



Functions

Dear Sir/Madam

Thank you for considering Lombardy Hotel as a venue for your Christmas/year end function. Lombardy offers you exclusive venues, whilst escaping from the confines of suburban life.

From banquets to intimate dinners, Lombardy Hotel is the ideal venue to break from the norm in true innovative style.

The kitchen brigade led by chef Wayne Walkinshaw serves innovative, contemporary food, making use of seasonal produce with an emphasis on freshness and great taste. The menus are exciting, honest and full of flavour while regular changes ensure patrons are constantly captivated by new tastes, textures and flavours.

Lombardy does have a generator large enough to supply power to the hotel and venues in the event of a power failure.

Accommodation at Lombardy Estate ensures peace and tranquillity with an added touch of class. Each of our 20 suites is individually decorated and reflects a cosy, understated, but stylish atmosphere.

Please book timorously to avoid disappointment. We look forward to welcoming you to Lombardy Hotel.

The Banqueting Team
Lombardy Hotel

Tel: 087 72 555 91

Fax: 012 809 2351

Email: banqueting@lombardy.co.za



A selection of buffet and set menus are available as well as our breakfast and cocktail menus. These have been attached for your perusal. The cost of the menu includes:

- Set-up of the function venue with standard linen (white or cream), crockery,
- Cutlery & glassware
- One waiter for every 10 guest and bar staff as required
- Crackers and Christmas hats
- 2 bottles of our house wine per table of ten guest
- 2 bottles of sparkling wine per table of ten guest (Breakfast functions only)
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The Executive Chef will be willing to discuss any changes or suggestions on the menus. He will also gladly assist you in planning a specific menu to meet your requirements.

All beverages are charged on consumption. A corkage fee of R65.00 per bottle will be levied on all wines brought on to the premises. No beers, spirits or soft drinks may be brought on to the premises, without prior consent from the management.

The Casa Milano Ballroom

The Casa Milano Ballroom accommodates a minimum of 45 guests for a buffet dinner or a maximum of 120 guests for a set menu with a dance floor. At night the surrounding meadow and lawns are lit up. This stunning view is visible from the Ballroom.

Stanza Room

Situated in the Manor House, this magnificent venue offers exclusivity and privacy. The venue can accommodate a formal function for up to 40 guests.

The Wine Cellar

The uniquely designed Cellar provides a special venue for any function from corporate dinners to family feasts. The Cellar also hosts the original wines that were collected during the Estate's first 30 years of existence. Groups between 2 and 20 can be accommodated in the cellar.

The Formal Lounge

Situated in the Manor House, this magnificent venue offers exclusivity and privacy. The lounge can accommodate a formal function for up to 40 guests.



Venue Hire

Casa Milano Venue Hire:

R4, 000.00

Stanza Room Venue Hire:

R3, 000.00

Casa Milano Petite Venue Hire

R3, 000.00

Cellar Venue Hire:

R1000.00

Formal Lounge Venue Hire

R3, 000.00



COCKTAIL MENU

Standard with our Cocktail Menu:

Home Made Potato Crisps, Olives, Biltong, Dry Wors, Marinated Feta & Toasted Nuts

Cold Selection

1. Black forest ham with peppered pear
2. Mini Steak tartar
3. Beef carpaccio with Micro greens & Aioli
4. Parma ham with sweet melon
5. Smoked Salmon roulade
6. Whole wheat toast with a selection of toppings
7. New Zealand Mussels with Lime and Chilli Dressing
8. Selection of pates, tapenades & Spreads with pita bread
9. Fresh knysna oysters with vodka chili salsa
10. Jasmine smoked chicken, watercress and truffle oil on whole wheat toast
11. Savoury Choux filled with Smoked Chicken Mayo/Salmon & Cream Cheese
12. Mini Greek salad Skewers
13. Baby Prawn and Avocado Cocktail
14. Spicy Gazpacho with Vodka & Celery
15. Assorted Vegetarian fillings wrapped in Rice Paper with a Ginger, Chilli, Soy Dip
16. Assorted Sushi with Wasabi & Pickled Ginger
17. Open steak Sandwich with Rocket, Caramelised Onion & peppadew cream
18. Roma Tomato & Mozzarella Tartlets
19. Peking duck pancakes
20. Yorkshire pudding with rare roast beef & horseradish cream
21. Roasted Red pepper, olive & sundried tomato tartlets with feta

