



2022 packages





Venue hire:
 Weekdays: R20 000
 Fridays: R24 000
 Saturdays, Sundays & public holidays:
 R32 000
 June & July: 20% discount



Venue Hire Includes

- Welcoming area:

Outdoor furniture

Juice & water provided in dispensers

Outdoor bar

Lawn Games included

1 x Single Gin/Beer per person included in catering fee.

Extra beverages can be ordered.

Canapés as per menu choice.

Easels for welcoming board and seating plan.

Fleece blankets to use indoor and outdoor.

Metal & Wood flower cart for gin station/cake/candy bar.

8 Whiskey Barrels for serving of Canapés

Biltong & Droëwors can be added for own account.

- Reception:

Tables, 150 white Tiffany chairs, cake table, gift table & DJ table is included. Extra tables or chairs to be hired in on clients account.

3 Chandeliers & Warm White Fairy Lights.

Silver cutlery, crockery and glasses.

Salt & Pepper on tables.

Cake knife, lifter & stand.

Water dispenser at bar that will be filled

throughout the reception.

Back-up generator available.

Unlimited Coffee & Tea station for duration of event.

- Staff

Qualified venue coordinator for wedding preparations and day of event coordinator.

Cleaning before and after event.

De La Mas does not handle any décor items on the day. Set-up of name cards, napkins etc. must be done by décor company/allocated person.

Barmen (1 per 50 guests) and Waiters (1 per 20 guests) included

- Restroom

2-ply Toilet paper

Hand towels & paper towels

Hand wash & hand cream

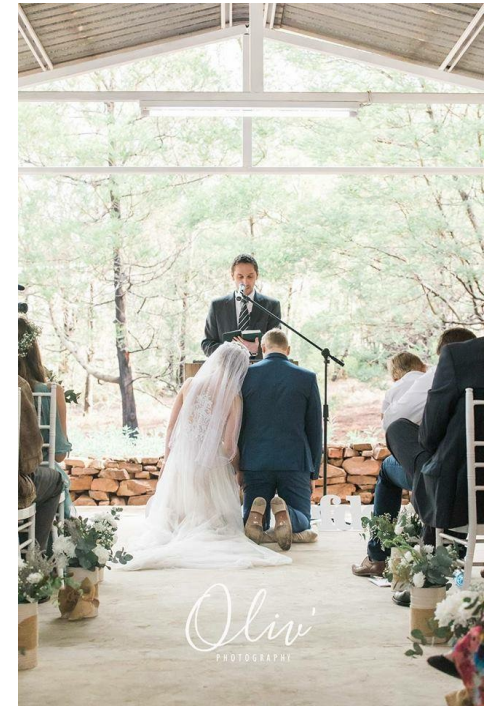
Umbrellas for moving between reception area and rest room (in case of rain)

Outdoor or Indoor Chapel

Please note: Bush chapel is subject to weather conditions.
No helium balloons, lanterns or confetti cannons allowed.
The vintage couches are not allowed to be moved. Only De La Mas staff is allowed to move furniture if necessary.

Includes:

Tap water for guests.
R15 for per water bottle.
Wooden doors & benches with cushions are included.
DJ is responsible for sound system for ceremony.
Power source, table & chairs will be provided.
Register table.
Pulpit & Arch
Stands for confetti and water.



Bridal Suite: for wedding preparations and accommodation

Check-in: 10:00 day of wedding.

Platters with finger food will be served for up to 5 people.

1 bottle of sparkling wine.

Mini-bar available in room.

All belongings of bridesmaids to be removed by 21:00.

Sleeps 2 guests only.

Includes a bottle of champagne, midnight snack & a small gift.

Breakfast basket including juice, flapjacks, yogurt and more (subject to availability).

Check-out: 09:00





Glam Room:

- Air-conditioning
- Lounge area
- Loads of Natural Light
- Plug Points
- Basin



Man Cave: for wedding preparations and accommodation

Cave available to groom and entourage for preparation the day of the wedding from 10:00.

