

EST. 2017

SMITSFIELD

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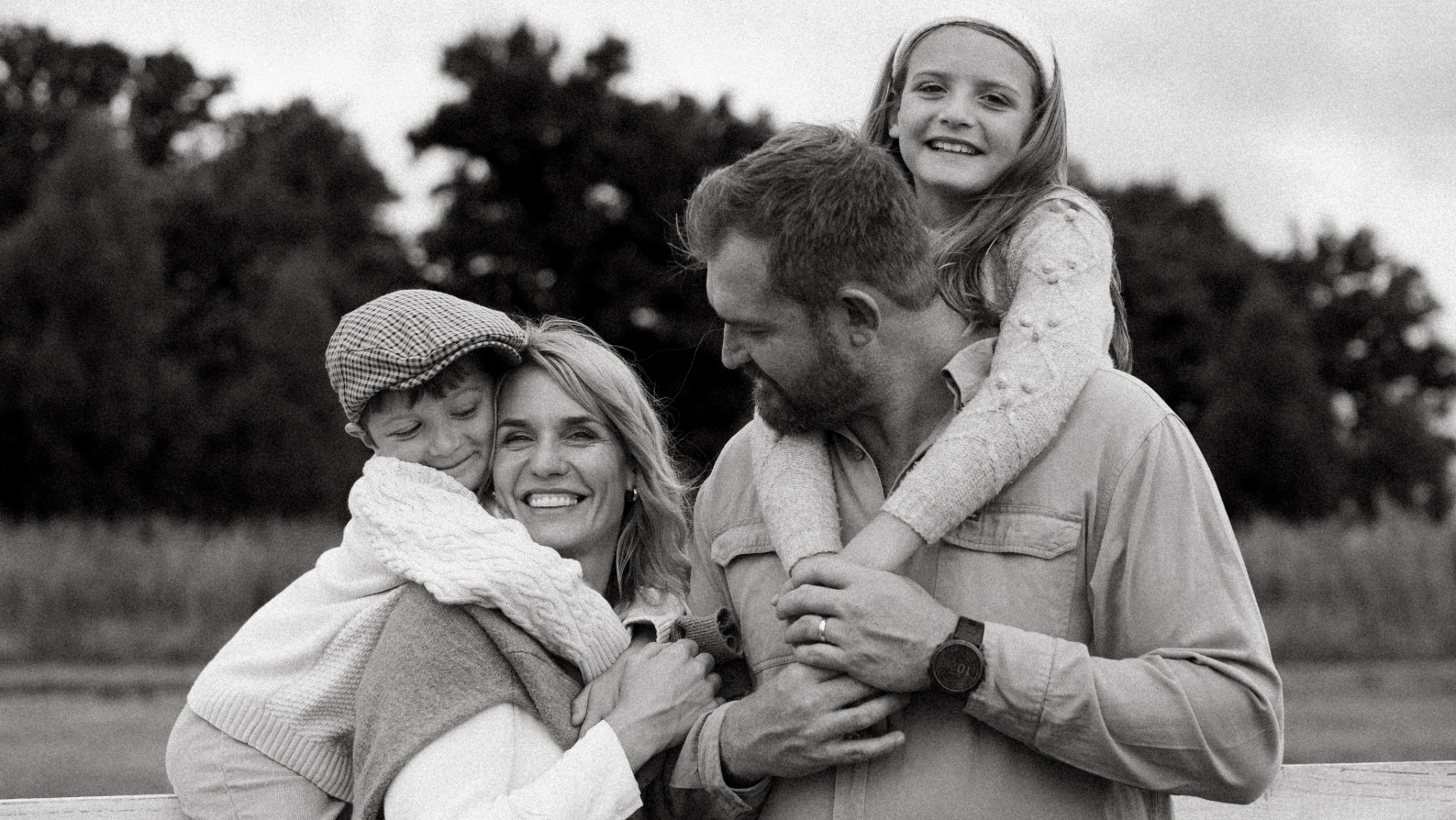


2028

WEDDING PACKAGE

WEDDINGS / ACCOMMODATION / EVENTS





DEAR COUPLE

Thank you for considering Smitsfield Venue for your wedding. We are dedicated to providing our clients with the perfect day and promise to go above and beyond to make it stress-free. Let us give you a glimpse of what your dream wedding could look like.

At Smitsfield Venue, we understand that your wedding day is one of the most important days of your life. That's why we are committed to creating a magical and unforgettable experience for you and your guests.

We look forward to helping you create memories that will last a lifetime.

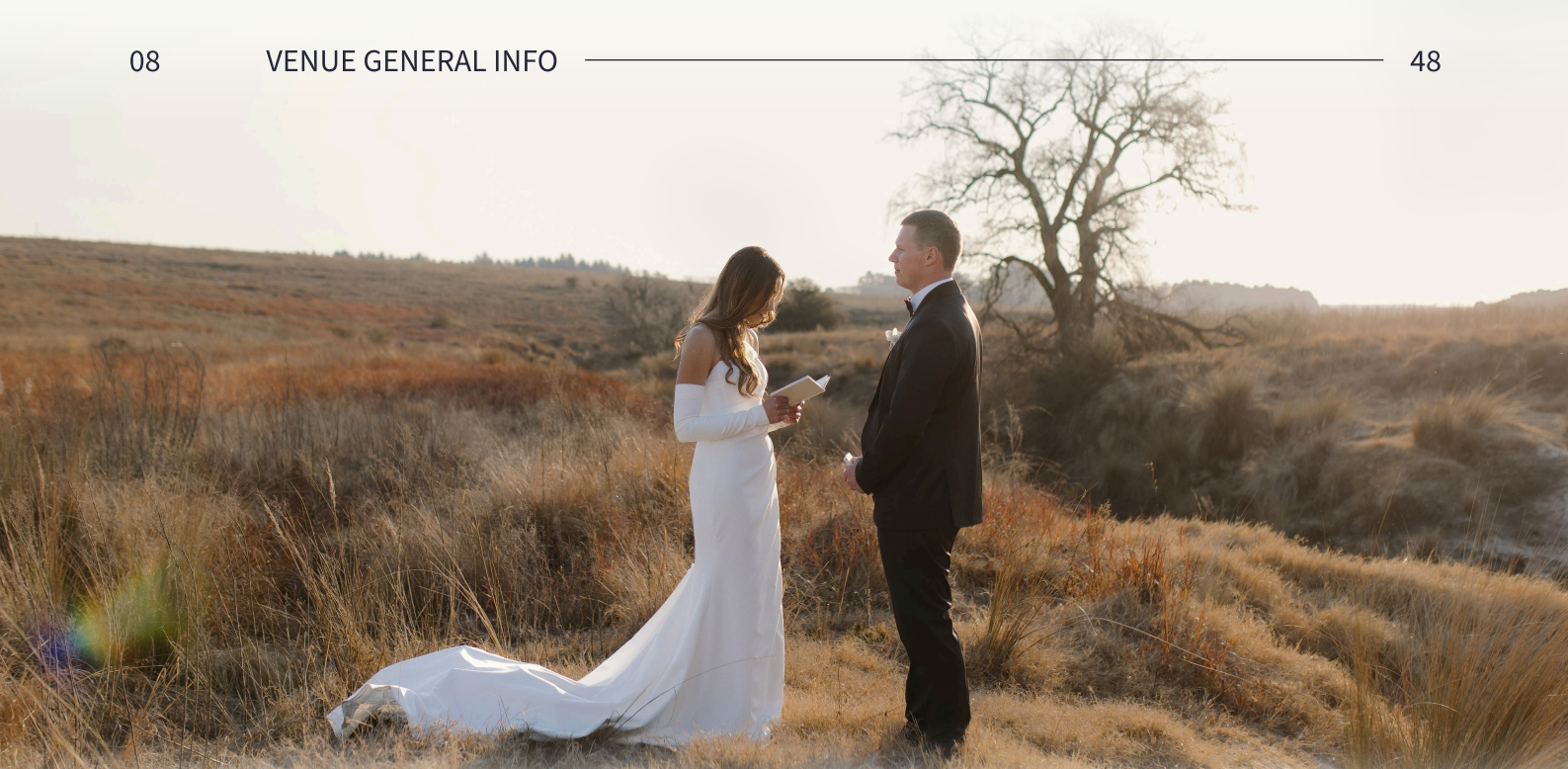
“Originality consists in returning to the origin.” – Antony Gaudi