Hot Selection

1. Peppered beef & Capsicum kebabs
2. Arabian meat balls
3. Pork satay with coconut and peanut dressing
4. Spicy Chicken Cutlets
5. Oriental Duck Spring rolls with Sweet Chilli dipping Sauce
6. Thai Fish cakes with sweet soy and chilli dipping sauce
7. Spinach & Ricotta cheese phyllo triangles
8. Lamb cutlets with minted mayonnaise
9. Chicken sausage rolls
10. Beef sausage rolls
11. Spicy vegetable Samosa's
12. Roasted vegetable kebabs
13. Chicken Yakatori
14. Lamb Kofta with thzatiki
15. Cheese Beignets with Chutney

16. Honey & Mustard Pork Sausages wrapped in Bacon
17. Mini Pizza
18. Chinese noodle with smoked Shrimp & lobster broth
19. Honey & Rosemary Glazed Lamb Kebabs
20. Roasted vegetable tarts with mascarpone
21. Leek & potato soup with truffle cappuccino
22. BBQ Ribs
23. Mini Quiche Lorraine
24. Mini vetkoek & mince
25. Mini Shepherd's Pie
26. Ginger, garlic, coriander and Chilli marinated tiger prawns (R25.00p/p surcharge)

Dessert Selection

1. Fruit Kebabs with mint pesto
2. Mini Milk Tarts
3. Mini Lemon tarts
4. Mini Pecan nut pie
5. Chocolate Truffles
6. Mini Profiteroles
7. Chocolate dipped fruit
8. Mini Fruit Pavlova
9. Mini Chocolate Tarts
10. Amarula & Chocolaté Cappuccino
11. Chocolaté Fountain with- Marshmallows, meringues, Strawberries, Biscotti, Fruit kebabs, nougat (additional charges for Fountain)
12. Mini Banoffie Pie
13. Mini Carrot Cake
14. Mini lemon meringue
15. Mini Strawberry & lemon Tart
16. Chocolaté Mousse
17. Mini Strawberry Milk Shake
18. Mini Chocolate Fondant
19. Mini Frulata



Pricing Categories [Cocktail Menu]

Cocktail menu Option 1 – R195.00 per person

Select 5 - Cold
5 - Hot
5– Dessert

Cocktail menu Option 2 – R225.00 per person

Select 7 - Cold
7- Hot
5– Dessert

Cocktail menu Option 3 – R340.00 per person

Select 10 - Cold
10 - Hot
8 – Dessert



SET MENU

Starters

1. Smoked Salmon Trout served on potato rosti, fresh herbs & horseradish cream, finished with Beetroot puree & fennel oil
2. Smoked Salmon Roulade with tomato concasse, horseradish cream and lemon oil.
3. Smoked Trout pate with pickled cucumber, beetroot salsa, capers & herb toast
4. Parma Ham, Melon & Cinnamon Salad, finished with port wine and mint reduction.
5. Jasmine Smoked Chicken, papaya, avocado & peppadew salad, finished with cashew nuts
6. Sautéed baby calamari filled with mushroom & shrimp, drizzled with herb butter
7. Mix Leaf Salad with thyme roasted beetroot, gorgonzola, pear and sun dried tomato, sprinkled with sugar coated pecans
8. Vine Ripened Tomato, Buffalo Mozzarella and crispy potato salad, drizzled with basil pesto & balsamic vinaigrette
9. Beef Carpaccio with marinated mushrooms, garnished with parmesan and rocket
10. Tea smoked Ostrich Carpaccio with wasabi mayonnaise, ginger crisps, salad greens & red current reduction
11. Jasmine smoked Chicken & Vegetable samoosas with wilted Spinach & Homemade tomato & Chilli Jam
12. French Brie with a plum and clove scented glaze, accompanied by preserve, water biscuits and walnuts
13. Oriental Duck Spring rolls with a Pernod & berry dipping sauce
14. Rooibos Smoked Springbok Loin with, tropical salad, drizzled with ginger vinaigrette
15. Smoked Gemsbok loin with fresh herbs, sautéed forest mushrooms & Buerre Noisette
16. Peppered beef salad with parmesan, celery, rocket & truffle oil
17. Chicken ravioli in wild mushroom broth

