



# WEDDING PACKAGE

## 2026/2027

EVENTS@ASHANTIESTATE.CO.ZA | 021 001 3198

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WWW.ASHANTIESTATE.CO.ZA

# THE PACKAGE BREAKDOWN

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*Ashanti Estate; an exclusive wedding and corporate events venue is positioned on the outer skirts of Paarl, Cape Town providing the perfect location for those who want a 360 degree view of mountains and dam alike.*

*Encompassing a unique Tuscan inspired landscape and architecture, this destination events location in Paarl provides a unique “get away” experience for all guests.*

*Our onsite friendly staff are always available to assist; and with all main services being provided onsite such as venue, bar, catering and staffing...you are assured that majority of your event is being handled with utmost attention to detail.*

*Whether a corporate event OR a unique wedding destination spot; contact us today.*



HOW TO  
CONTACT US

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@ASHANTIESTATE



@ASHANTIESTATE



SONSTRAAL RD,  
PAARL, SOUTH AFRICA 7647





# THE PACKAGE BREAKDOWN

## VENUE HIRE

2026

### WINTER MONTHS (MAY, JUNE, JULY)

*(anyday of the week including public holidays  
and weekends)*

R50 000 (INCL. VAT)

### SUMMER MONTHS (AUGUST – APRIL)

*(Anyday of the week including public holidays  
and weekends)*

R60 000 (INCL. VAT)

2027

### WINTER MONTHS (MAY, JUNE, JULY)

*(anyday of the week including public holidays  
and weekends)*

R55 000 (INCL. VAT)

### SUMMER MONTHS (AUGUST – APRIL)

*(Anyday of the week including public holidays  
and weekends)*

R65 000 (INCL. VAT)

## CATERING & MENU (2026 / 2027)

### (MENU A)

4 COURSE PLATED MEAL PER HEAD

R865 (INCL. VAT)

– 2026 RATE

CANAPÉ *(4 units for 4 course)*

STARTER *(plated)*

R965 (INCL. VAT)

– 2027 RATE

MAIN MEAL *(plated)*

DESSERT *(plated)*

*\*Please refer to our breakdown below*

## CATERING & MENU (2026 / 2027)

### (MENU B)

3 COURSE MEAL WITH  
EXTENDED CANAPÉ OPTION:

*\*should you take a 3 course meal with extended canapé option, then the budget set aside for starter will transfer to the canapé segment of the day for more options. (The starter then falls away.)*

CANAPÉ (4 units and 2 bowl foods)

MAIN MEAL (plated)

DESSERT (plated)

*\*Please refer to our breakdown below*

R865 (INCL. VAT)

- 2026 RATE

R965 (INCL. VAT)

- 2027 RATE

### (MENU C)

FAMILY STYLE OPTION:

CANAPÉ (4 units for 4 course)

STARTER (plated)

MAIN MEAL (bowl food to table)

DESSERT (plated)

*\*Please refer to our breakdown below*

R1085 (INCL. VAT)

- 2026 RATE

R1185 (INCL. VAT)

- 2027 RATE

## SPECIAL RATE APPLICABLE

*for the below price per head*

**CHILDREN:** (under the age of 10 years)

CANAPÉ, MAIN MEAL AND DESSERT

*\*Served during starters service.  
Please refer to menu options.*

R185.00 (INCL. VAT)

**SUPPLIERS MEAL:**

-2 COURSE MEAL

*\*Should you prefer NOT to serve your suppliers a full 4 course meal, you can opt for a supplier's meal option whereby which we serve them the 2 course meal option of the wedding.*

R650.00 (INCL. VAT)



## STAFFING – BAR & WAITERS

### BAR:

BEVERAGE SET-UP FOR CEREMONY,  
PRE-DRINKS AND RECEPTION

R6500.00 (INC. VAT)  
– SET FEE

BARMEN

BAR BACKS AND WINE WAITERS

BARISTA'S FOR YOUR COFFEE STATIONS

### WAITERS:

*All waiters are only booked for a 10-hour period.  
This must include an hour before your ceremony  
starts and an hour after the venue closes.*

15% OF THE  
TOTAL FOOD BILL

*\*Should your ceremony start early, and your  
event duration is longer than 10 hours,  
then an additional fee per waiter per hour  
will be charged.*

## REFUNDABLE DEPOSIT

### REFUNDABLE DEPOSIT:

*\*This will be returned should there be no damages  
OR additional fees logged ie. Bar tab, extra hour etc.*

R7500.00

\*PLEASE SEE BELOW THE SPECS OF WHAT YOU WILL BE RECEIVING  
FOR THE ABOVE ATTACHED FEES

OUR

# ASHANTI VENUE SPACES

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V.O VINTAGE CHAPEL FOR CEREMONY  
& NAPOLEAN LOUNGE GETTING READY AREA

*Be unique in hosting your wedding at our unique Tuscan inspired destination wedding location. Whether a small intimate celebration of 60 pax OR a larger event up to 300, we have the perfect space for you.*

*We have wonderful areas on the farm that allow each facet of your day to take place in our various locations and areas onsite. This means at some point in the day, your guests are being allowed to access unique areas. From getting ready in our Napoleon lounge, to having your ceremony in our VO vintage Chapel, to that of your pre drinks at Café Arez and your main reception in our Le Chambre Hall...your guests are up for an experience of a lifetime.*

