



Conference 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 hosting your conference.

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

functions@centurioncountryclub.co.za
www.centuriongolfestate.co.za

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

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





Full day conference package

R 720.00 pp.

- Arrival tea or coffee with a snack
- Mid morning tea or coffee with a snack
- Lunch plated or buffet
- Afternoon tea or coffee with a snack
- Mints
- Bottled water
- Notepad and pen
- Flip chart, screen and projector
- TV screen
- WIFI
- Secure parking
- Venue hire



Half day conference package with lunch

R 580.00 pp.

- Arrival tea or coffee with a snack
- Mid morning tea or coffee with a snack
- Lunch plated or buffet
- Mints
- Bottled water
- Notepad and pen
- Flip chart, screen and projector
- TV screen
- WIFI
- Secure parking
- Venue hire



Half day conference package without lunch

R 435.00 pp.

- Arrival tea or coffee with a snack
- Mid morning tea or coffee with a snack
- Mints
- Bottled water
- Notepad and pen
- Flip chart, screen and projector
- TV screen
- WIFI
- Secure parking
- Venue hire



Build your own conference package

- Boardroom 1: R 1500.00 per day / R 240.00 per hour
- Boardroom 2: R 1 500.00 per day / R 340.00 per hour
- Boardroom 1 and 2 combined: R 2 000.00 per day / R 400.00 per hour

- Conference room 1: R 2 000.00 per day / R 400.00 per hour
- Conference room 2: R 2 000.00 per day / R 400.00 per hour
- Conference room 3: R 2 000.00 per day / R 400.00 per hour
- Conference room 2 and 3 combined: R 4 000.00
- Conference room 1-3 combined: R 6 000.00

- Dining room: R 5 000.00
- Main function hall bar: R 6 000.00
- Main function hall lounge: R 4 500.00
- Main function hall bar and lounge combined: R 10 000.00

- PA system: R 500.00
- Setup and breakdown fee: 49 delegates and less - R 500.00
- Setup and breakdown fee: 50 – 99 delegates - R 1 000.00
- Setup and breakdown fee: 100 delegates and more - R 1 500.00

- Notepads and pens: R 25.00 pp.
- Mints and still water bottles: R 25.00 pp.

- Freshly brewed coffee and tea: R 35.00 pp.
- Jug of juice - R90 per jug (1 jug serves 6 glasses)

Projector specifications:

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.



Conference Package Menu

Monday Conference Menu

Arrival

- Freshly brewed filter coffee and selection of tea
- Egg mayo wrap
- Yoghurt and muesli cups

Mid-morning break

- Freshly brewed filter coffee and selection of tea
- Vol au vents
- Open sandwich
- Milk tart

Lunch Buffet or Plated (Dependant on number of delegates)

Cold selection

- Create your own garden salad
- Mixed green salad leaves, onion rings, cucumber slices, olives, peppers, cherry tomatoes, herb croutons, mixed pickles, flavoured oils and vinaigrettes
- Roast beetroot, apple and rocket salad with balsamic vinaigrette

Artisan breads

- Selection of breads with chilled butter and margarine

Hot selection

- Roasted beef sirloin
- Butter chicken curry
- Roasted butternut
- Penne pasta, mushroom sauce
- Steamed rice

Dessert selection

- Peppermint crisp tart
- Fruit salad

Afternoon break

- Freshly brewed filter coffee and selection of tea
- Red velvet
- Cheese puffs



Conference Package Menu

Tuesday Conference Menu

Arrival

- Freshly brewed filter coffee and selection of teas
- Sliced fruit
- Selection of muffins

Mid-morning break

- Freshly brewed filter coffee and selection of teas
- Vegetable quiche
- Chocolate brownies

Lunch Buffet or Plated (Dependant on number of delegates)

Cold selection

- Create your own garden salad
- Mixed green salad leaves, onion rings, cucumber slices, olives, peppers, cherry tomatoes, herb croutons, mixed pickles, flavoured oils and vinaigrettes
- Broccoli and cheddar with crispy bacon and toasted almond

Artisan breads

- Selection of breads with chilled butter and margarine

Hot selection

- Slow cooked beef stew with cocktail onion
- Roasted chicken
- Sauté green beans
- Ratatouille vegetables
- Steamed rice

Dessert selection

- Milk tart
- Bread and butter pudding

Afternoon break

- Freshly brewed filter coffee and selection of teas
- Peppermint swiss roll
- Mini baboti tart



