

CONFERENCES & CORPORATE FUNCTIONS

- Conference Centre & Wedding Venue
- Luxury Hotel
- Emoya Private Game Reserve
- Spa



Thank you for considering Emoya Estate as a venue for your corporate function. Our dedicated team look forward to making all of your wishes come true. Visit our website or Facebook page for photos and more information on www.emoya.co.za or www.facebook.com/EmoyaEstate

We encourage you to make an appointment with us to share your vision and view our facilities as we have various venues with guest capacities ranging from 50 – 500 that can be transformed into a beautiful venue.

Emoya Estate

• Tel: +27 (0) 51 436 8471 • Email: info@emoya.co.za • Address: 7 Frans Kleynhans Road, Groenvlei
• GPS: 29 03'51.68S, 26 10'04.58E • Please visit our website for detailed map • www.emoya.co.za

Smaller Celebrations

• Tel: +27 (0) 51 436 8471 • E-mail: functions@emoya.co.za / functions2@emoya.co.za

Emoya Spa

• Tel: +27 (0) 51 436 3175 • Email: spa@emoya.co.za • www.emoyaspa.co.za

VENUES

We offer you a variety of venues to choose from. We can provide the best service and facilities all on a 270 hectare game and nature reserve; situated in central South Africa, Bloemfontein. Whatever you are planning we will walk the extra mile for you!

Please select your venue by ticking the box in the right hand corner.

Chapel

Charming rustic chapel.



Seating Style

Max people	Dance floor	Banquet	U-shape
150	70	60	-

Size

M ²	Length x width x height
128	16m x 8m x 4m

Price per day/night

Weekdays (Tue-Thu)	Weekend (Fri-Sat)
R1 500	R2 500

Eland

Fully air-conditioned, unique with deck and view of water hole. Inside bar. Very versatile.



Seating Style

Max people	Dance floor	Banquet	U-shape
600	350	420	-

Size

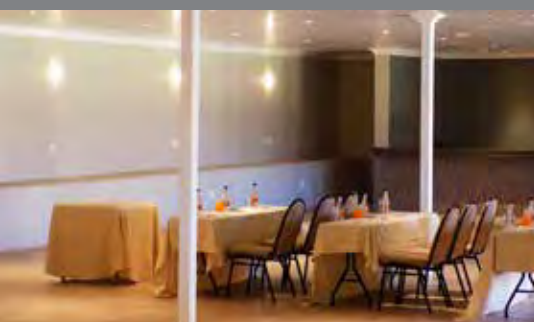
M ²	Length x width x height
500	25m x 20m x 3.5m

Price per day/night

Weekdays (Tue-Thu)	Weekend (Fri-Sat)
R5 500	R8 500

Bosbok

Smaller venue. Soft drink bar available on request. With front garden area.



Seating Style

Max people	Dance floor	Banquet	U-shape
200	80	180	-

Size

M ²	Length x width x height
253	23m x 11m x 2.7m

Price per day/night

Weekdays (Tue-Thu)	Weekend (Fri-Sat)
R1 500	R3 500

Mini Lapa Boardroom

Small conference venue.
Ideal break away venue.



Seating Style				Size	Price per day/night			
Max people	Dance floor	Banquet	U-shape	M ²	Length x width x height	Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
15 - 20	-	-	-	20	9m x 10m x 2.5m	R1 000	R1 200	R1 500

Cheetah Hall

Vintage felt hall, fully air-conditioned, inside bar, open front garden area. From weddings to any other formal or informal functions.



Seating Style				Size	Price per day/night			
Max people	Dance floor	Banquet	U-shape	M ²	Length x width x height	Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
250	-	250	-	29	29m x 14m x 3m	R3 500	R5 500	R6 500

Lounge

Smaller venue. Suitable for break away rooms.



Seating Style				Size	Price per day/night			
Max people	Dance floor	Banquet	U-shape	M ²	Length x width x height	Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
40	-	40	-	-	-	R750	R850	R950

Spookhuis (inside)

Inside and outside area to hold smaller functions. A relaxed ambiance atmosphere will contribute to a unique experience.



Seating Style

Max people	Dance floor	Banquet	U-shape
20	-	-	-

Size

M ²	Length x width x height
-	-

Price per day/night

Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
R500	R600	R750

Rhino post

Outdoor venue, ideal for medium sized events. Roadshow, outdoor & team building.



