

A romantic close-up of a bride and groom about to kiss. The groom, on the left, has dark hair and a beard, wearing a white shirt and a red tie. The bride, on the right, has brown hair styled in an updo with a floral hairpiece and is wearing a white lace wedding dress. They are both looking at each other. The background is a soft, out-of-focus outdoor setting. The text 'RATES 2027' is centered above the main title, and 'WEDDING PACKAGES' is written in large, white, serif capital letters across the middle of the image.

RATES 2027

WEDDING PACKAGES



**SAY 'I DO' IN OUR UNIQUE AND
UNFORGETTABLE CHAPEL SETTING**

THE GARDEN



Package Includes

- 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
- Midnight snacks
- Bottle of Champagne Per Table
- 2 Bottles of Wine Per Table
- Table set up with seasonal Flowers & Greenery with candles
- Confetti
- After Ceremony drinks - 1 per Guests
- DJ – Full Day & Evening Set ups at Ceremony Area
- Tiffany Chairs white
- Custom Made Dinning Tables
- Table Numbers
- Display tables x 1
- Glass Under-plates
- Glass Napkin Rings
- White Napkins
- Crockery Cutlery
- 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 Guests 2 for over 50
- Ice
- Fully Stocked Cash Licensed Bar
- Venue Set up
- Venue clean up
- Fuel for back up generator, if required
- Outdoor Wooden Seating in garden area
- Garden Umbrella's x 5.
- Outdoor Bar set up if required
- 7 Cocktail Tables
- Gift Table
- Your Own Venue Coordinator
- 1 nights accommodation for the Newly Weds

50 Guests 2 course	50 Guests 3 Course	60 Guests 2 course	60 Guests 3 Course	70 Guests 2 course	70 Guests 3 Course	80 Guests 2 course	80 Guests. 3 Course
6 Guests Per Table		6 Guests Per Table		8 Guests Per Table		8 Guests Per Table	
8 Tables plus Head Table		10 Tables plus Head Table		9 Tables plus Head Table		10 Tables plus Head Table	
R135,000	R138,000	R142,000	R145,000	R150,000	R153,000	R163,000	R166,000
90 Guests 2 Course	90 Guests. 3 Course	100 Guests 2 course	100 Guests. 3 Course	110 Guests 2 course	110 Guests 3 Course	120 Guests 2 course	120 Guests 3 Course
8 Guests Per Table		8 Guests Per Table		8 Guests Per Table		8 Guests Per Table	
12 Tables plus Head Table		13 Tables plus Head Table		14 Tables plus Head Table		15 Tables plus Head Table	
R175,000	R178,000	R192,000	R195,000	R205,000	R208,000	R220,000	R223,000



Harvest Table

Breads (Select 5)

Sourdough, Seed Loaf, Ciabatta, Focaccia, Party Wheel with Cheese, White Farm Bread, Sourdough Rye, Oats and Honey, French Loaves, Cheese Straws, Bread Sticks, Savoury Biscuit, Flat Bread, Portuguese Rolls Selection, Mini Pitta's

Butters (Select 3)

Salted Farm Butter, Sun-dried, Tomato Butter, Fresh Herb and Garlic Butter

Honey Butter, Indian Curry Butter, Butter and Biltong, Coriander Butter

Chilli & Lime Butter, Apple and Cinnamon Butter

Pates, Mousses & Parfaits (Select 3):

Chicken Liver and Brandy Pate, Smoked Snoek Pate, Biltong Pate, Guacamole (Avocado Mousse),

Red Pepper Humus, Creamy Peppadew Pepper Dip, Tzatzik dip,,i Roasted Butternut Parfait, Roasted Sweet Pepper Mousse

Smoked Salmon Pate, Sun-dried Tomato and Chilli pate, Chilli Prawn Pate, Beetroot Hums, Devil Egg Pate

Cold Meats (Select 2):

Sliced Ham, Chicken Loaf, Pastrami, Italian Salami, Cocktail Greek Meatballs, Beef Chipolata Sausages

Grilled Chicken Breast Fillet Strips, Chicken Pastrami, Roasted Beef, Turkey Roll, Mini Pork Belly Ribs,

Bratwurst Sausage with Mustard, Ham Gammon

Local Cheeses (Select 3):

