



WEDDINGS & FUNCTIONS



Dear Guest,

Thank you for considering Riverstone Lodge as the venue for your wedding/ function.

Sheltered from the big city hassles of Johannesburg - on the outskirts of the 'Cradle of Humankind' – and easily accessible from the Krugersdorp / Pretoria N14 highway & a stone's throw from Lanseria Airport, lies **Riverstone Lodge**. Riverstone Lodge hosts a hotel with 50-luxury rooms, a Restaurant serving Buffet and A la carte, three world class function venues and 'Little Feet' – a children's playground & party venue.

Riverstone Lodge is the perfect venue for your wedding, office party, conference, product launch, birthday celebration or any other occasion.

Functions are made all the more memorable by our experienced staff that will take care of your every need, leaving you free to enjoy your celebration as much as your guests – and to take all the credit! For private functions the Okavango, Savuti and Savannah are perfect venues to host between 50 – 200 guests.

For any special event – be assured that, whatever the occasion, we have the expertise, experience and enthusiasm to ensure its success!

PRICES

SAVUTI HALL:

(PRIVATE)

Maximum 150 guests (130 with dance floor / 150 no dance floor)

Menu Selection	Venue Hire
R125 – R200 per person	Sun – Thu R3000.00
Function Menu Portfolio	Fri & Sat R4000.00

OKAVANGO HALL:

(PRIVATE)

Maximum guests 200 guests (160 with dance floor / 200 no dance floor)

Menu Selection	Venue Hire
R125 – R200 per person	Sun – Thu R4000.00
Function Menu Portfolio	Fri & Sat R5000.00

P. O. Box 1099, Muldersdrift 1747
Cnr. Driefontein Road and Muldersdrift Boulevard, N14 Offramp, Muldersdrift
Tel: 072 175 3682 Email: reservations@riverstone.za.net Web: www.signaturelifehotels.com



SAVANNAH ROOM:

(PRIVATE)

Maximum 100 guests (80 with dance floor / 100 no dance floor)

Menu Selection	Venue Hire	
R125 – R200 per person	Sun – Thu	R2000.00
Function Menu Portfolio	Fri & Sat	R3000.00

COUNTRY BUFFET RESTAURANT:

(PRIVATE)

Maximum 250 guests (250 with balcony / 200 without balcony)

Menu Selection	Venue Hire	
R125 – R200 per person	Sun – Thu	R5000.00
Function Menu Portfolio	Fri & Sat	R6000.00

GENERAL:

- All prices are inclusive of VAT
- Menu items and prices remain subject to change due to economic factors and availability during the course of the year.
- Included in the venue hire are standard Riverstone Lodge furniture and equipment, crockery, cutlery, glassware, napery & table linen.

TERMS & CONDITIONS:

Service Fees & Bar Services

Waiters are employed to ensure guests' comfort & relaxation during any function. This service is compulsory and the following requirements apply:

- Plated menus require one waiter per table up to 10 guests.
- Buffet menus require one waiter for every two tables of up to 10 guests each.
- One bar attendant per 50 guests will be needed for all types of bar requirements.
- Service charges and bar prices are subject to change without prior notice.
- No beverages may be brought onto the premises.
- BREAKFAST FUNCTION: Last round will be called at 12h00/ Bar will close at 12h30
- LUNCH FUNCTION: Last round will be called at 16h00 / Bar will close at 16h30
- DINNER FUNCTION: Last round will be called at 23h30 / Bar will close at 24h00

- Riverstone Lodge reserves the right to close the bar at anytime, and for any reasons that may be harmful to the property or staff of Riverstone Lodge.

Set up and Cut off Times

- Set up time is from 8h00 on the day of the function.
- An overtime rate of R200 per hour after 00h00 will be charged.
- This will automatically be added to your account at the end of the function.

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Furniture & Equipment – Risk/Loss/Damages

- Candles may not be placed directly on the linen. Candle holders should be wide enough to ensure no wax damage to the linen.
- No permanent alterations are allowed, to include hooks in the walls, roof or frames.
- Any damage to Riverstone Lodge property, including linen, will be charged accordingly.
- No paper confetti, streamers, feathers or rice are allowed at Riverstone Lodge. You are welcome to use flower petals or bubbles.
- No fireworks will be allowed on the Riverstone Lodge property.
- Décor, props & drapings must be removed by 9h00 on the day following the function.
- Any décor not removed, will be taken down and Riverstone Lodge staff will not be accept liability for loss or damage of any item during this period. Any items not removed within 7 days of being placed in storage will be discarded.
- Should the Riverstone Lodge building, gardens, décor or napery be damaged by the clients' suppliers during the set up or break-down operations of the function, the client shall be held responsible and will be billed accordingly.
- Riverstone Lodge, its employees or any person employed at any function will not be held liable for any loss or injury to persons, due to negligence or any other cause whatsoever.
- Riverstone Lodge will not be liable for the loss or damage to any property whatsoever (décor, gifts, valuables etc). We recommend that all personal and valuable property be removed directly after the function.

