



Weddings

Irene Country Lodge | www.irenecountrylodge.co.za | lodge@irenecountrylodge.co.za | Tel: 012 667 6464

Irene Country Lodge

Dear Bride & Groom,

Congratulations on your upcoming wedding, and we thank you for showing interest in Irene Country Lodge as the venue just perfect for your special day.

We have put together these documents to help you understand the services we offer here at Irene Country Lodge.

Whether it is a breakfast, a banquet in the hall or just a ceremony overlooking the lake, we can arrange something to suit you and your unique requirements.

However if you would like any additional information please do not hesitate to contact me.

Contact details

Tel: 012 667 6464
Fax: 012 667 6476
Email: weddings@irenecountrylodge.co.za
Website: www.irenecountrylodge.co.za

We look forward to welcoming you to the Irene Country Lodge.

Candice Lambley
Weddings



Wedding Booking Enquiry Form

Bride: _____

Tel(work) : _____

(home) : _____

(cell) : _____

(fax) : _____

E-mail: _____

Groom: _____

Tel(work) : _____

(home) : _____

(cell) : _____

(fax) : _____

E-mail: _____

Contact Person: _____ Tel: _____

Minimum no. of guests: _____

Time of ceremony: _____ Time of reception: _____

Preferred Date(s): _____

Type of Wedding: Dinner/Dance Dinner Breakfast Lunch Brunch

Menu: _____

Venue for Ceremony: _____

Venue for Reception: _____

Please note bookings are subject to acceptance of the Terms and Conditions of Irene Country Lodge. Prices include VAT and are subject to change without prior notice until confirmed in writing. Right of admission is reserved and may be subject to the size of the function. PLEASE COMPLETE BELOW SHOULD YOU WISH TO BOOK A PROVISIONAL DATE.

I, request that the above date(s) be reserved for my function until 17:00 on (Usually 14 days after enquiry) by which time the deposit must be paid and the relevant documentation completed and signed. I understand and accept the terms and conditions of Irene Country Lodge.

Signed:

Date: Time:

Venue information

Please note that our venues are available as follows:

Ceremony	Only available two hours prior
Breakfast Function	06:00 – 12:00
Brunch/Lunch Function	06:00 – 14:00
Dinner Function	16:00 – 00:00

Our indoor venues are available after these hours at an additional cost of R 1500.00 per hour and the Nomadik Tent and Kingfisher Marquee are only available until 00:00.

Venue Hire includes the following:

- Tables and chairs (Round tables max. 10 per table)
- Crockery, cutlery and glassware
- Tablecloths, napkins and chair covers (White or black)
- Overlays and Tie Backs (a selection of available colours)
- Waiter and bar service
- Dance floor
- Complimentary Honeymoon Room for the night of/before the wedding
- Heating in winter (heaters), cooling in summer (mist) – Kingfisher Marquee
- A menu tasting for four people on your selected menu choice
- (The above can be booked once the venue has been booked and confirmed)

Additional Charges:

- Draping (See supplier list attach for details)
- All beverages (See wine list attached)
- Flooring (Nomadik tent and Kingfisher Marquee)

What you need to know when booking an outdoor area:

Irene Country Lodge is situated in a residential area and we therefore have a few necessary rules and regulations regarding the use of our outdoor venues:

- Music with a low base is allowed until midnight but must not exceed 80 decibels
- Should you book your wedding during the week on an afternoon/evening, you would also need to book the bedrooms on the 1st and 2nd floor of the hotel to avoid disturbing hotel guests