Seating Style

Max people	Dance floor	Banquet	U-shape
70	50	-	-

Size

M ²	Length x width x height
36	9m x 4m x 2.6m

Price per day/night

Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
R1 000	R1 500	R2 500

Boardroom (Basotho Hotel)

Medium conference room, with projector, fully air-conditioned and with mini break away room with self service coffee & tea station



Seating Style

Max people	Dance floor	Banquet	U-shape
18	-	-	-

Size

M ²	Length x width x height
30	10m x 3m x 2.5m

Price per day/night

Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
R750	R1 000	R1 000

Tented Venue

Unlimited tented options. On special request



Seating Style

Max people	Dance floor	Banquet	U-shape
1000	-	-	-

Size

M ²	Length x width x height
-	-

Price per day/night

Mondays	Weekdays (Thue-Thur)	Weekend (Fri-Sat)
Negotiable	Negotiable	Negotiable

DÉCOR & SETUP

COST PER PERSON

Option A

Table cloths, dinner plates, cutlery, wine glasses, juice glass & serviettes.



R25 pp

Option B

Table cloths, dinner plates, cutlery, wine glass, juice glasses, champagne glasses, napkins & under-plates.



R35 pp

Option C

Table cloths + chair covers, dinner plates, cutlery, wine glasses, juice glasses, champagne glasses, napkins, under-plates, basic center piece & cocktail tables for pre-drinks.



R55 pp

Option D

Table cloths + chair covers, dinner plates, cutlery, wine glasses, juice glasses, champagne glasses, napkins, under-plates, basic center piece & cocktail tables for pre-drinks + any other smaller requests - ice buckets, napkin rings, chair binders, overlays for tables, table numbers.



R75 pp

Option E

Price on application. Our wedding and décor specialist will assist with any specific requirements.



We can advise you about suppliers for draping and other décor items that you require above and beyond.

WELCOME DRINKS

Pre-reception drinks & snack available on request. Selection of cocktails and drinks available. Speak to our functions coordinator that can advise you about cocktails to go with your colour theme.

Drinks R15 - R40

- MARTINI BUFFET
- CASH BAR
- COCKTAILS
- CHAMPAGNE
- NON ALCOHOLIC



SNACKS

R50 PER PLATTER

Snack Platters

- Southern fried chicken strips with lemon mayo
Biltong and cheese spring rolls
Rolled wraps with smoked salmon cream cheese chives and dill
Mini beef samosas
Potato cheese tots
 - Oxtail phyllo fingers with red wine jui
Mini chicken pies
Rolled wraps with biltong powder, cream cheese, cheddar and greens
Mini cheese griller corn dogs
Mini maize fritters stuffed with cheese crumbed and deep fried
 - Smoked gammon phyllo fingers with sweet mustard
Southern fried beef strips
Halloumi skewers
Mini corn and cheese breads
Potato tots
 - Lamb and mint pies
Tempura prawns
Brochettas with smoked chicken and red onion
Rolled wraps with asparagus smoked ham and mustard cream cheese
Mini corn dogs
- Add ons**
- Salmon avo sushi rolls with Japanese mayo and caviar, jaapeno poppers, wroled thinly sliced fillet steak rolls with red onion marmalade, venesion and bacon pies, prawn avo sushi rolls + R10
 - Mixed Breads platter or crudite (radish skewers, - cucumber, carrot, celery, red cabbage) with dip
Tomato relish, pea and mint, biltong mouse, tatzikki, houmus, blue cheese and bacon bits + R50

CORPORATE FUNCTIONS MENU

We have a selection of exceptional menus all made freshly onsite, not only a feast for the tongue but also the eyes.

Specialized menu's on request

HALAAL OPTIONS:

(Please note - we do have Halaal options but are not strictly Halaal. For the strictly Halaal, food will have to be ordered in and may differ in price from the original per person quote)

Option 1 R250 pp	Option 2 R300 pp	Option 3 R350 pp	Option 4 R400 pp
<ul style="list-style-type: none"> 1 Starter 1 Red meat 1 White meat 2 Starches 2 Vegetables Salad bar or 2 other salads 2 Desserts 	<ul style="list-style-type: none"> 1 Starter 1 Red meat 2 White meat 2 Starches 2 Vegetables Salad bar or 2 other salads 2 Desserts 	<ul style="list-style-type: none"> 1 Starter 2 Red meat 1 White meat 2 Starches 2 Vegetables Salad bar or 3 other salads 3 Desserts 	<ul style="list-style-type: none"> 1 Starter 2 Red meat 2 White meat 2 Starches 2 Vegetables Salad bar or 3 other salads 3 Desserts

