

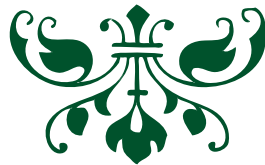
The Birchwood Hotel Can Make Dreams Come True!

Our exclusive wedding venue offers the perfect atmosphere
that any bride and groom could
only wish for!

Our facilities offer everything in only the best style, from
your wedding ceremony in our unique Chapel, to
your reception in one of our elegant venues & ultimately, your first
night as husband and wife in one of the
Hotel's honeymoon suites.

Our venues are available for weddings as intimate as
20 guests, to weddings as sociable as 800 guests!

Our well prepared menus vary from a filling breakfast, to
a light luncheon or a scrumptious three course
dinner. Our professional staff will cater
to your every need.



The Birchwood Hotel Does Make Dreams Come True!



CEREMONY HIRE



Venue

Chapel / Garden Ceremony
Chapel

Cost

R 3,000.00
R 6,000.00

Subject to use of a reception venue
Independent use

Ceremony Hire includes:

- Exclusive use of the Chapel for the day - venue back-up in the event of bad weather.
- Chairs with chair covers.
- Red carpet.
- Podium.
- PA system + CD player + Microphone.
- Table & 2 chairs for the signing of the register.
- 2 x Cone Vases for Petal Confetti.
- Garden Service includes the use of 2 x Garden Arches.
- Birchwood Golf Cart to usher Bridal Party to service.
- A "Day Use Room" for the Bride to get changed in – Valid only if the Chapel is being used.

Ceremony Hire excludes:

- Bridal CD
 - Background music
 - Flowers
 - Décor
 - Draping
 - Flower stands & candles - These must be arranged by the Client directly.
- Please refer to our recommended suppliers list.

Please note that the following conditions apply:

- This package is valid from 1 February 2010 to 31 January 2011.
- Kindly note – prices are subject to change without notice.
- There will be a 10% Waiter Fee levied on the food cost.
- Birchwood standard is – 1 waiter per two tables. Should you require one waiter per table, there will be a charge for the extra waiters. This is upon request only.
- Children under the age of 12 years are charged half price for the food only and children under 4 years are not charged for.
- The Birchwood Hotel has a resident Halaal Chef - Fatima Saley. Under NO circumstances are outside caterers or cooks permitted on our premises.
This is NOT NEGOTIABLE. Fatima is at your service to discuss and tailor make a Halaal menu specific to your requirements, whether it be a lunch or evening wedding.
- All beverages are supplied by the Hotel – At an extra charge.
- Under NO circumstances will any other beverages be permitted to be brought onto the premises.
- Venue hire is for the function room until 24h00. Should you wish to extend the ending time, a cost of R1,500.00 per hour, or part thereof, will be levied and must be settled prior to the part thereof, will be levied and must be settled prior to the wedding date – Valid until 02h00 only.
- No provisional bookings are made – Wedding dates are confirmed on a first come, first serve basis after a 50% deposit is paid to secure the date & venue.
- A 50 % deposit on the **total quotation** is required to confirm and guarantee the wedding date. The quotation will include the full venue hire, welcome drinks (if any), welcome snacks (if any), the menu - based on an **estimate of guest numbers** and the bar limit (if any). Final numbers are advised nearer the time and the charges are then adjusted accordingly, for final payment.
- Upon confirmation and payment of the deposit, Terms & Conditions must be signed by both parties and returned within two weeks of the confirmation date.
- The remaining balance must be settled 10 days **prior** to your wedding date, including any specified bar limit. Should the bar limit be reached and the bridal couple would like to extend the limit, the additional amount must be settled on the evening of the wedding. However, should the limit not be reached, the remaining balance will be refunded to the client.
- **Cancellation Policy: Should the wedding be cancelled 3 months prior to the wedding date, the deposit will be refunded, less an administration fee of R2,000.00. Should the wedding be cancelled within 3 months of the wedding date, the full deposit is non-refundable.**