*Ashanti Estate is a real life experience. Contact us for a site inspection today; and experience all there is to offer at Ashanti Estate. (Please note: All site inspections are by appt. only)*



THE

# V.O VINTAGE & NAPOLEON LOUNGE

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## SPECIFICATIONS

*Please see below what you will receive for your ceremony space*

X150	<i>Fruitwood tiffany chairs (These cannot be used outside and must remain inside the venue)</i>
X1	<i>White plinth for pastor speeches</i>
X1	<i>Bamboo pole and chains suspended from the roof. (Couples may decorate it as they see fit or ask us to remove it if they would not like it)</i>
X1	<i>DJ table with black linen and x2 chairs</i>
X1	<i>Signing of registry table (White dresser) with 2 chairs. (An additional dresser is available for those doing a lighting of the candles ceremony. Please let us know should this be required to be set out.)</i>
X8	<i>Shepherd's hooks lanterns</i>
	<i>All chandeliers as per image</i>
	<i>Welcome bar counter in the foyer</i>
	<i>Full barista bar set up. (Does not include the physical cups served) Barista is already part of your staffing fee</i>
	<i>Full Napoleon lounge set-up as per images with lounge pocket, dining tables and chairs for getting ready. (Does not includes snack platters but can be supplied at R850 extra and includes Bubbles, waters, coffee and tea service, juice and a snack platter for 6 people)</i>
	<b>PLEASE NOTE:</b> <i>Should you choose to do an outside ceremony on the premises we DO NOT include the ceremony chair and they will need to be hired in by your décor company contracted</i>





CAFÉ AREZ



# THE CAFÉ AREZ PRE-DRINKS AREA

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## SPECIFICATIONS

*Please see below what you will receive for your pre-drinks area*

X1	<i>Drinks station set-up including a Bar / Wagons (x2)</i>
X1	<i>Standard food station set-up (Menu dependant)</i>
X3	<i>Wooden cabana's with white draping (These will be set-up event specific and based on the weather)</i>
X1 SET	<i>DJ table and chair</i>
X4 SETS	<i>Cocktail tables with Tolix chairs</i>
X3 SETS	<i>Lounge pocket / Grey and Malawian mix (Enough to seat 30 guests)</i>
X8 SETS	<i>Café tables and tiffany chairs (4 seaters)</i>
	<i>Full inside bar set-up (Cash OR Tab options)</i>
	<i>Interior venue has air-conditioning</i>
	<i>All Amenities for drinks service, coolers, water coolers, ashtrays etc. This will be set out according to the drinks that have been ordered</i>
	<i>Café Arez can also operate as an exclusive event space and comes with its own:</i> <ul style="list-style-type: none"> <li><i>• Male and female toilets</i></li> <li><i>• Wheelchair friendly toilets</i></li> <li><i>• Full functional kitchen for pre drinks service</i></li> <li><i>• All braais and amenities for live stations</i></li> <li><i>• Standard plants for venue (Changeable based on month and time of year)</i></li> </ul>
	<i>Please refer to our separate bar list for drinks offering and price guide</i>





# LE CHAMBRE HALL





# THE LE CHAMBRE HALL MAIN RECEPTION HALL

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## SPECIFICATIONS

*Our grand hall has the capacity of up to 300/350 pax dependant on layout and whether a dancefloor is required OR not*

X200	<i>White tiffany chairs</i>
X20	<i>White modern block plinth tables (2.4m x 1.2m)</i>
X200	<b>GLASSWARE:</b> <i>(Lara/Bohemian crystal range of glassware and includes white, red and champagne glasses)</i>
X200	<b>CUTLERY:</b> <i>Standard silver cutlery (starter set, mains set and dessert set) – set up will be done based on the menu selected for the day</i>
X200	<b>CROCKERY:</b> <i>Standard white crockery provided and will be set-up according to the menu selected</i>
	<i>Full bar set-up in both our mobile interior white bar</i>
	<i>Interior venue has air-conditioning.and our standard interior bar</i>
	<i>All Amenities for drinks service, coolers, water coolers, ashtrays etc. This will be set out according to the drinks that have been ordered</i>
	<i>Full Cash Bar Facility available with card machines</i>
	<i>All lighting fixtures included: Chandeliers and Fairy lights wall by the corrugated wall with wash lights. (All set on dimmers)</i>
	<i>Generator facility provided. (Please note, the fuel will be calculated based on the number of hours in use and deducted from the refundable deposit) ...calculated at R350 an hour</i>
	<i>Le Chambre operate as an exclusive event space and comes with its own:</i> <ul style="list-style-type: none"> <li><i>• Male and Female toilets</i></li> <li><i>• Wheelchair friendly toilets</i></li> <li><i>• Full functional kitchen for main reception service</i></li> </ul>

	<i>Standard foyer furniture supplied with decorative amenities to remain as is</i>
	<i>All mirrors and wall fixtures provided</i>
	<i>White ball and claw cake table provided (Cake)</i>
	<i>Plinths for speeches and wine stations around the venue is provided</i>
	<i>Modern DJ booth provided</i>
	<i>White A-frame and servers can be used for dessert bars OR this can be used for gift station</i>
	<i>Please refer to our separate bar list for drinks offering and price guide</i>
	<i>White modern arched backdrop for bridal table</i>