STARTERS

Meat starters

- OXTAIL PHYLLO FINGERS**
 Fall off the bone oxtail, wrapped in phyllo pastry and served with a red wine reduction
- BEEF AND POTATO CURRY PUFFS**
 Deep fried beef and potato balls served with a creamy sweet chili dipping sauce
- BEEF AND RED ONION MARMALADE BROCHETTE**
 Succulent roast beef rolled and presented upon a brochette with cream cheese, roquette leave and red onion marmalade
- BILTONG AND CAMEMBERT CROSTINI**
 Sliced brochette, toasted and topped with sour cream, layered with camembert cheese and topped with caramelized onion
- ROLLED TORTILLA SUSHI**
 Rolled wraps with powdered biltong. Cream cheese, spring onion, cheddar cheese and bacon bits



- LAMB MEATBALLS**
 Feta and olive lamb meatballs served with roasted baby tomatoes and crunchy potatoes
- EISBEIN PHYLLO FINGERS**
 Smoked icebine phyllo fingers with a sweet mustard dipping sauce

STARTERS

Bread starters

- **TRIO OF PATÉ'S**
Chicken liver pâté, red onion and mushroom pâté, cheddar and pepperdew spread served with melba toast and freshly baked bread rolls
- **CHEESE PLATE**
Small cheese plate served with grapes, strawberries, biscuits, mixed nuts and a sundried tomato and olive salsa
- **MINI QUICHE**
Cheese, red onion and mushroom quiche served with a dollop of cream cheese and sweet chili sauce
- **PEA AND HALLOUMI FRITTERS**
Deep fried pea and halloumi fritters served with a baby tomato and basil salsa



Fish starters

- **TEMPURA PRAWN**
Battered oven baked prawn skewers with pineapple salsa and sweet chili sauce
- **SALMON FISH CAKES**
Salmon fish cakes, served with fresh lemon and a dill and caper sauce

Poultry starters

- **MINI ENCHALADA**
Mini chicken enchilada with chicken, cheese and beans, served with guacamole and sour cream
- **CHICKEN PHYLLO BASKETS**
Chicken, leek and mushroom phyllo basket served with a small salad
- **CHICKEN STRIPS**
Southern fried chicken strips with lemon mayo



MAIN COURSE

Red meat

- **ROAST BEEF**
Succulent slow roasted beef served with a red onion and mixed pepper jus
- **DEBONED LEG OF LAMB**
Whole roasted deboned leg of lamb served with a special homemade jus
- **OXTAIL**
Fall off the bone red wine oxtail in a sweet and sour red wine sauce
- **BEEF FILLET**
Whole seared and roasted beef fillet served with a mushroom- or monkey gland sauce
- **LAMB CURRY**
Flavorful Indian lamb curry with coconut milk
- **TRADITIONAL BOBOTIE**
Traditional bobotie with raisins and caramelized onions
- **NEVRON OF LAMB**
Whole seared lamb shanks served in a creamy tomato sauce



- **BEEF STROGANOFF**
Traditional beef stroganoff with mixed peppers and red onions
- **LAMB SHANK AND RIB STEW**
Succulent lamb shanks and ribs served with dumplings and potatoes
- **BEEF SIRLOIN**
Whole seared and roasted sirloin, thinly sliced and served with a mushroom or monkey gland sauce



White meat

- **PRAWN CURRY**
Flavorful prawn curry with mixed peppers and coconut milk
- **BBQ CHICKEN**
Chicken leg quarters slowly roasted in a BBQ sauce
- **SOUTHERN FRIED CHICKEN**
Southern fried "Kentucky-style" chicken thighs and drumsticks
- **SMOKED GAMMON**
Smoked gammon with our famous honey and mustard sauce with glazed cherries and pineapple rings
- **ROAST CHICKEN**
Chicken portions roasted with peppercorns and sweet and sour sauce
- **CHICKEN PIE**
Traditional chicken pie, with leeks, mushrooms and a cream based sauce
- **CHICKEN A' LA KING**
Butter roasted whole chicken with baby marrows and yellow patti pans
- **BATTERED HAKE FILLETS**
Battered hake fillet, deep fried and served with a lemon butter sauce and fresh Italian parsley
- **SEAFOOD PAELLA**
Creamy seafood paella with prawns, calamari, crab sticks, mussels and line fish with assorted vegetables
- **SWEET AND SOUR PORK**
Battered pork strips, served with pineapple and a sweet and sour sauce
- **STUFFED CHICKEN BREAST**
Chicken breast poached, and stuffed with cottage cheese and peppercorns