VENUE SIZES

Library venue	<ul style="list-style-type: none"> • 50 Guests Banqueting Style with a Dance Floor • 60 Guests Banqueting Style without a Dance Floor
Irene Venue	<ul style="list-style-type: none"> • 90 Guests Banqueting Style with a Dance Floor • 100 Guests Banquet Set-up without a Dance Floor
Boardroom	<ul style="list-style-type: none"> • 25 Guests Banqueting Style • 40 Guests Cinema Style
Gazebo	<ul style="list-style-type: none"> • 60 Guests Banqueting Style • 100 Guests Cinema Style
Nomadik Tent	<ul style="list-style-type: none"> • 170 Guests Banqueting Style with a Dance Floor • 200 Guests Banqueting Style without a Dance Floor • 300 Guests Cinema Style
Kingfisher Marquee	<ul style="list-style-type: none"> • 250 Guests Banqueting Style with a Dance Floor • 280 Guests Banqueting Style without a Dance Floor • 400 Guests Cinema Style

Discounted accommodation rates available for your wedding guests:

- Single R885.00 pp Bed & Breakfast
- Sharing R665.00 pp Bed & Breakfast
- (Above bookings will need to be pre-paid/secured by credit card details)

Last Minute Special Package

1 November 2009 to 14 April 2010

Book your wedding between 1 November 2009 and 14 April 2010 and receive the following added to your wedding package, compliments of Irene Country Lodge:

1. Complimentary use of the ceremony venue
 2. 50 % Discount on accommodation for friends and family
 3. Book 15 bedrooms or more for your wedding party and receive a voucher for 2 nights at Shishangeni Private Lodge*
 4. A complimentary 1 night bed and breakfast voucher to be used at Irene Country Lodge to celebrate your anniversary (Voucher is valid for 13 months from your wedding date)
- Terms and conditions apply

Winter Promotion 2010

15 April 2010 to 15 September 2010

Book your wedding between 15 April 2010 and 15 September 2010 and receive the following added to your wedding package, compliments of Irene Country Lodge:

1. Complimentary use of the ceremony venue
 2. 1 Glass of complimentary Sherry / Juice or Glühwein per wedding guest for an arrival drink
 3. 50 % Discount on accommodation for friends and family
 4. Book 15 bedrooms or more for your wedding party and receive a voucher for 2 nights at Shishangeni Private Lodge*
 5. A complimentary 1 night bed and breakfast voucher to be used at Irene Country Lodge to celebrate your anniversary (Voucher is valid for 13 months from your wedding date)
- Terms and conditions apply

Please note that all areas/venues at Irene Country Lodge are fully booked from 24 May to 11 July 2010 due to the World Cup Football.

PLEASE NOTE THE FOLLOWING TERMS & CONDITIONS:

- Please note the Nomadik Tent and Kingfisher Marquee are only available until 00:00 – see further terms and conditions under the venue section. Also note that the venue hire does not include flooring.
- Please note that children between 4-12 years will be charged ½ price, children under 4 – no charge
- Morning Weddings 8h00 – 14h00. Must vacate by 14h00. Evening Weddings 16h00 – 24h00, bar closes at 24h00, and music will stop at 24h00. (By prior arrangements see overtime charges)
- Overtime charges: An overtime rate of R1500 per hour will be charged 8 hours after the start of the wedding service. R2000 per hour will be charged if after 24h00. This will automatically be added to your account at the end of the wedding.
- A 25% deposit is required to secure the booking on the total amount due. Cancellation of your function will be charged accordingly. A 10% Gratuity on Food Sales will be charged.
- The client is responsible for the guest seating plan and guest list.
- Guests are not permitted to bring liquor onto the premises. A Corkage Fee of R75.00p/bottle will be charged for Wines and Sparkling Wines only.
- No fireworks will be allowed on the property.
- No sticky tape, nails, prestick, glue or staples are to be used in the venues or any areas of the lodge.
- Any damage to hotel property i.e. linen, tables or furniture will be charged to the clients account.
- Menu to be finalized 14 days prior to function.
- Please inform Décor company/florist/disco/band etc, that Irene Country Lodge does not accept responsibility for any loss or damage to their equipment.
- Draping and décor to be removed by the décor company on the same day of the function.
- Please inform florist that Irene Country Lodge does not provide working tables or vases and is not responsible for cleaning arrangements after setup.
- All florists must have their work completed 2 hours prior to the function.
- The use of wedding rice and paper confetti is not permitted. Flower petals and bubbles are acceptable.
- A credit card authorization will be taken upon arrival for any additional extras and all accounts are to be settled in full on departure.
- All rates are subject to change without prior notification.
- We are unable to guarantee that your wedding will be the only wedding on the day.

