



www.bushwillowtentedcamp.co.za
Tel 011 668 1600

A n A frican-inspired wedding



Dear Bride and Groom

If an African-inspired bush wedding has always been your dream, look no further than Bush Willow Tented Camp situated on the Glenburn Lodge property. With 107 hectares of mountain, river and indigenous vegetation around, one could hardly imagine being 40 minutes away from both Johannesburg and Pretoria. Glenwillow function venue within the Bush Willow Tented Camp is ideally situated on the Blaauwbank River, and accommodates between twenty and sixty guests for weddings. A thatch gazebo overlooking the mountain can be utilized for wedding ceremonies or romantic dinners.

Accommodation comprises of ten large comfortable walk-in tents, sleeping between two and six people each. The tented accommodation includes a hot indoor shower, toilet and a small kitchenette.

The tented camp can be exclusively booked by a group in conjunction with the full take-up of all the tents, accommodating up to 60 persons. The Boma provides a fun-filled African safari experience for guests, be it for weddings, functions or just a simple weekend getaway.

Our banqueting team and dedicated wedding co-ordinators are available to work closely with you to ensure that all arrangements are in accordance with your wishes. We believe in going the extra mile and would like to take as much as possible off your hands, so that you may enjoy a stress free wedding day. Should you require assistance with suppliers we can gladly suggest those wedding service providers who we know deliver excellent products and services, and with whom we have built strong relationships over the years.

With full uptake of Bush Willow Tented Camp it is our pleasure to provide you with a 'honeymoon suite' for the night as well as accommodation in the tented camp for your wedding guests. This will ensure that your friends and family can enjoy the wedding without having to drive home late at night. Do remember to get in touch with Chicama Spa where our professional therapists will pamper and prepare you for your big day!

We look forward to hosting your wedding!

Yours in Hospitality
Banqueting Department

Lee-Ann Alves (011) 668 1607

Ingrid Smith (011) 668 1609

Website:

banquet@glenburn.co.za

ismith@glenburn.co.za

www.bushwillowtentedcamp.co.za

Wedding information

Valid from 1 January 2012 until 31 December 2012



Venue Hire:

Glenwillow

R8600.00 includes:

- Glenwillow function venue and chapel
- Accommodation at the tented camp for up to 60 guests.
- Exclusive use of the tented camp, **excluding linen**
- Min 20 – Max 60

Menu Prices:

Menu	Description	Price per person
Deluxe Buffet	Buffet Starter, Buffet main, Buffet dessert	R 325.00
Sunshine Brunch	Buffet starter, Buffet main, Buffet dessert	R 275.00
Traditional Braai	Buffet starter, Buffet main, Buffet dessert	R 245.00
Spit Braai	Buffet starter, Buffet main, Buffet dessert	R 295.00
Carvery Buffet	Buffet starter, Buffet main, Buffet dessert	R 245.00
Please note: Children under 5 years – no charge. Children under 12 years – half price.		

Terms and Conditions apply

Included in the cost of venue hire:

- Accommodation for up to 60 guests **excluding bed linen**, which can be supplied at an additional charge.
- Exclusive use of the tented camp.
- Chapel – Bush Willow
- Venue for 8 hours from the start of your chapel service
- Standard crockery and cutlery
- Standard glassware – wine and champagne glasses
- Cake table, gift table, podium, easel, red carpet, DJ table
- Standard range of white table linen & white linen serviettes
- Kitchen service, bar staff and waitering staff
- Venue manager
- Honeymoon suite for the bride and groom on the night of wedding.
- Breakfast for the newlyweds with our compliments the next morning

Excluded in the costs are:

- Menu choice
- Welcome drinks
- Babysitters
- Bar arrangements – we are a fully licensed establishment. Drinks are charged at the rates current at the time of the wedding. You may select your own wine list from our comprehensive range. A bar limit can be arranged as per your request. **As a licensed establishment, we regrettably cannot allow drinks of any nature to be brought onto the premises.**
- Fire wood and ice is available on request.

Excluded in the cost and booked by yourselves **NOT** by Glenburn Lodge

- Flowers
- Music for the chapel and reception
- Photography
- Minister
- Décor
- Draping
- Chair covers of any design or colour, tie backs, overlays etc

General & Leisure information

Situated in Muldersdrift only 30 minutes from both Johannesburg and Pretoria, Bush Willow Tented Camp offers a unique experience. The small tented camp is built in a sector of Glenburn lodge which is surrounded by indigenous bush, at the foot of the Zwartkops Mountains, on the banks of the Blaauwbank River.