Helène & Marius Coetzer

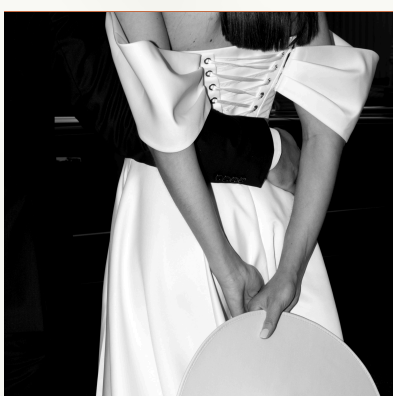
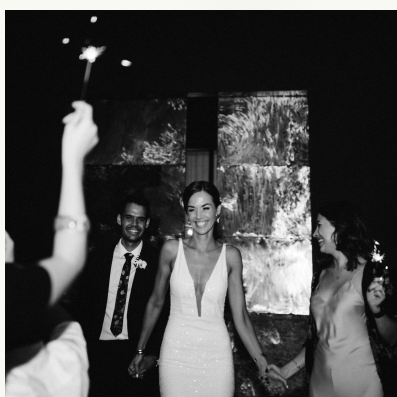
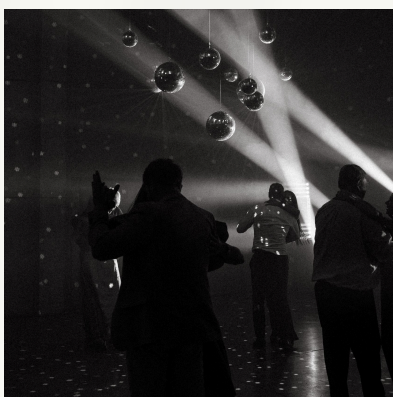


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WELCOME



ABOUT US

Smitsfield Wedding Venue is the perfect location for destination weddings, specialising in weekend celebrations. Nestled in the Highveld of Mpumalanga, just a 2.5-hour drive from Pretoria or Johannesburg, it lies on a picturesque farm to the east of Ermelo.

With over 100 hectares of farmland alongside the breathtaking Vaal River, Smitsfield Venue provides an idyllic backdrop for your special day. Enjoy exclusive weekend weddings, ample setup time and a stress-free experience without the rush.

Immerse yourself in the enchanting atmosphere
of our venues at Smitsfield:



Historic Chapel:

Step into our charming chapel, built in 1924, which accommodates up to 280 guests. The open walls and crystal chandeliers create a romantic ambiance.



Oak Tree Canopy:

Exchange vows beneath a majestic oak tree that has stood for over 60 years, providing a natural and organic environment.



The Lawn:

For large gatherings and a classic garden-party feel - say "I do" under open skies on our sprawling lawn that leads onto the perfect canapé area under the trees. It's the perfect setting for a bright and breezy celebration.



The Foyer :

Framed by soaring glass and a striking wooden truss ceiling, our foyer offers a sleek, architectural backdrop for an intimate ceremonies or receptions.

Custom Location

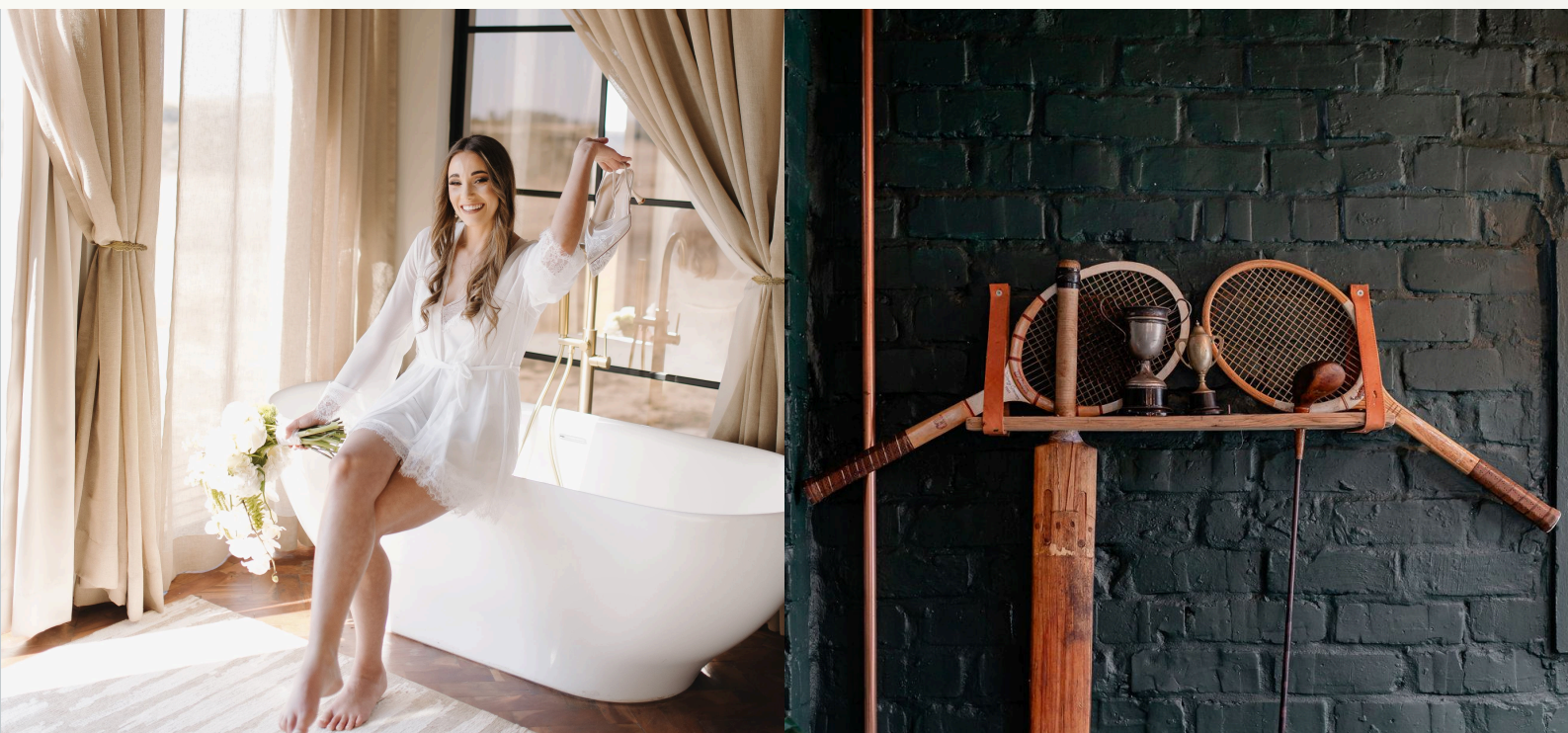
For couples who want something entirely their own, our property offers endless possibility. From a secluded riverbank framed by rolling hills to hidden corners across the estate.

