

The Leonardo

CONFERENCE & EVENT CENTRE

Pricing subject to change



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Kosher



Meals are available Via a specialist Caterer

Halaal



Meals are available Via a specialist Caterer

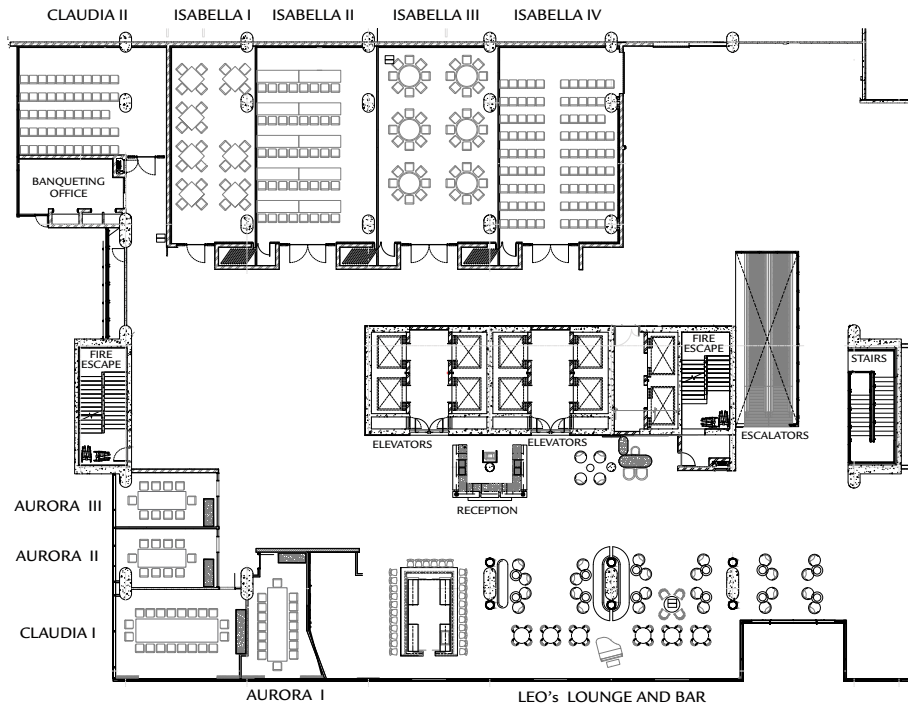


WELCOME TO THE TALLEST BUILDING IN SOUTH AFRICA

Meet, dine, and conference in the most iconic building in Johannesburg. From strategic board meetings, to opulent banquets, our dedicated team are on hand to assist at every step of your journey - from concept to completion.

We look forward to welcoming you to The Leonardo.

VENUE MAP AND CAPACITIES



Venue	SQM	Current	Current	Current	Current	Current	Current
REDUCTION		0%	0%	0%	0%	0%	0%
Aurora I	33.7 m2	-	14	-	-	-	-
Aurora II	25.3 m2	-	10	-	-	-	-
Aurora III	23.7 m2	-	10	-	-	-	-
Claudia I	50.1 m2	40	-	14	16	30	40
Claudia II	70.4 m2	52	-	16	18	40	50
Isabella I	70.5 m2	48	-	16	24	40	50
Isabella II	102 m2	80	-	20	36	70	85
Isabella III	102 m2	70	-	16	36	80	100
Isabella IV	102 m2	70	-	20	24	80	100
Isabella I, II	172 m2	128	-	54	50	130	150
Isabella II, III	204 m2	150	-	52	72	150	180
Isabella III, IV	204 m2	140	-	50	56	140	190
Isabella I, II, III	274 m2	198	-	-	86	180	230
Isabella II, III, IV	306 m2	157	-	-	96	240	270
Isabella I, II, III, IV	376 m2	250	-	-	120	300	300



Cinema

Guests seated in rows with no desks.



Boardroom

Guests seated around a boardroom table.



U-Shape

Guests seated around a U-shaped table.
T.U Triple U-Shape
D.U Double U-Shape



School Room

Guests seated in rows with desks for note-taking.



Dinner

Guests seated at round tables.



