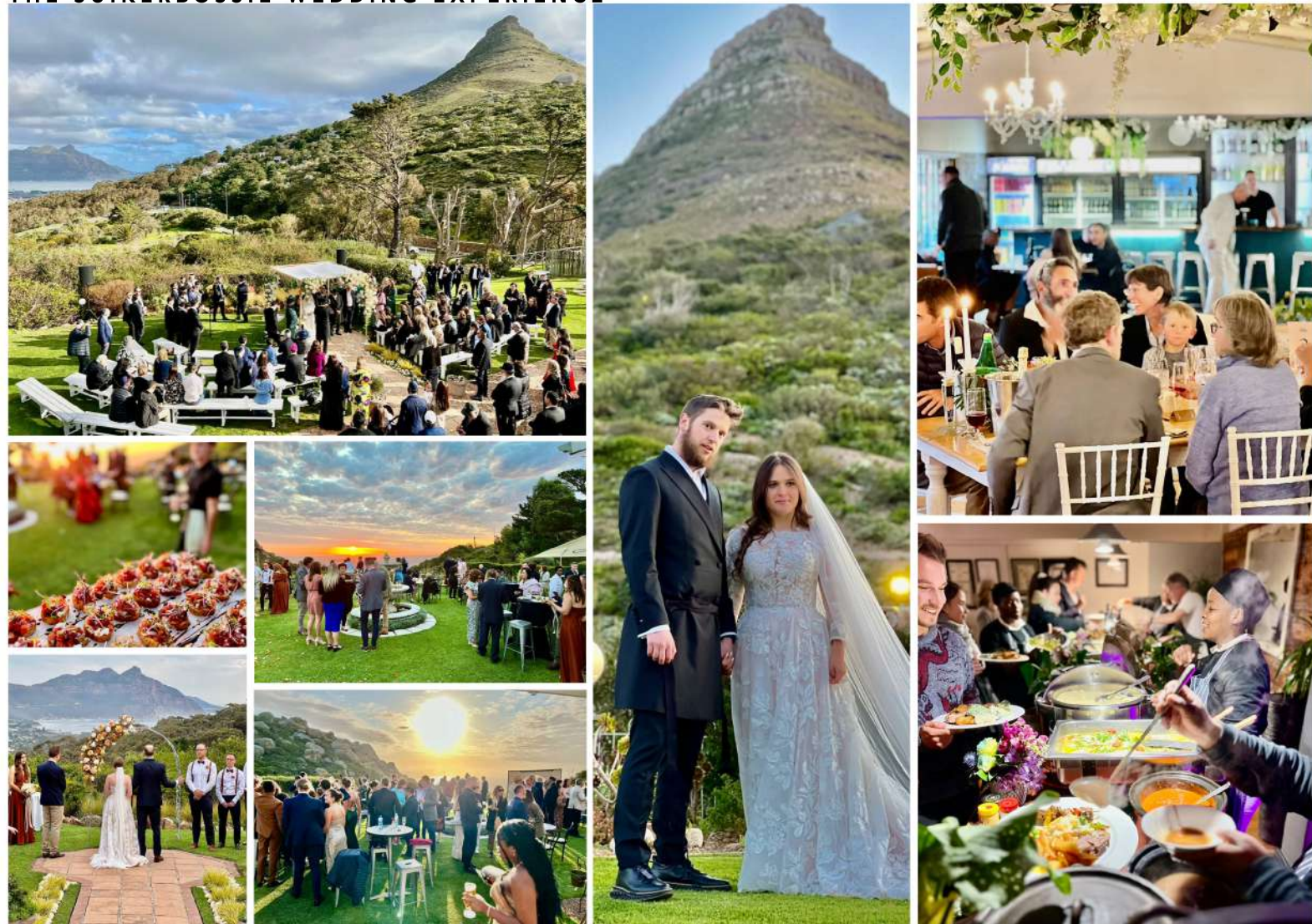


WEDDING PACK THE SUIKERBOSSIE WEDDING EXPERIENCE



the suikerbossie restaurant and estate is set in natural surroundings, amidst panoramic sea and mountain views that will make your wedding a truly magical experience. our garden and lawn provides the opportunity for your guests to enjoy your wedding ceremony outdoors, as well as a setting for pre-drinks and starters. sunsets create a breath taking backdrop for your photographs.

