

# *Skilpadvlei*

## *Wedding packages*



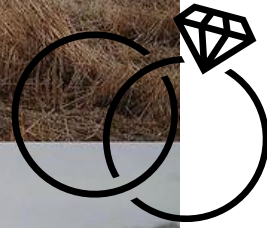
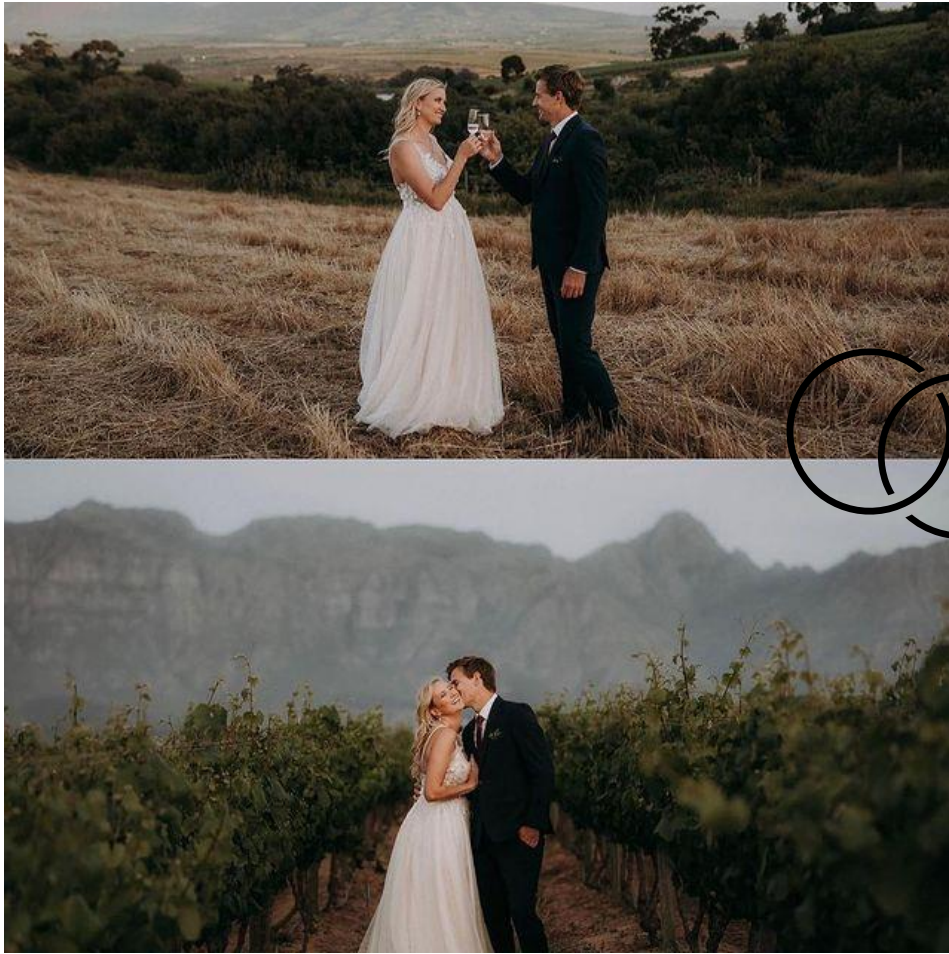
**ML Joubert Venue**

**Wedding Package 2024**

**Price: R 750.00 per person**

# *You are one step closer to your perfect day*

---



Thank you for considering Skilpadvlei Wine Farm as your wedding venue. Our lovely venue, surrounded by picture perfect gardens and vineyards is a perfect setting for your special day. Our friendly and experienced staff will assist you in making your wedding vision a reality and create your perfect wedding day! Please take the time to read our ML Joubert Wedding Package for 2024 to ensure that you are aware of what Skilpadvlei has to offer. We look forward to planning and sharing your special day with you!



## **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 (8 – 12seater) and Trestle tables (8 – 10seater) for reception
- White round tablecloths & white napkins
- 3 – course menu (see the details under Section 6 page 4)
- Glassware – for champagne, wines and juice
- 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
- Designated smoking Section

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

Tiffany Chairs at an additional cost of R20 per chair and cushion for use at reception only.