Payment Requirements

- Bookings are secured by payment of the full venue hire and on reception of a signed contract.
- Menu options and bar requirements to be confirmed by no later than 2 weeks prior to the function date.
- Two weeks prior to the function at the final appointment, the following is confirmed:
 - procedures of function day
 - final number of guests
 - bar requirements
 - balance of the invoice is payable

On the day of the function the balance of the bar account / full bar account is settled as well as any possible overtime costs and costs for damages / breakages.

Cancellation Policy

- In the event of non-payment of the venue hire fees within the time specified, Riverstone Lodge is entitled to cancel a provisional booking without further notice or liability to the client.
- The final number of guests as discussed at the final appointment will be the number charged for unless attendance is greater.

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- Should the function be cancelled or rescheduled, for whatever reason once the deposit has been paid, the deposit will only be refunded once the date has been re-booked by another function to the same value.
- This refund will be made less a 20% handling fee and should the venue not be re-booked, the full payments received will be forfeited.
- Riverstone Lodge reserves the right to cancel any booking forthwith and without liability on its part in the event of any damage to, or destruction of the venue by fire, shortage of labour, strikes, industrial unrest, or any other cause beyond the control of Riverstone Lodge, which shall prevent it from performing its obligations.
- Clients must confirm all changes, information and cancellations in writing. No instructions, changes or cancellations will be taken telephonically.

Riverstone Lodge Banking Details:

RIVERSTONE LODGE

NEDBANK

ACCOUNT NUMBER: 1008465925

BRANCH CODE: 164826

Please e-mail proof of payment to reservations@riverstone.za.net or fax to 086 762 2315.

Please use client's name, date of function & invoice number as reference.

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Function Menu Portfolio

	R125pp	R150pp	R175pp	R200pp
Bread Basket	1	1	1	1
Build A Salad	1	1	1	1
Chefs Soup Of the Day	1	1	1	1
Salads	2	3	4	5
Designer Salads	1	2	3	4
Hot Starters	1	2	3	4
Rice Dish	1	1	1	1
Potato Dish	1	1	1	1
Vegetable Dish	2	3	3	4
Casseroles and Curries	1	2	2	3
Roasts	1	2	2	3
Desserts	2	2	3	3
Cheese Board	x	x	1	1

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SALADS

- Creamy Potato Salad
- Coleslaw Salad With Pecan nuts and Raisins
- Marinated Brinjal, Rocket and Feta
- Sweet Potato and Wasabi Mayo
- Moroccan Chick pea and cous cous
- Pickled Mushrooms
- Roasted Butternut, rocket and feta
- Traditional Waldorf Salad (Apples, Celery and Pecan nuts)
- Curry Bean Salad
- Balsamic Roasted Veg and pasta salad
- Caprese Salad (Mozzarella, Tomato, Rocket and basil pesto)

DESIGNER SALADS

- Coronation Chicken Salad
- Thai Chicken Noodle salad
- Smoked Chicken and curried mayo
- Seafood Salad with a Marie Rose sauce
- Smoked Salmon, Capers and Asian greens with tangy Mayo
- Cold Meat Platter with pesto's and dips
- Smoked Fish Platter with crème fraiche and capers
- Fish Groujons served with tare tare sauce
- Pickled calamari and a tangy vinaigrette
- Parma Ham, Melon Balls served with mustards

HOT STARTER

- BBQ Chicken Wings
- Per Peri Chicken Livers
- Beef Trinchado
- Crumbed Mushrooms
- Chefs Soup of the Day
- Cheese Grillers

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- Mince Samoosa's
- Chicken Samoosa's
- Veg Samoosa's
- Chicken Spring Rolls
- Veg Spring Rolls
- Chicken Kebabs with a sweet chilli and coriander sauce
- Beef Kebabs with a Chinese bbq sauce
- Lamb Koftas
- Garlic snails gratinated with stilton cheese
- Mussels done in a creamy white wine sauce
- Assorted Rissoles

RICE DISHES

- Steamed rice with parsley
- Chinese fried rice with egg
- Savoury rice
- Creole rice
- Steamed basmati
- Brown and wild rice with lentils
- Mexican spicy rice

POTATO DISHES

- Traditional roast potatoes
- New potatoes with parsley and garlic butter
- Potato wedges with Cajun spice
- Potato bake with herbs and cream
- Sauté potatoes with onions and chives
- Baked potatoes with sour cream
- Potatoes mashed with garlic and parsley