MAIN COURSE

Starch

- JASMINE RICE
- SAVOURY WHITE RICE
- YELLOW RICE WITH RAISINS
- BROWN RICE WITH RED AND GREEN LENTILS
- COUS-COUS
- FRENCH FRIES
- SKIN-ON POTATO WEDGES
- BAKED POTATO WITH FRESH PARSLEY AND CREAM CHEESE
- DAUPHINOISE POTATO BAKE WITH BACON, MUSHROOMS, GARLIC AND GOUDA
- LEMON BUTTER AND GARLIC BABY POTATOES



- PAP AND TOMATO GRAVY
- PAPTERT WITH TOMATO GRAVY, BACON AND CHEDDAR CHEESE



- SPAGHETTI BOLOGNAISE**
Perfectly al denté cappellini layered with bolognese mince and topped with parmesan cheese

Pasta (as a white meat option)

- BEEF LASAGNA**
Traditional beef lasagna layered with a creamy béchamel sauce and meat sauce
- TUNA LASAGNA**
Shredded tuna between layers of creamy béchamel sauce and egg plant
- VEGETABLE LASAGNA (V)**
Thinly sliced vegetables layered with creamy béchamel sauce and tomato gravy with truffle oil and parmesan
- SPAGHETTI AND MEAT BALLS**
Traditional spaghetti and meat balls with a tomato and basil sauce
- SPAGHETTI BOLOGNAISE**
Perfectly al denté cappellini layered with bolognese mince and topped with parmesan cheese

VEGETABLES

Green vegetables

- **GREEN BEANS**
Green beans with butter, garlic, sautéed mushrooms and cherry tomatoes
- **TRADITIONAL GREEN BEANS**
With potatoes and onions
- **GOURMET GREEN BEANS**
Oven roasted in lamb fat with red onions and black pepper
- **BROCCOLI BAKE**
With blue cheese béchamel
- **BROCCOLI TART**
With ham and a béchamel sauce and a layer of gouda cheese



- **CREAMED SPINACH**
With bacon and feta and cheese sauce
- **TRADITIONAL SPINACH**
With potatoes and onions
- **BRUSSELSPROUTS**
Served with a cheddar cheese sauce with pancetta



Yellow vegetables

- **CUSTARD CARROTS**
Sweet baby custard carrots
- **SWEET POTATO**
Traditional sweet potato infused with vanilla, sprinkled with nuts and golden syrup
- **SWEET POTATO PIE**
With caramel sauce

- **MASHED BUTTERNUT**
Traditional mashed butternut infused with vanilla
- **PUMPKIN PIE**
Served with a caramel sauce and golden crisp pastry
- **PUMPKIN FRITTER**
With a caramel sauce
- **PUMPKIN ROULLADE**
With cinnamon and apricot jam
- **ROAST BUTTERNUT**
With brown onion soup
- **CORN ON THE COBB**
Served Mexican style
- **BABY CARROTS**
With citrus and honey

Mixed vegetables

- **OVEN ROAST VEG**
With baby marrow, patti pans, tomato and mushroom with veggie seasoning
- **ORIENTAL STIR-FRY**
With julienne carrots, mushrooms, mixed peppers, red onion, bean sprout, bamboo shoots, water chestnuts, bok choy, cashew nuts and an oyster sauce
- **RATATOUILLE**
With aubergine, baby marrows and tomatoes
- **ASIAN STIRFRY**
With baby corn and whole jacket peas



- **MEDITERRANEAN VEG**
With mangetout peas
- **COUNTRY VEG**
With cheese béchamel