### **The wedding package excludes:**

- Wedding ceremony (additional cost) – R50.00 per person
- Pre-drinks
- Refreshments served inside the venue
- Table and wedding décor
- Wedding cake, Cake stands and knife
- DJ and sound
- Accommodation

## **ML JOUBERT VENUE:**

Our venue seats 180 guests without a dancefloor 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 in both hall & bar area
- Generator

- Designated smoking section
- Disabled access and bathroom
- Ladies and Gents bathrooms
- Baby changing station
- Fully licenced bar
- Designated Parking
- 

## BOOKING REQUIREMENTS:

### - **Peak Season (October – April)**

Saturdays	Minimum 100 guests
Fridays	Minimum 80 guests
Mondays, Tuesdays, Wednesdays, Thursdays, Sundays	Minimum 50 guests

### - **Off Peak (May - September)**

Saturdays	Minimum 80 guests
Fridays	Minimum 60 guests
Mondays, Tuesdays, Wednesdays, Thursdays, Sundays	Minimum 50 guests



## PRE-DRINKS:

You are welcome to provide your own champagne (no corkage-fee will be charged) and juice for the pre-drinks and tables inside.

All other drinks must 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.

Kindly see addendum B for the pre drinks menu.

## 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 menus can be served *plated* OR *buffet* style to your guests.

- Buffet Style can be served to any number 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.
  - 3-12 years - Half price: R 375.00

## 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 roster cakes and Corn Bread served with Jam, Cheese, and a variety of Pâtés
- Soup (Mushroom, or Butternut, or Biltong, Or Vegetable) served with Freshly Baked Bread and Butter.
- Mini Pancakes with Fillings (Salmon & Cream Cheese, or Chicken & Mayo, or Bacon, Feta & Avo, or Ham & Cheese with Bechamel Sauce)

- 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, 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 (please choose a sauce)
- 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

- Pumpkin fritters 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 bakes with Cream, Cheese, Onions, Garlic and Peppers
- Crispy Deep-Fried 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, Roma 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:**

*Complimentary Coffee & Tea included*

- Malva Pudding & Custard **OR** Ice Cream (please choose either 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 **OR** Ice Cream (please choose either caramel cream or ice cream)
- Mississippi Mud Pie



## 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 R50 per person and includes the following:**

- Chairs & chair covers
- Arch (we have two different shapes available) – round **OR** square
- Podium
- Table and chair for DJ (If required)





## WHAT YOU WOULD NEED TO DO:

We leave a few things for you to organize:

- DJ/Band/Sound equipment for the ceremony and reception
- Sound accessories such as extension cords, microphones, and speakers
- Wedding and table décor, e.g., your own colour scheme etc.
- Our staff will set the tables, they will unfortunately not be available for setting up décor.

## ACCOMMODATION

Skilpadvlei's legendary accommodation is available on our farm for wedding couples and their guests. If you want to make a booking, kindly contact our Accommodation Section at [accommodation@skilpadvlei.co.za](mailto:accommodation@skilpadvlei.co.za) or on 021-881 3237 everyday between 08:00 and 16:00.

### **Skilpadvlei Accommodation has:**

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

## HOW TO MAKE YOUR BOOKING

Please arrange a meeting with one of our Function Managers to view our beautiful venue, facilities and ceremony areas. Our Function Managers are committed to ensure that your wedding day is a great success, and that the memories will last a lifetime.

Please do not hesitate to contact us at [functions@skilpadvlei.co.za](mailto:functions@skilpadvlei.co.za) for any additional information or with any questions, you may have.