Conference Package Menu

Wednesday Conference Menu

Arrival

- Freshly brewed filter coffee and selection of teas
- Selection of topped scones
- Fruit skewers

Mid-morning break

- Freshly brewed filter coffee and selection of teas
- Chicken wraps
- Caprese kebabs

Lunch Buffet or Plated (Dependant on number of delegates)

Cold selection

- Create your own garden salad
- Mixed green salad leaves, onion rings, cucumber slices, olives, peppers, cherry tomatoes, herb croutons, mixed pickles, flavoured oils and vinaigrettes
- Potato salad with spring onion, capers and gherkins

Artisan breads

- Selection of breads with chilled butter and margarine

Hot selection

- Beef kebabs
- Chicken schnitzel
- Grilled baby marrow
- Pasta
- Potato bake

Dessert selection

- Lemon cheese cake
- Fruit salad

Afternoon break

- Freshly brewed filter coffee and selection of teas
- Banoffee pie
- Bacon and cream cheese pin wheels and vegetarian option



Conference Package Menu

Thursday Conference Menu

Arrival

- Freshly brewed filter coffee and selection of teas
- Fruit and yoghurt cups
- Hashbrown topped with chicken mayo and vegetarian option

Mid-morning break

- Freshly brewed filter coffee and selection of teas
- Mini beef sliders
- Chocolate cake slice

Lunch Buffet or Plated (Dependant on number of delegates)

Cold selection

- Create your own garden salad
- Mixed green salad leaves, onion rings, cucumber slices, olives, peppers, cherry tomatoes, herb croutons, mixed pickles, flavoured oils and vinaigrettes
- Roasted beetroot salad

Artisan breads

- Selection of breads with chilled butter and margarine

Hot selection

- Beef steaks
- Chicken skewers
- Creamy spinach
- Basil pesto pasta
- Steamed rice

Dessert selection

- Carrot cake squares
- Vanilla sponge cake

Afternoon break

- Freshly brewed filter coffee and selection of teas
- Jalapeno rissole
- Lamingtons



Conference Package Menu

Friday Conference Menu

Arrival

- Freshly brewed filter coffee and selection of teas
- Breakfast croissants
- Sliced fruit

Mid-morning break

- Freshly brewed filter coffee and selection of teas
- Chicken pies
- Pasteis de nate

Lunch Buffet or Plated (Dependant on number of delegates).

- Create your own garden salad
- Mixed green salad leaves, onion rings, cucumber slices, olives, peppers, cherry tomatoes, herb croutons, mixed pickles, flavoured oils and vinaigrettes
- Roasted butternut and feta salad

Artisan breads

- Selection of breads with chilled butter and margarine

Hot selection

- Beef steaks
- Boere wors
- Chicken thighs
- Sweet corn
- Pap and sauce
- Honey roasted sweet potato

Dessert selection

- Pecan nut pie
- Fruit salad

Afternoon break

- Freshly brewed filter coffee and selection of teas
- Milk tart
- Beef kofta



Conference snacks (Add-on)

Quoted prices are per person, per item

R 40.00 pp, per item

- Danish pastries
- Croissants
- Panini - mozzarella, tomato & basil
- Pastrami and gherkin cocktail rolls
- Smoked chicken waldorf roll
- Mushroom quiche
- Muffins

R 45.00 pp, per item

- Biscuits
- Lemon meringue
- Passion fruit tartlets
- Chocolate tarts
- Strawberry swiss roll
- Milk tartlets

R 50.00 pp, per item

- Pecan nut pie
- Chocolate brownie
- Vegetable spring rolls
- Beef slider
- Chicken slider

R 60.00 pp, per item

- Lamb croquette
- Charcuterie platter
- Assorted macaroons

R 80.00 pp, per item

- Tempura prawns
- Salt and pepper squid
- Biltong
- Dry wors



Conference lunch plated menu

Plated lunch selector (less than 20 people)

NAME AND SURNAME: _____

CONFERENCE NAME: _____

CONFERENCE DATE: _____

SELECT 1 MAIN MEAL

CCC burger

200g Beef patty fried egg, bacon cheese & cheese sauce served with chips and side salad.

Rump steak 200g

Served with chips and side salad.

Fillet of hake 250g

Grilled or fried served with chips and side salad.

Butter chicken

Served with basmati rice and sambals.

Chicken breast

Grilled chicken breast, guacamole, caramelized onions, peppadew and side salad.

Chicken schnitzel

Crumbed and fried chicken breast, cheese or mushroom sauce and side of your choice.

Dessert

Chef's choice dessert.