



## All Inclusive 2 & 3 Course Catering Packages

Winter - June to August 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
- Chapel
- Grazing Table
- Catering 2 or 3 Course Meal with Coffee Station
- 2 Bottles of Wine Per Table 1 Red & 1 White (Bonnievale)
- 1 Bottle of Champagne Per Table (Bonnievale)
- Table set up with seasonal Flowers & Greenery & Candles
- Flowers for the Chapel
- Confetti - Flower Petals
- After Ceremony drinks - 1 per Guest
- DJ – Full Day & Evening Set ups at Ceremony Area, Pre-Drinks
- Tiffany Chairs white
- White washed Tables up to 10 Guest Per table
- White washed Small Top Table for 2
- Table Numbers
- Display Table x 1
- Glass Underplates
- Glass Napkin Rings
- White Napkins
- Crockery
- Cutlery
- Crystal Wine & Champagne Flutes
- Outside Wine Barrels x 4
- Wedding Cake Knife & Lifter
- Wedding Cake Glass Stand
- Bar Staff 1 to 50 Guest 2 for over 50
- 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
- Gas Heaters & 9kg Gas for the Main Venue x 4
- Your Own Venue Coordinator

If the weather is warm enough we will happily use the garden and the Cheers Bar for Pre Drinks

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 |
| R72,500.00            | R74,500.00        | R81,500.00        | R88,000.00        | R85,500.00        | R92,000.00        |

| 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 |
| R92,500.00            | R99,500.00        | R101,500.00       | R105,500.00       | R109,000.00       | R113,000.00       |

| 2 Meal Course Package | 3 Course Package  |
|-----------------------|-------------------|
| 110 Guest             |                   |
| 14 Guest Tables       | 14 Guest Tables   |
| 1 Top Table for 2     | 1 Top Table for 2 |
| R116,000.00           | R121,000.00       |

### Security Deposit

R2,500 Security and Breakages Deposit will be added to Invoice and refundable within 5 working days after the wedding once everything has been accounted for.

### Extra's Available

|  |                 |
|--|-----------------|
| Photograph 7 Hours - USB with High Resolution Images of the wedding Day              | R14,500.00      |
| Wedding Officiant including right up to registration of the marriage at Home Affairs | R7,000.00       |
| Extra hours available until 02H00  | R2,500 per Hour |

## **WINTER GRAZING TABLE**

### **For Both 2 Course & 3 Course Menus**

#### **Selection of Soupls - Please Select 2**

- Roasted Tomato with a Basil Pesto
- Roasted Butternut Soup with Biltong Shavings and Toasted Pumpkin Seeds
- Creamy Mushroom Soup with Smoked Paprika Corn Kernels
- Chicken and Corn Creamy Soup Garnished with Fresh Herbs

#### **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  
Anchoy 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, Butternut Parfait, Roasted Sweet Pepper Mousse

#### **Local Cheeses: Please Select 3**

Matured Cheddar , Brie, Cambrini, Blue Cheese, Feta, Flavoured Chervil Cheeses, Camembert garnished with 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 & 3 Course Meal

#### Please Select 1

- Grilled Asparagus with Butter, Balsamic Vinegar and Capers
- Herb & Chilli Squid with Crown Bread
- Mussels on Flat Bread with Tarragon 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

## Mains - Buffet

### 2 Course Meal

#### Please Select 1

- 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 1

Bean & Vegetable Gratin  
Baked Lentil and sweet Potato Salad

#### 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

## 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

#### 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

#### Please Select 1

Bean & Vegetable Gratin  
Baked Lentil and sweet Potato Salad

## **Dessert - Served**

### **3 Course Meal**

#### **Please Select 1**

- Sticky Toffee Pudding served with Amarula Custard
- Chocolate Fondant served with Ice Cream
- Banana Bread French Toast served with Chocolate Genache and Cream
- Baked Red Malva Pudding, served with Rooibos Tea Custard
- Baked Apple Pudding, Goopy 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: - FOOD & FLOWERS - 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.**

Prices Exclude VAT













