



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

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).

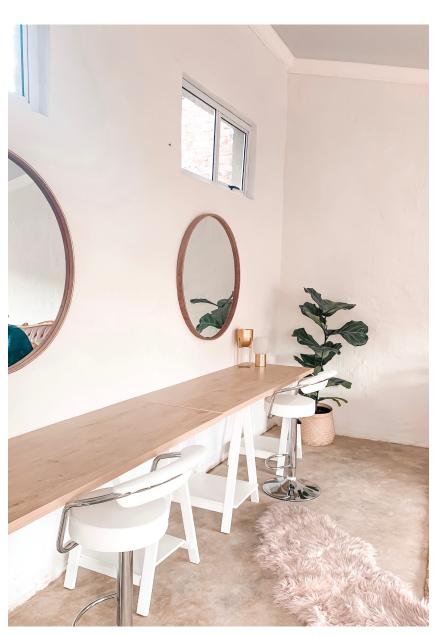
Check-out: 09:00











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



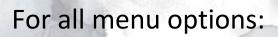




Spitbraai:

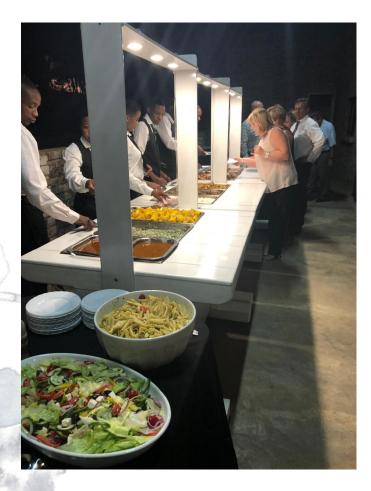
R530pp

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		
	Buffet	Choose 2	Pork	
Main:			Lamb	
			Beef	
		Chicken Sweet Corn Baby Potatoes Mushrooms Carrots Rice & Gravy Greek Salad		
Dessert:	Buffet	Malva Pudding with ice-cream and custard		



Children o-5: Free

Children 6-12: Half price



Something Different: R550pp

Cananág	Harvest Table	Harvest table with crackers, jam, cheese, flavoured butter, fruit, cold meats		
Canapés:	Pre- drinks	1 x Single Gin & Tonic for the ladies OR 1 x 330ml local brand beer for the gents		
Main:			Margherita	
			Tropicana	
			FAB (Feta, Avo and Bacon)	
	Buffet	Pizza Choose 4 Served with Green Salad	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 creambased sauce)	
			Alfredo (Ham & Mushroom)	
			Spaghetti Bolognese	
3	1	-	Beef with bell peppers & mushrooms	
Dessert:	Buffet	Made at the Venue	Fried Rolled Ice-cream	
	24	Wall/Cake	Original Glazed Krispy Kreme	

Love Birds

R580pp

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

Mr & Mrs Fancy R700pp

Canapés:	Plated	Individual pre-made finger foods served by waiters	
Starter			Prawn Cocktail
			Biltong & Smoked Gouda Pasta Salad
	Plated	Choose 1	Phyllo Pastry Flower with Sweet Chilli & Feta
			Creamy Butternut Soup with Freshly Baked Rolls
			Crepes with biltong & cream cheese filling
			Braised Lamb Shank with Rosemary and Mint Jelly
		Meat	Garlic Butter Baked Salmon
Main:	Plated	Choose 1	Apple Cranberry Stuffed Pork Roast
			Boneless BBQ Chicken
			Beef Fillet with Cream Pepper Sauce
			Pumpkin puffs with creamy caramel glaze
			Sweet potatoes
		Vegetables	Beans wrapped in crisp bacon
		Choose 1	Roasted Vegetables Kabab
			Creamed Spinach
			Basmati Rice & Gravy
		Starch	Chunky Mashed Potatoes
		Choose 1	Mashed Sweet Potatoes
			Couscous & Gravy
Dessert:			Chocolate Mousse with Strawberries
Buf		*	Vanilla Crème Brûleè
			Pavlova with berries and cream
	Buffet	Choose 3	Pavlova with peanuts, caramel & banana
			Rocky Road Brownie served with coffee flavoured mousse
1			Strawberry Jelly Mousse Delight
		1 11	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 These 3 rooms 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 o8:00 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: Caboodle Entertainment.
- 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 20% discount to all De La Mas couples. Once the wedding date has been confirmed, a meeting will be arranged, with the bridal couple & Suzette from Zetties to discuss your vision.

2022 Rates:

Please mark/fill in where required

Venue Hire	Weekday	R20 000	
	Friday	R24 000	
	Saturday	R32 000	
Breakage deposit	Compulsory	R3000	~
Glam Room	Per Hour	R500	QTY
Accommodation	Farmhouse	R4500pn	
In-house DJ	Caboodle Entertainment	R5000	*
	Overtime	5000ph	
Catering	Spitbraai	R530pp	QTY
The price includes Canapés, Starter (if applicable), Main	Something Different	R550pp	QTY
& Dessert	Love Birds	R580pp	QTY
	Mr & Mrs Fancy	R700pp	QTY
Children	o-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
Wine, beer or gin station	Includes Wheelbarrow	Please request price	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	

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	A
	Pretoria	
	0056	
Wedding	Date:	
Wedding	Time:	
Estimate	d number of guests:	
Estimate	number of guests under 12:	
Estimate	number of guests under 5:	
	must be confirmed 21 days before event.	Minimum .

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.

Groom:
Name:
ID:
Cell:
Email:
Signature:
Bride:
Name:
ID:
Cell:
Email:
Signature:
Person responsible for payments:
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:

One Fine Day: info@onefineday.co.za

JC Click: info@jcclick.co.za

Nicolene Meyer Photography: info@nicolenemeyer.com

Flowers & Decor:

Zetties Daybreams: zettiesdaydreams@gmail.com Meraki Floral & Decor Design: caro@merakifloraldecor.co.za Impressionant Events: info@impressionantevents.co.za

DJ:

Caboodle Entertainment: charlene.malan@caboodle.joburg

Bridesmaids/Groomsmen Gifts: Best Day Ever: info@bestday.co.za

Cake:

CakeBox SA: adriettewhite@gmail.com 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.