

EVERTSDAL
GUESTHOUSE COLLECTION



WEDDING PACKAGES

2026

Dear Bride & Groom to be

Congratulations on your Engagement!

We are delighted that you have shown an interest in Evertsdal.

It is our pleasure to be a part of your journey by making your wedding day all that you ever dreamed of and more.

Our staff are dedicated to providing you with the best possible service to ensure that your special day is one to be remembered.

At Evertsdal we offer a typically South African menu with a variety of delicious dishes to choose from.

Kendal House with its outside deck area provides the perfect setting for your ceremony and reception. The venue can accommodate up to a maximum of 40 guests.

We specialize in intimate weddings.

Site visits are by appointment only so please don't delay - contact us as soon as possible.

Our team is available to answer all your questions at any stage.

Let the adventure begin!

Warm regards
Evertsdal Guesthouse



www.agape-studio

Choose Your Wedding

Breakfast / Brunch Wedding

(choose between 9am – 13pm)

Lunch / Dinner Wedding

**(choose between 11am –
23pm)**

Cocktail Garden Wedding

(platters / any time of the day)

Breakfast / Brunch

Venue fee:

0 – 10 guests @ R5500

11 – 25 guests @ R10 000

26 – 40 guests @ R15 000 (excl meal / beverages, corkage & gratuity)

Per head @ R285 (excl dietary requirements surcharge if applicable – ask manager for rates)

Corkage @ R90 (per bottle champagne / wine)

Juice @ R125 (per 1.25l jug / variety of flavours)

Service fee 10% on total of invoice

Includes:

Ceremony and reception venue for maximum 5 hours

Clock starts ticking from when the first guest arrives

Additional hours at R1150 per hour

Outside deck furniture, crockery, cutlery, white linen napkins, wine / flute glasses, two champagne tubs included

Safe and secure off street parking for your guests

Menu

Starter

Breakfast Parfait (muesli, yoghurt & fresh fruit served in wine glass)

Main

Scrambled eggs served with phyllo quiches, fried rosemary & herb mushrooms, cheese grillers, rosa tomatoes and bacon

Freshly baked croissants served on table with cheese, preserves and butter

Dessert

Chocolate Brownies included

You are more than welcome to bring in your own wedding cake

Beverages

Bottomless Tea / Coffee / Water jugs with garnish & ice

Juice (see price list)

Lunch / Dinner

Venue fee:

0 – 10 guests @ R5500

11 – 25 guests @ R10 000

26 – 40 guests @ R15 000 (excl meal / beverages, corkage & gratuity)

Per head:

Light lunch @ R290

Two course lunch / dinner @ R380

Three course lunch / dinner @ R465

(excl dietary requirements surcharge if applicable – ask manager for rates)

Corkage @ R90 (per bottle champagne / wine)

Juice @ R125 (per 1.25l jug / variety of flavours)

Service fee 10% on total of invoice

Includes:

Ceremony and reception venue for maximum 5 hours

Clock starts ticking from when the first guest arrives

Additional hours at R1150 per hour

Outside deck furniture, crockery, cutlery, white linen napkins, wine / flute glasses, two champagne tubs included

Safe and secure off street parking for your guests

Wedding set up on the day or the day before from 18pm onwards

Please view next pages for menu options.

Light Lunch Menu

<u>1 x MAIN</u>	<u>1 x SALAD</u>	<u>1 x DESSERT</u>
Cream Cheese Chicken Quiche with Potato Wedges	Traditional Greek Salad	Peppermint Crisp Tart
Chicken Schnitzel served with Mushrooms Sauce & Potato Wedges	Green Summer Salad with Creamy Herb Dressing	Lemon Meringue
Beef Lasagne	Butternut, Red Onion & Avocado Salad (if in season)	Melissa`s Cheese Cake with Berry Coulé
Homemade Chicken Pie	Beetroot, Walnut & Goats Cheese Salad	Goopy Chocolate Pudding with Custard

Warm crispy bread rolls will be served on the tables complimented with salted butter tubs

Choose one option in each category above for all guests

Lunch/Dinner Menu

<u>1 x STARTER</u>	<u>1 x MAIN</u> <u>(extra meat R 100 per head)</u>	<u>1 x STARCH</u>
Deep Fried Camembert and Cranberry Sauce	Roast Chicken, Rice & Gravy	Potato & Butternut Bake
Eastern Chicken Spring Roll with Sweet Chilli Sauce	Beef Oxtail (R90 surcharge pp)	Liesel's Special Potato Salad
Butternut Soup & fresh Bread Rolls	Green Bean, Lamb Curry & Rice	Roasted Baby Potatoes
Tomato & Basil Tartlets	Roast Lamb, Rice & Gravy	Bake Potato with Sour Cream & Chives
Camembert & Zucchini Phyllo Spring Roll with Sweet Chilli Sauce	Creamy Chicken Casserole & Rice	Traditional Roast Potatoes
	Lamb Shank (R100 surcharge pp)	Creamy Mash
<u>2 x VEGETABLES</u>	<u>1 x DESSERT</u>	
Baby Stir Fry Vegetables	Peppermint Crisp Tart	Apple Pie & Chantilly Cream
Creamed Spinach	Goosey Chocolate Pudding with Ice Cream	Jamie Oliver's Chocolate Tart with Ice Cream
Roast Vegetables	Malva pudding & Custard	Bread & Butter Pudding & Custard
Pumpkin Pie	Chocolate Mousse	Melissa's Cheesecake
Broccoli & Cauliflower with Cheese Sauce	Coffee Cake	