to extend to your wedding experience, we now have 3 cottages on our estate. escape a day before your wedding so you can relax and get ready in one of our quiet, peaceful forest hideaway cottages and or spend your wedding night in our romantic sugar cottage. weddings and functions are co-ordinated by owners david and miki smith, who have passionately and successfully operated suikerbossie since 1990. the team is headed up by head-chef, brian smit & junior partner, ross smith.

a kosher kitchen was built in 1998 (catering is supervised under the beth din), which allows the restaurant to host kosher weddings/functions.

the venue is also halaal friendly- no certification could be granted by the muslim judicial council due to the fact that we have a fully licensed bar on the premises. all meat is purchased from a halaal butcher.



HARVEST
TABLE
STARTERS



Suikerbossie

RESTAURANT

HOUT BAY 021 - 7901450

www.suikerbossie.co.za
dave@suikerbossie.co.za

**FILL IN
ONLINE**

2026

2027

2028

EVENT/FUNCTION TYPE:

DATE OF EVENT: (DD/MM/YYYY) TIME PERIOD: 09H30-14H00
16H00-23H00
17H00-24H00

NUMBER OF GUESTS:

CEREMONY VENUE:

YOUR NAME/COMPANY:

CONTACT NUMBER:

EMAIL ADDRESS:

PARTNERS NAME:

CONTACT NUMBER:

EMAIL ADDRESS:

TERMS & CONDITIONS:

DOWNSTAIRS VENUE

1. Minimum number of guests: 120 / Maximum: 300.
2. Admin/Handling/Venue Hire Fee (REFUNDABLE UNDER ADVERSE CIRCUMSTANCES)
• 2026 - R36 000.00 • 2027 - R39 000.00 • 2028 - R42 000.00
(*Vis maior OR 'Casus fortuitus' events may be postponed to an agreed upon date. CANCELLATION FEES MAY APPLY).
3. FUNCTIONS TIMES:
• MORNING : 9H30 - 14H00 • EVE-WEDDING : 16H00 - 23H00 • EVENING : 17H00 - 24H00
4. Fully Licensed. Corkage @R65.00/btl
5. Halaal guests catered for. Surcharges may apply.
6. 10% Service fee added onto final meal invoice.
7. Final accounts to be settled 48 hours before function by direct deposit (EFT) and POP should be forwarded. Please keep in mind the EFT payment may take 48 hours to reflect.
8. Provisional bookings are valid for a period of 2 weeks. In the event that there is an enquiry for that date, you will be contacted to make a final decision / deposit to confirm the reservation.
To confirm, the venue hire/ admin fee will secure your date, see pointer number 2 above.
9. Additional hours may be added @R5800/hour, from 23h00-24h00 and 24h00-01h00 only.
10. **Banking details:**FNB Hout Bay - 204009 - Acc # 62031302946 - Acc Name: Bays Catering Ref: Your Name & Function Date.
11. Cancellations within 6 weeks prior to the function date are charged 50% of the Final Invoice.

UPSTAIRS VENUE

1. Min guests: 50 / Max: 70
2. REFUNDABLE UNDER ADVERSE CIRCUMSTANCES AS PER POINT '2'
DOWNSTAIRS VENUE SECTION
VENUE HIRE: Confirms Booking
•2026 - R18 000.00
•2027 - R19 500.00
•2028 - R21 000.00
**MORNING WEDDING
TIMELINE: 9AM - 2.30PM**
**OFFICE/ BDAY CELEBRATIONS
TIMELINE: 7PM - 12.30AM**

All menu prices exclude 15% VAT & a 10% service fee. All prices are subject to change.