Birchwood

Hotel & OR Tambo Conference Centre

RECEPTION HIRE



Venue	Venue Capacities	Cost
Chestnut	20 - 40 guests	R 9,800.00
Candlewood	40 - 80 guests	R 10,500.00
Petit Centre	40 - 80 guests	R 10,500.00
Silverleaf	50 - 100 guests	R 12,100.00
Boma	50 - 100 guests	R 12,100.00
Oak Chamber	100 - 250 guests	R 14,800.00
Phomolong 1	100 - 250 guests*	R 14,800.00
Phomolong 1 & 2	300 - 500 guests	R 17,200.00
Baobab	250 - 400 guests	R 16,800.00
Serengeti Lapa	300 - 700 guests	R 24,800.00
OR Tambo 1	300 - 400 guests	R 21,000.00
OR Tambo 2	300 - 400 guests	R 21,000.00
OR Tambo 1 & 2	650 - 800 guests	R 40,000.00

**(January – September ONLY)*

No weddings under 120 guests will be permitted in the Phomolong Lapa from October to December

Venue Hire Includes:

- Complimentary honeymoon suite on the evening of the wedding for the bridal couple, with sparkling champagne or grape juice.
- Full English breakfast for the bridal couple the morning after the wedding.
- Use of the function room on the day of the wedding. Room must be vacated by 24h00.
- Function venue - standard with a dance floor (5m x 6m Minimum), gift table, cake table, bridal table and all guest tables.
- Standard cutlery, crockery and glassware.
- Matt Gold or Silver (Matt or Stainless Steel) base plates (under plates).
- Linen: white or black tablecloths, linen serviettes and chair covers.
- Use of Birchwood's "colour" overlays & tie backs subject to availability.
- Dressed tables with printed menu covers, table seating plan and table numbers.
- Secure parking.
- A special accommodation rate for guests attending the wedding - only valid for the evening of the weddings.

Venue Hire excludes:

- Food (Menu selected)
 - Beverages (This will be supplied by the Hotel at extra charge). Please enquire about the beverage list from the Hotel.
 - Draping
 - Décor
 - Flowers & stands
 - Candles
 - DJ & sound
- Please refer to our Recommended Suppliers List.



MENU TEMPLATES

Menu Option 1** - Plated Starter & Two Course Buffet: **R180.00** p/p incl. VAT

*Hot or Cold Starter - Plated
1 x Main Course Carvery
1 x Main Course Hot Buffet
3 x Salads &/ or Vegetables
Rice & Potatoes incl. in Menu Cost
3 x Desserts - Buffet*

Tea & Coffee

Menu Option 2** - Plated Starter & Two Course Buffet: **R210.00** p/p incl. VAT

*Hot or Cold Starter - Plated
2 x Main Course Carvery
2 x Main Course Hot Buffet
4 x Salads &/ or Vegetables
Rice & Potatoes incl. in Menu Cost
4 x Desserts - Buffet*

Tea & Coffee

Menu Option 3** - Brunch Set Buffet Menu: **R220.00** p/p incl. VAT

On the tables:

*Fresh Cut Fruit
Croissants
Fruit Yoghurt
Assorted Muffins
Plain Yoghurt
Assorted Bread Rolls
Muesli*

Assorted Continental Cuts & Cheeses

Buffet Main Course (Cold):

*Seafood Salad
Grilled Marinated Vegetables
Marinated Mushrooms
Salad Greens
Parma Ham with Melon*



*** Items in the menu options are interchanagble to suit your requirements.*

MENU TEMPLATES

Buffet Main Course (Hot):

*Pineapple Glazed Roast Pork Neck
Pan Fried Minute Steaks
Grilled Line Fish Fillet with Spring Onions
Savoury Rice
Grilled Bacon
Assorted Sausages
Garlic Mushrooms
Sautéed Potatoes
Vegetables in Season*

Buffet Dessert:

*Fruit Pavlova
Chocolate Dessert
Almond Cake
Crème Caramel
Fruit Salad & Ice Cream
Crumpets with Berry Compote*

Coffee & Tea

Menu Option 4** - Three Course Buffet: **R240.00** p/p incl. VAT

*5 x Starter (Hot &/ or Cold) - Buffet
2 x Main Course Carvery
2 x Main Course Hot Buffet
5 x Salad &/ or Vegetables
Rice & Potatoes incl. in Menu cost
4 x Desserts - Buffet
Cheeseboard - Platter p/Table*

Tea & Coffee

Menu Option 5** - Full Plated Menu: **R250.00** p/p incl. VAT

*Cold Appetiser - Plated
Hot starter - Plated
Sorbet
Main Course - Plated
Accompanied by 1 x Veg & 1 x Starch
Dessert - Plated
Cheeseboard - Platter p/Table*

