



# EVER BE

WEDDING PACKAGE

2021 | 2022

# OH, HELLO & WELCOME

Nestled in the Schureveberg Mountain Range, Ever Be is surrounded by spectacular views and vibrant flora.

When your guests arrive, they'll be greeted by the tranquility of the Hennops River. The soothing sounds of the river will be the perfect backdrop for your wedding day.

The Industrial French architecture was inspired by our love for minimalism and the desire for a blank canvas that can be used for modern and simplistic to lush and extravagant setups and styles that won't bind you to the limitations of your surroundings.

Ever Be is the ideal venue for couples whom love the outdoors and enjoy the finer details of nature without having to travel far.

*There are three responses to a piece of design –  
yes, no, and WOW!  
Wow is the one to aim for...  
-MILTON GLASER*



# BOOK A DATE

Viewings at the venue will be held on appointment only as we work remotely and travel to the venue for viewings.

Our coordinator will assist with any questions regarding the venue and accommodation during this showcasing that may be of value in making your decision.

Due to weddings happening on weekends we only do viewings on Tuesdays to Thursdays and selected Fridays and Sundays.

After the viewing a comprehensive quotation based on your requirements will follow and the date will only be reserved for 10 working days.

If the date is not secured and confirmation is not received within this 10 working day period, the date will become available again for other clients.



# WEDDING PACKAGES

PRICES ARE EXCLUDING VAT.

MINIMUM OF 80 GUESTS WILL BE REQUIRED FOR SATURDAY WEDDINGS.

SUMMER MONTHS INCLUDE THE MONTHS OF JANUARY TO APRIL AND  
SEPTEMBER TO DECEMBER

WINTER MONTHS INCLUDE THE MONTHS OF MAY TO AUGUST

WINTER WEDDINGS ARE HOSTED FROM 15H00 TO 23H00.

SUMMER WEDDINGS ARE HOSTED FROM 16H00 TO 00H00.

## PACKAGES

### VENUE HIRE

	SUMMER 2021	WINTER 2021	SUMMER 2022	WINTER 2022
WEDNESDAYS	R 18 000.00	R 16 000.00	R 20 000.00	R 18 500.00
FRIDAYS	R 28 000.00	R 25 000.00	R 31 000.00	R 28 000.00
SATURDAYS	R 35 000.00	R 28 000.00	R 38 000.00	R 31 000.00
SUNDAYS	R 28 000.00	R 25 000.00	R 31 000.00	R 28 000.00
PUBLIC HOLIDAYS	R 35 000.00	R 28 000.00	R 38 000.00	R 31 000.00

### MENU OPTIONS

STREET FOOD HARVEST TABLE   MAIN & SIDES   DESSERT	R 485.00	R 485.00	R 510.00	R 510.00
BUFFET 1 HARVEST TABLE   2 MAINS 4 SIDES   DESSERT	R 670.00	R 620.00	R 740.00	R 680.00
BUFFET 2 HARVEST TABLE   2 MAINS 6 SIDES   DESSERT	R 700.00	R 650.00	R 770.00	R 720.00
BUFFET 3 HARVEST TABLE   PLATED STARTER 2 MAINS   6 SIDES   DESSERT	R 750.00	R 700.00	R 825.00	R 775.00
PLATED 1 HARVEST TABLE   PLATED MAIN PLATED DESSERT	R 700.00	R 650.00	R 770.00	R 720.00
PLATED 2 HARVEST TABLE   PLATED STARTER PLATED MAIN   PLATED DESSERT	R 750.00	R 700.00	R 825.00	R 775.00
CHILDREN AGED 7 TO 12	R 300.00	R 300.00	R 330.00	R 330.00

### ADDITIONAL SERVICES

WAITERS FOR PLATED MENU ONLY	R 350.00	R 350.00	R 450.00	R 450.00
GAS HEATERS	R 550.00	R 550.00	R 600.00	R 600.00
VENUE OVER-TIME	R 2 500.00	R 2 500.00	R 3 000.00	R 3 000.00
GIN BAR	R 45.00	R 45.00	R 55.00	R 55.00
FAIRY LIGHTS	R 4 500.00	R 4 500.00	R 4 800.00	R 4 800.00
IN-HOUSE DJ	R 6 500.00	R 6 500.00	R 6 800.00	R 6 800.00
BRIDAL PARTY SNACKS	R 165.00	R 165.00	R 175.00	R 175.00

# ACCOMMODATION FOR GUESTS

THERE IS ACCOMMODATION FOR 31 GUESTS AT THE GUEST HOUSE ON OUR PREMISES.

