



Country Estate



www.glenburn.co.za
Tel 011 668 1600

2013 Banqueting Info



SPA
pampering
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Last update December 2011

Venue information

MENU PRICES

Venue Hire and Menus. Valid until December 2013

Menu	Price per person
Gala	R325.00
Deluxe	R355.00
Brunch	R295.00
Traditional braai menu	R285.00
Spit braai menu	R345.00
Chefs Menu plated	R385.00

VENUE HIRE

Venue hire	Valid until End December 2013
Glenkyle	R 12 000.00
Glencove	R 8 000.00
Pool Lapa	R 2 700.00
River Lapa	R 2 200.00
Wine Cellar	R 1 600.00
Glenwillow Tented Camp	R 8 600.00 <i>(Including accommodation. Max 60 guests. Excl bed linen)</i>

Included in the cost of venue hire:

- Venue for 5 hours
- Standard crockery
- Standard cutlery
- Standard glass ware
- Oval tables (10 seater) (8 seater)
(Square tables in Glenwillow)
- White table linen and napkins
- Kitchen service, bar staff, waiters
- Venue manager

Excluded in the cost are:

- Flowers
- Photography
- Menu choice
- Bar charges
- Welcome drinks
- Entertainment
- Décor
- Bed Linen (Glenwillow Tented camp)



Menu Options

GALA MENU

Cold Starter

Plated and served to the table

(Pre choose one)

Duo of Smoked Salmon Roulade & Fish Terrine rolled with Spinach accompanied by Horseradish and Dill Yoghurt

Parma Ham garnished with a Melon – Port Ragout wrapped in cucumber served with fresh garden greens

Orange flavoured Chicken Liver Pate in a Phyllo Pastry cup, Cranberry sauce

Ostrich Caparccio with Mango Chutney accompanied by Balsamic tossed herb salad & Grated Parmesan

Smoked Chicken & Bell Pepper Salad accompanied by Garden Greens coated with Blueberry Vinaigrette

Vegetable stack of Aubergine, Spinach and Ricotta cheese accompanied with a Black Mushroom au Gratin

OR

Assorted Canapés and Vol Au Vents (platters served per table)

Hot Starter

(Pre choose one)

Soup – Roast Tomato & Basil or Butternut & Coriander or Potato & Leek or Cucumber & Celery (Chilled Soup)

Chicken Livers Portuguese

Garlic Mussels Hot Pot

Salad Buffet Favourite

Glenburn Salad Mirror – Create your own favourite with the following ingredients:

Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese

Plus choose two of the following

Pasta tossed with Basil pesto, Cherry Tomato garnished with Mozzarella & Radishes

Mouthwatering Baby Potato Salad with Camembert Cheese

Stir Fried Lamb topped with Garlic Croutons

Refreshing Waldorf Salad in a Greek-Yoghurt Dressing

Beetroot and Pumpkin salad tossed with roasted Pumpkin seeds



GALA MENU CONTINUED

Main Course Buffet

(Pre choose three of the following)

- Sliced Roasted Leg of Lamb with a classic Rosemary Sauce
- Sliced Braised Beef Provençal
- Roasted Gammon served in a sweet chilli sauce
- Blackened Fillet of Kingklip smothered in a Shrimp and Mussel Gumbo Sauce
- Chicken Breast filled with Spinach, Peppadew & Feta Cheese accompanied in a Honey & Mustard sauce
- Chicken "Coq au Vin" braised in Red wine sauce with Bacon, baby onions & button mushrooms
- Ravioli stuffed with Halloumi tossed with baby tomatoes, Sage and mushrooms in a light cream sauce
- Beef, Chicken, Fish or Vegetable Lasagne
- Beef, - Lamb, - Chicken or Vegetarian Curry served with traditional Condiments

All above main courses are served with seasonal vegetables, rice and roast potatoes

Dessert

Plated and served to the table (pre choose one)

- Home made Banana, - Strawberry or Citrus Cheese cake
- Duo White & Dark Chocolate Mousse served in a Brandy Snap Basket with Home-made Berry Compote
- Seasonal Fresh Sliced Fruit marinated with Hanepoot topped with Lemon Sorbet
- Heavenly Sticky Toffee pudding accompanied by a rich Vanilla & Amarula Custard
- Classic Tart Tatin
- All time favourite Lemon Meringue Pie* White Chocolate Crème Brulee* Classic French Lemon Tart
- Chocolate Potjie with a trio of Marsh mellow skewer