DATE:

SIGNATURE:

I hereby confirm that I have read all the relevant information and fully understand the above T&C's relating to my booking.

venue hire items

the following items are included with the venue when paying the venue hire / admin fee

the general planning of timeline, venue layout, supervision during setup and co-ordination on the day of the event is included

diesel generator provides electricity for basic functionality of ovens, lights and music during load-shedding

ceremony on hout bay lawn

.....
silver wedding arch - requires greenery or draping 1pc
white wooden benches for ceremony seating 24pcs
white pleather lounge set 1set
large parasol umbrellas for shaded seating 8pcs
small white hand held parasols for ceremony seating 25pcs

pre-drinks area on llandudno lawn

.....
cream coloured mobile bar
wrought-iron french bistro tables 8pcs
black bentwood bistro chairs 40pcs
cocktail tables with black stretch covers 5pcs
silver bar stools 16pcs
large parasol umbrellas for shaded seating 8pcs

reception venue

.....
white tiffany chairs 200pcs
rectangular naked farmhouse tables, 2.4m x 1m, 15pcs
white suikerbossie branded napkins
silver cutlery and various crockery
red wine glass, champagne flute, water glass, silver cooler, glass jug
cake table, 90cm diameter, and silver square cake stand and knife
wireless microphone, wall-mounted pa system for background music and speeches only
wrought-iron seating plan board, 70cm x 60cm
white wooden easel
table numbers #1 - #30
projector screen, 2m x 3m

additional items available at an additional cost

.....
round 10 seater tables with a white cloth, 1.5m diameter, 15pcs
white plinth tables, 2.4m x 1.1m, 4pcs
hd projector, cables and adapters 1pc
glass tube styled gas heaters, 2m tall, 3pcs
bedouin tent, 10m x 15m 1pc

the deluxe breakfast

625 pp ex.vat + service fee

this menu is halaal friendly as it contains no pork products, all chicken and beef products are purchased from a certified halaal butcher, a bottomless jug of orange juice and iced water is placed on each table

starters served buffet style

.....
seasonal fresh fruit platter, granola, mixed nuts accompanied by greek, full cream and strawberry yoghurts, a variety of milk, oat and almond milk alternatives served with mini-flapjacks and honey

main course served buffet style

.....
eggs benedict with hollandaise as well as eggs to order fried, poached, scrambled, omelette with various fillings of choice, served with white, wholewheat and low gi cranberry brown toast, french toast and cinnamon sugar accompanied by chicken sausage, flavourful beef mince, seasoned pan fried tomatoes, sautéed button mushrooms and rosemary salted roast potato wedges and beef mince

bread station boasting seeded loaves, artisan breads, oven baked croissants and muffins accompanied by a selection of pâtés

to drink served buffet style

.....
home-brewed filter coffee and a selection of ceylon tea, rooibos, earl grey, strawberry, black-current and cherry served with hot and cold milk accompanied by oat and almond milk alternatives on request as well as mint and lemon infused water

additional cheese station may be requested @R59pp

.....
assorted gourmet cheese, a selection of crackers and cheese sticks accompanied by bunches of grapes, preserve figs, full cream butter and seville marmalade, apricot and strawberry jam preserves

additional cold meat station may be requested @R59pp

.....
consisting of a selection of pastrami and silverside spiced beef

the celebration buffet

745 pp ex.vat + service fee

starters are served during the pre-drinks section of the event which may be served buffet style or as plated canapés served on platters by waitrons in waves

starter served buffet style

.....
selection of **pates**, hout bay **snoek**, butternut and **peppadew**, chicken and homemade **humus** accompanied by a **mezé** of **peppadews**, marinated **kalamata olives**, **sundried tomatoes**, vietnamese crisp **cabbage salad** topped with toasted nuts and seeds, **four bean salad** tossed in a honey mustard dressing, creamy **mushroom mezé** with fresh herbs, served with a selection of freshly baked breads and rolls

or starter served as plated canapés served on platters by waitrons in waves

.....
mini **soup** with a **crostini**, homemade **mini beef burgers** and tomato relish or vegan **beetroot burgers** and **creme fraiche**, crumbed **hake goujons** and **chips** in a glass tumbler with **aioli** and fresh **lemon wedge**, a **phyllo spinach** and **feta quiche** cup with **micro-herbs** drizzled with **balsamic glaze**