Tea & Coffee



** Items in the menu options are interchangeable to suit your requirements.

MENU TEMPLATES

Menu Option 6** - Deluxe Set Buffet Menu: R270.00 p/p incl. VAT

Starters & Salads:

Mediterranean Salad

Served with Roasted Vegetables, Olives & Crisp Mixed Lettuce Leaves

Gateaux of Smoked Snoek

Carpaccio of Beef

Served with Parmesan Shavings, Rocket & Truffle Oil

Sushi Platter

*Fashion Sandwiches, California Rolls & Maki made with Avocado *, Smoked Salmon, Cucumber & Crab served with Pickled Ginger, Wasabi & Soya Sauce*

Pate Maison en Croute

Chicken Liver Pate encased in Savoury Pastry served with Cranberry Jelly

Mushroom Soup

Carvery:

Roast Lamb

Marinated in Arabian Spices served with a Rosemary & Balsamic Jus

Glazed Smoked Pork

Finished in a Honey & Mustard Reduction

Beef Fillet Medallions

Slowly braised in a Green Peppercorn Sauce

Chicken Teriyaki

Grilled Kingklip Fillets

Tossed in a Lemon Butter Sauce with Seared Mussels

Accompanied by:

Roasted, Marinated Seasonal Vegetables

Rosemary Baby Potatoes

Savoury Brown Rice

Duo of Mushrooms in Thai Green Curry

Sweets:

Cappucino Brulé

Chocolate Mousse Cake

Charlotte Royale on Berry Coulis

Apple Strudel

Fresh Fruit Salad with Ice Cream

Cheeseboard:

Served with Fruit Preserve, Assorted Nuts & Biscuits

Tea & Coffee

** Seasonal*



** Items in the menu options are interchanagble to suit your requirements.

MENU OPTIONS

Starters:

Cold Starters - Plated or Buffet:

Vegetable Terrine (V)

Served with Sun Dried Tomato Coulis

Tomato & Buffalo Mozzarella (V) - Option 1

Served with Baked Aubergine & Coriander Pesto

Tomato & Buffalo Mozzarella (V) - Option 2

Served in a Phyllo Pastry Basket & Smothered in a Basil Pesto & Olive Oil Dressing

Asparagus & Avocado* (V)

Served on a bed of Mixed Herbs

Trio of Smoked Fish Plate

Consisting of Salmon Terrine, Smoked Salmon & Salmon California Rolls

Fish Terrine

Served in a light Dill Based Dressing

Dill Cured Fresh Norwegian Smoked Salmon

Thin Slices of Salmon wrapped around Crispy Sauer Kraut

Smoked Trout Fillet

Served on a Bed of Fresh Citrus Salad & Rocket

Salad of Asparagus & Fried Mussels

Served on a bed of Mixed Lettuce Leaves & Drizzled with a Watercress Dressing

Shrimp Salmon Terrine

Served on a Bed of Roasted Red Onion & Baby Marrow Salad

Chicken Hoison Salad

Served with Fried Chinese Noodles & a Soy Dressing

Chicken Terrine Wrapped in Pastry

Served with a Honey Mustard Dressing

Chicken Liver Pate encased in Savoury Pastry

Served with Cranberry Jelly & Savoury Chicken

Honey Marinated Duck Breast

Served with Mustard Preserve Fruit & Raisins

Carpaccio of Smoked Beef

Served with Parmesan Shavings, Rocket, Olives & Truffle Oil

Parma Ham & Fresh Melon Slices

Served with Bread Sticks

(V) Vegetarian

*** Seasonal**



**** Items in the menu options are interchanagble to suit your requirements.**

MENU OPTIONS

Hot Starters - Plated or Buffet Style:

Oven Baked Tartlet (V)

Cherry Tomatoes & Feta Tartlet served with Glazed Onions & Aubergine

Pepper & Olive Risotto Balls (V)

Served with a Creamy Neopolitan Sauce

Mushroom Vol-Au-Vent (V)

Assorted Platter of Chicken livers, Meatballs, Beef Satays & Samosas

Served with a Sweet Chilli & Tzatziki Dips

Thai Chicken / Beef Strips

Thai Chicken or Beef Mini Skewers served with a Sweet Peanut Sauce

Hot Starters - Soups: (All Options served with a Fresh Cocktail Roll)