Soups

1. Butternut & Carrot soup scented with coconut
2. Roasted Red Pepper soup with coriander pesto
3. French Peasant soup
4. Spicy Prawn & Vegetable soup
5. Minestrone with parmesan wafers
6. Fresh Tomato & Gin soup, finished with basil
7. Peanut soup
8. Leek, Potato & Rocket soup with truffle
9. Roasted Cauliflower Soup with garlic croutons



Intermediate

1. Sorbet-A choice of one.
 - a. Mango
 - b. Strawberry
2. Kingklip with a white wine and grape sauce
3. Kingklip and rocket salad with tomato and basil concasse

Mains

1. Fillet of Beef topped with mushroom & Truffle sauce
2. Peppered fillet of beef served on sautéed endive, topped with Aioli finished with Tomato Concasse
3. Herb Crusted Rack of Lamb with mint jus, braised lamb shoulder pie & pea puree
4. Red Wine & Olive Braised Springbok Shanks served on roasted garlic mash, finished with roma tomatoes and sautéed onion
5. Braised lamb Shanks served in a Red Curry & Coconut sauce with roasted garlic mash and minted cucumber
6. Dukkah Spiced lamb Cutlets with Olive & Anchovy butter
7. Coconut Crumbed Chicken breast, filled with spinach, feta and mushrooms, drizzled with garlic butter, accompanied by fresh garden salad
8. Char grilled Chicken Breast served on a Tomato, chorizo, goat cheese & Rocket pizza, drizzled with Gorgonzola sauce
9. Roasted baby chicken wrapped in pancetta with truffle puree & a white wine & rosemary veloute
10. Grilled Spring Chicken on risotto with Lime & rosemary sauce
11. Ostrich fillet on orange scented sweet potato, with Amarula and goose berry sauce
12. Grilled Kingklip fillet topped with olive tapenade, finished with champagne and soy reduction garnished with Grilled Prawn
13. Grilled West coast Sole with a garlic & lemon butter mayonnaise & smoked shrimp
14. Pan fried sea bass on Chinese noodle with pernod scented seafood broth
15. Crispy Roast Duck with Cauliflower Puree, and a Black berry & pernod sauce
16. Braised pork belly with apple puree, creamed potatoes & onion confit



Dessert

1. Cinnamon & Rooibos Crème Brulee with biscotti
2. Rum Infused Chocolate Mousse with van der hum marinated berries
3. Chocolate Brownies with orange and white chocolate crème anglaise, topped with vanilla ice cream
4. Amarula Tiramisu with strawberry sorbet
5. Tart au Citron with passion fruit Crème Anglaise
6. Citrus Curd Tart with seasonal berries
7. Amaretto Cheese cake
8. Chocolate fondant with Basil Yoghurt
9. Pannacota with Crème de Cassis marinated Strawberries
10. Petit Cheese Board
11. Minted Chocolate Fridge cake with Mocha
12. Malva Pudding with Crème Anglaise
13. Milk tart with fresh seasonal berries
14. Apple Tart tartin with Cinnamon Ice Cream
15. Rose water & berry jelly with vodka scented mango soup
16. Chocolate & polenta tart with mascarpone
17. Warm Christmas pudding with vanilla scented zabaglione
18. Trio of Mousse- chocolate, pear & strawberry with star anise scented syrup
19. Crepes with orange grand manier sauce & vanilla ice cream