# OUR POD ACCOMMODATION

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## COUPLE ACCOMMODATION THE NIGHT OF THE WEDDING

*Our pod concept designed on the water banks of Ashanti Estate, has been created as a first installment of our move towards a more eco and green solution to accommodation on the farm. The entire pod is designed with a green, fully recyclable eco foam, and has been created with a modular design which makes it completely moveable.*

*The interior finishes, basic kitchenette and double vanity bathroom mean our bridal couples are in for a unique treat in this self-catering unit.*

*Our couples will be spoilt with a morning after breakfast platter and bubbles with a full turn down the night of the wedding.*

*Check in is at 14h00 the day of the wedding and check out at 10h00 the next morning after the wedding.*

*Early check-in is available at an additional R850 and will be dependent on whether guests have checked in the evening before.  
(Please speak to our events team to arrange accordingly.)*





# THE MENU & CATERING

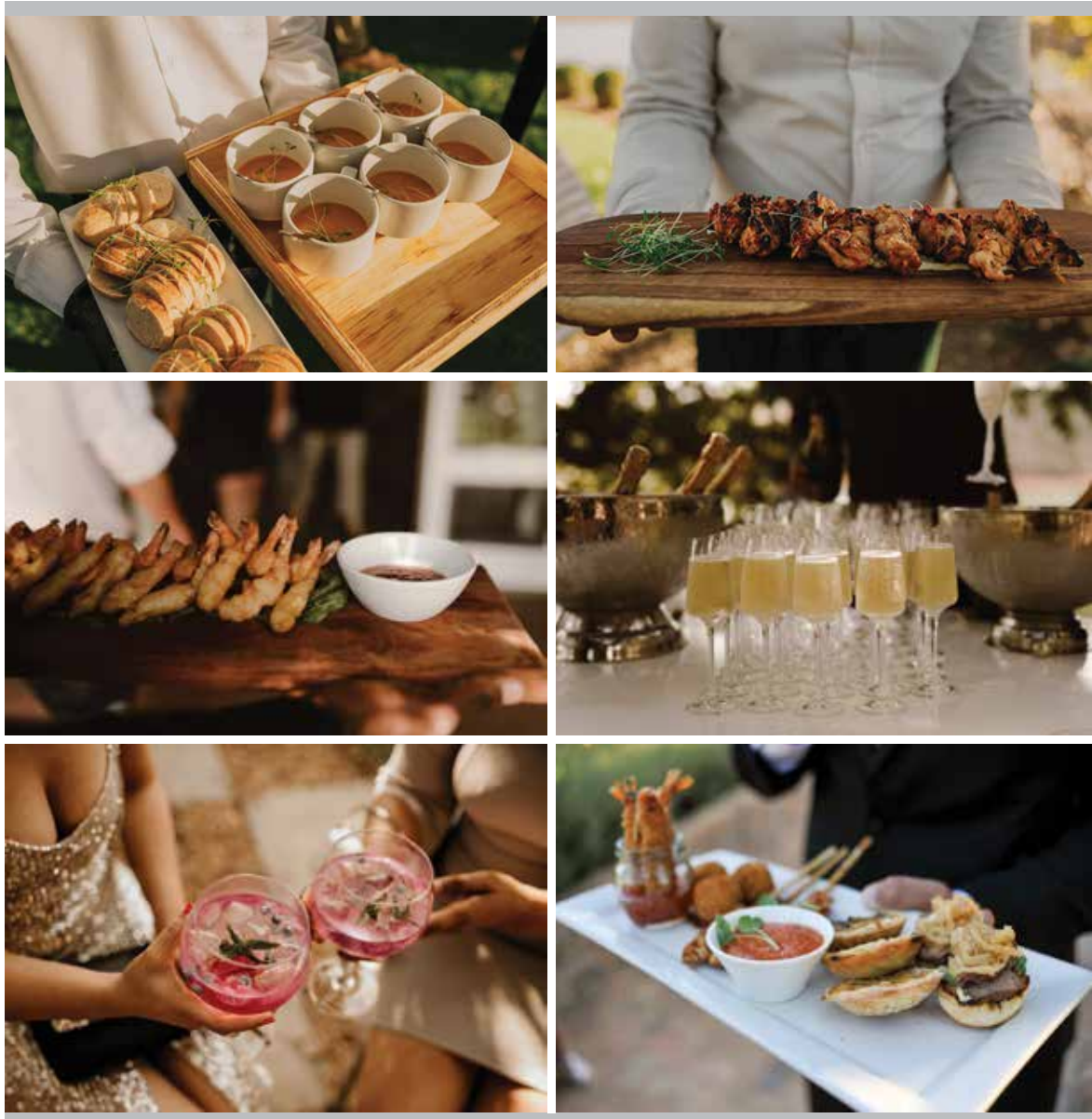
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*We at Ashanti Estate pride ourselves in delivering good hearty, homestyle cooking that not only looks visually pleasing to the eye; but tastes great as well.*

*A well-fed guest is a happy guest; and our in-house executive chefs strive to ensure that every guest walks away with an amazing food experience that has been customised to every client's specific want and needs.*

