

the perfect Noordhoek Wedding Venue



Weltevreden FARM | ORANJE RD | nOORDHOEK



About the Venue

Country Charm.....

Situated on an old farm in Noordhoek, lies this peaceful farmhouse owned venue, called the Weltevreden Farm. Wide open spaces with old Oak trees surround this beautiful old farmhouse. The white washed walls and green shutters make for a picturesque setting. The green paddocks, old farmhouse and horses are ideal for photo shoots. After the ceremony, drinks and snacks will be served to your guests in the garden while bridal photos are taken. Noordhoek Beach is 5min's away should you wish to have some beach photo's, weather permitting. We can cater for up to 80 guests with dance floor.

Themed formal or informal weddings also available, big or small.

Venue Pricing Guide

The Garden

This includes Tables (includes gift and cake table), chairs, table cloths, serviettes, cutlery (includes cake knife and lifter, crockery and glassware, as well as draping, chair covers, overlays/runners, easel, and lights. Any special requests will be charged for separately.

61 - 80 Guests - R14 400

41 - 60 Guests - R10 800

0 - 40 Guests - R7 200

Die VoorKamer

Die VoorKamer can be used as the Ceremony area.

A fully decorated arch, chairs with chair covers and chair ties is included in the price.

61 - 80 Guests - R2400

41 - 60 Guests - R1800

0 - 40 Guests - R1200

Menu



CANAPE OPTIONS/STARTER SNACKS (among others)

- Potato, feta and coriander pastries with red pepper dipping sauce (can also be served as a plated starter)
- Chicken and apricot skewers with tangy cumin sauce
- Cherry tomatoes stuffed with tapenade or pesto
- Salmon mousse on cucumber rounds or on 100% rye
- Blinis with smoked salmon, crème fraiche and dill
- Fruit skewers
- Skewers of roast pepper and mushrooms wrapped in bacon
- Salmon trout and dill cakes with crème fraiche tartare
- Minted feta and pine nut filo rolls with lemon aioli
- Prawns wrapped in mange tout with mango chutney
- Tuna (seasonal) and salmon skewers with soy dipping sauce
- Licorice pate with vodka shots
- Marinated zucchini wrapped bocconcini
- Mini lentil burgers
- Spicy koftas (lamb meatballs) with yoghurt dipping sauce or homemade sweet chilli sauce
- Thai beef salad in cucumber cups
- Variety of tartlets

Price per head varies depending on canapés chosen.

A sample menu of canapé choices:

- Potato, feta and coriander pastries
- Prawns wrapped in mange tout with mango chutney
- Thai beef salad in cucumber cups
- Fruit skewers

R40 per head

BUFFET OPTION

PLEASE NOTE ALL OPTIONS LISTED BELOW ARE MERELY AS SUGGESTIONS. ANY COMBINATION OF DISHES IS POSSIBLE. SPECIAL REQUESTS WILL BE ACCOMMODATED WHEREVER POSSIBLE (EG.VEGETARIAN ONLY MEALS, WHEAT-FREE OPTIONS ETC). OTHER BUFFET OPTIONS CAN ALSO BE ARRANGED, PLEASE ASK FOR DETAILS WELL IN ADVANCE.

BUFFET MEALS

STARTERS:

- Chilled minty cucumber and yoghurt soup
- Homemade breads
- Smoked salmon and salmon tartare

MAINS:

- Prawn and papaya salad
- Asian style rare beef
- Coronation chicken
- Malay rice salad OR couscous salad with mango, feta and basil
- Plum and feta tarts
- Grilled fennel and roast tomato salad
- Rocket salad with pine nuts
- Homemade salad dressing

R175 per head

prices of menu may vary according to availability. Prices exclude VAT.