THE GUEST HOUSE CAN BE BOOKED THE NIGHT BEFORE THE WEDDING IF THERE IS NOT ANOTHER WEDDING AT THE VENUE. STANDARD ROOM RATES WILL APPLY.

A MINIMUM OF 8 ROOMS AT THE GUEST HOUSE MUST BE BOOKED IF THE GUEST HOUSE IS USED THE NIGHT BEFORE THE WEDDING. NO MINIMUM REQUIREMENTS FOR THE NIGHT OF THE WEDDING.

A SELF-CATERING BRAAI CAN BE ARRANGED FOR THE NIGHT BEFORE THE WEDDING AT THE GUEST HOUSE. EVER BE WILL PROVIDE THE BRAAI, CUTLERY AND PLATES. GUESTS MUST PROVIDE THEIR OWN FOOD AND BEVERAGES.

ACCOMMODATION	SUMMER 2021	WINTER 2021	SUMMER 2022	WINTER 2022
<b>MAIN GUEST HOUSE</b>				
ROOM 1- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 350.00	R 1 250.00	R 1 400.00	R 1 300.00
ROOM 2- SLEEPS 2 SHARING INCLUDING BREAKFAST	R 1 250.00	R 1 150.00	R 1 300.00	R 1 200.00
ROOM 3- SLEEPS 2 SHARING INCLUDING BREAKFAST	R 1 250.00	R 1 150.00	R 1 300.00	R 1 200.00
<b>INDUSTRIAL ROOMS</b>				
ROOM 1- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 350.00	R 1 250.00	R 1 400.00	R 1 300.00
ROOM 2- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 350.00	R 1 250.00	R 1 400.00	R 1 300.00
ROOM 3- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 350.00	R 1 250.00	R 1 400.00	R 1 300.00
ROOM 4- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 150.00	R 1 050.00	R 1 200.00	R 1 100.00
ROOM 5- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 250.00	R 1 150.00	R 1 300.00	R 1 200.00
<b>BEN'S COTTAGE</b>				
ROOM 1- SLEEPS 2 SHARING INCLUDING BREAKFAST	R 1 250.00	R 1 150.00	R 1 300.00	R 1 200.00
ROOM 2- SLEEPS 2 SHARING INCLUDING BREAKFAST	R 1 250.00	R 1 150.00	R 1 300.00	R 1 200.00
ROOM 3- SLEEPS 3 EN-SUITE INCLUDING BREAKFAST	R 1 750.00	R 1 650.00	R 1 800.00	R 1 700.00
ROOM 4- SLEEPS 2 EN-SUITE INCLUDING BREAKFAST	R 1 250.00	R 1 150.00	R 1 300.00	R 1 200.00
<b>WOODEN CABIN</b>				
ROOM 1- SLEEPS 2 SHARING INCLUDING BREAKFAST	R 900.00	R 800.00	R 1 000.00	R 900.00
ROOM 2- SLEEPS 2 SHARING INCLUDING BREAKFAST	R 900.00	R 800.00	R 1 000.00	R 900.00

# INCLUDED IN VENUE

## VENUE HIRE INCLUDES

### VENUE:

- Minimum guests for Saturdays are 80.
- Please request our intimate wedding packages for smaller weddings.

### BRIDAL & GROOMS PARTY:

- Bridal and grooms room from 10H00 on the wedding day.
- Honeymoon suite the night of the wedding for the bridal couple with complimentary sparkling wine.
- Towels for bride and bridesmaids as well as groom & groomsmen. Replaced for the night of the wedding for bride & groom.
- Mini-Bar is available in bridal. and grooms room. Price list provided & drinks to be deducted from the breakage.
- No smoking allowed in rooms.
- Exclusive use of both guest house and pool area to swim and relax the morning of the wedding.

