Wedding Package

Nestled at the foot of Table Mountain, moyo Kirstenbosch is in the iconic Kirstenbosch botanical gardens, that exudes a unique & celebratory feel. With its magnificent backdrop and spacious interior, moyo Kirstenbosch is the ideal venue to celebrate your wedding day.

THE CEREMONY

Sculpture Garden, an outdoor garden ceremony, with a stunning backdrop of Table Mountain, the views across the garden lend an air of splendour to the occasion while your special moments are captured.

THE RECEPTION

The Strelitzia dining area is an intimate space, well suited for an informal or formal occasion. Extending onto a shaded deck for pre celebration, canapés, and champagne to be enjoyed. The dining room embodies a sophisticated tone, as the high ceilings, oversized wooden chandeliers and stone walls create a rustic feel of simplicity.

THE MENU

The 3-course plated menu selected will be served in relevant to the formalities of the day. All guests will have a choice on their meal options. Additional courses may be added at an additional surcharge.
Celebration Times

BREAKFAST WEDDING:
Ceremony between: 09h00 – 09h45
Photo’s | Pre-Reception between: 09h45 – 10h00
Reception between: 10h00 – 12h00
(Guests are required to have exited the venue by 12h30)

NOON WEDDING
Ceremony between: 10h00 – 11h00
Photo’s | Pre-Reception between: 11h15 – 11h45
Reception between: 12h00 – 17h00
(Guests are required to have exited the venue by 17h30)

EVENING WEDDING
Ceremony between: 16h00 – 17h00
Photo’s | Pre-Reception between: 17h15 – 17h45
Reception between: 18h00 – 22h00
(Guests are required to have exited the venue by 22h00)
**INCLUDED**
- Gate entry fee into Kirstenbosch National Botanical Garden.
- Sculpture Garden – Ceremony and/or photographs.
- Ceremony set up includes seating, white chair covers & white carpet.
- Exclusivity of Strelitzia dining area.
- Reception facilities set up includes white linen & white napkins, crockery, cutlery and glassware.
- Complimentary glass of bubbly as a welcome drink or for the toast.
- Staffing

**EXCLUDED**
- Menu selection
- Additional beverages: Pre-selected offering and / or beverage tab
- Additional AV and décor elements – if you utilize moyo services. Alternatively, this can be arranged by the client.
- Service fee: A 10% service charge is added to the total function food and beverage bill.

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**Venue Hire Fee**

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Menu 1

Agapantha - Symbolises fertility, purity and beauty.

**R195 per adult | R85 per child under 10 years.**
Served to the table and enjoyed family feasting style.

**arrival**
(Pre-set on the table)
Infused Water and Apple juice (1 Litre)

**pastry selection**
(Served communally on the table)
Croissants, Danish pastries and muffins
Served with butter, cheese and preserves.

**moyo salute**
Layered granola, oats and plain yoghurt, topped with berry compote.

**main course**
Scrambled Eggs
Bacon
Beef Sausage

**sides**
Sautéed mushrooms with thyme and garlic
moyo Chakalaka baked beans
Homemade hash browns
Homemade pumpkin and seeded bread toast

**beverage station**
Filter Coffee
Rooibos Tea
Ceylon Tea
Menu 2

Blue Violet - Symbolises faith, affection, intuition and love.

R250 per adult | Children’s a la carte menu available for under 10 years

arrival

Bread Platter (v)
(Served to the table)
Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and
Tunisian flat bread with chickpea and chilli dip.

starters

Free State Sweet Potato Soup (v)
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

or

moyo Samoosas
Deep fried triangles of puff pastry filled with curried beef or cheese & spring onion (v).

main course

Maputo Peri Peri Chicken
Flamed chicken fillet in a peri-peri sauce served with new baby garlic potatoes
and sautéed seasonal vegetables.

or

Sirloin Steak
Flame grilled 300g beef sirloin coated in a rich dark basting served with new
baby garlic potatoes, sautéed seasonal vegetables and mushroom sauce.

dessert

Vanilla Bean Panna Cotta
Chilled, double cream dessert drizzled with caramel syrup.

vegetarian option

Vegetarian dietary requirement individually plated upon request.