SALADS

Salad bar

- BABY LEAVES AND SALAD HERBS
- COCKTAIL TOMATOES HALVED
- ENGLISH CUCUMBER SLICES
- FETA CHEESE CUBES
- GREEN STUFFED OLIVES
- BLACK CALAMATTA OLIVES
- MIXED PEPPERS
- RED ONIONS
- HOME-MADE SALAD DRESSING
- OLIVE OIL
- BALSAMIC VINEGAR



- CURRIED POTATO SALAD**
With celery, cilantro and scallions
- CRUNCHY COLESLAW**
With scallions, green apple and crispy bacon
- POACHED PEAR SALAD**
With pickled mushrooms, red onion, gorgonzola, roasted almond and a white balsamic vinaigrette

Salad selection

- CHAKALAKA SALAD**
With carrots and baked beans
- PENNE SALAD**
With baby tomatoes and corn
- TRADITIONAL BEETROOT**
With vinaigrette
- BEET SALAD**
With green apples
- BEETROOT AND BLUE CHEESE SALAD**
With sweet and sour dressing
- TRADITIONAL CARROT SALAD**
With pineapple and orange juice
- TOMATO AND PEACH SALAD**
With cream cheese, mozzarella and cranberry vinaigrette
- PENNE CAPRESÉ SALAD**
With tomato, mozzarella and basil pesto

DESSERTS

Hot desserts

- **MILO MALVA PUDDING**
Served with vanilla custard
- **TRADITIONAL MALVA PUDDING**
Served with Vanilla custard
- **APPLE CRUMBLE**
Served with chantilly cream
- **CAPE BRANDY PUDDING**
Served with ice cream
- **BANANA PUDDING PIE**
Served with caramel
- **MEXICAN CHOCOLATE PUDDING**
Served with vanilla ice cream
- **PRALINE PULL APART**
Served with vanilla custard



- **STICKY TOFFEE PUDDING**
Served with vanilla ice cream
- **UPSIDE DOWN PINEAPPLE CAKE**
Served with vanilla custard



- **SUMMER BERRY TRIFLE**
Layered cookies crumbs, cream and strawberry syrups topped off with fresh berries

Cold desserts

- **RED VELVET BROWNIES**
With cream cheese frosting
- **LEMON AND ALMOND TARTLETS**
Served with chantilly cream
- **BANANA AND COFFEE UPSIDE DOWN CAKE**
Served with chocolate sauce
- **DOUBLE CHOCOLATE BROWNIES**
Served with chocolate spread and almonds
- **CHOCOLATE MOUSSE**
Served in edible chocolate cups
- **FRUIT SALAD**
Served with vanilla ice cream
- **ASSORTED CHEESE CAKE**
Strawberry, granadilla and lemon cheese cake
- **BAR ONE CAKE**
Served with chocolate ganache
- **BLACK FORREST CAKE**
Served with black cherries and chantilly cream

Specialized menu's on request

HALAAL OPTIONS:

(Please note - we do have Halaal options but are not strictly Halaal. For the strictly Halaal, food will have to be ordered in and may differ in price from the original per person quote)

CONFERENCE MENU

Full Conference Menu



Monday

- 08h00 A selection of sweet breads, including banana bread, carrot bread and strawberry bread served with home-made marmalade.
- 10h00 A selection of canapés and bruschetta's with chicken mayo, cucumber and cream cheese, tomato salsa and red onion marmalade
- 12h30 Lunch
Chicken gordon bleu
Daupinoise potato with parmesan and garlic.
Stuffed zucchini with a creamy cheese and tomato salsa. Roasted pumpkin, with garlic, sweet potatoes and cherry tomatoes.
Traditional greek salad with home-made vinaigrette. Capris' salad with fresh basil and a balsamic reduction.
- Broken glass jelly squares with strawberry coulis and lemon zest.
- 15h00 From the oven shortbread and biscotti with a selection of tartlets including peppermint crisp tart, milk tart and chocolate ganache tarts.

Tuesday

- 08h00 A selection of sweet breads, including banana bread, carrot bread and strawberry bread served with home-made marmalade.
- 10h00 A selection of canapés and bruschetta's with chicken mayo, cucumber and cream cheese, tomato salsa and red onion marmalade.
- 12h30 Lunch
Classic stroganoff with mushrooms and cream. Tagliatelle pasta with butter and parmesan. Ratatouille vegetables. Pumpkin pie with caramel sauce. Traditional greek salad with home-made herb vinaigrette.
Pesto pasta salad with fresh herbs and parmesan
- Marshmallow brownies with chocolate syrup.
- 15h00 From the oven shortbread and biscotti with a selection of tartlets including peppermint crisp tart, milk tart and chocolate ganache tarts.



