





Babylonstoren is an authentic, versatile venue with one of the country's best preserved Cape Dutch farmyards, offering a historic yet contemporary farm stay. The ever-changing tapestry and rich bounty of the gardens at Babylonstoren inform everything – from the facilities and activities on offer to the themes of our functions, including weddings and private celebrations. Simplicity, style and a focus on the abundance of nature are core to any event.

We have three beautiful venues. All are housed in original, beautifully restored Cape Dutch farm buildings which, with their whitewashed walls, ornate gables and thatched roofs, provide an elegant environment for a wedding party or any event for up to 100 guests.



Dine in style in our original and historic barn-style building with its white walls and thatched ceiling.

Seats 100 guests at one long table.

OLD CELLAR EVENT PACKAGE

Enjoy the use of all three our rustic, chic and stylish venues. In the Old Cellar you can enjoy a family-style feast, with our surprise dessert station in the White Studio.

The Wheat Barn is just the place to dance the night away.

HIGH SEASON

(September to April)

2019 **R97 000**

2020 R108 000

LOW SEASON 🗇

(May to August)

2019 **R89 000**

2020 **R99 000**



The Wheat Barn allows for a darker mood set by wooden floors, exposed stone walls and open thatched ceiling. This area is perfect for dancing the night away or can be used as lounge area.

Seats 50 guests at one long table.

STUDIO EVENT PACKAGE

For smaller functions, the Studio Event package is the ideal choice for intimate family-style feasts, with a surprise dessert station hosted in the White Studio or Wheat Barn.

HIGH SEASON

LOW SEASON 🥋

(September to April)

(May to August)

2019 **R87 000**

2019 **R79 000**

2020 R103 000

2020 **R94 000**



Characterised by its white floor, white roof and white walls, the light and airy White Studio is generally used for smaller, intimate functions or for our secret dessert station. Surprise your guests with an incredible array of white desserts and cheeses in this all-white space. Seats 38 guests at one long table.

HIGH SEASON

LOW SEASON \bigcirc

(September to April) 2019 R87 000 (May to August)

2020 R103 000

2019 **R79 000** 2020 R94 000

THINGS TO KNOW

Our function venues are reserved for one function at a time, so you will have the exclusive use of the areas around our venues.

INCLUDED IN YOUR FUNCTION PACKAGE



Two nights' accommodation in Koornhuis, our two-bedroom cottage, conveniently located next to the White Studio.

HTH

Two on-site meetings with our events co-ordinator during which we will share our service provider list with you. The photographer should make a site visit along with the bridal couple before the event.



Oak benches, palette bins and a podium for the ceremony. White trestle tables, oak tables and white metal chairs for the reception. Crisp white table linen, crockery, cutlery and glassware for dinner. Your function fee also includes basic table décor and candles. For the outdoor bar, we supply palette bins, fire pits and Delft tables. No Babylonstoren items may be removed from the premises.



Flowers – carefully selected seasonal flowers, fruit, vegetables and blossoms from our garden.

Think Savoy cabbages, artichoke flowers or fresh sprays of pear blossom in season.



Coffee and tea service.



PA sound system in all three venues, used for background music during the reception and a microphone for speeches. (If you would like to use your own personal music selection on your iPod, please bring it for a sound check one day prior to your function.)



A fire pit for ambience

and an outdoor bar set-up is also available on request, should the weather allow it.

NOT INCLUDED IN YOUR FUNCTION PACKAGE



The venues are available until 17h00 for daytime functions and 00h00 for evening functions. Thereafter an overtime fee of R2000 per hour or part thereof will be charged. A maximum of two hours' overtime is allowed.



Please note that food will be charged for separately along with a 15% service charge on the total food bill. The food bill must be settled two weeks prior to the wedding date.



Please note that beverage costs will be charged for separately along with a 15% service charge on the total beverage bill. To be settled on check-out.



Should you wish to dance the night away or have music at your chosen ceremony area, an alternative PA sound system and DJ will be for your own account and arrangement.

Babylonstoren does not permit the use of an outside dance floor unless all accommodation is taken.



Any special lighting or furniture requests will not be included in your venue fee.



The couple must appoint a family member or friend to be responsible for the gift table.



Classic, atmospheric set-up

Typically, our wedding ceremonies take place outdoors, weather permitting.

Opt for a classic set-up under the majestic oaks by the stream (included in the venue fee). Or go for something more mysterious such as the House of Shadows at the bottom of the garden (available for R10 000).