Creamy Butternut Soup infused with Cumin & Orange Zest (V)

Served with a Dash of Cream & Herb Croutons

Duo of Creamy Mushroom (V)

Duo of Mushroom diced & infused with a Béchamel Based Soup Reduction

Leek and Potato Soup (V)

Can be served Hot or Cold

Caldo Verde Soup

Made traditionally with Greek Chorizo Sausage (hot/cold)

Crème of Sun Dried Tomato & Red Pepper Soup (V)

Served with Herb Croutons & Crème Fraiche

Main Course:

Buffet Carvery:

Lamb:

Karoo Leg of Lamb

Marinated in Arabian Spices served with Rosemary & Balsamic Jus

Or

Encrusted in Mixed Herbs & Pepper Spices served with Mint Sauce

(V) Vegetarian



*** Items in the menu options are interchanagble to suit your requirements.*

MENU OPTIONS

Beef:

Tender Beef Loin encrusted in Grain Mustard

Served with Roast Gravy, Hot English Mustard & Horseradish Sauces

Beef Fillet Medallions

Slowly braised in a Tangy Green Peppercorn Sauce

Pork:

Glazed Smoked Pork

Finished in a Honey Mustard Reduction

Roasted Pork Roll

De-Boned Pork Loin rolled in Bread Crumbs & Spices, Slowly Roasted served with Apple Sauce

Pineapple Glazed Gammon

Smoked Gammon thinly sliced & layered with Pineapple Slices

Chicken:

Roast Chicken Pieces

Served with Sage & Onion Stuffing

Hot Buffet - Plated or Buffet Style:

Fish:

Grilled Line Fish

Served with Almonds & Mussels in a Creamy White Wine Sauce

Or

Served in a Dill & Champagne Sauce

Or

Served with a Mild Sweet Chilli & Thyme Reduction

Grilled Kingklip Fillets

Tossed in a Lemon Butter Sauce & served with Seared Mussels

Deep Fried Hake

Battered Hake Deep Fried until Golden served with Fresh Lemon Wedges & a Hollandaise Sauce

Char-grilled Salmon Supreme

Served with a Mustard & Chive Beurre Blanc



*** Items in the menu options are interchanagble to suit your requirements.*

MENU OPTIONS

Chicken:

Grilled Chicken Breast

Served with a Honey & Lemon Gravy

Glazed Chicken Fillets

De-Boned Chicken Fillets basted in Sweet Chilli Sauce, stuffed with Feta & Peppadews & Baked

Spicy Chicken Paprika Supreme

Cubed Chicken Fillet spiced with Paprika & Baked in White Sauce & Mushroom

Chicken Teriyaki

Five Spice Chicken Breast Fillet

Served with a Soya Reduction

Chicken Breast

Stuffed with Sun Dried Tomato Pesto and Croquette Potatoes

Fillet Medallion & Ginger Chicken Thigh Combination

Served with a Balsamic Glaze

Pork:

Glazed Pork Chops

Served with a Mild Sweet Chilli & Thyme Reduction

Eisbein

Crispy Roasted Eisbein served with Mustard Grain & Apple Sauce

Beef:

Cajun Spiced Sirloin Steak

Served with a Mild Blue Cheese & Thyme Sauce

Beef Stroganoff

Served Traditionally in a Creamy Mushroom Stroganoff Sauce

Beef Fillet Medallions on a bed of Spinach

Served with Sun Dried Tomato Pesto and Croquette Potatoes

Beef Stir Fry

Served with Mixed Julienne Vegetables, Ginger & Soya Sauce

Beef Stew

Served with Shallots & Julienne Carrots in a Red Wine Reduction

Lamb:

Flame Grilled Lamb Chops

Served with a Creamy Green Peppercorn Sauce & Mint Jelly

Durban Spiced Lamb Curry

Mild Lamb Curry served with the Traditional Accompaniments

Lamb Potjie

Lamb Knuckle Stew cooked in Cast Iron Pot with Red Onions & a Merlot Based Sauce



*** Items in the menu options are interchanagble to suit your requirements.*

MENU OPTIONS

Pasta:

Choice of Spaghetti, Fettuccine, Fusilli & Penne Pastas to accompany all sauces

Sauces:

Bolognaise

Minced Beef in a Tomato Base served with Mushrooms

Napolitano (V)

Tomato Base Sauce seasoned with Mixed Italian Herbs

Arabiata (V)

Napolitano Sauce served with Fresh Sliced Jalapeno Peppers

Alfredo

Mushroom & Ham in a Creamy Béchamel Sauce with Seasoning

Carbonara

A Creamy Béchamel Sauce served with Cheese, Bacon & Black Pitted Olives

Other:

Vegetable Lasagne (V)

Layers of Pasta, Mixed Vegetables & Thick Béchamel Sauce Oven Baked with a Cheddar Cheese & Parmesan Crust

Spinach & Ricotta Canneloni (V)

Served with Sun Dried Tomato Sauce

Additional Vegetarian Options:

Sun Dried Tomatoes & Feta Cheese Tartlet

Served with Potato Soufflé & a Leek Stir Fry Vegetable Wrap

Tower of Grilled Vegetables in Phyllo Pastry Casing

Topped with Mozzarella Cheese & Baked in the Oven until Golden

Starch:

Rice - Select 1:

Plain White Rice

Basmati Rice

Savoury Rice

Lentil Rice

Yellow Rice with Raisins

Brown Rice

Cous Cous

(V) Vegetarian



*** Items in the menu options are interchangeable to suit your requirements.*

MENU OPTIONS

Potatoes - Select 1:

Roast (Chateau) Potatoes

Served with Sour Cream & Chives

Baby Potatoes

Baked in Garlic Butter & Parsley

Potato Bake

Served with Ham, Mushrooms & Cheddar Cheese

Mashed Potato

Served with Mustard Seeds & Springs Onions

Pap

Served with Tomato "Chaka Laka"

Vegetables:

Baby Marrows & Sautéed Onions with Yellow Patty Pans

Roasted Butternut with Cinnamon

Cream Spinach

Cauliflower & Sweet Potato Curry

Cauliflower & Broccoli in a Creamy Cheese Sauce

Grilled Egg-Plant with Sun Dried Tomatoes & Basil Pesto

Roasted Julienne Carrots in Sugar Butter Sauce

Roasted Corn on the Cob

Cream Sweet Corn

Roasted Marinated Seasonal Vegetables

Duo of Mushrooms in a Thai Green Curry

Salads:

Green Salad

Served with Balsamic Vinaigrette

Greek Salad

Mixed Crisp Salad Leaves tossed with Cherry Tomatoes, Cucumber, Olives & Feta

Caesar Salad

Served with Smoked Chicken, Crispy Bacon Bits, Boiled Egg & Parmesan Shavings & Drizzled in an Anchovy Caesar Dressing

Mediterranean Salad

Assorted Roasted Vegetables served with Olives & Crisp Iceberg Lettuce

Smoked Salmon & Cottage Cheese Salad

Fresh Norwegian Salmon served with Creamy Cottage Cheese on a bed of Lettuce, Rocket, Avocado & Tomatoes*

Niscoise Salad

Salted Fresh Water Tuna combined with Diced Red Onions & Served with Boiled Egg on a Bed of Mixed Greens

*** Seasonal**



**** Items in the menu options are interchanagble to suit your requirements.**

MENU OPTIONS

Dessert:

Plated:

Layered Chocolate Mousse

Served with Almond Biscotti & Mixed Berry Compote

Granadilla Cheesecake

Served on a Bed of Melted Chocolate

Meringue Basset

Served with Crème Chantilly & Mixed Berries

Rooibos Mousse Cake

Served with Apricot Compote

Steamed Chocolate Pudding

Served with Crème Anglaise

Buffet:

Fruit Salad & Ice Cream

Fruit Pavlova

Crumpets with Berry Compote

Mixed Berry Mousse

Granadilla Mousse

Chocolate Mousse

Glazed Fruit Cake

Apple Tart

Bakewell Tart

Chocolate Brownies

White Chocolate Éclairs

Chocolate Lasagne

Black Forest Cake

Mocca Tiramisu

Mocca Cake

Chocolate Meringue Pie

Lemon Meringue Pie

Pecan Nut Pie

Crème Caramel

Profiteroles with Crème Patisserie

Malva Pudding & Custard

HALAL MENU

Day Wedding - R240.00 p/p:

Starters:

Samoosas, Spring Rolls & Assorted Pies
Or
Mutton Sheek Kebab with Chicken Strips & a Mini Pita Bread
Chutneys on Table
Green Salad & Vegetable Pickles on Table

Sweet Items:

Soji Or Carrot Halwa Or Vermicilli

Main Course:

Chicken Breyani with Sour Milk served with Papar
Or
Mutton Breyani with Sour Milk served with Papar

Dessert:

Fruit Salad and Ice Cream
Variety of Sweet Meats
Cheesecake
Chocolaté Éclairs
Chocolate Mousse

Tea & Coffee



*** Menu can be tailormade to your requirements.*

HALAL MENU

Evening Wedding - R250.00 p/p:

Starters:

Samosas, Spring Rolls & Assorted Pies
Or
Mutton Sheek Kebab with Chicken Strips & a Mini Pita Bread

Chutneys on Table
Green Salad & Vegetable Pickles on Table

Sweet Items:

Soji Or Carrot Halwa Or Vermicilli

Main Course:

Rolls & Rotti Or Naan & Rotti
Or
Butter Chicken & Spiced Rice
Or
Portuguese Chicken & Spiced Rice
And
Fish Curry with Potatoes
Or
Leg of Lamb with Peas & Carrots
Or
Pepper Steak with Pasta

Dessert:

Fruit Salad and Ice Cream
Variety of Sweet Meats
Cheesecake
Chocolaté Éclairs
Chocolate Mousse

Tea & Coffee



*** Menu can be tailor made to your requirements.*

Recommended Suppliers

There are some options of more than one in some categories, therefore the choice remains yours of who to use. The Birchwood Hotel & OR Tambo Conference Centre accepts NO responsibility for failure from any of the artists on the list, or from other suppliers that have not been recommended.

Candles Rental & Sales

Company	Contact	Tel.	Cell	Email
Candle Up (At Birchwood)	Hilda	011 897 0000 Ext 2644		
Candles & More	Barry & Mari	011 740 1390	083 321 4637	info@candlescompany.co.za

Draping & Décor

Company	Contact	Tel.	Cell	Email
Theme It	Barry & Mari	011 740 1390	082 494 9678	info@candlescompany.co.za
Décor & Delight	Maria	011 894 7187	083 666 3295	marie.decordelight@gmail.com
Sarah's Drapes	Sarah Mulder	011 421 6855	082 549 0080	
Splendid Occasions	Farooq		082 856 6154	ygathoo@mweb.co.za
Intense Design	Jaco		082 466 3220	jaco@intensedesign.co.za
Silver Lining Functions	Zephne	011 972 1447	082 788 9603	info@silverliningfunctions.co.za www.silverliningfunctions.co.za
Starlights	Rajesh	011 896 5138	083 779 0011	starlights@webmail.co.za
Colour of Magic	Natalie		082 825 7543	nataliemunro22@gmail.com

Dresses

Company	Contact	Tel.	Cell	Email
Bride & Co (Boksburg)	Prem Naidoo	011 823 6222	082 494 9678	premn@brideandco.co.za www.brideandco.co.za
The Wedding Box	Natalie	011 425 0400 011 880 2838	083 233 4607	travers@telkomsa.net
Guy Granger Couture	Guy	011 883 0012	082 417 0234	guy@wedding-emporium.co.za www.wedding-emporium.co.za
Exquisite Bridal Gowns	Colette	011 864 2658	082 853 2777	exquisitebg@telkomsa.net
Boxer Groom's Attire		011 616 6152		Shop U118 East Gate Shopping Centre
Euro Suit		011 826 5534		www.eurosuit.co.za

Recommended Suppliers

Flowers

Company	Contact	Tel.	Cell	Email
Flowers & Chocs (At Birchwood)	Aida Anderson	011 918 2221	083 289 4391	flowersandchocs@globalzone.co.za
Funky Flowers		011 823 6244		funkyflowers@lantic.net

Hair & Beauty

Company	Contact	Tel.	Cell	Email
The Lotus Spa (At Birchwood)	Dimi Sitjtsema	011 897 0005/6	082 600 3909	spa@birchwoodhotel.co.za
Black Lemon Hair Design	Dael	011 894 8171	083 309 6451	
Make-Up	Kyla		084 420 5340	kyla@kyden.co.za kylamakeup@gmail.com