main course served buffet style

.....
roasted medium-rare **beef fillet** served with **yorkshire pudding**, onion **gravy** and **pepper sauce**, our famous **roast potatoes**, a selection of fresh garden vegetables, **savoury rice**, **creamed spinach**, **sweetened baby carrots**, **cauliflower** and **broccoli** in a **bechamel** sauce topped with **cheddar & mozzarella**, roasted butternut topped with **pumpkin seeds**, a selection of condiments **hot english mustard**, **mild dijon mustard**, **horseradish sauce** and freshly chopped **chili**, **accompanied by a salad harvest table** with a selection of eight fresh house salads

the following may be added to your main course menu on the buffet at an additional charge to the per person menu price for all your guests only

.....
vegetarian **penne pasta** with roasted vegetables @R52pp
tomato spinach ravioli in a creamed tomato and parmesan sauce @R52pp
roasted free range chicken basted in peppadew and feta @R54pp
honey & mustard glazed gammon with homemade apple chutney and apple sauce @R62pp
fresh market fish of the day baked in a lemon velouté, feta & baby tomato topping @R72pp
roast lamb spiked with garlic and herbs @R72pp

desserts served buffet style

.....
lemon meringue, duo of **chocolate mousse**, homemade **ice-cream** and **chocolate sauce**, **malva pudding** with custard, **red velvet pyramid**, **berry panna cotta**, seasonal **fresh fruit platter**, **creme brulé** and accompanied by home brewed filter **coffee** and a selection of **tea**

the celebration plated

745 pp ex.vat + service fee

starters are served during the pre-drinks section of the event which may be served buffet style or as plated canapés served on platters by waitrons in waves

starter served buffet style

.....

selection of pates, hout bay snoek, butternut and peppadew, chicken and homemade humus accompanied by a mezé of peppadews, marinated kalamata olives, sundried tomatoes, vietnamese crisp cabbage salad topped with toasted nuts and seeds, four bean salad tossed in a honey mustard dressing, creamy mushroom mezé with fresh herbs, served with a selection of freshly baked breads and rolls

or starter served as plated canapés served on platters by waitrons in waves

.....

mini soup with a crostini, homemade mini beef burger and tomato relish or vegan beetroot burgers and creme fraiche, crumbed hake goujons and chips in a glass tumbler with aioli and fresh lemon wedge, a phyllo spinach and feta quiche cup with micro-herbs drizzled with balsamic glaze

main course served plated to the table

each table receives a luxurious suikerbossie house salad
choose one of the following for all of your guests

vegetarian | vegan | dietary requirements are catered on previous request only

.....

seared & sliced beef fillet and chicken breast stuffed with spinach and feta served with , on roasted butternut and feta parcel, truffled potato and mushroom croquettes accompanied by sautéed baby vegetables and drizzled with a hearty beef jus

or sparta beef fillet tournedos seared on the grill and set atop a roasted butternut and feta round accompanied by sauteed baby vegetables, truffled potato and mushroom croquettes and drizzled with a hearty beef jus

or catch of the day oven roasted with feta, basil and baby tomatoes served with spring onion, crushed potatoes, steamed seasonal vegetables and a lemon velouté

or grilled ostrich fan fillet served with roasted butternut and potato round accompanied by a warm mélange of vegetables and served with caramelized baby onion and a cape gooseberry sauce

vegan | vegetarian option catered on previous request only

.....

greek moussaka, aubergine, lentil and potato bake with an oat milk bechamel sauce, vegan feta cheese garnished with shoots and chimichurri salsa

baked vegetable korma, cauliflower and pulses doused in a flavourful mild curry sauce, baked and served with steamed basmati rice garnished with a pear chutney and tomato sambal and accompanied by poppadums

dessert served on a wooden platter to each table

.....

