



SINCE

OPSTAL

1847

7 GENERATIONS

WEDDING PACKAGE

2024 - 2025





*Thank you*  
FOR YOUR INTEREST IN  
OPSTAL ESTATE AS A VENUE  
FOR YOUR WEDDING.

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You are more than welcome to make an  
appointment to view our venue.

Send an email to our wedding coordinator  
at [restaurant@opstal.co.za](mailto:restaurant@opstal.co.za).

# THE WEDDING CEREMONY

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## WEDDING IN THE GARDEN

Your wedding ceremony can be on the Estate in our garden. The garden offers a beautiful view of the majestic Slanghoek Mountains and can be used as the perfect natural backdrop to any ceremony.



## DUTCH REFORMED CHURCH - GOUDINI

One of the gems of Rawsonville is our beautiful Dutch Reformed Church. Established 1893. With its high arched ceilings and stained glass windows it's suited for any bride with a large or small guestlist.

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## IN HOUSE WEDDING COORDINATOR

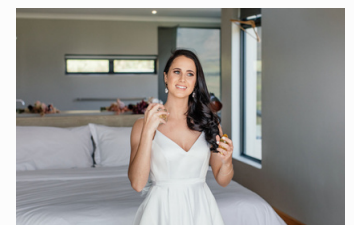
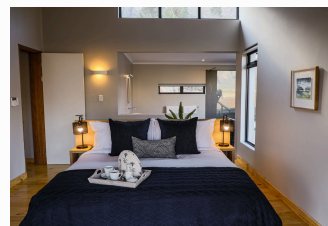
Our venue wedding fee includes the service of our in house wedding coordinator. The various ideas and options around your ceremony and reception can be discussed during your consultation.

# OPSTAL STAY

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Bride and groom can get ready for their special day in one of our five modern luxury freestanding units situated 300m from the venue.

We have The Barber (4 sleeper), Carl Everson (4 Sleeper), Lang Jan (2 Sleeper), Nellie's Needle (2 Sleeper) & Lady Ansie (2 Sleeper)



Each unit is fully equipped with kitchen, microwave, gas hob, slow combustion stove, dining area, sitting area, outside deck, outdoor fire place, outside shower, wood-fired hot tub, linen, bath, shower, towels.

Visit our website for more information and availability or email us at [stay@opstal.co.za](mailto:stay@opstal.co.za)



# MENU

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We offer a wide variety of canapés, starters, main courses and desserts to choose from.

In 2015, Chef PJ joined the Opstal team as Head Chef and quickly became an indispensable asset to the restaurant, bringing his exquisite palate and creativity to everything he touches. His menu is a combination of old favorites and seasonally inspired dishes.

Our wedding coordinator, will help you to decide on the perfect menu to suit your needs and budget. We do mostly plated dishes but can also offer a buffet. Please refer to our food guide. Unfortunately, we don't accept outside caterers.

PLEASE NOTE that you have to choose a dessert from the Menu. You may use your wedding cake as a dessert option with three of our mini desserts.





# FROM OUR BAR

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## KNOWN FOR ALL THINGS CHENIN

The Opstal Team with leadership from 7th generation winemaker, Attie Louw, is on a 'journey towards ever purer site expression'.

We are known for all things Chenin and the Carl Everson Single Vineyard Chenin blanc has won multiple awards and gained a reputation as one of South Africa's best.

Opstal has a fully licensed bar and no other liquor may be brought onto the premises. A cash, open or on tab system can be organised with our coordinator. Please note that our bar closes at 24h00.





# SERVICE PROVIDERS

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## IN-HOUSE SERVICE PROVIDERS

### CAKE

Apart from being our head chef at the estate, Chef PJ creates magical wedding cakes. He is a well-known baker in the wider Boland area.

Follow his baking journey on Instagram @petrusjlombard.



## DECOR & FLOWERS

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### JM Florals (Florist & Photographer)

Jomeri Mouton  
jomerimout@yahoo.com  
083 393 2502  
Instagram: @jmfleurals and @jomerimouton

### Best Events (Décor, lighting & furniture hire)

Anneri Engelbrecht  
info@bestevents.co.za  
023 004 0475  
Instagram: @besteventsworcester

### Event Interiors (Flowers, Décor & Styling)

Seon Robinson  
082 881 1753  
seon@eventinteriors.co.za  
Instagram: @eventinteriors

### Solo Concepts (Flowers, Décor & Styling)

Charl Solomon  
082 594 3118  
charl@soloconcepts.co.za  
Instagram: solo\_concepts





# DJ'S, BANDS & ARTISTS

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DJ Wico  
082 903 3848  
info@djwico.com

DJ Loggie  
083 9862004

DJ Peppe SA  
079 766 2427  
www.djpepesa.com

The Official Chop Shop  
admin@officialchopshop.org

Bottomless Coffee Band  
084 517 5783  
www.bottomlesscoffeeband.com  
bookings@bottomlesscoffeeband.com