Country Lodge Breakfast

R155.00 per person

On arrival

Fresh fruit skewers with natural yoghurt, honey and red berry coulis
Jugs of fresh fruit juice

From the pantry

Cornflakes, all bran flakes and homemade muesli with fruit and plain yoghurt accompanied by honey, red berry and passion fruit coulis
A platter of locally cured carved meats with pickled vegetables.
A platter of mixed local cheeses with savoury biscuits and preserved fruit
Freshly baked croissants, muffins, assorted Danish pastries, scones and breads with creamy country butter and preserves

From the chef's table

Scrambled eggs finished with smoked ham OR smoked salmon and grated cheddar cheese
Grilled bacon wrapped pork sausages
Deep-fried potatoes with onions
Grilled Italian tomatoes
Baked beans
Savoury mince with "Mrs Ball's chutney"
Oven baked black mushrooms with garlic and feta cheese
Creamy porridge oats sweetened with brown sugar
White and brown toast with country fresh butter and preserves
A selection of assorted teas and freshly brewed filter coffee

Irene Country Lodge Brunch

R195.00 per person

On arrival

Fresh fruit skewers with natural yoghurt, honey and red berry coulis
Jugs of fresh fruit juice

From the pantry

Cornflakes, all bran flakes and homemade muesli with fruit and plain yoghurt accompanied by honey, red berry and passion fruit coulis
A platter of locally cured carved meats with pickled vegetables.
A platter of mixed local cheeses with savoury biscuits and preserved fruit
Freshly baked croissants, muffins, assorted Danish pastries, scones and breads with creamy country butter and preserves

From the chef's table

Scrambled eggs finished with smoked ham OR smoked salmon and grated cheddar cheese
Grilled bacon wrapped pork sausages
Deep-fried potatoes with onions
Grilled Italian tomatoes
Baked beans
Savoury mince with "Mrs. Ball's chutney"
Oven baked black mushrooms with garlic and feta cheese
Creamy porridge oats sweetened with brown sugar
Beef lasagne glazed with 3 cheeses served with mixed country vegetables and baby potatoes
Traditional Greek salad with a selection of dressings
White and brown toast with country fresh butter and preserves
A selection of assorted teas and freshly brewed filter coffee

Library Buffet

R225.00 per person

Starter

Vegetable Timbale

Roasted seasonal vegetables layered with feta cheese and accompanied by reduced balsamic vinegar and basil pesto dressing

From the chef's table

Roasted rump of beef flavoured with English mustard carved and served with a red wine sauce and

Braised chicken breasts in a tarragon and tomato sauce finished with mushrooms and black olives

Oven baked hake fillets smothered with a seafood enhanced creamy white wine butter sauce

Spinach and feta phyllo pastry pie

Roast potatoes with fried onions, vegetable savoury rice and a selection of mixed country style vegetables

A basket of mixed lettuce leaves accompanied by tomatoes, sliced onions and cucumbers, feta cheese, black and green olives croutons and a selection of salad dressings

Desserts

Baked Malva pudding with traditional vanilla custard
Dark chocolate mousse studded with white chocolate shards piped in to

brandy snap baskets

Individual seasonal berry crème brûlée

Fresh fruit skewers with Irene dairy farm cream

Country fresh ice cream with sugar cones

Freshly brewed filter coffee and a selection of fine teas

Irene Buffet

R245.00 per person

Starter

Vegetable Timbale

Roasted seasonal vegetables layered with feta cheese and accompanied by reduced balsamic vinegar and basil pesto dressing