We tend to host pre-reception drinks on sun-dappled, green lawns overlooking the vineyards and the majestic Drakenstein Mountains. Wedding photographs can be taken in various locations around the garden, which offers a wide range of photographic opportunities.



KOORNHUIS

The two-bedroom cottage becomes available a day prior to your function date. If you wish to prolong your stay, this would be subject to availability.

FARMHOUSE

As part of the celebration experience for evening functions, we require the reservation of the nine Farmhouse suites for two nights. Please note that the accommodation cost for the nine suites is not included in your venue fee and separate payment will be required. Indulge yourself and enjoy the exclusive use of the outdoor swimming pool and the hot spa area.

Or sip on some wine in the Butterfly Room while preparing for the celebration.

RATE FOR TWO NIGHTS

(September to April) (May to August)

2019 R154 000 2019 R118 000

2020 R174 000 2020 R133 000

MANOR HOUSE

As part of the celebration experience for evening functions, the use of this exclusive Cape Dutch homestead is available. It has five bedrooms accommodating ten guests. The interior has been beautifully restored to its former glory, but with a definite contemporary touch.

RATE FOR TWO NIGHTS

(September to April) (May to August)
2019 R84 400 2019 R76 800

2020 R118 400 2020 R107 600

Babylonstoren will not be held responsible for any loss of or damage to property or injury sustained by any guest or service provider on the Babylonstoren premises.

Please note that a 1% tourism levy will be charged on each room reserved.

THINGS TO KNOW

INCLUDED IN YOUR STAY



BICYCLES

We have bicycles available for adults as well as children to explore the farm. Bottled still water and helmets are available from Reception, and a map is provided in your hotel room.



ROWING AT THE DAM

You can walk or cycle to the dam – the distance is about 1,5 km. The view from the dam is spectacular and you will be amazed by the abundant bird life.



FLY FISHING

Try your hand at fly fishing in our trout dam. Guests are accompanied by a guide and booking is essential. On request at 14h00.



WALK OR RUN

Use the map in your room to explore the many walking or running trails on the farm.

Enjoy the abundance of fresh air and country views!



LAUNDRY

We offer our guests a same-day laundry service. Six items per room per day are allowed at no additional charge. More than six items will be billed at R500 per bundle. All items are washed and tumble-dried in our own laundry on the farm.



YOUR LARDER

The larder in your room is stocked with local favourites. These beverages are included in your room rate. We will gladly refill the bar fridge, so please let us know if you have run out of an item, or if you would like a special drink to celebrate the beauty of nature.



BREAKFAST AT BABEL RESTAURANT

We keep a breakfast table for you every day from 8h00 to 10h00.



DAILY GARDEN TOUR

Starts at 10h00 in front of the Farm Shop. Booking at Reception is essential.



CELLAR TOUR

The Tasting Room is open seven days a week 10h00–18h00 (summer) or 10h00–17h00 (winter). Cellar tours take place at 11h00, 12h00, 13h00, 14h00 & 15h00 and last approximately one hour. Booking at Reception is advised.

NOT INCLUDED IN YOUR STAY



Meals other than breakfast



All drinks other than from the personalised bar fridge in the room



All transfers



Like everything else at Babylonstoren, the Garden Spa is inextricably linked to the garden and the ever-changing seasons.

We like to think of it as a living spa, set within a forest of bamboo with tranquil greenery and a myriad leiwater channels to set the tone. The garden spa expresses the rhythm of the seasons on the farm and in the garden. Early every morning fresh herbs are picked for use in the Spa's daily rituals.

Some of our traditional treatment rooms are housed in the pavilion constructed of bamboo, which comprises a hammam, chill room and gym. We have a wonderful selection of classic treatments to be enjoyed in our light and spacious spa rooms. From hydrating body wraps to bespoke facials and deluxe pedicures, our spa menu will cater to your every need.



Babylonstoren must be notified of any special dietary requirements and allergies at least 14 days prior to the event. The food invoice must be settled 14 days prior to the event date. We are not able to offer strictly compliant halal and kosher meals.

Spoil your guests and select from these exquisite pre-reception canapés. We recommend three portions per person.

