



Marilize: 072 824 7342
Function Manager
marilize.nieu@belanet.co.za
Tel: 014 001 7014 (Option 2)

You have decided to join your hands and lives in holy matrimony!

We trust your choice in our venue will be the first step towards a happy and glorious future.

Rest assure that the planning of your wedding is in capable and experienced hands.

This document will make available to you, the information you need to decide the events of this very special day.

Enclosed are all our menus and prices we have to offer.

All menus can be altered to your personal taste and desired themes, some changes would be subject to additional costs.

We have one co-ordinator at Marula Oase reserving dates for functions and weddings, thus one date can be requested by and provisionally reserved for many clients. It is therefore, of the utmost importance to secure your reservation, especially if you have a specific date in mind. We urge you too not delay in securing your Special Day.

During the period of enquiry and quotations, even though you have accepted the quotation, your booking will remain provisional and will only be confirmed and reserved once we are in receipt of a non-refundable deposit of R 6 000.00.

The second payment of 25% two months prior to the function and the final amount will be payable one month before the wedding.

Chapel hire of R 3 000.00

Venue hire of R 7 000.00

Breakage fee of R 2 000.00

(Breakage fee is refundable 14 days after function minus the breakage damages)



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Our resort boasts accommodation, from basic to luxury, for wedding guests to experience the bushveld atmosphere, in a relaxing, serene environment. This provides the convenience and comfort of accommodation, the ceremony, photography and reception on the same premises.

In addition your guests will have the benefit of a "weekend getaway" from life's hustle and bustle - viewing game, lazing in the heated swimming pool and enjoying nature at its best.

A discount will be granted to all wedding guests reserving accommodation for the respective weekend (The discount granted is only for the whole weekends stay).

Herewith, also a kind reminder that your wedding guests have to make a reservation for accommodation soonest, in order to avoid disappointment. It is imperative to bear in mind that accommodation can only be secured with a 50% deposit within 48 hours from reservation date, the 50% deposit is a non-refundable deposit.

We would love to meet with you, in order for you to see the venue, and also discuss your requirements. We suggest you take a drive for the day, stay overnight if possible, or visit for the weekend.

Where possible, we will grant you special rates for this stay, as the aim is to assist you in your decision.

We look forward to hearing from you.

Warm wedding blessings
Marula Oase

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Optional Menu:

CHOOSE YOUR OWN MENU. ACCORDING TO YOUR CHOICES A PRICE PER PERSON WILL BE SUPPLIED TO YOU.

Please tick the option of choice.

Starter:

<input type="checkbox"/>	Chicken Liver Pate with with sided Melba toast and cherry tomato
<input type="checkbox"/>	Veloute Soup with Crouton (Butternut or Mushroom)
<input type="checkbox"/>	Tuna Shrimp Coctail garnished to perfection
<input type="checkbox"/>	Crumbed Mushroom topped with creamy cheese sauce (only in season)
<input type="checkbox"/>	Mini sausage bouchees crust served with sweet chilli and creamy cheese sauce
<input type="checkbox"/>	Watermelon rounds with cherry liqueur (only in season)
<input type="checkbox"/>	Fruit kebab garnished to perfection
<input type="checkbox"/>	Spinach Quiche dressed with cherry tomato on garden lettuce and splash of salad cream
<input type="checkbox"/>	Boerewors kebab garnished to perfection
<input type="checkbox"/>	Mini mince filled pancakes with white sauce or cheese sauce
<input type="checkbox"/>	Mini chicken filled pancakes with white sauce or cheese sauce
<input type="checkbox"/>	Fish cakes with tartar sauce garnished to perfection
<input type="checkbox"/>	Biltong bites
<input type="checkbox"/>	Cheese Rolls
<input type="checkbox"/>	Garlic Bread

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Starch Dishes:

	Baby Potatoes with parsley butter
	Roast Potatoes wedges
	Table top Potatoes
	Potato wedge with jacket
	Cubed potato blocks with garlic and parsley
	Baked potatoes
	Rice and gravy
	Stamp or Corn with gravy
	Alfredo
	Spagetti Bolognaise

Meat Dishes:

	Roast leg of lamb
	Leg of Pork
	Roast Pork
	Roast Beef
	Beef Rib Roll
	Curried Stew Beef
	Chicken-a-la-King
	Sweet and Sour Chicken Hawaii
	Roast Chicken
	Chicken Chutney Mayo
	Chicken Strips
	Chicken Schnitzel
	Beef Schnitzel
	Chicken Mushroom Pie
	Chicken Gordon Blu
	Pork Tjops
	Meatballs
	Cottage Pie
	Bobotie
	Beef Stew
	Lamb Stew

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Veggies:

	Sweet Baby Carrots
	Green Beans
	Broccoli & Cauliflower (with creamy cheesy sauce)
	Sweet Potato – Honey orange glazed
	Chunky Butternut with cinnamon sugar
	Creamy oven bake Butternut
	Pumpkin fritters with creamy caramel sauce
	Pumpkin fritters with cinnamon sugar
	Mixed vegies in season with white creamy cheese sauce
	Creamed Spinach
	Sweet Peas
	Gem Squash (only in season)
	Savoury Carrots
	Pea & Mielies Savoury

Salads:

	Greek Salad
	Sweet and Sour Spicy Pasta Salad
	Classic Beetroot Salad
	Wheat and Peachy Curried Salad
	Banana Salad
	Carrot and Pineapple Salad
	Creamy Carrot Salad
	3 Bean Salad
	French Salad
	Pack out Salad
	Mielie Salad
	Cole slaw Salad
	Potato Salad

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Dessert:

	Fresh Fruit Salad
	Ice Cream with Choc Sauce
	Chocolate Mousse
	Trifle
	Malva Pudding with custard
	Baked Lemon Pudding with custard or whipped cream
	Sticky Toffy Pudding with custard or whipped cream
	Chocolate Pudding with custard or whipped cream
	Brown Pudding with custard
	Sago Pudding with custard
	Candy Spread
	Amarula Malva Pudding with custard or whipped cream

Signature