# PHOTOGRAPHERS & VIDEOGRAPHERS

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DANELLE STOFBERG PHOTOGRAPHY  
Danelle Stofberg  
082 758 3237  
Instagram:  
@danellestofberg\_photography

JOMERI MOUTON  
jomerimout@yahoo.com  
083 393 2502  
Instagram:  
@jomerimouton

SIAN OWEN PHOTOGRAPHY  
Sian Owen  
079 981 0981  
www.sianowenphotography.com  
Instagram:  
@sianowenphotography

LILAC PHOTOGRAPHY  
Lize  
083 782 8123  
info@lilacphotography.co.za  
www.lilacphotography.co.za  
Instagram: lilacphotography.za

KONDENSMELK PRODUCTIONS  
Bastiaan  
082 448 2194  
www.kondensmelkproductions.co.za  
Instagram:  
@kondensmelkproductions

VISION ON FIRE  
Ian Bardenhorst  
072 671 6744  
ian@visiononfire.co.za  
Instagram: @visiononfire



# PRICE LIST

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Consultation with Wedding Coordinator      Free of charge  
(By appointment only)

## THE VENUE

Venue Fee	2024	R26 000 (Including VAT) 1 January 2024 - 31 May 2024 1 September 2024 - 31 December 2024
		R19 000 (Including VAT) 1 June 2024 - 31 Augustus 2024
	2025	R28 000 (Including VAT) 1 January 2025 - 31 May 2025 1 September 2025 - 31 December 2025
		R20 500 (Including VAT) 1 June 2025 - 31 August 2025
Ceremony Fee	2025	R6 800 (Including VAT)

Smaller groups: To be discussed with the Wedding Coordinator (Monday - Thursday)  
Mid-week specials : 15% discount. Not applicable on public holidays.

See what is included on the next page.

## A GARDEN CEREMONY

Venue Fee Hire	2024	R6500.00 (Including VAT) (Including a Freeform Tent & Cushions)
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## BAR & WAITRON SERVICE

WAITRON SERVICE: R400 PER WAITER      BAR FACILITIES: BARMAN R980

To be discussed further with Wedding Coordinator.

# VENUE

## WHAT IS INCLUDED

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### OPTION 1 INSIDE

Suitable for 120 guests, however if you do not require a dance floor we can accommodate up to 140 people.

#### OUR VENUE FEE INCLUDES:

Tables & brown Tiffany chairs

Crockery & cutlery

Glasses on table

Ice buckets & wine coolers  
at each table

Setting up & cleaning of the Venue

Outside area with 7 umbrellas and fixed  
furniture

Generator in case of a power failure.

Glasses for pre-drinks.

#### NOT INCLUDED:

Garden Wedding

Additional Decor/ Fairy Lights

Tablecloths and serviettes

Flowers

Photography

DJ / Live Entertainers

Accommodation

### OPTION 2 OUTSIDE TENT

We can accommodate  
up to 200 people in an outside  
Freeform tent.

#### OUR VENUE FEE INCLUDES:

Dance floor on cement

Crockery & cutlery

Glasses on table

Ice buckets & wine coolers at each table

Setting up & cleaning

Outside area with 7 umbrellas  
and fixed furniture

Generator in case of a power failure

Glasses for pre-drinks.

#### NOT INCLUDED:

Garden wedding

Tent and setting up of tent

Lighting

Tables and chairs

Tablecloths and serviettes

Additional Decor

Flowers

Security guard

Photography

DJ / Live Entertainers

Accommodation



# MENU

## CANAPÉS

CHOOSE ANY 5 CANAPES

### MEAT & CHICKEN

R125

- Maroccan sirloin kebabs
- Cape Malay bobotie samosas
- Pulled pork vetkoekie with coleslaw
- Tandoori chicken skewers
- Black forest ham, poached pear & blue cheese
- Sesame roll with grilled sirloin with sundried tomato cream

### SEAFOOD

- Smoked salmon trout crostini
- Tempura prawn served with teriyaki sauce
- Maroccan fish pop with garlic aioli
- Smoked snoek mouse with marinated cucumber

### VEGETARIAN

- Red wine onion & goats cheese
- Mini Potato Truffles served with garlic onion cream
- Deep fried mushrooms stuffed with smoked paprika and cheese
- Vegetables spring rolls served with sweet chili mayo
- Mozzarella, tomato & basil



### THE CHEFS TABLE R95.00

The Chef's choice of freshly baked breads, hand-picked cheeses, delicious pickles, pate's, preserves & dips, chacuterie, "droeword", "biltong" and salami sticks.