A SUNNY SOUTH AFRICAN FISH BRAAI

- Whole freshest local fish marinated and braaied
- Baked potatoes, sweet potatoes and onions done on the coals with toppings of crème fraiche, minted creamed feta and ricotta dip, butter
- Braaied mealies
- Mixed green salad
- Homemade salad dressing
- Caprese salad OR authentic Greek salad
- Green seasonal vegetables with homemade mayonnaise
- Garlic bread
- Breads and cheeses with local preserves and homemade jams

Meat braais are also an option with the same surcharge as above.

Some examples:

- Basil marinated lamb chops
- Lightly curried beef sosaties
- Chicken sosaties
- Barbecue spare ribs
- sausage

Other salad ideas:

- Potato and feta salad
- Traditional potato salad
- Asian asparagus salad
- Watermelon, feta and basil salad
- Carrot salad with mint and lemon
- Three bean salad
- Veggie skewers

Prices vary according to choices and are listed here for information purposes.

R180 per head

Surcharge for braai R660 per 20 guests or part thereof

SLIGHTLY SPICIER SIDE OF LIFE BUFFET

Mezze style starters (can either be on buffet table or in the middle of each individual table for guests to help themselves to):

- Fattoush – Middle eastern seasonal salad with fried flat bread
- Pine nut stuffed pilav mussels
- Red onion and black olive tartlets
- Prawns and avocado in creamy spicy tomato sauce
- Spicy lamb meatballs with yoghurt dipping sauce
- Turkish flatbreads

MAINS:

- Kingklip in spicy ginger sauce on Asian greens OR seafood bobotie with sambals
- Mushroom and cashew nut curry
- Herby basmati rice
- Slow-cooked lamb and butternut stew with homemade apple chutney OR rare roast beef with sesame, lime, chilli, ginger and soy on greens
- Green salad with bits
- Homemade salad dressing
- Roast baby onions and tomatoes with deep fried sage
- Steamed and roast seasonal green vegetables platter with hollandaise

R215 per head

A MEDITERRANEAN STYLE SPREAD

STARTERS:

- Leek and goat's cheese filo tartlets with roasted vine tomatoes (can also be individually served) OR caramelized onion and bacon tartlets
- Seared tuna (in season), lentil and rocket salad OR smoked salmon, capers, dill and crème fraiche platter
- Fresh asparagus (in season) with homemade mayonnaise
- Grilled black mushrooms with goat's cheese, and caramelised onions
- Homemade breads

MAINS:

- Rare roast beef sliced with horseradish/wholegrain mustard
- Kingklip with creamy lemon basil sauce on greens OR linefish in orange, olive and fennel dressing on rocket OR smoked salmon and creamy leek tarts
- Chicken breasts with roast lemons, rosemary and baby potatoes
- Roast vegetable platter OR roast root vegetables
- Gratinéed potatoes
- Vegetarian options: beetroot risotto OR plum and feta tarts OR onion tarte tatin OR sweet garlic, thyme and olive tart OR wild mushroom and spinach lasagna
- Green salad with bits and homemade salad dressing

R230 per head

prices of menu may vary according to availability. Prices exclude VAT.

ITALIAN INSPIRED BUFFET

Antipasti: on individual tables for guests to help themselves or as part of buffet table. Choices from the following:

- . Home made rosemary focaccia
- . Caprese salad
- . Roast fennel, tomatoes, goat's cheese on rocket
- . Roast peppers, anchovies and capers
- . Marinated eggplant
- . Caponata – aubergine relish with tomatoes, capers and olives
- . Marinated mushrooms
- . Roast balsamic baby onions
- . Marinated artichokes
- . Roast vine tomatoes with deep fried sage
- . Polenta and chorizo terrine
- . Griddled zucchini
- . Marinated zucchini wrapped bocconcini
- . Pears and cheese
- . Italian sausages
- . Prosciutto
- . Mortadella
- . Italian salami
- . Bresoula
- . Gypsy ham

MAINS:

- . Roast leg of lamb with fennel and garlic
- . Roast linefish on tomato confit with anchovies OR linefish with orange, garlic and fennel dressing on rocket
- . Wild mushroom and spinach lasagna OR baked pasta with porcini mushrooms
- . Roast baby onions, tomatoes and rocket with shaved parmesan and deep fried sage
- . Baby potatoes with garlic, parsley and olive oil
- . Green salad with bits
- . Homemade dressing OR the best olive oil and balsamico

R195 - R280 per head
Depending on antipasti chosen

SAMPLE SIMPLE ITALIAN STYLE BUFFET

Antipasti: on individual tables for guests to help themselves or as part of buffet table.