To Finish

Tea & Coffee

- a. Chocolate dipped strawberries
- b. Chocolate Truffles
- c. Biscotti
- d. Assorted nut and cherry Brittle
- e. Chocolate dipped honey comb



Pricing Categories [Set Menu]

Set Menu Option 1 – R245.00 per person

- Select** 1- Soup
1- Main
1- Dessert

Set Menu Option 2 - R265.00 per person

- Select** 1 - Starter
1 - Main
1 - Dessert

Set Menu Option 3 – R280.00 per person

- Select** 1- Starter
1- Intermediate
1- Main
1- Dessert

Set Menu Option 4 – R290.00 per person

- Select** 1 - Starter or Soup
1 - Main
1 - Dessert
1 – Friandise

Set Menu Option 5 – R305.00 per person

- Select** 1- Starter
1- Soup
1- Main
1- Dessert

Set Menu Option 6 - R315.00 per person

- Select** 1 - Starter
1 – Soup
1 - Main
1 - Dessert
1 - Friandise

Set Menu Option 7 – R350.00 per person

- Select** 1- Starter
1- Soup
1- Intermediate
1- Main
1- Dessert
1- Friandise

Additional Option: A choice between 2 items on the Main Course – will be subject to a surcharge depending on the items selected.
Please enquire with our banqueting coordinator.

BUFFET MENU

Standard on the starter buffet selection

Home made bread and butter on table

Salad leaves with assorted condiment- olives, nuts, sprouts, sun dried tomato, Danish feta, croutons, roma tomatoes, peppers & onion with chefs dressing

Starters and Salads

1. Smoked Springbok Carpaccio
2. Rooibos Smoked springbok loin with tropical papaya salad
3. New Zealand mussels with chili and lime vinaigrette
4. Parma ham with melon and cinnamon
5. Smoked salmon trout with capers and onions
6. Jasmine Smoked Chicken and Papaya salad
7. Pasta salad
8. Beef Carpaccio with parmesan, Lemon, Olive Oil & marinated mushrooms
9. Home made curried fish
10. Grilled calamari & Roasted capsicum Salad
11. Assorted Cold cuts- Salami, Hickory ha & Smoked Chicken, with Pickles & Mustard
12. Marinated Mushroom and feta salad
13. Baby potato salad with chives and crispy bacon
14. Smoked snoek pate & Hummus with pita bread
15. Salad Caprese with Basil Pesto & Balsamic Vinaigrette
16. Potato Samosas with soy dipping sauce

Mains

Carvery

1. Greek roast leg of lamb with Mint Jus
2. Roast Sirloin of Beef with Red Wine Gravy
3. Thyme Scented Roast Chicken with Stuffing and Tarragon Gravy
4. Roasted Loin of pork with apple sauce & Crackling
5. Honey glazed gammon
6. Roast Turkey with bacon rolls & Giblet gravy

Buffet

1. Beef Stroganoff
2. Grilled line fish with lemon herb butter
3. Seafood Paella
4. Red wine braised oxtail with rosemary and Chic peas
5. Thyme Scented Chicken with roasted sweet potato and lime cream sauce
6. Chicken snietzel with lemon & Herb Butter
7. Thai Chicken Curry
8. Penne pasta in a Spinach, feta & Mushroom sauce
9. Char Grilled Lamb Cutlets
10. Indian lamb Curry with Sambals
11. Lamb shank casserole
12. Chicken Chasseur and penne pasta

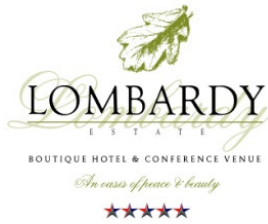
13. Red Wine & olive Braised Springbok shanks
14. Lamb Bredie
15. Grilled Sirloin of Beef with Pepper Sauce
16. Beef, mushroom Capsicum sosaties with mushroom & truffle sauce
17. Vegetable Lasange
18. Mousaka
19. Kassler rib with Cider sauce
20. Beef Picatta with Mushrooms & paprika
21. Sweet & Sour Pork neck

