



Your Wedding at:  
**BEULD THE VENUE 2026**

**EXCLUSIVE VENUE HIRE: R65,000**

Celebrate your wedding in a private countryside setting with breathtaking mountain views, beautiful ceremony spaces, stylish reception areas, and the exclusivity of having the venue entirely to yourselves.

**FULL WEDDING WEEKEND PACKAGE: R145,000**

Our wedding experience is designed as a full destination celebration and includes:

- Exclusive use of the venue
- 2-night accommodation for 34 guests on-site and off-site.
- A full wedding weekend atmosphere for family and friends
- More time to celebrate, connect, and relax together
- A memorable getaway experience rather than a single-day event

Important Information:

Please note that Beuld The Venue is offered as a complete wedding experience, and venue hire is linked to the accommodation package.

The venue is therefore not available as a stand-alone hire option.

**Many couples choose to allocate accommodation costs to guests, often recovering a large portion of the accommodation investment.**

Why Couples Love This Option?

Instead of only celebrating for one day, you and your guests enjoy an unforgettable wedding weekend together – creating more memories, less rushing, and a truly special experience.

# ALL INCLUSIVE PACKAGE OFFERING 2026 (FRI-SUN)

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 (34 PAX) X2 NIGHTS

CELLAR 1947 / CELLAR 1980  
CELLAR DISTRICT  
CELLAR IN TOWN

### TOTAL VALUE OF ACCOMMODATION INCLUDED

STAFF  
FURNITURE  
CUTTERLY  
CROCKERY

R 65,000.00

R 62,600.00

R 17,400.00

2026 ALL INCLUSIVE PACKAGE @ R145,000.00 (EXCL. VAT) (FRIDAY - SUNDAY)

## 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  
Cellar In Town - 5 ROOMS (10 PAX)

### 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 above (80PAX) R215 PP**  
Staff Overtime (00h00)

# ALL INCLUSIVE MIDWEEK PACKAGE OFFERING 2026 (MON-THURS)

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 (34 PAX) X2 NIGHTS

CELLAR 1947 / CELLAR 1980  
CELLAR DISTRICT  
CELLAR IN TOWN

### TOTAL VALUE OF ACCOMMODATION INCLUDED

STAFF  
FURNITURE  
CUTTERLY  
CROCKERY

R 45,000.00

R 62,600.00

R 17,400.00

2026 ALL INCLUSIVE MIDWEEK PACKAGE @ R125,000.00 (EXCL. VAT) (MONDAY - THURSDAY)

## 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  
Cellar In Town - 5 ROOMS (10 PAX)

### 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 above (80PAX) R215 PP**  
Staff Overtime (00h00)

# 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  
Mussel chowder, corn dumplings

### VEGETARIAN

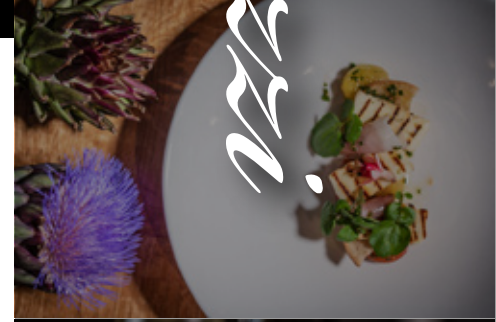
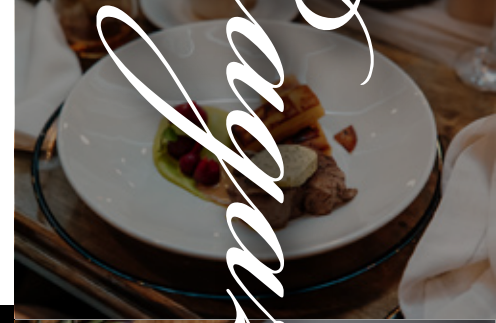
Arancini in a rich tomato sauce  
Caprese tart with balsamic and pesto  
Mushroom cannelloni, parmesan chips and truffle cream  
Eggplant parmigiana  
Tabouleh salad, roasted root vegetables and mint  
Roasted butternut salad, betterroot, feta and celery

### 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, parisienne 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 marinere (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

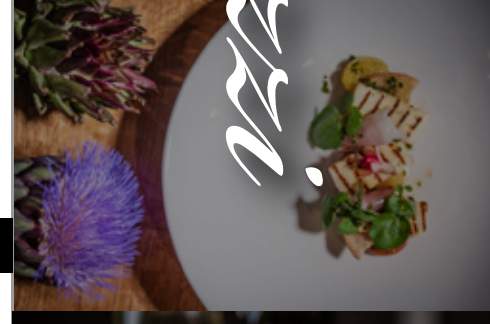
Chicken strips with chips  
Calamari rings and chips  
Spaghetti bolognese  
Lasagne  
Mac and Cheese  
Mini pizzas

Ice cream with chocolate sauce  
Smores 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.





## *HOW THE PROCESS WORKS?*

1. Virtual or in-person viewing of the venue.
2. Secure your wedding date with a deposit.
3. Sign the Beuld/Ragazi contract.
4. 50% Deposit of the total package as a venue deposit.
5. Complete the decor and flower questionnaire and submit your moodboard.
6. Have the first meeting to align and finalize concepts.
7. Draft the final budget and concepts.
8. Meeting to finalize the budget and concept.
9. Final alignment meeting.
10. Settle the remaining balance 14 days before the wedding.