- . Italian meat selection
- . Homemade focaccia
- . Marinated eggplant
- . Roast peppers, capers and anchovies

MAINS:

- . Linguini puttanesca (tomatoes, capers, anchovies) OR Pasta with roast vegetables and balsamic Dijon light sauce OR fusilli with mushroom, tomato and pine nuts
- . Italian meatballs with tomato sauce OR Pasta with ragu di carne (tomato based meat sauce either with mince or bacon)
- . Creamy asparagus and prawn pasta OR Tagliatelle with saffron mussels OR creamy tomato seafood tart
- . Simple green salad with homemade dressing
- . Caprese salad

R150 per head

SOME DESSERT OPTIONS

- . Cheeses and homemade red onion marmalade, tomato, chilli and ginger jam and preserved fruit
- . Cheesecake squares
- . Homemade chocolate truffles
- . Chocolate terrine friandise
- . Chocolate ganache torte
- . Fabulous fruit salad
- . Creamy lemon mousse with berries
- . Vodka and lime jelly (individual or in mould)
- . Gin and tonic jelly (individual or in mould)
- . red velvet cupcakes with cream cheese frosting and granadilla curd
- . Poached seasonal fruit in wine with mascarpone
- . Lemon tart with fruit coulis
- . Nougat-centered chocolate terrine with crème anglaise
- . Malva pudding
- . Fig and caramelised walnut tart with Greek yoghurt
- . Chocolate mousse cake
- . White chocolate and macadamia brownies
- . Strawberries dipped in chocolate
- . Chocolate brownies with espresso ice cream and chocolate sauce
- . Tiramisu
- . Rosewater meringue cake (can serve 20) R330

Combinations of desserts are possible

The above desserts range from R12 per head to R49 per head depending choice.

SAMPLE DESSERT MENU

- . Creamy lemon mousse with berries
- . Cheesecake squares
- . White chocolate and macadamia brownies
- . Homemade chocolate truffles

R60 per head

prices of menu may vary according to availability. Prices exclude VAT.

Additional Extras

BAR FACILITIES:

Not licensed for alcohol sales on premises.

SERVICE CHARGE:

A 10% service charge is levied on all food and beverages.

MUSIC AND ENTERTAINMENT:

DJ's and live entertainment are welcomed. Due to residential and environmental laws, music must be lowered to a background level at 23h30 and cease at 23h40.

OPTIONAL EXTRAS TO BE HIRED (depending on your requirements)

Should you need advice on florists, décor, musicians, DJ's, cakes, photographers, videographers, ministers, print design etc, please speak to the Events Manager.



Terms & Conditions

TO SECURE:

A signed copy of our Terms and Conditions with a 50% non-refundable deposit is required to secure booking.

Final balance for wedding hire to be settled no later than 30 days prior to wedding date.

CANCELLATION POLICY:

In the event that you have to cancel your wedding, your deposit is refundable if Cherri Hire is notified in writing no later than 180 days prior to the event.

PROVISIONAL BOOKINGS:

Provisional bookings will be held for 10 days only.

BANKING DETAILS:

First National Bank

Branch Code – 202309

Account Number – 62165448955

Account Name – Cherri Catering Hire

Please fax / e-mail proof of deposit to:

Fax: 086 272 0090 Attention: Dena

E-mail: cherrich@telkomsa.net

