



WEDDING
GUIDE



CELEBRATE

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, 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.



OLD CELLAR



WHEAT BARN



WHITE STUDIO

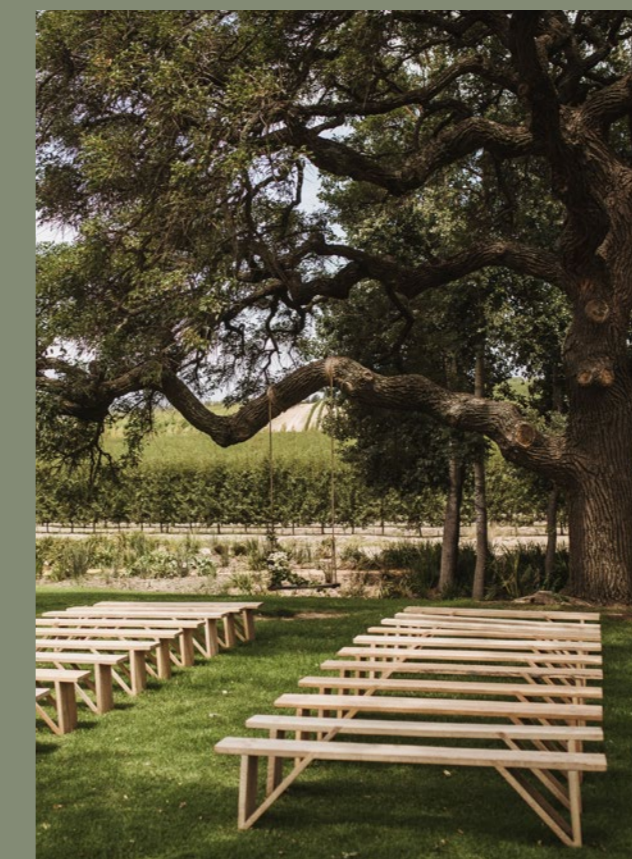


CEREMONY

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 R35 000 in 2024 and R40 000 in 2025).

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.



CORAL TREE



HOUSE OF SHADOWS



OLD CELLAR

Seats 100 guests at one long table

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



WHITE STUDIO

Seats 38 guests at one long table

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.



WHEAT BARN

Seats 46 guests at one long table

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.

OLD CELLAR EVENT PACKAGE

INCLUDED

- All three of our rustic, chic and stylish venues: Old Cellar, Wheat Barn and White Studio
- Two nights' accommodation in Koornhuis, a two-bedroom cottage, conveniently located next to the White Studio.
- Two nights' accommodation in the nine-bedroom Farmhouse. Please note that we do not accommodate children at the Farmhouse. Each room sleeps a maximum of two adults.
- 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.
- 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.
- For the outdoor bar, we supply pallet bins, fire pits and Delft tables.
- PA sound system in all three venues for background music during the reception and a microphone for speeches.
- Coffee and tea service.



HIGH SEASON

September to April

2024/25 R530 000

LOW SEASON

May to August

2024/25 R428 000



STUDIO EVENT PACKAGE

INCLUDED

- Two of our rustic, chic and stylish venues: Wheat Barn and White Studio
- Two nights' accommodation in Koornhuis, a two-bedroom cottage, conveniently located next to the White Studio.
- Two nights' accommodation in the nine-bedroom Farmhouse. Please note that we do not accommodate children at the Farmhouse. Each room sleeps a maximum of two adults.
- 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.
- 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.
- For the outdoor bar, we supply pallet bins, fire pits and Delft tables.
- PA sound system in all three venues for background music during the reception and a microphone for speeches.
- Coffee and tea service.



HIGH SEASON

September to April

2024/25 R500 000

LOW SEASON

May to August

2024/25 R400 000



NOT INCLUDED

- An alternative PA sound system and DJ for music at your chosen ceremony area or music for dancing, will be for your own account and arrangement. Please note that Babylonstoren does not permit the use of an outside dance floor unless all accommodation is taken.
- The venues are available until 17h00 for daytime functions and 00h00 for evening functions. For an evening function, you can extend until 02h00 at the latest at an hourly fee of R30 000 for 2024 and R35 000 for 2025.
- 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.
- Beverage costs will be charged separately along with a 15% service charge on the total beverage bill. This bill is to be settled on checkout.
- Any special lighting or furniture requests are excluded from your venue fee.





SLEEP

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, two nights at the nine-bedroom Farmhouse are included in your wedding package. 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. The Farmhouse becomes available a day prior to your function date.
If you wish to prolong your stay, this would be subject to availability.

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

September to April

2024/25 R241 500

LOW SEASON

May to August

2024/25 R218 600





EAT

SPOIL YOUR GUESTS

REHEARSAL DINNER

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

CANAPÉS

Select from these exquisite pre-reception canapés.
We recommend three portions per person.

	2024	2025
Fresh West Coast oysters with garden mignonette	R75	R70
Trout blini with fresh garden herbs	R65	R70
Seasonal garden sorbets	R60	R70
Garden frittata, whipped 'hangop' cheese and fresh garden herbs	R60	R70
Garden vegetable rice paper rolls with sesame and soy marinade (vegan)	R65	R70
Crispy lavash with whipped ricotta and marinated vegetables (vegetarian)	R65	R70
Chianina tartare with fresh pickles on toasted sourdough	R65	R70
Freshly sliced charcuterie with garden pickles and homemade mustard	R65	R70

FAMILY-STYLE MEAL

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.

ON ARRIVAL

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

STARTER

Fresh from our garden, we serve 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 that are placed on the table for guests to help themselves.

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 halaal and kosher meals.

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.

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 plated dessert

2024 R950 pp

2025 R1150 pp

FAMILY MEAL

with white dessert station

2024 R1450 pp

2025 R1650 pp

EXTRAS

	2024	2025
Midnight pizzas.....	R320 pp	R420 pp
Lunch platters.....	R450pp	R500pp
Kids meal.....	R250pp	R300pp
Service provider meal.....	R550pp	R600pp



SECURE YOUR DATE

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

A deposit of 50% of the wedding package fee is required. 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 checkout. Please note that a late payment fee will apply if payment is made after checkout.

BANKING DETAILS

Babylonstoren Hotel

Absa Bank **Current Account**

Branch code **632 005**

Account number **409 992 9687**

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