Our newly built reception hall, inspired by the industrial factory style of the 1900s, features a stunning glass entrance, diamond-like timber trusses and a dazzling chandelier. The versatile venue can accommodate up to 350 guests, making it suitable for various wedding styles, from classic to modern and rustic to simplistic.

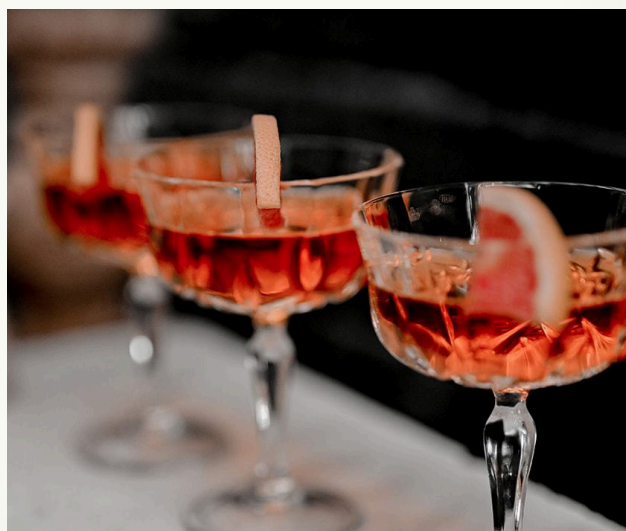




Smitsfield also offers a unique accommodation experience with restored wooden train carriages from the 1950s, modern container-like suites, newly constructed stable rooms and a luxury villa. We can host 60 Adults and 12 children on the venue. A complimentary breakfast is included for all guests, enhancing the full weekend wedding experience.



For the couple, we offer two private spaces to get ready: a luxury villa, Maison D'Amour, with salon facilities (champagne breakfast included) and a vintage sports-bar inspired lounge creating the perfect backdrop for classic cigar and whiskey moments.



Our in-house catering is thoughtfully curated to reflect country cuisine, offering an inclusive five-course dining experience with options for plated, buffet or family-style serving. We also provide various catering options for pre-wedding functions, ranging from traditional spit braai to gourmet pizza and wine evenings.

OUR VENUES



CHAPEL



The original chapel, built in 1924, has a seating capacity of 280 people. Cedar trees planted in a cross formation around the church a 100 years ago mark its corners. The side panels of the church are open allowing for a charming open-air structure.

Recently restored, the chapel features a pristine white backdrop complemented by stunning natural Oregon pine pews and elegant crystal chandeliers lining the aisle.

OAK CANOPY



The existing church is surrounded by a lush oak tree perimeter, planted more than 60 years ago.

Today, the beautiful oak tree canopy not only provides a supreme natural perimeter line but combined with our wooden pergola it is also the perfect setting for an outdoor organic ceremony.

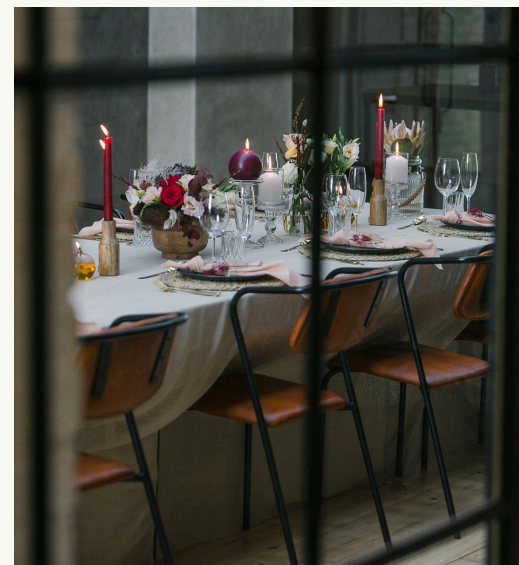
RECEPTION HALL



A newly constructed reception hall presents a modern take on the industrial factory style of the 1900s, highlighted by an impressive glass entrance façade adorned with diamond-shaped timber trusses and a dazzling chandelier. The reception hall is equipped with 6 fire places to warm up the winter evenings.

The venue provides a versatile backdrop featuring a combination of concrete floors, white and concrete walls, industrial glass and double-height spaces. The design and interior are thoughtfully crafted to harmonize with a variety of wedding styles including: classic, modern, rustic and minimalist themes.

FOYER



The Foyer makes a striking first impression with its glass entrance façade, diamond-shaped timber trusses and dazzling chandelier. A blend of industrial glass, wood and dramatic double-height space creates an atmosphere that feels both contemporary and timeless.

This setting is perfect for smaller ceremonies of up to 60 people and intimate dining for up to 20 guest.

LAWN



Set against the backdrop of the main reception hall, The Lawn offers an elegant outdoor setting surrounded by natural beauty.

Guests are seated on classic Wimbledon chairs across the expansive lawn, creating a relaxed yet refined atmosphere for an outdoor ceremony. With the venue hall close by it effortlessly blends the beauty of the outdoors with the venue's modern industrial character.

CUSTOM LOCATION



For couples seeking something truly intimate - we can set up a custom location of your choosing anywhere on the property to offer a secluded setting. Limited to just 50 guests, this can be a peaceful outdoor experience that brings the celebration closer to nature. Simple, intimate and effortlessly romantic, in an ideal setting for couples wanting their wedding day to feel personal and meaningful.

Additional charges will be applicable depending on setup requirements.

PACKAGES



WEEKEND PACKAGES



INCLUDED

- Five-course meal.
- All cutlery, crockery and standard glassware.
- Tables, chairs and serviettes.
- Waiters and bartenders.
- Oak canopy with pergola draping or chapel.
- Sound system for all ceremony & reception areas.
- Champagne breakfast & lunch platter for the luxury villa (platter for 6 people) (1 bottle of champagne included).
- The vintage sports-bar inspired lounge.
- Snack platter for lounge (platter for 6).
- Venue hire from Friday 1pm until Sunday 11am.
- 5 Service providers lunch packs on the wedding day.
- 5 Service providers for dinner on the wedding day.
- Free corkage for your own wine and champagne, maximum of 3 bottles per table and 12 bottles for Canapés (additional bottles will be charged at R70/ opened bottle).
- The laying and cleaning up of tables.

EXCLUDED

- R5000 breakage deposit.
- Make-up & hairdresser.
- Wedding cake.
- Photographer / Videographer.
- Fireplaces in main hall @ R120 / Fireplace for the cold days (will be deducted from the deposit on Sunday).
- Flowers and any form of décor.
- Friday night function.
- DJ, Live music and wedding officiant.
- Accommodation.
- Stationery.
- Child minder.
- Wedding guests' Saturday lunch.
- Scaffolding & labour for décor in venue rental @ R1000 p/day for setup.

Service providers are charged at R400pp for the plated menu

Less than 60 Pax a Minimum of R154,000.00 applies

PAX	COST P/P	PAX	COST P/P	PAX	COST P/P
60 - 64	R2580	90 - 94	R2050	150 - 169	R1600
65 - 69	R2500	95 - 99	R1950	170 - 189	R1550
70 - 74	R2330	100 - 109	R1900	190 - 220	R1450
75 - 79	R2250	110 - 119	R1800	221 - 280	R1380
80 - 84	R2160	120 - 129	R1750		
85 - 89	R2120	130 - 149	R1650		

10% of the wedding amount is required as a booking confirmation upon signing the Save-The-Date.