Vegetarian Vegetarian	Seafood 201		
Aubergine 'caviar' and aubergine crisps served R28 with fresh Huguenot cheese and macadamia nuts	Saldanha Bay oysters with radish sorbet (plain oysters available by arrangement		
Vegetable fritters with fresh vegetable and	in advance)		
R28ginger sabayon	Smoked trout served with Granny Smith apple slices,		
Creamy gorgonzola mousse, roasted R32 beetroot and cabernet sauvignon syrup	salmon roe and squid ink crisps		
R32 Babel 'hang op' cheese with seasonal fruit			
Meat	Other		
Rolled serrano ham filled with Babel	Choose between a selection of Babel vegetable		
R38 'hang op' cheese and garden harvest	and fruit ice-creams and delicious sorbets, served with almond crisps		
R38Seared beef with olive tapenade	served with annothe crisps		

Fresh, seasonal produce – fruit, vegetables, herbs and edible flowers – forms the heart of any dish.

Our culinary style leans towards simplicity. Expect spontaneous yet creatively styled platters from which your selection can be served onto your own plate.

FAMILY-STYLE MEAL

ON ARRIVAL

Freshly baked bread from our traditional wood-fired oven, accompanied by our garden herb oil.

STARTER

Fresh from our garden, we serve Babel's signature red, green and yellow salads. Freshly picked and crunchy, with a combination of textures, drizzled with innovative dressings.

MAIN

Perfectly grilled linefish, served with a fresh Eureka lemon crème fraîche dressing and a choice of leg of lamb (roasted with wild mountain rosemary, served with a wholegrain mustard and caper sauce) or crispy-skinned, oven-braised pork belly with tom yum fruit liquor, served with delicious vegetables from our garden and herbed baby potatoes. Both courses are served on large platters which are placed on the table for guests to help themselves.

DESSERT

The magnificent dessert station is kept secret and only revealed to your guests as a surprise later in the evening. Alternatively, you can keep things simple by opting for the traditional plated dessert.

A personalised menu is also available on request.

PLATED DESSERT

Keep things simple yet stylish with a plated dessert consisting of white chocolate and bay leaf scented crème brûlée.

Family meal with plated dessert R450 per person (2018)

WHITE DESSERT STATION

Hosted in the White Studio, this menu consists of an incredible array of white desserts and cheeses, rosewater cupcakes, pistachio meringues, white chocolate yoghurt, ginger snaps as well as a sumptuous carrot cake topped with Eureka lemon frosting, perfect as a wedding cake!

Family meal with white dessert station R600 per person (2018)

REHEARSAL DINNER

Celebrate the night before your big day at the Bakery. Here we serve our food family style – guests dish up for themselves from wooden boards placed on their table. Our Italian-inspired set menu starts with an antipasti and salad offering. This is followed by the pizza main course straight from the oven, to be enjoyed to your heart's content. We round off the meal with a delicious dolce.

Venue hire fee R5000 and R340 per person for the three-course set menu.



PRICES SUBJECT TO CHANGE | NO CASH BAR AVAILABLE NO TAB AVAILABLE | WINE CORKAGE FEE - R60 BUBBLY CORKAGE FEE - R80

Babylonstoren is fully licensed and supplies all beverages. The hosts can choose whether to offer a full bar service or wine, beer and soft drinks only. Beverage costs are in addition to the price of the family-style meal and dessert. No cash bar is available and all beverages are charged according to consumption and can be settled at check-out. No tab is available and the bill can be capped at a predetermined amount, but please specify the quantity and selection of drinks that will be available to your guests. Prices are subject to change.

WINES

BABYLONSTOREN SPRANKEL 2014

R1350

Delicious lime and grapefruit with beautiful minerality and long finish. Bouquet of Golden Delicious apple, green lollipop, tropical tones as well as gentle biscuit.

BABYLONSTOREN CHENIN BLANC 2018

R240

A light, crisp, dry wine that is fruit driven and juicy. Unwooded and refreshing with guava and melon flavours, rounded off with a hint of fresh gooseberries and Packham pear undertones.

BABYLONSTOREN VIOGNIER 2018

R280

A delicate wine that showcases layers of fresh peaches with dried apricot and blossom aromas.

BABYLONSTOREN CHARDONNAY 2018

R550

A fresh, fine-grained nose of quince, lime and vanilla. Classy, sleek structure with subtle citrus fruit softened with textured creaminess and nutty complexity.

BABYLONSTOREN CANDIDE 2018

R220

A dry, crisp, medium-bodied white blend with peach, lime and litchi flavours. The wine is refreshing yet complex, with lovely tropical flavours rounded off with a lingering, fresh acidity.

