



WEDDING INFORMATION & PACKAGES

Dear Bride & Groom

We are delighted that you thought of us when it came to planning your special day.

Your wedding is without doubt one of the most important occasions you will celebrate, and one that you'll want to cherish for the rest of your life!

Gooderson Natal Spa offers you an idyllic wedding venue and accommodation in this stunning location that will allow you to get the most out of your budget and create memories of a lifetime.

Set amongst giant Cambrian granite boulders that are millions of years old, with beautiful views over the Bivane River, the famous hot mineral waters with healing chlorides, sulphates and carbonates and abundant bird life, makes it perfect for private small to medium-sized weddings.

Please book a site inspection as we would love to show you around and interduce you to the friendly Natal Spa Team.

Kind Regards



SU-MARI ROUX
Food & Beverage Manager
Tel: 034 995 0300
Email: nspafb@goodersons.co.za
www.goodersonleisure.co.za

Gooderson Natal Spa

Making Your Dream Day A Reality!



Gooderson Natal Spa

Wedding Package Includes

- ♥ Waiters, Barmen & a Manager on Duty
- ♥ White Table Linen (Table Cloth and Napkins)
- ♥ Adequate Parking and Security
- ♥ Standard Stainless-Steel Cutlery and Glassware
- ♥ 2 Change Rooms for Use During the Day
- ♥ We will Provide a Cake Table, Registration Table and Gift Table, if Required
- ♥ Complimentary Double Room, incl. Dinner and Breakfast on your 1st Anniversary

Minimum of 50 Guests
Maximum of 120 Guests



Gooderson Natal Spa

Wedding Ceremony

THE TERRACE GARDEN/ GAZEBO

No Additional Charges (if Reception is held at Gooderson Natal Spa)

Includes:

- ♥ Maximum of 120 Guests
 - Standard Natal Spa Gazebo
 - Lectern
 - PA System
 - Standard Plastic Chairs
 - Register Table and Chairs

Extras that are not included:

- Chair Covers
- Décor
- Draping
- Red Carpet
- Flowers
- Music and DJ



Gooderson Natal Spa

Wedding Reception

EMATSHENI AMAKHULU RESTAURANT

Venue Hire R10 000.00

(Negotiable hours – Day Time)

♥! Maximum of 120 guests with a complimentary dance floor

♥! The Venue Cost includes the following

- Waiters & Barmen
- Fully Stocked Cash Bar
- Crockery (plates, side plates and dessert bowls)
- Cutlery
- Ten-Seater round tables with standard with white table cloths
- Chairs
- Gift table
- White linen serviettes
- DJ table and white table linen
- Cake table with white overlay
- Assistance with clean-up of venue

♥! Extras that are not included:

Décor; draping; centre pieces; chair covers; DJ; floral arrangements; additional lighting; printed menus; food & beverage & overtime

♥! Since this is our main venue for guests to dine, guests can only use this during day time until 16h00.

DUMBE WEDDING VENUE

Venue Hire R6000.00

♥! Maximum of 70 guests without a dance floor

♥! The Venue Cost includes the following

- Waiters & Barmen
- Fully Stocked Cash Bar
- Crockery (plates, side plates and dessert bowls)
- Cutlery
- Ten-Seater round tables with standard with white table cloths
- Chairs
- Gift table
- White linen serviettes
- DJ table and white table linen
- Cake table with white overlay
- Assistance with clean-up of venue

♥! Extras that are not included:

Décor; draping; centre pieces; chair covers; DJ; floral arrangements; additional lighting; printed menus; food & beverage & overtime



Gooderson Natal Spa

Menus Choices

OPTION 1

R389-00pp

Soup, Starters & Salads

Choice of 7

Main Course

Choice of 3

Starch

Choice of 2

Seasonal Vegetables

Choice of 3

Dreamy Dessert

Choice of 3



OPTION 2

R459-00pp

Soup, Starters & Salads

Choice of 9

Main Course

Choice of 4

Starch

Choice of 3

Seasonal Vegetables

Choice of 3

Dreamy Dessert

Choice of 5



SOUP, STARTERS & SALADS

Soups

Potato And Leeks Soup

Hearty potatoes and leek soup

Cream Of Butternut Soup

Roasted butternut soup rich and velvety with a touch of sweetness

Corn Chowder

Rich, creamy and chunky corn, onions and potato soup

Country Vegetable Soup

A warm bowl of fresh seasonal vegetables and herbs

Starters

Sticky BBQ Chicken Wings

Char-grilled wings basted with a sticky smokey BBQ sauce

Crumbed Chicken Strips

Southern fried eDumbe style crumbed chicken strips

Selection Of Cold meats with Dips and Pickles

Mezze board with a selection of cold meats, sweet fruits with cheese and crackers

Selection of Pastries with Sauces and Relishes

A range of baked pastries sweet and savory

Cocktail sausages

A variety of mini sausages



Salads

Build Your Own Salad Bar

Lettuce bowl, cherry tomatoes, cucumber slices, shaved onions, bell pepper strips, gherkins (dill cucumber), peppadews, olives, feta cheese and assorted olive oil dressings

Beetroot and Onion Salad

Sweet and sour beetroot salad with crumbled feta cheese

Tangy Coleslaw Salad

Red and green cabbage with raisins mixed in a tangy mayonnaise

Three Bean Salad

Trio combination of red kidney beans, butter beans and green beans in a sweet and sour sauce

Penne Pasta Salad with Roasted Vegetables, Mushrooms and Sweet Peppers

Al dente pasta with roasted root vegetables, sautéed mushrooms and sweet bell peppers



MAIN COURSES

ROAST MEATS

Lemon Garlic and Paprika Roast Chicken

Roast chicken thighs rubbed with lemon and paprika spice finished with a hint of lemon