Final Round

South African Cheese Platter with traditional condiments and savoury biscuits

Tea / Coffee



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DELUXE MENU

Full Buffet Menu

Cold Starter & Salad Buffet

Seafood Mélange consisting of a Fish Terrine surrounded by:

Smoked Salmon, Smoked Butter Fish, Seafood Cocktail, Marinated Soya Mussels, Homemade Thai Fishcakes, Roll Mops served with Apples in Sour cream

Cold Poultry Platter made up with:

Chicken Kebabs with Satay sauce, Orange flavoured Home made Chicken Liver Pate, Buffalo wings, Sliced Turkey Breast, and Smoked Ostrich

Hot Starter

(Choose one)

Soup – Roast Tomato & Basil or Butternut & Coriander or Potato & Leek or Cucumber & Celery
Chicken Livers Portuguese
Garlic Mussels Hot Pot

Mirror of Fine Cold Cuts presenting:

Parma Ham, Salami, Roast Beef and Sliced Glazed Gammon

For the vegetarians, there will be a medley of Anti Pasta Symphony

All the above is served with Horseradish Sauce, Apple Sauce, Mustard Sauce, Cranberry Sauce, Humus and Tsatsiki
Chilli Bites

Glenburn Salad Mirror – Create your own favourite with the following:

Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese

Plus choose two of the following

Pasta tossed with Basil pesto, Cherry Tomato, Celery garnished with Mozzarella & Radishes

Mouthwatering Baby Potato Salad with Camembert Cheese

Salad with Roasted Lamb topped with Garlic Croutons

Refreshing Waldorf Salad in a Greek-Yoghurt Dressing

Beetroot and Pumpkin salad tossed with roasted Pumpkin seeds

Main Course Buffet

From the Carvery

(Pre choose one)

Honey Glazed Gammon – Apple Sauce * Herb & Garlic Crusted Roast Lamb – Mint Sauce

Pickled Brisket of Beef stuffed with Garden Fresh Herbs – Horseradish Sauce



DELUXE MENU CONTINUED

From the Chafing Dishes

(Pre choose three)

Leg of Lamb stuffed with Chicken Herb mousse served with a Rosemary Sauce

Sliced Braised Beef in a Provencal sauce

Stir Fry Pork served in a sweet chilli sauce

Blackened Fillet of Kingklip smothered in a Shrimp and Mussel Gumbo Sauce

Chicken Breast filled with Spinach, Peppadew & Feta Cheese accompanied in a light mushroom cream sauce

Beef Fillet, crusted with crushed black peppercorns, coated with a Brandy & Port flavoured creamy Sauce

Ravioli stuffed with Haloumi tossed with baby tomatoes, Sage and mushrooms in a light cream sauce

Beef, Chicken, Fish or Vegetable Lasagne

Beef, - Lamb, - Chicken or Vegetarian Curry served with traditional Condiments

(All above main courses are served with seasonal vegetables, rice and potatoes)

Dessert Buffet

(Pre choose four)

Home-made Banana, - Strawberry or Citrus Cheese cake

Duo White & Dark Chocolate Mousse served in a Brandy Snap Basket with Home-made Berry Compote

Seasonal Fresh Sliced Fruit marinated with Hanepoot topped with Lemon Sorbet

Heavenly Sticky Toffee pudding accompanied by a rich Vanilla & Amarula Custard

Classic Tart Tatin

All time favourite Lemon Meringue Pie * Tiramisu * Black Forest Cake* White Chocolate Crème Brule* Classic French Lemon Tart

Chocolate Potjie with a trio of Marsh mellow skewer

Final Round

South African Cheese Platter with traditional condiments and savoury biscuits

Tea / Coffee



THE SUNSHINE BRUNCH

Minimum 40 guests
Served until 11:00 only

Cold Buffet

Sunshine fruit punch
Seasonal Fresh Fruit Kebab
Breakfast Coupe
Cold & Hot Milk
Platters of assorted Cold Meats & Cheeses
Smoked Salmon mousse with traditional Condiments

