



tala

PRIVATE GAME RESERVE

CAMPERDOWN | PIETERMARITZBURG



CONFERENCE GUIDE 2026



tala

PRIVATE GAME RESERVE

An unforgettable experience for business away from the office





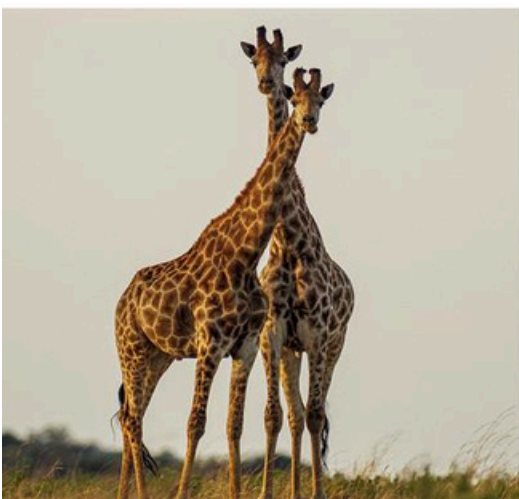
STAY IN THE HEART OF A OF A WILDLIFE CONSERVANCY

From being greeted by warthogs as you arrive at the reception area to having zebras and giraffes visit you in the early morning, Tala Private Game Reserve offers a memorable stay for all types of travellers.

One of the most appealing aspects of this KwaZulu-Natal game reserve is its ease of accessibility, coming to or from Durban - although, once here, you'll feel like you're a million miles away from everything. Low-key and off the well-beaten track, Tala spans some 3,000 hectares, encompassing a mix of acacia thornveld, open grassland and a sensitive wetland, which attracts more than 380 bird species, and plenty of big game, including kudu, hippo, giraffe and wildebeest. Being Malaria-free, with no large predators makes Tala a top-notch choice for families, and holidaymakers seeking a no-frills authentic bush break with the freedom to explore on your terms.

CONFERENCE CENTRE

Our conference centres at Tala Private Game Reserve cater for all requirements. Our facilities are also ideal for birthday celebrations and casual group get-togethers. Spaces are fully equipped, offering the best facilities for an effective presentation. We are also happy to take care of all catering and accommodation needs.



CONFERENCE FACILITIES



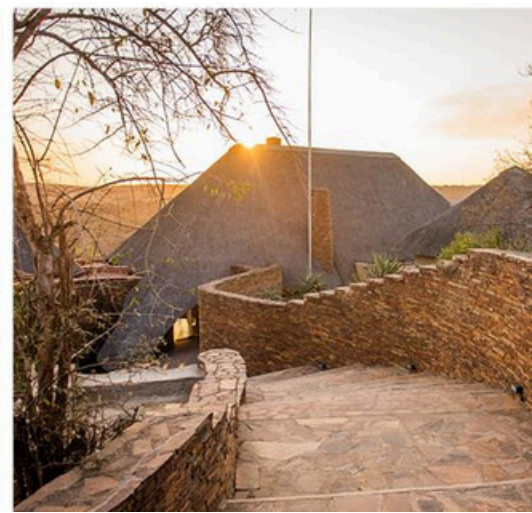
SEATING	FIGTREE	PAPERBARK	ACACIA	LEADWOOD
SCHOOL ROOM	-	30pax	130 pax	-
BOARDROOM	-	20pax		40 pax
CINEMA	60 pax	50pax		-
U-SHAPE	-	20pax		-



CONFERENCE PACKAGES

Please note that package prices are subject to change without prior notice.

CONFERENCE PACKAGE 1	CONFERENCE PACKAGE 2
24hr Conference Package Single	24hr Conference Package Sharing
R2445 PER DELEGATE SINGLE MIDWEEK (MONDAY – THURSDAY) ONLY WEEKEND BY DISCUSSION	R1985 PER DELEGATE SHARING MIDWEEK (MONDAY – THURSDAY) ONLY WEEKEND BY DISCUSSION
<ul style="list-style-type: none"> • Accommodation • Conference equipment • Conference venue hire • Gate entry • Breakfast, lunch & dinner • 3 x tea/coffee breaks 	<ul style="list-style-type: none"> • Accommodation • Conference equipment • Conference venue hire • Gate entry • Breakfast, lunch & dinner • 3 x tea/coffee breaks
CONFERENCE PACKAGE 3	CONFERENCE PACKAGE 4
Full Day Conference Package	Half Day Package
R550 PER DELEGATE	R460 PER DELEGATE
<ul style="list-style-type: none"> • Conference equipment • Conference venue hire • Lunch 3 x tea/coffee • breaks 	<ul style="list-style-type: none"> • Conference equipment • Conference venue hire • Lunch 2 x tea/coffee • breaks