Soup

Farmhouse vegetable soup

Seasonal vegetable soup flavoured with fresh herbs and cream finished with fried croutons

From the chef's table

Roasted sirloin of beef carved and topped with a creamy Madagascar green peppercorn sauce

Garlic and rosemary roasted leg of lamb carved and served with a redcurrant enhanced red wine sauce

Braised chicken breasts in a tarragon and tomato sauce finished with mushrooms and black olives

Oven baked hake fillets smothered with a seafood enhanced creamy white wine butter sauce
Spinach and feta phyllo pastry pie

Roast potatoes with fried onions, vegetable savoury rice and a selection of mixed country style vegetables

A basket of mixed lettuce leaves accompanied by tomatoes, sliced onions and cucumbers, feta cheese, black and green olives croutons and a selection of salad dressings

Desserts

Baked Malva pudding with traditional vanilla custard

Dark chocolate mousse studded with white chocolate shards and piped in to brandy snap baskets

Individual seasonal berry crème brûlée

Individual home made fridge cheesecake flavoured with seasonal berries

Fresh fruit skewers with Irene dairy farm cream

Country fresh ice cream and sugar cones

Freshly brewed filter coffee and a selection of fine teas

Meadow Green Buffet

R265.00 per person

Starter

Vegetable Timbale

Roasted seasonal vegetables layered with feta cheese and accompanied by reduced balsamic vinegar and basil pesto dressing

Soup

Farmhouse vegetable soup

Seasonal vegetable soup flavoured with fresh herbs and cream finished with fried croutons

From the chef's table

Roasted sirloin of beef carved and topped with a creamy Madagascar green peppercorn sauce

Garlic and rosemary roasted leg of lamb carved and served with a redcurrant enhanced red wine sauce

Roasted and carved loin of pork topped with sweet and sour stir fried vegetables

Braised chicken breasts in a tarragon and tomato sauce finished with mushrooms and black olives

Oven baked hake fillets smothered with a seafood enhanced creamy white wine butter sauce Spinach and feta phyllo pastry pie

Roast potatoes, savoury rice and a selection of mixed country style vegetables

A basket of mixed lettuce leaves accompanied by tomatoes, sliced onions and cucumbers, feta cheese, black and green olives croutons and a selection of salad dressings

Desserts

Baked Malva pudding with traditional vanilla custard

Dark chocolate mousse studded with white chocolate shards and piped in to brandy snap baskets

Individual seasonal berry crème brulee

Home made Tiramisu glasses flavoured with amaretto and espresso

Home made fridge cheesecake flavoured with seasonal berries

Fresh fruit skewers with Irene dairy farm cream

Country fresh ice cream with sugar cones

Freshly brewed filter coffee and a selection of fine teas

Kingfisher Buffet

R325.00 per person

Starter

Vegetable Timbale

Roasted seasonal vegetables layered with feta cheese and accompanied by reduced balsamic vinegar and basil pesto dressing

Soup

Farmhouse vegetable soup

Seasonal vegetable soup flavoured with fresh herbs and cream finished with fried croutons

From the chef's table

Roasted fillet of beef wrapped in pastry and oven baked and accompanied by a red wine sauce

Garlic and rosemary roasted leg of lamb carved and served with a redcurrant enhanced red wine sauce

Roasted and carved loin of pork topped with sweet and sour stir fried vegetables

Braised chicken breasts in a tarragon and tomato sauce finished with mushrooms and black olives

Oven baked kingklip fillets smothered with a seafood enhanced creamy white wine butter sauce

Spinach and feta phyllo pastry pie

Tri-colour tagliatelle tossed with roasted vegetables, mixed olives, sun dried tomatoes and mozzarella cheese