VEGETABLES

- Sugar glazed Vichy carrots
- Steamed young beans with onion
- Cauliflower and broccoli bake
- Courgettes Provencal
- Creamed spinach and mushrooms with phyllo crust
- Med style roast vegetables
- Pumpkin with cinnamon and toasted almonds
- Roast butternut
- Stir-fried vegetables Chinese style
- Green beans tossed with crisp bacon, onion potatoes
- Steamed leeks with cheese sauce
- Ratatouille

CASSEROLES AND CURRIES

- Beef stroganoff
- Braised steak with onions
- Beef bourguignon
- Beef and Guinness pie
- Chinese stir fried beef with vegetables and noodles
- Chicken schnitzel
- Chicken ala king with sweet peppers
- Thai chicken curry with coconut milk
- Chicken casserole with mushrooms, wine and pearl onions
- Lamb and butterbean curry with chopped coriander and sambals
- Mutton breyani
- Slow braised lamb casserole with cabernet
- Beef lasagne with crisp cheddar topping
- Butternut and spinach lasagna with creamy cheese sauce
- Grilled line fish of the day with lemon butter and herbs
- Haddock and shrimp Mornay Van Riebeek style



ROASTS

- Karoo style lamb spiced with rosemary and served with mint jelly
- Greek Roast lamb with lemon and organum
- Slow Roasted Lamb with tomato chutney
- Spring chicken with a sage and onion stuffing
- Spring chicken with lemon and thyme
- Spring chicken with peri peri
- Glazed gammon with caramelized apples, cherries and pineapple
- Leg of pork with crispy crackling and served with apple and Cranberry puree
- English roast beef with Yorkshire pudding
- Roast Beef With mustard and herb crust
- Roast Beef with horseradish and rosemary

DESSERT

- Fresh fruit salad
- Ice cream and chocolate sauce
- Lemon meringue pie
- Cheesecake with berries
- Apple crumble with farm fresh cream
- Peach trifle with sherry
- Sticky toffee pudding with custard
- Baked malva with butterscotch sauce
- Chocolate mousse
- Custard éclairs
- Chocolate éclairs
- Fresh cream gateau

Christmas Menu

R135 per person



~ Cold Starters ~

Design Your Salad
Sweet Potato and Wasabi Mayo salad
Curried Three Bean Salad with fresh coriander

~ Hot Starters ~

Portuguese Peri Peri Chicken Livers
Cocktail Cheese Grillers

~ Main Menu ~

Savoury Saffron Rice
Roasted Rosemary and Garlic New Potatoes
Cinnamon and Honey Butternut
Roasted Med Veg tossed with Greek feta and calamata olives

Roast Chicken with spiced cranberry, pancetta and walnut stuffing
Honey and Mustard Glazed Gammon
Baked Line Fish served with a Dill and Capers Butter sauce

~ Desserts ~

Traditional English Trifle laced with Sherry
Christmas Fruit Cake Served with Amarula Custard
Christmas Mince Pies





Christmas Menu

R150 per person



~ Cold Starters ~

Design Your Salad
Red and White Cabbage tossed with zesty mayo, sultanas and candied pecans
Sweet Potato and Wasabi Mayo salad
Curried Three Bean Salad with fresh coriander

~ Hot Starters ~

Portuguese Peri Peri Chicken Livers
Cocktail Cheese Grillers

~ Main Menu ~

Savoury Saffron Rice
Roasted Rosemary and Garlic New Potatoes
Cinnamon and Honey Butternut
Cauliflower and Broccoli Mornay
Roasted Med Veg tossed with Greek feta and calamata olives

Roast Chicken with spiced cranberry, pancetta and walnut stuffing
Honey and Mustard Glazed Gammon
Baked Line Fish served with a Dill and Capers Butter sauce

~ Desserts ~

Traditional English Trifle laced with Sherry
Christmas Fruit Cake Served with Amarula Custard
Christmas Mince Pies



Christmas Menu

R180 per person

~ Cold Starters ~

Design Your Salad
Red and White Cabbage tossed with zesty mayo, sultanas and candied pecans
Sweet Potato and Wasabi Mayo salad
Curried Three Bean Salad with fresh coriander

~ Hot Starters ~

Portuguese Peri Peri Chicken Livers
Blanc de Blanc Green Shelled Mussels
Cocktail Cheese Grillers

~ Main Menu ~

Savoury Saffron Rice
Roasted Rosemary and Garlic New Potatoes
Cinnamon and Honey Butternut
Cauliflower and Broccoli Mornay
Roasted Med Veg tossed with Greek feta and calamata olives

Roast Turkey with spiced cranberry, pancetta and walnut stuffing
Honey and Mustard Glazed Gammon
Rosemary and Garlic Studded Roast Beef served with a port jus
Baked Line Fish served with a Dill and Caper Butter sauce

~ Desserts ~

Traditional English Trifle laced with Sherry
Christmas Fruit Cake Served with Amarula Custard
Christmas Mince Pies