Cocktail Reception Standing

An open area suitable for stand-up reception or breaks.

DAY CONFERENCE PACKAGE OPTIONS



DAY CONFERENCE PACKAGE OPTIONS

MENU TYPE	FULL DAY PER PERSON	HALF DAY MORNING OPTION 1 PER PERSON
Buffet/Set Menu I	R 750	R 650
Buffet/Set Menu II	R 850	R 700
Buffet/Set Menu III	R 900	R 725

FULL DAY CONFERENCE INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or set menu lunch
- Afternoon beverages & snacks
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

HALF DAY MORNING CONFERENCE OPTION 1 INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Buffet or set menu lunch
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team
- Secure onsite parking
- Full-service banqueting team

HALF DAY MORNING CONFERENCE 2 INCLUDES

- Arrival beverages & snacks
- Mid-morning beverages & snacks
- Takeaway lunch box
- Writing pads & pens, water & sweets
- Full-service audio | visual solution
- Flipchart | whiteboard with markers
- Unlimited high-speed wi-fi connectivity
- Venue hire
- Secure onsite parking
- Full-service banqueting team

A day conference package may have lunch in-room or in another venue in the centre, or at Aurum restaurant on level 7, subject to availability.

FULL DAY CONFERENCE PACKAGE

INCLUDES

Writing pads, pens, water & sweets
Full-service audio | visual solution
Flipchart | whiteboard with markers
Unlimited high-speed Wi-Fi connectivity
Venue hire
Secure onsite parking
Full-service banqueting team

ON ARRIVAL

Tea by TWG | Ground One Premium Coffee | Fruit Juices
Mineral Waters | A tailored selection
from the arrival snack offering

MID-MORNING

Tea by TWG | Ground One Premium Coffee | Fruit Juices
Mineral Waters | A selection from the
mid-morning snack offering

LUNCH

Tea by TWG | Ground One Premium Coffee | Fruit Juices | Mineral Waters
A preferred selection from the Set Lunch or Set Buffet Menu offering

AFTERNOON SNACK

Tea by TWG | Ground One Premium Coffee | Fruit Juices
Mineral Waters | A tailored selection from
the afternoon snack offering

HALF DAY MORNING CONFERENCE PACKAGE OPTION 1

INCLUDES

Writing pads, pens, water & sweets
Full-service audio | visual solution
Flipchart | whiteboard with markers
Unlimited high-speed wi-fi connectivity
Venue hire
Secure onsite parking
Full-service banqueting team

ON ARRIVAL

Tea by TWG | Premium Coffee | Fruit Juices
Mineral Waters | A tailored selection
from the arrival snack offering

MID-MORNING

Tea by TWG | Premium Coffee | Fruit Juices
Mineral Waters | A tailored selection
from the mid-morning snack offering

LUNCH

Tea by TWG | Premium Coffee | Fruit Juices
Mineral Waters | A preferred selection
from the Set Lunch or Set Buffet Menu offering

HALF DAY MORNING CONFERENCE PACKAGE OPTION 2

INCLUDES

Writing pads, pens, water & sweets
Full-service audio | visual solution
Flipchart | whiteboard with markers
Unlimited high-speed wi-fi connectivity
Venue hire
Secure onsite parking
Full-service banqueting team

ON ARRIVAL

Tea by TWG | Ground One Premium Coffee | Fruit Juices
Mineral Waters | A tailored selection
from the arrival snack offering

MID-MORNING

Tea by TWG | Ground One Premium Coffee | Fruit Juices
Mineral Waters | A tailored selection
from the mid-morning snack offering

POST MEETING

Tea by TWG | Ground One Premium Coffee | Fruit Juices
Mineral Waters | A selection of sandwiches,
sweet pastries & biscuits packaged to travel

CONFERENCE SNACK BREAKS



MONDAY

BEVERAGE BREAK

Tea by TWG | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Danishes Pastries
Coconut Oats
Chai Brulee Tarts

MID-MORNING

Olives, Tomato, Chickpea Filled Pita | V
Beef, Roasted Peppers, Sweet Chili Sandwich
Lemon Blueberry Teacakes

