

ALL INCLUSIVE PACKAGE OFFERING 2028

Beuld stands out with our all-encompassing approach to your wedding day. We meticulously manage every detail, from décor and flowers to catering and guest accommodations. Rest assured, you are our top priority, and we guarantee that your special day will be nothing short of perfect.

BREAKDOWN OF YOUR INVESTMENT

VENUE HIRE

ACCOMMODATION (24 PAX) X2 NIGHTS

CELLAR 1947 / CELLAR 1980
CELLAR DISTRICT

TOTAL ACCOMMODATION

CUTTLERY AND CROCKERY
@ R129.50 PP

STAFF

2 BARMEN
6 WAITERS
2 CLEANERS

R 92,400.00

R 25,200.00
R 33,600.00

R 58,800.00

R 10,360.00

R 13,440.00

2028 ALL INCLUSIVE PACKAGE @ R175,000.00 (EXCL. VAT)

YOUR COMPREHENSIVE PACKAGE OFFERING:

PIANO BAR

Exclusive use: Piano Bar
Exclusive use of fully stocked licensed Bar (compulsory)
Tables
Chairs
Baby Grand Piano

RECEPTION VENUE

Exclusive use: Reception Venue
Exclusive use of fully stocked licensed Bar (compulsory)
8 x 10-seater rectangular tables (2.4m x 1.2m)
Chairs (80 PAX)
Beuld's Standard Cutlery & Crockery (80 PAX)
Beuld's Standard Champagne / Wine / Water glasses (80 PAX)
2x Fire Places (wood incl)

ACCOMMODATION FOR 2 NIGHTS

On-site: Cellar 1947 (4 PAX)
On-site: Cellar 1980 (4 PAX)
On-site: Cellar District (8 PODS)
2 PAX PER POD

MANAGEMENT AND STAFF

On The Day Manager
2x Bar Staff
6x Waiters

ADDITIONAL (NOT INCLUDED - TO BE QUOTED)

Wedding planning and coordination
Wedding Stationery and Website
Decor and Flowers
Catering (RAGAZZI)
Guest entertainment and shuttle services
Free form Nomadic Tent R 17 000.00
Additional guests (80PAX) R215 PP
Staff Overtime (00h00)

Cellar in Town (B&B - Off-site) : 5 Queen Rooms w/ensuite bathrooms (10 PAX)

ALL INCLUSIVE MIDWEEK PACKAGE OFFERING 2028

Beuld stands out with our all-encompassing approach to your wedding day. We meticulously manage every detail, from décor and flowers to catering and guest accommodations. Rest assured, you are our top priority, and we guarantee that your special day will be nothing short of perfect.

BREAKDOWN OF YOUR INVESTMENT

VENUE HIRE

ACCOMMODATION (24 PAX) X2 NIGHTS

CELLAR 1947 / CELLAR 1980
CELLAR DISTRICT

TOTAL ACCOMMODATION

CUTTLERY AND CROCKERY
@ R129.50 PP

STAFF

2 BARMEN
6 WAITERS
2 CLEANERS

R 72,400.00

R 25,200.00

R 33,600.00

R 52,000.00

R 10,360.00

R 13,440.00

2028 ALL INCLUSIVE MIDWEEK PACKAGE @ R155,000.00 (EXCL. VAT)

YOUR COMPREHENSIVE PACKAGE OFFERING:

PIANO BAR

Exclusive use: Piano Bar
Exclusive use of fully stocked licensed Bar (compulsory)
Tables
Chairs
Baby Grand Piano

RECEPTION VENUE

Exclusive use: Reception Venue
Exclusive use of fully stocked licensed Bar (compulsory)
8 x 10-seater rectangular tables (2.4m x 1.2m)
Chairs (80 PAX)
Beuld's Standard Cutlery & Crockery (80 PAX)
Beuld's Standard Champagne / Wine / Water glasses (80 PAX)
2x Fire Places (wood incl)

ACCOMMODATION FOR 2 NIGHTS

On-site: Cellar 1947 (4 PAX)
On-site: Cellar 1980 (4 PAX)
On-site: Cellar District (8 PODS)
2 PAX PER POD