### ARRIVAL AREA & CHAPEL:

- Chapel will be available from 08H00 on your wedding day.
- Shepherd hooks with wooden lanterns
- Fruit-infused water station on arrival
- Rustic tolix chairs (200 available)
- Selection of 2 chiffon drapes in the chapel
- 2 Glass confetti bowls
- Podium & register table for Pastor or Marriage Officer
- DJ table & power outlet
- Easel for a welcome sign

### COCKTAIL AREA:

- Fruit-infused water & juice station
- Easel for seating plan
- Basic outdoor cash bar set up for the cocktail hour.
- Patio umbrellas for shade & seating
- 6 Cocktail tables with 16 chairs
- 30 White rain umbrellas in case of rain.
- Power outlet for DJ or live music

### BAR AND BEVERAGES:

- Fully stocked Cash Bar
- Cash, Card and Snap Scan facilities available.

## RECEPTION:

- The Venue will be available from 08H00 for setup.
- 21 Rectangular wooden tables seating 6 - 10 guests each (2.4m x 1.1m)
- Rustic tolix chairs.
- Gift table and wooden gift box
- DJ table
- Cake table with cake knife and lifter and a selection of cake stands
- Standard glasses, crockery. stainless steel cutlery and white dinner and side plates.
- Rose gold Ice buckets available from the bar.
- Indoor Victorian lounge furniture.
- Water carafe and salt & pepper per table.
- Television, DVD Player and DVD's to entertain the children in the chapel only if required.
- Linen napkins from our selection see decor collection
- Under plates as specified on decor collection.
- Coffee & tea station after dinner for 1 Hour.
- Black chalkboard for Menu
- Boma & wood, lit at 21H30.
- Fleece blankets for indoor or outdoor use.
- Backup generators.
- Boma use after 00H00 at no additional cost.

## INCLUDED IN PRICE PER PERSON

### MENU:

- Please view Menus for Starters, Mains & Desserts.
- All Plated, Buffet and Serving Equipment or Market Stall Trolleys for Street Food Menu.

### STAFF:

- Qualified Wedding Coordinator until 21H00.
- 1 Function Manager until closing
- 1 Waiter per 24 Guests (3 Tables Buffet & Street Food Menu) from 11H00- 21h30.  
(Waiters charged accordingly for Plated Menu)
- 1 Bar Manager from 12H00- 00H00 (Charged at R250.00 each after 00H00 with Over-Time)
- 1 Barmen per 60 Guests from 12H00- 00H00. Max 3
- 2 Scullery from 14H00- 23H00
- 2 Security & 2 Car Guards from 14H00 until 06H00
- Gardening staff before your wedding.
- Cleaning staff before and after your wedding.

# EXCLUDED FROM VENUE

## VENUE HIRE AND PER PERSON RATE:

- Over-time in the venue after 00H00 charged at R 2 500.00 per hour. Maxi 1 hour, guests can move to the boma area after the cut-off time.
- Barmen additional at R 250.00 per hour after 00H00.
- No food allowed to be taken as leftovers.
- Fairy lights with a fairy light curtain backdrop available from Ever Be only. Request price
- Chiffon draping for the Hall, Tablecloths & Runners.
- Additional patio heaters. (Venue includes 2)
- Food tastings.
- Dress steamer or iron
- Stretch marquee if desired.
- Additional seating during cocktail hour.
- Rose and copper-gold cutlery available at R 5.00 a piece or R 12.00 per set of 3. Some of our menus require 2 sets of forks and knives.
- Waiters for a plated menu.
- Patio heaters for winter months.