MID-AFTERNOON

Wagyu Slider
Mushroom, Thyme & Caramelized Onion Frittata | V
Sweet Doughnuts

GF | Gluten Free | P | Pescatarian | V | Vegetarian | N | Contains Nuts / Seeds | S | Shellfish | F | Free
Range Food prepared by AURUM Menus items are pending availability and will be substituted
accordingly should they not be available

TUESDAY

BEVERAGE BREAK

Tea by TWG | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Passion Fruit & Cocoa Smoothie
Mini Muffins
Granola Cups with Honey & Yoghurt | V | N

MID-MORNING

Baby Spinach, Zucchini, Tomato & Goats Feta Quiche | V
Wagyu Slider
Chai Brulée Tarts

MID-AFTERNOON

Mayo, Sriracha, Onion, Egg Tortilla Wrap | V
Olives, Tomato, Chickpea Filled Pita | V
Chocolate Croissant

WEDNESDAY

BEVERAGE BREAK

Tea by TWG | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Date, Honey & Banana Smoothie
Mini Muffins
Seasonal Fruit Selection

MID-MORNING

Potato, Mushroom & Parmesan Quiche | V
Beef, Roasted Peppers, Sweet Chili Sandwich
Banana Bread Served With Vanilla Whipped Butter

MID-AFTERNOON

Mozzarella Basil Pesto & Tomato on Mini Croissants | V
Sun Dried Tomato Pesto, Emmental Cheese Chicken Wrap
Blueberry & Pear Squares

THURSDAY

BEVERAGE BREAK

Tea by TWG | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Peanut Butter Smoothie
Mini Muffins
Yoghurt & Seasonal Fruits | V

MID-MORNING

Lettuce Tomato Mini Croissants | V
Sun Dried Tomato Pesto, Emmental Cheese Chicken Wrap
Danish Pastries

MID-AFTERNOON

Beef, Roasted Peppers, Sweet Chili Sandwich
Potato, Mushroom & Parmesan Quiche | V
Portuguese Custard Tarts (Pastéis de Nata)

FRIDAY

BEVERAGE BREAK

Tea by TWG | Ground One Premium Coffee | Fruit Juices

ARRIVAL

Coffee, Almond & Cacao Smoothie | N
Mini Muffins
Granola Cups With Honey & Yoghurt | V

MID-MORNING

Harissa Chicken Sandwich
Chorizo, Red Pepper & Mozzarella Quiche
Portuguese Custard Tarts (Pastéis de Nata)

MID-AFTERNOON

Potato, Mushroom & Parmesan Quiche | V
Beef, Roasted Peppers, Sweet Chili Sandwich
Sweet Doughnuts

CONFERENCE MENUS



BUFFET MENU 1

APPETISERS / SALADS

Home Baked Focaccia with Flavored Butter

Beetroot & Butternut Salad

Beetroot | Butternut | Toasted Pumpkin Seeds | Crispy Onions | Feta

Mexicana Salad

Grilled corn | Cherry Tomatoes | Lettuce | Avocado | Beans
Red onion | Smoked Lemon Vinaigrette

Pea Arancini

Edamame | Baby Marrow Puree | Shiitake Mushroom

MAINS

Ras el Hanout

Spiced Chicken Thighs

Tempura Hake

Lemon Butter Sauce

Baby potatoes.

Garlic | Rosemary

Fine beans & Broccoli

Sesame | Garlic

Moroccan Tabbouleh

Cucumber | Tomato | Couscous | Lemon Vinaigrette

Roasted Seasonal Vegetables

Pepper | Butternut | Brinjal | Baby Marrow

DESSERTS

Yoghurt Panna Cotta

Mixed Berry | Yoghurt

Profiterole

Cream puff | Chocolate

GF | Gluten Free | P | Pescatarian | V | Vegetarian | N | Contains Nuts / Seeds | S | Shellfish | F | Free Range
Food prepared by AURUM Menus items are pending availability and will be substituted accordingly should they not be available