Standard Side Dishes

Savoury basmati rice
Rosemary and garlic roast potatoes
Chef's choice of 2 vegetables in season

Dessert

1. Rum Infused Chocolate Mousse
2. Pannacotta
3. Crème Brulee
4. Selection of ice cream
5. Fresh seasonal fruit Platter with Mint Pesto
6. Fruit Pavlova
7. Tart au Citron
8. Chocolate Mousse Cake
9. Milk Tarts
10. Malva pudding with Crème Anglaise
11. Apple Crumble
12. Caramelised pear tart with crème anglaise
13. Tiramisu
14. Christmas pudding
15. Sherry trifle
16. Chocolate Eclairs
17. Selection of Local Cheeses with Preserves and Biscuits



Pricing Categories [Buffet Menu]

Buffet Menu Option 1 - R390 per person

- Select 6**- Starters
- 3**- Roast
- 3**- Buffet
- 5**- Dessert

Buffet menu Option 2 – R360 per person

- Select 6** - Starters
- 5** - Buffet
- 4** - Dessert

Buffet Menu Option 3 – R325 per person

- Select 5**- Starters
- 2**- Roast
- 3**- Buffet
- 4**- Dessert

Buffet Menu Option 4 – R295 per person

- Select 4** – Starters
- 1** -Roast
- 3** - Buffet
- 4**- Dessert

Buffet Menu Option 5 – R255 per person

- Select 4**- Starters
- 3**- Buffet
- 4**- Dessert

Please note a surcharge per person will be levied if minimum numbers is not complete



BREAKFAST MENU

Continental Breakfast Menu

Cereals, Pastries & Scones
Selection of Local Cheese
Selection of Cold Meats
Crumpets
Strawberry and Plain yoghurts
Selection of Sliced Fruits
Stewed Fruit
Assorted Breads & Jams

Freshly brewed coffee
Assorted herbal and flavoured teas
A selection of fruit juices

R115.00 per person

Hot & Cold Breakfast Menu

Cereals, Pastries & Scones
Selection of Local Cheese
Strawberry and Plain yoghurts
Selection of Sliced Fruits
Stewed Fruit
Pancakes

Scrambled Eggs
Crispy Bacon
Grilled Sausages
Minute Steak
Savoury Mince
Sautéed Potatoes
Grilled Tomatoes
Assorted Breads and jams

Freshly brewed coffee
Assorted herbal and flavoured teas

A selection of fruit juices

R180.00 per person

Additional Items provided

Chair Covers (White or Cream)	R14.00 each
Silver under Plates	R20.00 each
Extra Waiters	R55.00/hr

****Surcharge for less than 45 guests will be levied at half the price of chosen Buffet Package ****

Pre Drinks and other Beverages

Sherry	R20.00 per person
Juice	R18.00 per person
Jugs of Juice	R35.00 each
Sparkling Wine (or Non-alcoholic)	R150.00 per bottle
Corkage	R65.00 per bottle

Draping

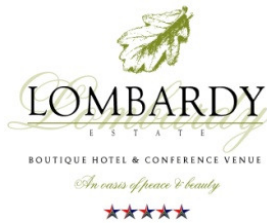
Draping can be arranged on request. Options:

Roof draping only:	
• Carousel with lights	R4550
Wall draping only:	
• Full wall (without scallops)	R4550
Roof & wall draping:	
• Carousel & scallops around room	R6950

DJ

• DJ	R3520.00
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<i>Function Date :</i>			
<i>Number of Guests:</i>	<i>Adults :</i>		<i>Children under 12 :</i>
<i>Function Venue & Time:</i>			
<i>Menu Choice :</i>			
<i>Bar Details including Pre-Dinner Drinks :</i>			
<i>Program with times:</i>			
<i>Equipment Required :</i>			
<i>Linen Colour :</i>			
<i>Additional Details :</i>			
<i>Deposit Paid & Date :</i>			
<i>Remainder Owing & Date Due :</i>			
<i>Accommodation Required :</i>			
<i>Company / Group :</i>			
<i>Organiser's Name :</i>			
<i>Phone :</i>		<i>Cell :</i>	
<i>Fax :</i>		<i>E-mail :</i>	
<i>Address :</i>			



