



## **ABOUT 401 ROZENDAL**

Venturing inland from Cape Town, you will find yourself in the picturesque surrounds of the Cape Winelands. Known for its sweeping mountain views, unsurpassed wine-producers and top-notch culinary experiences, it forms the perfect backdrop for a beautiful wedding. In the heart of this scenic area, 11km from the town of Stellenbosch, lies 401 Rozendal – a wine farm with an undeniable country allure. The Joubert family has been farming here since the early 1900's with a deep respect for the land's cultivation at the centre of their legacy. Restoration to the old farm shed revealed a beautiful hidden aesthetic with old worldly charm. Keeping parts of the shed's original architecture intact helped to conserve its historic heritage and today the space functions as a modern-day wedding and event venue. It is nestled amongst the Stellenbosch Mountain ranges and colourful vineyards creating a striking setting for your "never-to-be forgotten" wedding.

## **OUR VENUE**

The building's style is warm and inviting, capturing the essence of country living. The Cellar Dining room can seat up to 150 guests. The marriage between the historic remains of the original building and its clean, modern additions results in a venue that lends itself to many different wedding themes or décor styles and gives couples a chance to transform the space with their own creative vision. Besides the reception area and outdoor veranda/garden used as a lovely area for pre-drinks, the venue also offers an indoor chapel, a cosy lounge with a fireplace, dance space and a stylish bar. Various inclusions come standard; from on-the-day coordination to tables and chairs. We also work closely with several industry suppliers that share the same passion and attention-to-detail for their craft to ensure that the wedding of your dreams is a seamless and stress-free event. For bigger functions, a Bedouin tent can be added to the veranda to seat 160 to 200 guests. The lawn area can accommodate even bigger gatherings with a free-standing Bedouin or Marquee tent that can be hired additionally with the assistance of the Venue Manager.

## **OUR FOOD & WINE**

Two Chefs & Rix Feast, 401 Rozendal's on-site catering companies, is celebrated for their outstanding presentation, personal touch and delicious food options. Tailoring a menu to suit each client's specific taste, event style and budget. Eight different cultivars grown on the farm, produce excellent wines that can be paired to perfection with the chef's culinary creations. For clients who would like to source their own wine, a standard corkage fee per bottle applies.



### ALL INCLUSIVE WEDDING PACKAGE RATES 2025/2026:

Guests:	Summer rates: September - March	Winter rates: April – August
60	R170 000,00	R 150 00,00
80	R190 000,00	R 170 000,00
100	R210 000,00	R 190 000,00
120	R230 000,00	R 210 000,00

\*Prices are valid for all 7 days of the week. Monday to Sunday.

\*T& Cs apply – please see contract for more details.

### ALL INCLUSIVE WEDDING PACKAGE INCLUDES:

- On the day coordination (all wedding planning assistance – two meetings with the coordinator)
- Venue (8 hours: ceremony and reception)
- Furniture (ceremony benches, lounge / cocktail, reception tables & chairs)
- Lighting (fairy lights, naked bulbs inside venue with festoon lights on venue veranda)
- All glassware, cutlery & crockery
- Bar (fully stocked card only bar, ice & garnish)
- 2 x fire baskets
- 6x bags of wood
- 2 x gas heaters
- Generator (in case of power outages / loadshedding, please note we charge a Diesel fee of R350 p/h if the generator gets switched on)
- Staff (1 per 10 guests) & barmen (1 per 50 guest)
- All setup and cleaning of venue before and after wedding
- 4 x lawn games
- Glass of MCC as welcome drink per person
- 2l bottled water per table (to be served with mains)
- Catering (three course – please see menu attached)
- Wedding cake (flavour selection attached)
- Décor (table runner, underplates, napkins, candles holders, candles, main centrepieces, 4 budvases per table – theme/look & feel to be discussed)
- Flowers (ceremony arch, confetti, table arrangements, 3 bouquets, 3 boutonnieres, cake)
- Stationery (A2 welcome sign, A2 seating chart, trifold table numbers / menu's, place cards)
- DJ, sound and lighting
- Photography & videography (8-hour photographer & videographer on the day with an **engagement shoot included** ahead of the wedding)
- Bridal couple accommodation on the wedding night

### **WEDDING PACKAGE EXCLUDES:**

- Guest accommodation
- All alcoholic beverages that are not the welcoming MCC
- Generator diesel in case of loadshedding @ R350 per hour. – deducted from your security deposit.
- R1000,00 per extra guest
- R7500,00 refundable breakage deposit
- Coffee, tea, juice stations
- Any special requirements regarding catering – will be charged extra. Please see catering menu attached.

