



All Inclusive
2 & 3 Course Catering Packages
JANUARY TO MAY - SEPTEMBER TO DECEMBER
2025



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

- Exclusive use of the Venue - 9 Hours either 15H00 to 12 midnight or 16H00 to 01H00
- Ceremony Area Outdoor or Chapel
- Ceremony white Benches
- Harvest Table
- Catering 2 or 3 Course Meal with Coffee Station
- 2 Bottles of Wine Per Table 1 Red & 1 White
- 1 Bottle of Champagne Per Table
- Table set up with seasonal Flowers & Greenery
- Arch with seasonal Flowers & Greenery or flowers for the Chapel
- Confetti
- After Ceremony drinks - 1 per Guest
- DJ – Full Day & Evening Set ups at Ceremony Area, Pre-Drinks
- Tiffany Chairs white
- White washed Trestle Tables 8 Guest Per table
- Table Numbers
- Display tables x 1
- Glass Underplates
- Glass Napkin Rings
- White Napkins
- Crockery
- Cutlery
- Crystal Wine & Champagne Flutes
- Up Lighters
- Lighting for outside garden and rock face
- Outside Wine Barrels x 4
- Wedding Cake Knife & Lifter
- Wedding Cake Glass Stand
- Bar Staff 1 to 50 Guest 2 for over 50
- Ice
- Outside Cheers Bar
- 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
- Gift Table
- Your Own Venue Coordinator
- 1 nights accommodation at the Venue - Not transferable

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

2 Meal Course Package	3 Course Package	2 Course Package	3 Course Package	2 Course Package	3 Course Package
50 Guest		60 Guest		70 Guest	
8 Guest Table	8 Guest Table	10 Guest Tables	10 Guest Tables	9 Guest Tables	9 Guest Tables
1 Top table for 2	1 Top table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2
R88,000.00	R90,000.00	R100,000.00	R102,500.00	R103,000.00	R106,000.00

2 Meal Course Package	3 Course Package	2 Course Package	3 Course Package	2 Course Package	3 Course Package
80 Guest		90 Guest		100 Guest	
10 Guest Tables	10 Guest Tables	12 Guest Tables	12 Guest Tables	13 Guest Tables	13 Guest Tables
1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2
R112,000.00	R115,500.00	R124,000.00	R127,500.00	R133,000.00	R137,500.00

2 Meal Course Package	3 Course Package	2 Course Package	3 Course Package	2 Course Package	3 Course Package
110 Guest		120 Guest		130 Guest	
14 Guest Tables	14 Guest Tables	15 Guest Tables	15 Guest Tables	16 Guest Tables	16 Guest Tables
1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2	1 Top Table for 2
R141,000.00	R145,000.00	R151,000.00	R156,000.00	R159,500.00	R165,000.00

Extra's Available

Photograph

7 Hours - USB with a minimum of 650 High Resolution Images of the wedding Day R14,500.00

Wedding Officiant including right up to registration of the marriage at Home Affairs R7,500.00

Extra hours available until 02H00 R2,500

Gas patio Heater with 9KG Gas - 4 Available - Cost Each R550

Security & Breakages Deposit R2,500

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 Course Meal

Please Select 1

- Roasted Butternut Soup with Biltong Shavings and Toasted Pumpkin Seeds Served with a Cocktail Bread Roll and Butter
- Creamy Mushroom Soup with Smoked Paprika Corn Kernels Served with a Cocktail Bread Roll and Butter
- Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa with Micro Herbs
- Pan Fried Mushrooms and Feta Cheese Phyllo Parcel, served with a Caramelised Onion Preserve with Micro Herbs

Starter - Served

3 Course Meal

Please Select 1

- Roasted Butternut Soup with Biltong Shavings and Toasted Pumpkin Seeds Served with a Cocktail Bread Roll and Butter
- Creamy Mushroom Soup with Smoked Paprika Corn Kernels Served with a Cocktail Bread Roll and Butter
- Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Herbs Dill Cucumber and Cherry Tomato Salsa with Micro
- Pan Fried Mushrooms and Feta Cheese Phyllo Parcel, served with Caramelised Onion, Preserve with Micro Herbs
- Peppered Beef Shavings with Poached Pears, Creamy Blue Cheese and Rocket, Drizzled with a Balsamic Reduction