Platter/Boerewors for up to 5 people.

12 local brand beer.

Mini-bar available in room.

Men allowed to bring 1 bottle of liquor for photo purposes.

All belongings of groomsmen to be removed by 21:00.

Sleeps 2 guests only. No stretchers or sleeping on the couch.

No breakfast included.

Check-out: 09:00



Spitbraai:

R530pp

Canapés:	Harvest Table	Harvest table with bread, crackers, jam, variety of cheese, flavoured butter and seasonal fruit.		
	Pre-drinks	1 x Single Gin & Tonic for the ladies OR 1 x 330ml local brand beer for the gents		
Main:	Buffet	Choose 2		Pork
				Lamb
				Beef
		Chicken Sweet Corn Baby Potatoes Mushrooms Carrots Rice & Gravy Greek Salad		
Dessert:	Buffet	Malva Pudding with ice-cream and custard		

For all menu options:

Children 0-5: Free

Children 6-12: Half price



Something Different: R550pp

Canapés:	Harvest Table	Harvest table with crackers, jam, cheese, flavoured butter, fruit, cold meats		
	Pre-drinks	1 x Single Gin & Tonic for the ladies OR 1 x 330ml local brand beer for the gents		
Main:	Buffet	Pizza Choose 4 Served with Green Salad		Margherita
				Tropicana
				FAB (Feta, Avo and Bacon)
				BBQ Chicken (Sweet peppers, onions, barbecue sauce, chicken)
				Vegetarian (Cherry tomato, olives, artichoke, mushrooms)
				Mexicana (Beef mince, peppers, onions, jalapenos, garlic)
				Diavola (Salami, black olives, chilli)
				Pulled Pork Belly (Pork Belly, Cream cheese, rocket)
				Greca (Feta, olives, spinach, marinated sundried tomatoes)
				Pringles Pizza (Beef Mince, Sweet Jalapeno, onions, peppers, cream cheese, topped with crushed Pringles)
			OR	
		Pasta Choose 3 Served with cocktail buns & greek salad		Meatless (Peppers and Mozzarella)
				Chicken & Mushroom (Oven-roasted chicken and brown mushroom in a cream-based sauce)
				Alfredo (Ham & Mushroom)
				Spaghetti Bolognese
				Beef with bell peppers & mushrooms
Dessert:	Buffet	Made at the Venue		Fried Rolled Ice-cream
		Wall/Cake		Original Glazed Krispy Kreme

Canapés:	Harvest Table	Harvest table with bread, crackers, jam, variety of cheese, flavoured butter and seasonal fruit.		
	Pre-drinks	1 x Single Gin & Tonic for the ladies OR 1 x 330ml local brand beer for the gents		
Main:	Buffet	Meat Choose 2		Creamy Chicken Mushroom & Cheese Pie with golden crisp puff pastry
				Deboned Chicken Roll Stuffed with Bacon & Cheese
				Classic Creamy Chicken-a-la-king
				Deboned Lemon & Herb infused Chicken pieces
				Tender Roast Beef Rump with Di Cardelli Basting Marinade
				Bell Peppers Stir-Fry Beef
				Italian Meat Balls with dried basil, oregano and parsley flakes
		Vegetables Choose 2		Pumpkin puffs with creamy caramel glaze
				Chunky Oven Roasted Sweet Potato
				Glazed Baby Carrots
				Traditional beans and potatoes
				Oven Roasted Vegetables drizzled with Olive Oil
				Creamed Baby Spinach topped with cheese
		Starch Choose 1		Basmati Rice & Gravy
				Chunky Mashed Potatoes
				Golden Baked Potato Wedges
				Steamed Baby Potatoes with Garlic Butter & Herb
		Salad Choose 1		Condensed Milk Potato Salad with Egg & Onions
				Mixed Green Salad
				Raw Butternut Squash and Pineapple Salad
				Pesto Pasta Salad with Rosa Tomatoes and Feta
				Mediterranean Three Bean Salad
				Beetroot & Feta Cheese Salad
Dessert:	Buffet	Choose 2		Traditional Malva pudding with Custard & Ice-cream
				Vanilla Ice-cream with homemade chocolate sauce
				Chocolate mousse with Strawberries
				Individual Milktart with Cinnamon
				Peppermint Crisp Tart
				Puff Pastry Custard & Caramel Slices