WINES (continued)

BABYLONSTOREN MOURVÈDRE ROSÉ 2018

An elegant dry wine of a sophisticated salmon colour and delicious hints of strawberries and rose petals. A sip leads to a delightful discovery of creamy strawberry yoghurt, the sweet airiness of candy-floss and a subtle punch of acidity.

......R240

BABYLONSTOREN BABEL RED BLEND 2017

The 2017 vintage Babel Red is a blend of 25% shiraz, 23% cabernet sauvignon, 14% malbec, 11% petit verdot, 9.5% merlot, 9.5% cabernet franc and 8% pinotage. It is a fusion of dark red berry and chocolate flavours with mulberry and dark cherry chocolate on the nose.

......R330

BABYLONSTOREN SHIRAZ 2017

A wine of deep ruby red colour with cherry and soft prune, deep ripe fruit flavours. Cool cassis and pencil shavings on the nose as well as a little dustiness and fragrant violets. Velvety mouth-feel and long, lingering finish.

......R520

NEBUKADNESAR 2016

Dry, full-bodied red wine. A bordeaux blend of 49% cabernet sauvignon, 23% merlot, 15% cabernet franc, 11% petit verdot, and 2% malbec. Deep, saturated dark ruby colour. Intriguing fragrance of violets and thyme, intense blackcurrant and underlying cigar-box. Vibrant multi-layered dark red fruits supported by tight, well-honed tannins.

......R1050

Corkage fee if supplying own......R60

SPIRITS

Klipdrift brandy
Southern Comfort
Bacardi white rum
J&B whisky
Havanna Club Reserve dark rum

R20 PER SHOT

Jack Daniels
Pimm's
Campari
Jose Cuervo gold tequila

R25 PER SHOT

Absolute Vodka

Bombay Sapphire gin

Jameson Irish whiskey

Johnny Walker Black Label

R30 PER SHOT

Wilderes

Williams pear/pinotage

R35 PER SHOT

Talisker single malt whisky R60 PER SHOT

BEERS & CIDERS

SPARKLING WINES

Savanna Light & Dry	Niel Joubert Christine-Marié MCCR380
Heineken, Windhoek Light	Muratie Lady Alice MCCR450
Newt cider	
Bergrivier Brewery	
Helles Larger, Weizen, Pale Ale	Corkage fee if supplying ownR80
JUG OF BABYLONSTOREN ICED TEA	R80
Our chef's recipe, incorporating fresh herbs and seasonal f	ruit and sweetened with honey
JUG OF BABYLONSTOREN GINGER BEEF	RR130
Our own homemade recipe, fresh from the farm	
JUG OF BABYLONSTOREN LEMONADE	R130
Our own homemade recipe, fresh from the farm	
Our own nomemade recipe, fresh from the farm	
JUG OF BABYLONSTOREN SEASONAL CO	ORDIALR130
Fresh herbs, fruit and flowers from our garden are used to	
· · · · · · · · · · · · · · · · · · ·	make the deholds
concentrated syrup which we serve with sparkling water	
BABYLONSTOREN SPARKLING GRAPE J	IUICER85
	,
Non-alcoholic alternative to sparkling wine	

SOFT DRINKS

Coke, Coke Light, lemonade, dry lemon, ginger ale, soda, tonic water	R24	for	200	ml
Appletiser, white and red Grapetiser.	R26	for	275	ml
Cordials: lime, passion fruit and cola tonic	F	89 p	er s	hot



Prices are quoted in South African Rand (ZAR). Prices are inclusive of 15% VAT.

The full wedding package fee is required as deposit. Payment can be made by direct deposit, EFT or credit card. By paying a deposit, you automatically indicate your acceptance of Babylonstoren's policies regarding payment, cancellation and postponement.

A provisional reservation is only confirmed once proof of payment of the deposit has been received. Babylonstoren reserves the right to cancel a booking should payment not be received as stipulated. The deposit is non-refundable unless the date can be resold, in which case a cancellation fee of 25% will apply and the balance will be refunded. Prices are subject to change without prior notice. The final bill is payable no later than at check-out. Please note that a late payment fee will apply if payment is made after check-out.

BANKING DETAILS

Babylonstoren Tourism

Absa Bank Cheque Account

Branch code 632 005

Account number 407 600 2527

Swift code ABSAZAJJ





Our co-ordinators would love to show you around, but kindly make an appointment so we can prepare for your visit.

functions@babylonstoren.com