Lentil Curry Potjiekos
Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay
curry masala and served with couscous.

or

Whole Roasted Kuzi Aubergine
Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato,
peas & wilted spinach and served with Moroccan flat bread.

or

Cauliflower Schnitzel
Deep-fried panko crumbed cauliflower steak drizzled with a wholegrain mustard &
cheese sauce and served with new baby garlic potatoes.
Menu 3

Yellow Daffodil - Symbolises new beginnings. A lucky symbol of the future.

R300 per adult | Children’s a la carte menu available for under 10 years

arrival

Bread Platter (v)  
(Served to the table)
Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea and chilli dip.

starters

South Coast Fish Cakes  
Homemade fish cakes, crumbed and deep fried served with chermoula mayonnaise.  
or
Beef Koftas  
Spiced beef meatball skewers served with chilli paste and minted yoghurt with cumin flatbread.

main course

Baked Curried Line Fish  
Stuffed with apricots, onion and coconut and served with new baby garlic potatoes & sautéed seasonal vegetables.  
or
Nyama na Kumba  
200g basted beef sirloin skewered with prawns, grilled to perfection and accompanied by a lemon harissa sauce, served with new baby potatoes and sautéed seasonal vegetables.

dessert

Tiramisu  
Layered sponge cake soaked in coffee, brandy and mascarpone cheese sprinkled with chocolate.

vegetarian option

Vegetarian dietary requirement individually plated upon request.

Lentil Curry Potjiekos  
Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay curry masala and served with couscous.  
or
Whole Roasted Kuzi Aubergine  
Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato, peas & wilted spinach and served with Moroccan flat bread.  
or
Cauliflower Schnitzel  
Deep-fried panko crumbed cauliflower steak drizzled with a wholegrain mustard & cheese sauce and served with new baby garlic potatoes.
Menu 4

Jasmine - Symbolises modesty, love and sensuality, which makes it an extremely romantic.

R365 per adult | Children’s a la carte menu available for under 10 years

arrival
Bread Platter (v)
(Served to the table)
Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea and chilli dip.

starters
West Coast Mussels in a Curried Coconut Broth
Mussels prepared with lemon grass, ginger, curry and coconut milk. Finished with fresh lemon and served with garlic rubbed bruschetta.

or

Beef Carpaccio
Thinly sliced cured beef loin served with capers & celery salsa, pickled mushrooms, and micro herbs.

main course
Maize Crumbed Prawn
Maize and panko crumbed, deep-fried prawns drizzled with a sweet harissa mayonnaise and served with savoury rice & sautéed seasonal vegetables.

or

moyo Flamed Beef Fillet
250g Fillet medallion filled with mushroom, spinach and mozzarella accompanied by a creamy Madagascan picante peppadew sauce, served with new baby garlic potatoes and sautéed seasonal vegetables.

dessert
Chocolate Moelleux
Soft chocolate centred lava cake served with vanilla ice cream.

vegetarian option
Vegetarian dietary requirement individually plated upon request.

Lentil Curry Potjiekos
Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay curry masala and served with couscous.

or

Whole Roasted Kuzi Aubergine
Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato, peas & wilted spinach and served with Moroccan flat bread.

or

Cauliflower Schnitzel
Deep-fried panko crumbed cauliflower steak drizzled with a wholegrain mustard & cheese sauce and served with new baby garlic potatoes.
Intermediate Course Options

Chef Ru’s Pepper Soup | R40 per person
A sweet creamy red pepper soup, drizzled with yoghurt.

Turmeric Roasted Cauliflower Soup | R30 per person
A delicious turmeric roasted cauliflower and garlic infusion.

Free State Sweet Potato Soup (v) | R25 per person
Creamy sweet potato soup garnished with sweet potato crisps.

House Salad Platter (v) | R29 per person
(Platter plated and served communally to the table)
Baby lettuce leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds with mustard herb dressing.

Sorbet | R20 per person
Lemon | Passion Fruit | Strawberry

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