



Function & Wedding Packages

For any small and intimate functions, The Country Guest House, in the Stellenbosch Winelands is the perfect location. We offer accommodation, a picturesque chapel, lush gardens, beautiful vineyard & mountain backdrops and warm hospitality.

To accommodate each client's specific needs, we offer a variety of bespoke packages and venue options. We welcome venue viewing by prior appointment.

The following packages are guidelines of what we could offer.

Small Functions

This package is ideal for baby showers, kitchen teas, birthday parties or corporate team building sessions as well as small conferences, and can be held in our smaller function room at the Guest House.

R20 000

Includes tables, chairs, cutlery, crockery, glassware

and 1 x set menu for a maximum of 40 guests.

Available from Monday to Saturday, between 08:00 and 15:00

OR

Monday to Saturday 15:00 till 20:00

Excludes all beverages, décor, and styling.

Only background music is permitted – no dancing

(unless you take exclusive use of the Guest house)



Sample menus for Small Functions

Option 1

Seasonal fruit skewers

Sweet potato and potato rosti topped with shredded roasted chicken drizzled with Mustard dressing.

Caramelized Onion and Brie Tartlets

Bobotie spring rolls served with fruit chutney

Mini milk tarts

Traditional koeksisters

Option 2

Teatime sandwiches filled with

- Cucumber and cream cheese
- Gypsy ham and cheese

Cocktail quiches filled with

- Bacon and cheese
- Butternut and feta

Koeksisters

Mini peppermint crisp tartlets

Mini chocolate cupcakes

Option 3

Harvest Table

Assorted cheeses, cold meats, savoury biscuits, Artisan bread,

Preserves, Fresh fruit, hummus spread, Liver Pate

(surcharge of R55 per head)



Option 4
(Ideal for teambuilding)

Build Your Own Beef Burger
with caramelised onions, cheddar cheese, crisp lettuce, sliced tomato and crispy bacon
on a sesame seed roll and served with potato wedges
Vanilla ice cream in sugar cones with two toppings

Option 5

Sirloin and boerewors braai
Served with seasonal green salad, Dauphinoise potatoes and braaibroodjies
Fresh fruit salad with berry coulis /Ice-cream
(Surcharge of R75 per head)

Option 6

Spit Braai
Lamb on the spit, baby potato's, garlic bread, roast vegetables & green salad.
(Surcharge of R95 per head)



Exclusive Chapel Hire

R 4000

Say "I do" in our gorgeous chapel amongst the vines.

A ceremonial path of old trees leads to the wooden doors of our chapel.

The hand painted mural on the ceiling is a special sight to behold.

The chapel may be hired over the following times:

12:00 – 14:00

15:00 – 18:00

Excludes all décor and styling – these are available on request.





Why not get ready in one of our beautiful rooms?

View our options below.

Add a 1-night stay for the wedding couple at just R1900,
including breakfast when booking our chapel for your wedding day.

Get Ready with Us

Enjoy the excitement and make memories with your bridal party by getting ready at our Guest House in one of our spacious double or family rooms depending on your group size.

2 - 4 guests	3 - 6 guests
R2900	R4300

Our double rooms are available for 2 – 4 guests from 08:00 – 16:00 daily.

Family suites are available for 3 – 6 guests from 08:00 – 16:00 daily.

Breakfast and light lunch snack platters are included consisting of the following:

Morning Snacks

Bran muffins with jam
Cheese & ham Croissants
muesli, yoghurt and strawberry compote, Seasonal fruit

Coffee & tea are complementary in the rooms.

Juice and speciality beverages may be pre-ordered at an additional cost.

Lunch Time Snacks

Artisan wood fired bread filled with:

- Tomato and cheese
- Ham, cheese and tomato
- Bacon & brie

Cream cheese, black pepper and cucumber

Served with a garni salad

Or:

Quiche Lorraine

Vegetarian option available



Wedding Package

Ceremony, Reception, Dining and Accommodation

High Season October - March	Low Season April - September
R95 000 Based on 34 guests	R80 000 Based on 34 guests

Both packages include the following:

- Exclusive use of the Guest House premises from 08:00 – 00:00 on the day of the wedding
- Use of our intimate chapel for the ceremony
- Reception in the function room or in our Manor House lounge
- Canapés and a 3-course set menu for 34 guests (sample menu below)
- Cutlery, crockery, glassware, and serviettes for 34 guests
- Accommodation for 34 guests in 3 x family suites and 10 x double rooms. Rooming breakdown below.
- Breakfast for 34 guests served at 96 Winery Road Restaurant. This includes 1 x meal and 1 x beverage per person. (Set menu applies)
- Package includes 2 senior staff members (for your convenience)
- Service staff/Barman, etc, extra charges apply

