



Wine Farm

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ML Joubert Venue

Wedding Package 2022

Price: R 620.00 per person

Thank you for considering Skilpadvlei as your wedding venue. Our lovely venue surrounded by picture perfect gardens and vineyards is a perfect setting for a special day. Our friendly and experienced staff will assist you to make your wedding vision a reality and create your perfect wedding day! Please take the time to read through our ML Joubert Wedding Package for 2022 to ensure that you are aware of what Skilpadvlei can offer you. We look forward to planning and sharing your special day with you!!



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1. Package details

The wedding package includes the following:

- The use of our ML Joubert Venue
- Waiters (1 per 20 guests)
- Bar + Barmen + Ice (1 per 50 guests)
- Round tables for the reception (8 – 12 seater)
- White round table cloths & white napkins
- 3 – course menu see the details under Section 5
- Cutlery & crockery for Starters, Main course and Dessert
- Use of the garden in front of the venue for Pre-drinks and Canapés
- Standard set-up, and venue cleaning
- Chairs and chair covers for the reception
- Lawn area available for games and outside lounge area (lawn furniture, umbrella's and games not included)

You are more than welcome to provide your own tablecloths, napkins, cutlery & chairs if you wish to do so.

The wedding package excludes:

- Wedding ceremony
- Pre-drinks
- Refreshments served inside the venue
- Table and wedding décor
- Wedding cake
- DJ and sound
- Accommodation

2. ML Joubert Venue

We use our ML Joubert Venue for wedding events. Our venue seats 180 guests or 150 guests with a dance floor.



- You will be able to start your set-up of your event's décor from 09h00 in the morning of your wedding and enjoy your day until 01h00 the following morning.
- Fully air conditioned
- Generator
- Designated smoking section

- Disabled access and bathroom
- Ladies and Gents bathrooms
- Baby changing station
- Fully licenced bar
- Covered

3. Booking Requirements

- Peak Season (October – April)

We have a minimum guest requirement of 100 guests on a Saturday and a minimum of 40 guests Monday, Tuesday, Wednesday, Thursday, Friday and Sunday.

- Off Peak (May - September)

We have a minimum guest requirement of 80 guests on a Saturday and a minimum of 40 guests Monday, Tuesday, Wednesday, Thursday, Friday and Sunday.

4. Pre-drinks

You are welcome to provide your own pre-drinks.

Take note that NO hard liquor or wine may be brought onto our premises.

The wedding couple is welcome to a complimentary wine tasting to decide on table wine to be used for your wedding day.

Please supply us with your pre-drinks the day before your wedding.



The following drinks are allowed to be served as your pre-drinks.

- Beers and Ciders
- Soft-Drinks
- Juice
- Sparkling Wine
- Cocktails and Punch
- Sherry

All hard liquor and wine have to be purchased through Skilpadvlei. Skilpadvlei can help with the set-up and serving of your pre drinks to your guests. We can provide ice, jugs, glasses, and wine barrels at no charge.

Snacks served with pre-drinks are available to be ordered separately through Skilpadvlei

5. Catering

Please take your time to read through the different available options. You can direct any questions you might have to our function managers.



Our menu's can be served plated or buffet style to your guests.

- Buffet Style can be served to any amount of guests.
- Plated can only be done for 100 guests or less.

You are welcome to serve your own wedding cake / cupcakes.

- Children:

0-2 years no catering fee - parents are allowed to bring them something to eat.

2-12 years - Half price: R 310.00

6. Menus

Here at Skilpadvlei we want your wedding day to be perfect just the way you imagined it would be. Thus, we are enabling you to create your own wedding menu.

Starters

Choose ONE of the following

- Bread Table: Home Baked Whole wheat and White Bread, Mini "Roosterkoekies" and Corn Bread served with Jam, Cheese and a variety of Pâtés
- Soup served with Freshly Baked Bread and Butter.
- Mini Pancakes with Fillings (**Ask your Functions manager**).
- Hake Battered or Grilled served with Tartar sauce, Lemon Wedges and a small Salsa Salad
- Seafood Salad with Prawns, Avocado(**seasonal**), Cucumber.
- Harvest Table:
Fresh Fruit, Salad Items, Dipping Sauces, Cheeses, Preserves, Cold meats, Crackers and Spreads
- Variety of Canapé's:
Mini Chicken Pies garnished with Rosemary, Mini Meatballs with a BBQ sauce, Vegetable Spring Rolls with a Sweet Chilli dip, Crumbed Mozzarella Balls, BBQ Chicken Wings and Bacon and Cheese Quiche.