*Upon booking your event with Ashanti Estate, we will provide you with a free tasting 3 months before your wedding date to ensure that you are happy with every detail of your menu selection and design. Our onsite team will work hand in hand to cross check every detail to ensure your food experience is top notch.*

*We look forward to food planning with you. Please make your selection below:*



# SET MENU A

(4 COURSE PLATED)

2026 – R865 (Incl. VAT) p/p | 2027 – R965 (Incl. VAT) p/p

## CANAPÉS

Couples can choose their canapé to either be a full live station experience or a tray service experience:

Please select four (4) of the below options for your live station:

Tick here	FOOD DESCRIPTION
	<i>Roosterkoek with Smoked Tomato Jam/Biltong and Fig Paté</i>
	<i>Veg and Halloumi Cheese Skewer with Teriyaki Reduction (V)</i>
	<i>Veg and Tofu Skewer with peanut dipping Sauce (Vegan)</i>
	<i>Spicy Lamb Kofta with Harissa and Hummus Dip</i>
	<i>Beef Skewers with Grilled Pineapples and Shakshuka</i>
	<i>Chicken Satays with Lemon and Thyme Crème Fresh</i>
	<i>Camembert and Balsamic Onion Braai Broodjies (V)</i>
	<i>Boerewors with Pap and Chakalaka</i>
	<i>Balsamic Garlic Grilled Mushroom Skewers with Parsley Cream Cheese Dip</i>
LIVE STATION	

OR

Please select four (4) options of the below for tray service:

Tick here	FOOD DESCRIPTION
	<i>Spinach and Mozzarella Pinwheels with Pickled Beetroot (V)</i>
	<i>Roast Chicken and Smoked Feta Money Bags</i>
	<i>Sweet Potato Bruschetta with Avocado (Vegan)</i>

	<i>Caprese Bruschetta with Blush Tomato and Balsamic reduction.</i>
	<i>Mushroom Arancini with Smoked Brinjal (Babaganoush) (Vegan)</i>
	<i>Macaroni and Cheese Croquettes with Chakalaka.</i>
	<i>Chive Blini / Biltong mousse / Capers</i>
	<i>Rice Spring rolls filled with sushi rice / stir fried veg / chili soya sauce</i>
	<i>Fried Calamari Strips with Pickled Ginger aioli and Cucumber Ribbons</i>
	<i>Beef Sliders with Camembert, Jalapeno and Avocado Puree</i>
	<i>Fried Fish and Shoestring Fries with Tartare Sauce</i>
	<i>Panko Prawn with Guacamole</i>
	<i>Smoked salmon mousse served in mini phyllo pastry cup with mango salsa</i>
	<i>Mini snoek parcel with smoked apricot chutney</i>
	<i>Corn &amp; Harissa Fritters with Pineapple Salsa</i>
<b>TRAY SERVICE</b>	

## STARTER (PLATED)

*Please select one (1):*

<i>Tick here</i>	<b>FOOD DESCRIPTION</b>
	<b>ROASTED BUTTERNUT SOUP(V)</b> <i>with Garlic Kale, Sesame Topping and Cinnamon/Nutmeg Bread</i>
	<b>SPICY TOMATO SOUP (V)</b> <i>with Crème Fraiche, Sundried Tomato-Basil Salad, Crispy Tortilla Chips</i>
	<b>DUO OF SALMON GRAVLAX</b> <i>with Baby Beetroot, Garlic Emulsion, Radish and Baby Salad Mix</i>
	<b>BEEF CARPACCIO</b> <i>with Baby Spinach, Smoked Feta, Rainbow Tomatoes and Parmesan Dressing</i>
	<b>BRAISED PAPRIKA AND BELL PEPPER CHICKEN</b> <i>with Peppadew, Buffalo Mozzarella, Phyllo Cup, Chargrill Tomato and Basil dressing</i>



	<b>BRAISED PAPRIKA AND BELL PEPPERS (VEGAN)</b> <i>with Peppadew, Tofu, Phyllo Cups, Chargrill Tomato and Basil Dressing</i>
	<b>NACHOS IN A PHYLLO CUP</b> <i>with Braised Spicy Beef Brisket, Black Beans Paste, Tomato Salsa, Avocado Jalapeno Puree</i>
	<b>CAPRESE TART (V)</b> <i>Italian style Caprese Tart made of chargrilled Rainbow Tomatoes, Mozzarella Cheese, served with basil, garlic &amp; Harissa oil</i>
<b>STARTER (PLATED)</b>	

## MAIN COURSE (PLATED)

*Please select one (1):*

<i>Tick here</i>	<b>FOOD DESCRIPTION</b>
	<i>For the vegetarians:</i>
	<b>RISOTTO (V)</b> <i>with Peas, Smoked Feta, Parmesan and Basil Wafer</i> <b>OR</b> <i>with Wild Mushrooms, Peppadews and Ricotta Cheese</i>
	<b>ROSTI (V)</b> <i>with Sweet Potato, Grilled Brinjal, Roasted Peppers, Spinach, Burnt Orange Butter Sauce</i>
	<b>SMOKED BRINJAL (V)</b> <i>Smoked &amp; Grilled Brinjal served with Babaganoush, olive salsa and pickled wild mushrooms</i>
	<i>For the non-vegetarians:</i>
	<b>CHICKEN ROULADE</b> <i>with Semidried Tomato, Feta, Spinach Filling, Potato Dauphinoise, Baby Carrots, Stem Broccoli and Salsa Verdi with Smokey Tomato Jus</i>
	<b>GRILLED LINE FISH</b> <i>with Harissa and Gremolata Butternut Steak, Spinach, Feta Cigars with seasonal Vegetables and Creamy Velouté</i>

