

Your Function at



Nestled below the Swartkop Mountain Range next to the Cradle of Humankind only thirty minutes from Johannesburg and Pretoria Central and only 15 minutes from Lanseria airport. Eduzani is a secluded, tranquil resort - and as one of only a few Muldersdrift lodges in the area - Eduzani serves as the prime venue for conferences, team-building events, weddings and private functions with its own accommodation facilities for up to 70 Guests.

Why choose Eduzani for your Special Event?

- ◆ **No venue hire** is charged.
- ◆ Extreme **value for money**. Eduzani goes the extra mile for all our guests both in service delivery and our menu.
- ◆ Eduzani has a dedicated **Event Manager & proficient friendly staff** to host & take special care of your guests.
- ◆ The **location is ideal and easily accessible** from major cities, with a country setting that can only inspire & relax.
- ◆ With **2 venues to choose from** – each with their own unique style, function and location - Eduzani can accommodate any function big or small.
- ◆ We tailor-make packages to **suit your budget**.
- ◆ Convenient, affordable on-site **accommodation**.





<i>The Low Down</i>	◆ <i>Sunset Lounge</i>	◆ <i>Bikini Beach</i>
Min. Guest Requirement.	80 Guests.	60 Guests. (Outdoor)
* Please note: The above does not mean we do not accommodate functions with less than 60 guests. A surcharge is applicable during peak season, should your booking not meet the minimum guest requirement for that specific venue. During off-peak season the above surcharge is waived.		
Max. Venue Capacity.	200 Guests. (Inside & Outside)	150 Guests. (Outdoor)
Barmen & Waitering Costs p.w	R 38 p.h (excluding gratuities)	
Snack Menu p.p.	From R 55 - R 110	
Main Menu p.p.	From R 235 - R 330	
Included in above Main Menu cost per person.	<ul style="list-style-type: none"> • 3 Course Menu. • The Venue (*No Venue Hire) - from 10:00 - 16:00 OR 18:00 - 24:00 • Cutlery and crockery • Tables and chairs • Venue set up. 	
Not Included:	<ul style="list-style-type: none"> • 10% Gratuities, refunded if service is not 100% satisfactory. • D.J, entertainment & Optional Décor - see below. • AV Equipment 	
Various Décor packages available ~ Enquire within.		
Back up facilities.	Generator & water reserves available on site.	
Discounts.	Seasonal & mid-week discounts are available.	
Beverage prices.	Soft drinks R18+, Ciders R20+, Local Beers R18+, Spirits R15+, Wines R100+, Sparkling wines R120+.	
Accommodation on site.	<ul style="list-style-type: none"> • 30 Twin Bedrooms • 5 Bungalows • 1 Bridal Suite 	
Deposit. (Refundable deposit less damages and losses.)	R 3 500	

FOR MORE DETAILED INFO ON OUR PACKAGES & MENU'S
PROCEED TO THE NEXT PAGE.



Snack & Main Menu Selection

SNACK MENU'S ~ R 55 - R 110 P.P.

(AVAILABLE IN ALL VENUES)

SNACK MENU A ~R 110 P.P

- ◆ Spanikopita, Sausage Rolls, Meat balls
 - ◆ Selection of canapés
 - ◆ Crumbed prawns
 - ◆ Devilled eggs
 - ◆ Samoosas
- ◆ Selection of cold meats
- ◆ Selection of cheeses

SNACK MENU B ~R 75 P.P

- ◆ Spanikopita, Meat balls, Buffalo Wings
 - ◆ Variety of canapés
 - ◆ Devilled eggs
 - ◆ Samoosas

SNACK MENU C ~R 55 P.P

- ◆ Spanikopita, Meatballs
 - ◆ Sandwiches
 - ◆ Devilled eggs





1. CHEFS MENU ~ R 275 P.P.

(AVAILABLE IN ALL VENUES, EXCEPT THE ZONKI SHEBEEN)