TERMS & CONDITIONS

General:

1. Rates are valid from 1 January 2011 to 31 December 2011. A maximum of 15 % increase annually may be anticipated.
2. Due to unforeseen circumstances, the price of certain items may be increased without prior notification.
3. All quotes are subject to availability. Guests wishing to avoid disappointment should confirm their bookings as soon as possible. Bookings will be confirmed on deposit payable.
4. Food on the buffet will be displayed for 3 hours only from the confirmed time of the main course.
5. Music to stop at 23H30 and the bar to close @ 24H00.
6. Conferences will commence from 07h00 and end at 17h00, Breakfast functions will commence from 06h30 and end at 12h00 noon, Lunch functions commence from 11h30 and end at 17h00 and dinner functions commence from 17h30 and end at 24h00.
7. Any function wishes to continue later than normal time will be charged with an additional venue hire.
8. After hours charges will be charged at R750.00 per half an hour.
9. Children under 12 years will be charged 50 % of the agreed adult menu price and children under 6 years of age will not be charged.
10. No food or beverage may be brought onto the premises without written consent from Lombardy Estate Management.
11. No food or beverage may be removed off the premises without written consent from Lombardy Estate General Manager.
12. Free secure parking is available.
13. Gratuities are optional and at the discretion of the client
14. Any additional items requested should be supplied or hired by the client at the client's cost.
15. All prices are inclusive of 14 % VAT.

Bookings:

1. We are happy to hold a provisional booking for your function for 7 days.
2. If a 50% deposit is not paid within 7 days after the initial enquiry, Lombardy Estate reserves the right to cancel the provisional booking without any notice to the client.
3. All changes & cancellations must be made in writing by the client.
4. Cancellations 14days prior to the wedding date, the paid deposit is non-refundable.
5. All cancellations will be subject to an R500.00 administration fee.

Loss/Damage:

1. Neither Lombardy Estate nor its agents or employees shall be liable for any damages or loss which may be caused to any of the goods of the customer, its employees or invitees brought onto the premises for whatever reason, nor for any injury or loss of life of the customer or its employees howsoever caused. The customer further indemnifies and holds harmless Lombardy Estate against any claim that may be made against the Company by any third party relating to the provisions of this clause.
2. Should any damages occur to the building gardens, décor, carpets or linen during the function the client shall be held responsible and billed accordingly.
3. Candle burns/wax damage will be charged back to the client.
4. No staple guns or pins are to be used when attaching décor.
5. Lombardy Estate will not be held liable for interruptions of services (water, electricity, sanitation).

Bar Service:

1. No spirits, beer, soft drinks or food are to be brought and consumed on the premises, without the consent of Lombardy Estate Management.
2. A corkage fee will apply to bottles of wine & sparkling wine brought onto the premises.
3. All bar bills are to be settled on the night of the function.

Menu:

1. Certain dishes served are subject to seasonal availability.
2. All prices quoted include VAT and all prices are subject to change without prior notification.
3. Specialized dietary requirements such as Halaal and Kosher meals are subject to a surcharge.
4. Should the actual number of persons exceed that of the guaranteed number given, billing will then be based on the actual number.
5. Any changes must be given in writing 1 week prior of function date.
6. All entertainers' meals should be included in the guaranteed number.

Payment Procedures:

1. A booking will be confirmed and secured by payment of a 50 % deposit of the total food bill.
2. The outstanding amount of the total food, beverage and extras bill must be settled 7 days before the function date.
3. The final appointment to finalize the function procedures, final checklists, final confirmation of the menu and bar requirements, final numbers, will take place no later than 1 week prior to the function.
4. Should the client decide on an open bar, the limit is payable 1 week before the function.