MANAGEMENT AND STAFF

On The Day Manager
2x Bar Staff
6x Waiters

ADDITIONAL (NOT INCLUDED - TO BE QUOTED)

Wedding planning and coordination
Wedding Stationery and Website
Decor and Flowers
Catering (RAGAZZI)
Guest entertainment and shuttle services
Free form Nomadic Tent R 17 000.00
Additional guests (80PAX) R215 PP
Staff Overtime (00h00)

Cellar in Town (B&B - Off-site) : 5 Queen Rooms w/ensuite bathrooms (10 PAX)

WEDDING MENU SELECTION

CANAPE OPTIONS

FISH AND SEAFOOD

Fresh oysters au natural or with various toppings
Smoked salmon, cream cheese and cucumber roulade
Tempura prawns with piri piri
Fish cakes with sweet chilli
Lobster rolls with herb mayonnaise
Smooresnoek on vol au vents

VEGETARIAN

Aubergine, feta and spinach roulade
Caprese salad skewers
Bruschetta of tapenade
Vegetable spring rolls with soy dipping sauce
Vegetable wontons with hummus
Butternut soup
Mini Pizzas

MEAT

Carpaccio on bruschetta with caramelized onion
Beef short rib crostini with yoghurt
Chicken Satay with peanut sauce
Lamb koftas with tzatziki
Mini chicken cordon bleu rolls
Spicy mince tacos with guacamole
Steak and "chip" with pepper sauce
Arancini with tomato and ham
Asian chicken wings
Mini cheese burgers

STARTER OPTIONS

SOUPS

Pea and Ham with ricotta
Cannellini bean and chorizo
Chicken and corn, parma ham and red pepper
Chicken noodle soup
Mussell chowder, corn dumplings

VEGETARIAN

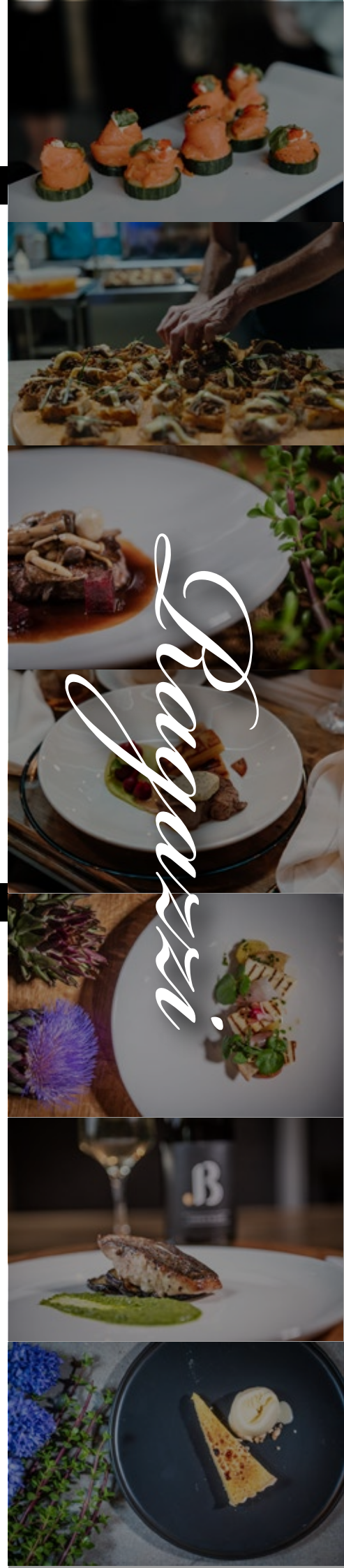
Arancini in a rich tomato sauce
Caprese tart with balsamic and pesto
Mushroom cannelloni, parmesan chips and truffle cream
Eggplant parmigiana
Tabouleh salad, roasted root vegetables and mint
Roasted butternut salad, betterroot, feta and celery