BRONZE MENU SELECTION

YOUR CHOICE OF 1 STARTER, 3 MEAT DISHES, 3 ACCOMPANIMENTS, 3 VEGETABLES & 3 DESSERTS

STARTERS

- ◆ Banana fritter, baby mielie & biltong ensemble
- ◆ Deep fried hake with tartar sauce and lemon wedges
 - ◆ Peri-peri chicken livers served with tramezzini
 - ◆ Tuna salad
 - ◆ Shrimp Cocktail
 - ◆ Chicken strips with honey & mustard sauce
 - ◆ Crumbed button mushrooms & tartar sauce
 - ◆ Pate served with melba toast

MAIN COURSE

- ◆ Braised Beef smothered in brown mushroom gravy
 - ◆ Traditional Babotie
 - ◆ Hungarian Goulash
- ◆ Roast pork with honey glaze & apple sauce
 - ◆ Herb roasted chicken
- ◆ Grilled line fish with herbs & lemon
 - ◆ Malay lamb curry with sambals
 - ◆ Chicken a la king
 - ◆ Lasagne (beef/chicken)

MAIN COURSE ACCOMPANIMENTS

- ◆ Rice, Potatoes, Sweet potatoes, Wheat rice, Mielie rice

DESSERTS

- ◆ Fresh fruit salad
- ◆ Ice cream & choc sauce
- ◆ Chocolate / fruit mousse
 - ◆ Crème caramel
 - ◆ Sherry trifle
- ◆ Bread & Butter pudding





2. SILVER PACKAGE ~ R 290 P.P.

(AVAILABLE IN ALL VENUES, EXCEPT THE ZONKI SHEBEEN)

SILVER MENU SELECTION

YOUR CHOICE OF 1 STARTER, 4 MEAT DISHES, 3 ACCOMPANIMENTS, 4 VEGETABLES & 5 DESSERTS

STARTER

- ◆ Chicken & herb terrine
- ◆ Savoury pancake with chicken & mushroom stuffing
 - ◆ Caribbean smoked chicken salad
- ◆ Canadian smoked salmon with capers & onion
- ◆ Smoked trout fillet with horseradish & lemon
- ◆ Spicy Buffalo wings with avocado & tomato salsa
 - ◆ Greek lamb meatballs in tomato salsa
 - ◆ Mushroom & Bacon vol au vent

MAIN COURSE

- ◆ Roast sirloin of beef with Madagascar pepper & wine sauce
 - ◆ Traditional lamb potjie
- ◆ Roast leg of lamb stuffed with fresh rosemary & mint
 - ◆ Seared chicken fillet with spinach & feta
 - ◆ Honey glazed gammon with apple sauce
- ◆ Grilled Kingklip fillet Cajun style with lemon & herbs
 - ◆ Rump medallions with red wine jus
- ◆ Shrimp, chicken & coconut curry with sambals
 - ◆ Ostrich Steak with peaches & brandy
 - ◆ Pork bredie

MAIN COURSE ACCOMPANIMENTS

- ◆ Rice, Potatoes, Sweet Potatoes, Wheat Rice, Samp, Mielie rice, Pap or Paptert

DESSERTS

- ◆ Topsy tart
- ◆ Lemon Meringue pie
- ◆ Peppermint Tarts
 - ◆ Milk Tart
- ◆ Malva Pudding
- ◆ Choc Eclairs





3. GOLD PACKAGE ~ R 330 P.P.

(AVAILABLE IN ALL VENUES, EXCEPT THE ZONKI SHEBEEN)

GOLD MENU SELECTION

YOUR CHOICE OF 1 STARTER, 5 MEAT DISHES, 4 ACCOMPANIMENTS, 5 VEGETABLES AND 6 DESSERTS

STARTER

- ◆ Fillet kebabs & peanut satay
- ◆ Salmon & avocado roulade
 - ◆ Mini seafood platter
 - ◆ Springbok carpacio
 - ◆ Smoked beef salad
- ◆ Parma Ham, sweet melon & spanspek
- ◆ Salad nocoise with fresh grilled tuna
 - ◆ Coconut chili shrimp
- ◆ Smoked duck breast & cranberry sauce