Mains - Buffet 2 Course Meal

Please Select 2

- Braised Beef in a Roasted Onion Gravy Beef Potjie in a Rich Brown Onion Gravy with Root vegetables
- Chicken Fillet Stuffed with Sundried Tomatoes, Feta
- Cheese and Baby Spinach Served with a Creamy Mushroom Sauce
- Roasted Chicken with our Homemade Basting Sauce
- Italian Meatballs stuffed with Mozzarella and served in a Tomato & Basil Sauce
- Cape Malay Bobotie Traditional South African Dish, Made with Ground Beef, Cape Malay Curry Powder and Spices with Roasted Almonds and Dried Fruit Turmeric Egg Custard Served with a Tomato and Onion Sambal and Toasted Coconut

Please Select 2

- Crispy Potato Wedges, Sprinkled with salt and Rosemary
- New Baby Potatoes with a Dill and Spring Onion Butter
- Steamed Rice
- Turmeric Rice with Raisins
- Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- Penne Pasta with a Basil Pesto Oil

Please Select 2

- Roasted Seasonal Vegetables Infused with Olive Oil and Rosemary
- Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses Grilled till Golden Brown
- Pumpkin Pie Topped with Caramelized Nuts and Seeds
- Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, with Brown Roasted Butternut with Masala Spice, Poached Pears, Baby Salad Leaves, caramelized Cashew Nuts Salad Drizzle with a Balsamic Reduction
- Traditional Greek Salad
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg, Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Mains - Buffet

3 Course Meal - Buffet

Please Select 2

- Slow Roasted Karoo Lamb Potjie in a Rich Onion Gravy with Root Vegetables
- Braised Beef in a Roasted Onion Gravy
- Beef Potjie, Slowly Braised in a Roasted Onion Gravy with Root Vegetables
- Chicken Fillet Stuffed with Sundried Tomatoes, Feta Cheese and Fresh Basil Served with a Creamy Mushroom Sauce
- Individual Farm Style Chicken Pies with Mirepoix, Button Mushrooms, Fresh Herbs and Sago, enfolded in Phyllo Pastry
- Roasted Chicken with our Homemade Basting Sauce
- Italian Meatballs stuffed with Mozzarella and served in a Tomato & Basil Sauce
- Cape Malay Bobotie Traditional South African Dish, Made with Ground Beef, Cape Malay Curry Powder and Spice with Roasted Almonds and Dried Fruit, baked with a Turmeric Egg Custard, Served with a Tomato and Onion Sambal

Please Select 2

- Roasted Seasonal Vegetables Infused with Olive Oil and Rosemary
- Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses, Grilled till Golden Brown
- Pumpkin Pie Topped with Caramelized Nuts and Seeds
- Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, with Brown Roasted Butternut with Masala Spice, Poached Pears, Baby Salad Leaves, caramelized Cashew Nuts Salad Drizzle with a Balsamic Reduction
- Toasted Butternut with Masala Spice, Potched Pears, Feta Cheese, Baby Salad Leaves
- Traditional Greek Salad
- Fresh Broccoli Salad with a Dijon Mustard Mayonnaise Dressing
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Please Select 2

- Crispy Potato Wedges, Sprinkled with Sea Salt and Rosemary
- New Baby Potatoes with a Dill and Spring Onion Butter
- Steamed Rice
- Turmeric Rice with Raisins
- Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- Penne Pasta with a Basil Pesto Oil

Dessert - Served

3 Course Meal

Please Select 1

- Italian Tiramisu, Italian Cheesecake Layered with Boudoir Biscuits, Soaked in Espresso Coffee and Dusted with Dark Cocoa Powder☒
Dusted with Dark Cocoa Powder
- Strawberry Cheesecake, Filled with Strawberry Pieces on a Golden Oat Crumb Base, Topped with a Strawberry Coulis☒
- Double Decker, Layers with White and Dark Chocolate Mousse on a Base or Moist Sacher-Torte, finished with a Bittersweet Chocolate Glaze and Topped with Fine Chocolate Shavings
- Mississippi Mud Pie, Rich Chocolate Brownie Base blended with Seasonal Tree Nuts, buried under a Thick Layer of Decadent Hazelnut and Chocolate Mousse
- Baked Malva Pudding, Made the Traditional way Using Butter, Fresh Cream, Apricot Jam and a Rich Toffee Sauce, Served with Cream☒
- Baked Apple Pudding, gooey Pudding Filled with Stewed Apples, Topped with Caramel Sauce, Served with Cream

Coffee Station

For Both 2 & 3 Course Meals

Additional packages to Consider and available on request are

Friday Night Meet & Greet Spit Braai

Lunch Time Platters on Saturday

Sunday Lunch

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