Roast potatoes, savoury rice and a selection of mixed country style vegetables

A basket of mixed lettuce leaves accompanied by tomatoes, sliced onions and cucumbers, feta cheese, black and green olives croutons and a selection of salad dressings

Desserts

Baked Malva pudding with traditional vanilla custard

Dark chocolate mousse studded with white chocolate shards and piped in to brandy snap baskets

Individual seasonal berry crème brulee

Home made Tiramisu glasses flavoured with amaretto and espresso

Individual home made fridge cheesecake flavoured with seasonal berries

Fresh fruit skewers with Irene dairy farm cream

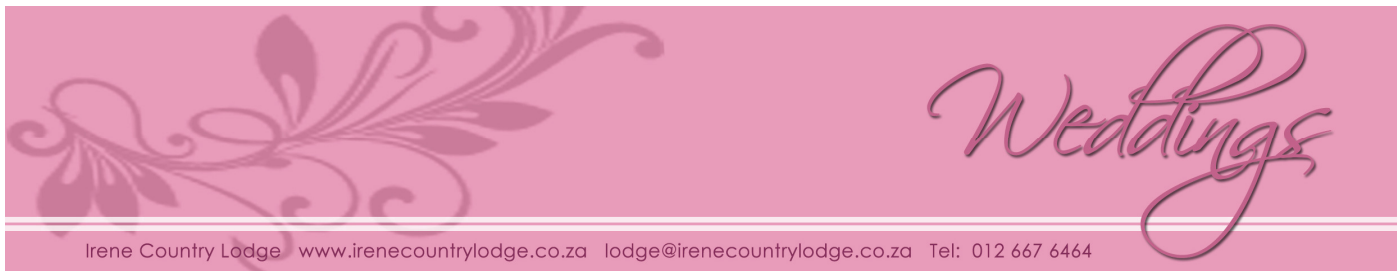
Country fresh ice cream and sugar cones

Freshly brewed filter coffee and a selection of fine teas



Irene Country Lodge www.irenecountrylodge.co.za lodge@irenecountrylodge.co.za Tel: 012 667 6464