BUFFET MENU 2

APPETISERS

Olive Ciabatta with Flavored Butter

Waldorf salad |N

Grapes | Celery | Nuts | Maple Mayonnaise | Cabbage

Summer Salad

Orange | Sundried Tomato | Fennel | Feta | Basil Vinaigrette

Smoked Chicken Pancake

Pepper Candy | Smoked Mayonnaise

MAINS

Marinated Sirloin Steak

Rosemary | Garlic | Lemon

Charred Corn on the Cob

Chili | Coriander | Pomegranate

Baked Orzo

Tomato | Feta | Peppers | Baby Spinach

Roasted Hasselback Potatoes

Garlic | Rosemary | Salsa Verde

Seafood Laska

Coconut | Lime | Aubergine

DESSERTS

Lemon Posset

Coconut Crumble | Compressed Pineapple | Mint

Chocolate mousse

Dulce de Leche | Hazelnut Crumble

BUFFET MENU 3

APPETISERS / SALADS

Ciabatta with Flavored Butter

Greek salad | V
Edamame | Feta | Honey Mustard Dressing

Papaya Salad | V | N
Cranberry | Lavender | Hazelnuts | Mint

Polenta | V
Smoked Tomato Puree | Marinated Olives | Kale | Balsamic

MAINS

Madras Chicken Curry
Poppadum's | Salsa

Basmati Rice
Coriander | Peppers

Roasted Sweet Potato | V
Red Chili | Balsamic | Spring Onion

Beef fillet
Café au Lait Sauce

Young Vegetables | V
Fine bean | Broccoli | Carrot

DESSERTS

Citrus cheesecake
Citrus Dust | Strawberry Gel | Glazed Citrus

Carrot cake | N
Cream Cheese Frosting | Nut Sprinkle

GF | Gluten Free | P | Pescatarian | V | Vegetarian | N | Contains Nuts / Seeds | S | Shellfish | F | Free
Range Food prepared by AURUM Menus items are pending availability and will be substituted
accordingly should they not be available

BUFFET MENU 4

APPETISERS / SALADS

Sourdough Bread with Flavored Butter

Bulgur Wheat Salad

Dill | Chickpea | Sundried Tomato | Peppers | Goats Cheese

Fattoush Salad

Allspice | Tomato | Melba Shards | Mint

Duck Croquette

Teriyaki Mayonnaise

MAINS

Chicken Parmigiana

Feta Mozzarella | Napolitana | Basil

Roasted Butternut

Sweet Chili Sauce | Pumpkin Seeds

Line Fish

Beurre Blanc | Herbs | Lemon

Vegetable Garden | N

Penne Pasta | Baby-marrow | Mushrooms | Basil Pesto

Black Rice

Caramelized Onions | Black Cherries | Crisp Onions

DESSERTS

Almond Orange Cake | N

Vanilla Mascarpone | Dried Orange | Nut Crumble

Malva Pudding

Chocolate Crème Anglaise

GF | Gluten Free | P | Pescatarian | V | Vegetarian | N | Contains Nuts / Seeds | S | Shellfish | F | Free
Range Food prepared by AURUM Menus items are pending availability and will be substituted
accordingly should they not be available

SET MENU 1

APPETISERS

Asian Tuna
Orange | Fennel | Shimeji Mushroom
Or
Polenta | V
Kale | Smoked tomato | Olives

MAINS

Duck
Sweet potato | Baby Vegetables | Jus
Or
Sirloin
Potato | Indian Ratatouille | Jus
Or
Tuscan Pasta | V
Peppers | Napolitana | Baby Spinach | Paprika

DESSERTS

Rolo Cheesecake
Chocolate | Caramel
Or
Panna Cotta | V
Berries | Coconut | Hibiscus

SET MENU 2

APPETISERS

Smoked Chicken Pancake
Pepper Candy | Micro Salad | Garlic Aioli

Or

Beetroot and Apple | V
Beetroot | Orange | Apple | Crème Fraiche

MAINS

Beef Fillet
Café au Lait Sauce | Polenta | Baby Spinach | Exotic Mushrooms

Or

Pork Belly
Pickled Baby Beets | Broccoli | Honey Glaze

Or

Tempura Cous-Cous Salad
Sundried Tomato | Goats Cheese | Pickled Aubergine

DESSERTS

Tiramisu
Mascarpone | Coffee | Cocoa

Or

Lemon Meringue
Ginger Crumble | Lemon Curd | Italian Meringue Textures Candied Citrus