Accommodation comprises of ten large comfortable walk-in tents, sleeping up to six guests each, including hot indoor showers and a small kitchenette. The tented camp can be booked exclusively by a group in conjunction with the full take-up of all the tents, accommodating up to 60 people.

Each tent includes:

Bedroom

Army type Beds with mattresses and mattress protectors. Linen will be provided on request at an additional charge. The linen is placed at the foot of the bed for the guests' own convenience.

1 x Trunk per bed/person	Mop
Black Plastic Chairs	BucketBroom and dust pan
Paraffin Hurricane Lamp for emergencies only	2 x Plug points
Bedside Lamps	Bathroom
2 x Steel Cupboards	Clothing Hooks
4 x plug points	Bathroom Mirror
Kitchenette	Duck Board
Kettle	Shower with Shower Curtain
2 plate stove	Hand Basin
Bar Fridge	Outside Area
Washing up sink	Picnic Bench
Crockery Rack (no cutlery or crockery provided)	Black Dustbin
Dustbin	Fire Bucket

Menus

Deluxe Buffet

Starter & Salad Buffet

Seafood Mèlange consisting of a Line Fish centre piece surrounded by:
Smoked Salmon, Smoked Butter Fish, Marinated Mussels, Crab Sticks, Shrimps Mary Rose,
Pickled Fish, Roll Mops

Poultry Platter made up with:

Smoked Chicken, Home-made Chicken Liver Pate, Buffalo wings, Sliced Turkey Breast, Smoked Ostrich

Mirror of Fine Cold Cuts presenting:

Italian Parma Ham, Salami, Roast Beef and Sliced Glazed Pork
For the vegetarians, there will be a medley of pickled and marinated vegetables
All the above is served with Horseradish Sauce, Apple Sauce, Mustard Sauce, Cranberry Sauce

Glenburn Salad Mirror

Create your own favorite with the following:
Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese
Plus choose two of the following
Pasta tossed with Basil pesto, Cherry Tomato, Celery garnished with Mozzarella & Radishes
Mouthwatering Potato Salad with Roquefort Cheese and Bacon
Green Bean and Lentil Salad with Roasted Lamb topped with Garlic Croutons
Refreshing Waldorff Salad in a Greek-Yoghurt Dressing
Grated Butternut & Mango Salad spiced with a Minted - Nut Vinaigrette Dressing

Main Course Buffet - From the Carvery

(pre choose one)

Honey Glazed Pork – Apple Sauce
Herb & Garlic Crusted Roast Lamb – Mint Sauce
Roast Beef stuffed with Garden Fresh Herbs – Horseradish Sauce

Deluxe Buffet

(continued)

From the Chafing Dishes (pre choose three)

- Rack of Lamb stuffed with Tomato, Basil and Feta Cheese served with a Rosemary Sauce
- Sliced Braised Beef in a Provencal – Mushroom Herb Sauce
- Crispy Roasted Pork served in a sweet chili Soya Jus
- Blackened Fillet of Kingklip smothered in a Shrimp and Mussel Gumbo Sauce
- Chicken Breast filled with Spinach & Feta Cheese accompanied in a light mushroom cream sauce
- Ostrich or Beef Fillet wrapped with Bacon, coated with a Brandy flavored creamy Green Peppercorn Sauce
- Venison in a Juniper berry Sauce with sweetened Stewed Fruits
- Penne or Spaghetti tossed with baby tomatoes, basil and mushrooms in a light cream sauce
- Cannelloni filled with savory Italian mince served in a rich Napolitano Sauce with Mozzarella
- Beef, - Lamb, - Chicken or Vegetarian Curry served with traditional Condiments
- All above main courses are served with seasonal vegetables, rice and potatoes

Dessert Buffet (pre choose four)

- Home made Blueberry, - Strawberry or Citrus Cheese cake
- Classic Chocolate Mousse served in a Brandy Snap Basket with Home-made Berry Compote
- Seasonal Fresh Sliced Fruit marinated with Hanepoort topped with Lemon Sorbet
- Heavenly Malva Pudding accompanied by a rich Vanilla Custard
- Warm Apple Strudel served with whipped cream or a rich Vanilla Custard Sauce
- All time favorite Lemon Meringue Pie
- Tiramisu
- Black Forest Cake

