

DEANNIE
Landgoed



ABOUT

This owner-run events company is becoming a well sought after Wedding and Celebrations venue in the Western Cape.

Situated amongst well known and elite wine farms, with stunning views of Hottentots-Hollandberge, and even distant views of the ocean around Kogelberg and Kogelbay, we have a lot to offer.

We pride ourselves in being actively involved in day-to-day operations, as well as managing events and functions on our farmstead.

Our vision is to become a key player in the boutique Guesthouse and Venue market in and around Stellenbosch. We also love giving back to our community.



OUR PACKAGES

DEANNIE LANDGOED

All-Inclusive wedding packages, tailor-made to suit each couple, we offer different ceremony areas like the dam, forest or garden ceremony with a magnificent view of the Stellenbosch winelands and Kogelbay.

We can add or remove items or guests as you see fit on the All-Inclusive package.

This includes full service from wedding planning, starting at the invites until the last dance of the evening.

We are a well-organised team and you will only have to give an idea of your wedding day you have in mind and we will do all the hard work for you.

OUR WEDDING RATES 2024:

WEEKENDS: Friday – Sunday

Summer Rates: October – March:

60 Guests: R 88 600-00

80 Guests: R 98 800-00

100 Guests: R 111 500-00

Winter Rates: April – September:

60 Guests: R 81 100-00

80 Guests: R 92 800-00

100 Guests: R 105 500-00

Midweek packages:

MIDWEEK: Monday – Thursday

60 Guests: R 80 600-00

80 Guests: R 89 800-00

100 Guests: R 102 500-00



www.deannielandgoed.co.za



OUR PACKAGES

DEANNIE LANDGOED

2024-2025

Included in this packages is the Venue, Bar & Staffing, Catering, Décor & Flowers, Furniture, Stationery and your On-the-day Coordinator. You will also receive free wedding planning services to assist with any additional wedding planning and a cake tasting for two prior to the wedding. The package includes flower bouquets, boutonnieres and corsages.

Our newest addition includes a wine tasting.

OUR WEDDING RATES 2025:

WEEKENDS: Friday – Sunday

Summer Rates: October – March:

60 Guests: R106 700-00

80 Guests: R120 550-00

100 Guests: R135 300-00

Winter Rates: April – September:

60 Guests: R 100 700-00

80 Guests: R 115 050-00

100 Guests: R130 300-00

Midweek packages:

MIDWEEK: Monday – Thursday

60 Guests: R 99 200-00

80 Guests: R 113 550-00

100 Guests: R 128 800-00

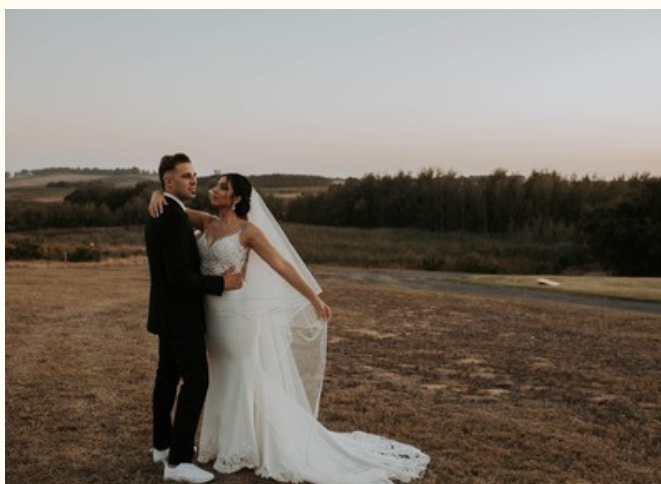


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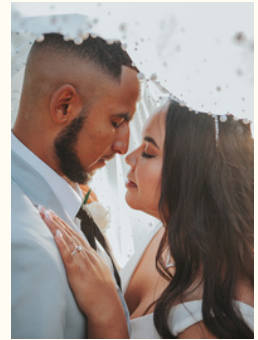


Service offered:

- On the day Coordination
- Bridal Dressing Room
- Planning, Timelines and to do lists
- Wedding Stationery and digital website for invitations - Save the date, and standard website
- Bridal hair and Makeup (additional options for bridesmaids available)
- Table settings and seating plan
- 3 course meal: Harvest table, Mains served buffet or plated style and dessert
- Cake tasting
- Mock table to confirm table layout
- 2 Hour Photobooth with a guestbook and props
- Photographer for 8 hours, 350 edited photos with a link, magazine photo style.