### **BAR ARRANGEMENTS**

We have a standard / fully stocked cash bar service available, but a capped or open bar can also be arranged. In case of the open bar option, full payment needs to be made up front with a clearly specified limit and list of items to be covered.

Beverages for arrival and pre-drinks need to be pre-ordered and will be invoiced two - three weeks prior to your function. We regret no own beverages (alcoholic & non-alcoholic) are allowed on the premises. To enhance the exclusivity of your celebration and add to the countryside experience, we offer our own selection of wines. Should you wish to supply your own wines, a corkage fee of R 50 per 750ml bottle will be charged (50% deposit of total corkage fee to be paid upfront). The maximum number of own wines (red, white and rose') allowed is equal to half a bottle per person.

### **BOOK THE VENUE**

Please contact our Venue manager for more information and to schedule a tour of the venue.  
\*info@401rozendal.co.za / 066 242 4405

Deposit:

- 50% of venue hire (payable within seven days after receipt of invoice)
- The cancellation policy is set out in the Mutual Agreement (received with formal Invoice)

\*Please note: This letter serves as a guideline to provide you with basic information about our venue; it does not serve as a written quotation. All prices are subject to change.

## CATERING OPTIONS:



### CANAPE'S

Select any 7, served roaming style

- Thai Chicken mini cakes, sweet Jalapeno Jelly.
- Chicken Croquette, Garlic Aioli (warm).
- Mini Cheese Griller sausages with old fashioned sweet mustard.
- Mini Koftas, roast red pepper hummus.
- Mini Caprese & Salami kebabs, drizzle of olive oil, basil pesto.
- Mini Roast Chicken Skewer, garlic aioli drizzle.
- Sweet Corn Blini with a: Caprese topping Or Smoked chicken blue cheese & caramelised onion topping.
- Mini Baby Marrow Fritters, crème fraiche, smoked salmon.
- Mini gluten free Spinach & feta quiche (warm).
- Rare Roast Beef Baguette, sweet home-made mustard, onion marmalade, roast Roma tomato
- Thai green guacamole shot, crispy cheese straw.
- Toasted Baguette, tomato, olive, mozzarella and roasted peppers.
- Crunchy vegetable golden Spring Rolls with a mebos chutney (warm).
- Cape Malay Beef Samosa, peach chutney, fresh banana & toasted coconut (warm)
- Rosemary Shortbread, whipped truffle feta and sundried tomato
- Beef Slider, homemade tomato relish, brie cheese.
- Mini gluten free butternut & feta quiche.

OR

### PLATED STARTERS

Select 1 option.

- Roasted baby tomato, caper & red onion tartlets topped with a baby leaf salad.

- Chilled tomato and basil gazpacho.
- Chilled cream of cucumber soup, julienne cucumber and a sour cream dollop.
- Deconstructed fresh Caprese salad with bocconcini, Italian salami, drizzle of olive oil, basil pesto and fresh basil.
- Mock “Crayfish” cocktail, seafood mayo, fresh salad greens, lemon cheek.
- Mini Thai Hake & Haddock fish cake stack, Roma tomato, baby salad leaves roast garlic aioli.
- Fragrant & spicy Butternut soup with chickpeas.
- Cream of Beef biltong soup, biltong dust.
- Roasted red pepper, tomato & thyme soup.
- Summer Asparagus, wild rocket, Grana Padano shavings, fresh berries & vinaigrette dressing. (Seasonal).
- Exotic creamy mushroom risotto, truffle oil, fresh thyme, Grana Padano cheese.
- Salmon and crab mini cakes, roast Roma tomatoes, baby leaf salad, roast garlic aioli.
- Springbok carpaccio, fresh rocket, parmesan shavings, cranberries & balsamic reduction. (Additional R20pp)
- Salmon tartare, apple & fennel salad, wasabi, quail egg, light ponzu & sesame dressing. (Additional R20pp)

OR

#### STARTER HARVEST TABLE:

(Additional R80 per person.)