## ACCOMMODATION AND BREAKFAST:

- All guest rooms include breakfast for two.
- Ever Be can accommodate 28 guests on the premises.
- Room Breakdown:
  - 8 Double en-suite rooms (sleep 2)
  - 4 Double rooms that share a bathroom between 2 rooms (sleep 2)
  - 1 Wooden cabin with its own bathroom (Sleeps 4)
- Room Prices includes breakfast for 2 and is served at 09H00 on the guest house patio. Max 30 Guests.
- All rooms have complimentary coffee and tea, hand cream, shampoo and body wash, bath and face towels, blankets for winter months, gas geysers
- Breakfast for more than 30 Guests will be served in the Chapel only if we do not have a wedding the following day at an additional charge per person not sleeping at Ever Be.
- Guests from neighbouring lodgers are welcome to book breakfast at Ever Be
- No smoking in rooms allowed.
- No sleeping on couches allowed.
- No linen or bedding allowed outside of rooms.
- No bags on beds, luggage tables provided in rooms.
- Hairdryers available to hire on request.
- Swim towels available at the pool on request.

## WEDDING PARTY SNACKS:

- Wedding party snacks can be brought in by the couple.
- Ever Be can provide snacks at an additional charge.
- Platters are charged per person
- Braai facilities on the patio by the pool are available for the grooms' party and guests can bring their own meat, sides, snacks, wood & firelighters.
- Beverages must be bought through Ever Be.
- Plates, glasses and cutlery will be provided.

## SERVICE PROVIDERS:

- Chapel, hall & table decor, flowers & candles. (Some Day can Quote)
- DJ, band, staging & sound system and set up thereof. (We can quote you on our in-house DJ)
- Photographer
- Videographer
- Photobooth
- Wedding cake
- Wedding stationery and prints
- Welcome sign & seating plan
- Childminder
- Hair & make up artist and assistants.
- Speciality coffee/ cocktail/ dessert bars arranged by you at R 950.00 corkage/ service fee. Pay in advance

## BAR AND BEVERAGES:

- Allocated bar tabs must be finalised in advance with the final invoice.
- The bride and groom can each bring in 1 bottle sparkling wine or whisky with no corkage. Other beverages through Ever Be/ Mini Bar only.
- Wine corkage at R 70.00 per bottle. Max 2 bottles per table.
- All other beverages & sparkling wine must be bought through Ever Be.
- R 2 000.00 fine will be charged immediately when anyone is caught drinking from the car.
- No personalised water bottles allowed to be brought in but can be done by Ever Be at R 15.00 per bottle. Artwork provided with the final meeting by the client.
- Gin bar available on request and is charged per person.
- Whisky bar charged for according to chosen Whiskies.
- Fruit juice for the tables at an additional charge.
- 1 Keg (50L) allowed to be brought in and set up by you at R 900.00 corkage. Please arrange ice for this separately.



LET'S EAT.





# STREET FOOD MENU (BURGERS)

PLEASE SELECT ACCORDING TO YOUR CHOSEN  
MENU OPTION

## COCKTAIL HOUR

### BREAD & SOUP TABLE

(Served During Cocktail Hour)  
Freshly Baked Artisan Breads  
Jams and Spreads  
Local and Imported Cheese  
Selection of Soup:  
(Choose 3)  
Tomato & Basil  
Chicken & Mushroom  
Country Vegetable  
Creamy Potato & Bacon  
Spicy Butternut  
Beef & Vegetables

OR

### CANAPES

(Served During Cocktail Hour)  
(Choose 4)  
Mini Cheese Burger/ Chicken Slider  
Tiny Pulled Pork & Coleslaw Panini's  
Bacon & Parmesan Croquettes with Dijon Mustard  
Koftas on a Knotted Bamboo Stick with Tzatziki  
Chicken & Brie Sticks with a Cranberry Drizzle  
Crispy Chicken Cones with a Cheese Dip  
Hipster Pizza (V)  
Basil Pesto, Rosa Tomatoes, Garlic, Mozzarella & Red onion

## MAINS

(Pick 3 Options from which your guests can Choose 1)  
\*Vegetarian Options Available

### THE FULL HOUSE

| 100% Pure Beef Patty in a BBQ Sauce served with  
Cheese, Bacon & Guacamole |

### THE CRUMB

| Deep Fried Crumbed Chicken Burger served  
with Bacon, Guacamole (Seasonal) & Sweet Chilli Mayo |