FISH AND SEAFOOD

Roasted prawns, prawn rissois, piri piri
Fresh mussels, tomato broth, pesto, crusty bread
Crayfish thermidor
Fish cakes, sweet chilli, crisp salad
Calamari, black olives, chorizo, lemon herb butter

MEAT

Carpaccio of venison or beef, fresh mozzarella, tomato salad
Beef tataki, soy, salad leaves
Shortrib croquettes, rich tomato sauce
Chicken sultimboca, sage cream



WEDDING MENU SELECTION

MAIN COURSES

FISH AND SEAFOOD

Linefish, parsley pesto , grilled aubergine, pickled beets
Seafood linguini, prawn bisque
Platter of prawns in lemon butter
Fresh mussels in creamy sauce with green vegetables
Individual seafood platters
Lobster Thermidor, rice, vegetables

MEAT

Butter chicken curry with samabals and rice
Braised Shortrib, polenta, broccoli
Beef fillet, pressed potato, beets, pepper jus
Venison loin, pumpkin cake, roasted turnip
Pork belly, mustard cream, apple puree, carrots
Roasted lamb, parissienne potatoes, mange tout
Confit duck leg, mushroom risotto
Ostrich steak, textures of butternut

VEGETARIAN

Moussaka with roasted vegetables and tomato sauce
Risotto of pea and pesto with shoots
Green curry of vegetables with coconut rice and sambals
Vegetable fried rice, roasted onions

DESSERTS

PLATED DESSERTS

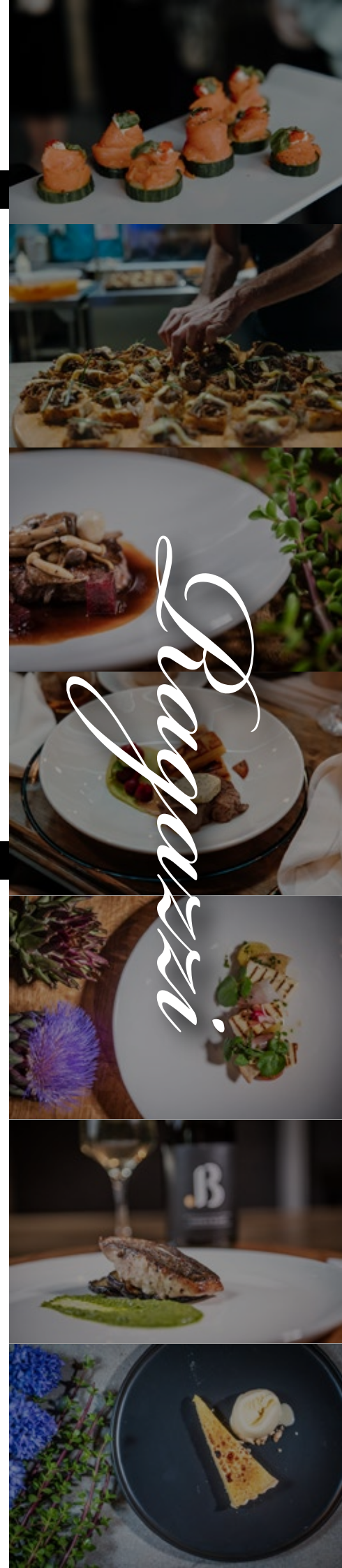
ALL PLATED DESSERTS COME WITH A SUITABLE HANDMADE GELATO AND GARNISH

Burnt Lemon tart
Crème brulee
Warm apple and frangipane tart
Chocolate parfait
Berry pannacotta
Tiramisu
Lemon Cheesecake
Pavlova of seasonal fruits
Chocolate tart
Malva pudding

FLOATING DESSERTS (CANAPE STYLE)

Mini individual desserts served on platters

Lemon Tart
Cheesecake
Chocolate Mousse
Peppermint crisp tart
Pavlova
Churros
Eclairs
Malva pudding
Doughnuts



WEDDING MENU SELECTION

FAMILY STYLE MEALS

FAMILY STYLE MEALS - SERVED AT THE TABLE IN PLATTERS

(Almost anything works for this style of food, these are our suggestions)