Mr & Mrs Fancy

R700pp

Canapés:	Plated	Individual pre-made finger foods served by waiters		
	Pre-drinks	1 x Single Gin & Tonic for the ladies OR 1 x 330ml local brand beer for the gents		
Starter	Plated	Choose 1		Prawn Cocktail
				Biltong & Smoked Gouda Pasta Salad
				Phyllo Pastry Flower with Sweet Chilli & Feta
				Creamy Butternut Soup with Freshly Baked Rolls
				Crepes with biltong & cream cheese filling
Main	Plated	Meat Choose 1		Braised Lamb Shank with Rosemary and Mint Jelly
				Garlic Butter Baked Salmon
				Apple Cranberry Stuffed Pork Roast
				Boneless BBQ Chicken
				Beef Fillet with Cream Pepper Sauce
		Vegetables Choose 1		Pumpkin puffs with creamy caramel glaze
				Sweet potatoes
				Beans wrapped in crisp bacon
				Roasted Vegetables Kabab
				Creamed Spinach
		Starch Choose 1		Basmati Rice & Gravy
				Chunky Mashed Potatoes
				Mashed Sweet Potatoes
				Couscous & Gravy
Dessert	Buffet	Choose 3		Chocolate Mousse with Strawberries
				Vanilla Crème Brûlée
				Pavlova with berries and cream
				Pavlova with peanuts, caramel & banana
				Rocky Road Brownie served with coffee flavoured mousse
				Strawberry Jelly Mousse Delight
				Mini Lemon Meringue Pie



R4500pn

Rooms:

Family Room: 1 x Queen Bed + 2 x Single Beds with shower, basin & toilet

Room 2: 1 x King

Rooms 2-4 share a bathroom with a bath and basin and a separate toilet.

Room 3: 1 x King

Room 4: 2 x Single

There are full kitchen facilities available, including gas oven & stove and braai facilities

The Farmhouse will be invoiced separately from your venue invoice.

Rules:

10 guests only. No extra guests to sleep on couches/floor/stretchers

No camping on lawn

Only guests staying on the premises is allowed to go to the farmhouse after function

Check in: 13:00 (unless arranged otherwise)

Check out: 09:00 (unless arranged otherwise)

Keys will be in the front door on arrival. Leave keys in door with check out.

No smoking in the house



Additional information:

- Minimum of 70 guests.
 - All the final arrangements must be confirmed 3 weeks before the wedding.
 - Outside suppliers/vendors can start from 08:00 the day of the wedding.
 - If set-up is done the day before wedding, a venue hire of R500ph will be charged, for business hours. Overtime to be penalized.
 - Card bar available. Preferably no cash.
 - No alcohol not purchased through De La Mas/Liefies Events will be permitted. See our wine list on the last page.
 - Open/limited bar tab must be paid, in full, 7 days before wedding.
- Corkage fee:
Wine & Champagne: R50 per 750ml <15% ABV
Beer/Spirits in bottles/cans: R15 per 330ml
Beer/Gin kegs: R30 per litre
- De La Mas Venue is Wheelchair-friendly.

Payment requirements:

- A non-refundable booking fee of R10 000 is payable to confirm date.
This amount will be deducted from your invoice.
- All cancelations must be in writing.
- Full booking fee is forfeited when date is cancelled or postponed.
- By paying the booking fee you agree to all the terms and conditions.
- Reference: Event date and groom surname.
- 50% of invoice must be paid 3 months before the wedding.
If not paid at this time you forfeit your wedding date.
- Final invoices must be paid in full 3 weeks before event.
- Payments not made on time, will be penalized with R100 per week that it's late.

