

SUMMER PLACE

WEDDING & CONFERENCE VENUE

The Perfect Wedding

**PACKAGE
2025**



De Bruin's Caterers

EST 1972

www.summerps.co.za

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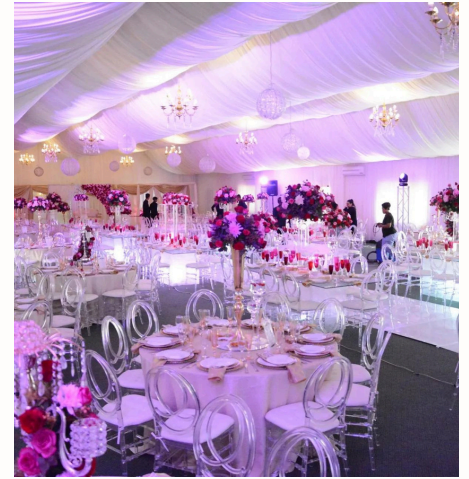
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Venue's

Spring Blossom Venue

Our largest venue at Summer Place, seats anything from **120 to 350** guests in comfort. It's the perfect venue for large functions, corporate events and weddings. This venue can be decorated to suit any theme. Situated at the northern end of Summer Place it boasts a stunning interior, classical and elegant, making it a truly world class venue.



Four Seasons Venue



Our medium sized venue at Summer Place, the Four Seasons seats anything from (a minimum of) **60 to 90 guests** in comfort. It's the perfect venue for smaller functions, and more intimate weddings. This venue can also be decorated to accommodate any theme. Situated at the north-east end of Summer Place it boasts a cosy interior, yet with a classical and elegant atmosphere.

Chapel



TRULY MAGICAL

Our Chapel seats up to **200 guests** in comfort. It's the perfect place to have your dream wedding. The wooden interior creates an inviting atmosphere, and golden stained glass windows bathe the wedding couple in a beautiful golden glow that complements the warmth and ambiance of the chapel itself. When decked out with hundreds of flowers and romantic candle lights our Chapel makes the perfect backdrop for truly stunning and memorable photographs of your wedding ceremony.

Our preferred wedding photographers have the experience needed to ensure that your wedding photos reflect the mood and atmosphere of the ceremony accurately, and to capture the key moments as they unfold.

Our chapel comes with standard flowers, candles and draping.

For a downloadable list of mandatory and optional items for your wedding or event as well as a list of terms and conditions please follow this link.

- **ONLY ROSE PETALS, BUBBLES, BUTTERFLIES & DOVES ARE ALLOWED AS CONFETTI.**
- **A STANDARD PUBLIC ADDRESS SYSTEM IS INCLUDED WITH THE CHAPEL.**

In House Facilities

FLORIST

Flowers and or any other type of centre pieces can be arranged by our inhouse florist, Winnie & Carlie

A quote is needed to establish a set amount depending on your choice.

011 918 3122 / 011 918 0275

Winnie: 082 923 0269

Carlie: 076 076 6458

Surcharge of R1000.00 excl. vat if using your own décor set up

DJ

Mornings (4hours) Background Music

Evenings (6hours)

Music will stop at 24h00 unless surcharge of R1000-00 is paid to extend time to 01h00

If own DJ is used, there will be a surcharge of R1000-00. He/She will need to have a valid SAMRO license which a copy must be given to management two weeks before the function.

BAR FACILITIES

Fully Stocked Bar Facilities

Cash Bar, Open Bar and Limit services available

Cash Or Card Payments Accepted

No Own Alcohol Allowed On Our Premises



Package Information

INCLUDED IN OUR PACKAGES

Chapel

Confetti Stands
Podium
Kneeling Cushions
Chapel Music

Pre-Drinks (T & C's Apply)

Venue

Round, Rectangular, Square & Wooden Tables
Phoenix Chairs And Tiffany Chairs On Availability

Tablecloths, Overlays & Serviettes
Crocery, Cutlery & Glasses
Bows & Baseplates

Cake Table & Gift Table
(Supply Own Cake Knife & Lifter)

