

SA'S MOST BEAUTIFUL MAGAZINE

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FAB WIN
A SMEG
FRIDGE
WORTH
R42 000

WE WERE THERE!
MICHELIN-STAR CHEF
JAN HENDRIK VAN
DER WESTHUIZEN
& GRANT BACON
TIED THE KNOT
AT BABYLONSTOREN

STEAMY STUFF
50 PAGES OF
RADICAL DESIGN
+ WE CELEBRATE
30 YEARS OF
NGWENYA GLASS

THE GREAT INDOORS

ULTIMATE MAN CAVE + PENTHOUSE IN THE SKY + HILLSIDE FANTASY HOME

WHITE DESSERT
INSTALLATION AT
BABYLONSTOREN
PHOTOGRAPHED
BY JAC DE VILLIERS



JAN HENDRIK VAN DER WESTHUIZEN, CHEF AND PROPRIETOR OF MICHELIN-STAR RESTAURANT JAN IN NICE, RECENTLY TIED THE KNOT WITH HIS BEAU GRANT BACON ON HOME SOIL. THEIR BABYLONSTOREN WEDDING WAS A MAGICAL EVENT.



PHOTOS JAC DE VILLIERS & JOE | DAN PHOTOGRAPHY
WORDS JAN HENDRIK VAN DER WESTHUIZEN

THE BOYS IN BLUE

“YOU ARE MY BLUE CRAYON, THE ONE I NEVER HAVE ENOUGH OF, THE ONE I USE TO COLOUR MY SKY.”

From the window of the beautifully appointed Cape Dutch Manor House where we're staying I look over Grant's shoulder to where they are setting up the banquet table in the middle of the gravel driveway leading to the house. Glass chandeliers produce a tinkly musical accompaniment when a light southeaster announces its presence, and I can picture the people who are close to us arriving all dressed up in their smart tuxedos and little black dresses.

As we were organising the wedding and had to decide what would get the yeah or nay, it was important for us to stay true to ourselves. Would arriving with 40 ducks be too much? You just trust your gut. And it doesn't matter if you don't tick all the “wedding” boxes; what matters is that you don't afterwards regret not doing something you wanted to do.

After a hearty breakfast – we have a long day ahead of us before the first canapés are served – we go for a leisurely walk through the beautiful gardens of Babylonstoren. Watching our close friend Alwijn Burger working on the flower installations in the ceremony area, we are excited to see how months of planning are coming together.

A few friends arrive to keep us company while we're getting ready. Hanging behind the door are a Dior and a Valentino tuxedo, dark blue with soft satin collars, and a midnight-black bow tie for Grant and a white one for me. On a recent trip to Paris we decided to buy something for our wedding that would be a lifetime investment. Bottles of Champagne do the rounds and the chatter and excitement pick up.

We join our guests for predrinks and we don't have to take our leave, since we had our wedding portraits taken yesterday. There are copious amounts of bubbly, ciders, buchu beers and organic wines from the

Swartland. The canapés include *pampoenkoekies* with cinnamon sugar, Serrano ham rolls filled with *hang op* cheese and fresh vegetables from the garden, aubergine caviar with Huguenot cheese and roasted macadamia nuts, smoked Franschoek trout with salmon caviar on a squid ink crisp... We wanted to show off our heritage, and have things we love as well as things that made us who we are.

Dinner is served family style to encourage guests to stay seated and enjoy the company at the table until the first dance. For starters there is freshly baked farm bread, crisp salads, and smoked hot and cold oysters – hot with a white chocolate and Champagne sauce and cold with sour fig sorbet and fennel pollen. The main dishes include grilled line fish with preserved Eureka lemon dressing, leg of lamb slow-roasted with *kapokbos* and served with wholegrain mustard and caper sauce, a whole suckling pig roasted on the fire with star anise and sage, and a savoury caramelised apple tarte tatin with sesame and black salt brittle.

The first dance is a surprise: a flash mob inside a flash mob. Our dance lessons have been a good investment too.

We move the flower installations from the ceremony area to the late-night piano bar – what would have gone wasted the rest of the day is given a second purpose. Here, guests linger until the early hours.

The celebration continues at breakfast. It is an opportunity for everyone to reflect on the wedding stories, dance moves and precious memories that have been made and that Grant and I will cherish for the rest of our lives. **V**

• janhendrik.com



IT WAS IMPORTANT FOR US TO
STAY TRUE TO OURSELVES
AND OUR STYLE.

PREVIOUS SPREAD

01 For the reception, a 56 m-long table was set up in the gravel driveway of the historical Babylonstoren Manor House.

02 Jan Hendrik and Grant, wearing Dior and Valentino, respectively.

THIS SPREAD

01 The couple arrived at the reception area accompanied by 40 white ducks, part of a flock that patrols the vineyards to rid the vines of snails and insects.

02 Flowers, foliage, fresh produce and dried plant material were masterfully combined to create bold, masculine installations.



WE WANTED TO **SHOW OFF OUR HERITAGE**, HAVE THINGS

WE LOVE AS WELL AS THINGS THAT **MADE US WHO WE ARE.**





We love!

WHAT MATTERS IS THAT YOU DON'T
AFTERWARDS REGRET NOT DOING
SOMETHING YOU WANTED TO DO.

01 In place of a wedding cake, the couple opted for a white dessert installation with a Champagne tower as the centerpiece. The coupes were filled as bottles of bubbly were sabraged. The desserts included pistachio meringue with white chocolate yoghurt, rosewater cupcakes, goat's cheese truffles with candied ginger, quince membrillo and roasted nut roulade, and fresh fruit and berries.



GUESTS LINGERED **IN THE PIANO BAR** UNTIL THE EARLY HOURS.





We love!

01 Every detail of the wedding celebration, such as the al fresco banquet at a long table in front of the Cape Dutch manor, served to transport guests to some place magical. It was an unforgettable experience.

A LITTLE BLACK BOOK FOR AN EXTRA- SPECIAL WEDDING

Food: Maranda Engelbrecht of Babylonstoren
babylonstoren.com

Coordination: [kraak] wedding and event coordination
kraak.co.za

Technical design and lighting: Something Different
something-different.co.za

Ceremony flower installations: Alwijn Burger, aka BLOMBOY
blomboy.com

Wedding photography: JOE | DAN Photography
joedaniela.com

Videography: Vision on Fire
visiononfire.co.za

Personal styling: Your Style by Jessica yourstylebyjessica.com, Dawid Kriel of Institute Aesthetic iaesthetic.co.za and Wim van Zyl of WIM Coiffeur 021 439 6131

Music: Jack Parow, Karen Zoid, Sound Image Band, André & the Swingers and Dorette Roos

Dance choreography: Devon Marshbank 082 413 0205

Beverages: Moët & Chandon Champagne, Graham Beck wines, Fleur du Cap wines, De Wetshof Estate wines, Org de Rac wines, Loxton Lager, Sxollie ciders and Rémy Martin Cognac