LET'S BREAK IT DOWN



CEREMONY



- Set-up of ceremony
- Benches
- Arch with flowers
- Confetti
- DJ Services
- Photography

PRE-DRINKS



- Pre-Drinks to the value of R2 500-00
- Garnish, mix and glassware
- Harvest table/Canapes
- DJ Services
- 3x Lawn Games

RECEPTION



- Tables
- Chairs
- Place settings
- Underplates, napkins and cutlery
- All glassware and plates
- Table runners according to concept design
- Stationery-2x menus per table, paper name cards
- Decor items – candles, cylinders and décor
- DJ, speakers, mic and lights
- 2 Tier wedding cake
- Photobooth for 2 hours with a guestbook
- Photographer
- Flowers

CATERING:

STARTERS

BREAD TABLE ON ARRIVAL

A Selection of Breads:

White Farm Bread, Low Gi Muesli Bread, Olive Ciabatta, Cranberry and Nut Rye Bread, Focaccia, Party Wheel with Cheese, French Loaves and Cocktail Rolls and a Variety of

Toasties

Served with Hard and Soft Cheeses, Homemade Preserves, Pates and Butter

Savoury Biscuits

Savoury Chefs Selection:

BBQ Meatballs|Homemade Samosas|Vegetable Spring Rolls|Sausage Rolls|Chicken Nuggets

Fish Bites|Chicken Sausages|Quiche Bites|Cocktail Salad Skewer|Salami Sliver Slivers and Devilled Eggs.

Served with a Variety of Sauces and Dips

Fresh Fruit Platter Selection

OR

CANAPES

Please Select 5 Bites

Cocktail Smoked West Coast Snoek with Feta Cheese Quiches

Roasted Butternut with Masala Spices and Goat's Cheese Phyllo Parcels

Tempura Prawns, Premium Torpedo Prawns in an Authentic Japanese Style Batter Served with Tartar and Wasabi Dip in a Cocktail Jam Jar

Mini Fishcakes Served with a Homemade Tartar Sauce

Traditional Cape Beef Samosas with a Peach Chutney

Crispy Vegetable Spring-rolls, Served with a Sweet and Sour Dip

Coriander Blini with Sweet Thai Chili Jam, Smoked Chicken Breast Medallion Garnished with Pineapple and Toasted Sesame Seeds

Blini Topped with Smoked Salmon and a Dill Cream Cheese

Cape Malay Bobotie Crepe Medallions Accompanied by a Peach Chutney

Grilled Peppered Fillet with Caramelised Red Onion

Cocktail Italian Meatballs with a Neapolitan Sauce

Profiteroles with Various Savoury Fillings

Caprese Spike (Mozzarella Cheese and Cherry Tomato) with a Balsamic Vinegar and Olive Oil Dressing

Steamed Baby Potatoes with Cream Cheese, dusted with Biltong Shavings

Mini Open Beef Burger on a Toasted Bruschetta Topped with Camembert Cheese and Red Onion Marmalade

Roast Beef Shavings Topped with Caramelised Red Onion on Toasted French Loaf Roundel

Sun Dried Tomatoes, Sweet Basil, Kalamata Olives and Feta Cheese Salsa on a Slice of Ciabatta Bread



EBONY *and* IVORY

EVENT MANAGEMENT AND CATERING

CATERING:

MAINS

BUFFET MAIN COURSE

Please select two meat dishes:

Braised Beef with a Roasted Onion Gravy

Beef Potjie in a Rich Brown Gravy with Root Vegetables

Beef Pot Pies, Topped with Flaky Puff Pastry

Chicken Fillet Stuffed with Sundried Tomatoes and Feta Cheese, Served with a Creamy Mushroom Sauce

Butter Chicken, Chicken Breast Fillet Medallions, Marinated in Mild Indian Curry Spices, Cooked in a Tomato Base Curry Sauce, Infused with Fresh Coriander

Individual Chicken Pies, Enfolded in Phyllo Pastry

Roasted Chicken Thighs with our Homemade Basting Sauce

Chicken Gordon Bleu, Served with a Creamy Mushroom and Cheese Sauce

Crumbed Chicken Schnitzel, Served with a Creamy Mushroom and Cheese Sauce

Deboned Pork Neck, Stuffed with Pineapple and Dried Fruit with a Honey Mustard Glaze

Cape Malay Bobotie with Dried Fruit

Italian Meatballs with Mozzarella Cheese in a Homemade Tomato Sauce

SIDE DISHES INCLUDED:

Steamed Rice

Baby Potatoes With Herb Butter,

Roasted Seasonal Vegetables

Infused with Rosemary and Garlic

Pumpkin Pie, Topped with Roasted Nuts and Seeds

MINI DESSERT BUFFET:

Please select two desserts:

Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee, Layered with Mascarpone Cheese, and Dusted with Cocoa

Rich Dark Chocolate Mousse Served with Chantilly Cream

Crème Caramel

Jelly, Fruit, and Custard Shots

Baked Cheesecake Cup Cakes. Topped with a Passion Fruit Compote (Bite Size)

Cocktail Lemon Meringue

Traditional Koeksisters with a Cinnamon Sugar Syrup

Chocolate Brownies

Chocolate & Caramel Cup Cakes (Bite Size)

Carrot Cake Cup Cakes (Bite Size)

Cocktail Red Velvet Cup Cakes (Bite Size)

Baked Malva Pudding, Served with Vanilla Custard

Let's talk Flowers, Decor & Stationery

Decor:

Trusted suppliers:

Something Borrowed
Functions and Events

We do a mock table to
confirm your design
concept.



Decor and Flowers as per your vision board to a budget but not limited:

- *Table runners according to concept design
- *Setup and breakdown
- *Decor items, cylinders, candles and extras in budget

Flowers:

Decor and Flowers as per your vision board to a budget but not limited:

- *Floral runner down the middle of each table consisting of: Populis/Pennygum
- *Roses of colour choice and baby' breath
- *Arch: Filled and designed with the same mixture as table design
- *Main Table: Roses on a full bed of above mentioned greens and florals

Stationery:

- *Electronic save the dates, and a digital website - standard
- *Table seating chart according to couple's design concept - perspex
- *Table stationery according to couple's design concept - 2x menus per table and paper name cards





TERMS AND CONDITIONS

Catering

We do have a list of caterers on board and prefer to work with Ebony and Ivory catering services.

No food and beverages may be brought onto the property unless arranged with own catering company. Should you wish to use own catering services, we do charge R1 500.00 kitchen hire fee and caterers must supply waiters and staff.

We charge R50-00 corkage fees. We do have an extended wine list available, should you wish to purchase all your wine through us, prearranged.

We do have facilities to cater for Halaal guests. Please specify any special meal requirements or dietary preference at least 7 days prior to function date.

Choosing the right food and drink options is essential to pulling together your vision for your event. Your events menu will likely be impacted by what foods are in season. Keeping in mind the season will ensure that you are serving your guests fresh, flavourful food.

Choosing a seasonal wedding menu also gives you the opportunity to play with unique flavours and unexpected food and drink ideas. Inhouse catering on the All-Inclusive package will commence through Deannie Landgoed and will the kitchen fees not be applicable.



TERMS

AND CONDITIONS

FINAL CONFIRMATION AND NUMBERS

We require confirmation of final numbers 14 working days prior to the function. For weddings we need final payments for venue hire and/or any additional fees outstanding paid 14 days in advance if not, no additional arrangements shall be made.