SET MENU 3 (Signature)

APPETISERS

Arancini | V
Pea | Carrot | Edamame | Shiitake
Or
Mussels | S
Ginger | Orange | Apple | Chorizo

MAINS

Beef Fillet
Dauphinoise Potato's | Baby Marrow Puree | Charred Onion
Or
Wild Mushroom Risotto | V
Goats Cheese | Herbed Oil
Or
Linefish
Vanilla Beurre Blanc | Cranberry Crème fraîche | Baby Carrot Micro Salad

DESSERTS

Chocolate Mousse | N
Seasonal Fruits | Berry Coulis | Hazelnut
Or
Summer Magnum
Raspberry | White Chocolate | Chocolate soil

VEGAN MENU

APPETISERS

Beetroot | VG | N

Seasonal Beets | Beetroot Puree | Herb Oil | Lemon & Herb Cashew Nut
'Cheese' Orange Textures

Or

Tempura Couscous Salad

Sundried Tomato | Broccoli | Red onion | Sundried Tomato | Coriander Vinaigrette | N

Or

Butternut and Coconut Soup

Fennel | Crisp Ciabatta | Orange

MAINS

Mushroom & Zucchini Risotto

Porcini Broth | Confit Tomatoes | Basil | Cauliflower

Or

Butternut & Chickpea Curry

Deep Fried Chickpeas | Crispy Kale | Poppadum | Salsa

Or

Smoked Tomato Penne

Marinated Lemon Olives | Crisp Kale | Balsamic

DESSERTS

Lemon Posset | VG

Coconut Flake Crumble | Compressed Pineapple | Mint

Or

Vegan Chocolate Brownie | VG | N

Vegan Caramel | Coconut Cream

FINGER BREAKFAST MENU

Tea by TWG | Ground One Premium Coffee | Fruit Juices

Please select 4 or 6 options

COLD SELECTION

Mini Croissant | Cherry Tomatoes | Egg | Wild Rocket | Smoked Mayonnaise | V

Mini Croissant | Mozzarella | Basil Pesto & Tomato | V | N

Greek Yoghurt Pots | AURUM Granola | Honey | V | N

Fresh Seasonal Fruit Selection | V

Buttermilk Scones | Sweet Preserves | V

Marbled Banana Bread | Vanilla Butter | V

Mini Pastry & Danish Selection | V | N

Assorted Muffins | V

Chai Brulee Tarts | Glazed fruits | V

Blackcurrant Friands | V | N

Lemon Blueberry Teacakes | V | N

HOT SELECTION

Coconut Oats | Pear | Berry | V

Frittata | Mushroom | Bacon | Pepper

Frittata | Mushroom | Caramelized Onion | Pepper | V

Wrap Brisket | Cranberry | Sriracha

Mediterranean Muffin | V

Wrap | Chicken | Sundried Tomato | Emmental Cheese

Mini Brioche French Toast | Maple Bacon | Vanilla Cream Cheese

Baby Spinach | Zucchini | Tomato & Goats Feta Quiche | V

Potato | Mushroom & Parmesan Quiche | V

BREAKFAST MENU

BEVERAGE SERVICE

Tea By TWG | Ground One Premium Coffee
Fruit Juices | Mineral Waters

COLD BREAKFAST ALA CARTE

Greek Yoghurt | Aurum Granola | Seasonal Berries | Honey | V | N

Seasonal Fruit Salad | Citrus | Chia | V | GF

Banana & Walnut Bread | Vanilla Butter | V | N

Selection of Leo's Deli Muffin | N

Selection of Danish pastries | N

HOT BREAKFAST SERVED ALA CARTE

Banana Bread Benedict

Banana Bread. Rocket | Poached Eggs | Chorizo | Hollandaise

Boerewors Breakfast

Crisp Mealie Meal. Boerewors Bredie | Emmental. Spring Onion

Mediterranean Benedict | N

Parma Ham | Balsamic Onions | Poached Eggs | Macadamia Sprinkle

Oats | V

Maple | Cinnamon | Butter

Health Sandwich | V

Mushroom. Avocado. Halloumi | Vine Tomatoes

Granola Bowl | N | V

Yoghurt | Seasonal Fruits | Stewed Fruits | Aurum Granola

Sweet Waffle | V

Fruits | Compote | Maple Syrup

LEONARDO BREAKFAST MENU

Tea by TWG | Ground One Premium Coffee | Fruit Juices
San Pellegrino Mineral Waters