a creamy red velvet pyramid cake, duo of chocolate mousse in a large shot glass, a creme brûlé topped with a chocolate biscotti accompanied by home brewed filter coffee and a selection of tea

the african feast buffet

945 pp ex.vat + service fee

starters are served during the pre-drinks section of the event which may be served buffet style or as plated canapés served on platters by waitrons in waves

starter served buffet style

.....
selection of **pates**, hout bay snoek, butternut and peppadew, chicken and homemade humus accompanied by a **mezé of peppadews**, marinated **kalamata olives**, **sundried tomatoes**, vietnamese crisp **cabbage salad** topped with toasted nuts and seeds, **four bean salad** tossed in a honey mustard dressing, creamy mushroom **mezé** with fresh herbs, served with a selection of **freshly baked breads and rolls**

or starter served as plated canapés served on platters by waitrons in waves

.....
mini **soup** with a **crostini**, homemade mini **beef burgers** and tomato relish or vegan **beetroot burgers** and **creme fraiche**, battered **hake goujons** and **chips** in a glass tumbler with **aioli** and fresh **lemon wedge**, a **phyllo spinach and feta quiche** cup with **micro-herbs** drizzled with **balsamic glaze**

main course served buffet style

.....
organic **karoo lamb** spiked with **garlic** and **herbs** on the **braai**, south african **beef and vegetable potjie**, marinated **ostrich kebabs** on a skewer with **onions** and **bell peppers**, **cape mussels** in a **white wine garlic** and **saffron cream**, **catch of the day** baked in a **lemon and caper velouté** and topped with **pesto** and **bella rosa tomatoes**, our famous **roast potatoes**, **batonnet carrots** with **herbs**, **flavourful savoury rice**, **roasted baby onion**, homemade **creamed spinach**, **broccoli** in a **béchamel sauce**, **roasted butternut** and **pumpkin seeds**, traditional **pap and sous**, accompanied by a **salad harvest table** with a selection of **eight fresh house salads**

desserts served buffet style

.....
malva pudding served with **warm custard**, fresh **seasonal fruit**, homemade **ice-cream** and **chocolate sauce**, traditional **koek susters** in a **sugar glaze**, **chocolate mousse** topped with **dark chocolate shavings**, duo of **chocolate mousse**, **berry panacotta** topped with **fruit coulis**, **chocolate cream** and a **short-bread biscuit**, accompanied by **home brewed filter coffee** and a selection of **tea**

the canapés

575 pp ex.vat + service fee

this menu is served in batches on platters by waitrons in periodic waves throughout the duration of the event

traditional fish and chips served in a glass tumbler

battered hake **goujons** and crispy american **fries** drizzled with a homemade aioli and garnished with a fresh lemon wedge and micro-herbs

chicken satay and peanut sauce served in a large shot glass

free-range chicken breast on a skewer drizzled with mild **spicy peanut** and **coco-nut sauce**, a hint of fresh coriander and garnished with micro-herbs

phyllo quiches cups

spinach and feta filled **quiche** wrapped in phyllo pastry cup, drizzled with a **bal-samic glaze** and topped with sweet-chili and micro-herbs

bruschetta

finely diced **tomato** with home-grown **basil** leaves, virgin olive-oil and cracked pepper on a garlic toasted **crouton**

or spectrum of colour **sweet capsicum** and pimiento sauce on a garlic toasted **crouton**, dusted with smoked paprika

suikerbossie 'mini' beef sliders

home-ground fillet **beef patty** with a sweet and sticky barbecue basting, fresh tomato, crispy iceberg lettuce, tomato relish with a deep-fried halo **onion ring**

roast prime fillet yorkshire pudding

rare-roasted **beef fillet** set atop marinated **mushrooms**, sliced red onion and a home baked **crispy yorkshire pudding**, drizzled with horseradish cream and garnished with micro-herbs

smoked salmon canapé

franschoek smoked **salmon rose** on a bed of **full-cream cheese**, lemon segments, capers and onion sprouts set atop a **savoury muffin** and garnished with micro-herbs



the kosher plated

1240 pp ex.vat + service fee

this is a strictly parev kosher menu, prepared in our separate kosher kitchen under the supervision of the cape beth din, all meat is supplied by moishes in Johannesburg and is mehadrin specific, milk products are all vegan alternatives and supplied by urban vegan

starter served as plated canapés served on platters by waitrons in waves

.....
homemade mini soup topped with a crostini, scotch fillet prego roll, shawarma pita with hummus, red onion and rocket, chicken satay in a peanut dipping sauce, fish and chips in a glass tumbler, smoked salmon on a savoury muffin, spinach and vegan feta quiche

main course served plated to the table

each table receives a luxurious suikerbossie house salad
choose one of the following for all of your guests
vegetarian | vegan | dietary requirements are catered on previous request only
.....