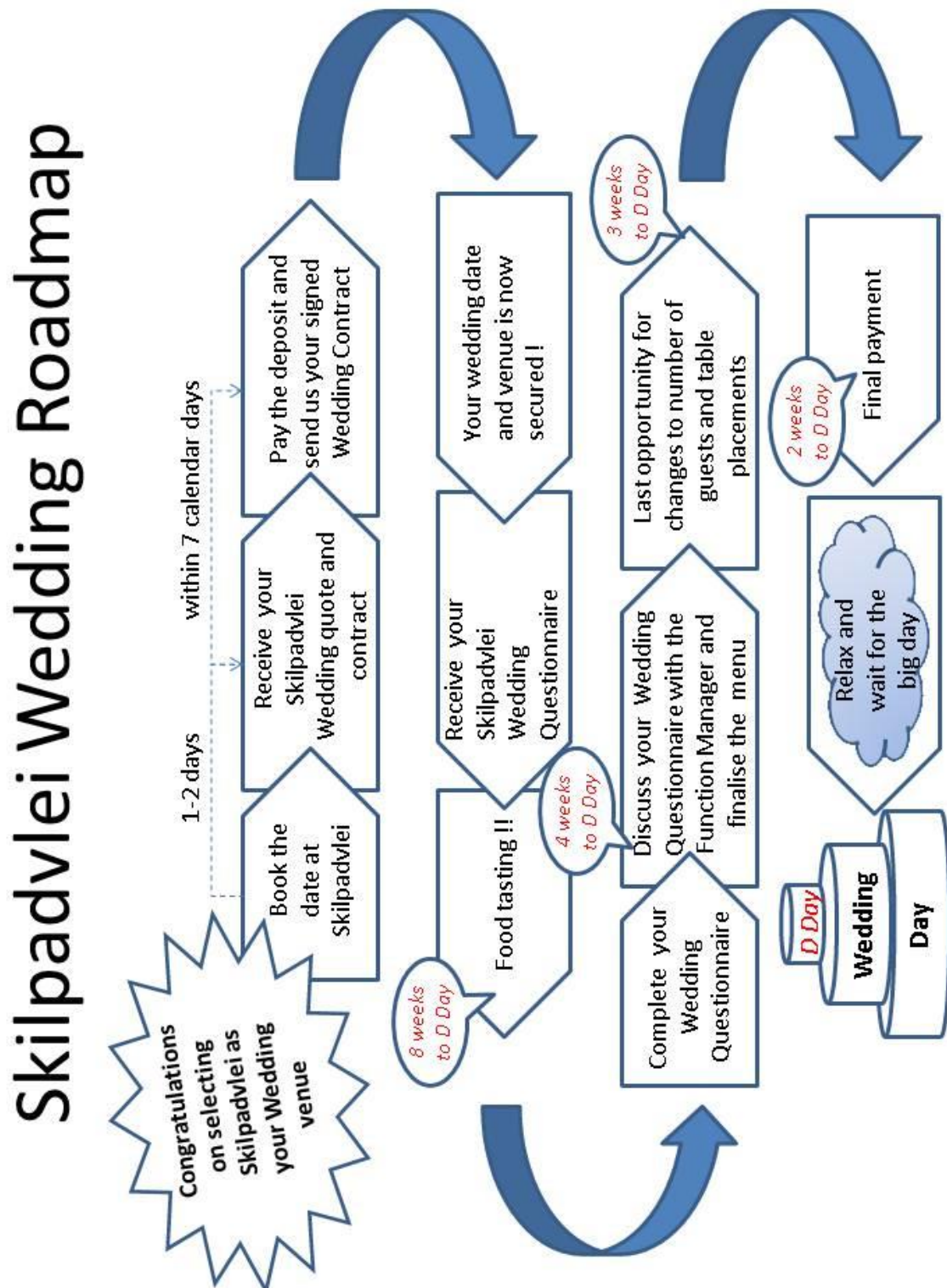
Thank you for taking the time to read our ML Joubert Wedding package.

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



## ADDENDUM 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.



## ADDENDUM B: PRE-DRINKS MENU

### *Let's drink*

#### **QUENCH YOUR THIRST**

juice and soft drinks

#### **GIN BAR**

gin and tonic

#### **MIMOSA'S**

Orange juice and champagne

#### **BARREL OF BEERS**

Beers and ciders

#### **SKILPADVLEI WINE BAR**

Skilpadvlei wines, muscat/sherry

#### **WARM UP STATION**

Hot chocolate with mini marshmallows

#### **BERRY PUNCH**

Vodka Berry punch with frozen berries





## ADDENDUM C: PRE-DRINKS & CANAPES





## ADDENDUM D: VENUE



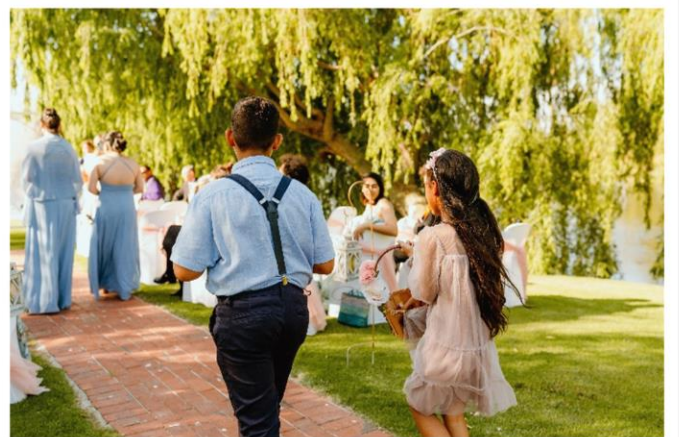


## ADDENDUM E: CATERING





## ADDENDUM F: CEREMONY





## ADDENDUM G: ACCOMMODATION