- Artisan selection of home baked breads rolls and crackers. Cheese selection of soft, hard and creamy cheeses with homemade preserves, spreads & pates. A selection of charcuterie meats. Rosemary & thyme marinated olives roasted & salted mixed nuts and Artisan sliced beef biltong.
- Includes 7 different starter canapés.

#### PLATED MAIN COURSE

Select 1 option.

- Tender grilled Chicken Breast on French Beans, Baked Butternut & New Potatoes, Mushroom Cream Sauce topped with Fresh Herbs and Grilled Baby Tomatoes.
- French Tarragon & Mushroom Chicken, Pomme Neuf wedges, Julienne Vegetables Caramel Pumpkin Fritter.

- Slow cooked Rogan Josh Lamb Curry in a crisp phyllo cup, Savoury Basmati, Butternut & Pumpkin seed tart, Julienne Baby Marrow & Red Pepper.
- A Duo of Slow cooked Beef Brisket & Grilled Chicken fillet with a peppadew cream sauce, Grilled Baby Marrow, Pomme Neuf wedges, Oven roast Butternut.
- Deboned rolled Lamb Rib, slow cooked and stuffed with rooibos infused dried fruit, brown lamb jus, Pomme Puree (creamy mashed potato), seasonal Julienne Vegetables, Butternut & Pumpkinseed tart OR Grandma's Sweet Potato
- Slow cooked Lamb shank with a Brown Lamb Jus, Creamy Pomme Puree, Caramel Pumpkin Fritter, Baby Corn, Pan Grilled Baby Marrow and Fine Beans.

Deluxe Plated Mains indicated with (\*) – Additional R70 per person:

- (\*) Pan Fried Salmon trout, fresh dill & double cream yoghurt dressing, avocado & petit poise salsa, herb butter smashed new potatoes.
- (\*) Fresh Grilled Macadamia crusted Kingklip, Lemon Velouté, Crispy Pomme Neuf wedges, Asparagus, Grilled Plum Tomatoes.
- (\*) Aged Beef Fillet Medallion with a brown jus, Pomme Neuf wedges, Seasonal Grilled Baby Vegetables, mini-Cinnamon Butternut Cakes.
- (\*) Beef Wellington with a brown jus, Stacked Potato Bake, Tender Stem Broccolini, and Roast Butternut.

OR

#### HARVEST MAIN COURSE SELECTIONS: (Buffet)

##### **Salad and Side dish selections: Select any 4.**

- Roast butternut, cranberries, toasted seeds, rocket & feta with a Balsamic & olive oil dressing.
- Couscous, cucumber, fresh mint, tomato, mangetout & pumpkin seeds.
- Brown rice, lentil, fresh herb, roast peppers, tomato, cucumber, red onion & toasted seeds.
- New potato salad with a Dijon yoghurt dressing.
- Carrot, pineapple & cumin slaw.
- Caprese salad with a tomato variety, Burrata cheese, fresh basil, pesto & a drizzle of olive oil.
- Curried Dill potatoes (*room temperature*).
- Broccoli, bacon & toasted almonds (*warm*).
- Butternut and pumpkin seed tart (*warm*).

- Mini Butternut & cinnamon cakes (warm).
- Fresh herb butter & Rock salt fried and smashed new potatoes (*warm*).
- Roast seasonal vegetable salad, fresh rocket, French vinaigrette (*room temperature*).
- Truffled new potato, bacon & mushroom side (*room temperature*).
- Rosemary potato wedges (*warm*).
- Buttery & creamy pomme puree, a hint of nutmeg.
- Cumin & thyme roast carrots with butter & honey (*warm*).
- Grilled julienne baby marrow, toasted sesame seeds.

Meat selection:

**Select any 2 dishes, For a third meat option and (\*) items = R35 extra per person.**

- Coronation Chicken with almonds & fresh coriander (*warm or room temperature*).
- Pan-fried chicken roulade, spinach & feta stuffing, peppadew cream sauce.
- Soy infused pan-fried chicken with roasted sweet peppers.
- Zanzibari lamb pilau.
- Slow roast de-boned lam rib in a dried fruit infused jus.
- Pork sirloin with a honey & Dijon mustard cream sauce.
- Tender and creamy beef Stroganoff.
- Grilled steak slithers roasted sweet peppers, brinjal, fresh rocket, sundried tomato & hummus (*room temperature*).
- Tender lamb salad, roast beetroot, caramelised baby onion and Dijon mustard dressing.
- Sesame crusted Asian flavoured chicken rissoles (cakes).
- Smoked salmon, caper, lemon, watercress & quail egg salad (\*).
- Beef fillet slithers, roast Roma tomatoes, fresh rocket with balsamic & herb vinaigrette (\*) (*room temperature*).