## ADDITIONAL MAIN COURSE SELECTION:

*Should you opt any of the below choices, you need to add the price specified per head incl. of VAT to your total quoted price.*

	<b>2 BECOME 1 ROLL (R45 P.P)</b> <i>Braised Lamb Shoulder and Beef Rib, Baked in a Phyllo Crust, with Pan Fried Stemmed Broccoli, Baby Carrots, Pumpkin Tart and Roasted Garlic Jus</i>
	<b>LEMON, GARLIC &amp; ROSEMARY RUBBED BEEF FILLET (R65 P.P)</b> <i>with Celeriac Puree, Chargrilled Onions, Potato Fondant, Baby Spinach, Broccoli and Jus</i>
	<b>LAMB SHANK (R55 P.P)</b> <i>Farm Style, slow cooked lamb shank served with mash potato, seasonal vegetables &amp; Paprika lamb jus</i>
<p><i>Should you prefer a customized request or menu solution ie. Buffet to table OR standard Buffet, please speak to our onsite events team, and executive chef will be in contact with you to work out a customized quote per person per head</i></p>	

## DESSERT (PLATED)

*Please select one (1):*

<i>Tick here</i>	FOOD DESCRIPTION
	<b>TRIO OF CHOCOLATE</b> <i>White and Dark Chocolate Mousse, Pomegranate Chocolate Parfait and Chocolate Brownie</i>
	<b>BAKED CHEESE CAKE</b> <i>with Honecomb and Salted Caramel Popcorn</i>
	<b>FRUITY YOGHURT PANNACOTTA</b> <i>with Berry Compote and Strawberry Soil</i>
	<b>CHOCOLATE NEMESIS TART</b> <i>with crème fraîche &amp; Honeycomb</i>
	<b>STICKY ORANGE MALVA PUDDING</b> <i>with walnut ice cream &amp; Crème anglaise</i>

OR

## ADDITIONAL DESSERT SELECTION:

*Should you opt any of the below choices, you need to add the price specified per head incl. of VAT to your total quoted per head price.*

DESSERT BAR OR ON PLATTERS OR SERVED BUTLER STYLE R45 P.P – SELECT FOUR (4)	
	<b>CHEESECAKE:</b> <i>Peppermint / Chocolate / Lemon Poppy Seeds OR mixed Berry (Select one).</i>
	<i>Dark Chocolate Brownie</i>
	<i>Brown Butter Mini Carrot Cake with Dried orange</i>
	<i>Mini Yoghurt Pannacotta with Berry Salad</i>
	<i>White Chocolate Mousse with Blue Berry Cream</i>
	<i>Koeksisters</i>
	<i>Mini Milk Tarts with Crispy Phyllo Crust</i>
	<i>Crispy Waffles with Salted Cream and Hazelnut Chocolate Sauce</i>
	<i>Pomegranate Chocolate Parfait</i>
DESSERT	





# SET MENU B

(3 COURSE PLATED WITH EXTENDED CANAPÉ)

2026 – R865 (Incl. VAT) p/p | 2027 – R965 (Incl. VAT) p/p

## CANAPÉS

Couples can choose their canapé to either be a full live station experience or a tray service experience.

Please select four (4) of the below options for your live station:

Tick here	FOOD DESCRIPTION
	<i>Roosterkoek with Smoked Tomato Jam/Biltong and Fig Paté</i>
	<i>Veg and Halloumi Cheese Skewer with Teriyaki Reduction (V)</i>
	<i>Veg and Tofu Skewer with peanut dipping Sauce (Vegan)</i>
	<i>Spicy Lamb Kofta with Harissa and Hummus Dip</i>
	<i>Beef Skewers with Grilled Pineapples and Shakshuka</i>
	<i>Chicken Satays with Lemon and Thyme Crème Fresh</i>
	<i>Camembert and Balsamic Onion Braai Broodjies (V)</i>
	<i>Boerewors with Pap and Chakalaka</i>
	<i>Balsamic Garlic Grilled Mushroom Skewers with Parsley Cream Cheese Dip</i>
LIVE STATION	

OR

Please select four (4) options of the below for tray service:

Tick here	FOOD DESCRIPTION
	<i>Spinach and Mozzarella Pinwheels with Pickled Beetroot (V)</i>
	<i>Roast Chicken and Smoked Feta Money Bags</i>
	<i>Sweet Potato Bruschetta with Avocado (Vegan)</i>

	<i>Caprese Bruschetta with Blush Tomato and Balsamic reduction.</i>
	<i>Mushroom Arancini with Smoked Brinjal (Babaganoush) (Vegan)</i>
	<i>Macaroni and Cheese Croquettes with Chakalaka.</i>
	<i>Chive Blini / Biltong mousse / Capers</i>
	<i>Rice Spring rolls filled with sushi rice / stir fried veg / chili soya sauce</i>
	<i>Fried Calamari Strips with Pickled Ginger aioli and Cucumber Ribbons</i>
	<i>Beef Sliders with Camembert, Jalapeno and Avocado Puree</i>
	<i>Fried Fish and Shoestring Fries with Tartare Sauce</i>
	<i>Panko Prawn with Guacamole</i>
	<i>Smoked salmon mousse served in mini phyllo pastry cup with mango salsa</i>
	<i>Mini snoek parcel with smoked apricot chutney</i>
	<i>Corn &amp; Harissa Fritters with Pineapple Salsa</i>
<b>TRAY SERVICE</b>	