From Our Bakery

(On the table)

Croissants, Danish Pastries,
Sweet & Savoury Muffins and Scones
Brown & White Toast, Rye Bread
Variety of Jams and Marmalade
Honey, Butter

From the Chafing Dishes

(Choose two)

Mini BBQ Fillet steak
Poached Fillet of Kingklip served with a Dill-Cream Sauce
Lamb Chops with Red Wine sauce
Chicken Kebabs with Peppadew & Pineapple

Plus

Scrambled or Poached Eggs or Spanish Omelette Flan
Bacon or Macon
Pork & Beef Chipolatas
Chicken Livers Provencale
Lyonnaise Potatoes
Herb Grilled Tomatoes
Mushroom Lasagne

Salad Selection

Chef's salad and home made dressing
Baby Potato and Chive Salad
Caesar Salad

Desserts

Chocolate Éclairs
French Lemon Tartlets
Mini Apple Pie
Friandies & Petit Fours

Tea / Coffee



“TRADITIONAL” BRAAI MENU

Minimum 30 Pax

Salads

(Choose three)

Fresh garden greens with various fresh market available accompaniments served with Olive oil,
Balsamic vinegar and home-made dressing
Fruity Coleslaw Salad
Avocado, Tomato & Basil salad (seasonal availability)
Baby Potato & Camembert topped with Chives Salad
Curried Banana, Raisins & Pineapple Salad
Beetroot & Pumpkin salad
Moroccan Cous Cous salad
Green Bean & Onion Salad with Cherry Tomatoes and Olives
Cucumber & Yoghurt Salad with fresh Coriander
Chakalaka Salad

From the Fire

(Choose four)

BBQ Marinated Rump Steaks
Traditional Boerewors
Marinated Pork Spare Ribs
Beef Fillet - rolled in Crushed Pepper
Herb marinated Lamb Wheel on a Skewer with Fresh Rosemary
Chicken Sositias with Pineapple and Peppadew
Lamb Cutlets with Garlic & Honey Basting
Pork Chops and Apple Sauce
Lemon & Herb Marinated Seafood Kebabs
Blackened Fillet of Kingklip (spicy)

Sauces

(Choose two)

Pepper, Mushroom, Garlic, Monkey gland, Lemon Butter, Garlic Butter, Creamy White Wine

From the Potjie Pot

(Choose one)

Lamb Bredie
“Shone Chicken” in Chilli & Tomato finished with Peanut Butter
Traditional Cape Malay “Bobotie”
Oxtail Casserole braised in Red Wine with Butter Beans
Ostrich and Mango Hot Pot
Shepherds Pie
Mildly Spiced Seafood Pot with a Hint of Curry



“TRADITIONAL” BRAAI MENU CONTINUED

Starches

(Choose two)

Pap & Sauce

Roasted Baby Garlic Potatoes

Yellow Rice with Raisins

Cheesy Potato bake

Baked Potatoes

Grandma’s Sweet Potatoes

From the Veggie Patch

(Choose two)

Green Beans & Onions with Diced Potatoes

Braised Cabbage with Tomato and Onion

Sugar & Cinnamon Baked Pumpkin Wedges

Spinach & Tomato Sautee with Hint of Garlic

Buttered Gem Squash with Green Peas

Honey Glazed Carrots

Cauliflower & Broccoli with Cheese Sauce

Corn on the Cob

Traditional “Sousboontjies”

Assorted Condiments & Breads

Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly, Cranberry Sauce

Mielie Bread, Garlic Bread, Beer Pot Bread

Dessert Buffet

(Choose four)

Souskluitjies (cinnamon dumplings in a sweet sauce)

Bread & Butter Pudding with Hot Apricot Sauce topping

Cape Brandy Pudding with Vanilla Custard Sauce

Traditional Milk Tart

Sago Pudding

Sherry Trifle

Carrot Cake with Icing

Apple Crumble Pie with Custard

Fresh Fruit Salad with Cream

Amarula flavored Chocolate Mousse

Lemon Cheese Cake with Cape Berry Fruit Sauce

Koeksisters

Lemon Meringue Pie

Ice Cream & Chocolate Sauce with Nibbed Nuts

Chef’s Selection of fine Cheeses with Savoury Biscuits, Dried & Fresh Fruits

Tea / Coffee



“OUT OF AFRICA” SPIT BRAAI MENU

Minimum 50 People

Cold Starters & Salads

Cape “Malay” pickled Curry Fish

Cold Smoked Snoek Pate

Thai Fish Cakes with Sweet Chilli sauce

Glenburn Salad Mirror – Create your own favourite with the following:

Lettuce, Tomatoes, Cucumber, Onions, Pine Apple, Carrots, Olives, Feta Cheese

Fruity Coleslaw with Peaches and Raisins salads

Beetroot & Mango Salad

Baby Potato & Camembert topped with Chives Salad

From the Fire

Apricot Glazed Lamb on the Spit

Or

Suckling Pig on the Spit with Apple & Mustard Marinade

Or

Mélange au Trio – Joints of Beef, Pork and Lamb

Plus

(Choose two)

BBQ Marinated Rump Steaks

Boerewors

Marinated Pork Spare Ribs

Chicken Sosaties with Pineapple and Peppadew

Lamb Chops with Garlic & Honey Basting

Marinated Seafood Kebab

Blackened Fillet of Kingklip (spicy)

Sauces

Pepper or Mushroom or Garlic Sauce

Lemon Butter or Garlic Butter

From the Potjie Pot

(Choose one)

Lamb Hot Pot

“Shone Chicken” in Chilli & Tomato finished with Peanut Butter

Ostrich and Mango Hot Pot

Oxtail Casserole braised in Red Wine with Butter Beans

Fisherman’s casserole



“OUT OF AFRICA” SPIT BRAAI MENU CONTINUED

Starches

(Choose two)

Pap & Sauce

Roasted Baby Garlic Potatoes

Yellow Rice with Raisins

Cheesy Potato bake

Grandma’s Sweet Potatoes

Baked Potatoes

From the Veggie Patch

(Choose two)

Green Beans & Onions and Tomato

Sugar & Cinnamon Pumpkin Fritters with a Butterscotch sauce

Spinach & Tomato Sauté with Hint of Garlic

Honey Glazed Carrots

Cauliflower & Broccoli with Cheese Sauce

Corn on the Cob

Assorted Condiments & Breads

Chutney, Atchar, Mixed Pickles, Mustard Ragout, Bananas & Cream, Mint Jelly

Garlic Rolls & Beer Pot Bread

Dessert Buffet

(Choose four)

Souskluitjies (cinnamon dumplings in a sweet sauce)

Heavenly Sticky Toffee pudding accompanied by a rich Vanilla & Amarula Custard

Traditional Milk Tart

Sherry Trifle

Apple Pie with Custard

Fresh Fruit kebabs

Duo of White & Dark Chocolate Mousse

Banana Cheese Cake with Cape Berry Fruit Sauce

Koeksisters on a skewer

Lemon Meringue Pie

French Lemon Tart

Ice Cream & Chocolate Sauce with Nibbed Nuts

South African Cheese Platter with traditional condiments and savoury biscuits

Tea / Coffee



THE CHEF'S CHOICES – PLATED MENU

Create your own Favourite Menu from the following Selection:
One selection per category
Maximum 120 Guests

Cold Starters

- Tian of Smoked Salmon and Avocado served with a Basil Pesto, set on a Carpaccio of Beetroot
- Parma Ham garnished with a Melon – Port Ragout wrapped in cucumber
- served with fresh garden greens and a Grissini stick
- Orange flavoured Chicken Liver Pate Rosette in a Phyllo Pastry cup, finished with caramelized Orange zest, served with an Orange Pannacotta
- Ostrich Caparccio set on a bed of Rocket, stuffed with Mushrooms, served with Mango Chutney accompanied by Balsamic tossed herb salad, shaved Parmesan & Grissini stick
- Smoked Chicken & Bell Pepper Salad presented in Vol au Vent accompanied by Garden Greens coated with Blueberry Vinaigrette
- Vegetable stack of Aubergine, Spinach and Ricotta cheese accompanied with a Black Mushroom au Gratin
- Seafood Cocktail set in a Martini glass finished with a Tomato and Onion salsa
- Chef choice mixed starter platter

