



LEKKERWIJN

Historical Guest House & Wedding Venue

www.lekkerwijn.com



Weddings at Lekkerwijn Guest House

We at Lekkerwijn thank you for taking interest in our historic country house estate to host your wedding.

Overlooking orchards and vistas with magnificent Groot-Drakenstein Mountains, Lekkerwijn with its generous proportions and setting in peaceful parklands, distils old world authenticity and will provide a magical setting for a wedding or any special event. Lekkerwijn was the home of one of the founders of the South African fruit Industry, Harry Pickstone, and is furnished with his collection of Cape Antiques. The house has been in the Pickstone family for over 100 years.

At Lekkerwijn homestead and estate, we offer you an unforgettable experience and the entire house and gardens are available to you and your guests on your special day. Our 320 year old property with courtyard in the Old Cape Dutch homestead, with 100 year old additions by architect Sir Hebert Baker, is the perfect setting for a romantic wedding. Completely sheltered and under roof, we offer seating for up to 80 guests. It is one of the few heritage houses in the area where you can hold such an event inside. The Courtyard can also accommodate a dance floor. This package contains all the information you will need to plan your wedding day at Lekkerwijn Historic Country House including all the costs and options available.

Our wedding offering works as follows:

The accommodation and the wedding venue go hand in hand so as to ensure exclusivity at your important day. Midweek weddings can only be 1 night accommodation and weekend weddings have to take a 2 night package. The cost for 2 nights based on 25 guests would be R28980.00 Bed & Breakfast. (Includes 10% Discount if the whole house is booked) Normal rates are R32200 for 25 Guests.

Note that these rates are based on per person sharing.

Venue options:

We have various venue areas on the estate where your wedding could be held.

The **Internal courtyard** looks onto a 160 old year Pomegranate tree and can seat 80 guests. The grassed courtyard itself is then used as an open air or tented dance floor / soft lounge area.



The Fish Pond – Ceremonies can be held at the Pond area – this will be tented and could seat 80-100 guests around the fish pond. Great views of the Franschhoek Mountains.





The Costs are as follows:

Venue hire - Ceremony and Reception.

30 and under – R6500

31 to 50 guests = R9500

51 – 100 guests = R12500

The above will include wooden rectangular tables, white table cloths and napkins, glassware, all crockery and condiments. The chairs supplied would be white or clear tiffany chairs with cushions. You can also use the tiffany chairs for the ceremony. (Please allow time for chairs to be taken to reception area)

Additional toilets are required when there are more than 30 Guests and the cost for this is R4500 - which will be sufficient for up to 120 guests.



White Tiffany Chair

Additional costs should you required it:



Bedouin Tent in the Courtyard (similar tent below) – R6000



Dance Floor in Courtyard – (5x6m) R3000



Ceremony in Pond Garden – R8000 (Example picture)

Menu options:

We have partnered with our very own private chef to bring you some amazing flavours on your Wedding day. We have conceptualised with him to give some of the popular international dishes some South African Flavour. Here are your options:



Canapé Menu

You can either choose 3 canapés' or a starter Extra canapé's will be at R12 a canapé.

Vegetable:

- Jalapeño poppers served with sweet chilli sauce
- Mini brioche buns served with Danish feta, rocket and balsamic reduction
- Wild mushroom and goats cheese quesadilla
- Apricot and Gorgonzola vol-au-vent
- Aubergine and Brie tartlets
- Caprese bruschetta

Meat:

- Bobotie spring rolls served with pawpaw chutney
- Mini beef sliders served with cheddar and tomato chutney
- Mini beef Wellington
- Mini Mexican tacos
- Small Yorkshire pudding with a slice of beef topped with horse radish
- Lamb scrub skewer
- Pulled BBQ pork bruschetta
- Mini homemade cheese griller
- Pork and corn Thai cakes



Chicken:

- Mini chicken sliders served with basil aioli
- Smoked chicken and avocado bruschetta
- Chicken liver filled éclairs
- BBQ chicken skewer
- Peanut and soy chicken skewer
- Chicken croquettes served with a sweet sauce soy dipping sauce



Fish:

- Smoked snoek bruschetta
- Smoked salmon and cream cheese blini
- Salmon gravlax and cottage cheese ta bruschetta
- Fresh oysters
- Mini fish cakes with a tomato aioli
- Fried hake nuggets served with a tartar



Harvest Table as a Starter:

Artisanal baked breads served with various pates, cheese jams, chutneys, butter and pickles

Starters:

Choose 1

- Sour-cream and Parmesan stuffed mushroom
- Tandoori chicken served with a butter chicken sauce
- Chicken terrine served with a berry coulis and garlic crostini
- Beef Carpaccio, Parmesan shavings and drizzled with truffle oil
- Biltong soup served with French baguette
- Fresh mussel pot served in a cream and white wine sauce
- Wild mushroom and truffle risotto
- Lamb neck and wild mushroom baby leaf salad served with cottage cheese
- Salad of warm hake fillet on sweet potato purée and caper berries
- Crisp chicken thighs on a fennel and pumpkin salad
- Candy floss prawns served with a toasted cumin aioli
- Spanish paella in a jar
- Asparagus wrapped with Parma ham and served with a hollandaise
- Pork belly served with caramelized pineapple and crackling
- Seared hake served with a curry sauce





Main

Option 1:

Choose 2 meats of 150g or choose 1 meat of 250g.

