



Function & Wedding Packages

For any small and intimate function, **The Country Guest House in the Stellenbosch Winelands** is the perfect location. We offer accommodation, a picturesque chapel, lush gardens, beautiful vineyard and mountain backdrops and warm hospitality.

To accommodate each client's specific needs, we offer a variety of bespoke packages and venue options. We welcome venue viewing by prior appointment.

The following packages are guidelines of what we could offer.

Small Functions

This package is ideal for baby showers, kitchen teas, birthday parties or corporate team buildings, hosted in our spacious breakfast room at the Guest House

R8,500

Includes tables, chairs, cutlery, crockery, glassware and 1 x set menu for a maximum of 30 guests.

Available from Monday to Saturday, between 08:00 and 14:00

OR

Monday to Saturday 14:00 till 20:00

Excludes all beverages, décor, and styling.

Use of our chapel can also be included with this package should you wish to host a small intimate wedding.

Only background music is permitted – no dancing (unless you book out all of the Guest House rooms)

We offer a 15% discount on our rooms for guests attending functions hosted by us.

Sample menus for Small Functions option

Option 1

Toasted tortilla pin wheels filled with
- shredded chicken, pepper dew and matured cheddar
- roasted butternut, avocado and feta

Crudité platter
Filled with caramelised onion dip topped with seasonal vegetable



Individual skewers with seasonal fruit

Vol au vents filled with brie and fig

Bobotie springrolls served with fruit chutney

Individual mini milk tarts

Individual chocolate brownies

Option 2

Build Your Own Beef Burger
with caramelised onions, cheddar cheese, crisp lettuce, sliced tomato and crispy bacon
on a sesame seed roll and served with potato wedges
Vanilla ice cream in sugar cones with two toppings

Option 3

Authentic Coronation Chicken
Shredded chicken breast tossed in creamy dressing of eastern aromatics, fried garlic and
thinly sliced onion.
Served with woodfired bread.

Butternut & caramelized onion wrap

Smoked bacon, mushroom & tomato individual quiches

Pavlova nests filled with vanilla custard and topped with fresh fruit

Individual brownie squares

Option 4

Assorted cheese, cold meats, savoury biscuits, woodfired bread, watermelon preserve, fresh
fruit, hummus spread. (surcharge of R55 per head)

Option 5

Sirloin and wors braai

Served with seasonal green salad, creamy potato bake and braaibroodjies (woodfired
ciabatta filled with onion, tomato and cheese)

Coconut tart served with vanilla ice cream

Option 6

Spit Braai

Lamb on the spit, chicken thighs, baby potato's, garlic bread, roast vegetables & green
salad.



Option 7

Teatime sandwiches filled with

- Cucumber and cream cheese
- Gypsy ham and cheese

Cocktail quiches filled with

- Bacon and cheese
- Butternut and feta

Koeksisters

Mini peppermint crisp tartlets

Mini milk tart

Mini chocolate cupcakes



Exclusive Chapel Hire

R1,500

Say "I do" in our gorgeous chapel amongst the vines. A ceremonial path of old trees leads to the wooden doors of our chapel. The hand painted mural on the ceiling is a special sight to behold. Wooden pews line the aisle on both sides can seat 30 guests under current COVID 19 regulations.

The chapel may be hired over the following times:

12:00 – 14:00

15:00 – 18:00

Excludes all décor and styling – these are available on request.

Why not get ready in one of our beautiful rooms? View our options below.

Add a 1 night stay for the wedding couple at just R950, including breakfast when booking our chapel for your wedding day.

We offer a 20% discount on our rooms for guests attending functions hosted with us.



Get Ready With Us

Enjoy the excitement and make memories with your bridal party by getting ready at our Guest House in one of our spacious double or family rooms depending on your group size.

2 - 4 guests	2 - 6 guests
R2000	R3000

Our double rooms are available for 2 – 4 guests from 08:00 – 16:00 daily.

Family suites are available for 3 – 6 guests from 08:00 – 16:00 daily.

Breakfast snack platters are included consisting of the following:

Bran muffins with grated cheese and jam
Individual muesli, yoghurt and strawberry compote
Fresh seasonal fruit

Coffee & tea are complementary in the rooms.

Additional juice and speciality beverages may be pre-ordered at an additional cost.

Afternoon sandwiches for a light lunch are available at an additional cost. Sample menus include:

Toasted Sandwich Platter

Artisan wood fired bread filled with:

- Tomato and cheese
- Ham, cheese and tomato
- Bacon & brie

R45 per head (yields half a sandwich per person of each option above)

Fresh Sandwich Platter

Fresh bread filled with delicious toppings (not toasted):

- Sliders of cucumber and basil cream cheese
- Smoked chicken and mayo with fresh greens
- Gypsy ham and grated cheese

R45 per head (yields half a sandwich per person of each option above)



Wedding Package

Ceremony, Reception, Dining and Accommodation

High Season October - March	Low Season April - September
R56 700 Based on 34 guests	R49 200 Based on 34 guests

Both of these packages include the following:

- Exclusive use of the Guest House premises from 08:00 – 00:00 on the day of the wedding
- Use of our intimate chapel for the ceremony
- Reception in the function room or in our Manor House lounge
- Canapés on arrival at reception, with a 3-course set menu for 30 guests (sample menu below)
- Cutlery, crockery, glassware, and serviettes for 30 guests
- Accommodation for 34 guests in 3 x family suites and 10 x double rooms. Rooming breakdown below.
- Breakfast for 34 guests served at 96 Winery Road Restaurant. This includes 1 x meal and 1 x beverage per person.