Extras not included:

- Décor, flowers, candles
- Specialised furnishing
- All beverages
- Additional guests @ R500 pp extra

Party size

Buffet maximum 40 people
Plated 3 course meal 50 people

The Country
— GUEST HOUSE —
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Room Breakdown

Room Number:	Bed Size:	Bedroom:	Bathroom:	Sleeps:
Room 1	King/Single	1	1	2
	shower only			
Room 2	King/Single	1	1	2
	shower only			
Room 3	King/Single	1	1	2
	shower only			
Room 4	King/Single	1	1	2
	shower only			
Room 5	King/Single	1	1	2
	shower only			
Room 6	King/Single	1	1	2
	shower only			
Room 8	King/Single	1	1	2
	shower only			
	separate lounge			
Room 9	2 x Queen	2	2	4
Family Suite	1-bathroom full bathroom in main bedroom			
	1 bathroom with shower over bath in small bedroom			
	Small kitchen			
Room 10	Queen	1	1	2
	shower only			
	separate lounge			
Room 11	Queen	1	1	2
	shower only			
	separate lounge			
Room 12	Main Bedroom: 1 x Queen	2	1	5
Family Suite	Second Bedroom: 1 x Queen + 1 x Single			
	1 large full bathroom to share			
Room 13	Main Bedroom: 1 x King (or 2 singles)	2	1	5
Family Suite	Second Bedroom: 1 x Queen + 1 x Single			
	1 large full bathroom to share			



Menu for Wedding Package

BUFFET MENU

SALADS & BREADS:

(Select 2)

Mixed Seasonal Salad Leaves and Herbs, Olives, Feta Cheese, Tomatoes, Cucumber, Onion rings, etc.

Cubed Watermelon with Feta, Cucumber and Fresh Mint with Black Pepper

Asian Slaw-Red, Green, Cabbage, Iceberg Lettuce, Julienne Mixed Peppers in an Herb Vinaigrette.

Creamy Potato, Gherkins, Diced Boiled Egg and Chives Salad

SELECTION OF DRESSINGS:

Olives Oil, Balsamic Vinegar and Creamy Yoghurt Dressing

ARTISAN BREADS

Selection of Whole and Sliced Breads.



FROM THE CARVERY

(Select 3)

Garlic, Thyme and Rosemary infused Roast Beef

Condiments: Assorted Mustards, Brown Onion and Mushroom Gravy.

CHICKEN

Lemon, Herb and Garlic Roasted Chicken

Rolled Chicken Breast Fillet with a Feta and Peppadew Stuffing

Indian Style Butter Chicken Curry with Sambals, Chutney and Roti

Leek, Bell Peppers and Mushroom Chicken Pie.

FROM THE SCAFFING DISHES

Beef Lasagna

Traditional Bobotie

Moussaka

Fish pie



VEGETABLE SELECTION

(Select 2)

Roasted Cinnamon Butternut

Grilled Seasonal Vegetables

Duo of Baked Broccoli and Cauliflower in Cheese Sauce

POTATO AND RICE DISHES

(Select 1)

Dauphinoise Potatoes

Paprika Baked Potatoes

Plain Steamed Rice

Savory Rice

Yellow rice with Sultanas

DESERT TABLE

Malva Pudding and Homemade Custard

Baked Cheesecake

Chocolate Mousse

Please note, the above are just suggestions.

We would love to meet with you

The Country
— GUEST HOUSE —
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Item:	Year:	Price per bottle:
Sparklehorse MCC	2024	R320
White wine		
Petit Chenin Blanc	2023/2024	R120
Petit Chardonnay	2024	R120
Petit Natural / Sweet	2023/2024	R120
Petit Rose	2024	R120
Ken Forrester Sauvignon Blanc Reserve	2019/2020	R275
Ken Forrester Old Vine Reserve Chenin Blanc	2020	R275
The FMC (Forrester, Meinert Chenin)	2024	R1250
Red Wine		
Petit Pinotage	2023/2024	R145
Petit Cabernet Sauvignon	2023	R145
Ken Forrester Renegade (Shiraz/Grenache/Mourvèdre)	2021	R275
Three Halves	2017	R795
The Gypsy	2017	R995
Minerals		
Fruit Juice 5 litre Orange		R145
Fruit Juice 5 litre Fruit Cocktail		R145
Sparkling mineral water 750ml		R30
Still mineral water 750ml		R25
Soft Drinks		R30
Beer		
Jack black Lagers 30 litre KEG		R2500