Final Round

South African Cheese Platter with traditional condiments and savory biscuits

Tea / Coffee

The Sunshine Brunch

Cold Buffet

Chilled Fresh Fruit Juices
Sliced Seasonal Fresh Fruits
Plain & Fruit Yoghurt
Corn Flakes, Rice Crispies, Muesli
Cold & Hot Milk
Platters of assorted Cold Meats & Cheeses
Smoked Salmon with traditional Condiments

From Our Bakery (on the table)

Croissants, Danish Pastries,
Muffins and Scones
Brown & White Toast
Variety of Jams and Marmalade
Honey, Butter

From the Chafing Dishes (choose two)

Delicately grilled Fillet Steak with Mushroom Sauce
Poached Fillet of Kingklip served with a Dill-Cream Sauce
Apricot & Ginger basted Lamb Chops with mint flavored Jus
Chicken Kebabs with Dried Fruits and served with a Pineapple-Raisin Sauce

Plus

Scrambled or Poached Eggs or Spanish Omelette Flan
Bacon
Pork & Beef Chipolatas
Chicken Livers & Onions
Lyonnais Potatoes
Grilled Tomatoes
Sautée of Mushrooms with fine Herbs

Salad Selection

Fresh garden greens with various fresh market available accompaniments,
served with Olive oil, Balsamic vinegar and home-made dressing
Potato and Chive Salad
Celery-Apple and Raisin Salad

Desserts

Chocolate Éclairs
Mini Lemon Meringue Tartlets
Viennese Apple Strudel with Vanilla Sauce
Friandies

Tea / Coffee
Minimum 40 People

TRADITIONAL BRAAI

Salads (choose 3)

Fresh garden greens with various fresh market available accompaniments served with Olive oil, Balsamic vinegar and home-made dressing

Fruity Coleslaw Salad
Pickled Beetroot & Apple Salad
Potato & Chive Salad
Curried Banana & Pineapple Salad
Spinach & Mushroom Salad
Rice & Lentil Salad with diced Apples and Pecan Nuts
Green Bean & Onion Salad with Cherry Tomatoes and Olives
Cucumber & Yoghurt Salad with Fresh Fennel
Spicy Three-Bean Salad

From the Fire (choose four)

BBQ Marinated Rump Steaks with Fresh Marjoram
Traditional Boerewors
Marinated Pork Spare Ribs
Beef Fillet wrapped in bacon - rolled in Crushed Lemon – Pepper
Ginger & Lemon marinated Lamb Rolls on a Skewer with Fresh Rosemary
Curried Chicken Sostaties
Lamb Cutlets with Garlic & Honey Basting with a Hint of Mint
Pork Chops with Garlic and Caraway Seeds and Apple Sauce
Citrus Marinated Kabeljou Cutlet rolled in Crushed Lemon-Pepper
Lemon & Herb Marinated Seafood Kebab
Blackened Fillet of Kingklip (spicy)

Sauces (choose two)

Pepper, Mushroom, Garlic, Monkey gland,
Lemon Butter, Garlic Butter, Creamy White Wine Sauce

From the Potjie Pot

(choose one)

Lamb Bredie
"Shone Chicken" in Chili & Tomato finished with Peanut Butter
Traditional Cape Malay Bobotie
Braised Guinea Fowl in a Fruity Wine Sauce
Oxtail Casserole braised in Red Wine with Butter Beans
Venison Leg Pot Roast with Root Vegetables
Mildly Spiced Seafood Pot with a Hint of Curry

TRADITIONAL BRAAI

(Continued)

Starches (choose two)

Pap & Sauce
Roasted Baby Garlic Potatoes
BBQ Potatoes
Savory Paprika Rice
Yellow Rice with Raisins
Baked Potatoes
Grandma's Sweet Potatoes

From the Veggie Patch (choose two)

Green Beans & Onions with Diced Potatoes
Sweet & Sour Cabbage
Sugar & Cinnamon Baked Pumpkin Wedges
Spinach & Tomato Sautee with Hint of Garlic
Buttered Gem Squash with Green Peas
Honey Glazed Carrots
Cauliflower & Broccoli with Cheese Sauce and touch of Nutmeg
Corn on the Cob
Traditional "Sousboontjies"

Assorted Condiments & Breads:

Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly, Cranberry Sauce
Mielie Bread, Garlic Bread, Beer Pot Bread

Dessert Buffet (choose four)