ACCOMMODATION

ROOM FACILITIES



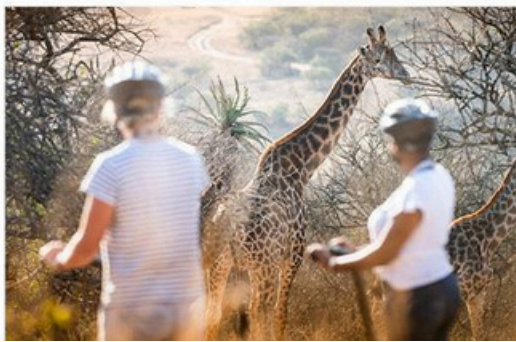
ACCOMMODATION

Paperbark	Lodge	13	Rooms
Leadwood	Lodge	6	Luxury cottages
Leadwood Manor	House	3	En suite rooms and the presidential suite
Figtree	House	5	Self-catering and suite rooms
Fisherman's Cottage		2	Self-catering rooms

TEAM BUILDING

ON-SITE ACTIVITIES

Game drives	Picnic at rock pools
Guided bush walks	Birdwatching
Off-road cycling	Curio shop
Braai facilities, tuck shop at picnic area (weekends only)	Picnic baskets available on request from Paperbark Restaurant



24HR, FULL AND HALF DAY MENUS

MENU 1	MENU 2
ARRIVAL Tea, coffee, fresh orange juice & mint infused water, served with Danish pastries	ARRIVAL Tea, coffee, fresh orange juice & mint infused water, served with Danish pastries
MID MORNING BREAK Tea, coffee, juice & lemon infused water, served with vegetable spring rolls	MID MORNING BREAK Tea, coffee, juice & lemon infused water, served with butter croissants
LUNCH SALAD/STARTERS Garden green salad Freshly baked rolls MAIN COURSE Roasted chicken Roasted garden veggies Potato bake Chakalaka Traditional Tala pap DESSERT Vanilla ice cream with chocolate sauce	LUNCH SALAD/STARTERS Tangy mayo potato salad with mixed pickles & spring onion Freshly baked rolls MAIN COURSE Grilled fish with tartar sauce Beef boerewors Steamed garden veggies Roasted butternut with cinnamon Traditional Tala pap DESSERT Homemade malva pudding with custard
MID AFTERNOON BREAK Tea, coffee & cucumber infused water, served with a fruit skewer	MID AFTERNOON BREAK Tea, coffee & cucumber infused water, served with a fruit skewer
MENU 3	MENU 4 (VEGETARIAN)
ARRIVAL Tea, coffee, fresh orange juice & mint infused water, served with Danish pastries	ARRIVAL Tea, coffee, fresh orange juice & mint infused water, served with Danish pastries
MID MORNING BREAK Tea, coffee, juice & lemon infused water, served with homemade muffins	MID MORNING BREAK Tea, coffee, juice & lemon infused water, served with mini vegetarian samoosas
LUNCH SALAD/STARTERS Watermelon & feta salad Freshly baked rolls MAIN COURSE Chicken Curry Roasted chicken drumsticks Carrot & marmalade Vegetable bake Roasted potatoes Rice DESSERT Fruit salad with ice cream	LUNCH SALAD/STARTERS Balsamic roasted pepper salad Freshly baked rolls MAIN COURSE Vegetable lasagne with parmesan cheese Indian vegetable curry Green beans, sesame & cherry tomato with olive oil Mashed butternut & peas Steamed basmati rice DESSERT Chocolate mousse cake
MID AFTERNOON BREAK Tea, coffee & cucumber infused water, served with a fruit skewer	MID AFTERNOON BREAK Tea, coffee & cucumber infused water, served with a fruit skewer

BRAAI MENUS

MENU 1 (DINNER)

STARTERS

Tangy mayo potato salad with mixed pickles & spring onion
Cheesy garlic rolls

MAIN COURSE

Lamb chops
Beef rump steak
Boerewors
Roasted garden veggies
Green beans, sesame seed & feta cheese
Baked potatoes
Spicy chakalaka
Traditional Tala pap

DESSERT

Chocolate mousse cake

MENU 2 (LUNCH)

