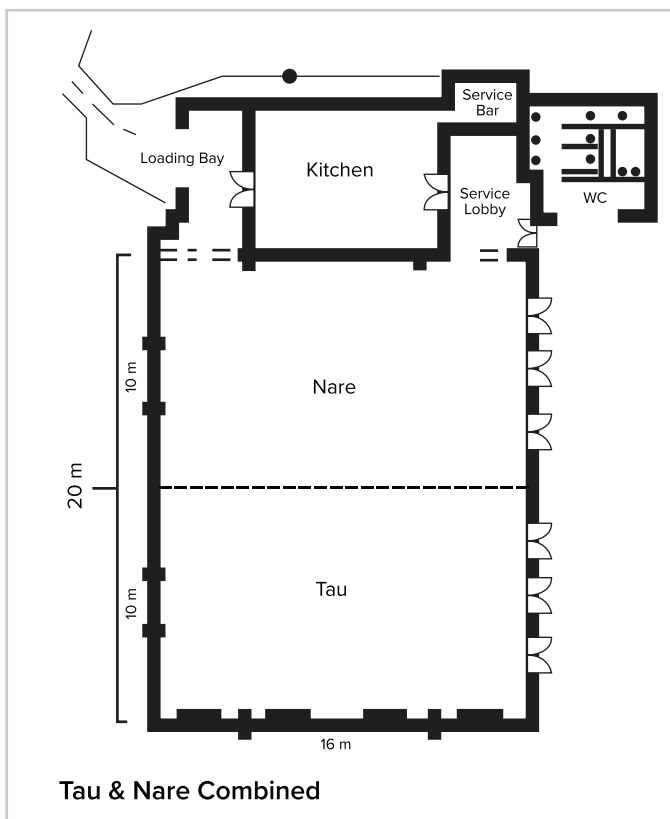
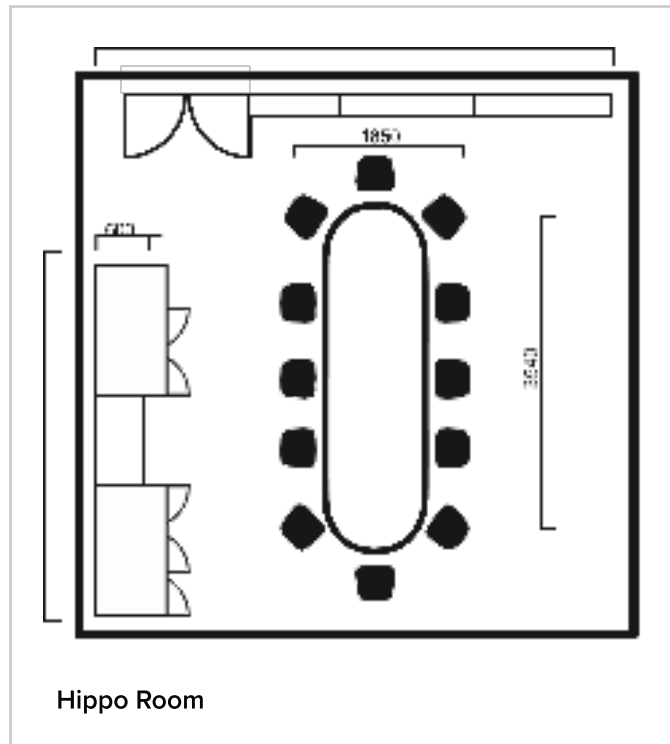
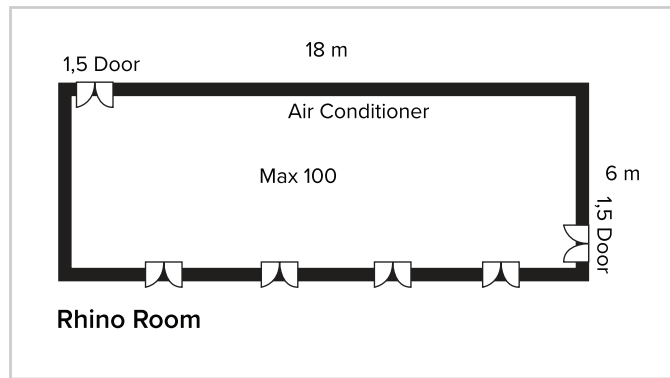




BANQUETING & CONFERENCING 2026

CONFERENCE CENTRE FLOOR PLAN



CONFERENCING

TAU

Single U-Shape	40 delegates
Double U-Shape	60 delegates
Schoolroom	120 delegates
Herringbone	120 delegates
Banquet (No Dance Floor)	100 delegates
Banquet (With Dance Floor)	80 delegates
Cinema	200 delegates

NARE

Single U-Shape	40 delegates
Double U-Shape	60 delegates
Schoolroom	120 delegates
Herringbone	120 delegates
Banquet (No Dance Floor)	100 delegates
Banquet (With Dance Floor)	80 delegates
Cinema	200 delegates

TAU & NARE COMBINED

U-Shape	60 delegates
Schoolroom	200 delegates
Herringbone	200 delegates
Banquet (No Dance Floor)	200 delegates
Banquet (With Dance Floor)	180 delegates
Cinema	400 delegates

BOARDROOM

Venue hire of R6,500 includes soft drinks, water, coffee, and a snack platter as per the number of delegates.