- Service providers - if they sit at a separate table from the main hall are R550 per person.
- Babies & children up to 4 years: free of charge.
- Pre-school children: R150 per child
- Primary school children: R350 per child.
- High School children: R500 per child.

MID-WEEK WEDDING PACKAGE

SUNDAY - THURSDAY

Venue Hire _____ R36 000

5 Course Meal _____ R950pp

Min of 6 PAX

All catering done by the venue price per person / Min amount payable

Public holiday and Sunday 15% will be charged additionally



INCLUDED

- Five-course meal.
- All cutlery, crockery, and standard glassware.
- Tables, chairs and serviettes.
- Waiters and bartenders.
- Oak canopy with pergola draping or chapel.
- The vintage sports-bar inspired lounge.
- Venue hire for the entire day of the wedding and breakfast the following day until 11am.
- Sound system for all ceremony & reception areas.
- The laying and cleaning up of tables.



EXCLUDED

- R5000 breakage deposit.
- Pre-wedding night function.
- Make-up & hairdresser.
- Wedding cake.
- Photographer / Videographer.
- Fireplaces in main hall @ R120 / Fireplace for the cold days (will be deducted from the deposit)
- Flowers and any form of décor.
- Service providers for dinner (Charged at R550pp)
- DJ, Live music and wedding officiant.
- Accommodation - Luxury Villa
- Stationery.
- Child minder.
- Scaffolding & labour for décor in venue rental @ R1000 p/day for setup.
- Platters @ R600 per platter for 6
- On the menu, under the meat selection under Option A, numbers 1 & 2 are @ an additional cost.
- Gin cocktail bar (additional cost of R50 p/p).
- All wine is excluded, and corkage will be charged @ R70 p/bottle.

Service providers are charged at R400pp for the plated menu

OUR PROCESS

PAYMENTS & CANCELLATIONS

- Smitsfield works on a “first-come, first-served” basis and wedding dates will only be secured once the contract has been signed and sent to the venue administration (info@smitsfield.co.za) and a full booking confirmation fee of 10% has been received. Proof of payment is required on all EFT payments.
- Smitsfield reserves the right to cancel the contract if any payments are not made timeously as indicated in the columns below. At 6 months before the wedding, 40% of the total must be paid or you will forfeit your date.
- Service providers are, if they are seated in a separate area, @ R550 p/sp.
- Service Provider cost (4 included in the weekend wedding package).
- Babies & children under the age of 4 are free of charge.
A service fee will be charged for the following:
Pre-school children: R150 per child
Primary school children: R350 per child.
High School children: R500 per child.
- A breakage and generator deposit of R5000 will be added to the account and refunded once all breakages and fuel usage of the Generator (R350/hour) have been deducted the day after the wedding. Non-refundable if the wedding is cancelled.
- If the breakage is MORE than R5000, the balance will be added to your final account.
- If the wedding is postponed or moved to a different date/year, any special pricing i.e. discounts etc., will be voided and the new date/year pricing will apply.
- If you cancel your wedding for personal reasons this will be a breach of contract and the cancellation policy takes effect.



WEEK 1 Confirming Wedding	• 10% of venue account booking confirmation fee (We work on estimates). • Non-refundable if wedding is cancelled by wedding party. • R5000 “refundable” breakage deposit.
6 MONTHS prior to wedding date	• 40% of venue account total should be paid. (We work on estimates). • Non-refundable if wedding is cancelled by wedding party after the 6-month deadline. • If not paid at this time, you forfeit your wedding date.
4 MONTHS prior to wedding date	• 60% of venue account total should be paid. (We work on estimates). • Non-refundable if wedding is cancelled by wedding party. • If not paid at this time, you forfeit your wedding date.
2 MONTHS prior to wedding date	• 80% of venue account total should be paid. (We work on estimates). • Non-refundable if wedding is cancelled by wedding party. • Work on tentative numbers.
2 WEEKS prior to wedding date	• FINAL venue account. FINAL NUMBERS! • Non-refundable if wedding is cancelled by wedding party. • Work on actual numbers (not allowed to decrease from here) • 100% of accommodation should be paid. • Pre-wedding function and extras should be paid.

VENUE VISITS

- 01 Visit is compulsory to confirm and secure a wedding date unless you have attended a wedding at Smitsfield, or you are happy with the virtual tour on our website.
 - 02 Visit is mostly for both families to see your grand choice.
 - 03 Visit is to bring your service providers to look at the decor and create a mock up table.
 - 04 Final visit, 2 weeks prior to the wedding, is to finalise everything for your wedding day (menu, head count, payments, accommodation list and wedding day info document). You can also do this via email or meeting call.
- * All visits are by appointment only, so please ensure you have a booking and a time slot for your visit. All long visits and decorating of sample tables, can be done during the week, Monday to Friday & Sunday.
 - * WEEKDAYS (Big group) : 9am- 4pm
SATURDAYS (Max4) : 9am for breakfast (Tour starts promptly at 10am)
SUNDAYS (Big group) : 9am- 12pm (The venue closes at 12pm, no viewings after 12)

SATURDAY VISITS - (ONLY ONE TOUR @ 10am)

We will only be able to view the venue, church and outdoor ceremony areas. Accommodation will be off limits due to a wedding that is in progress.

HOW TO BOOK YOUR WEDDING

- 01 1st Venue visit
- 02 Temporary date reservation
- 03 Sign contract & send to admin
- 04 Receive pro-forma invoice
- 05 Pay booking fee
- 06 Wedding date confirmed



ACCOMMODATION



ROOM
No 4

EST. 2017
S
FARM

TRAINS



The skeletons of wooden goods and post railway carriages that remained on the farm have been renovated into lavish rooms. Restored from train carriages dating back to the 1950s and giving Smitsfield a truly unique accommodation experience steeped in heritage. Two station buildings, Royal Oak and Victoria Station, were designed to echo the look and feel of a railway platform, with shared restroom facilities tucked away at the end of each station.

2 family rooms | 13 double rooms | 4 single rooms



BLOCK HOUSE



Perched on stilts above the open veld, our Blockhouses offer a private retreat with uninterrupted views of the surrounding grassland. Inside, a wood-burning stove and warm, textured furnishings create a cosy contrast to the raw simplicity of the landscape outside, while a private deck invites you to step out and take it all in.

THE STABLES



Newly built but designed with old-world charm in mind, The Stables feature brick archways and rustic wooden beams that echo the character of a bygone farmstead. Textured limewash walls, live-timber accents, and soft neutral tones create a serene, contemporary retreat, while French doors open onto sweeping farmland views.

MAISON D'AMOUR



Our signature honeymoon villa combines romance with space to gather. With dramatic arched windows framing the surrounding farmland the private villa offers a honeymoon suite, a dining area, lounge and salon area complete with mirrored details - creating an elegant space to relax and get ready together. Three additional double rooms lead off from the villa, making Maison D'Amour ideal for a bridal party or family wanting to stay close,

GENERAL INFORMATION & REGULATIONS

- Smitsfield can accommodate 60 Adults & 12 kids on sleeper couches.
- All accommodation at Smitsfield is available at a set price per person or per room.
- Accommodation must be managed by the couple and paid to Smitsfield, 2 weeks before the wedding.
- A block booking for all rooms for 2 nights is mandatory. (N/A to mid-week weddings).
- Camping is not mandatory.
- The couple is responsible for collecting all payments from their guests for the accommodation and a once-off payment to Smitsfield.
- Please do not give Smitsfield's bank account details to your guests.
- Please inform all your guests on your invitation list, not to contact Smitsfield with regards to any accommodation.
- Please ensure you do not put more people per room as specified in room capacity.
- All accommodation includes breakfast served in the venue's side hall.
- Check-in time is 1 pm on Friday. Check-out time is 11 am Sunday.
- Breakfast served between 8-10 am.
- Breakfast for outside guests will be charged at R200pp.