Terms & Conditions:

- De La Mas reserves the right of admission.
- No smoking inside building. Only outside. No fireworks.
- No alcohol not purchased at De La Mas bar will be permitted on the premises. Penalty of R2000 will be implemented. This includes bridal suite, man cave and parking area.
- No alcohol to be used as guest gift or wedding cake.
- De La Mas, its staff, or any person employed for a function will not be held liable for any loss or injury as a result of neglecting or any other case.
- Children should be supervised by adults at all times.
- A breakage deposit of R3000 will be added on your invoice and refunded 14 days after wedding.
- Any damage or theft by bridal couple or guest to De La Mas venue will be deducted from the breakage deposit or invoiced.
- Reception hall closes at 24:00
- Over-time rate after 24:00:
 - o R2500 per hour for reception area (Max 1 hour),
 - o R1000 per hour for boma area (Max 2 hours)
 - o Overtime must be paid in cash on the night of the wedding. If paying by card a 3% transaction fee will be added.
- DJ is not allowed to play after 24:00. **It is compulsory to make use of our in-house DJ: AMA Promotions.**
- Bar will be closing at 24:00, no exceptions. De La Mas reserves the right to close the bar at any time should there be any irregularities on the guest's behalf.
- Guests are not permitted in the bar or kitchen.
- Bar prices are subject to change without prior notice.
- Bar tabs not paid by guests, will be invoiced.
- Up to 3 appointments is free of charge. Thereafter a fee will be charged.
- 1 Final consultation 2-3 weeks before wedding. In the event of non-payment of fees, we will not be able to schedule meeting.
- Clean-up/collection the next day from 09:00-10:00. Overtime will be charged at R200 per hour.
- Please do respect our business hours at all times.
- The entire venue is used at own risk.
- When booking on a special, only one deal valid per couple.
- Flowers & décor: **It is compulsory to make use of a professional florist.**
Zetties Daydreams – Flower, Décor & Balloon Designs is offering 5% discount to all De La Mas standard package couples.

2022 Rates:

Please mark/fill in where required

Venue Hire	Weekday	R20 000	
	Friday	R24 000	
	Saturday	R32 000	
Breakage deposit	Compulsory	R3000	✓
Accommodation	Farmhouse	R4500pn	
In-house DJ	AMA Promotions	R5000	✓
	Overtime	5000ph	
Catering The price includes Canapés, Starter (if applicable), Main & Dessert	Spitbraai	R530pp	QTY
	Something Different	R550pp	QTY
	Love Birds	R580pp	QTY
	Mr & Mrs Fancy	R700pp	QTY
Children	0-5 years	Free	QTY
	6-12 years	Half price of option selected above	QTY
Champagne	Depending on brand	Please request price	QTY
Wine	Depending on brand	Please request price	QTY
Overtime	In Reception Area	R2500ph	QTY
	At Boma Area	R1000ph	QTY
Bottled water for guests	500ml	R15 each	QTY
Wooden Panel Backdrop	3 available, includes set-up	R150 each	QTY
Floral Swing	Includes set-up No flowers included.	R250 each	QTY
Scaffold Hire	Includes wheels	R250 per day	
Set-up day before	Business Hours Apply 08:00-16:00	R500 per hour	QTY
Vinyl Floor Sticker	1m x 1m, excl. design	R600	
Pre-drinks	Single Strettons Triple Berry Gin & Tonic with Garnishing (Other gin options also available)	R40 each	QTY
	Local 330ml beer	R30 each	QTY
	Gin or Beer on tap	Please request price	

Contract:

Booking will only be confirmed with acceptance of proof of payment of deposit & signed contract.