### THE JUMBUCK

| Roasted Lamb with Pomegranate Sauce,  
Tzatziki & Salsa |

### THE EXTREME POLO

| Grilled Cajun or Lemon & Herb Chicken Breast,  
Cheese, Bacon & Guacamole with a Tangy Mayo |

### THE BOAR

| Roasted Honey BBQ Pulled Pork Burger with  
a Sriracha Mayo & Grilled Pineapple Asian Slaw |

## SIDES

Shoe String Fries  
Shoe String Onion Rings  
Greek Salad  
Mushroom or Pepper Sauce

## DESSERT BAR

(Choose 3)  
Salted Caramel Baked Cheese Cake  
Espresso Tiramisu  
Baked Berry New York Cheese Cake  
Mississippi Mud Pie  
Cocoa Chocolate Brownies with Milky Bar Sauce  
Traditional Malva Pudding with Creme Anglaise  
Dark Chocolate Mud Pudding with Cream Anglaise  
S'Mores Bar

The wedding cake can be served with the Harvest Table  
or as Dessert  
Coffee & Tea Served with Dessert

## MIDNIGHT SNACKS

(Can be arranged at an additional cost)

Traditional "Braai Broodjies"  
Beef & Chicken Sliders  
Lemon & Herb or Peri-Peri Chicken Wings  
Grilled Cheese and Tomato Soup

# STREET FOOD MENU (PIZZAS)

## COCKTAIL HOUR

### HARVEST TABLE

(Served During Cocktail Hour)

Freshly Baked Artisan Breads & Crackers  
Selections of Jams & Spread  
Local and Imported Cheese  
Biltong, Droe Wors & Cold Meat Selection  
Seasonal Fruits  
Peppadews, Olives and Pickles

OR

### CANAPES

(Served During Cocktail Hour)

(Choose 4)

Mini Cheese Burger/ Chicken Slider  
Tiny Pulled Pork & Coleslaw Panini's  
Bacon & Parmesan Croquettes with Dijon Mustard  
Koftas on a Knotted Bamboo Stick with Tzatziki  
Chicken & Brie Sticks with a Cranberry Drizzle  
Crispy Chicken Cones with a Cheese Dip

## MAINS

(Pick 2 Options which will be served at the tables)

\*Vegetarian Options Available

Parmesan Cheese, Fresh Chillies and Garlic will be provided for each table.

### THE MARGHERITA

| Fresh Tomato, Mozzarella, Origanum |

### THE HAWAIIAN

| Mozzarella, Ham, Pineapple |

### THE REGINA

| Mozzarella, Ham, Mushrooms |

### THE HIPSTER (V)

| Basil Pesto, Cherry Tomatoes, Mozzarella, Red Onion |

### THE SMOKING GUN

| Coriander, BBQ Pulled Pork, Mint, Mozzarella, Red Onion, Spring Onion |

### THE SERIES

| Bolognese, Coriander, Green Pepper, Mozzarella & Red Onion |

(Pick 3 Options which will be served at the tables)

### TIKKA CHICKEN

| Tikka Chicken, Green Pepper, Coriander, Mozzarella |

### BBQ CHICKEN

| Shredded BBQ Chicken, Mozzarella, Mushrooms |

### SWEET CHILLI CHICKEN EXPRESS

| Feta, Mozzarella, Peppadew, Sweet Chilli Chicken |

### ALL SEASONS

| Green Pepper, Mozzarella, Onions, Mushrooms, Ham, Olives |

### HAPPY HIPSTER (V)

| Basil Pesto, Cherry Tomatoes, Mozzarella, Mushrooms, Olives, Red Onion |

### COAST TO COAST

| Cherry Tomatoes, Mozzarella, Salami & Chicken |

### SUBURBAN BLISS

| Bacon, Feta, Avocado, Mozzarella |

### LAMB TZATZIKI

| Lamb Souvlaki, Olives, Tzatziki, Fresh Rocket |

### DESSERT BAR

(Choose 3 if Applicable)