PET FRIENDLY VENUE

Here are some important terms and conditions regarding pets at our venue.

We understand that our furry companions are like family members and many couples wish to include their beloved pets on their special day. Therefore, we are pleased to allow pets for the wedding couple only; please refrain from extending this invitation to your guests.

- Pets must be house trained.
- Pets must be well socialized as we have our own pets on the property.
- R150/night will be charged extra (cleaning fee).
- Smitsfield cannot be held liable for pets running astray, or dangers associated with farm animals and the river on the property.
- Staff members are not available for pet sitting.
- Owners must supply their own bed, water, food & bowls.
- Pets may not be aggressive towards strangers or different racial groups.
- Any damages to the property will be added to your account.



ACCOMMODATION RATES & DETAILS

TYPE OF ACCOMMODATION	TOTAL UNITS	NUMBER OF GUESTS	RATE PER ROOM (BREAKFAST INC)	FACILITIES
Train: Double Bed Room	13	2	R1150 / night	Queen bed, heater, heated blanket, desk fan, 4 x white towels, extra blanket, hair dryer, coffee station & rusks.
Train: Single Bed Room	1	2	R1150 / night	2 x Standard single bed, heater, heated blanket, 4 x white towels, extra blanket, desk fan, hair dryer, coffee station & rusks.
Train: Family Room	2	2	R1200 / night	Queen bed with sleeper couch, all other amenities and en-suit bathroom (shower, toilet, basin)
Train: Small Single Bed Room	3	2	R900 / night	2 x small single bed, heater, heated blanket, 4 x white towels, extra blanket, desk fan, hair dryer, coffee station & rusks.
Block House Suite	4	2	R1750/ night	Queen bed, en suite shower, basin & toilet, heated towel rail, air conditioner, heated blanket, 5 x white towels, extra blanket, desk fan, wood burner, microwave, mini, fridge, hair dryer, coffee station & rusks.
The Stables	4	8	R1850 /night	1 x Queen bed, 1 x sleeper couch, fridge, shower, basin, coffee station, microwave, lounge, kitchen nook. Additional R200/child/ night (children 0-4 stay free). Max 2 children per room.
Maison D'Amour- Honeymoon Villa And Salon	1	2	R5000/ night	King bed, en suite bath, shower, basins & toilet, air conditioner, heated blanket, white towels, white gowns & slippers, extra blanket, microwave, fridge, hair dryer, 2 x steamers, fully equipped kitchenette. Salon with 4 hair and make up station, air conditioner, wood fired hot tub, outdoor braai area, outdoor hammock bed.
Maison D'Amour Guest Rooms	2	2	R1700/ night	1 x Queen bed, 1 x sleeper couch, fridge, shower, basin, coffee station, microwave, lounge, kitchen nook. Additional R200/child/night (children 0-4 stay free). Max 2 children per room.
Maison D'Amour Guest Room	1	2	R1700/ night	2 x Single beds, fridge, shower, basin, coffee station, microwave, lounge, kitchen nook.
Camping (Optional)	1	24	R330/p/ night	Ablution facilities are provided for camping, dedicated area for campers, outdoor power supply provided. Max of 24 people allowed to camp.

CATERING

CATERING OPTIONS

GENERAL INFORMATION

- Catering services will be exclusively provided by Smitsfield Venue.
- Each couple has the opportunity to create their own menu from the available options.
- The main course will be offered buffet style, with the option for plated service at the main table if preferred.
- A plated menu option is available and detailed in the final section of this document, accommodating up to 160 guests.
- Family-style serving is also available, limited to 120 guests.
- Smitsfield will not provide catering for any unannounced guests.
- Please indicate any special dietary requirements (such as Vegetarian, Halal, allergies, etc.) in the menu section of the "My Wedding Fill-in" document.

*Menu tasting opportunities happen twice a year usually during January and July



BREAKFAST AT SMITSFIELD

Buffet breakfast is served at the venue from 8am until 10am both mornings. Breakfast is included for all guests staying on the venue. If any guest not staying on the venue would like to have breakfast it will be charged at R200pp and R100 for kids under 12, additional breakfast must be confirmed by the wedding couple the week of the wedding.

SATURDAY MORNING

- Poached eggs
- Frittata
- Sourdough, white & brown bread.
- Fried tomato
- Bacon
- Baked beans
- Hash brown
- "Krimmel pap"
- Toast
- Scones
- Butter, cheese and preserves
- Fruit salad
- Strawberry yogurt
- Plain yogurt
- Tropical fruit yogurt
- Granola
- Cereal selection - Rice crispies, corn flakes & all bran flakes
- Hot and cold milk
- Fruit juice and water dispensers
- Self help tea and coffee station

SUNDAY MORNING

- Poached eggs
- Breakfast sausage
- Sourdough, white & brown bread.
- Fried tomato
- Mince
- Hash brown
- "Krimmel pap"
- Butter, cheese and preserves
- Fruit salad
- Strawberry yogurt
- Plain yogurt
- Tropical fruit yogurt
- Granola
- Cereal selection - Rice crispies, corn flakes & all bran flakes
- Hot and cold milk
- Fruit juice and water dispensers
- Self help tea and coffee station

COFFEE STATION

Coffee Station & Deli corner: The Deli is stocked with some home baked treats and preserves to take home and will be serving a selection of gourmet toasted sandwiches for lunch options during the weekend celebrations.

SERVICE PROVIDER LUNCH PACKS

We like to treat our service providers with a lunch pack & water to fuel them up for the rest of the day. We give the packs to them at 12:00 on your wedding day. 5 Service providers get lunch packs for FREE and an additional R70 for extra service providers.

IMPORTANT: PLEASE INDICATE THE CORRECT AMOUNT OF SERVICE PROVIDERS THAT WILL NEED LUNCH PACKS ON THE 'WEDDING INFILL-LIST'



CHAMPAGNE BREAKFAST

We provide a champagne breakfast at the wedding suite, that is included in the package for max 8 people.

You can choose between a breakfast spread or waffled croissants. Please indicate on 'Wedding fill-in list'

- Breakfast spread: Bran muffin; Muesli & Yoghurt; Croissants; Scones; Fruit; Cheese; Preserves; Cold meats & Fritata
- Waffled croissant with buttered condensed milk with crispy bacon and fresh fruit & nuts

We provide one bottle of sparkling wine for the breakfast. The wedding party can bring in an additional 2 bottles of sparkling wine at no corkage fee.

WEDDING DAY PLATTER FOR THE COUPLE

We provide a snack platter that is included for the couple and their wedding party at 12:00 on the wedding day. This platter consists of:

- Cheese pastry puffs
- Cocktail sausages
- Mixed nuts & fruits
- Asian style meatballs
- Sausage pies
- Chicken nuggets
- Filled pita pockets
- Chicken mayo wraps
- Infused lemon & mint water

The vintage sports-bar inspired lounge is allowed one bottle of whiskey or preferred drink at no extra corkage.



PRE-WEDDING-NIGHT FUNCTION

The Pre-Wedding Night is a great opportunity for both families to have an informal get together. Smitsfield Venue makes this possible by giving you full access to the venue facility for the evening before the wedding.