VENUE HIRE INCLUDES:

CEREMONY:

- Ceremony area: dam, garden or mountain view or forest
 - DJ
 - Wooden benches for ceremony area
 - Arch choice of 3 different options
 - 3x Lawn games
 - Pre-drinks to the value of R2 500-00
- Cash bar services- includes barman, ice, glasses and garnish

RECEPTION:

- Tables – we make use of long wooden tables with a choice of sweetheart table
 - Chairs – choice between white, clear or gold tiffany
 - Place settings
- Underplates, napkins and cutlery – choice between silver, gold or rose gold
 - All glassware and plates
 - Table runners according to concept design
 - Setup and breakdown
 - Decor items – candles, cylinders and extra décor
 - DJ, speakers, mic and lights
- Cash bar, fully stocked, Barman, ice, glasses and garnish
 - Main meal, served buffet style or plated
 - 2 Tier wedding cake



TERMS

AND CONDITIONS

ACCEPTANCE OF QUOTE

R20 000-00 deposit is required which is non-refundable on acceptance of quotation.

PAYMENTS

Fourteen (14) days prior to the event the outstanding amount must be paid and proof of payment to be emailed accounts@deannielandgoed.co.za.

No goods will be released without full payment reflected on bank statement or proof thereof is received. No planning shall commence without proof of payment at least 5 days prior to function.

CANCELLATION

Deposit is non-refundable on cancellation.

ALCOHOL POLICY

Deannie Landgoed make use of our own Bar services.

- We do not allow any outside beverages
 - We do not allow drinking out of vehicles
 - We do charge R50-00 corkage fee per bottle of wine and do have inhouse wine lists available
- We also do the pre-drinks and this will be discussed with the clients to establish their needs. Should any of the above regulations not be adhered to, the Bridal couple will be fined with a R5 000-00 penalty fee.

AUTHORITY AND ACCEPTANCE

The parties whose signatures are affixed below agree to accept the terms and conditions stated in this agreement and warrant that the undersigned person/s is/are the authorized and appointed agents.

WEATHER

Deannie Landgoed takes no responsibility for outdoor events and the client remains responsible for any extra costs or insurance involved should inclement weather affect the arrangements for the function. Should the client wish to erect a boudin tent for weather inclement, this shall be charged at an extra cost, alternatively we will assist where possible to come up with solutions.

Deannie Landgoed, cannot be held responsible for any bad or unforeseen weather conditions or for any other factors affecting a function.



TERMS

AND CONDITIONS

DAMAGES

- The client shall be responsible for any damage whatsoever caused to the buildings, furnishings, improvements, utensils and any additional equipment belonging to Deannie Landgoed and / or any losses, damages caused by any act or omission by the client.
- No fires will be allowed by any person on the property of Deannie Landgoed. We will supply the client with a Bonfire under controlled circumstances. No sparklers and fireworks allowed.
- This is and will always remain private property and the client shall respect our terms and conditions.

EVENT TIMES AND VENUE

The Client desires to temporarily rent, occupy, and make use of the Owner's venue, known as Deannie Landgoed.

The property Deannie Landgoed remains a private property and guest shall only be allowed to make use of stipulated areas.

In the event where it is a morning function, the venue will be available from 8:00-16:00. Any time after agreed timeslot, will be charged at an extra fee of R1 500 an hour.

In the event where it is an afternoon/evening event the venue will be available from 15:00-23:30. Any time after agreed timeslot, will be charged at an extra additional fee of R1 500-00 an hour.

Should this be a private function/wedding, The Client will have until 17:00 pm the day before to do setup, arrangements must be made with management.

Weddings:

- The Bridal party will have access to the venue at any given time should it not be occupied or busy
The Bridal Room will be available from 10:00 Am
- Ceremonies may commence from 14:00 – 23:30
 - Music will only be allowed until 23:30
- Should you wish to stay longer and enjoy the bonfire and our bar facilities, you are more than welcome, we do however charge R1 500-00 per hour extra after 23:30.

