



Function Information 2026

41 John Vorster Drive, Centurion Residential and Golf Estate
Centurion, South Africa

012 665 0279 | www.centuriongolfestate.co.za

Dear Event Organiser

Thank you for considering Centurion Country Club for your function.

Below, you will find a detailed overview of the services we offer. If you need any further information, please feel free to contact us.

A glimpse into Centurion Country Club

Centurion Country Club has a rich history and legacy, having established itself as one of South Africa's premier golfing and leisure destinations. Founded in 1993, the club quickly became a beloved institution in the Centurion area, known for its world-class golf course, exceptional facilities, and commitment to providing a high standard of service to members and guests.

Over the years, Centurion Country Club has played host to numerous prestigious golfing tournaments, including the South African PGA Championship, contributing to its reputation as a top-tier golf venue. The club's carefully designed 18-hole golf course, nestled in a beautiful and tranquil setting, has been a favorite among both local and international golfers.

In addition to its focus on golf, the club has expanded its offerings to include state-of-the-art conference and event facilities, becoming a sought-after location for business meetings, corporate events, and private functions. Its commitment to sustainability and preserving the natural beauty of the area has also been a key part of its legacy, ensuring that it remains a cherished destination for future generations.

Today, Centurion Country Club continues to uphold its tradition of excellence, blending its rich history with modern amenities and services to provide an exceptional experience for its members and guests.



Contact Details

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012 665 9609
functions@centurioncountryclub.co.za
www.centuriongolfestate.co.za

**Pricing valid from
01 March 2026 - 28 February 2027**

Information

VENUE HIRE

Homeowners of the Estate are entitled to one free venue hire per year for private use only.

Residents of the Estate are entitled to one discounted venue hire per year for private use only.

- Dining Room: R 5000
- Function Hall Bar Area: R 6000
- Function Hall Lounge Area: R 4500
- Function Hall Combined: R 10 000

VENUE HIRE INCLUDES

- Our standard white and black linen, cutlery, and crockery.
- White chair covers are available at R 25.00 each.

FUNCTION WAITERS

- To ensure professional and efficient service at your event, the club partners with an outsourced company for function waiters. We require one waiter for every ten guests, which is compulsory for all functions and will be added to your invoice.
- Waiters are available an hour before the event for briefing and to complete any last requirements, and remain up to 1 hour after the event to assist in clearing the function.
- VAT is not applicable to staffing fees.

AV – TECHNICAL SERVICES

- The function bar venue has a projector and screen – roof mounted.
- The dining room has a screen with a portable projector.
- The system connects to a laptop through a VGA/HDMI cable.
- Wireless internet is available throughout the Clubhouse.

Projector (Dining room)

- Canon LV-X320, 1-Chip DLP Portable Projector, XGA (1024x768) resolution 3200 lumens brightness, and a 10,000:1 contrast ratio.

Projector (Main Function hall bar)

- Epson EB-2142W Projector, bright (4200 lumens), WXGA (1280x800) 3LCD business projector with a 15,000:1 contrast ratio.

Projector (Conference room 1 - 3 and 2 - 3)

- Optoma EH412 DLP Projector, bright (4500 lumens), Full HD (1080p), a high 50,000:1 contrast ratio.

CATERING

- Please find the function menus below, with a variety of options available.
- Alternatively, our Head Chef is on hand to tailor make a menu specifically for you.
- All catering must be strictly done by us.
- You are more than welcome to bring in your own cake or cupcakes at no extra charge.

VENUE GUIDELINES

- All venues are wheelchair friendly.
- Nothing may be stuck to any walls, door, or furniture – regardless of material used.
- All venues are non-smoking, a fine will be charged per incident.
- All venues are equipped with aircon.
- All venues are available up until midnight.
- Please note that there is a charge of a R 1 000 per hour after midnight if guests remain in the venues.

VENUE HOURS FOR EVENING FUNCTIONS:

- Kitchen will close at 21:00
- All music must end by 22:00
- Last rounds are called at 23h30.

SUPPLIERS

You are more than welcome to use a supplier of your choice for decor or flowers should you wish not to make use of ours.

Decor: Event Wizards

George Sutherland: 082 655 5393 / 0124605335
info@eventwizards.co.za

Flowers: Loads of Flowers

Rika: 082 430 9685

BEVERAGES

- No food or drinks from outside may be brought into the clubhouse for consumption.
- A cash or master account bar facility is available.
- Our corkage fee is, R 80.00 per bottle of wine, R 150.00 per bottle of sparkling wine (MCC) local, R 300.00 per bottle for French champagne, R 450.00 per bottle for speciality beverages with a cost of less than R 5 000.00 per bottle, R 1 000.00 per bottle for speciality beverages with a cost of over R 5 000.00 per bottle.
- Corkage applies if we are not able to source the required beverages, otherwise full club selling price will be charged for any beverages brought in.
- Please confirm whether the bar will operate on a cash basis or on an account. If an account is required, kindly specify the approved limit on your booking contract.

