





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 everchanging 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, finely 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.

HIGH SEASON LOW SEASON
(September to April) (May to August)
2023 R150 000
2024 R155 000
2024 R140 000



The Wheat Barn allows for a darker mood set by wooden floors, exposed stone walls and an open thatched ceiling. This area is perfect for dancing the night away or can be used as lounge area. Seats 46 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	$\langle \rangle \rangle$
(September to April)	(May to August)	
2023 R143 000	2023 R133 000	
2024 R145 000	2024 R135 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	$\langle \rangle$
(September to April)	(May to August)	
2023 R143 000	2023 R133 000	
2024 R145 000	2024 R135 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

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

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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.

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Oak benches, pallet 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. The function fee also includes basic table decor. For the outdoor bar, we supply pallet bins, fire pits and Delft tables. No Babylonstoren items may be removed from the premises.

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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.

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

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.

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A fire pit for ambience and an outdoor bar set-up are 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. You can extend until 02h00 at the latest at an hourly fee of R20 000 for 2023 and R30 000 for 2024.

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

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Beverage costs will be charged separately along with a 15% service charge on the total beverage bill. This bill is to be settled on check-out.

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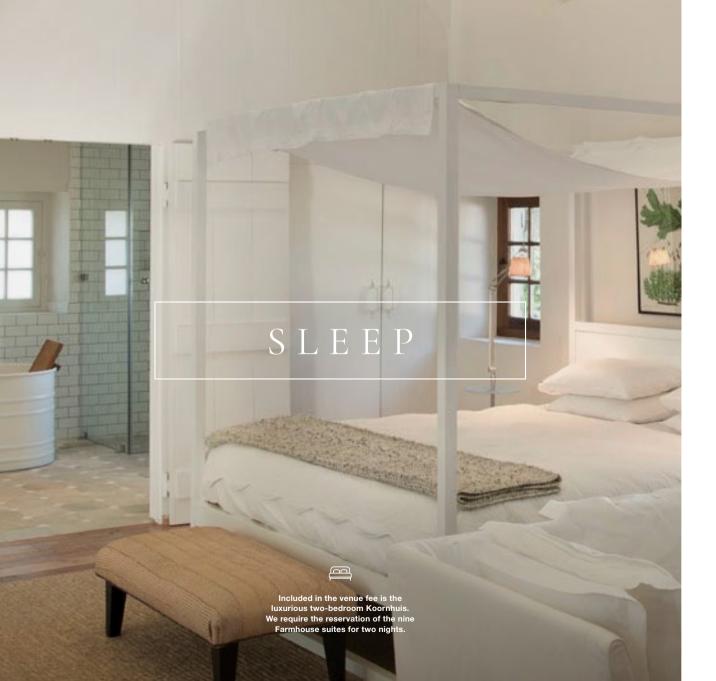
Any special lighting or furniture requests will not be included in your venue fee.

EREMO

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 R30 000 in 2023 and R35 000 for 2024).

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. Please note that we do not accommodate children at the Farmhouse – each room sleeps a maximum of two adults.

RATE FOR TWO NIGHTS

HIGH SEASON	LOW SEASON	$\langle \rangle$
(September to April)	(May to August)	
2023 R215 500	2023 R161 000	
2024 R239 400	2024 R179 550	

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

HIGH SEASON	LOW SEASON	\bigcirc
(September to April)	(May to August)	
2023 R163 600	2023 R145 200	
2024 R180 000	2024 R156 000	

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 for each reserved room.



Babylonstoren must be notified of any special dietary requirements and allergies at least 15 days prior to the event. The food invoice must be settled 15 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.

	2023	202
resh West Coast oysters with garden mignonette	R65	R75
rout blini with fresh garden herbs	R55	R65
easonal garden sorbets	R50	R60
Garden frittata, whipped 'hangop' cheese and fresh garden herbs	R50	R60
Garden vegetable rice paper rolls with sesame and soy marinade (vegan)	R55	R65
Crispy lavash with whipped ricotta and marinated vegetables (vegetarian)	R55	R65
Chianina tartare with fresh pickles on toasted sourdough	R55	R65
reshly sliced charcuterie with garden pickles and homemade mustard	R55	R65

Fresh, seasonal produce forms the heart of any dish – fruit, vegetables, herbs and edible flowers. 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 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 fresh caper and mustard chimichurri sauce) or oven-roasted and glazed pork belly, served with delicious seasonal 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 baked Babylonstoren yoghurt, macerated seasonal fruit and edible flowers. Family meal with plated dessert: 2023: R750 per person | 2024: R850 per person

WHITE DESSERT STATION

Hosted in the White Studio, this menu consists of an incredible array of white desserts including artisanal cheeses from our neighbouring farms, seasonal pavlovas, rose-infused cupcakes, brownies, macaroons, Babylonstoren nougat as well as a sumptuous carrot cake topped with Eureka lemon frosting. Family meal with white dessert station: 2023: R1150 per person | 2024: R1300 per person

REHEARSAL DINNER

Celeberate the night before your big day at Babylonstoren. Please contact us to discuss the options for a rehearsal dinner.

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 Pty Ltd Absa Bank Cheque Account Branch code 632 005 Account number 408 510 2958 Swift code ABSAZAJJ

FUME OF HOT AND COLD OYSTERS: WHITE CHOCOLATE AND CHAMPAGHE FROTH SOUR FIG SORBET AND FENNEL POLLEN

CRISP AND FRESH GREEN, YELLOW AND RED SALADS WITH EDIBLE FLOWERS EARLY GARDEN HARVEST VEGETABLE PLATTERS CHILLED I'NE (ISH WITH PRISER' FD EUR IKA LI MON LRESSING AND DU (KAH KAPOKBOS SLOW ROASTED LEG OF LAMB WITH WHOLEGRAIN MUSTAD AND CAPER SAUCE

WOOD FIRE ROASTED SUCKLING PIG WITH STAR ANISE AND SAGE SAVOURY CARAMELIZED APPLE TART TARTIN

GRA UNY MITH SAUCE IN THIS BLACK FAN BRITY E GRA UNY MITH SAUCE IN THIS BLACK FAN BRITY E DRY HOASTED JESAME LIVELLOTS KIMCHI

WHITE DESSERT INSTALLATION





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

functions@babylonstoren.com