Only water will be refilled. Soft drinks include one complimentary serving per person; additional orders will be charged accordingly.

CONFERENCING

EXTRA CHARGES

Lunch	R 380.00
Sunday Lunch (Lamb Spit)	R 440.00
Room drops	R 70.00
Snacks p/p (for game drives)	R 185.00
Breakaway venue hire	R 4 500.00 P/D
Private dinner venue hire	R 12 840.00
Boma privatization	R 14 150.00
Private dinner/lunch surcharge	R 195.00
Breakfast box	R 150.00
Lunch box	R 175.00
Porterage (in & out)	R 130.00
VIP basket (fruit & snacks)	R 270.00

KITCHEN USE

Residents	R 220.00
Non-Residents	R 250.00

SHUTTLE PRICES

Bakubung/ Kwa Maritane (Return)	R 290.00
Pilanesberg Airport (one way)	R 190.00
Sun City Shuttle (Return)	R 190.00
Sun City Entrance	R 485.00

ADDITIONAL OFFERINGS

FOOD AND BEVERAGE OFFERINGS

Tailormade Menus - Flexibility,

All-Day conference refreshment Stations: Including sweet stations, popcorn machines, pancakes, chocolate fountains, and a Barista Bar - inspired by our successful GNC promotional campaigns,

Cooking demonstration by our Executive chef

Multiple Meal Venues Guaranteed: Guests can enjoy diverse meal settings including the Restaurant, Boma, Dinner Around the Pool, and Gala Dinner at Banqueting,

Themed Evening - Magic of Pilanesberg (Menu and décor). Backdrop Big 5

Ice Breaker - Cocktail dinner around the pool- no extra charge for set up and décor,

ACTIVITIES AND WILDLIFE OFFERINGS

Fun Adventure - Morning game drive, stop at Boma for breakfast, informal meeting at Boma with Flipcharts, return to the Lodge to freshen up, have lunch, and continue in the Conference Venue with our state-of-the-art equipment

Wellness and relaxation - 2-Minute hand and Shoulder Massages during tea breaks: Ideal for revitalizing delegates between long sessions.

Fun Events - Scavenger Hunt on the Lodge - Price provided by Kwa Maritane - no charge,

Boma - Conservation in action talk at Boma before eating commence. History of Pilanesberg talk if not interested in the History of Pilanesberg game drive during the event at the bon fire. Trivia night at Boma based on their field of business

Game Drive Team Building Activities: “Man in Nature” and “Game Drive Bingo” based on animal sightings

Travel trivia game during Game drive

Walking Safaris: Offering both Sunrise and Sunset guided short walks - no extra charge

Alongside our revitalized “Tracks & Signs” activity

Museum and cultural tour/Village tour to Moruleng at no extra cost



MENUS, THEMED EVENINGS & GALA DINNERS

Should you have any special requirements for either menus or theme evenings, please ask our conference co-ordinator.

*Indicates that it is included in the full conference package

**Indicates a surcharge

CONFERENCE TEA BREAK SELECTION

A choice of teas, coffee and juices is served during all conference tea breaks.

Choice of 2 items from the below

Salt and pepper calamari with tartar sauce

Chicken rissoles

Greek meatballs

Vegetarian spring rolls

Tangy chicken wings

Vegetable samoosas (v)

Homemade banana bread

Assorted danish pastries

Chocolate brownies

Home made biscuits

Plain / Chocolate croissants

Apple crumble squares

Fresh fruit platter

Gala dinner menus to be discussed with the Co-ordinator. Meals are flexible and can be tailored to preference.

A surcharge of R195 per person applies to Gala Dinner meals only.

Halal meals are outsourced. The cost of ordering and delivery will be for the guest/client's account.

Kosher meals to be organised by the client, as we do not have suppliers in the area.



MENUS, THEMED EVENINGS & GALA DINNERS

CONFERENCE LUNCHES

Lunch is generally served in the restaurant.

For smaller groups (less than 20) a three-course set-menu will be served.

Guests can individually select from a set menu.

For larger groups we offer a buffet which consists of the following:

(Actual product may vary from photographs and illustrations.)

BUFFET LUNCH

Selection of breads

Selection of 6 cold starters

2 type of meats, 2 fish, 2 vegetarian)

Selection of prepared salads

Condiments and dressings

Carvery with 2 roasts

Pasta station

3 casseroles or fish items,

Vegetables and a selection of starches

Dessert buffet

Ice-cream & sprinkles

Cheese & biscuit

FINGER LUNCH

Selection of salads

Smoked salmon accompanied
by onion, capers & horseradish

Parma ham

Avocado with tangy salsa

Hot Selection

Lamb Kofta kebab with raita

Creole chicken drumsticks

Tempura fish fillet

Vegetable schnitzel

Dessert

Fresh fruit salad

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MENUS, THEMED EVENINGS & GALA DINNERS

BUILD-A-BURGER LUNCH

Create your own Burger from the following ingredients:

Homemade beef patties

Chicken fillet

Vegetarian patties

Sesame buns

Lettuce, tomato, cucumber, gherkin,
caramelized onion, cheddar, pineapple, cheese sauce

Pepper sauce, mushroom sauce

French fries

DESSERT

Sliced fresh fruit

Chocolate cake

Apple pie and custard

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Kosher meals to be organised by the client, as we do not have suppliers in the area.



