



SINCE

OPSTAL

1847

7 GENERATIONS

WEDDINGPACKAGE

2026 - 2027



Thank you

FOR YOUR INTEREST IN
OPSTAL ESTATE AS A VENUE
FOR YOUR WEDDING.

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.

THE WEDDING CEREMONY

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.

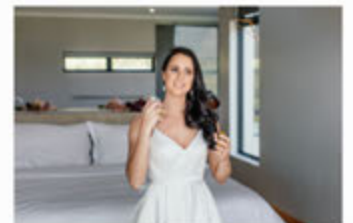
IN-HOUSE WEDDING COORDINATOR

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

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 a 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 and towels.

Visit our website for more information and availability or email us at stay@opstal.co.za

PLEASE NOTE THAT ACCOMMODATION IS NOT INCLUDED IN THE WEDDING PACKAGE.

MENU

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

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

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. An open or a tab system can be organised with our coordinator.

Please note: 1. The bar closes at 24h00 due to liquor license restrictions
2. The bar is operating cashless



SERVICE PROVIDERS

WEDDING CAKE

PJ Lombard [Follow](#) his baking journey on Instagram @petrusjlombard.

DECOR & FLOWERS

Long Table (Flowers, Décor & Events-Planning)

Monica Coetzee

events.longtable@gmail.com, 082 898 1063

En Detail - Events & Décor

Suzanne le Roux

www.endetaileventsanddecor.com, 072 3392 773

info@endetailevents.co.za

Event Interiors (Flowers, Décor & Styling)

Seon Robinson

082 881 1753, deon@eventinteriors.co.za

Instagram: @eventinteriors

Best Events (Décor, lighting & furniture hire)

info@bestevents.co.za, 023 004 0475

Instagram: @besteventsworcester

JM Florals (Florist & Photographer)

Jomeri Mouton

jomerimout@yahoo.com, 083 393 2502

Instagram: @jmflorals and @jomerimouton

PLEASE NOTE: You are welcome to use any service provider.



DJ'S, BANDS & ARTISTS

DJ Loggie
083 9862004

DJ Peppe SA
079 766 2427
www.djpepesa.com

Born2Fire
082 858 6718 , 084 409 5523
www.born2fire.co.za

The Official Chop Shop
admin@officialchopshop.org

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

PHOTOGRAPHERS & VIDEOGRAPHERS

DANELLE STOFBERGPHOTOGRAPHY
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

CHARL STEYN
charlsteynphoto@gmail.com
083 636 1824
Instagram: @charlsteynphotography

EXPRESSIONS
Selma Ohlsson
info@expressionsphoto.co.za
084 599 0902

LILACPHOTOGRAPHY
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

LIESL BASSON PHOTOGRAPHY
Liesl Basson
083 460 3544
hello@lieslbasson.co.za
www.lieslbasson.co.za

PLEASE NOTE: You are welcome to use any service provider.

PRICE LIST

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

VENUE FEE	2026 - 2027	R45 000 (Including VAT) 1 January 2026 - 31 May 2026 1 September 2026 - 31 December 2026
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		R38 500 (Including VAT) 1 June 2026 - 31 August 2026
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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	2026 - 2027	R10 200.00 (Including VAT) (Including a Freeform Tent & Cushions)
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BAR & WAITRON SERVICE

WAITRON SERVICE: R540 PER WAITER

To be discussed further with Wedding Coordinator.

BAR FACILITIES: BARMAN R980

Prices are subject to change without prior notice.
ALL PRICES ARE VAT INCLUSIVE

VENUE

WHAT IS INCLUDED

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 5 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 5 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

MEAT & CHICKEN

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

CHOOSE ANY 4 CANAPES OR
CHOOSE ANY 6 CANAPES

SEAFOOD

Smoked salmon trout crostini
Tempura prawn served with teriyaki sauce
Moroccan fish pop with garlic aioli
Smoked snoek mousse 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 CHEF'S TABLE p

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

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

MENU

SOUPS

Sweet potato & butternut masalasoup

Creamy potato soup

Baby pea soup with ginger & Turkish apricot puree

Biltong soup

Mushroom Soup

Soup served with homemade bread or traditional vetkoekies

Roosterkoek can also be served @ R10 extra pp



STARTERS

Home smoked snoek terrine served with zesty avocado mousse

Smoked salmon trout served with dill cucumber marinated Caribbean onions

Mini vegetable stack stuffed with feta & sundried tomato pesto
(Seasonal vegetables)

Springbok carpaccio served with rocket, pickles and cherry tomatoes

Camembert wrapped in phyllo pastry, baked and served with berry compote

Poached pear, blue cheese and rocket salad with crispy black forest ham

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MENU

MAINS

Lamb shank served on parmesan mashed potato topped with poached green beans & pumpkin fritters

Chargrilled fillet on parmesan mash and poached green beans drizzled with a creamy white wine sauce

French cut chicken breast stuffed with mozzarella, drizzled with a béchamel sauce served with baby potatoes tossed in basil pesto and seasonal vegetables

Smoked pork neck served with seasonal vegetables, butternut fritters, basmati rice and potato wedges

Leg of lamb served with seasonal vegetables, butternut fritters, basmati rice and potato wedges

Add crispy apricot chicken thigh R35

Wild Mushroom & Basil pesto Pasta topped with Parmesan cheese (V)

Vegetable Stack served with poached green beans and crispy potatoes



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 béchamel sauce & basmati rice

Add a Greek Salad @

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MENU

DESSERTS

PLATED

Panna Cotta with berry coulis Dark Chocolate Mousse Chocolate brownie served with vanilla ice cream

Orange and ginger baked pudding served with custard or ice cream Crème Brûlée Baked vanilla cheesecake



SWEET PLATTER (Choose 3)

Dark chocolate & brandy cherry truffles

White chocolate & almond truffles

Mini carrot cakes with cream cheese frosting

Milktart Shot- vodka & condensed milk topped with cinnamon

"Koeksister"

Cinnamon dusted donut holes

Lime Cheesecake squares

Dark Chocolate brownie bites

Decadent Chocolate Rocky Road



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MENU

KIDDIES

Chicken strips & chips

Cheese beef burger

Leg of lamb, roasted potatoes, pumpkin fritters and rice

LATE NIGHT SNACKS (Before 11pm)

Chili cheese fries topped

Pizza Slices

Braai broodjie



TERMS & CONDITIONS

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. An additional fee of R1800 is payable if we need to run the air conditioning for longer than 24 hours

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

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 _____.

CONTACT INFORMATION

Bride name _____	Groom name _____
Contact number _____	Contact number _____
Email _____	Email _____

ADDRESS: _____

SIGNATURE

DATE