MAIN COURSE

- ◆ Roast fillet of beef with pepper & wine sauce
- ◆ Venison medallion with herb sherry jus
 - ◆ Pork fillet prune & apricot sate
 - ◆ Tea-smoked duck & figs
- ◆ Chicken fillet with sherry & wild mushroom sauce
 - ◆ Veal with lemon & herb
- ◆ Broiled salmon steak with black bean salsa
- ◆ Pacific coast prawn & seafood skewers
 - ◆ Crown roast (lamb)

MAIN COURSE ACCOMPANIMENTS

- ◆ Rice, Potatoes, Sweet Potatoes, Wheat Rice, Samp, Mielie rice, Pap or Paptert

DESSERT

- ◆ Black forest gateaux
 - ◆ Crème brulee
 - ◆ Tiramisu
- ◆ Mixed berries with frozen yoghurt & champagne sorbet
 - ◆ Pavlova
 - ◆ Baked Cheesecake
 - ◆ Choc Mousse Cake





Braai Menu's

1. TRADITIONAL BRAAI MENU ~ R 235 P.P.

(AVAILABLE IN ALL VENUES)

MENU SELECTION

STARTER

- ◆ Mielies

MAIN COURSE

- ◆ Pap & Gravy
- ◆ Morogo
- ◆ Cabbage Salad
- ◆ Sliced Onion and Tomato Salad
- ◆ Runaways
- ◆ Pork Ribs
- ◆ Bunny Chow (mini loafs) with beef stew
- ◆ Chicken Curry

DESSERT

- ◆ Jam Magwinya
- ◆ Marshmallows





2. COUNTRY BRAAI MENU ~ R 250 P.P.

(AVAILABLE IN ALL VENUES)

MENU SELECTION

STARTER

- ◆ Mielies
- ◆ Bunny Chow

CHOICE OF 3 MEATS

- ◆ Smoked Pork Ribs
- ◆ Gammon Steak
- ◆ Rump Steak
- ◆ Boerewors
- ◆ Filleted Chicken Kebab
 - ◆ Kingklip

FROM THE BUFFET

- ◆ Potato Salad
- ◆ Green Salad
- ◆ Carrot Salad
 - ◆ Beetroot
 - ◆ Coleslaw
- ◆ Variety of Breads
- ◆ Pap & Tomato Gravy
- ◆ Pickles & Chillies
- ◆ Jacket Potato

DESSERT

- ◆ Ice Cream & Chocolate Sauce
- ◆ Malva Pudding & Custard





3. SPIT BRAAI MENU ~ R 265 P.P.

(AVAILABLE IN ALL VENUES)

MENU SELECTION

STARTER

- ◆ Mielies
- ◆ Bunny Chow

CHOICE OF 3 MEATS

- ◆ Leg of Lamb
- ◆ Rump
- ◆ Roasted Pork

Below can be served with Buffet

- ◆ Filleted Chicken Kebab
- ◆ Kingklip

FROM THE BUFFET

- ◆ Potato Salad
- ◆ Green Salad
- ◆ Carrot Salad
- ◆ Beetroot
- ◆ Coleslaw
- ◆ Variety of Breads
- ◆ Pap & Tomato Gravy
- ◆ Pickles & Chillies
- ◆ Jacket Potato

DESSERT

- ◆ Ice Cream & Chocolate Sauce
- ◆ Malva Pudding & Custard





Alternative Menu's

1. PICNIC MENU ~ R 205 P.P.

(AVAILABLE AT ALL VENUES, EXCEPT THE ZONKI SHEBEEN)