Honey and Mustard Roast Pork

Slow roast pork with honey and mustard sauce

Honey, Pineapple Glazed Gammon

Served with pineapple and mustard sauce

Pepper and Coriander Crusted Roast Beef

Coriander and black pepper crusted slow roasted beef served with rosemary brown gravy



CASSEROLES AND STEWS

Braised Beef Brisket and Vegetable Stew

A hearty warm brisket and root vegetables stew

Beef Stroganoff

Our classic beef stroganoff tender rich beef strips in a creamy mushroom sauce

Rich Beef Curry

Aromatic beef curry served with sambals and popadums

Durban Style Lamb Curry

Mix of masala spiced tender lamb served with sambals and roti

Butter Chicken

A mild curry consisting of chicken pieces marinated in yoghurt and spices cooked in a creamy sauce

Aromatic slow cooked Tripe

Slow cooked tender beef tripe flavoured with aromatic spices, sea salt and vegetables



FISH

Grilled Line Fish with a Dill and Lemon Butter sauce

Lemon and herb seasoned grilled line fish

Fried Deep Sea Hake
Paprika battered deep-sea hake served with tartar sauce and lemon wedges



STARCH

Yellow Rice with Raisin
Turmeric steamed rice and raisins

Steamed Rice
Slow steamed Long Grain Rice

Savoury Rice
Long grain rice with a aromatic savoury

Creamy Samp
Thyme infused with butter and creamy samp

Pap
South African style crushed maize meal cooked with butter and salt

Fettuccini In Creamy Spinach and Feta
Creamy spinach and feta on al dente fettuccine pasta

Penne Sautéed Mushrooms with Cherry Tomato
Penne pasta tossed in sautéed seasoned mushrooms and cherry tomatoes

Garlic And Rosemary Saddleback Potatoes
Oven roasted saddleback potatoes with garlic, rosemary, salt and ground black pepper

Lemon Pepper and Thyme Roast Potato Wedges
Crispy oven roasted potato wedges with lemon pepper and thyme

Creamy Mashed Potato
Butter and cream mashed potatoes

SEASONAL VEGETABLE

Sautéed Seasonal Garden Vegetables
Sautéed with salt and pepper garden vegetables

Orange Glazed Carrot Batons
Slowed cooked carrots glazed with an orange syrup

Honey Roasted Butternut
Oven roasted butternut with a touch of butter and a drizzle of honey

Baked Sweet and Sour Beetroot
Baked beets with sugar and a touch of lemon juice

Sautéed Green Beans
Charred green beans and onions with a touch of salt a ground pepper

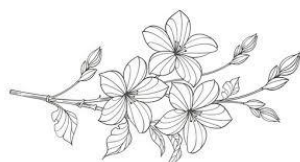
Broccoli and Cauliflower Gratin
Creamy baked broccoli and cauliflower with a golden cheese crust topping

Sautéed Baby Marrows
Hot pan braised baby marrow and onions with garlic

Baked Sweet Potatoes
Oven baked sweet potato with honey and ginger

Zulu Braised Spinach and Cabbage
Traditional way braised spinach and cabbage with brown onions and seasoning

Vegetable And Lentil Biryani
Aromatic and spicy brown lentil and seasonal vegetables



Creamy Mushroom and Butterbean Bake
Oven baked creamy mushroom and butterbeans

Asian Stir Fry
Wok pan-fried duo of cabbage mixed bell peppers and onions with an umami sauce



DESSERTS/SWEETS

Chocolate Mousse
Indulge in our velvety chocolate mousse, a perfect light and decadent blend

Berry Cheesecake
Fridge style cheesecake covered with the goodness of mixed berries

Lamingtons
Chocolate dipped sponge cake covered in coconut

Strawberry Mousse Tartlet
Light creamy smooth strawberry mousse filled pastry shells

Peppermint Crisp Tart
Caramel and cream blend peppermint tart

Berry and Nuts Trifle
A fusion of berries, cream, nuts, cake and jelly

Traditional Milk Tart
A South African favourite with hints of Vanilla and cinnamon

Malva Pudding & Custard
Sweet sponge pudding with a sticky caramelized texture

Cape Brandy Pudding & Cream
Dates, nuts and spiced pudding drenched in a brandy sauce

Chocolate Brownie & Cream
Fudgy moist dark chocolate and cacao bites

Gooderson Natal Spa Accommodation

HOTEL

Gooderson Natal Spa Resort boasts a compliment of 24 self-catering units and 60 hotel rooms.

A Special rate will be given to you for your guests. Children under 12 stay free and only pay for meals.

Accommodation bookings to be made on 034 995 0300 or email:
adminspa@goodersons.co.za

Quoting Reference will be given to you on confirmation of booking.

HONEYMOON SUITE

Should you book your special day at Gooderson Natal Spa we will give you the Honeymoon Suite on a complimentary bed & breakfast basis on the night of your wedding.



Gooderson Natal Spa

BABYSITTERS

Babysitters available on request at a minimal charge – provided advance notice is given.

Subject to availability.

LAVITA SPA

Lavita Spa is situated on the property for your convenience.

Email: natalspa@lavitaspas.com



BOOKING CONFIRMATION AND DEPOSIT

Provisional dates will be kept for fourteen days from the date of receiving your booking.

A deposit of the venue fee is required within seven days of making your booking in order to secure your date.

This deposit is non-refundable.

Your date will be released if deposit and signed contract are not received within the 14-day period.

The final number of guests, meal choice and dietary requirements need to be confirmed 14 days prior to the event.

At the same time, we require a 100% Prepayment of your planned dining options

Should you require any further assistance, feel free to email

spaconf@goodersons.co.za