OPTION A CATERED ROASTS R300PP	• 3 Different roasts - Beef, pork & lamb – roasted to perfection • 3 Different salads • Traditional pap & tomato relish • Homemade bread rolls or traditional soetbrood • Baked koeksister desert and fresh cream
OPTION B CATERED SPIT R320PP	• Lamb spit braai - prepared in spit with roast vegetables in spit • 3 different salads • Traditional pap & tomato relish • Homemade bread rolls or traditional soetbrood • Baked koeksister desert and fresh cream
OPTION C SELF CATERING, R4500 VENUE HIRE & R50 CUTLERY FEE/PP	• Self-catering braai. • Included: cutlery, traditional pap & tomato relish and staff to clean up • No alcohol can be brought into the venue, the bar will be open until 11pm • Provide your own meat and side dishes • There is a built-in gas braai (Gas@R200 add.) and outdoor braai facilities. • Please provide your own wood & charcoal • You are welcome to use our salad dishes etc. • Please do not take over the kitchen.
OPTION D BUILD A BURGER R220PP	• Build your own burger with a variety of toppings & sauces • Beef burger, crumbed chicken burger & chicken prego burger • Vegetarian patties can be added on request • Sweet potato fries & potato fries • Ouma Rooi “Koeksisters” for dessert
OPTION E PIZZA NIGHT R250PP	• a Variety of pizza’s served • Filled garlic bread loafs • Ouma Rooi “Koeksisters” for dessert

WHITE TABLE REHEARSAL FUNCTION: R350 P/P

An elegant pre-wedding function with a long white table under the oaks with lounging outside. A semi formal dress code : white, linen and neutrals for all guests attending.

FOOD PREPARED AND SERVED OUTSIDE FROM THE FIRE:

- Appetisers: wood fired garlic and rosemary focaccia with dip variety.
- Mains: Lamb spit with roasted vegetables served from the spit.
- Creamy corn rice served in a black cast iron pot on the fire.
- 3 Different salads.
- Dessert: "baked koeksisters" prepared in a black cast iron pot on the fire.
- Family style serving is also provided, limited to 120 guests.
- Smitsfield will not cater for any unannounced guests.
- Following the footsteps of good practice, Smitsfield will not be supplying "doggie bags" of any kind.
- Please specify on the Menu section of the "My Wedding Fill-in" document if you have anyone with special dietary requirements (Vegetarian, Halal, allergies, etc.).

PRE-WEDDING-NIGHT FUNCTION CONDITIONS

- Cash bar will be open from 5pm-11pm.
- Please note that all drinks not provided by the venue, are prohibited.
- Venue doors close at 11pm.
- No smoking inside the venue.
- You can play your own music from someone's phone or laptop. The venue sound system is available for use.

(White table setup can be done for any of the pre-wedding function catering options at a setup fee of R2000)



CANAPÉ

We do it according to our own specialised formula for the number of guests.

HARVEST TABLE

OUR DAILY BREAD

On a big bread serving plank we present a selection of homemade bread. A choice of healthy seed loaf, cinnamon sweet buns and our special Yoghurt seed loaf – served with butter, farm preserve, a selection of colourful hummus & pesto's.

CHEESE, MEAT & PRESERVE PLATTER

- At least eight different cheeses from the Indezi River farm decorated with fresh fruit in season, colourful dried fruit, olives and nuts.
- A selection of cold meat like, Salami, Parma Ham or Pastrami served with a paired sauce. (according to the season and your main menu)
- *At own cost you are welcome to add biltong and droë wors, cold meat or cheese.

HOT FROM THE FIRE

Prego chicken strips and “roosterkoek” with garlic butter, freshly “braaied” on the fire.

PIZZA'S

Wood fired artisan pizza's made in the outdoor pizza oven at the canapé area.

MELKKOS

A bite size portion of “melkkos” will be served.

"VINGERHAPPIE"

- Spring rolls with sweet chilli sauce
- Cocktail sausage rolls with sweet mustard sauce
- Bruschetta with smoked salmon, cream cheese and capers
- Bruschetta with beef pastrami, cream cheese and nastergal preserve
- Bruschetta with cream cheese and biltong shavings.
- Bruschetta with sun-dried tomato, cream cheese and basil pesto.
- Mini sausage rolls and chicken pies
- Camembert hot skillet with: figs, grapes, nuts, crostini with balsamic glaze
- Camembert hot skillet with peaches, chilli flakes, basil and honey
- Cream cheese art with assorted crackers

CANAPÉ DRINKS

The cash bar inside the venue will be open from the time the canapés start. If you don't want to allow this, please specify in the "My wedding fill-in" document.

OPTION A - GIN COCKTAIL BAR

We provide 2 glasses of G&T (Gordon's gin) per person with different toppings for your guests to flavour their own gin. If they drink more than 2 glasses p/p - the additional cost will be added to your wedding account.

OPTION B - CHAMPAGNE FOUNTAIN

We provide 1 glass of champagne per person either from fountain or champagne stand.

OPTION C - GIN BAR & CHAMPAGNE FOUNTAIN

If you would like both it will be an extra cost of R35p/p.

OPTION D - APEROL SPRITZ BAR

We provide one glass classy Aperol Spritz with edible flowers and orange rind.
Bar included - R80p/drink

WINTER WARMERS

Glühwein or Sherry R15p/p additional.

FREE DRINKS

Virgin Mojito & Fruity Water in Self-serve Glass Dispensers

ADDITIONAL COST

Beer / Ciders / Cold Drinks can be added @ Bar Prices

WINE

The corkage fee of 12 bottles for Canapés is included in the package price. (Excluded for Mid-Week Weddings. Corkage will be charged @R70p/bottle).

WINE CATALOGUE

Smitsfield has a wine catalogue, wine can be ordered through us from the catalogue. No corkage fee will be charged if wine is ordered through us.

Follow this link for the wine catalogue
<https://linktr.ee/smitsfield>

STARTERS

If you take the option of NO STARTER
We will serve your choice of floating starters during canapé time.

Floating Starters: (Choose any 2)

Mac & cheese Arancini
Sticky pork ribs in bamboo boat
Gourmet Braai broodjie
Mini phyllo pastry bowl with creamy hake filling & balsamic glaze

OR

Floating starter: (Only 1 selection)

Gourmet chicken and beef sliders
Prawn & chips in cone
Fish & chips in cone
Dunked chicken wings

PLATED STARTER

- Phylo pastry bowl with creamy hake filling & balsamic glaze
- Butternut Thai curry soup with coconut cream and crispy croutons (vegan friendly)
- Roasted tomato soup with garlic & thyme served with crispy croutons
 - Country vegetable soup served with crispy croutons
- Phylo pastry bowl with creamy hake filling & balsamic glaze
 - Salmon ceviche served with crispy tortilla
 - Creamy biltong and parmesan soup
- Creamy white wine chicken penne pasta with mushrooms and sage.
 - Mushroom & pea risotto

SOUP STATION

Located in the entrance foyer of the venue, our self-serve soup station offers a delightful selection of four soups, accompanied by fresh bread, croutons, giant pretzels, and herbed butter.

- Butternut Thai curry soup with coconut cream and crispy croutons (vegan friendly)
- Roasted tomato soup with garlic & thyme served with crispy croutons
 - Creamy broccoli and chicken
- Phylo pastry bowl with creamy hake filling & balsamic glaze

MAIN MENU

BUFFET MAIN COURSE

Mains are served from the buffet area with 4 dish up stations. Hot plates are provided at each station. The same selections can be served family style.