**BOWL FOOD SELECTION TO ADD TO CANAPÉS**  
**INSTEAD OF PLATED STARTERS**  
*(please select two (2) options)*

<i>Tick here</i>	<b>FOOD DESCRIPTION</b>
	<i>Camembert &amp; Balsamic onion braai broodjies</i>
	<i>Boerewors pinwheels</i>
	<i>Curry cured lamb kebabs with coconut &amp; Pineapple yoghurt</i>
	<i>Traditional “Skilpaadjies”</i>
	<i>Chicken “Vinke”</i>
	<i>Mini Nacho’s in Phyllo cup</i>
	<i>Butternut soup in a cup</i>
	<i>Butter chicken potjie with naan bread &amp; cucumber salsa</i>

## MAIN COURSE (PLATED)

*Please select one (1):*

Tick here	FOOD DESCRIPTION
	<i>For the vegetarians:</i>
	<b>RISOTTO (V)</b> <i>with Peas, Smoked Feta, Parmesan and Basil Wafer</i> <b>OR</b> <i>with Wild Mushrooms, Peppadews and Ricotta Cheese</i>
	<b>ROSTI (V)</b> <i>with Sweet Potato, Grilled Brinjal, Roasted Peppers, Spinach, Burnt Orange Butter Sauce</i>
	<b>SMOKED BRINJAL (V)</b> <i>Smoked &amp; Grilled Brinjal served with Babaganoush, olive salsa and pickled wild mushrooms</i>
	<i>For the non-vegetarians:</i>
	<b>CHICKEN ROULADE</b> <i>with Semidried Tomato, Feta, Spinach Filling, Potato Dauphinoise, Baby Carrots, Stem Broccoli and Salsa Verdi with Smokey Tomato Jus</i>
	<b>GRILLED LINE FISH</b> <i>with Harissa and Gremolata Butternut Steak, Spinach, Feta Cigars with seasonal Vegetables and Creamy Velouté</i>

### ADDITIONAL MAIN COURSE SELECTION:

*Should you opt any of the below choices, you need to add the price specified per head incl. of VAT to your total quoted price.*

	<b>2 BECOME 1 ROLL (R45 P.P)</b> <i>Braised Lamb Shoulder and Beef Rib, Baked in a Phyllo Crust, with Pan Fried Stemmed Broccoli, Baby Carrots, Pumpkin Tart and Roasted Garlic Jus</i>
	<b>LEMON, GARLIC &amp; ROSEMARY RUBBED BEEF FILLET (R65 P.P)</b> <i>with Celeriac Puree, Chargrilled Onions, Potato Fondant, Baby Spinach, Broccoli and Jus</i>
	<b>LAMB SHANK (R55 P.P)</b> <i>Farm Style, slow cooked lamb shank served with mash potato, seasonal vegetables &amp; Paprika lamb jus</i>



## DESSERT (PLATED)

*Please select one (1):*

<i>Tick here</i>	FOOD DESCRIPTION
	<b>TRIO OF CHOCOLATE</b> <i>White and Dark Chocolate Mousse, Pomegranate Chocolate Parfait and Chocolate Brownie</i>
	<b>BAKED CHEESE CAKE</b> <i>with Honecomb and Salted Caramel Popcorn</i>
	<b>FRUITY YOGHURT PANNACOTTA</b> <i>with Berry Compote and Strawberry Soil</i>
	<b>CHOCOLATE NEMESIS TART</b> <i>with crème fraiche &amp; Honeycomb</i>
	<b>STICKY ORANGE MALVA PUDDING</b> <i>with walnut ice cream &amp; Crème anglaise</i>

OR

ADDITIONAL OPTION SELECTION BELOW:

*Should you opt any of the below choices, you need to add the price specified per head incl. of VAT to your total quoted per head price.*

DESSERT BAR OR ON PLATTERS OR SERVED BUTLER STYLE R45 P.P – SELECT FOUR (4)	
	<b>CHEESECAKE:</b> <i>Peppermint / Chocolate / Lemon Poppy Seeds OR mixed Berry (Select one).</i>
	<i>Dark Chocolate Brownie</i>
	<i>Brown Butter Mini Carrot Cake with Dried orange</i>
	<i>Mini Yoghurt Pannacotta with Berry Salad</i>
	<i>White Chocolate Mousse with Blue Berry Cream</i>
	<i>Koeksisters</i>
	<i>Mini Milk Tarts with Crispy Phyllo Crust</i>
	<i>Crispy Waffles with Salted Cream and Hazelnut Chocolate Sauce</i>
	<i>Pomegranate Chocolate Parfait</i>

# SET MENU C

{ 4 COURSE PLATED WITH FAMILY STYLE MAIN MEAL }

2026 – R1085 (Incl. VAT) p/p | 2027 – R1185 (Incl. VAT) p/p

## CANAPÉS

Couples can choose their canapé to either be a full live station experience or a tray service experience.

