe.
- The client will be responsible for the actions of his/her guests. All damages and theft to Green Leaves property by any persons associated with your function will be charged to your account and debited against the deposit. This includes the accommodation, public areas and any section of the property.
- Green Leaves will not be held liable for any injuries inflicted to clients, their guests or service providers.
- Green Leaves does not take any responsibility for outsourced rentals delivered before-, during- or remaining after the function.
- No fireworks, open fires or Chinese lanterns will be allowed on the property.
- No decorations or alterations will be allowed at the entrance of the property.

terms and conditions

RISK / LOSS / DAMAGES (CONTINUED)

- The customer will not be entitled to paint, affix or attach any matter to the walls of the property, to include nails or hooks in the walls, roof or frames. Any damage to Green Leaves property will be charged accordingly. Please also refrain from using Prestik on the walls and pews.
- Strictly no paper confetti, live butterflies, Chinese lanterns, feathers, popcorn or rice will be allowed.
- Green Leaves will not be held responsible for services provided by outsourced suppliers.
- Should you wish to use the horse carriage; Green Leaves will not be held responsible for any damages or injuries that may occur.
- In the event of rain management reserves the right to cancel the horse and carriage for safety reasons.
- The horse and carriage will be available for photographs at the Stables Venue only, for 2 hours from the specified starting time of the ceremony on the final arrangements document. Please arrange alternative transportation for photographs not taking place at the Stables venue.
- Green Leaves management has restricted the number of children aged from 3 to 11 years to a maximum of 10 children at any given function. Exceptions will solely be to Managements discretion. Children must be supervised at all times. The client will be liable for all damages to Green Leaves property incurred by children.
- Green Leaves reserves the right to refurbish and upgrade the venues from time to time.
- No live animals will be allowed on the property without prior written permission from Management.
- Décor and any belongings must be removed by 11h00 on the day following the function. Any items not removed within 7 days of being placed in storage will be discarded. Green Leaves does not accept any liability for loss or damage of any item during this period.
- Please ensure that the cake supplier ensembles your cake and please allocate someone to remove the cake stand on the evening and return directly to the cake supplier. Any cake left over will not be stored at Green Leaves and a member from your wedding party must ensure collection and removal from the venue the day after the function.
- Please note staff employed at Green Leaves will not be held liable for lost items left behind in the venue/rooms. Please allocate a responsible person to remove your cake knife, seating plan, cake stand, vases, gifts and envelopes etc. from the venue at the close of the evening.
- Please note that Green Leaves does not take any responsibility for cutting of the wedding cake. Please appoint a family member or friend to cut the wedding cake.
- Should Green Leaves property, buildings, surrounding gardens and décor items be damaged by the client or clients' suppliers during the setup-, duration- or break down operations of the function, the client shall be held responsible and will be billed accordingly.
- Candles may not be placed directly on to the table linen or any other furniture. Green Leaves reserves the right to remove the candles if necessary. Candle holders should be wide enough to ensure no wax damage.
- We make use of an outsourced security firm, we also have CCTV surveillance in the banquet halls. We will do our utmost to ensure your safety for the duration of your visit to Green Leaves.
- Security guards will be stationed in the parking areas; however, cars are parked at your own risk.
- All discrepancies, complaints and queries whether it be account related or other must be reported to Green Leaves management no later than 5 days after the function date.

BOMA

- Please notify us should you want to proceed with a tentative booking for the Boma. Thereafter we will add the Boma venue hire to the wedding invoice. We require the proof of payment of the R 6,000-00 venue hire as a non-refundable deposit within 72 hours to secure the Boma booking.
- You may provide your own catering in the Boma if you book your wedding at Green Leaves. Kitchen facilities will not be available should you provide your own catering.
- You may not supply your own liquor.
- The Boma is strictly not available on the evening of your wedding.