APPETISERS

Select 3 items to be served on arrival

Greek Yoghurt Pots | AURUM Granola | Honey | V | N

Fresh Seasonal Fruit Selection | V

Baby Spinach | Zucchini | Tomato & Goats Feta Quiche | V

Chorizo | Red Pepper & Mozzarella Frittata

Parma Ham | Egg & Tomato Confit Tartlets

Mini Brioche French Toast | Maple Bacon | Vanilla Cream Cheese

Banana & Walnut Bread | Vanilla Butter | V | N

Mini Pastry & Danish Selection | V

HOT BREAKFAST

Select 2 Items

AURUM EXPRESS BREAKFAST

Choice of Eggs | Streaky Bacon | Roasted Tomatoes | Spicy Beans | Toast Selection

SWEET WAFFLE (V)

Waffle | Seasonal Fruit | Mixed Berry Jam | Chocolate Sauce

BRIOCHE FRENCH TOAST

Brioche | Berry Compote | Vanilla Cream Cheese | Maple Bacon

VEGAN SHAKSHUKA (VG)

Spicy Tomato | Quinoa | Tofu | Toast Selection

Poached Egg

EGGS BENEDICT

Poached Eggs | Hollandaise | English Muffin | Roasted Tomatoes

HONEY GRANOLA (V)(N)

Greek Yoghurt | AURUM Granola | Seasonal Fruit | Honey

COCKTAIL MENU SELECTOR

Please select 6 | 8 | 10 cocktail item

COLD CANAPÉS

Caprese vol au vent | N
Smoked Mozzarella | Tomato | Basil pesto

Smoked Salmon Bruschetta
Toasted Corn | Red Onion | Garlic Aioli

Brisket Bruschetta
Pistachio Mint Pesto | Amarula Onions | Tomato

Asian Chicken Wings | N
Sesame Seeds | Honey Glaze

Beef Bruschetta
Chimichurri | Crispy Potato

Mushroom Choux Bun
Brie | Locally Sourced Honey

Shortbread
Butternut | Ricotta | Cranberry

Tuna Confit
Tomatoes | Cucumber | Teriyaki | Avocado

HOT CANAPÉS

Prawn Tempura
Lemon Butter Sauce | Crispy Basil

Chicken Thighs
Armando Sauce | Creamy Polenta

Pork Belly
Sage Cream | Onion Jam

Lamb Rump
Rosemary & Garlic | Salsa Verde | Olives

Beef Fillet
Potato Purée | Broccolini | Jus

Line Fish
Bianco Risotto | Lemon Curd

Gnocchi | V
Smoked Tomato | Balsamic | Marinated Smoked Olives | Kale

Butternut Ravioli | V
Smoked Pistachio Crema

Arancini Pea
Beetroot Hummus | Garlic Aioli | V

GF | Gluten Free | P | Pescatarian | V | Vegetarian | N | Contains Nuts / Seeds | S | Shellfish | F | Free Range
Food prepared by AURUM Menus items are pending availability and will be substituted accordingly should they not be available