		1 Sep 2009 – 15 Dec 2009/ 16 Jan 2010 – 30 Apr 2010	15 Dec 2009 – 16 Jan 2010/ 1 May 2010 -31 Aug 2010	1 Sep 2010 -15 Dec 2010/ 17 Jan 2011 – 30 Apr 2011	16 Dec 2010 – 15 Jan 2011/ 1 May 2011 – 31 Aug 2011
Saturdays	Gazebo	R 6 000.00	R 5 500.00	R 7 000.00	R 7 000.00
	Library Room	R 8 000.00	R 7 000.00	R 9 000.00	R 9 000.00
	Irene Venue	R 11 000.00	R 11 000.00	R 13 000.00	R 13 000.00
	Boardroom Room	R 4 500.00	R 3 500.00	R 5 000.00	R 5 000.00
	Gardens (Ceremony)	R 4 000.00	R 3 500.00	R 5 000.00	R 5 000.00
	Nomadik Tent (10-59)	R 9 000.00	R 8 000.00	R 10 000.00	R 10 000.00
	Nomadik Tent (60-200)	R 11 500.00	R 11 000.00	R 13 000.00	R 13 000.00
	Kingfisher Marquee (100-150)	R 21 500.00	R 20 000.00	R 25 000.00	R 25 000.00
	Kingfisher Marquee (150-200)	R 28 000.00	R 25 000.00	R 32 000.00	R 32 000.00
Kingfisher Marquee (200+)	R 39 000.00	R 35 750.00	R 45 000.00	R 45 000.00	
Combination Venue Hire	Gazebo & Irene Venue	R 14 500.00	R 13 000.00	R 16 000.00	R 16 000.00
	Gazebo & Library Room	R 10 000.00	R 9 000.00	R 11 000.00	R 11 000.00
	Gardens & Irene Venue	R 12 000.00	R 11 000.00	R 12 000.00	R 14 000.00
	Gardens & Library Room	R 8 000.00	R 6 600.00	R 14 000.00	R 9 000.00
	Gardens & Gazebo	R 8 000.00	R 6 600.00	R 9 000.00	R 9 000.00
	Gazebo & Nomadik Tent (10-59)	R 11 000.00	R 8 800.00	R 13 000.00	R 11 000.00
	Gazebo & Nomadik Tent (60-200)	R 15 000.00	R 13 000.00	R 17 000.00	R 13 000.00
	Gazebo & Kingfisher Marquee (100-150)	R 25 000.00	R 22 000.00	R 28 000.00	R 28 000.00
	Nomadik Tent & Kingfisher Marquee (150-200)	R 40 000.00	R 28 000.00	R 45 000.00	R 44 000.00
Nomadik Tent & Kingfisher Marquee (200+)	R 49 500.00	R 39 000.00	R 49 500.00	R 56 000.00	
Fridays, Sundays and Public Holidays	Gazebo	R 5 500.00	R 4 500.00	R 6 000.00	R 6 000.00
	Library Room	R 6 600.00	R 6 000.00	R 7 500.00	R 7 000.00
	Irene Venue	R 11 000.00	R 10 000.00	R 13 000.00	R 13 000.00
	Boardroom Room	R 3 500.00	R 3 000.00	R 4 000.00	R 4 000.00
	Gardens	R 3 500.00	R 3 000.00	R 4 000.00	R 4 000.00
	Nomadik Tent (10-59)	R 8 000.00	R 8 000.00	R 9 000.00	R 9 000.00
	Nomadik Tent (60-200)	R 11 000.00	R 10 000.00	R 13 000.00	R 13 000.00
	Kingfisher Marquee (100-150)	R 20 000.00	R 18 000.00	R 21,200.00	R 23 000.00
	Kingfisher Marquee (150-200)	R 25 000.00	R 22 500.00	R 23 000.00	R 41 000.00
Kingfisher Marquee (200+)	R 36 000.00	R 33 500.00	R 41 000.00	R 45 000.00	
Combination Venue Hire	Gazebo & Irene Venue	R 13 000.00	R 11 000.00	R 14 500.00	R 14 000.00
	Gazebo & Library Room	R 9 000.00	R 8 000.00	R 10 000.00	R 10 000.00
	Gardens & Irene Venue	R 11 000.00	R 9 000.00	R 13 000.00	R 12 000.00
	Gardens & Library Room	R 7 000.00	R 5 500.00	R 7 500.00	R 7 500.00
	Gardens & Gazebo	R 7 000.00	R 5 500.00	R 7 500.00	R 7 500.00
	Gazebo & Nomadik Tent (10-59)	R 9 000.00	R 8 000.00	R 10 000.00	R 10 000.00
	Gazebo & Nomadik Tent (60-200)	R 13 000.00	R 11 500.00	R 15 000.00	R 15 000.00
	Gazebo & Kingfisher Marquee (100-150)	R 21 500.00	R 20 000.00	R 25 000.00	R 25 000.00
	Nomadik Tent & Kingfisher Marquee (150-200)	R 28 000.00	R 26 000.00	R 32 000.00	R 32 000.00
	Nomadik Tent & Kingfisher Marquee (200+)	R 39 000.00	R 37 000.00	R 45 000.00	R 44 800.00