- Rosemary and garlic crusted chicken Ballantine stuffed with Danish feta
- Roasted half baby chicken homemade chicken cordon bleu
- Chicken roulade stuffed with a rosemary mousse
- Sliced seared duck breast with a port jus confit duck leg
- Roasted quail marinated in a whiskey and grape chutney
- Pan seared Norwegian salmon served with a caper aioli
- Baked salmon trout served with a beare blanc
- Grilled Moroccan yellowtail
- Butter baked sole served with confit Rosa tomato's
- Pan fried fresh hake
- Grilled sirloin rubbed with a chimichurri dressing
- Rump kebabs and sweet red pepper and baby onions
- Slow cooked oxtail
- 8 hour cooked pork neck stuffed with sage Asian roasted pork belly
- Pork Wellington (pork fillet rolled in spinach and mushroom duxelle and wrapped with puff pastry)
- Zucchini lasagne served with seasonal dukkha

Sides:

Starch Choose 1

- Baked baby potatoes drizzled with truffle oil and coarse salt
- Traditional fried potatoes dusted with Spanish smoked paprika
- Potato and caramelized onion bake Basmati rice
- Savoury rice
- Creamy mash potatoes Brown rice and lentils

Vegetables Choose 2

- Roasted Mediterranean vegetables
- Bamboo steamed vegetables with Chinese 5 spice
- Roasted butternut and feta topped with sunflower seeds
Beetroot and broccoli Garlic tried green beans
- Roasted butternut topped with a balsamic salsa
- Pumpkin fritters



Mains:

Option 2:

(Set dishes)

- Asian pork belly served with Julienne vegetables and potato croquettes
- Beef Wellington
- Seared salmon served on a bed of fennel mash potatoes and roasted vegetables
- Half roasted baby chicken served with potato diphonia potatoes roasted baby carrots
- 250g seared sirloin served with béarnaise and roasted potatoes, sautéed vegetables
- 200g beef fillet served with a sauce of your choice and mash potatoes, roasted vegetables.
- Slow cooked lamb shank served on a bed of mashed potatoes and rustic cut vegetables



Dessert:

Choose 1

- Chocolate fondant served with vanilla bean ice cream
- Crème Brulee
- Chocolate log served with white chocolate mousse
- Chocolate truffles served with crushed meringue and fresh berries New York cheese cake
- Chocolate log served with vanilla bean ice cream Traditional poached pear served with vanilla bean ice cream Crepe Suzette
- Trio of dessert
- New York baked cheesecake Mini milkshakes and macaroons Ice cream deli
- Various doughnuts

Menu Costs

3 Courses – R400pp

Choose 1 option please:

1. 3 Canapés / Starter / Main
2. Starter / Main / Dessert
3. 3 Canapés / Main / Dessert

2 Courses - R350pp

1. 3 Canapés / Main
2. Starter / Main
3. Main / Dessert

1 Course – R275pp

1. Main

All catering is done in house.

All food is served harvest table or plated.

A 10% gratuity is added to the food costing only.

Tastings are complimentary once wedding is confirmed and will be done at Lekkerwijn.



Bar costs

You may setup and stock your bar yourself with no corkage costs. If you prefer a barman the costs would be R1450 for the wedding. (1 barman per 40 guests is required & bar counter rental)

We have agreements with local cellars and craft breweries to obtain stock at cellar trade prices and we will assist you in this regard.

You are also welcome to organise your own beverage setup additional costs.

For your own account:

DJ, Music & Entertainment

Flowers and Décor

Photographer

(Please ensure that Lekkerwijn is informed of all extras to ensure that there are no restrictions as we are a Heritage site)



**Bar Counter Raw Wood
Pallet 1.84x1.2x61cm**



Kindly Note:

Responsibility: Lekkerwijn and its staff exercise every care possible. However, we assume no liability for injury, damage, loss, accident, delay or irregularity pertaining to our services. Guests will also be asked to settle any extras on departure. Guests will also be held liable for any and all damages to Lekkerwijn property due to negligence and / or unruly behaviour.

Recommended Supplier:

Décor:

To-Netts Paarl 021 863 3635

Ten of Cups 021 883 8328

Bassons & Bassons Paarl 021 862 0614