



Your Wedding at:
BEULD THE VENUE 2027

EXCLUSIVE VENUE HIRE: R80,000

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: R165,000

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 2027 (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 (24 PAX) X2 NIGHTS

CELLAR 1947 / CELLAR 1980
CELLAR DISTRICT
CELLAR IN TOWN

TOTAL VALUE OF ACCOMMODATION INCLUDED

STAFF FURNITURE CUTTERLY CROCKERY

R 80,000.00

R 68,860.00

R 16,140.00

2027 ALL INCLUSIVE PACKAGE @ R165,000.00 (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 (80PAX) R215 PP
Staff Overtime (00h00)

ALL INCLUSIVE MIDWEEK PACKAGE OFFERING 2027 (MON-THURS)

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BREAKDOWN OF YOUR INVESTMENT

VENUE HIRE

ACCOMMODATION (24 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 68,860.00

R 16,140.00

2027 ALL INCLUSIVE MIDWEEK PACKAGE @ R130,000.00 (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

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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

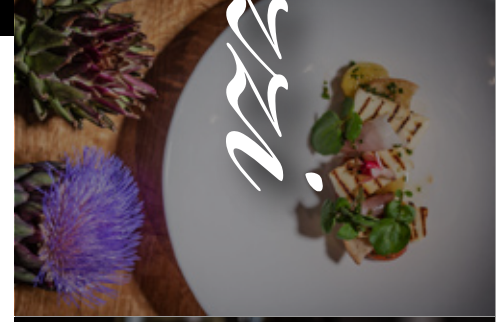
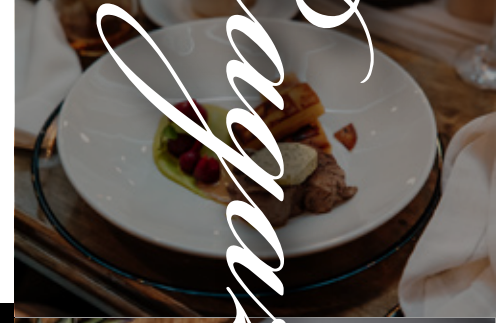
Arancini in a rich tomato sauce
Caprese tart with balsamic and pesto
Mushroom cannelloni, parmesan chips and truffle cream
Eggplant parmigiana
Tabouleh salad, roasted root vegetables and mint
Roasted butternut salad, betterroot, feta and celery

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, 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



Ragazza

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

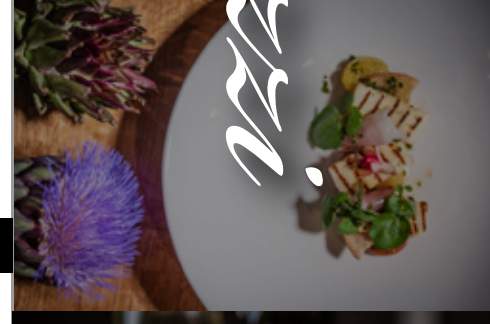
Chicken strips with chips
Calamari rings and chips
Spaghetti bolognese
Lasagne
Mac and Cheese
Mini pizzas

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.