STARTERS

Pickled beetroot & fresh chillies with feta
Cheesy garlic rolls

MAIN COURSE

Marinated chicken drumsticks
Boerewors
Roasted curried butternut
Broccoli & cauliflower gratin
Spicy chakalaka
Traditional Tala pap

DESSERT

Homemade malva pudding with custard

MENU 3 (DINNER)

STARTERS

Green salad with homemade dressing
Tangy mayo potato salad with pickled veggies

MAIN COURSE

Chicken kebab
Beef rump steak
Roasted mixed veggies
Pumpkin fritters
Spicy chakalaka
Traditional Tala pap

DESSERT

Vanilla ice cream with chocolate sauce

PLEASE NOTE

Braai dinner menus are served in our Paperbark Restaurant. Guests are welcome to enjoy a boma braai or a formal set dinner menu. We are proud to host boma braais for small or large groups at our picturesque Paperbark Lodge. Our chefs will braai for you and your party as you sit back and enjoy the African sunset at its best.

All our meat is supplied by our certified Halaal butcher. All Halaal parties are requested to please bring their own braai grids and utensils. A Halaal certificate from our butcher can be provided on request.

We offer 3 menu options but if you require any extra portions, kindly enquire with your function's coordinator. Please ensure that you make your selection and email frontoffice@tala.co.za 14 days prior to your function.



DINNER MENUS

MENU 1

STARTERS

Baked mushrooms, baby marrow, eggplant, homemade vinegary prickled beetroot, fresh chillies & feta
Freshly baked rolls

MAIN COURSE

Crumbed chicken breast
Mushroom sauce
Carved beef with pepper sauce
Perrine pasta with napoletana sauce
Broccoli & cauliflower with gratin
basmati rice

DESSERT

Vanilla ice cream with chocolate sauce

MENU 2

STARTERS

Traditional Greek salad with trimmings
Vegetable spring roll with sweet chilli dip
Freshly baked rolls

MAIN COURSE

Indian chicken curry
Beef lasagne with parmesan cheese
Moroccan spicy spinach
Potato bake
Roasted butternut with cinnamon
Steamed brown rice

DESSERT

Chocolate mousse cake

MENU 3 (VEGETARIAN)

STARTERS

Soupor of the day
Traditional Greek salad
Freshly baked rolls

MAIN COURSE

Vegetable lasagne
Moroccan spicy spinach
Dauphinoise potatoes
Roasted butternut with cinnamon
Steamed garden veggies
Steamed basmati rice

DESSERT

Homemade malva pudding with custard

PLEASE NOTE

Dinners are served in our Paperbark Restaurant. For a formal dinner setting, guests can make a selection from 3 menus.

All our meat is supplied by our certified Halaal butcher. All Halaal parties are requested to please bring their own braai grids and utensils. A Halaal certificate from our butcher can be provided on request.