seared and sliced beef fillet, chicken breast stuffed with spinach and feta served with crispy truffled potato and mushroom croquettes, on roasted butternut and feta parcel, accompanied by sautéed baby vegetables and drizzled with a hearty beef jus

or lightly seasoned sole grilled and accompanied by a mushroom and tomato purée served with crispy truffled potato and mushroom croquettes accompanied by sautéed baby vegetables

or fresh line fish marinated in a olive-oil lemon juice and garlic butter seasoning served with crispy truffled potato and mushroom croquettes accompanied by sautéed baby vegetables

or tuna steak marinated in soya sauce, lime and black pepper and pan-fried to perfection served with crispy truffled potato and mushroom croquettes accompanied by sautéed baby vegetables

dessert served on a wooden platter to each table

.....
a creamy red velvet pyramid cake with sweet ganache, chocolate mousse wedge garnished with a dark chocolate flake, duo of chocolate mousse garnished with fresh strawberry and accompanied by home brewed filter coffee, selection of tea and milk alternatives on request

please note the following additional terms and conditions for kosher catered events

.....
minimum number of guests required is 120pax | maximum 300pax
beth din fees @R29excl vat per person
mashgiach fees @R4250 per event which includes preparation and supervision
all pricing is subject to change, all pricing excludes vat



the kosher buffet

1565 pp ex.vat + service fee

this is a strictly parev kosher menu, prepared in our separate kosher kitchen under the supervision of the cape beth din, all meat is supplied by moishes in Johannesburg and is mehadrin specific, milk products are all vegan alternatives and supplied by urban vegan

starter served as plated canapés served on platters by waitrons in waves

homemade mini soup topped with a crostini, scotch fillet prego roll, shawarma pita with hummus, red onion and rocket, chicken satay in a peanut dipping sauce, fish and chips in a glass tumbler, smoked salmon on a savoury muffin, spinach and vegan feta quiche

main course served buffet style, select four options

marinated scotch fillet with pommery mustard
pan-fried chicken breast stuffed with spinach and vegan feta
herb crusted lamb cutlets
marinated and grilled beef kebabs with bell pepper and apricot
oven baked fish of the day with fennel, sumac and caper sauce
eggplant and bean caponata with tomato, vegan feta and three bean relish bake

main course is accompanied by the following on the buffet in warmed chafing dishes and a salad buffet with a selection of house salads

oven roasted potato wedges, flavourful savoury rice, roasted butternut with pumpkin seeds, crumbed and deep-fried portobello mushrooms, creamed spinach, stir-fried seasonal vegetables, sweet potato and batonette carrot

salad buffet with a selection of house salads

pesto penne pasta with sundried tomatoes and roasted cashew nuts
spinach and baby lettuce, green beans, drizzled with a creamy house dressing
baby lettuce, rocket, spinach, bella rosa tomato, peppadew, assorted nuts in balsamic vinegar and olive oil dressing
french salad with red onion, cucumbers, peppers, carrots and crunchy croutons
potato salad with dill cucumbers and spring onions tossed in a tangy mayonnaise
beetroot and coleslaw salad

parev dessert served buffet style

seasonal fruit platter, berry pavlova, vegan berry ice-cream and hot chocolate sauce, chocolate nut biscotti, chocolate mousse wedges, pecan nut pie pieces, rich chocolate roulade, sprinkled cake pops, rainbow layered jelly shots, red velvet pyramid, chocolate mousse roll, peanut butter swiss roll covered in chocolate, accompanied by home brewed filter coffee and a selection of tea

please note the following additional terms and conditions for kosher catered events

minimum number of guests required is 120pax | maximum 300pax
beth din fees @R29excl vat per person
mashgiach fees @R4250 per event which includes preparation and supervision
all pricing is subject to change, all pricing excludes vat