MEAT SELECTION

(Select 2 meat combinations, 1 from list A&B or list B&C - List C options are at a surcharge of R30p/p for midweek package).

OPTION A

1. Lamb spit
2. Oxtail in red wine sauce
3. Whole roasted coffee brisket with balsamic and maple glaze
4. Smoked pork neck roast with honey and whole grain mustard glaze
5. Country style mutton pie
6. Chicken roulade - chicken fillet stuffed with mushrooms & spinach with parmesan sauce
7. Chicken Cordon Bleu - crumbed chicken fillet stuffed with cured ham and mozzarella

OPTION B

1. Creamy chicken pie
2. Thai chicken coconut curry
3. Butter chicken curry
4. Country Beef and vegetable stew
5. Classic Mutton stew
6. Smitsfield Venison stew
7. Keto hake casserole with mushroom, mustard & broccoli

OPTION C

R20 P/P FOR MIDWEEK PACKAGE

1. Roast fillet with creamy mushroom pepper and blue cheese sauce served with green figs
2. Roasted leg of lamb with greek seasoning

STARCH SELECTION

(Select 2 starch combinations, 1 from list A&B)

OPTION A

1. Whole baby potatoes with garlic butter
2. Potato bake with cheese, bacon & cream
3. Creamy corn rice with bacon, mushroom and sweetcorn
4. Mushy green peas
5. Hasselback potatoes with sour cream & parmesan
6. Cheesy herbed polenta squares

FREE MIDNIGHT MUNCHIES (00:00)
- PIZZA SLICES SERVED AT THE BAR

OPTION B

1. Rice: Brown | Jasmin
2. Couscous
3. Half couscous & half rice
4. Roasted potatoes and sweet potato wedges
5. Samp
6. Half samp & half rice

VEGETABLE SELECTION

(Select 2 vegetable combinations, 1 from list A&B)

OPTION A

1. Pumpkin fritters with caramel sauce
2. Spicy roasted butternut wedges
3. Yellow roast veggies (butternut, sweet potato, carrot)
4. Creamed spinach and feta
5. Broccoli bake with cheese sauce
6. Stir fry greens with feta & basil pesto

OPTION B

1. Layered sweet potato and banana with phyllo pastry and ginger biscuit crumble
2. Baked pumpkin, cinnamon crustless pie
3. Green beans with potato & leeks.
4. Caramelised baby carrots
5. Beetroot, sweet potato, butternut and carrot gratin

SALAD SELECTION

(Select 2 salad combinations, 1 from list A&B)
(You can exchange one salad for a 3rd Veg option)

OPTION A

1. Roasted butternut and beetroot salad
2. Roasted cauliflower and chick peas with lemon and sesame dressing
3. Greek beetroot salad on whipped feta
4. Chickpeas & black bean salad
5. Pear gorgonzola & roasted walnut salad
6. Green goddess salad with avo, asparagus, pistachio & dill lemon dressing

OPTION B

1. Smitsfield seasonal salad
2. Pea salad
3. Classic potato salad
4. Cucumber and fried halloumi salad
5. Waldorf salad (apple, celery, dill pecan nuts and cranberries with coconut yogurt dressing)
6. Classic Caprese salad with tomato, basil, mozzarella

DESSERT

OPTION A

Classic dessert options (choose 3 options, one from each list)

LIST 1

1. Biscoff cheesecake
2. Crème brûlée
3. Chocolate mousse
4. Baked brandy pudding with custard and pecan nuts
5. Classic tiramisu

LIST 2

1. Chocolate mousse
2. Peppermint crisp tart
3. Nastergal Cheesecake
4. Lemon meringue mousse
5. Mini Dom Pedro's

LIST 3

1. Milk tart
2. Baked Malva pudding
3. Apple pie with cream
4. Baked koeksister with ice cream
5. Mini pavlova with lemon curd and passionfruit

OPTION B

Small Assorted Confection desserts and pastry station.

- Mini milk tarts
- Double chocolate brownies
- White chocolate blondies
- Pasteis de Nata
- Chocolate bark with nuts, seeds & dried fruit
- Strawberries dipped in chocolate
- Assorted cheesecake
- Lemon meringue moose
- Mini pavlova
- Peppermint crisp cups

**MINI DOM PEDRO SHOTS CAN BE ADDED
AT ADDITIONAL R15 PP**

OPTION C - WAFFLE BAR

Freshly baked waffles with

- Ice cream
- Whipped cream
- Chocolate sauce
- Caramel sauce
- Golden syrup
- Nuts
- Fresh berries and berry compote
- Chocolate flakes
- Caramel popcorn
- Biscoff cookie crumble
- Mini marshmallows

WEDDING CAKE IS SUPPLIED BY THE COUPLE



PLATED MENU OPTIONS

Plated menu selection will be served with the harvest table and one of the floating canapé options. Any one of the salad options can be served as family style per table or plated with the 1st entrée in a side bowl. One entrée and main option must be selected from the list below: Plated option is limited to 160 guests. Service providers are charged at R400pp for the plated menu.

1 ST ENTRÉE

ASIAN GLAZED PORK BELLY

Slow roasted pork belly with grilled crackling skin topped with asian soy and sesame glaze, mushy green peas and roasted beetroot wedges garnished with apple fennel & dill salad

CHICKEN ROULADE

Chicken fillet stuffed with mushrooms & spinach, crispy wild sage & butter layered potatoes and parmesan crusted baby marrows.

CHICKEN CORDON BLEU

Chicken fillet stuffed with cured ham and mozzarella crumbed and deep fried, served on buttered herb potato mash. Topped with creamy dijon mustard and white wine sauce.

CREAMY BILTONG SOUP

Creamy biltong, mushroom and parmesan soup served with crispy croutons.

CHICKEN PENNE PASTA

Creamy chicken, white wine penne pasta with mushrooms and sage.

MAIN MENU OPTION

COFFEE BRISKET

Slow roasted beef brisket in coffee, maple syrup and caramelised onion basting with crispy green beans. Herbed mashed potatoes OR cheesy herbed polenta square.

CLASSIC BEEF OXTAIL

Beef oxtail slow-cooked in red wine and apricot jus on a bed of creamed corn rice and roast vegetable medley.

ROSEMARY AND GARLIC LAMB SHANK

Slow-cooked lamb shank with rosemary and garlic sauce, green vegetables, sliced baked pumpkin and cinnamon crustless pie. Herbed mashed potatoes OR cheesy herbed polenta square.

GREEK STYLE RACK OF LAMB

Rack of lamb with chopped herbs and feta, served with greek tzatziki on roasted green stem vegetables and parmesan crusted hassleback potato with sour cream.

COUNTRY STYLE MUTTON PIE

Country style mutton pie served as a pot pie with garlic and butter baby potatoes and roasted, small carrots & sliced baked pumpkin and cinnamon crustless pie.

DESSERT

PLATED CASSATA

- Raspberry, pistachio, vanilla ice cream and Amaretto liqueur; or
- Chocolate, nuts, Biscoff caramel, vanilla ice cream with a shot espresso

Any of the dessert options can be chosen with the plated menu. Which will be displayed in the dish up area with the coffee station. If the dessert is to be plated, Only one selection can be made from the list above.