MAIN COURSE

Poultry

Choose ONE of the following

- Traditional Creamy Chicken Pie
- Oven Grilled Chicken with a Sauce of your choice: BBQ, Honey Mustard, Chutney Mayo and Lemon and Herb.

- Crumbed Chicken pieces
- Chicken Breast stuffed with Basil Pesto, Mozzarella and wrapped in bacon with a Béchamel sauce
- Chicken and Broccoli bake

Meat

Choose ONE of the following

- Hearty Lamb Pie
- Roasted Deboned Leg of Lamb served with a Gravy
- Lamb Chops Garnished with Fresh Rosemary
- Sliced Sirloin with a White Wine and Mushroom sauce
- Sliced Gammon served with Gravy
- Pork Neck with Feta and Peppadews drizzled with Honey and Mustard

Rice

Choose ONE of the following

- White Rice
- Savoury Rice
- Basmati Rice

Vegetables

Choose ONE of the following

- Cauliflower and Broccoli with a Cheese sauce
- Green beans with Crispy Bacon and Feta Crumbs
- “Pampoenkoekies” with Cinnamon
- Pumpkin Fritters Sprinkled with Cinnamon Sugar OR Caramel Sauce
- Pumpkin Tart with Cinnamon
- Cinnamon and Butter Sweet Potato
- Creamed Spinach and Feta
- Oven Roasted Seasonal Vegetables drizzled with Olive Oil, Salt and Pepper

Starch

Choose ONE of the following

- Jacket Potato served with Sour Cream
- Potato bake with Cream, Cheese, Onions, Garlic and Peppers
- Crispy Deep Fried Potatoes
- Creamy Mashed potatoes
- Buttery Baby Potatoes with Garlic and Parsley

Salads

Choose ONE of the following

- Greek Salad Lettuce, Cucumber, Cherry Tomatoes, Red Onions, Feta Cheese, Olives and Salad Dressing
- Beetroot, Feta and Pecan Nut Salad
- Caprese Salad, Basil pesto dressing, Mozzarella Cubes, Rosa Tomatoes and Fresh Lettuce
- Summer Salad Strawberries, Nuts, Feta Cheese and Baby Spinach drizzled with Balsamic Glaze

Desserts
Choose ONE of the following

Plated Desserts:

- Apple crumble and Whipped Cream Garnished with Fresh Mint leaves
- Malva Pudding & Custard OR Ice Cream
- White and Dark Chocolate Mousse Duo served with Fresh Berries
- Cheesecake with Chocolate Shavings and a Berry Coulis
- Chocolate Lava Pudding with Caramel Cream / Ice Cream
- Chocolate Brownies served with Cream OR Ice Cream
- Coffee & Tea included complimentary

7. Ceremony

You may make use of any of our beautiful ceremony areas on the lawn in front of our Manor House or more privately on the Edge of the Dam.



The cost of our ceremony package is R40 p.p. and includes the following:

- Chairs & chair covers
- Arch (we have two different shapes available)
- Podium

8. What you would need to do

We do leave a few things for you to organize 😊.

- DJ/Band/Sound equipment for the ceremony and reception
- Sound accessories such as leads, mics and speakers
- Wedding and table décor
- Our staff will set the tables, they will not be available for setting up décor.

9. Accommodation

Skilpadvlei's legendary accommodation is available on our farm for wedding couples and their guest.



If you want to make a booking, kindly contact our accommodation unit at accommodation@skilpadvlei.co.za or on 021-881 3237 everyday between 08:00 and 16:00. We have:

- 7 self-catering cottages that can accommodate 30 adults sharing
- 11 bed and breakfast rooms that can accommodate 22 adults sharing (2 per room).

10.How to make your booking

Thank you for taking the time to read through our ML Joubert Wedding package. Please arrange a meeting with one of our Function managers to view our beautiful venue and ceremony area. Our Function managers are committed to ensure your wedding day is a great success, and that the memories will last a lifetime.

Please don't hesitate to contact us at functions@skilpadvlei.co.za for any additional information or with any questions you may have.

“We are excited to start planning your special day with you!”

11. Annexure A: Skilpadvlei Wedding Roadmap

Arranging a wedding and selecting a venue can be complicated. To make it a bit easier for you, the roadmap below sets –out the process to book and manage your event at Skilpadvlei Wine Famr

Skilpadvlei Wedding Roadmap