COCKTAIL MENU SELECTOR

SWEET SELECTION

Vegan Brownie | N
Vegan Caramel. Vanilla Crème Fraiche

Ganache Tartlet
Chocolate Soil. Coffee Gel

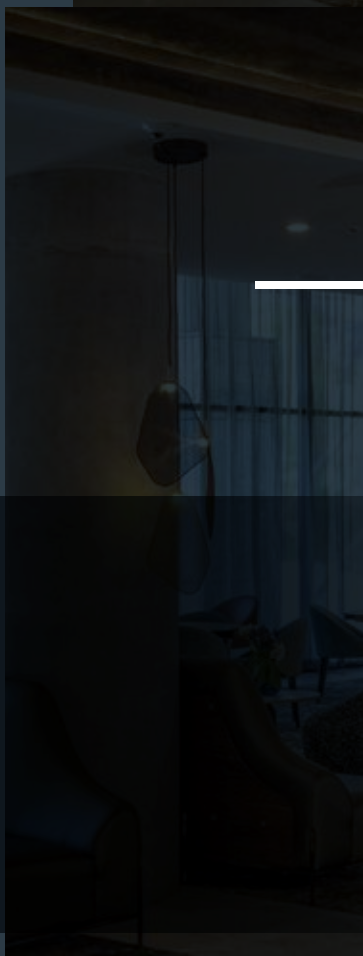
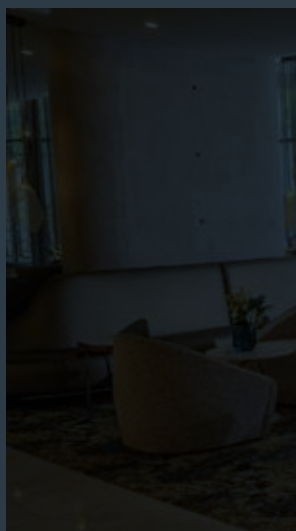
Almond & Orange Cake | N
Vanilla Yoghurt. Dehydrated Oranges

Lemon Meringue Tartlet | N | V
Ginger Biscuit Crumb. Italian Meringue

Mini Berry Pavlovas
Berry Compote. Meringue. Chantilly Cream

Tiramisu
Mascarpone. Coffee. Cocoa

VENUE HIRE & PRICE LIST



VENUE HIRE & PRICE LIST

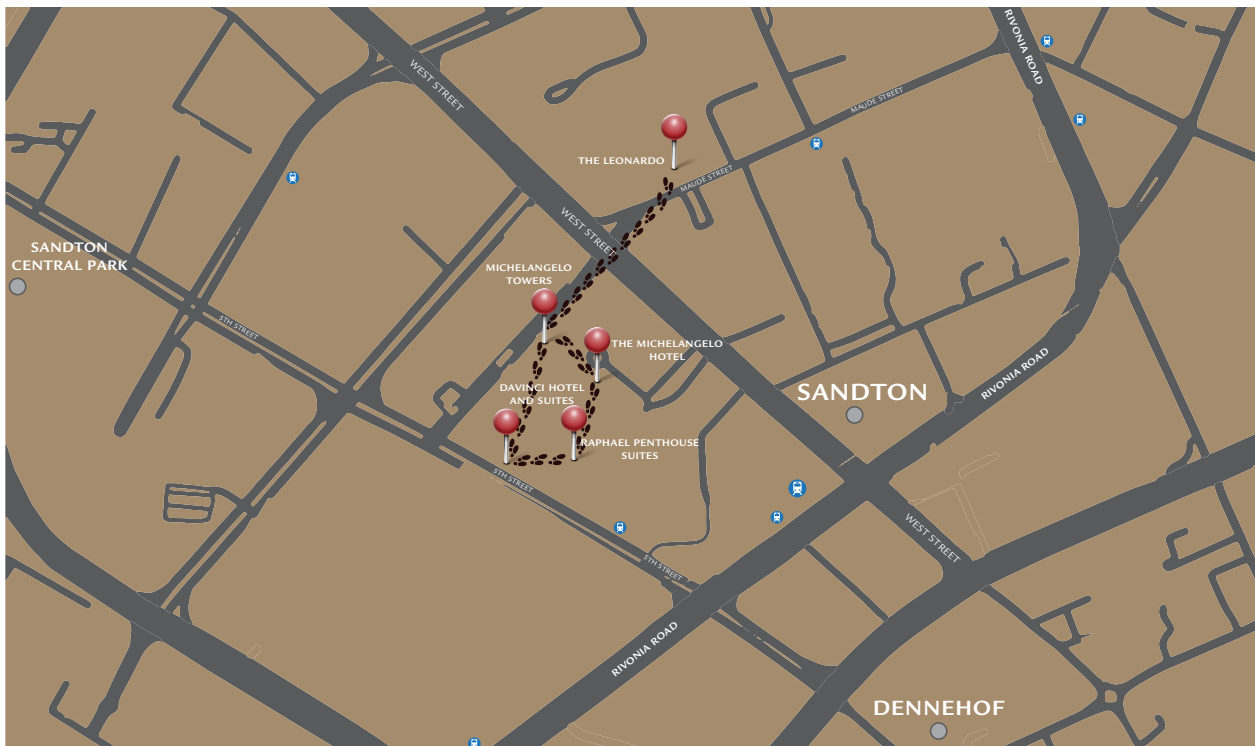
- Applicable to meetings where a full or half day conference package is not required.