Deposits:

1. A deposit of 50 % is required within 7 days of making the provisional booking.
2. Payment by cash/credit card at the hotel or by electronic or direct transfer to our bank account.
3. All deposits paid are non-refundable in the event of a cancellation or postponing the function.
4. Upon paying the deposit electronically, the deposit slip must be forwarded to Lombardy Estate.
5. Lombardy Estate's banking details are as follows and deposits slips must be faxed through on **(012) 809 2351**

**Lombardy Development,
First National Bank
Lynnwood Branch
Branch No: 25 20 45;
Account No: 551 5801 4338**

I hereby agree to abide by the above terms and conditions set out by Lombardy Estate and hereto bind myself in my personal capacity as surety for all monies owing, from this agreement. All damages to the allocated buildings and surroundings, venue, furniture, utensils carpet and equipment therein will be charged to the client. Prices are subject to change due to yearly increases.

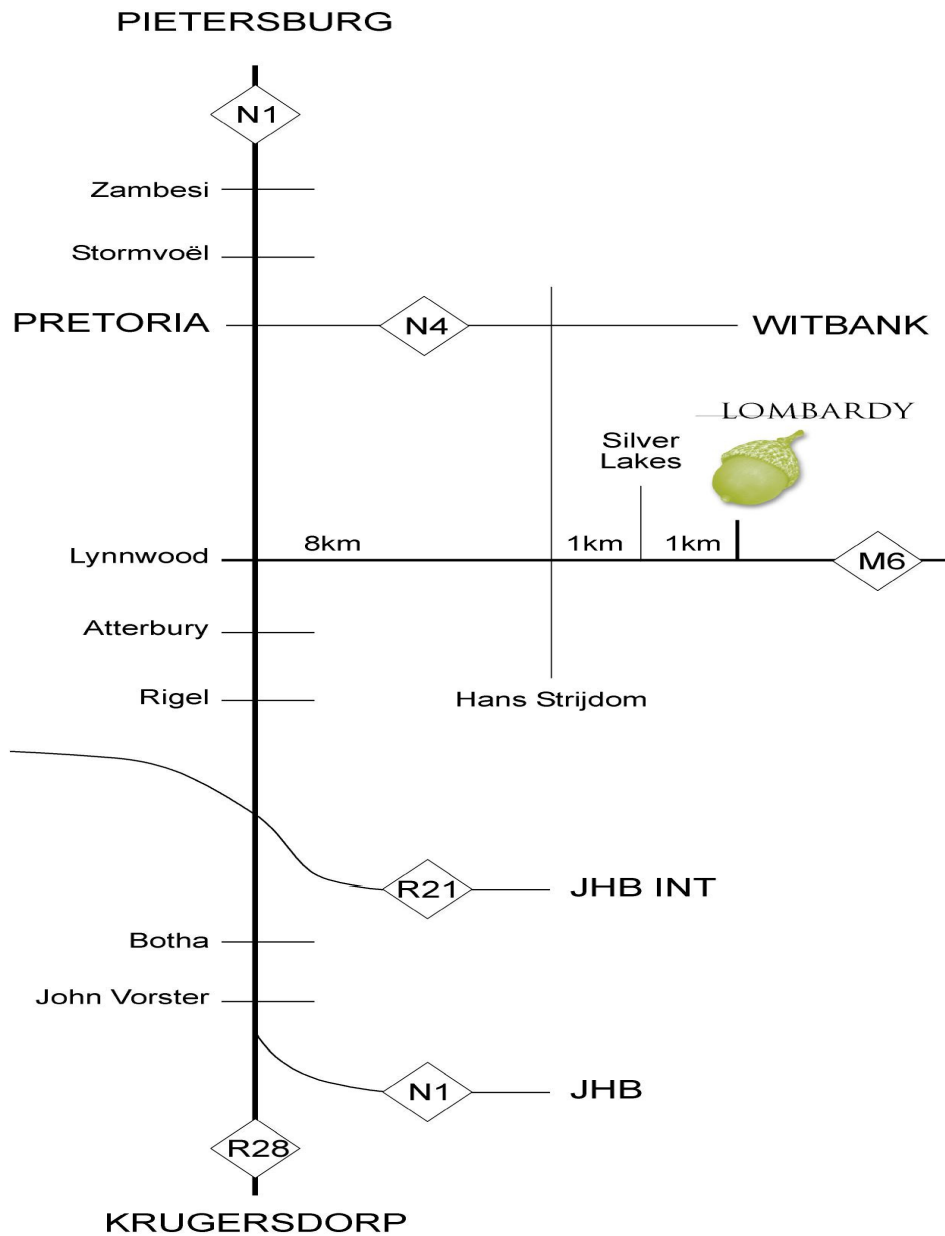
Function Date: _____

Date Signed: _____

Name (Printed): _____

Signature: _____

Lombardy Map with directions:



LOMBARDY

Tel +27 12 809 1260 · Fax +27 12 809 2351
4 Lynnwood Road, Tweefontein, Gauteng 0040 · PO Box 74537 Lynnwood Ridge 0040
E-mail info@lombardy.co.za · Web www.lombardy.co.za

From OR Tambo / Johannesburg International Airport

- Take the R21 direction Pretoria
- Take the N1 North direction Pretoria East
- Take Lynnwood Road (M6) off ramp
- Turn right into Lynnwood Road (east direction)
- Continue on Lynnwood Road (15+km)
- Cross Hans Strijdom Drive (M10) and Lynnwood Road crossing (landmark)
- Cross two sets of traffic lights (the second is the turnoff for Silver Lakes / Hazeldean Shopping Centre – do not turn)
- Travel on Lynnwood Road for approx 1km (drive pass the Lombardy Estate turn off on the left)