Full Buffet Set Up with Linen & Buffet Décor

Staff (Head Waiter, Waiters & Barman)

Enough food will be prepared according to your final guest count
No Take-Aways Allowed According To Our Health & Safety Regulations

DJ
1 Jug Juice Per Table
1 Champagne Per Table Of 10 (T's & C's Apply)
Bridal Backdrop
Fairy Lights On Main Table, Cake Table & Gift Table
Easel (Mirror 840 X 540)
Table Numbers

Secured Parking with 24/7 Security
Backup Generator



Menu Options

Morning Weddings

Packages are based on the following:

We are not a self catering venue,
All food is freshly prepared on our premises

BREAKFAST

HARVEST TABLE

Time Frame for Morning Weddings

08h00 till 13h00

09h00 till 14h00

Breakfast

On Buffet

Muesli / Fruit / Yoghurt

Bacon

Scrambled Eggs

Breakfast Quiche

Creamed Mushrooms

Mini Sweet & Sour Pork Sausages

Fried Tomato / Cheese/Feta/Basil

Grilled Steak Strips

Hash Brown

Braised Frikkadels

Assorted cold meat.

Bread Table

Banana Bread

Madeira Loaf

Assorted Breads

Mini Muffins

Mini Cheese Puffs

Cheese / Jam / Butter

Sweets

Mini Peppermint

Lemon Meringue Spoons

Mini Milk tart

Red Lamingtons

Choc Eclairs

Tea / Coffee

Harvest Table

M e n u

Muesli, fruit & yoghurt

Boiled eggs

Bacon oopsies

Pork sausages

Boerewors

Potato rosties

Grilled tomato, cheese, feta & basil

Breakfast quiche

Bread platter

Charcuterie Skewers

Flap jacks

Filled croissants.

Mini muffins & scones

Cheese, jam & cream

Sweet

Assorted sweet platter.

Assorted Danishes

Tea & Coffee

Menu Options

Afternoon Weddings

Packages are based on the following:

We are not a self catering venue,
All food is freshly prepared on our premises

**Select one of the following packages &
create your own menu**

BRONZE MENU

**Plated Starter
(Select 1)**

**2 Meats
2 Starches
2 Vegetables
3 Salads**

2 Desserts

**Tea & Coffee on
Buffet**



SILVER MENU

**Starter Platters on
tables
(Select 6)**

**3 Meats
2 Starches
3 Vegetables
5 Salads**

4 Desserts

**Tea & Coffee on
Buffet**



GOLD MENU

**Starters on Buffet
(Select 10)**

**3 Meats on Carvery
2 Meats on Buffet
2 Starches
4 Vegetables
6 Salads**

6 Desserts

**Tea & Coffee on
Buffet**



Menu Selection

Bronze Starters

Plated

Select 1

Pea & Vegetable Soup, Pea & Ham Soup, Minestrone Soup, Chicken Noodle Soup, Butternut Soup, Potato & Leek Soup, Caldo Verde Soup, Tomato Soup

Salmon Mousse & Melba Toast, Fish Platter with tartar sauce, Cheesy Mussels with Bread Fingers, Mockray Fish Bowl, Creamy Lemon & Herb Hake with Savoury Rice, Chicken Liver Pate with Melba Toast, Chicken Salad, Chicken strips with Basil Pesto Cous Cous, Chicken Peanut Satay Skewers with Cous Cous, Buffalo Wings & Cocktail Roll, Coronation Chicken & Salad, Lemon & Herb Chicken Skewers, Chicken Livers & Cocktail Roll, Chicken Pancake, Mushroom & Cheese Sauce, Giblets & Cocktail Roll, Bruschetta with Pepper Steak & Avocado, Pulled Beef Vol au Vent & Salad, Moroccan Frikkadels & Pita, Beef Stroganoff & Mash, Trinchardo & Mash or Cocktail Bread Roll, Curry Lamb Kebab & Rice, Butternut Spinach Quiche & Salad, Crouton with Mozzarella Basil Pesto & Olive Oil