Camembert,. Brie, Caprino, Blue Cheese, Flavoured Chervil Cheeses, Matured Cheddar, Feta (garnished with fresh berries & roasted nut praline), Biltong Cheese Spread, Flavoured Goat Cheese, Smoked Mozzarella, Gouda (sweet milk cheese)

Jams & Preserves (Select 2):

Onion Marmalade, Cherry Tomato & Chilli Chutney, Citrus Marmalade, Apricot Jam, Strawberry Jam, Honey, Green Fig,

Raspberry Jam, Makataan with Ginger

Pickles (Select 3):

Pickled Onions, Dill Cucumber, Peppadews, Variety of Olives, Basil Pesto, Red Pepper Pesto, Olive Tapenade, Pickled Jalapeños

Lime Pickle, Ginger Pickle, Chilli Pepper Pickle

Starter

2 & 3 Couse Menu

Select 1

Chicken and corn Soup Served with a Cocktail Bread Roll.

Creamy Mushroom Soup Served with a Cocktail Bread Roll.

Phyllo parcel with smoked Snoek and Feta Cheese with Pan Fried Onions.

Dill Cucumber and Cherry Tomato Salsa.

Pan Fried Mushrooms and Feta Cheese Phyllo Parcel, served with a Caramelised Onion Preserve.

Fig and Mozzarella Salad.

Thai style fish Goujons served with a Sweet & Sour Cucumber Pickle.

Thai Red Prawn Pot Starter.

Mains 2 Course

Select 2

Braised Beef in a Roasted Onion Gravy.

Beef Potjie in a Rich Brown Onion Gravy with Root vegetables.

Chicken Fillet Stuffed with smoked Cheese, Mushrooms or Roasted Cherry Tomato and Feta.

Roasted Chicken thighs with our Homemade Basting Sauce.

Italian Meatballs stuffed with Mozzarella and served in a Tomato & Basil Sauce.

Chilli con carne with all the trimmings.

Slow roasted Crispy Pork belly with a apple gravy.

Roasted Butternut and chick pea Curry.

New Orleans Jambalaya.

Select 2

Crispy Potato Wedges, Sprinkled with salt and Rosemary

New Baby Potatoes with a Dill and Spring On Butter

Steamed Rice

Mustard Mash

Savoury Rice with Pan Fried Mushrooms and Sweet Peppers

Penne Pasta with a Basil Pesto Oil

Mushroom Risotto

Select 2

Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses

Gem Squash Stuffed with Sweet Corn and Topped with Cheddar Cheese

Roasted Butternut with Masala Spice

Poached Pears

Baby Salad Leaves, caramelised Cashew Nuts Salad Drizzled 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

Pumpkin Pie Served with Caramelised Sauce and pumpkin seeds

Broccoli Salad serviced with Cheese

Cream Spinach

Wedding Cake for Dessert

Coffee Station

3 Course Meal – Buffet

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
Chilli con carne with all the timings
Individual Farm Style Chicken Pies with Mirepoix, Button Mushrooms, Fresh Herbs , wrapped in Puff Pastry
Roasted Chicken with our Homemade Basting Sauce
Slow Roast Leg of Lamb with a rich brown Gravy (dependant on rising costs)
Slow roasted Crispy Pork belly with an apple gravy
Stuffed pork loin with Mushrooms, onion and Spinach served on a bed of sage & Pearl Onions
Luciano seafood Curry
Roasted Butternut and chick pea curry (V)
Grilled Spicy Cauliflower, with spinach, Red Onion, Halloumi Cheese & Rice (V)

Select 2

Roasted Seasonal Vegetables Infused with Olive Oil and Rosemary
Grilled Vegetable Skewers Basted with Balsamic vinegar and Olive Oil
Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses,
Steamed Rice
Pumpkin Pie Topped with Caramelised Nuts and Seeds
Gem Squash Stuffed with Sweet Corn and grilled cheese
Roasted Butternut sprinkled with Masala Spice
Baby Salad Leaves, caramelised Cashew Nuts drizzled with a Balsamic Reduction
Poached 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

3 Course Meal – Dessert

Plated

Traditional Tiramisu made the Italian way.