- Entrance to Lombardy Hotel on left side, off Lynnwood Road.
- You have arrived!!

From the N1 (North) Highway – towards Pretoria North / Pietersburg (Polokwane)

- Take Lynnwood Road (M6) off ramp
- Turn right into Lynnwood Road (eastern direction)
- Continue on Lynnwood Road (15+km)
- Cross Hans Strijdom Drive (M10) and Lynnwood Road crossing (landmark)
- Cross two sets of traffic lights (the second is the turnoff for Silver Lakes / Hazeldean Shopping Centre – do not turn)
- Travel on Lynnwood Road for approx 1km (drive pass the Lombardy Estate turn off on the left)
- Entrance to Lombardy Hotel on left side, off Lynnwood Road.
- You have arrived!!

From the N1 (South) Highway – towards Johannesburg / Krugersdorp

- Take the Atterbury (M11) off ramp
- Turn left into Atterbury Road (eastern direction)
- Continue on Atterbury Road (approx 10km)
- Turn left onto Hans Strijdom Drive (M10) (approx 2km)
- Turn right at the crossing of Hans Strijdom Drive and Lynnwood Road (M6) into Lynnwood Road (eastern direction)
- Cross two sets of traffic lights (the second is the turnoff for Silver Lakes / Hazeldean Shopping Centre – do not turn)
- Travel on Lynnwood Road for approx 1km (drive pass the Lombardy Estate turn off on the left)
- Entrance to Lombardy Hotel on left side, off Lynnwood Road.
- You have arrived!!

From the N4 (East) Highway – towards Witbank

- Take Hans Strijdom Drive (M10) off ramp
- Turn right onto Hans Strijdom Drive (approx 2km)
- Turn left at the crossing of Hans Strijdom Drive and Lynnwood Road (M6) into Lynnwood Road (eastern direction)
- Cross two sets of traffic lights (the second is the turnoff for Silver Lakes / Hazeldean Shopping Centre – do not turn)
- Travel on Lynnwood Road for approx 1km (drive pass the Lombardy Estate turn off on the left)
- Entrance to Lombardy Hotel on left side, off Lynnwood Road.
- You have arrived!!