WEDDINGS

Nestled at the foot of Table Mountain, MOYO Kirstenbosch is in the iconic Kirstenbosch botanical gardens, which 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 lofty 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. Other 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 – 15h00
(Guests are required to have exited the venue by 15h30 for the latest)

Noon Wedding
Ceremony between: 10h00 – 11h00
Photo’s | Pre-Reception between: 11h15 – 11h45
Reception between: 12h00 – 16h00
(Guests are required to have exited the venue by 16H30 for the latest)

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 22H30 for the latest)
PACKAGE DETAILS

Included:
- Gate entry fee into Kirstenbosch National Botanical Garden.
- Ceremony 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.
- A 10% service charge is added to the total function food and beverage bill.

<table>
<thead>
<tr>
<th>No. Of Guests</th>
<th>Venue Hire Fee (6 Hours)</th>
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<tbody>
<tr>
<td>20</td>
<td>R15 000</td>
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<tr>
<td>30 - 40</td>
<td>R18 500</td>
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<td>50 - 60</td>
<td>R22 000</td>
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<td>60 - 70</td>
<td>R25 500</td>
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<td>70 - 80</td>
<td>R28 500</td>
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<td>80 - 100</td>
<td>R35 000</td>
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**PRE-RECEPTION**

**CANAPE MENU**

Minimum of 4 canapes

**MEAT CANAPES**

- **Beef Samoosa**  
  Beef, green chutney, chutney salad  
  Priced at $39

- **Lamb**  
  Moroccan spice rubbed lamb rump slice, aubergine base, pomegranate and nut salsa, white bean hummus, aubergine, yoghurt dressing  
  Priced at $45

- **Game**  
  Grilled venison, zucchini rounds, bacon jam, Huguenot cheese melt, potato crisps  
  Priced at $49

- **Chicken Wings**  
  Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta  
  Priced at $49

- **Crocodile Tail Skewer**  
  Suya spiced crocodile tail & pineapple skewer, creamy mustard sauce  
  Priced at $39

**SEAFOOD CANAPES**

- **Mussels**  
  West Coast, grilled lemon, salsa verde oil, milho frito, ginger chilli broth  
  Priced at $39

**VEGETARIAN CANAPES**

- **Samoosa**  
  Cheese, green chutney, chutney salad  
  Priced at $39

- **Onion Petals**  
  Deep fried crumbed onion, smoked mayo, blue cheese dip  
  Priced at $29

- **Root & Tip**  
  Grilled cauliflower, poached muscadel pear slice, shaved cauliflower, apple puree, pine nuts, lemon cream and chermoula dressing  
  Priced at $39
BREAKFAST MENU
Served to the table and enjoyed feasting style

Arrival
(Pre-set on the table)
Infused water and orange juice (1 Litre)

(Pre-set and individually plated)
Croissant, Danish pastry and muffin. Served with butter, cheese and preserves.
MOYO Salute - Layered granola and plain yoghurt, topped with a berry compote cup

Main Course
Served to the table in tagines and enjoyed in the traditional African feasting style.
- Scrambled eggs
- Streaky bacon
- Beef sausage

Sides
Served to the table in tagines and enjoyed in the traditional African feasting style.
- Sautéed mushrooms with thyme & garlic
- Homemade hash browns
- MOYO chakalaka baked beans
- Grilled dukkah tomato

Toast
- MOYO Homemade Pumpkin bread
- MOYO Homemade Rooibos seeded bread

Beverage Station
- Filter coffee
- Rooibos tea
- Ceylon tea

AGAPANTHA
Symbolises fertility, purity and beauty

R275 per adult | R145 per child under 12 years
BLUE VIOLET
Symbolises faith, affection, intuition and love

R325 per adult | Children’s a la carte menu available for under 10 years

Arrival
Bread

Starters
U-M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

OR

Samosa
Cheese, green chutney, chutney salad

Mains

Beef Short Rib
Slow braised charred short rib, creamed maize, roast leeks, baby apples, fragrant jus

OR

Chicken
Turmeric yoghurt marinated deboned chicken thighs, masala gravy, aloo poppadum, roasted carrot salad, green chutney

Dessert

Amarula
Pedro yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttikrust

Vegetarian and vegan dietary requirement main course option on request

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream
Arrival
Bread

Starters

Chicken Wings
Twice cooked Tunisian chicken wings, melon, guava
dipping sauce, feta

OR

Venison
Charred cold pressed venison carpaccio, pepper crust,
avo mousse, parmesan crisps, smoked bacon, caper mayo

Mains

Lamb Rump
Moroccan spice rubbed lamb rump, pomegranate and
nut salsa, white bean hummus, aubergine, yoghurt
dressing

OR

Fish
Flamed dukkah line fish, turmeric cauli-mash,
radish, grilled mango, herb salad,
harissa lemon butter

Dessert

Chocolate
Spiced chocolate mousse, double chocolate brownie,
berry coulis, fresh berries, caramelised white chocolate
Chocolate

Vegetarian and vegan dietary requirement main
course option on request

Root & Tip
Charred chermoula cauliflower steak, poached
muscadet pears, shaved cauliflower, apple puree,
pine nuts, lemon cream

YELLOW DAFFODIL
Symbolises new beginnings.
A lucky symbol of the future

R395 per adult | Children’s
a la carte menu available
for under 10 years
Arrival
Bread

Starters
Calamari
Seared calamari, deep fried squid heads, harissa pickled squid, tomato salsa

OR

Chicken Livers
From the flames, coconut-based peri peri sauce, creamy maize

OR

U-M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

Mains
Potjie
Slow braised oxtail, charred pearl onions, white bean puree, aubergine crisps

OR

Game
Grilled venison, bacon jam, Huguenot cheese melt, grilled greens, potato crisps

OR

Tigers
Grilled, jollof rice, shellfish butter, deep fried squid, mussels, cherry tomato

Dessert

Gin & Tonic
G & T cheesecake, dark chocolate biscuit crumb, mango sorbet, ganache drops, Cape gooseberries

Vegetarian and vegan dietary requirement main course option on request

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream
KIDS MENU
R145 per child under 10 years of age

On The Table

200ml Juice
Activity Pack

Chubby Chicken or Beef Sliders
2 Mini burgers and MOYO hand cut chips

OR

Chicken Bites
3 Double crumbed chicken strips and MOYO hand cut chips with tomato sauce & mayo

OR

Beef Short Rib
Slow braised charred beef short rib and MOYO hand cut chips

Ice Cream Duo
Vanilla with chocolate sauce

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*Terms & conditions apply