Full Conference Menu



Wednesday

- 08h00 A selection of sweet breads, including banana bread, carrot bread and strawberry bread served with home-made marmalade.
- 10h00 A selection of canapés and bruschetta's with chicken mayo, cucumber and cream cheese, tomato salsa and red onion marmalade.
- 12h30 Lunch
Lamb curry with coconut milk and fresh coriander. Yellow rice with raisins. Sweet orange glazed baby carrots. Sweet and sour mushroom stir-fry. Traditional greek salad with home-made herb vinaigrette. Baby potato salad with fresh herbs and a creamy mayo-dressing.
- Chocolate mousse cups with fresh strawberries.
- 15h00 From the oven shortbread and biscotti with a selection of tartlets including peppermint crisp tart, milk tart and chocolate ganache tarts.

Thursday

- 08h00 A selection of sweet breads, including banana bread, carrot bread and strawberry bread served with home-made marmalade.
- 10h00 A selection of canapés and bruschetta's with chicken mayo, cucumber and cream cheese, tomato salsa and red onion marmalade.
- 12h30 Lunch
Cajun and creamed spinach stuffed chicken fillets with a herb pesto béchamel. Garlic and herb baby potatoes in a cream sauce. Broccoli and cauliflower with a three-cheese sauce. Glazed carrot with brussel sprouts. Traditional greek salad with home-made herb vinaigrette.
- Tropical salad with strawberries, naartjies and rouquette leaves. Summer berry trifle.
- 15h00 From the oven shortbread and biscotti with a selection of tartlets including peppermint crisp tart, milk tart and chocolate ganache tarts.



Full Conference Menu



Friday

08h00 A selection of sweet breads, including banana bread, carrot bread and strawberry bread served with home-made marmalade.

10h00 A selection of canapés and bruschetta's with chicken mayo, cucumber and cream cheese, tomato salsa and red onion marmalade.

12h30 Lunch
Spicy seafood curry with coconut milk. Basmati rice. Roast country vegetable with sesame seeds and sweet and sour sauce. Roast sweet potato with cinnamon, ginger and honey served with orange slices. A traditional greek salad with home-made herb vinaigrette. Grilled peach and avocado salad served with a sweet honey dressing.

Traditional milk tart generously sprinkled with cinnamon.

15h00 From the oven shortbread and biscotti with a selection of tartlets including peppermint crisp tart, milk tart and chocolate ganache tarts.

Saturday

08h00 Homemade muffins with jam, cheese and cream.

10h00 Cupcake selection with Chantilly cream

12h30 Lunch
Roast deboned leg of lamb with home-made gravy. Brown rice with sundried tomato. Whole corn on the cobb. Mashed butternut infused with vanilla. Traditional greek salad served with home-made herb vinaigrette. Tomato and peach salad with mozzarella.

Sticky toffee pudding served with ice cream.

15h00 From the oven homemade cookies and biscuits



Full Conference Menu



Sunday

- 08h00 Homemade muffins with jam, cheese and cream
- 10h00 Cupcake selection with Chantilly cream
- 12h30 Lunch
 Beef Lasagne. Roast potatoes with creamy herb sauce. Ratatouille vegetables in a tomato base sauce. Pumpkin fritters in caramel sauce. Traditional greek salad served with home-made herb vinaigrette. Potato salad with chives and ground black pepper dressing.

 Seasonal fruit salad served with ice cream and honey.
- 15h00 From the oven homemade cookies and biscuits

ACCOMMODATION

Basotho Village

We offer luxurious accommodation for the entire team. The Basotho Village offers accommodation for up to 72 guests and offers world-class facilities.