Silver Starters

Platters

Select 6

Rissoles, Ham & Bacon Quiche, Bobotie Bites, Chourico, Samoosas, Fried Fish, Spring Rolls, Frikkadels, Cheese Griller & Bacon, Fish Cakes, Sausage Rolls, Buffalo Wings, Asparagus Quiche, Butternut & Spinach Quiche, Chicken Strips, Chicken Pie, Baguettes, Ham & Cheese Rolls, Charcuterie Skewer

OR

Meze Platter:

Spinach Pies, Dolmathes, Meat balls, Cucumber, Gherkins, Tarama, Tzatziki, Tomato Wedges & Pitas

Gold Starters

Buffet

Select 10

Rissoles, Ham & Bacon Quiche, Bobotie Bites, Chourico, Samoosas, Fried Fish, Spring Rolls, Frikkadels, Cheese Griller & Bacon, Prawns, Calamari Rings, Fish Cakes, Chicken Salad, Mock Crayfish, Pickled Fish, Fish Cakes, Creamy Garlic & Cheese Mussels, Creamy Garlic & Cheese Snails, Chicken Strips, Baguettes, Buffalo Wings, Quiche, Charcuterie Skewer

Menu Selection

Meats

Roast Beef with Brown Onion Gravy, Beef Kebab, Bobotie,
Steak (Fillet or Rump), Lasagna, Oxtail (SQ)

Roast Lamb & Mint Sauce, Moroccan Lamb, Lamb Curry, Lamb Casserole

Roast Pork with Sweet & Sour Sauce, Pork Neck, Roast Gammon & Mustard,
Spare Ribs, Roast Kassler, Pork Belly

Lemon & Herb Roast Chicken, Sticky Chicken, Chicken Wine & Mushroom

Fried Fish, Grilled Fish

Starches

Basmati Rice, Tastic Rice, Pasta Rice, Savoury Rice, Yellow Rice
Creamy Mashed Potato, Baby Potatoes with Garlic Butter, Parsley Potato, Samp
& Beans, Potato Bake, Trio Mash, Mielie Rice

Vegetables

Oven Baked Pumpkin, Old Fashioned Beans, Greek Style Beans, Cream Beans
with Mushrooms, Sweet Potato with Ginger Bits, Glazed Carrots with Orange,
Mash Carrots, Pumpkin Fritters with Glace Sauce or Cinnamon Sugar, Carrots
with Peas & Corn, Cauliflower with Broccoli & Cheese Sauce, Creamed Spinach
& Feta, Oven Baked Butternut, Braised Carrots, Beans with Baby Marrow &
Sweet Relish

Menu Selection

Salads

Beetroot & Butternut, Hawaiin (Pineapple & Litchi), Greek, Strawberry & Fig, Pear & Pecan Nut, Potato, Creamy Pasta, Coleslaw, Cous Cous Salad, Broccoli, Corn Salad, Avocado, Three in One Bean, Cucumber, Carrot & Pineapple, Summer Rice, Butternut Salad

Desserts

Strawberry Mousse, Malva, Topsy, Pannacotta, Creme Brulee, Pavlova, Milk Tart, Bread & Butter Pudding, Sticky Toffee Pudding, Apple Tart, Sago, Secret Pudding, Creme Caramel, Chocolate Eclairs, Granadilla Mould, Custard Slice, White Pistachio Mousse, Guava de Light, Litchi Tart, Cheese Cake, Lemon Meringue, Chocolate Ring Cake, Chocolate Mousse, Peppermint de Light, Marshmallow, Tiramisu, Banana Delight, Blue Berry Mousse & Ice Cream

**Tea & Coffee on Buffet
Only After Dinner**

Contact Details

Email Us

For general inquiries and questions, contact us via email.
info@summerplacevenue.co.za

GPS: S: 26° 10' 15" - E: 28° 16' 18.6"

Cell: 082 906 5549

Tel: 011 894 3614 / 011 894 7620

Visit Us

Cnr Elizabeth and Leith Road,
Bartlett,
Boksburg
Gauteng
South Africa