Please select four (4) of the below options for your live station:

Tick here	FOOD DESCRIPTION
	<i>Roosterkoek with Smoked Tomato Jam/Biltong and Fig Paté</i>
	<i>Veg and Halloumi Cheese Skewer with Teriyaki Reduction (V)</i>
	<i>Veg and Tofu Skewer with peanut dipping Sauce (Vegan)</i>
	<i>Spicy Lamb Kofta with Harissa and Hummus Dip</i>
	<i>Beef Skewers with Grilled Pineapples and Shakshuka</i>
	<i>Chicken Satays with Lemon and Thyme Crème Fresh</i>
	<i>Camembert and Balsamic Onion Braai Broodjies (V)</i>
	<i>Boerewors with Pap and Chakalaka</i>
	<i>Balsamic Garlic Grilled Mushroom Skewers with Parsley Cream Cheese Dip</i>
LIVE STATION	

OR

Please select four (4) options of the below for tray service:

Tick here	FOOD DESCRIPTION
	<i>Spinach and Mozzarella Pinwheels with Pickled Beetroot (V)</i>
	<i>Roast Chicken and Smoked Feta Money Bags</i>
	<i>Sweet Potato Bruschetta with Avocado (Vegan)</i>

	<i>Caprese Bruschetta with Blush Tomato and Balsamic reduction.</i>
	<i>Mushroom Arancini with Smoked Brinjal (Babaganoush) (Vegan)</i>
	<i>Macaroni and Cheese Croquettes with Chakalaka.</i>
	<i>Chive Blini / Biltong mousse / Capers</i>
	<i>Rice Spring rolls filled with sushi rice / stir fried veg / chili soya sauce</i>
	<i>Fried Calamari Strips with Pickled Ginger aioli and Cucumber Ribbons</i>
	<i>Beef Sliders with Camembert, Jalapeno and Avocado Puree</i>
	<i>Fried Fish and Shoestring Fries with Tartare Sauce</i>
	<i>Panko Prawn with Guacamole</i>
	<i>Smoked salmon mousse served in mini phyllo pastry cup with mango salsa</i>
	<i>Mini snoek parcel with smoked apricot chutney</i>
	<i>Corn &amp; Harissa Fritters with Pineapple Salsa</i>
<b>TRAY SERVICE</b>	

## STARTER (PLATED)

Please select one (1):

<i>Tick here</i>	<b>FOOD DESCRIPTION</b>
	<b>ROASTED BUTTERNUT SOUP(V)</b> <i>with Garlic Kale, Sesame Topping and Cinnamon/Nutmeg Bread</i>
	<b>SPICY TOMATO SOUP (V)</b> <i>with Crème Fraiche, Sundried Tomato-Basil Salad, Crispy Tortilla Chips</i>
	<b>DUO OF SALMON GRAVLAX</b> <i>with Baby Beetroot, Garlic Emulsion, Radish and Baby Salad Mix</i>
	<b>BEEF CARPACCIO</b> <i>with Baby Spinach, Smoked Feta, Rainbow Tomatoes and Parmesan Dressing</i>
	<b>BRAISED PAPRIKA AND BELL PEPPER CHICKEN</b> <i>with Peppadew, Buffalo Mozzarella, Phyllo Cup, Chargrill Tomato and Basil dressing</i>



	<b>BRAISED PAPRIKA AND BELL PEPPERS (VEGAN)</b> <i>with Peppadew, Tofu, Phyllo Cups, Chargrill Tomato and Basil Dressing</i>
	<b>NACHOS IN A PHYLLO CUP</b> <i>with Braised Spicy Beef Brisket, Black Beans Paste, Tomato Salsa, Avocado Jalapeno Puree</i>
	<b>CAPRESE TART (V)</b> <i>Italian style Caprese Tart made of chargrilled Rainbow Tomatoes, Mozzarella Cheese, served with basil, garlic &amp; Harissa oil</i>
<b>STARTER (PLATED)</b>	

**MAIN COURSE**  
FAMILY STYLE / BUFFET TO TABLE

<i>Tick here</i>	<b>FOOD DESCRIPTION</b>
	<i>Meat option – select two (2)</i>
	<b>PULLED BRISKET</b> <i>In Crusty Phyllo Pastry with Red Onio and Rosemary Jus</i>
	<b>BEEF SIRLOIN</b> <i>Whole Roasted Sirloin of Beef Sliced &amp; Served with Demi-glaze and Sauteed Mushrooms</i>
	<b>THAI CURRY</b> <i>Green Thai Curry with Sambals. Slow Cooked with Green Beans and Broccoli</i>
	<b>STUFFED CHICKEN</b> <i>Chicken Breast Stuffed with Sundried Tomato &amp; Feta served with a Creamy Sauce</i>
	<b>DEBONED CHICKEN</b> <i>Whole Roasted Deboned Chicken, served in a Fresh Tomato and Basil Broth topped with Crispy Onions</i>
	<b>SIRLOIN</b> <i>Whole Roasted Sirloin of Beef with Pepper Sauce with Onion Rings</i>
	<b>LINE FISH</b> <i>Grilled Line Fish with Lemon Butter and Traditional Tartar Sauce (Catch of the day)</i>
	<b>PAELLA DISH</b> <i>With assorted seafood and Prawns</i>