Souskluitjies (cinnamon dumplings in a sweet sauce)
Bread & Butter Pudding with Hot Apricot Sauce topping
Cape Brandy Pudding with Vanilla Custard Sauce
Traditional Milk Tart
Sherry Trifle
Carrot Cake with Icing
Apple Crumble Pie with Custard
Fresh Fruit Salad with Cream
Amarula flavored Chocolate Mousse
Lemon Cheese Cake with Cape Berry Fruit Sauce
Koeksisters
Lemon Meringue Pie
Ice Cream & Chocolate Sauce with Nibbed Nuts

Chef's Selection of fine Cheeses with Savoury Biscuits, Dried & Fresh Fruits

Tea / Coffee

OUT OF AFRICA SPIT BRAAI

Cold Starters & Salads

Cape "Malay" pickled Curry Fish
Cold Smoked Snoek Pate
Smoked Peppered Mackerel with Whole Grain Mustard Sauce
Glenburn Salad Mirror – Create your own favorite with the following ingredients:
Lettuce, Tomatoes, Cucumber, Onions, Pineapple, Carrots, Olives, Feta Cheese
Fruity Coleslaw Salad
Pickled Beetroot & Apple Salad
Potato & Chive Salad

From the Fire

Apricot Glazed Lamb on the Spit
Or
Suckling Pig on the Spit with Apple & Mustard Marinade
Plus (choose two)
BBQ Marinated Rump Steaks with Fresh Marjoram
Traditional Boerewors
Marinated Pork Spare Ribs
Curried Chicken Sosaties
Lamb Cutlets with Garlic & Honey Basting with a Hint of Mint
Lemon & Herb Marinated Seafood Kebab
Blackened Fillet of Kingklip (spicy)

Sauces

Pepper or Mushroom or Garlic Sauce
Lemon Butter or Garlic Butter

From the Potjie Pot (choose one)

Lamb Bredie
"Shone Chicken" in Chilli & Tomato finished with Peanut Butter
Braised Guinea Fowl in a Fruity Wine Sauce
Oxtail Casserole braised in Red Wine with Butter Beans
Mildly Spiced Seafood Pot with a Hint of Curry

Starches (choose two)

Pap & Sauce
Roasted Baby Garlic Potatoes
BBQ Potatoes
Savory Paprika Rice
Baked Potatoes

OUT OF AFRICA SPIT BRAAI

(Continued)

From the Veggie Patch (choose two)

Green Beans & Onions with Diced Potatoes
Sugar & Cinnamon Baked Pumpkin Wedges
Spinach & Tomato Sautee with Hint of Garlic
Honey Glazed Carrots
Cauliflower & Broccoli with Cheese Sauce and touch of Nutmeg
Corn on the Cob

Assorted Condiments & Breads

Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly
Garlic Rolls & Beer Pot Bread

Dessert Buffet (choose two)

Souskluitjies (cinnamon dumplings in a sweet sauce)
Cape Brandy Pudding with Vanilla Custard Sauce
Traditional Milk Tart
Sherry Trifle
Apple Crumble Pie with Custard
Fresh Fruit Salad with Cream
Amarula flavored Chocolate Mousse
Lemon Cheese Cake with Cape Berry Fruit Sauce
Koeksisters
Lemon Meringue Pie
Ice Cream & Chocolate Sauce with Nibbed Nuts

South African Cheese Platter with traditional condiments and savory biscuits

Tea / Coffee

GLENBURN CARVERY BUFFET

Starters & Salads Buffet

Seafood Platter (Symphony of tasty assorted seafood)
Chicken Liver Pate with Cumberland Sauce and Melba Toast
Roast Beef & Chicken Platter
Tomato & Mozzarella Cheese with olive Oil and Balsamic Vinegar, fresh herbs, Olives and grated Parmesan

Glenburn Salad Mirror

Create your own favorite with the following ingredients:
Lettuce, Tomatoes, Cucumber, Onions, Pineapple, Carrots, Olives, Feta Cheese

Potato & chive salad
Sliced Cucumber and Dill-Yoghurt salad

Freshly Home baked Bread Rolls

Carvery/Main Course (choose one)

Roast Beef /Roast Lamb/ Roast Pork

Choose two of the following:

Grilled Fillet of Kingklip with lemon butter sauce, fresh herbs and julienne of root vegetables
Roast sliced beef served with a mushroom –Red Wine sauce
Apricot & Ginger basted Lamb cutlets served with a light “Dijon Mustard” sauce
“Coq au Vin” Chicken braised in red wine with baby onions, button mushrooms and hint of garlic
Spinach Ravioli with Parmesan cheese sauce and fresh herbs
Vegetarian Lasagna “Verde”
Beef or Lamb or Chicken Curry with traditional Condiments