Salted Caramel or Berry Baked Cheese Cake  
Mississippi Mud Pie  
Cocoa Chocolate Brownies with Milky Bar Sauce  
Traditional Malva Pudding with Creme Anglaise  
Dark Chocolate Mud Pudding with Cream Anglaise

The wedding cake can be served with the Harvest Table or as Dessert

Coffee & Tea Served with Dessert

### MIDNIGHT SNACKS

(Can be arranged at an additional cost)

Traditional "Braai Broodjies"  
Beef & Chicken Sliders  
Grilled Cheese and Tomato Soup

# BUFFET MENU

PLEASE SELECT ACCORDING TO YOUR CHOSEN  
MENU OPTION

## COCKTAIL HOUR

### HARVEST TABLE

(Served During Cocktail Hour)

Freshly Baked Artisan Breads & Crackers  
Warm Homemade Artichoke & Three Cheese Dip  
Selections of Jams & Spread  
Local and Imported Cheese  
Biltong & Cold Meat Selection  
Seasonal Fruits  
Peppadews, Olives and Pickles

## PLATED STARTER

(Choose 1)

### DUO OF CROQUETTES

Served with a Berry Coulis & Sweet Chilli Mayo  
Crumbed and Deep-Fried to Golden Brown.

## SOUP FROM OUR SELECTION

### SMOKED SALMON

Served with Cucumber Ribbons, Shards of Horse Radish  
and Sour Cream. Garnished with Edible Greens and a  
dripped with Hollandaise Sauce

### BUTTERNUT, FETA & SPINACH QUICHE

Served on a bed of Micro Herbs with a Balsamic Glaze

### DEEP FRIED VEGETABLE SPRING ROLL

Served with a Honey Soy Sauce

## MAINS

(Choose 1 White & 1 Red Meat Option)

### HOMEMADE INDIVIDUAL CHICKEN & MUSHROOM PIES

Puffed Parcel with a Creamy Chicken &  
Mushroom Filling

### LEMON & HERB OVEN ROASTED CHICKEN PIECES

Served with a Creamy Lemon Butter Sauce.

### STICKY ORANGE CHICKEN PIECES WITH CRISPY SKIN

Cooked in Orange Juice and Glazed with  
Fruit Chutney

### BACON WRAPPED PAN-FRIED CHICKEN CUTLETS

Baked & Served in a Creamy Mushroom Sauce

### SWEET CHILLI CHICKEN KEBABS

Flame Grilled with a Sweet Chilli Marinade

### OVEN-BAKED CHICKEN PARMI

Smothered in a Tomato Pesto Sauce Baked with  
Parmesan

### RUMP KEBABS

Flame Grilled and Spiced to Perfection. Served Medium  
with a Creamy Pepper of Red Wine Sauce

### GUINNESS BEEF PIE

Hearty Beef cooked in Guinness topped with Mashed  
Potato

### INDIVIDUAL MUTTON POT PIES

Flavoured and Cooked with Herbs and Spices such as  
Rosemary, Oregano, Garlic, Cumin and a hint of Curry.  
Baked in a Puff Pastry Parcel to Golden Brown

### OVEN ROASTED OXTAIL

Infused in Red Wine, Herbs and Spices such as Rosemary,  
Thyme, Ginger, Cumin, Garlic and Coriander with a  
Medley of Fresh Seasonal Vegetables such as Carrots,  
Patty Pans, Baby marrow and Baby Corn

### DEBONED LEG OF LAMB

Seasoned with Fresh Herbs and Spices. Cooked to  
perfection on the Spit and Served with a  
Rosemary & Basil or Red Wine Sauce

### GRILLED LAMB CHOPS

Hot of the braai and Served Medium with a Creamy  
Rosemary and Thyme Sauce or Red Wine Sauce

\*Vegetarian Mains Available on Request

# BUFFET MENU

## STARCH

(Choose 2)

- Herbed Long Grain White Rice
- Long Grain White Fluffy Rice with Roasted Garlic and Rosa Tomatoes with a hint of Parmesan & Fresh Micro Herbs
- Parmesan or Garlic Mashed Potatoes
- Creamy Mushroom & Chives Potato Bake with Roast Garlic
- Crushed Baby Potatoes with Butter & Sage
- Golden Fried Potato Croquettes
- Fondant Potatoes with Thyme & Butter