Tick here	FOOD DESCRIPTION
	<i>Side dishes – select four (4)</i>
	<b>FRESH GARDEN SALAD</b> <i>with Roasted Pears, Goats Cheese, young Broccoli &amp; Sprouts  with Herbed Dressing</i>
	<b>COUSCOUS SALAD</b> <i>with Beetroot, Butternut, Peppers, Sundried Tomato &amp; Feta Cheese  with Citrus &amp; Sweet Chili Dressing</i>
	<b>TRADITIONAL GARDEN SALAD</b> <i>With Vinaigrette</i>
	<b>CLASSIC ROASTED POTATOES</b>
	<b>BABY POTATOES IN HERBED BUTTER</b>
	<b>BASMATI RICE WITH BUTTER</b>
	<b>SAVOURY BASMATI RICE WITH PEPPERS AND TOMATO</b>
	<b>MEDITERRANEAN ROASTED VEGETABLES</b>
	<b>GREEN VEGETABLE SELECTION</b> <i>Beans, Baby Marrow, Broccoli</i>
	<b>BUTTERNUT</b> <i>Beans, Baby Marrow, Broccoli</i>
	<b>PAMPOEN KOEKIES</b> <i>with Caramel</i>
	<b>PUMPKIN PIE DUSTED</b> <i>With Cinnamon Sugar</i>
	<b>GLAZED CARROTS</b> <i>With a Burnt Orange undertone</i>
<b>MAIN COURSE</b>	

## DESSERT (PLATED)

*Please select one (1):*

Tick here	FOOD DESCRIPTION
	<b>TRIO OF CHOCOLATE</b> <i>White and Dark Chocolate Mousse, Pomegranate Chocolate Parfait and Chocolate Brownie</i>
	<b>BAKED CHEESE CAKE</b> <i>with Honecomb and Salted Caramel Popcorn</i>
	<b>FRUITY YOGHURT PANNACOTTA</b> <i>with Berry Compote and Strawberry Soil</i>
	<b>CHOCOLATE NEMESIS TART</b> <i>with crème fraîche &amp; Honeycomb</i>
	<b>STICKY ORANGE MALVA PUDDING</b> <i>with walnut ice cream &amp; Crème anglaise</i>

OR

### ADDITIONAL SELECTION:

*Should you opt any of the below choices, you need to add the price specified per head incl. of VAT to your total quoted per head price.*

DESSERT BAR OR ON PLATTERS OR SERVED BUTLER STYLE R45 P.P – SELECT FOUR (4)	
	<b>CHEESECAKE:</b> <i>Peppermint / Chocolate / Lemon Poppy Seeds OR mixed Berry (Select one).</i>
	<i>Dark Chocolate Brownie</i>
	<i>Brown Butter Mini Carrot Cake with Dried orange</i>
	<i>Mini Yoghurt Pannacotta with Berry Salad</i>
	<i>White Chocolate Mousse with Blue Berry Cream</i>
	<i>Koeksisters</i>
	<i>Mini Milk Tarts with Crispy Phyllo Crust</i>
	<i>Crispy Waffles with Salted Cream and Hazelnut Chocolate Sauce</i>
	<i>Pomegranate Chocolate Parfait</i>



## WHAT IS NOT INCLUDED

### THIRD PARTY:

*Any third-party suppliers ie. DJ, Photography, Videography, Cake, Marriage Officer, Attire, Flowers and Decor etc. We can however provide a list of some of our great suppliers should you need some assistance in considering any suppliers for your special day.*

### BAR DRINKS:

*The package does not include any drinks.  
Please make your selection of what you would like to serve from our separate bar and beverage listing and pricing guide.*

### ADDITIONAL ACCOMMODATION:

*Ashanti only provides accommodation the night of the wedding for the couple.  
Any guest accommodation can be booked at our neighbouring guest farms.  
Please refer to our accommodation listing provided.*

### ADDITIONAL FOOD PLATTERS:

*Should you wish to make an early check in OR require additional food platters for getting ready onsite in the Napoleon lounge and the POD, you can add R850 per getting ready space to your total bill.  
Platters and bubble service is based on 6 pax per area.*

**PLEASE REFER TO OUR T&C'S FOR ADDITIONAL INFORMATION**

## HOW TO BOOK YOUR DATE

*In order to secure your date, please send us an email with your name, date and amount of anticipated guests.*

*Upon receipt of your booking invoice and T&C's; we simply require a R35 000 booking fee POP along with your signed T&C's to secure your date.*

*Should you wish to book a viewing please email us the date and time you would like to view, so that we can check availability of one of our friendly staff to show you around and answer any questions you might have.*

*Viewing can take place between Monday – Friday 09h00 – 16h00 & Saturday: 08h30 – 11h00. We are closed for all events to the outside public and also on Sundays. (Please note: That all our clients have exclusivity once an event is underway, and we request that all potential clients viewing respect our clients and their special day accordingly.)*

*Once you have secured your date with us, our friendly team will be in touch with you to book tasting dates and discuss any further additional administration required.*

**EVENTS@ASHANTIESTATE.CO.ZA | 021 0013198  
WWW.ASHANTIESTATE.CO.ZA**