MENU SELECTION

SALAD VARIETY

- ◆ Separate Green / Tomato / Celery
 - ◆ Carrot
 - ◆ Coleslaw
 - ◆ Potato / Pasta
 - ◆ Beetroot

BREAD VARIETY

- ◆ Portuguese Rolls
 - ◆ Rye
- ◆ Whole-wheat

CHEESE VARIETY

- ◆ Gouda ◆ Cheddar ◆ Feta ◆ Blue

COLD MEAT VARIETY

- ◆ Ham
- ◆ Chicken Drumsticks
 - ◆ Salami
- ◆ Corned Beef (Soutvleis) – Silverside
 - ◆ Pickled Fish

PICKLES AND PATÉ

- ◆ Olives
- ◆ Chillies
- ◆ Onions
- ◆ Liver Paté





2. BRUNCH BUFFET MENU ~ R 130 P.P.
(AVAILABLE AT ALL VENUES, EXCEPT THE ZONKI SHEBEN)

MENU SELECTION

CONTINENTAL BUFFET SECTION

- ◆ Variety of Cereals
 - ◆ Yoghurt
- ◆ Scones, Muffins & Croissants
 - ◆ Fresh whole fruit
 - ◆ Toast
- ◆ Variety of Preserves & Jams

BREAKFAST BUFFET

- ◆ Bacon & wors
 - ◆ Eggs
- ◆ Hashbrown
- ◆ Breakfast Steak
- ◆ Fried onions
- ◆ Vegetable quiche
 - ◆ Mushrooms
 - ◆ Fried Tomatoes
 - ◆ Refried Beans

COFFEE, TEA AND FRESH FRUIT JUICE INCLUDED.



Preferred Suppliers

Décor, Draping & Flowers			
Chelly B	Michelle	083 452 3636	www.chellyb.co.za
CS Events	Czar	083 700 9603	www.csevents.co.za
Flower Creations	John & Nicci	083 564 7391	www.flowercreations.co.za
Plank Décor	Sarah Plank	073 253 3858	www.plankdecor.co.za
D.J			
Soundworx	Barry de Vaal	082 330 9969	www.soundworx.co.za
Blast Entertainment	Henk	083 272 4315	www.blaste.co.za
Flash Mobile	Victor	083 306 6383	www.fmg.co.za
Sonic Sound		082 497 0260	www.sonic-sound.co.za
Mixolydian Music	Mike / Ricky	082 458 2544	www.mixolydian.co.za
Live Entertainment			
Havana Gas	Doug & Storme	083 450 7441	www.havanagas.co.za
Nicole	Nicole	082 688 9417	www.nicole.za.com
Divine Touch	Lynette Kruger	078 107 0141	www.divinetouchpiano-chapel-wozaonline.co.za
Harp gigs	Elfreda Jordaan	083 263 0443	www.harpgigs.co.za
The Sax Player	Rike Coetzer	082 784 4719	www.thesaxplayer.co.za
Jukebox			
Jukebox Divas -Hiring		083 285 5871	www.jukeboxdivas.webs.com
Videographers			
Johannes Schoutsen	Johannes	079 050 0964	www.johannesschoutsen.com
Timeline Productions	Ryan Downing	083 357 1646	www.timelineproductions.co.za
Vivid Editing	Anita	083 627 1565	www.vividtycoon.co.za
Photography			
Vivid Tycoon	Anita Hayden	083 627 1565	www.vividtycoon.co.za
Irene Quist	Irene Quist	083 230 9149	www.iqphoto.co.za
La Bella Photography	Isabel Pieterse	083 415 3609	www.labellaphotography.co.za
Open Image	Dominique/Gerrie	082 221 5949	www.openimage.co.za
Patrick Furter	Patrick Furter	082 550 0139	www.patrickfurter.co.za
RDK Photography	Renske de Klerk	082 075 4691	www.rdkphotography.co.za
Studio 77	Chris van Dalen	083 234 0437	www.studio77.co.za