All the above main courses are served with seasonal vegetables
Potatoes and Rice

Desserts

A variety of heavenly treats from our Pastry Chef

South African Cheese Platter with traditional condiments and savory biscuits

Tea / Coffee

GLENBURN LODGE WEDDINGS

PAYMENT POLICIES

1. Once a date has been provisionally booked at Glenburn Lodge (further to be known as GBL), a deposit must be paid within a seven day period of this provisional booking.
2. Deposit Structure:
 - To confirm the provisional booking, the respective venue hire cost is payable. This deposit is non refundable.
 - 50% of the estimated and proposed menu price is payable the latest six months prior to the wedding date.
 - Final payment (balance of menu cost) and the stipulated bar limit R_____an account bar is applicable), is due fourteen working days prior to the wedding date.
3. By paying a deposit you automatically indicate your acceptance of GBL's policies, regarding payment, cancellation and postponements.
4. Should the deposit not be paid by the required date, GBL reserves the right to cancel the provisional booking.
5. Deposits will only be received by, credit card or direct bank transfer. (For banking details, please refer to your wedding portfolio or kindly contact the coordinator at (011) 668 1600.
6. Regret no cheques accepted
7. In the case of a deposit or payment being made at GBL, an original invoice will be given to you directly, with a reservation number, and a letter of confirmation faxed to you within three working days of payment.
8. In the case of a direct bank transfer, a deposit slip must be faxed to GBL, where after a copy of the invoice as well as a confirmation letter will be faxed to you within three working days. The original invoice may be picked up at GBL at any time.
9. The reference number issued, when the provisional booking was made, must accompany all direct bank deposits.
10. Cancellation Structure:
 - The initial confirmation deposit (venue hire charge) is non refundable
 - Should you cancel the wedding within a three – six month period prior to your wedding date, GBL will only refund you the 50% food deposit less a 25% handling fee, once the cancelled date is re-sold to another wedding for the same date. Should GBL be unable to re-sell the cancelled date with another wedding, then the full 50% food deposit will be forfeited.
 - Should you cancel your wedding within the three months period prior to your wedding date, GBL will forfeit the 50% food deposit and in addition reserves the right to charge the balance of the estimated and proposed menu cost.
11. Postponements:
 - Should you postpone your Wedding for what ever reasons, GBL will only refund or move the money paid to us onto the new date, once the original date has been rebooked by another Wedding.
 - In the event of the original date not being rebooked by another Wedding, GBL will charge 30 % handling fee.
12. The full and final payment for the wedding must be made no later than fourteen working days prior to the wedding date. Should full payment not be received by the required date, GBL reserves the right to cancel the wedding and hold all prior payment.
13. Food & Beverage Items and Prices quoted are subject to change without prior notice.
14. All outstanding liquor accounts are to be settled on the date of the wedding or the following morning at reception.
15. Limited power supply at the tented camp and banqueting venue
16. Facilities exclusive use for residents only
17. One security guard will be supplied to monitor and patrol the area between 18h00 – 06h00.
18. One gas braai at the boma supplied by Glenburn Lodge
19. A rooming list will be done and supplied by the main gate for security reasons
20. Use of the kitchenette, washing up liquid, dishtowels to be supplied by client for the boma area
21. All guests to sign an indemnity form on check in.

22. R1 000.00 damage depo

Glenburn Lodge Bank Details are as follows:

**Glenburn Lodge Pty (Ltd)
ABSA Sandton Business Centre
Account Number: 011 348 305 70
Branch Code: 33 11 55 00**

GLENBURN LODGE WEDDINGS: ADMINISTRATIVE POLICIES

1. A provisional booking form must be completed with the Wedding Coordinator once a date has been selected, and a copy taken with you.
2. This provisional booking will be held for no longer than seven days.
3. Should you not contact the Wedding Coordinator during this period, you will be contacted by our Wedding Coordinator on the seventh day, and all payment policies will apply.
4. Once the first deposit (venue hire charge – non refundable) has been paid, there will be no contact with you from GBL until the 50% deposit is due. Should you wish to have prior meetings, the Wedding Coordinator will make the necessary arrangements to see you.
5. Our Wedding Coordinator is available to see you by appointment.
6. Please be advised that we do not allow clients to see wedding venues on dates when weddings have been booked, however this is flexible and prior arrangement for viewing may be made with the Wedding Coordinator.
7. Please ensure that once you have booked a viewing time, that reception is informed, before proceeding to the venues.
8. A final appointment will be scheduled with you, no less than fourteen working days prior to your wedding date. This final appointment will be to finalize details such as final number of guests, final payment, outside supplier details etc. as well as to sign the final function sheet for your wedding day. (A copy of this final function sheet will be forwarded to you.)
9. Please be advised that once this final function sheet is signed, no changes will be accepted, unless done so in writing.