## VEGETABLES

(Choose 2)

- Al Dente Rosemary & Thyme Scented Oven Roasted Vegetables
- Creamed Spinach with Carrots & Crumbed Feta
- Sweet Corn Fritters with Fresh Basil & Peppadew
- Tri-Colour Medley of Broccoli, Cauliflower & Carrots in a Cream Sauce
- Sweet Potato Rings with Honey & Butter Sauce
- Traditional "Boere Boontjies"
- Warm Pumpkin Fritters with a Caramel Treat Sauce
- Al dente Roasted Vegetable Skewer Sticks with a Balsamic Reduction

## SALADS

(Choose 2)

- Roasted Butternut Feta Cous Cous Salad with Olives and Rosa Tomatoes
- Mediterranean Greek Salad with Micro Herbs, Olives & Crumbed Feta
- Cucumber Salad with Feta, Rosa Tomatoes & Chick Peas, Red Onion & a Lemon Greek Yogurt Dressing
- Thai Salad with Red Cabbage, Carrots, Avo (Seasonal), Onions, Peas & Tossed with a Red Chile Pepper, Garlic & Cilantro Dressing
- Caprese Salad with Mozzarella, Fresh Basil & Tomato
- Beetroot & Orange Salad with Walnuts (Seasonal)
- Baby Potato, Bacon and Cheddar Salad with Olive and Herb Dressing
- Broccoli and Crispy Bacon Salad with Cheddar Cubes and a Tangy Yogurt Mayo with Crushed Pecans and Dried Cranberries
- Pear and Feta Salad with Poppy Seeds and Blueberries on Baby Spinach with a Balsamic Vinaigrette

## DESSERT BAR

(Choose 3)

- Salted Caramel Baked Cheese Cake
- Fudge Picasso
- Baked Berry New York Cheese Cake
- Mississippi Mud Pie
- Cocoa Chocolate Brownies with Milky Bar Sauce
- Traditional Malva Pudding with Creme Anglaise
- Dark Chocolate Mud Pudding with Cream Anglaise
- S'Mores Bar

The wedding cake can be served during cocktail hour or as Dessert  
Coffee & Tea Served with Dessert

## MIDNIGHT SNACKS

(Can be arranged at an additional cost for all Menus)

- Traditional "Braai Broodjies"
- Beef & Chicken Sliders
- Lemon & Herb or Peri-Peri Chicken Wings
- Grilled Cheese and Tomato Soup

## CANAPES

(Can be arranged at an additional cost for all Menus)

- Mini Cheese Burger/ Chicken Slider
- Tiny Pulled Pork & Coleslaw Panini's
- Bacon & Parmesan Croquettes with Dijon Mustard
- Koftas on a Knotted Bamboo Stick with Tzatziki
- Chicken & Brie Sticks with a Cranberry Drizzle
- Crispy Chicken Cones with a Cheese Dip
- Hipster Pizza (V)
- Basil Pesto, Rosa Tomatoes, Garlic, Mozzarella & Red onion
- Chicken Tikka Pizza
- Mozzarella, Green Peppers, Coriander & Tikka Chicken
- Sweet Chicken Express Pizza
- Feta, Mozzarella, Peppadews & Sweet Chilli Chicken
- Smoking Gun Pizza
- Coriander, Pulled Pork, Mint, Mozzarella, Red Onion, Spring Onion
- Suburban Bliss Pizza
- Bacon, Feta, Avocado, Mozzarella
- All Seasons Pizza
- Cherry Tomato, Ham, Mozzarella, Mushrooms, Olives

# PLATED MENU

PLEASE SELECT ACCORDING TO YOUR CHOSEN  
MENU OPTION

## COCKTAIL HOUR

### HARVEST TABLE

(Served During Cocktail Hour)  
Freshly Baked Artisan Breads & Crackers  
Selections of Jams & Spread  
Local and Imported Cheese  
Biltong & Cold Meat Selection  
Seasonal Fruits  
Peppadews, Olives and Pickles

## PLATED STARTER

(Choose 1)

### DUO OF CROQUETTES

Served with a Berry Coulis & Sweet Chilli Mayo  
Crumbed and Deep-Fried to Golden Brown.