All prices include bed and breakfast	Price (incl. VAT)
Family Room (Sleeps 2 Adults + 2 children) Double bed + single Bunk beds <input type="checkbox"/>	R1 490
Luxury Suite (Sleeps 2 adults) Double bed or 2 single beds <input type="checkbox"/>	R1 090
Luxury Suite (Single person) single beds <input type="checkbox"/>	R990
Children < 4 <input type="checkbox"/> Children < 12 <input type="checkbox"/>	Free R150



Honeymoon Suites



Two luxurious suites built with stone, each with their own veranda, a double shower, king size bed and breathtaking views. These units are separate and in a private setting where you can enjoy a magnificent Free State sunset over a glass of sparkling wine.



include bed & breakfast for 2ppl

Price (incl. VAT)

HONEYMOON SUITE

R1 790

Bush Camp



Experiene Emoya Estate at its best... Private house boasting 5 Double rooms or accommodation for 18 single beds, this bush break away offers a once in a lifetime experience while listening to the roar of our lions. Ideal for groups attending your wedding and bachelor & bachelorette parties leading to your big day...

Price on request



African Village

For a unique accommodation experience in Bloemfontein. Accommodates up to 52 guests. Our African village is completely safe and child friendly. This is an experience you will never forget.



Breakfast optional @ R110.00

Price (incl. VAT)

1 Person

R550

2 People

R650

3 or 4 people

R950

*prices are subject to change without notice. Prices for travel agencies may differ.



ACTIVITIES

TEAMBO
FACILITATORS

For all your
teambuilding
requirements.

Game Driving

Tel: +27 (0) 51 436 8471
Email: info@emoya.co.za



Mulligan's Driving Range & Put-Put

Contact Sune
Tel: +27 (0) 76 616 1195
sune.dp85@gmail.com



Emoya Spa

Tel: +27 (0) 51 436 8471
Email: spa@emoya.co.za
www.emoyaspa.co.za

EMOYA
Spa

Cheetah Experience

Tel: +27 (0) 51 436 8471
Email: info@emoya.co.za



Shebeen

Tel: +27 (0) 51 436 8471
Email: functions3@emoya.co.za



Oopvuur

Braai Restaurant

Contact Sune
Tel: +27 (0) 76 616 1195
sune.dp85@gmail.com



INSTRUCTIONS

After carefully reading through the entire brochure and ticking all the preferred boxes follow these steps:

1. Scan document
2. Mail document
3. Recieve a formal quote

NAME OF GUEST

COMPANY DETAILS

DATE OF FUNCTION

TYPE OF FUNCTION

MOBILE/OFFICE NUMBER

EMAIL

TERMS & CONDITIONS

1. Quotations are only valid for 7 days.
2. Venues will not be reserved if signed confirmation and deposit is not received within 7 days after quotation has been sent from Emoya.
3. **CONFIRMATION AND PAYMENT PROCEDURE**
 - 3.1. This booking needs to be confirmed within the date period as stipulated above in order to ensure a successful function.
 - 3.2. Once the correct and amended quotation has been signed and the documents have been received, the 70% deposit stipulated on the final quotation will be due. The remaining 30 % (including the estimation of the bar bill) is also payable 2 weeks prior to the function.
 - 3.3. The final number of guests must be confirmed 2 weeks prior to the event. This number will be final and no discount will be given if less delegates/guests attend.
 - 3.4. A deposit slip of electronic transmission advice needs to be returned as proof of payment for the attention of the Banqueting Manager, clearly stating the date of the function and BKG number as reference.
 - 3.5. Please note that prices are subject to change.
4. **CANCELLATION POLICY**
 - 4.1. Once the quotation or invoice has been signed by the client, this agreement becomes binding and should the client thereafter for any reason whatsoever, wish to cancel or postpone all or any part of the booking the client shall only be entitled to do so, subject to the following:
 - 4.2. **CANCELLATION FEES APPLICABLE:**

Between 60 days	50%
Between 30 days	75%
Within 14 days	100%
5. The Banqueting department should receive a detailed program of events for the function no later than 2 weeks prior to arrival.
6. All rates are quoted in South African Rand.
7. Inclusive of VAT at 14% for South African properties.
8. All extras and activities are not included.
9. Emoya Luxury Hotel and Spa, Management and staff do not accept liability for equipment, conference material or personal belongings brought onto the property and left behind after a conference or function.
10. All private décor or that of suppliers must be removed before 10h00 the following day. We take no responsibility for any loss after this time period.
11. We will not be held responsible for any loss or damage of private property, personal belongings and equipment or décor pieces belonging to suppliers.
12. Functions end at 24:00 (an additional fee of R1000.00 per hour afterwards).
13. All Guests must adhere to the rules and regulations of Emoya Estate.
14. The client will be held responsible for breakages during the set-up, duration and break down of a function.