**NOTE FROM THE CHEF. WE ARE OPEN TO ANY SUGGESTIONS DURING OUR CONSULTATION.**

# MENU

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## SOUPS

Sweet potato & butternut masala soup	R75
Creamy potato soup	R75
Baby pea soups with ginger & Turkish apricot puree	R85
Biltong soup	R75



## STARTERS

Home smoked snoek terrine served with zesty avocado mouse	R95
Smoked salmon trout served with dill cucumber marinated Caribbean onions	R155
Mini vegetable stack stuffed with feta & sundried tomato pesto (Seasonal vegetables)	R75
Springbok carpaccio served with rocked, pickles and cherry tomatoes	R105
Camembert wrapped in Phyllo baked and served with berry compote	R75
Poached pear, blue cheese and rocket salad with crispy black forest ham	R85

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# MENU

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## MAINS

Lamb Shank served on parmesan mashed potatoes topped with poached green beans & pumpkin fritters	SQ
Chargrilled Fillet on parmesan mash and poached green beans drizzled with a creamy white wine sauce	R195
French cut chicken breast stuffed with mozzarella, drizzled with a Béchamel sauce served with baby potatoes tossed in basil pesto and seasonal vegetables	R165
Smoked pork neck served with seasonal vegetables, butternut fritters, Basmati rice and potato wedges	R185
Leg of Lamb served with seasonal vegetables, butternut fritters, Basmati rice and potato wedges Add crispy apricot chicken thigh R35	R195
Wild Mushroom & Basil pesto Pasta topped with Parmesan cheese (V)	R135
Vegetable Stack served with poached green beans and crispy potatoes	R145



## BUFFET

The Traditional Opstal Buffet Leg of lamb with red wine jus, Pumpkin fritters, roasted potatoes, seasonal vegetables, Tuscan chicken casserole, broccoli & cauliflower covered with a Bechamel sauce & Basmati rice Add a Greek Salad @ R25 p/p	R230
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# MENU

## DESSERTS

### PLATED

Panna Cotta with berry coulis	R65
Dark Chocolate Mousse	R65
Chocolate brownie served with vanilla ice cream	R65
Orange and ginger baked pudding served with custard or ice cream	R65
Crème Brulé (max 60 pax)	R75
Baked vanilla cheese cake	R65
Turkish delight ice-cream sugar cone	R35



### SWEET PLATTER (Choose 3) R75

Dark chocolate truffles

White chocolate truffles

Mini carrot cakes with cream cheese frosting

Milktart Shot- Vodka & condensed milk topped with cinnamon

"Koeksisiter"

Cinnamon dusted donut holes

Lime Cheesecake squares

Dark Chocolate brownie bites



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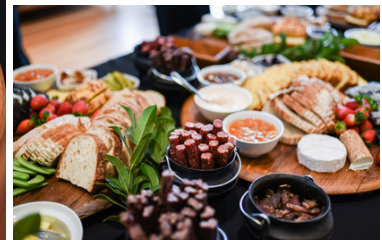
# MENU

## KIDDIES

Chicken strips & chips	R75
Cheese beef or chicken burger	R85
Piggy pizza (Bacon & Cheese)	R85

## LATE NIGHT SNACKS (Before 11pm)

Loaded Fries – Chili cheese fries topped with crispy bacon bits  
Pizza Slices



# TERMS & CONDITIONS

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1. You are more than welcome to make a provisional booking with us. We will hold the booking for 2 weeks where after we will need the venue fee as a non-refundable deposit to confirm your date.
2. A 30 day cancellation period is required. If not, 50% of the bill that would have been tallied up will have to be paid for.
3. The food and ceremony must be paid 10 days before the wedding. The rest of the account (breakage, bar account, etc.) will be payable as soon as possible after the wedding.
4. Interest shall accrue on any portion of the function fee not paid on the due date: at a rate equivalent to 1% above the annual prime interest rate, calculated on a daily basis.
5. Changes to the menu must be made 2 weeks prior to the function.
6. The final number of guests at your function must be finalized 10 days prior to the date of your function, together with the order of events, time schedule, bar requirements etc. The number confirmed at this time will be catered and charged for.
7. Prices are subject to change due to inflation, supplier costs etc. Please check in advance for possible price changes.
8. Whilst every precaution will be taken to ensure safeguarding of your belongings, Opstal will not be liable for loss or damage to any property whatsoever (decor, props, gifts etc).
9. The host is responsible for any damages caused to Opstal's property, including linen, crockery and glassware.
10. All times must be adhered to by host and their guests.



# CONTRACT

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I/We \_\_\_\_\_ have read and understood the terms and conditions for renting Opstal as laid out in the information stated.

I/We, the undersigned, hereby accept these terms and conditions.

I/We confirm our booking at Opstal for the \_\_\_\_\_ day of the \_\_\_\_\_ month in year \_\_\_\_\_ .

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## CONTACT INFORMATION

Bride name \_\_\_\_\_ Groom name \_\_\_\_\_

Contact number \_\_\_\_\_ Contact number \_\_\_\_\_

Email \_\_\_\_\_ Email \_\_\_\_\_

ADDRESS: \_\_\_\_\_

SIGNATURE

DATE

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