KWA MARITANE FISHERMAN'S CATCH

Selection of freshly baked bread
Soup of the day

STARTERS

A selection of seafood, meat & vegetarian starters

SALADS

A selection of salads

FRESH FISH

Choose from a variety of sole, trout, kingklip, calamari steak, dorado, yellowtail, or tilapia (*subject to availability*)

ROASTS

Chef's choice of roasts with sauces

PASTA

Spaghetti, gnocchi, penne, fusili, tagliatelle, macaroni, linguine

Pasta sauces

Bolognaise, Arabiata

A selection of sauces

Grated parmesan, chopped chilli,

Basil pesto, tomato pesto and chopped bacon

SELECTION OF HOT DISHES

(1x curry, 2x fish, 3x casserole)

VARIETY OF SIDES

(rice, potato risotto, couscous, pap)

DESSERT

Fruit salad, chocolate mousse, cheese cake, ice-cream

CONDIMENTS

4 Chocolate Sprinkles, Berry Coulis Raisin, Toasted Almond,
Toasted Coconut, Sprinkle Nuts

CHEESE AND BISCUITS



KWA MARITANE MEDITERRANEAN EVENING

BREAD & SOUPS

Selection of fresh breads
Onion soup, mussel soup & bouillabaisse

SALADS

Greek, seafood, calamari rings, parma ham, Italian salami,
Stuffed vine leaves, provencal mussels, fried brinjal and roasted peppers

STARTERS

Green leaf salad, nicoise, herbed vegetable salad,
New potato, pasta, beetroot, spinach, feta,
Hummus, taramasalata tzatziki, olive tapenade,
baba ganouj, tomato pesto, basil pesto

HOT DISHES

Paella, greek lamb shank, portuguese sardines, chicken picatta,
beef bourguignon, Coq Au Vin, lasagne and melanzane

VEGETABLES

Ratatouille, spinach with feta, braised parmesan leek, mushrooms,
garlic, aubergine, baby marrow and red onion

STARCHES

Mushroom risotto, couscous, polenta, lyonnaise potato

PASTA

Spaghetti, gnocchi, penne, fusili, tagliatelle, macaroni, linguine
Pasta sauces
Bolognese, Arabiata

CONDIMENTS

Parmesan, chopped chili, chopped bacon, basil pesto,
tomato, pesto, garlic

DESSERT

Tiramisu, crème brûlée, fruit salad
strawberries, chocolate sprinkles, berry coulis



KWA MARITANE BUTCHER'S GRILL BUFFET

BREAD DISPLAY

Freshly baked breads

SOUP OF THE DAY

Made from the freshest ingredients

STARTERS & SALADS

Six different types of starters - 2 seafood, 2 Meats, 2 Vegetarian
Eight different types of salads

CONDIMENTS

ROASTS

Beef, lamb, chicken, pork, or turkey
(chef's choice served with a selection of sauces)

SAUCES

Hot and cold sauces
Apple, mustard, cranberry, pepper, mushroom, red wine, mint, horseradish

SELECTION OF HOT DISHES

(1x curry, 2x fish, 3x casserole)

VARIETY OF SIDES

(Rice, potato risotto, couscous, pap)

FROM THE GRILL

Choose from a mouth-watering selection of steaks, chops, boerewors, venison, or kebabs
(Subject to availability)

SAUCES

Sweet-sour sauce, barbeque sauce, chopped chilli

DESSERTS

Crème caramel, cheese cake, fruit salad, chocolate mousse, and ice-cream

CONDIMENTS

Chocolate sprinkles, berry coulis, raisins, toasted almond, toasted coconut and nuts

CHEESE AND BISCUIT

***Surcharge R195.00 per person*



BUSH BOMA BRAAI MENU

Welcome drink on arrival
Selection of fresh breads
Variety of salads

FROM THE GRILL

Garlic bread
Beef ribs
Lamb chops
Beef kebab
Chicken sosatie
Boerewors

FROM THE POTJIES

Kudu potjie
Mushrooms with onion
Baked potato with sour cream
Savoury rice
Butternut
Morogo
Pap & sheeba

DESSERT

Fresh fruit salad
Crème caramel
Milk tart
Apple crumble
Chocolate mousse
Warm pudding (winter only)

*** Surcharge of R195 per person
Minimum of 55 pax, if less a surcharge of R530 will be applicable per person
Sole use of Boma R14 150
Boma subject to availability
Weather permitting*



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