Cocktail (Platters)

Venue fee:

0 – 10 guests @ R5500

11 – 25 guests @ R10 000

26 – 40 guests @ R15 000 (excl meal / beverages, corkage & gratuity)

Per head:

Option 1: Sweet & Savoury Combo – choose any 6 @ R315

Option 2: Sweet & Savoury Combo – choose any 8 @ R375

Option 3: Sweet & Savoury Combo – choose any 10 @ R445

(excl dietary requirements surcharge if applicable – ask manager for rates)

Corkage @ R90 (per bottle champagne / wine)

Juice @ R125 (per 1.25l jug / variety of flavours)

Service fee 10% on total of invoice

Includes:

Ceremony and reception venue for maximum 5 hours

Clock starts ticking from when the first guest arrives

Additional hours at R1150 per hour

Outside deck furniture, crockery, cutlery, white linen napkins, wine / flute glasses, two champagne tubs included

Safe and secure off street parking for your guests

Wedding set up on the day or the day before from 18pm onwards

Please view next page for menu options.

Cocktail (Platter) Menu

<u>SAVOURY</u>	<u>SWEET</u>
Meat Balls (3pp) OR Curry Chicken Pancakes (2pp)	Sticky Chocolate Brownies (1pp)
Chicken Drumsticks (2pp)	Strawberries dipped in Chocolate (2pp)
Chicken/Steak Kebabs (2pp)	Mini Pavlova's (2pp)
Phyllo Quiches (1pp / large)	Mini Milk Tartlets (2pp)
Cheese-griller Bite (4pp)	Mini Carrot Cakes (2pp)
Phyllo Cigars with Sweet Chilli Sauce – Zucchini & Camembert filling (1pp / large)	Mini Cup Cakes (1pp)
Eastern Chicken Phyllo Cigars with Sweet Chilli Sauce (1pp/large)	Chocolate Mousse served in small glass (1pp)
Finger Sandwiches – Cream Cheese & Cucumber (2pp)	Peppermint Crisp Tarts served in small glass (1pp)
Finger Sandwiches – Chicken Mayo & Sweet Chilli Sauce (2pp)	Peppermint Truffles (2pp)
Finger Sandwiches – Egg Mayo (2pp)	Granadilla Fridge Tart served in a small glass (1pp)
Topped Canapés - Mozzarella, Basil Pesto & Rosa Tomato (2pp) OR	<u>ONLY AS ADD ON: WHOLE CAKE:</u> Chocolate Peanut Butter Cake @ R695 (serves 12)
Topped Canapés - Steak and Horseradish (2pp)	
Topped Canapés - Camembert & Green Fig (2pp)	<u>ONLY AS ADD ON WHOLE CAKE:</u> Carrot Cake @ R800 (serves 12)
Topped Canapés – Salmon Cream Cheese & fresh Salmon with Fennel (2pp)	<u>ONLY AS ADD ON WHOLE CAKE:</u> Lemon Meringue @ R695 (serves 12)

- A 50% deposit is required upon confirmation of your reservation. The balance must be settled 14 days before the event. Any extra's used during the function will only be billed afterwards and should be settled immediately on presentation of invoice. The 10% gratuity is calculated according to the full invoice total.
- No charge for babies/toddlers between 1 – 3 years
- Children aged 4 - 12 will be charged at half price (per head rate only)
- Décor is for the guest's own account
- Table linen to be provided by the bride
- We do not cater for a stocked cash bar at all and therefore request the bridal party to liaise directly with the guesthouse what they would like served during the event. This will be discussed more in detail during your second visit to the property.
- Alcohol is available on request. We are fully licensed.
- **VERY NB:** Music is the client's responsibility and **only permitted until 11pm** as we are in a residential area (MUSIC OFF BY 11PM)
- We do not allow any outside catering (can bring in own wedding cake)
- The menu must be confirmed 3 weeks prior to the function date
- We can cater for Halaal and Vegetarian meals at a p.p. surcharge (request the rate beforehand and advise guesthouse of this).
- No take-away options (please make this clear to guests as well)
- You may start set up at 8am on the day of the function or a day before the function @ 18pm but only by prior arrangement with the manager handling your function
- Décor must be removed from the venue on the day after the function unless other arrangements have been made with management. We do not take responsibility for the safe-keeping of hired-in items
- Décor deliveries to be received by client at venue. We do not take any responsibility for delivery or collections of décor. Pick up of décor by outsourced company can only be collected between Monday – Friday the following week after function. Preferably Monday morning.
- **Viewing of venue by appointment only. Please contact us to arrange a date and time: info@evertsdal.com OR 021 919 1752**