VEGETARIAN OPTIONS

Chinese stir-fried vegetables with grilled cherry tomatoes, olives & mushrooms

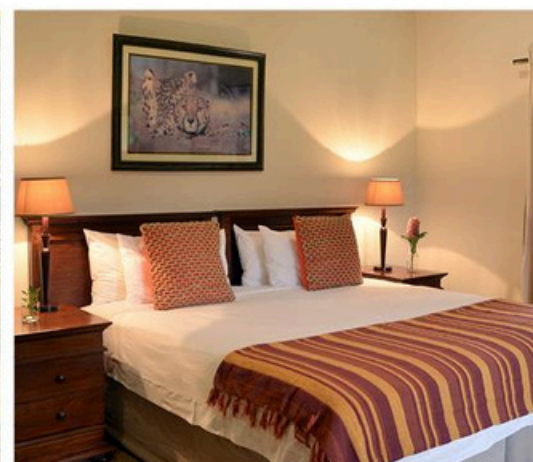
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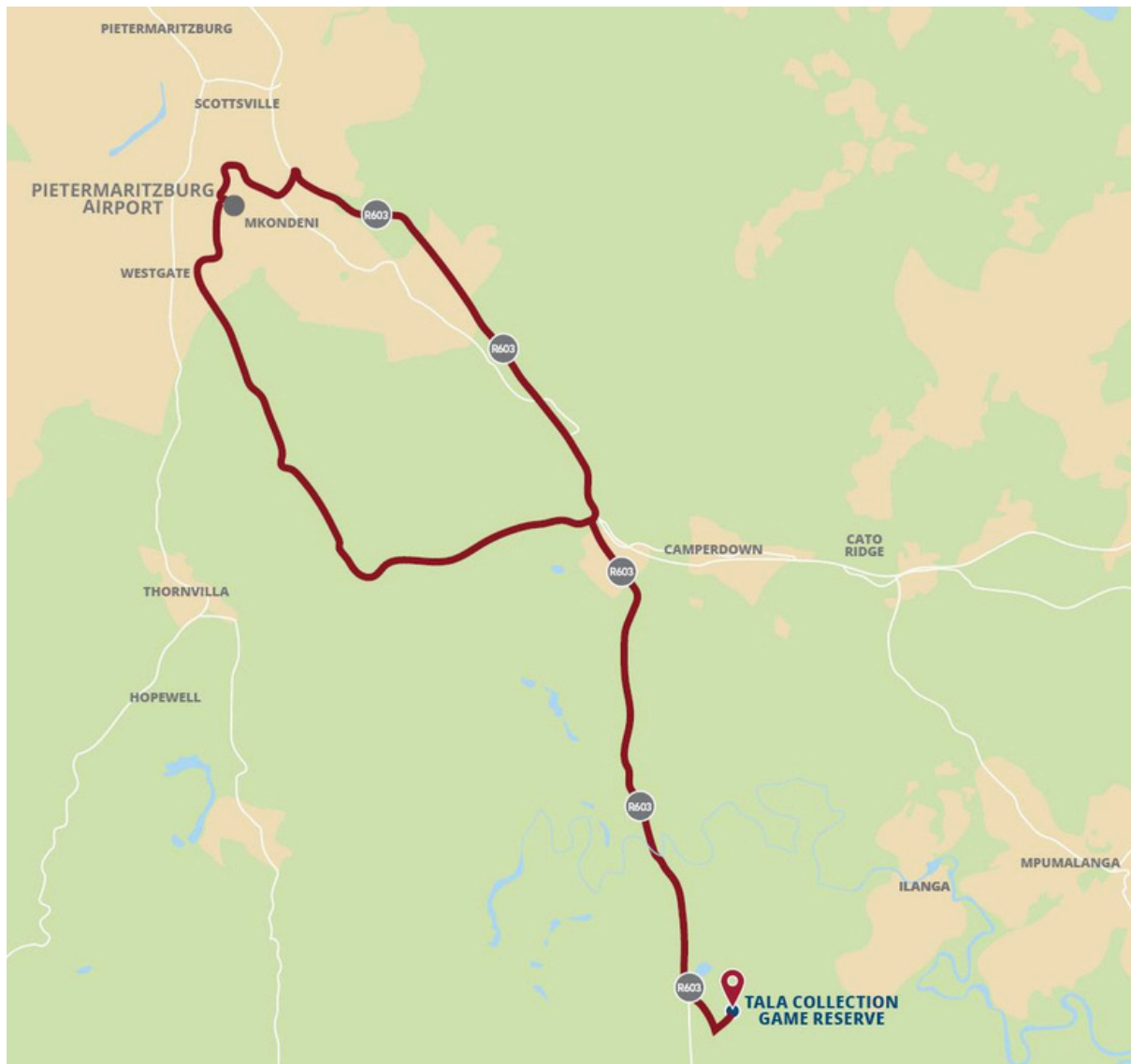
Mild chickpea and lentil curry served with coconut, chutney & poppadum

OR

Creamy vegetable lasagne

Please ensure that you make your selection and email frontoffice@tala.co.za 14 days prior to your function.





DIRECTIONS

Our resort is approximately 34km from Pietermaritzburg Airport

- Take the Camperdown (Exit 57) off-ramp
- Keep right and turn right – signs for Umbumbulu Road
- At T Junction, turn left onto R603
- Travel for 12kms towards Umbumbulu (R603)
- At signs for Tala Game Reserve turn left onto District Road D362
- Travel straight for approximately 1.3km
- Turn left into Tala Collection Private Game Reserve. Entrance is before Eston Brick
- Proceed straight down to Reception
- GPS: -29.8257°S, 30.5416°E



DIRECTIONS

Our resort is approximately 99km from King Shaka International Airport

- Take the Camperdown (Exit 57) off-ramp
- Turn left onto Umbumbulu Road
- At T Junction, turn left onto R603
- Travel for 12kms towards Umbumbulu (R603)
- At signs for Tala Game Reserve turn left onto District Road D362
- Travel straight for approximately 1.3km
- Turn left into Tala Collection Private Game Reserve. Entrance is before Eston Brick
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