

... Here to make your day special, special



Accommodation

- The Bride and Groom receive complimentary accommodation (room only) in a romantic double room for the night of their wedding
- Accommodation is available at competitive rates for Wedding Guests.



Special Requirements

Additional charges will be negotiated for any special requirements. Please do not hesitate to contact us to discuss them, whether it be music, decor, flowers or your special wedding cake.



We would love the opportunity to make your day special and look forward to discussing your details on how we can assist you. We are only a phone call away in ensuring you enjoy the "Maccauvlei experience" that we are so proud of.



For more information contact us at:

Tel.: (016) 420 2287/2000

Fax: (016) 422 7164

e-mail: info@maccauvlei.co.za

website: www.maccauvlei.co.za



MACCAUVLEI

*Where your new life
takes flight...*



... A perfect location for a perfect wedding.

Tucked away on the banks of the beautiful Vaal, Maccauwlei Conference Centre is named after the Wilde, Makoue or Spurwing Goose that used to nest and breed here...



Close enough to nature to create atmospheric magic for you and your guests (not to mention a scenic backdrop for wedding photographs), yet with all the amenities necessary to create a stylish wedding and your unforgettably special first memory as a married couple.

Whether you are looking for an event that's small and intimate or a bit larger and more lavish (up to 120 people), Maccauwlei is here to make your day.

Facilities available to create your unforgettable wedding experience

Main Dining Room

- 120 Guests

Private Dining Room

- 30 Guests

Maccau Feathers

- 50 Guests



FEATURES

- The Centre is fully licensed
- Dance floor available on request
- Full security service
- Covered parking

Food of Love

Our full selection of Menus are available for your perusal. Here is a small taste of some of the many mouth watering dishes that we can prepare for you:

- Salt-Cod fritters served with smoked olive Mayo
- Curried Baby Calamari Salad
- Crunchy tomato and strawberry salad with pea and snoek pate
- Spanish green tomatoes topped with garlic calamari tubes and lemon infused avocado oil



- Seared Red Snapper Served on Lentils cooked in Shiraz
- Asparagus and pasta parcels with parmesan cream
- Seared tuna with sweet vine tomatoes and basil pesto
- Kassler pork with spring onions and pink poached guavas
- Prawn Cocktail and cream cheese wrapped in smoked salmon and topped with fresh fennel