Room Breakdown

Room Number:	Bed Size:	Bedroom:	Bathroom:	Sleeps:
Room 1	King/Single	1	1	2
	sleeper couch in room			1
	shower only			
Room 2	King/Single	1	1	2
	shower only			
Room 3	King/Single	1	1	2
	shower only			
Room 4	King/Single	1	1	2
	shower only			
Room 5	King/Single	1	1	2
	shower only			
Room 6	King/Single	1	1	2
	sleeper couch in room			1
	shower only			
Room 8	King/Single	1	1	2
	sleeper couch in lounge			1
	shower only			
Room 9	2 x Queen	2	2	4
Family Suite	1 bathroom full bathroom in main bedroom			
	1 bathroom with shower over bath in small bedroom			
Room 10	Queen	1	1	2



	shower only			
Room 11	Queen	1	1	2
	shower only			
Room Number:	Bed Size:	Bedrooms:	Bathrooms:	Sleeps:
Room 12	Main Bedroom: 1 x Queen	2	1	5
Family Suite	Second Bedroom: 1 x Queen + 1 x Single			
	1 large full bathroom to share			
Room 13	Main Bedroom: 1 x King (or 2 singles)	2	1	5
Family Suite	Second Bedroom: 1 x Queen + 1 x Single			
	1 large full bathroom to share			

Sample Menu For Wedding Package

Please select either 3 canapés and a plated starter or 6 canapés only, with no plated starter, plated main course and floating desserts or dessert table

Canapés: Please select 3 or 6

- Homemade fresh soup of your choice, served in espresso cups
- Seasonal fruit skewers
- Deboned peri-peri chicken thigh skewers with chive and black pepper sour cream
- Caprese skewers served in shot glasses with basil oil and balsamic glaze
- Mini bobotie cottage pies
- West coast smoked snoek pate served in small jars with freshly baked bread sticks and peppadew salsa
- Confit duck and coconut sweet potato croquettes with coriander, lemon and ginger pesto
- Mini Beef cheeseburgers with tomato and sweet onion ragout
- Oriental pork neck and caramelised pineapple skewers, sesame and coriander

Plated starter: Please select 1

- Venison Carpaccio with barrigoule dressing, miso aioli, parmesan shavings, pickled red onion, ciabatta wafers and micro greens
- Salt and pepper baby squid with nuoc cham, aioli and herb salad
- Bacon, spinach and feta phyllo tartlet with tomato chutney and broken feta, basil mayonnaise and balsamic glaze
- Franschhoek Salmon trout salad, confit tomatoes, pickled cucumber, garlic aioli and micro salad



Main course: Please select 1

Oven roast beef sirloin, mustard cream, chicken and mushroom phyllo parcel,
herb buttered new potatoes and honey roast seasonal vegetables.

OR

Slow braised lamb shank, roast garlic potato puree, seasonal vegetables, and a
rich red wine jus

Dessert's station: please select 4

3 nut chocolate brownies
Mini baked cheesecakes with marble frosting
Lemon meringues
Red velvet cupcakes with cream cheese frosting
Apple, pecan nut and cinnamon holdovers
French fruit tartlets

Photographer for Intimate Weddings

Looking for a perfect wedding photographer? Look no further, lucky for you we have one of
the best.

Elri from Elri Photography is perfect in the way she tells your love story by capturing the most
perfect, romantic, and authentic photos of your special day to treasure forever.

For small weddings or elopements Elri has wonderful range of investment rates and offerings
ranging from 90min to 10 hours shoots depending on your specific requirements.

Elri offers investment rate to our clients once you have booked one of the packages hosted
by us.

Feel free to visit her website on www.elriphotography.com to view her wonderful work.



Beverages

Item:	Year:	Price per bottle:
Petit Chenin Blanc	2020 / 2021	R70
Petit Chardonnay	2019	R70
Petit Natural / Sweet	2019	R70
Petit Rose	2020	R70
Ken Forrester Sauvignon Blanc Reserve	2019 / 2020	R110
Ken Forrester Old Vine Reserve Chenin Blanc	2019	R140
Fijndraai Van Coller Family Reserve (Rousanne/Chenin/Viognier)	2020	R145
Sparklehorse (made in the Cap Classique method)	2017	R200
The FMC (Forrester, Meinert Chenin)	2019	R620
Petit Pinotage	2020	R75
Petit Cabernet Sauvignon	2019	R75
Fijndraai Van Coller Family Reserve (Shiraz/Grenache/Mourvèdre)	2015	R155
Ken Forrester Renegade (Shiraz/Grenache/Mourvèdre)	2017	R165
Ken Forrester Renegade (Shiraz/Grenache/Mourvèdre)	2013	R195
Three Halves	2013	R360
Three Halves	2007	R420
The Gypsy	2015	R620
The Gypsy	2011	R825
Fruit Juice 5 litre Orange		R105
Fruit Juice 5 litre Fruit Cocktail		R120
Soft Drinks		R25
Stellenbrau 30 litre KEG		R1470

Prices and packages inclusions subject to change