## SOUP FROM OUR SELECTION

### SMOKED SALMON

Served with Cucumber Ribbons, Shards of Horse Radish  
and Sour Cream. Garnished with Edible Greens and a  
Dripped with Hollandaise Sauce

### BEETROOT CARPACCIO WITH

Served on a bed of Micro Herbs with a Balsamic Glaze

### CHARRED CARROTS AND BEETROOT HUMMUS

Burnt Carrots served with Beetroot Hummus and Pickled  
Onion. Drizzled with a Basil Pesto and finished with  
Pumpkin Seed and Crispy Onion Sprinkles.

## MAINS

(Choose 1)

### PORK BELLY WITH HERB STUFFING

Served on Mashed Potato with Brown Onion Gravy & a  
Roasted Butternut & Beetroot Salsa

### BACON WRAPPED CHICKEN FILLET

Stuffed with Peppadew & Feta and Served with  
Fondant Potatoes & Seasonal Roasted Vegetables with a  
Light Thyme Dressing

### HONEY DIJON MUSTARD CHICKEN

Served with Honey Glazed Carrots & Goats Cheese Salad  
with a Golden Fried Potato Croquette Duo

### LAMB LION CHOPS

Served with Garlic & Sage Baby Crushed Potatoes,  
Broccoli & Cauliflower Phyllo Cups and Dressed with a  
Red Wine Reduction Sauce

### HEARTY LAMB SHANK

Sweet Potato & Rosemary Fritter on a Bed of Creamed  
Spinach and Butternut Puree on the Side

### THYME & DIJON MUSTARD SPICED FILLET

Placed on Potato Hash with a Carrot Medley &  
Red Wine Reduction Sauce

\*Vegetarian Meals Available on Request

## DESSERT BAR

(Choose 3)

Salted Caramel Baked Cheese Cake  
Espresso Tiramisu  
Baked Berry New York Cheese Cake  
Mississippi Mud Pie

Cocoa Chocolate Brownies with Milky Bar Sauce  
Traditional Malva Pudding with Creme Anglaise  
Dark Chocolate Mud Pudding with Cream Anglaise  
S'Mores Bar

The wedding cake can be served with the Harvest Table  
or as Dessert

Coffee & Tea Served with Dessert

## MIDNIGHT SNACKS

(Can be arranged at an additional cost)

Traditional "Braai Broodjies"  
Beef & Chicken Sliders  
Lemon & Herb or Peri-Peri Chicken Wings  
Grilled Cheese and Tomato Soup



# THE DETAILS...



# GOOD TO KNOW

## OFFICE HOURS AND VIEWINGS

- We are closed on Mondays.
- Our office hours are Tuesdays to Fridays from 09H00 to 17H00
- We often travel and work remotely from our phones when setting up for weddings, social media posts are scheduled and we will reply to your emails as soon as possible.
- Viewings can be scheduled on Tuesdays, Wednesdays and Sundays
- Viewings on Sundays will take place between 09H00 and 13H00.

## WEDDING TIMES & SETUP

- Summer weddings are suggested to start at 16H00
- Winter weddings are suggested to start at 15H00
- Setups from external florists can be done from 08H00 on the morning of the wedding.
- If we have no wedding the day before your wedding you can arrange with the coordinator to set up the day before from 13H00- 16H00 at R 800.00
- Decor must be removed the day after the wedding.

## VENUE & ACCOMMODATION

- We have a minimum guests
- Guests other than the bridal party checks in at 14H00.
- Bridal party check In into their rooms at 12H00.
- Check out is at 09H00. Late check-outs will be penalised with R 1 000.00 per hour.
- Accommodation will only be available the night before the wedding if there is no other wedding the night before.
- Accommodation the night before your wedding will be available at a 10% discount on the standard room rate.
- Accommodation must be booked through the client.
- Accommodation will only be available for the guests attending your wedding.