BAR INFO



BAR INFORMATION

BAR OPERATION HOURS AND POLICIES

- Friday: The bar is open from 15:00 to 23:00 (please note that cooler bags are not allowed at the venue).
- Saturday: The bar operates from 13:00 to 24:00, in accordance with our liquor license. For assistance during the morning hours on Saturday, please ask for BAR support.
- Venue Hours: The venue will remain open until 1:00 AM, with an option to extend until 2:00 AM for an additional fee of R2000.
- Payment Options: The bar accepts card payments. Prices are subject to change. Guests may open a tab at the bar, which can be settled at the end of the evening by card.
- Special Arrangements: For an "Open Bar Tab" or other special requests, please contact Marius at 079 882 6938.

CORKAGE INFORMATION

- Corkage is included in the basic price for up to three bottles per table of eight guests and twelve bottles for canapé service. (Note: This is excluded for mid-week weddings, where corkage will be charged at R60 per opened bottle for all wine.)
- Wine and Champagne can be ordered from the venue; please request the wine catalogue from Helène.
- No corkage fee applies if wine is ordered from the venue. A two-week lead time is required for wine orders. Access the wine catalogue [here](#).
- The wedding couple may also provide all wine and champagne. All provided beverages must be handed to the venue manager, and a count will be conducted before and after the wedding for the final corkage account
- One bottle of champagne per table is generally sufficient for toasts. Based on experience, guests tend to consume more red wine than white. Therefore, it is advisable to allocate two-thirds of your total wine bottles to red wine.
- Additional wine may be brought in, subject to a R70 corkage fee for opened bottles. Note: This corkage policy does not apply to mid-week weddings.



AVAILABLE AT THE BAR

SPIRITS

Johnny Walker Black Label
Johnny Walker Red Label
Jameson
Jack Daniels
Single Barrel Jack Daniels
Gentlemen's Jack
Hunters Dry & Gold
Whisky (J&B, Bells, Famous Grouse)
Rum (Capt. Morgan & Red Heart)
Brandy (Richelieu, Olof Bergh, Klipdrift, KWV)
Brandy KWV Premium
Spice Gold
Southern Comfort
Gordons Gin
Cane
Vodka (Smirnoff)
Malibu

SHOOTERS

Cactus Jack
Strawberry Lips
Potency
Amarula
Jägermeister
Poncho Coffee Tequila
Tequila Gold

BEER

Local Beer
Heineken
Corona
Bavaria / Becks
Windhoek Draft
Hunters Extreme
Savanna Dry, Light
Red Square Energizer
Brutal Fruit
Smirnoff Storm / Pine Twist

WINE

Red Wine - P/Bottle
White Wine - P/Bottle
Sparkling Wine - P/Bottle

COLD DRINKS & MIXERS

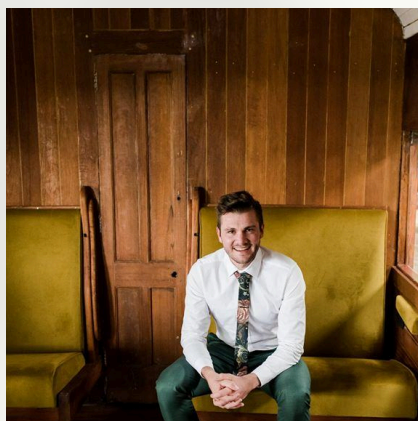
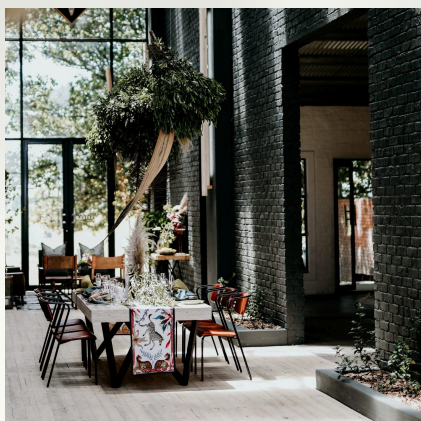
200ml Cans
330ml Cans
Lipton Iced Teat
Appetizer
Grapetizer
Cola Tonic
Passion Fruit
Lime
Red Bul

COCKTAILS

Aperol Spritz



VENUE GENERAL INFO



DECORATION TIMES

THURSDAY

The venue will undergo cleaning, and the tables will be set up according to your table placement diagram. Please ensure that this diagram is submitted to the venue office two weeks before the wedding, along with all required documents for the infill list.

FRIDAY

The tables will be arranged based on your specifications and layout plan. If you intend to bring your own tablecloths, runners, or under plates, please ensure they arrive at the venue on Friday for the staff to complete the setup. If the tables are not finalised by 5:00 PM, we will need to charge for staff overtime to finish the arrangement. The couple and wedding party are welcome to set up flowers and decorations throughout Friday and Saturday morning.

Tea and coffee will be available at the venue all day. You are responsible for providing your own lunch and snacks while preparing the wedding venue. Feel free to ask a manager if you'd like to use the kitchen for food preparation.

Please consult Helène if you wish to rearrange any of the venue furniture. Also, refrain from moving any furniture or décor to the outdoor church options.

SUNDAY/MONDAY POST-WEDDING

The couple should ensure all personal decorations and belongings are removed from the venue. Venue staff will take care of cleaning duties.

Breakage deposit refunds will be issued one week after the wedding. If any items are left behind and require couriering, the courier fees will be deducted from the breakage deposit. Any unclaimed items will be couriered only within one week following the wedding. Items not claimed within this timeframe will be discarded.

DÉCOR ARRANGEMENTS

- All flower and décor creations must be conducted in the designated area of the venue. Please do not open or remove anything from the storeroom adjacent to the flower decoration area. If you wish to move any venue furniture, please consult venue coordinator first.
- In the kitchen, a specific table is designated for your kitchen essentials. All items left in the kitchen will be collected for your retrieval on Sunday.
- Scaffolding is available for hanging décor items from the ceiling. Please note that there will be an additional charge of R1000 per day for two skilled workers for hanging and servicing items.

CHURCH VENUES

- All decorations are the couple's responsibility.
- The wedding party must remove all decorations from the church on Sunday.
- Any flowers or bouquets needing transfer from the church to the venue should be managed by the couple. The transition from Oak Canopy to Chapel can be arranged on short notice at no extra charge.
- Please ensure that you use biodegradable or organic confetti to help preserve the natural beauty of the environment.



LIGHTS & MUSIC

VENUE SOUND SYSTEM

- The venue is equipped with surround sound that operates in various zones. It includes an AUX input and one wireless microphone; however, the DJ must bring their own mixer.
- The Chapel and “Oak Canopy” feature a portable mixer with two speakers, while the Canapé area has one portable speaker with an AUX input from the DJ box inside the venue.

ENTERTAINMENT

- You are welcome to bring your own DJ or band. Please indicate on the “My Wedding” fill-in list if you require a stage and specify its desired location.
- The DJ is not required to provide any speakers; only a laptop, mixer, and additional lights if you wish for more than what the venue provides (consider asking your DJ for a discount).
- It is advisable to discuss the venue and sound system with the DJ in advance.

INFO FOR THE MC

- During the Canapé time, please coordinate with venue coordinator to confirm the evening's schedule.
- If any issues arise or you have concerns, report them immediately to the venue manager or to Marius and Helène.
- The tap water at Smitsfield is safe to drink.

ADDITIONAL GUIDELINES

- Designated smoking areas are available outside by the fires or on the stoep near the buffet area, particularly useful on rainy days.
- Restrooms can be found at the entrance of the venue.
- Please refrain from using a cordless microphone during speeches; a corded microphone should be used instead.

IMPORTANT:

Avoid standing on the leather chairs with high heels while tossing the garter.