Invitations & Gifts

Company	Contact	Tel.	Cell	Email
Bibi's House of Design	Juanita Ronel	011 896 5072	Juanita 082 372 6808 Ronel 082 357 4954	bibiscrafts@ballmail.co.za
Paper Sensations		011 483 2921	082 552 2100	
Digitality	Carla		083 582 4393	digitality.design@gmail.com
White Orchid	Juanita		084 510 1714	white.orchidinvites@gmail.com

Jewellers

Company	Contact	Tel.	Cell	Email
Honey Jewellery	Roberta		083 321 2193	elttoc@telkomsa.net
Imago		011 894 5053	083 345 5580	

Marriage Officers

Company	Contact	Tel.	Cell	Email
Jaco Venter		012 543 1412	083 414 5405	jacov@telkomsa.net
Dave Strydom		011 828 4802	083 675 5970	afmprim@mweb.co.za
Rev. Nick Prinsloo		011 941 2526	073 301 2741	

Recommended Suppliers

Music

Company	Contact	Tel.	Cell	Email
Shane's World Productions	Shane Enever		083 726 0405	shane.enever@gmail.com
Ti Amor			Irene 083 264 2333 Tamyra 083 264 5339	tiamormusic@gmail.com www.tiamormusic.co.za
Cream Cheese	Colin	011 483 2010	083 413 0140	
Shattered Glass	Stella	011 948 9291	082 454 6224	stella@shatteredglass.co.za www.shatteredglass.co.za
Harpist	Davina		082 821 5700	
Violinist	Elena		072 433 4791	
Black Lace	DJ Manny		083 756 1287	
Vocalist	Kirsten		082 898 0069	
Footloose Mobile Sound	Marius		083 250 6040	muis@lantic.net
Tweety Sounds Mobile Disco	Tony	011 615 2679	082 807 6900	

Photographers

Company	Contact	Tel.	Cell	Email
Moments in Time	Tony Stacey		084 837 0058	tony.momentsintime@gmail.com
Mel Welsh Photography	Mel	011 425 6925	083 628 4236	walnet@tc.co.za
Picture It	Vicky		083 231 3072	vicky@go4.co.za
The Wedding Photographer			Gerhard 083 601 7970 Amanda 083 455 5992	info@theweddingphotographer.co.za www.theweddingphotographer.co.za
DVDreams	Johan		076 184 4991	dvdreams@vodamail.co.za
C.I. Robertson Design & Photography	Craig Liz		Craig 082 663 1995 Liz 082 337 4741	liz@haggiscreative.co.za www.haggisphotography.co.za
Fred's Photographers	Fred Cummings	011 869 0186	083 760 2367	info@fredsphotos.co.za
KIM Photographic Studio	Kevin	0861 105 773	082 412 6392	kimphotographic@yebo.co.za
My Eye Photography	Archie		082 417 9162	archie@myeyephotos.co.za

Recommended Suppliers

Transport

Company	Contact	Tel.	Cell	Email
American & Mercedes Stretch Limo		011 917 2776	082 585 0521	
Horse 'n Carriage		011 835 2923	082 681 6835	info@horseandcarriage.co.za
J & E Limousine			082 903 5051	
Limo Surprises	Jan		072 373 7133	

Videographers

Company	Contact	Tel.	Cell	Email
Red Squirrel Productions		011 948 9291	082 905 7441	
Sharper Image	Omesh Naidoo		083 994 7755	videochef@hotmail.com
The Boyz	Gerhard		083 291 6040	
Digital Video Dreams	Johan Niewoudt		076 184 4991	dvdreams@vodamail.co.za

Wedding Cakes

Company	Contact	Tel.	Cell	Email
Miz Goozberry Berry	Berry	011 422 1211	082 883 6192	leggbk@netactive.co.za
Sugar Creations	Paula	011 872 0198	082 932 9494	paula.sugarcreations@iburst.co.za
La Bella	John Morris		074 262 0779	mjohnny_6@hotmail.com mtracey_1@hotmail.com

Other

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Bachelorette Parties	Nicola		082 217 1267	info@bachelorette.co.za www.bachelorette.co.za
Lady Chatterlies Chamber Lingerie	Liezel Morkel		082 826 7688	liezel@ladychatterleyschamber.co.za www.ladychatterleyschamber.co.za www.lingeriesouthafrica.co.za

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