Hot Starters

(Choose 1)

- Baked Camembert & Parmesan in Phyllo pastry, garnished with Cranberry Sauce
- Duo of Crab & Prawn Cake on Mango Chutney
- Grilled Black Mushroom, stuffed with Ricotta au Gratin

Soups

(Choose 1)

- Cream of Butternut Soup garnished with a cream swirl
- Classic French Onion Soup topped with Cheese Crouton
- Lentil and Roasted Lamb Soup
- Creamy Garlic flavoured Mussel Soup
- Carrot and Coriander Soup



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THE CHEF'S CHOICES – PLATED MENU CONTINUED

Sorbet

(Choose 1)

- Mixed Berry Sorbet
- Mango & Chili Sorbet
- Champagne & Cherry Sorbet

Salads

(Served per bowl per table – choose 1)

- Traditional Greek Salad
- Baby Potato Salad tossed with Camembert Cheese
- Caprese salad with Basil Pesto

Main Courses

(Choose 1)

- Blackened Fillet of Kingklip topped with a Shrimp-Mussel Gumbo Sauce, Rice Timbale
- Chicken Breast stuffed with Spinach, Peppadew & Feta Cheese smothered in a creamy Honey & Mustard sauce and served with Rocket Mash
- Grilled Fillet of Beef rolled in crushed black peppercorns served with Port and Brandy sauce and Gratin Dauphinoise potatoes
- Ostrich Medallions garnished with a Cranberry stuffed Toffee Apple presented on a grilled Polenta stack served with a Sherry sauce
- Honey & Coriander Pork Medallions coated with a Sweet Chili Sauce garnished with eastern roasted vegetables and Polenta Cake
- Rack of Lamb served with a Classic Rosemary sauce and creamy mash potatoes
- Vegetable Curry presented in a Butternut boat blanketed with melted Mozzarella cheese

All above main courses are served with seasonal fresh vegetables

Dessert

(Choose 1)

- Home made Banana or Strawberry or Citrus Cheese Cake served with a Fresh Fruit Coulis
- Duo of White and Dark Chocolate Mousse served in a Brandy Snap Basket with Cape Berry Compote
- Seasonal Fresh Sliced Fruits marinated with Hanepoort and topped with Madeira Sabayon
- Cherry Jubilee laced with Kirschwasser
- French Lemon Tart
- Crepe Suzette
- White Chocolate Crème Brule

Final Round

(Choose 1)

- South African Cheese Platter with Traditional Condiments & Savoury Biscuits (per platter per table)
- Tea or Coffee with Friandise & Petit Fours



