



De Herberg

@ KLOOFZICHT



Wedding Package

2027

Tel 011 317 0600 | www.kloofzicht.co.za | weddings@kloofzicht.co.za

Your happily ever after begins here...

Happily ever after begins at the picturesque Kloofzicht Lodge & Spa. De Herberg @ Kloofzicht is the perfect venue for an intimate celebration surrounded by breath-taking views.

Facilities & Tariffs

VENUE HIRE & ACCOMMODATION

JANUARY TO DECEMBER

Mondays to Thursdays	R 16 500
Fridays, Saturdays & Public Holidays	R 22 000
Sundays	R 13 750

Venue hire includes the use of De Herberg as your wedding venue, as well as 5 bedrooms sleeping maximum 10 guests on a Bed & Breakfast basis for the night of the wedding.

INCLUDED IN THE VENUE HIRE

ACCOMMODATION

- The De Herberg rooms are allocated for the Bride and Groom to get ready in.
- Snack platters whilst getting ready to both rooms for up to 6 guests per room including a jug of juice
- Groom's luggage will be moved from the dressing room to the Honeymoon Suite for the stay over on the wedding night which is 1 of the 5 rooms included.
- Breakfast included for all 10 stay over guests the morning after the wedding at the Main Restaurant
- Complimentary 1st Year anniversary bed and breakfast stay over for the bridal couple (Not exchangeable or transferable)

CEREMONY

- Jugs of infused water on arrival
- Cross back chairs & a lectern for the minister
- Table with a white table cloth for the signing of the register and the DJ as well as cross back chairs

VENUE

- Wooden square tables with cross back chairs
- Wooden main table with cross back chairs for the bridal couple
- White napkins
- Easel stand for Welcome board
- Lectern for the speeches
- Standard cutlery and crockery
- Wine glasses and champagne flutes
- Silver ice buckets with ice
- Back-up generator
- Full bar service
- Cake Table
- Gift table
- DJ table
- Duty manager
- Waiters and barmen for a period of 8 hours, but not beyond 24h00, from the scheduled start time of the ceremony. We provide 1 waiter per 10 guests. Additional waiters are available at R250.00 per waiter per hour for a minimum of 3 hours.
- Ample parking
- Set up of tables, chairs, cutlery and crockery (no decor)
- Patio area with standard furniture
- Fire pit area with standard furniture



EXCLUDED FROM THE VENUE HIRE

- Accommodation – Alternative Accommodation for your guests is available. It is advisable to book well in advance. A deposit will be required to confirm bookings.
- Menu Selection
- Beverages
- PA system – The PA system and microphone for the ceremony & reception venue are to be supplied and set-up by the DJ or to be hired from Kloofzicht Lodge
- The following is not included, but can be arranged with our inhouse Decor Specialist, Belle-Âme Event & Decor Specialists:
DECOR
Overlays / Runners / Tie-backs / Flowers / Cake stand / LED Candles / Cake stand etc
PRINTING
Menus / Wine lists / Name cards / Seating chart / Table numbers etc

External decor companies are not allowed to set up or operate onsite at Kloofzicht Lodge – unless agreed to in writing by management.



Adèle Dickinson
Sales & Operations

info@mybelle-ame.co.za
Cell +27 60 887 2800

Belle Âme Décor @
Guvon Hotels & Spas



Menu Selection

HARVEST TABLE

Selection Homemade Breads & Condiments

Marinated Olives, Feta, Artichokes, Crudités, Grapes, Biltong, Dry Wors, Chicken Liver Pate, Tzatziki, Hummus, Biltong Pate, Quiches, Balsamic Vinegar & Olive Oil

Selection of Cold Meats & Cheeses

Gypsy Ham, Chicken Pastrami, Beef Pastrami
Local Cheeses with Preserves & Biscuits

Something Sweet

Fruit Kebabs
Mini Doughnuts
Cheesecake

R 295 pp

COCKTAIL

SAVOURY

Tomato, Mozzarella & Melon (v)

Balsamic Reduction

Beef Tourtiere

Charred Tomato Salsa

Mini Chicken Cordon Bleu

Ranch Dipping Sauce

Classic Sliders

Beef & Chicken

Crispy Parmesan Courgette Waffles (v)

Tomato Salsa, Guacamole

Sticky Chicken Wings

Honey Chilli Dressing

Pulled Pork Crostini

Pineapple Jam, Crispy Bacon

Pumpkin Fritters (v)

Cinnamon Sugar

SWEET

Mini Doughnuts

Koeksisters

Milk Tart Pancakes

Brownie & Marshmallow Pops

R 350 pp

PLATED

CANAPÉS

PRE-RECEPTION – 1 PP

Chicken Crostini

Pineapple Salsa, Coriander Aioli

Mini Waffle with Asian

Beef, Roasted Sesame Seed

Herb Bilini

Smoked Salmon Mousse

STARTER – SELECT 1

Butternut or Tomato Soup

Plain Yoghurt, Cheese Rusk

OR

Grilled Halloumi & Fig

Fig Chutney, Rocket, Pickled Red Onion, Roasted Chick Peas, Sweet Chilli Aioli

OR

Crispy Duck

Garden Greens, Red Cabbage, Carrots & Tomato, Roasted Sesame Seeds, Soya & Ginger Vinaigrette

Fresh Fruit Sorbet

MAIN COURSE – SELECT 1

Grilled Beef Fillet Pomme

William, Red Onion & Port Purée, Baby Vegetables and Rosemary Jus

OR

Basil & Feta Stuffed Chicken

Pomme William, Red Onion & Port Purée, Baby Vegetables and Rosemary Jus

DESSERT DUO

Early Grey Cheesecake & Dulce de Leche Brulee
Vanilla Ice Cream, Biscotti Crumble

R 450 pp