Berry Cheesecake with Strawberry pieces served on a Strawberry Coulis

Double Decker Chocolate Mousse Gateaux

Mississippi Mud Pie served on a rich chocolate brownie base with layers of chocolate mousse

Baked Malva Pudding served with custard

Baked Apple Pudding served with cream

Dessert station: Waffles or Crêpes (includes garnish choices)

Ice cream station (includes various toppings)

Crème Brûlée served with Seasonal Fruit

FRIDAY NIGHT MEET & GREET

Pizza Evening

Relaxed Family Style

Wood Burning Pizza Oven – Cooked by the Chefs

Standard Margarita: Special blend of tomato and herb pizza sauce, topped with a cheese blend.

Pepperoni Margarita: base with pepperoni slices and cheese.

Chicken and peppadew pizza: Margarita base with chicken, feta, peppadew and a cheese blend.

Mexican Fiesta pizza: Spicy beef mince, chilli, onions, red peppers, Mexican sauce, and our cheese blend.

Veggie Margarita: Onions, peppers, Mushrooms, tomatoes, Corn and a cheese blend.

Latose/Gluten-Free pizza: mushrooms, olives, onions, spinach, and a cheese blend. (Vegan cheese available on request)

Sides: Chilli, Garlic, Italian Salad & Coleslaw

Night Cap: Classic Don Pedro.

30 Guests – R385pp

40 Guests – R375pp

50 plus Guests – R365 pp



Spit Braai Evening

Relaxed Family Style

Menu 1

R400 Per Guests

Whole Chicken & Boerewors on the spit

Spicy curried Pasta Salad

Greek Salad

Garlic Bread Roll

Menu 3

R525 Per Guests

Whole Lamb

Chicken

Sirloin Beef

Potatoes & onions in the spit

Beetroot and Rockets Salad with Goats Cheese

Sweet Onion Bread

Spicy Curry Pasta Salad

Garden Saad

Bread Rolls with Preserves

Menu 2

450per Guests

Whole Lamb

Potatoes & Onions in the spit

Garden Salad

Roasted Butter Nut & Pear Salad

Bread Roll with preserves



Spit Braai Menu needs to be placed no later than 4 weeks before the wedding, if guest are paying for their own meals their accounts need to be paid 3 weeks before arrival.

Friday Night Menus include welcome drinks (Beer , Ciders & Wine). A cash bar is available for additional beverages.

Please sign off on guest numbers as well as menu and drinks selection.

ACCOMMODATION

BED & BREAKFAST

CABIN 1 – 6 – SLEEPS 4. R3,800 Per Night

Kitchenette Area Fully Equipped

Bedroom with Queen Bed

2 x Day Beds

Full Linen Provided

Bathroom with Shower

Private Braai Area

6 Cabins Available

Bungalow 7 – SLEEPS 6 R5,700 Per Night

Kitchenette Area Fully Equipped

Bedroom with Queen Bed

Bedroom with 2 single Beds

2 x Day Beds

Full Linen Provided

Bathroom with Shower

Private Garden & Braai Area

1 Bungalow Available

CABIN 10 – 19 SLEEP 5 R4,500 Per Night

Ground floor bedroom 1 x Double Bed

3 Single Beds in cabin 10 to 19

Full Bathroom with a Separate Toilet

Full Linen Provided

Small Bar Fridge/Freezer

Microwave, Kettle, Toaster

Washing up area

Open Braai and Seating Area

9 Cabins Available – No Cabin Number 13

CABIN 20 – 26 – SLEEP 2 R1,950 Per Night

Double Beds

Full linen provided

Share Kitchen is supplied with

Cookers & Ovens

Microwave, Toaster, Kettle

Fridge/Freezer

7 Cabins Available

Cabins are charged per cabin not per person

Children Rates

0-1yr – No Charge, 2-7yrs – R300, 8-12yrs – R450 Per Night . 12 & above classed as an adult

Applicable to all Cabins except Cabins 20 – 26

All guests staying on both Friday and Saturday nights can enjoy a FREE stay on Sunday night!

Please note: breakfast will not be provided on Monday morning.

Excluding VAT

CONTACT

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Accommodation Reservations: Email Only

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All prices are Excluding VAT

www.noupoortestate.com