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GLENBURN LODGE TERMS AND CONDITIONS FOR BANQUETS

1. Once a date has been provisionally booked at Glenburn Lodge (further to be known as GBL), a deposit must be paid within a seven day period of this provisional booking.
2. By paying a deposit you automatically indicate your acceptance of GBL's policies, regarding payment, cancellation and postponements.
3. Should the required deposit have not been paid by the required date, GBL reserves the right to cancel the provisional booking.
4. Deposits will only be received by, credit card or direct bank transfer. (For banking details, please refer to your portfolio or kindly contact the co-ordinator at (011) 668 1600. Proof of such payments must be faxed to GBL at (011) 668 1620.
5. Regret no cheques
6. Should you cancel your Function for whatever reason, GBL will forfeit reserves the right to charge the balance of the estimated and proposed menu and venue cost.
7. The full and final payment for the banquet must be made no later than 3 working days, once final numbers have been confirmed. Should full payment not be received by the required date, GBL reserves the right to cancel the banquet and hold all prior payment.
8. Food & Beverage Items and Prices quoted are subject to change without prior notice, however, these will be kept to a maximum of 10%.
9. All outstanding liquor accounts are to be settled on the date of the function or the following morning at reception.
10. A final appointment be scheduled with the banqueting coordinator. This final appointment will be to finalize details such as final number of guests, final payment, outside supplier details etc. as well as to sign the final function sheet for your function. (A copy of this final function sheet will be forwarded to you.)
11. Please be advised that once this final function sheet is signed, no changes will be accepted, unless done so in writing.
12. Once the final function sheet has been signed, GBL will use this as the specifications as to how your function is to be run, any changes to this signed document must be made in writing.
13. Please be advised that all final operations details, as well as cleaning will be completed by GBL, no less than one hour prior to your function starting time.
14. GBL will accept no deliveries prior to the date of your function unless prior arrangement has been made with the Banqueting Coordinator.
15. No decorating or flower arranging may take place at GBL prior to the date of your function, however this is flexible and arrangements may be made.
16. We accept no responsibility for any deviation by yourself from the signed final function sheet.
17. We accept no responsibility for poor service deliverance; actions and / or opinions from any suppliers, recommended or otherwise.
18. All supplier details must be made known to GBL no later than the final appointment (fourteen working days prior to the function date).
19. No liquor, other than that supplied by GBL may be used at the function.
20. No outside or private catering is permitted at Glenburn Lodge.
21. The venue is booked for a period of 5 hours from the starting time of your function
22. Last round in the bar will be called at 23:30, should you wish to keep the venue and bar open after 00:00, you will be charged R1 500.00 per hour or part thereof.
23. GBL reserves the right to close the bar at anytime, and for any reasons that may be harmful to the property, guests or staff of GBL.
24. GBL will allocate a Banqueting Manager as well as staff to run your Banquet. This staffing allocation will be done at our discretion and will be to the level that we see functional to run a successful Function.
25. Glenburn Lodge, Glencove, Glenkyle or any of its employees do not accept responsibility for any loss or damage of personal property.
26. All damages occurred to the venue (structural), cutlery, crockery, linen and furniture will be charged directly to the client (signatory as per the service agreement).



27. GBL does not accept responsibility for any losses, damage to personal property or inconvenience due to power failures and / or acts of God.
28. GBL reserves the right to cancel any booking (provisional or confirmed) forthwith and without liability on its part in the event of any damages and / or destruction caused of the venue by fire, acts of God, industrial unrest and any other cause beyond the control of GBL, which shall prevent GBL from performing its obligations. However in these circumstances, GBL will make all efforts possible with available resources to assist in finding an alternative venue for your function.
29. All decorations are to be discussed with the Banqueting Coordinator prior of proceeding to ensure no damage is done to the venue.
30. NO fireworks will be allowed on the property of GBL.
31. No candles are allowed to be placed directly on the table linen. It is your responsibility to ensure appropriate precaution is made in this regard. Candle holders must be wide enough to prevent the wax from dripping onto any of GBL table linen (including linen napkins). GBL reserves the right to remove any candles, should such precaution not be taken. GBL furthermore reserves the right to charge the client (signatory of service agreement) in full for any damages caused to any table linen as a result of burns or wax drippings.
32. Please be advised that all decorations must be removed from the venue by 08h00 the following day.
33. Should decorations not have been removed by this time, GBL does not accept responsibility for any damage to such decorations should they have to be removed by GBL employees.
34. Availability of accommodation can not be guaranteed. Please ensure that you book your accommodation with our reservationists at reception, as the banqueting department does not hold rooms or book rooms for guests. GBL does not accept block bookings without full prepayment of this block booking. Ensure the Group Booking document in your portfolio is used.
35. All prices are inclusive of VAT and exclude any staff gratuity.

The above terms and conditions apply to both Glenkyle and Glencove Country Venues as well as to any other venues used at Glenburn Lodge to facilitate a Function. Please be advised that a final co-ordination meeting must take place no less than fourteen working days prior to the function date. All details in respect of the weddings and events, decided and agreed upon by both Glenburn Lodge Management and the client, will and shall only be changed through written communication. These changes may only be made by the due signatories of this document. No verbal changes will be accepted by Glenburn Lodge Management after the confirmation of this document.

We look forward to making this a memorable occasion for you and can be contacted on the numbers below:

Tel: (011) 668 1600 / (011) 668 1609/011 668 1607 Direct
E-mail: ismith@glenburn.co.za/banquet@glenburn.co.za
Website: www.glenburn.co.za

Glenburn Lodge Bank Details are as follows:
Glenburn Lodge Pty (Ltd)
ABSA Sandton Business Centre
Account Number: 011 348 305 70
Branch Code: 33 11 55 00

Yours in Hospitality

Banqueting Department



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