VENUE	HALF DAY	FULL DAY
Aurora I	R 4500	R 7500
Aurora II	R 4500	R 7500
Aurora III	R 4500	R 7500
Claudia I	R 6000	R 8500
Claudia II	R 6000	R 8500
Isabella I	R 8500	R 10 000
Isabella II	R 8500	R 10 000
Isabella III	R 8500	R 10 000
Isabella IV	R 8500	R 10 000
Isabella I & II	R 10 000	R 15 000
Isabella II & III	R 12 500	R 15 000
Isabella III & IV	R 12 500	R 15 000
Isabella I - III	R 12 500	R 25 000
Isabella II - IV	R 17 500	R 25 000
Isabella I, II, III & IV	R 25 000	R 35 000

MEAL	MENU	ITEMS	COST PER PERSON
BREAKFAST	Finger Breakfast	4 Items	R 275
	Finger Breakfast	6 Items	R 400
	Breakfast Menu	Plated	R 450
	Leonardo Breakfast Menu	Plated	R 425
COCKTAILS	Cocktail Menu	6 Items	R 400
	Cocktail Menu	8 Items	R 525
	Cocktail Menu	10 items	R 650
LUNCH & DINNER	Buffet Menu I		R 575
	Buffet Menu II		R 600
	Buffet Menu III		R 650
	Set Menu IV		R 700
	Set Menu I	3 course	R 550
	Set Menu II	3 course	R 750
	Set Menu III	3 course	R800
CONFERENCE SNACKS	Vegan Menu	3 course	R 550
	Beverage Service (Tea and Coffee only)		R 60
	Arrival Snack Break		R 75
	Mid-morning Snack Break		R 120
	Mid-afternoon Snack Break		R 120

- All lunch and dinner menus include tea by TWG and Illy coffee

DIRECTIONS & CONTACT DETAILS



DIRECTIONS FROM OR TAMBO INTERNATIONAL AIRPORT

- Take the R24 in Isando from Exit 46
- Follow signs for R24/Johannesburg
- Follow R24 and N3 Eastern Bypass/N3 to Marlboro Dr/M60 in Sandton.
- Take exit 124 from N3 Eastern Bypass/N3
- Turn left onto Marlboro Drive on M60
- Turn left onto South Road, M74
- Turn left onto Rivonia road M9
- Turn right onto Maude Street
- Leonardo will be on the right

DIRECTIONS FROM LANSERIA AIRPORT

- Turn left onto Ashenti Road
- Turn left onto Pelindaba R512
- Then turn left onto Cedar Road R552
- Turn left onto Witkoppen Road,
- Turn right onto Main Road M71
- Turn left William Nicol Drive M81
- Turn left onto Sandton Drive M75
- Turn left onto Grayston Drive M40
- Turn right onto West Street
- Turn left onto Maude Street
- Leonardo will be on the left

DIRECTIONS FROM PRETORIA

- Follow Ben Schoeman Fwy/Pretoria Main Rd to Grayston Dr/M40 in Bramley Park, Sandton. Take exit 23 from Ben Schoeman Fwy/Pretoria Main Rd/M1
- Continue on Grayston Dr/M40.
- Take Linden St to Maude St in Sandown
- Use the right 2 lanes to turn right onto Grayston Dr/M40
- Turn left onto Linden St
- Linden St turns slightly left and becomes Maude St
- Leonardo will be on the right

FOR BOOKINGS & ENQUIRIES CONTACT
leobanqueting@legacyhotels.co.za | Tel: 087 536 0000

The Leonardo