## DESSERTS

Plated Desserts: Select 1 option.

- Baked chocolate pudding, deconstructed meringue & seasonal fruit.
- Lemon Brule tartlet, lemon curd, vanilla bean ice cream, nut brittle.
- Dark chocolate & coffee mousse, sesame toffee snap, vanilla bean ice cream.
- Ginger & trickle baked pudding, vanilla bean custard.

- Amarula Malva pudding, vanilla bean ice cream, nut brittle.
- Dark chocolate torte, chocolate ganache, vanilla bean ice cream.
- Berry & rose water panna cotta, berry coulis, fresh berries.
- Baked apple crumble with Chantilly Cream.
- Classic vanilla crème Brule, fresh berries.

OR

Canapés Desserts:

Select any 3, served as a dessert station.

- Mini lemon curd and raspberry tarts.
- Dark chocolate & nut brownie.
- Mini Malva pudding with Vanilla Custard.
- Classic Vanilla Pod Creme Brule
- Classic mini lemon tarts.
- Dark chocolate mousse & nut brittle.
- Strawberries and cream meringue kisses.
- Vanilla cheesecake & berry coulis.
- Fresh strawberries (seasonal).
- Salted caramel chocolate mini tart.
- Italian Tiramisu.
- Mini Gourmet Trifle.
- Dark Chocolate and Caramel Cup cake.
- Milktart fingers.



## T&C's

1. Validation period January - December 2025.
2. Please choose between:


Canapé starter OR plated starter OR harvest table

Plated main course OR Buffet table

Plated dessert OR dessert canapé table


3. Should you wish for roaming canapés and a plated starter - R75 per person extra (select any 4 canapés).
4. Salad served to the table as an extra item with Main course – R20 per person.
5. We will gladly assist with any special dietary requirements or any allergies. A surcharge of R30 per person might be applicable depending on requirements.
6. Late Night Snack options - R55 per person. Recommended for only 50% of your guests. Please enquire with us.
7. Main Meal for service providers at a reduced price.
8. A surcharge of R35pp applicable when more than one pre-selected main course option is served.
9. Tastings - Not recommended but available on request at a starting fee of R2500 excluding food.
10. Should an ingredient be unavailable for any reason, we reserve the right to replace it with a suitable substitute.
11. Menu to be confirmed no later than 21 days prior to your event as well as any special dietary requirements.
12. Final numbers and payment required no later than 14 days prior to your event. A decrease in numbers thereafter will be non-refundable.
13. Pricing validation period: Until January - December 2025. An increase of 12% will apply thereafter for 2026, alternatively you welcome to contact us directly. All quoted prices are inclusive of VAT.
14. Please contact: Retha on 084 828 9216 for any further assistance regarding catering.

## CAKE FLAVOUR SELECTION:



**KRUMMEL HOEKIE**  
083 642 0990

Choose your cake flavour with filling from the list.



Example:

- Cinnamon cake with milk tart filling
- Carrot cake with cream cheese buttercream

### Cake Flavour

1. Chocolate cake
2. Vanilla cake
3. Chilli chocolate cake
4. Funfetti vanilla cake
5. Vanilla rainbow cake
6. Bischoff cake
7. Cinnamon cake
8. Strawberry cake
9. Citrus cake
10. Red Velvet cake
11. Blueberry & Lemon cake
12. Banana cake
13. Carrot cake
14. Black forest cake (When available)  
(No filling option, set filling is cream, black cherries & cherry liqueur)

### Filling Flavour

1. Chocolate/ Vanilla buttercream
2. Caramel
3. Chocolate mousse
4. Nutella buttercream
5. Chocolate ganache
6. Oreo & Chocolate ganache
7. Cream cheese buttercream
8. Chocolate cream cheese buttercream
9. Strawberry cream cheese buttercream
10. Bischoff buttercream
11. Coffee buttercream
12. Salted caramel
13. Milk tart

Note – We are not limited to above flavours.