Venue: De La Mas Venue
Plot 82 Klipkop,
Graham Road
Pretoria
0056

Wedding Date: _____

Wedding Time: _____

Estimated number of guests: _____

Estimate number of guests under 12: _____

Estimate number of guests under 5: _____

*guest list must be confirmed 21 days before event.



To confirm your date your booking fee (R10 000) must be paid in full. Please attach ID of person responsible for payment. **Send back this document, signed on each page.**

This contract confirms client date and that there will be no other event held on the date chosen. (We'll email you the formal contract without all the images)

The client is responsible for the rest of the payments. Final invoice must be paid in full 3 weeks before event.

<i>Groom:</i>
Name:
ID:
Cell:
Email:
Signature:
<i>Bride:</i>
Name:
ID:
Cell:
Email:
Signature:
<i>Person responsible for payments:</i>
Name:
ID:
Cell:
Email:
Signature:

Banking details to refund breakage deposit:

Name of account holder:

Bank:

Branch name/code:

Type of account:

Account number:

Email/SMS:

Banking details:

De la Mas

ABSA - 632 005

Cheque

409 347 9270

Reference: Groom Surname + Wedding date

Email proof of payment to

info@delamasvenue.com

Our favourite vendors:

We require that our couples make use of professional vendors, as you don't want anything to go wrong on your wedding day! No DIYing allowed.

Trust us on this. Here is a list of our favourites:

These vendors did not pay/earn commission to be on our vendors list. We recommend them as they provide excellent service time and time again!

Photo- & Videographers:

Simoné Venter Photography: simonephotography@hotmail.co.za

One Fine Day: info@onefineday.co.za

JC Click: info@jcclick.co.za

Nicolene Meyer Photography: info@nicolenemeyer.com

Flowers & Decor:

Zetties Daydreams: zettiesdaydreams@gmail.com

Meraki Floral & Decor Design: caro@merakifloraldecor.co.za

Impressionant Events: info@impressionantevents.co.za

DJ:

AMA Prromotions: vermaak@amapromotions.co.za

Bridesmaids/Groomsmen Gifts:

Best Day Ever: info@bestday.co.za

Cake:

Motion Bakery: therese@motionbakery.co.za

Hair & Make-up:

Unmissable Make-up: info@unmissable.co.za

Ruth Hair & make-up Styling: ruthmakeupandhairstyling@gmail.com

Dresses:

Dené Odendaal Couture odendaaldene@gmail.com

Stationery:

MU Studio SA: info@mustudio.co.za

Rabbits Trail: info@rabbitstrail.co.za

Live Entertainment:

Akoestiek Musiek: trouklokkies@akoestiek.co.za

Our champagne and wine list

White Blend: Polkadraai Chenin Blanc / Sauvignon Blanc R200

Star bright with a green undertone. An easy to drink, well balanced blend. The wine is grassy on the nose, but the tropical fruit flavours come through on the palate.

White Chenin Blanc: Unbelievable White R150

Invigorating light golden colour. Crisp Chenin Blanc tones deliver hints of tropical fruit on the nose and palate. A lingering fresh dry aftertaste makes this a superb wine for all occasions

Red Blend: Polkadraai Pinotage / Merlot R200

Deliriously delicious; upfront berry fruit, plums, sweet notes and hints of chocolate and French oak spice. The wine is medium bodied with soft and velvety tannins. Easy drinking, with a good palate weight and a lingering finish.

Red Pinotage: Unbelievable Red R150

Deep purple core with a bright inviting rim. A Pinotage with an appealing nose offers ripe berry flavours integrated with wood. The body is well balanced with berry and subtle tannin extracts.

Rose: Unbelievable Sweet Rose R150

Lively pink colour with bold tones upfront on the nose. Sweet notes with full mouth sweet berry flavours follow through into the aftertaste with a silky smooth finish.

JC Le Roux: Le Domaine, La Fleurette & La Chanson (alcoholic/
non-alcoholic) R180

Please request a quote if you prefer another brand champagne/wine.