



All Inclusive 2 & 3 Course Packages

Winter & Summer 2025

Mid Week

Available Tuesday, Wednesday & Thursdays



Noupoort Mountain Estate
Piket-Bo-Berg
www.noupoortestate.com

Everything set up under one roof with one team, leave the details with us

- Venue - Exclusive Use of The Main Venue 7 Hours
- Chapel or Outside Ceremony Area
- Ceremony White Benches Outside
- Harvest Table
- Catering 2 or 3 Course Meal
- 2 Bottles of Wine Per Table 1 Red & 1 White
- 1 Bottle of Champagne Per Table
- Table set up with seasonal Flowers & Greenery display with Church Candles
- Arch with seasonal Flowers & Greenery or flowers in the Chapel
- Table set up with seasonal Flowers & Greenery display with Candles
- Confetti
- After Ceremony drinks - 1 per Guest
- Back Ground Music
- Tiffany Chairs white
- Tables
- Table Numbers
- Display tables x 1
- Glass Underplates
- Glass Napkin Rings
- White Napkins
- Crockery
- Cutlery
- Crystal Wine & Champagne Flutes
- Up Lighters
- Outside Wine Barrels x 4
- Wedding Cake Knife & Lifter
- Wedding Cake Glass Stand
- Bar Staff 1
- Ice
- Fully Stocked Cash Licensed Bar
- Venue Set up
- All cleaning of the venue
- Back-up Generator If required with Fuel
- Outdoor Wooden Seating Furniture for Garden Area
- Garden large Umbrella's x 5
- Outdoor Bar set up if required
- Your Own Venue Coordinator
- 15% off Bed & Breakfast Rates (Cabins 1 to 19)

There are no additional/hidden fees at the venue; you will be informed if there are any changes on inquiry.

R2,500 Security and Breakages

2 Course Meal can choose from

Harvest Table, Starter & Mains or Harvest Table, Mains & Dessert

3 Course Meal Includes

Harvest Table, Starter, Mains & Dessert

2 Meal Course Package	3 Course Package	2 Course Package	3 Course Package
20 Guest		30 Guest	
3 Guest Table	3 Guest Table	5 Guest Tables	5 Guest Tables
1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2
R42,000	R43,500	R51,000	R51,500

2 Meal Course Package	3 Course Package	2 Course Package	3 Course Package
40 Guest		50 Guest	
7 Guest Tables	7 Guest Tables	8 Guest Tables	8 Guest Tables
1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2
R62,000	R63,500	R67,000	R68,500

IF YOU REQUIRE MORE THEN 50 GUEST PLEASE ASK FOR A QUOTE

Extra's Available

Photograph

7 Hours - USB with a High Resolution Images of Your wedding Day R14,500

Wedding Officiant Including Right up to Registration of the Marriage at Home Affairs R7,000

Extra Hours Available Until 02H00 R2,500

DJ R7,000

HARVEST TABLE

For Both 2 Course & 3 Course Menu

A Selection of Breads: Please Select 5

Sourdough, Seed Loaf, Olive Ciabatta, Focaccia, Party Wheel with Cheese, White Farm Bread, Cranberry and Nut Rye Bread Muesli Bread, German Landbrot, French Loafs, Cheese Straws, Bread Sticks Savoury Biscuit Selection

Variety of Butter: Please Select 3

Salted Farm Butter, Sundried Tomato Butter, Fresh Herb and Garlic Butter
Anchovy and Caper Butter, Moroccan Dukka Butter and Biltong and Coriander Butter

Homemade Pates, Mousses and Parfait: Please Select 3

Chicken Liver and Brandy Pate, Smoked Snoek Pate, Biltong Pate, Guacamole (Avocado Mousse), Humus, Red Pepper Humus, Creamy Peppadew Pepper Dip, Tzatziki Roasted Butternut Parfait, Roasted Sweet Pepper Mousse

Cold Meat Selection: Please Select 2

Sliced Ham, Chicken Loaf, Pastrami, Italian Salami, Cocktail Greek Meatballs, Beef Chipolata Sausages and Grilled Chicken Breast Fillet Strips

Local Cheeses: Please Select 3

Camembert, Brie, Cambrini, Blue Cheese, Flavoured Chervil Cheeses, Matured Cheddar and Feta garnished with Fresh Berries and Roasted Nut Praline

Jam and Preserves: Please Select 2

Onion Marmalade, Cherry Tomato and Chilli Chutney, Citrus Marmalade Apricot Jam

Pickles: Please Select 3

Pickled Onions, Dill Cucumber, Peppadews, Variety of Olives, Dolmade's Basil Pesto, Olive Tapenade

Starter - Served

2 or 3 Course Meal - Served

Please Select 1

Lemon Pepper Line Fish with a Mango Champagne Sauce Served with Lavish Greens and Fresh Lemons

Trio of Prawn Cake, Smokie Salmon & Pan-Fried Squid

Blue Cheese and Caramelized Onion Tartlet Served with a Tangy Mayonnaise

Homemade Scotch Eggs served with Asparagus and Spicy English Mustard.

Palma Ham and Goat Cheese Toasties on Sour Dough with Red Onion and Cranberry Relish

Mains - Served

2 & 3 Course Meal - Served

Please Select 1

Lamb Shank Served with a Mustard Mash, Vegetable Bundle & Roasted Baby Tomato's

Slow Roasted Short Ribs, with Baby Garlic Potatoes with Sauté Pearl Onions with a Mushroom and Red Wine Reduction.

Pan Fried Chicken Wrapped in Pancetta with a Lemon and Pepper Sauce , Roasted Vegetables and Couscous.

Beef Fillet Rubbed with Crushed Black Pepper, with Seasonal Vegetable & Crispy Potato Wedges, with Either Pepper or Mushroom Sauce.

Cajun Lime Fish, Served with a White Wine Sauce, Roasted Vine Tomatoes with Smashed Baby Potatoes.

Dessert - Served

2 or 3 Course Meal - Served

Please Select 1

Pink Malva Pudding with a Rooibos Custard.

Butter Milk Panna Cotta with raspberry sorbet and crispy Meringue

Lemon Cheese Cake with Vanilla Ice Cream

Summer Chocolate Brownie served on Raspberry Coulis with chocolate savings

Assortment of fruit tartlets served on demi-glace and Vanilla Ice Cream.

Coffee Station
For Both 2 & 3 Course Meals

Additional packages to Consider and available on request are

Night Before Meet & Greet

Getting Ready Platters

Wedding Party Flowers

Hair & Make Up

Please note: - We try and keep are prices as quoted here, but due to spike in Flower or Fuel prices the above prices could change without notice.

All prices exclude VAT

