



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 100Guests 2 course	60 Guests	70 Guests 2 course 110 Guests 2 course	70 Guests 3 Course	80 Guests 2 course 120Guests 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 Course 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

Coffee Station

Both served and family-style catering options are available at a small charge,
due to extra staff required

"You are also welcome to bring your own menu ideas to your day. Let us take a look, and let's chat about creating a menu that's perfect for you and your guests."

FRIDAY NIGHT MEET & GREET

Pizza Evening Relaxed Family Style

WoodBurningPizzaOven-Cookedbythe 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

BreadRoll 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

Breakfast Included

CABIN 1 – 6 – SLEEPS 4 – 6 Cabins Available

- Kitchenette Area Fully Equipped
- Bedroom with Queen Bed
- 2 x Day Beds
- Full Linen Provided, Towels Hair Dryer, Fans
- Bathroom with Shower
- Private Braai Area

1 Adult	R2,700	2 Adults	R2,800
3 Adults	R3,400	4 Adults	R3,800

CABIN 10 – 19 SLEEP 5 – 9 Cabins Available

- Ground-floor bedroom with 1 double bed
- Upstairs loft area with 3 single beds
- Full bathroom with a separate toilet
- All linen and towels provided
- Hair dryer and fans included
- Small bar fridge/freezer
- Microwave, kettle, and toaster
- Washing-up area
- Open braai area with outdoor seating

1 Adult	R2,500.	2 Adults	R2,600
3 Adults	R3,100.	4 Adults	R3,600
5 Adults	R4,100		

Bungalow 7–SLEEPS 6 – 1 Bungalow Available

- Kitchenette Area Fully Equipped
- Bedroom 1 with Queen Bed
- Bedroom 2 with 2 Single Beds
- 2 x Day Beds
- Full Linen Provided, Towels, Hair Dryer, Fans
- Bathroom with Shower
- Private Garden & Braai Area

1 to 4 Adults	R4,000	5 Adults	R4,500
6 Adults	R5,000		

CABIN 20–26 – SLEEP 2 – 7 Cabins Available

- Double Beds
- Full linen and towels provided
- Bathroom with Shower
- Hair dryer, fan, body
- In-room tea and coffee facilities
- Shared kitchen equipped with:
- Microwave
- Toaster
- Fridge/freezer
- Open braai area with outdoor seating

1 Adult.	R2,100
2 Adults	R2,300

Children's Rates 0–1 years: No charge. 2–9 years: R400 per child. 10 years and older: Charged at the adult rate

Please Note:

Children are not permitted in Cabins 20–26.

Prices are per night – All prices exclude VAT.

CONTACT

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Accommodation Reservations: Email Only

Reservations@noupoortestate.com

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All prices are Excluding VAT

www.noupoortestate.com