STARTERS:

Charcuterie, cheese, pickles and bread

MEAT AND FISH OPTIONS

Sliced beef fillet, field mushrooms and jus

Mozambique style chickens

Roasted lamb leg with pearl onions

Slow braised lamb shoulder with capers and jus

Pan roasted linefish, tomato salsa

Crispy pork belly, mustard cream

Buttered Prawns

Whole roasted calamari, black olives and chorizo

Fresh mussels mariniere (in a cream sauce)

Whole grilled crayfish

Paella

Pizzas

Lamb Spit with roasted vegetables

VEGETABLES AND SALADS

Roasted vegetables

Roasted butternut with pumpkin seeds

Grilled sweetcorn

Potato Salad

Grilled Caesar salad

Pickled beetroot and feta

Potato dauphinoise

Crushed new potatoes

Mashed potatoes

Savoury rice with vegetables

Cous cous

Soft polenta

Pasta

KIDS MEALS

Chicken strips with chips

Calamari rings and chips

Spaghetti bolognaise

Lasagne

Mac and Cheese

Mini pizzas

Ice cream with chocolate sauce

S'mores on the fire

Malva Pudding

LIVE ACTION COOKING

LIVE COOKING/STATIONS

OYSTERS - USING OUR TANK - UP TO 500 LARGE OYSTERS WITH ANY SAUCES/TOPPING

LAMB SPIT WITH ROASTED VEGETABLES

BURGER STAND - SLIDERS OR NORMAL SIZE

STIR FRIES

SUSHI STATION (OUTSOURCED)

SHAWARMA STATION

SATAY OR KEBABS

COLD SALAD STATION - MADE TO ORDER

BOEREWORS ROLLS

BURRITOS

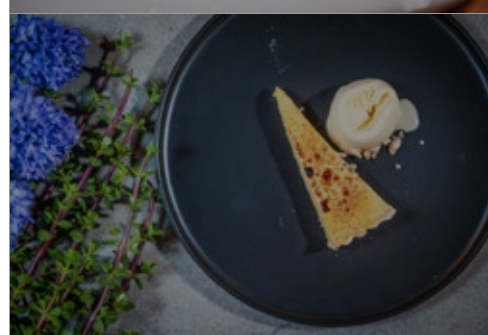
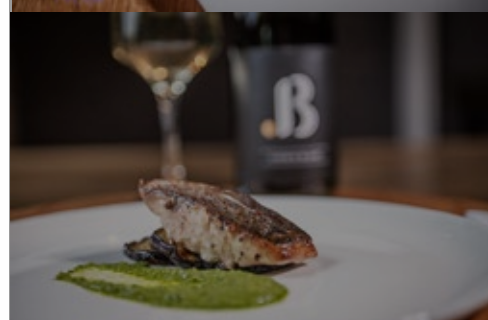
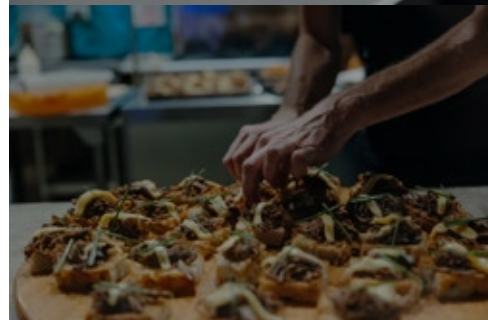
CHEESE TROLLEY

PAELLA STANDS

ICE CREAM AND SORBETS

DOUGHNUTS WITH SAUCES AND SPRINKLES

PANCAKES WITH VARIOUS FILLINGS





Ragazzi

Wedding tasting packages:

Available between Wednesdays and Fridays, 12pm to 4pm.
Reservations at least 7 days prior, subject to availability.



Our in-house chef, Clinton, will personally cater to your special day, ensuring a memorable culinary experience.

Due to market fluctuations, a formal quotation will be provided upon securing your event date at Beuld.

For budgeting purposes, please estimate between R450 and R650 per guest. This includes three canapés, a midnight snack, main course, and three floating desserts.

