

2025



WELGEMEEND WEDDING GOLD PACKAGE

PRICE PER PERSON

Including catering

staff

&venue hire

CANAPE ON ARRIVAL

Blinis with creme fraiche and cape rainbow trout topped with lime aioli

Rounds topped with rare roast beef and onion marmalade

Halloumi and blistered tomato skewers with a honey oregano glaze

Chicken, cranberry and brie phyllo cups

BUFFET MAIN

Slow-Roasted Leg of Lamb

Herb-marinated served with a rosemary jus

Lemon & Oregano Chicken

Oven-roasted and infused with citrus and garden herbs

Roasted Butternut & Chickpeas

Tossed with a tahini drizzle and toasted cumin

Herbed Baby Potatoes

Lightly crushed and tossed in whipped herb butter

Chargrilled Seasonal Vegetables

Finished with green goddess dressing

Garden Salad

Crisp greens with cherry tomatoes, cucumber, and feta, served with Italian vinaigrette and toasted croutons

Artisan Bread Board

A selection of rustic breads with olive oil and butter

PLATED DESSERT

Baked cheesecake, berries and chocolate baklava truffles



CANAPE

Tempura prawn and spiced aioli

Mini savoury herb muffin topped with whipped feta and avo (V)

Tuscan chicken pops in a pastry cup

STARTER (please choose 1 from the list below)

Spanakopita Cigars

Crisp phyllo rolls filled with spinach and feta,
served with tzatziki and a fresh herb leaf salad (V)

OR

Tomato, Mozzarella & Basil Tartlet

Flaky pastry topped with slow-roasted tomato,
buffalo mozzarella, basil pesto, and micro herbs

PLATED MAIN (please choose 1 from the list below)

Pepper-Crusted Beef Fillet

Seared and sliced, served on a golden potato rösti
with mushroom sauce, fine green beans & salsa verde

OR

Slow-Braised Lamb Shoulder

Flavoured with oregano and finished with a rosemary gravy,
served over creamy mashed potatoes
with chargrilled broccolini and toasted almonds

OR

Wild Mushroom Girasoli (Vegetarian Option)
in herb butter and topped with chargrilled vegetables
and parmesan shavings

PLATED DESSERT (please choose 1 from the list below)

Baklava Cigar

Served with pistachio ice cream and finished with a citrus-orange drizzle

OR

Decadent Chocolate Mousse

Rich chocolate brownie topped with hazelnut and chocolate mousse,
sprinkled with roasted almonds

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS

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PACKAGE DETAILS

Included in the Gold Package per person rate:

VENUE HIRE

- Exclusive use of the Manor House, gardens, and patio for 8 hours
- 3 hours allocated for setup and 30 minutes for breakdown and deliveries
- Additional hours are available at an extra cost

FOOD

- Choice of a 3- or 4-course menu selected by the client
- Pricing based on a minimum of 35 guests and a maximum of 80

SERVICE STAFF

- Full event service team:
 - Manager on duty
 - Kitchen staff & chefs
 - Waiters, setup, and cleaning crew
 - Security for up to 9 hours

ALSO INCLUDED

- All planning meetings and communication with the venue coordinator
- Secure on-site parking for guests

PROVIDED

- White linen tablecloths and napkins
- Full table setup with crockery, cutlery, and glassware
- For a maximum of 80 guests

FURNITURE

- Dining tables & chairs
- Cake table
- DJ table
- Gift table

REFRESHMENTS

- Self-service coffee and tea station for guests
- Use of the scenic garden and verandah for photos and canapé service

IMPORTANT NOTES

Additional charges apply if event exceeds allocated hours:

- **35-49 guests:** R1 520 per person
- **50-69 guests:** R1 420 per person
- **70-80 guests:** R1 320 per person

OPTIONAL EXTRAS

- Drinks & bar service
- DJ & sound equipment
- Event decor
- Bartender: R150 per hour per bartender
- Outdoor ceremony setup: R1 500
- Additional venue hours: R1 200 per hour