Irene Country Lodge Recommended Suppliers

Draping	Photographers/ Video	Beauty	Music
<p>Colour Me Green Function Décor Ronel Jacobs Tel:012 6546069 Cell: 082 307 2211 colourmegreen@vodamail.co.za</p> <p>Starlight Inspirations - Mark Star-light@absamail.co.za 011 822 8776 (Tel) 011 822 8257 (Fax)</p>	<p>Custo photo Amanda and Rodolfo info@custophoto.com Cel: 078 742 6933</p> <p>Picture Perfect - Annelize Tel: 012 342 6556 012 342 6576 annelize@pictureperfectstudios.co.za</p> <p>Sonja Blignaut Photographer sonjablignaut@theweddingstudio.co.za Cell: 082 338 7495</p> <p>Irene Quist Photography Tel: 012 997 2016 Cell: 083 230 9149</p> <p>Pro Focus Photos and Videos Emmanuel Kapp Tel: 012 342 2032 086 100 9000</p> <p>Splendid Productions www.splendidproductions.co.za 083 872 4885</p> <p>The Album Sergio Viljoen: 083 630 0116</p> <p>Derick Green derick@alphapix.co.za 072 708 4221</p> <p>Dicks Videography John Matjila john.matjila@gmail.com Cell: 084 638 0746</p>	<p>Perfect 10 Nail And Body Studios Sara: 012 6654457</p> <p>Marleo Nail Salon 012 331 3227 Cell: 083 285 3037</p> <p>The Travelling Hairdresser 012 665 1392/6 www.yesido.co.za</p> <p>Make-up Artist - Harman Nagel Cell: 083 721 7391</p> <p>The Stylist 082 229 4798</p> <p>Hair Sense Rina McCartney Tel: 012 667 6373</p>	<p>Wedding Music info@weddingmusic.co.za 011 704 1448</p> <p>DerekJ Productions cc Jukebox, DJ, Karaoke, Lighting 0861 235 853 Email: Info@DerekJay.co.za</p> <p>Shattered Glass Discos Stella Gualtieri 011 948 9291</p> <p>Flash mobile discos Victor Hulley Cell: 083 306 6383</p> <p>Qprojects CJ Breytenbach 082 859 4167</p> <p>Sherry Tree- Johan van Wyk 082 211 1001</p>
Wedding Dresses		General	Florists
<p>Audrey K Designs audreyk@telkomsa.net Cell: 083 324 3980</p> <p>The Bridal Place Lauren Cell: 082 3864017 Lauren@thebridalplace.co.za Imported Wedding Gowns, Shoes & Accessories</p>		<p>Marriage Officer - Pastoor Jaco Venter Cell: 083 414 5405</p> <p>Flying Memories(Release White Doves) Shayne Botha johnsbotha@telkomsa.net Cell: 082 679 4723</p> <p>Affordable Lingerie: 082 413 2368</p> <p>Rent a Candle - Dawn Cell: 082 857 0544</p> <p>Honey Jewellery: 072 478 5026</p> <p>Nomadik Freeform Tents graydon@nomadiktents.co.za 021 705 2424</p> <p>KC Vintage Cars kc@classiccarhire.co.za 083 645 1604</p>	<p>Always Fresh Flowers Veronica/Gloria 012 653 3907</p> <p>Fresh Link Flowers freshflower@telkomsa.net 012 653 7797</p> <p>Elite Flowers Thea.leRoux@siemens.com 011 652 2492</p> <p>Flower Meadow 011 948 9291 www.flowermeadow.co.za</p> <p>Flowers by Pierre Cell: 082 922 2436</p>
Cakes / Catering / Gifts			
<p>Final Touch Wedding Accessories Lauretta, Tel: 011-794 5971</p> <p>The Chocolate Fountain jodi@thechocolatefountain.co.za 011 883 6629</p> <p>Swiss Lady Chocolates - Mike Smart Tel: 011-888 4347 info@chocolategifts.co.za</p> <p>NU CED Wines sales@nuced.co.za, cell: 084 506 9308</p>			
Invitations			
<p>APPS Wedding Invites: 012 342 2023</p> <p>The 3rd I Designs ilzegb@webmail.co.za Cell: 082 899 6798</p>	<p>Attorney Miller Attorneys ian@imlaw.co.za, Tel: 012 667 4648 Notary Public: draft & register Ante Nuptial Contracts</p>		