Venue capacity - Estimates

Venue	U-shape	Double u-shape	Schoolroom	Cinema	Boardroom	Seminar	Banquet	Banquet (with dance floor)	Dimensions (Square meter)
Conference room 1	19	N/A	N/A	30	N/A	N/A	N/A	N/A	50
Conference room 2	18	N/A	N/A	30	N/A	N/A	N/A	N/A	50
Conference room 3	14	N/A	N/A	20	14	N/A	N/A	N/A	40
Conference room 1-3 combined	32-40	51-65	50-60	130-150	N/A	48-55	60-80	60	140
Conference room 2-3 combined	20-27	32-42	30-33	80	N/A	28-31	30-40	N/A	90
Boardroom 1	N/A	N/A	N/A	N/A	8	N/A	N/A	N/A	21
Boardroom 2	N/A	N/A	N/A	N/A	12	N/A	N/A	N/A	25
Boardroom 1-2 combined	N/A	N/A	N/A	N/A	22	N/A	N/A	N/A	46
Dining room	25-32	N/A	42-50	130-150	N/A	63-68	80	60	214
Main function hall bar	21-24	30	30-40	80-90	N/A	40-45	60	40-45	110
Main function hall bar and lounge combined	N/A	N/A	90-100	250-300	N/A	90-105	120-130	100-110	160

Accommodation

Onsite accommodation details:

Leopard Song

- Enquire with Joretha van Schalkwyk or Amourushka van Jaarsveld - 010 786 0082 / res@leopardsong.co.za



Breakfast buffet



- Quoted prices are per person.
- Portion preparation will be done according to the number of guests confirmed.
- No half portions or deviations from the menu will be permitted.
- Prices on this menu are subject to change without prior notice.

Buffet breakfast menu selector

- | | |
|--|-----|
| <input type="radio"/> Sauté potatoes | R25 |
| <input type="radio"/> Mince | R40 |
| <input type="radio"/> Scramble egg | R25 |
| <input type="radio"/> Beef sausage | R38 |
| <input type="radio"/> Pork sausage | R35 |
| <input type="radio"/> Bacon | R35 |
| <input type="radio"/> Sauté mushroom onion and thyme | R40 |
| <input type="radio"/> Herb tomato | R15 |
| <input type="radio"/> Baked beans tomato and onion | R15 |
| <input type="radio"/> Assorted Danish | R30 |
| <input type="radio"/> Assorted muffins | R25 |
| <input type="radio"/> Croissants | R35 |
| <input type="radio"/> Toast and butter | R15 |



Buffet menu's

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Build-a-burger buffet: R 165.00 pp.

- Potato buns
- Patties: Beef, grilled chicken breast, and vegetarian
- Toppings: Lettuce leaves, sliced tomatoes, red onion rings, pickles, jalapeños, grilled pineapple rings, caramelized onions, cheese (cheddar)
- Cajun spiced potato wedges
- Sauces: Cheese **or** mushroom **or** pepper
- Condiments: Ketchup, Dijon mustard mayonnaise, burger relish, peri-peri sauce, sweet chili sauce, BBQ sauce

Buffet menu 1: R 210.00 pp.

- Slow cooked beef stew with baby potatoes, **or** chicken casserole
- Steamed rice
- Roasted butternut
- Greek salad

Braai menu: R 280.00 pp.

- Beef skewers
- Boerewors
- Chicken thighs
- Potato bake **or** pap and sauce
- Grilled sweet corn
- Roasted black mushroom topped with bacon bits and cheese
- Pasta salad
- Green salad
- Garlic bread

Buffet menu 2: R 320.00 pp.

- Beef skewers with onion and pepper
- Roasted lemon and herb chicken
- Creamy spinach
- Glazed carrots
- Steamed rice
- Greek salad
- Potato salad

Buffet menu 3: R 480.00 pp.

Starter

- Roasted tomato soup, basil pesto and toasted sour dough **or** Ceaser salad, cos lettuce, parmesan, bacon bits, poached egg and dressing

Main

- Roasted beef sirloin with creamy mushroom sauce
- Grilled lemon and herb chicken breast
- Pan fried line fish with lemon butter sauce
- Thyme roasted potatoes
- Cream spinach
- Steamed rice
- Green salad
- Pasta salad

Dessert

- Malva pudding
- Assorted finger desserts

Spitbraai menu (minimum 40 adults) R 495.00 pp.

- Whole spiced lamb on the spit, basted with olive oil, red wine, and fresh herbs
- Roasted lemon and herb chicken
- Baby potatoes, mushrooms and cocktail onions cooked in the spit
- Pap tart
- Roasted root vegetables
- Grilled sweet corn
- Caprese salad
- Roasted beetroot and rocket salad
- Green salad
- Garlic bread

Dessert

- Malva pudding with custard
- Assorted finger desserts

Platter menu



- Each platter serves 10 pax
- All platters are served at ambient temperatures

Bakers basket: R 1200.00

- Assorted Danish pastries, croissants and muffins

Sandwich platter: R 900.00

- Assorted fillings, chicken mayo, egg mayo, ham and cheese, mozzarella, tomato and basil

Croissant platter: R 1000.00

- With a selection of fillings, chicken mayo, ham and cheese, mozzarella and red onion marmalade

Chicken platter: R 960.00

- Teriyaki glazed chicken wings, chicken cigars, chicken satays, chicken wraps, peanut dipping sauce

Meat platter: R 1 500.00

- BBQ pork ribs, BBQ meat balls, beef sausage roll, panko steak strips, cocktail beef skewers

Mixed snack platter: R 1 200.00

- BBQ pork ribs, teriyaki glazed chicken wings, panko crumb chicken strips, BBQ meat balls, chicken and mushroom pies, spanakopita, hummus and cucumber dip

Vegetarian platter: R 1000.00

- Jalapeno rissoles, cheese balls, dolmades, spanakopita, tzatziki, hummus, pita bread

Dry snack platter: R 1600.00

- Biltong 500g, dry wors, dried fruit, mix nuts, crisps