GLENBURN LODGE WEDDINGS: OPERATING POLICIES

1. Once the final function sheet has been signed, GBL will use this as the specifications as to how your wedding day is to be run, any changes to this signed document must be made in writing.
2. The venue will be yours from 08h00 on your wedding day.
3. Please be advised that all final operations details, as well as cleaning will be completed by GBL, no less than one hour prior to your chapel service.
4. GBL will accept no deliveries prior to the date of your wedding unless prior arrangement has been made with the Wedding Coordinator.
5. No decorating or flower arranging may take place at GBL prior to the date of your wedding, however this is flexible and arrangements may be made.
6. We accept no responsibility for any deviation by your self from the signed final function sheet.
7. We accept no responsibility for poor service deliverance; actions and / or opinions from any suppliers, recommended or otherwise.
8. All supplier details must be made known to GBL no later than the final appointment (fourteen working days prior to the wedding date).

9. No liquor, other than that supplied by GBL may be used at the wedding.
10. No outside or private catering is permitted at Glenburn Lodge.
11. Your function duration is 8 hours from start of the Ceremony, and last rounds will be called half an hour before your 8 hour period has lapsed
12. Should you wish to keep the venue and bar open after that time, you will be charged R1500.00 per hour.
13. The music will be turned down to background music at 00:00, due to the fact that Glenburn Lodge is situated in a World heritage site and the venues have to abide by these conditions.
14. GBL reserves the right to close the bar at anytime, and for any reasons that may be harmful to the property, guests or staff of GBL.
15. GBL will allocate a Banqueting Manager as well as staff to run your Wedding. This staffing allocation will be done at our discretion and will be to the level that we see functional to run a successful wedding.
16. Glenburn Lodge, Glencove, Glenkyle or any of its employees do not accept responsibility for any loss or damage of personal property.
17. All damages occurred to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client (signatory as per the service agreement).
18. GBL does not accept responsibility for any losses, damage to personal property or inconvenience due to power failures and / or acts of God.
19. GBL reserves the right to cancel any booking (provisional or confirmed) forthwith and without liability on its part in the event of any damages and / or destruction caused to the venue by fire, acts of God, industrial unrest and any other cause beyond the control of GBL, which shall prevent GBL from performing its obligations. However in these circumstances, GBL will make all efforts possible with available resources to assist in finding an alternative venue for your wedding
20. All decorations are to be discussed with the Wedding Coordinator prior to proceeding to ensure no damage is done to the venue.
21. NO fireworks will be allowed on the property of GBL.
22. No candles are allowed to be placed directly on the table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candle holders must be wide enough to prevent the wax from dripping onto any of GBL table linen (including linen napkins). GBL reserves the right to remove any candles, should such precaution not be taken. GBL furthermore reserves the right to charge the client (signatory of service agreement) in full for any damages caused to any table linen as a result of burns or wax drippings.
23. Please be advised that all decorations must be removed from the venue by 08h00 the following day.
24. Should decorations not have been removed by this time, GBL does not accept responsibility for any damage to such decorations should they have to be removed by GBL employees.
25. Only flower petals may be used as confetti.
26. Availability of accommodation can not be guaranteed. Please ensure that you book your accommodation with our reservationists at reception, as the banqueting department does not hold rooms or book rooms for Wedding guests. GBL does not accept block bookings without full prepayment of this block booking. Ensure the Wedding Group Booking document in this portfolio is used.
27. All prices are inclusive of VAT and exclude any staff gratuity.

The above terms and conditions apply to Bush Willow Tented camp, as well as to any other venues used at Glenburn Lodge to facilitate a wedding. Please be advised that a final co-ordination meeting must take place no less than fourteen working days prior to the wedding date. All details in respect of the wedding, decided and agreed upon by both Glenburn Lodge Management and the client, will and shall only be changed through written communication. These changes may only be made by the due signatories of this document. No verbal changes will be accepted by Glenburn Lodge Management after the confirmation of this document.

THE CHECK IN TIME FOR THE TENTS IS STRICTLY 14h00.

We look forward to making this a memorable occasion for you!