

FOREST 44 at LA PINETA

Wedding Packages

2021

Welcome to Forest 44

Nestled in a pine forest in the heart of the Stellenbosch Winelands, Forest 44 is an exclusive wedding venue which offers a tranquil ambience and spectacular views of the surrounding countryside. The decor is beautifully complemented by chic wooden floors and black steel accents, while blinds roll up to create a stunning, open terrace feel. Elegant travertine steps lead down onto green lawn, where your guests can enjoy glasses of champagne and exquisite canapes as the sun sets behind Table Mountain in the distance. The venue is incredibly versatile and can effortlessly adapted to your personal taste. Forest 44 – the perfect setting for any special function!

All Inclusive Fees

Per person rates include a 3 course meal, venue hire, staffing and set up and more...

- 3 Course Meal: customised to suit your preferences, except in the instances where external catering is chosen.
- Exclusive full day access to the venue from 09:00 - 24:00
- Staff: Approximately 1 waiter per 20 guests, and approximately 1 barman per 30 guests..
- A dedicated event co-ordinator to run the event on the day.
- Set-up and cleaning.
- Tables and chairs for the reception, (wrought iron chairs with white bull denim cushions).
- White linen tablecloths and napkins
- Cutlery, crockery, glasses (wine, champagne & water), salt and pepper pots
- Standing wine coolers
- Spacious bathrooms
- Secure parking with a security guard.
- Full back-up power generator in case of power cut / load shedding

Per Person Rate:

FOR 60 - 70 GUESTS
FULL DAY TO 24:00

1

HIGH SEASON

November
December
January
February
March
April

2

MID SEASON

May
September
October

3

LOW SEASON

June
July
August

Mondays - Thursdays	R 860 p/p	R800 p/p	R 735 p/p
Fridays & Sundays	R930 p/p	R890 p/p	R820 p/p
Saturdays & Public Holidays	R1020 p/p	R965 p/p	R890 p/p

Per Person Rate:

FOR 71 - 90 GUESTS
FULL DAY TO 24:00

1

HIGH SEASON

November
December
January
February
March
April

2

MID SEASON

May
September
October

3

LOW SEASON

June
July
August

Mondays - Thursdays	R 790 p/p	R740 p/p	R 685 p/p
Fridays & Sundays	R855 p/p	R820 p/p	R760 p/p
Saturdays & Public Holidays	R930 p/p	R880 p/p	R820 p/p

Per Person Rate:

FOR 91 - 180 GUESTS
FULL DAY TO 24:00

1

HIGH SEASON

November
December
January
February
March
April

2

MID SEASON

May
September
October

3

LOW SEASON

June
July
August

Mondays - Thursdays	R 845 p/p	R790 p/p	R 730 p/p
Fridays & Sundays	R890 p/p	R850 p/p	R790 p/p
Saturdays & Public Holidays	R950 p/p	R885 p/p	R850 p/p

External Catering Fees

INCLUDED IN THE EXTERNAL CATERING PER PERSON RATES ARE THE FOLLOWING:

- Exclusive full day access to the venue from 09:00 - 24:00
- Stocked Cash Bar Facilities with approximately 1 barman per 30 guests.
- A dedicated event co-ordinator to run the event on the day.
- Tables and chairs for the reception, (wrought iron chairs with white bull denim cushions).
- White linen tablecloths and napkins
- Cutlery, crockery, glasses (wine, champagne & water), salt and pepper pots
- Standing wine coolers
- Spacious bathrooms

- Secure parking with a security guard.
- Full back-up power generator in case of power cut / load shedding

EXCLUDED:

The external catering rate does not include waitering staff. We would be happy to provide waitering staff at an additional cost of R110 per hour per waiter. All waiters, in house and externally hired, will need to be on site at least 3 hours before the event begins and at least one hour after the event. Waiters will be required to clear all cutlery, crockery and glasses off the tables at the end of the event. Failure to do so will result in an additional cleaning fee charged to the client's account.

Per Person Rate:

**FOR 60 - 90 GUESTS
FULL DAY TO 24:00**



HIGH SEASON

November
December
January
February
March
April



MID SEASON

May
September
October



LOW SEASON

June
July
August

	HIGH SEASON	MID SEASON	LOW SEASON
Mondays - Thursdays	R 485 p/p	R425 p/p	R 360 p/p
Fridays & Sundays	R555 p/p	R515 p/p	R445 p/p
Saturdays & Public Holidays	R650 p/p	R590 p/p	R515 p/p

Per Person Rate:

FOR 91 - 180 GUESTS
FULL DAY TO 24:00

1

HIGH SEASON

November
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April

2

MID SEASON

May
September
October

3

LOW SEASON

June
July
August

Mondays - Thursdays	R 420 p/p	R370 p/p	R 310 p/p
Fridays & Sundays	R470 p/p	R430p/p	R370 p/p
Saturdays & Public Holidays	R530 p/p	R460 p/p	R430p/p

To be arrange by the client

General decor, drapery and setting up.

Musical & sound requirements.

Additional lighting.

All flower requirements.

There is unfortunately no work area available for flowers to be arranged onsite so arrangements will need to be delivered as close to completion as possible.

Our water source is bore hole water which is brown so if need be bring your own clear water for vases.

Wedding Ceremony Decor

Should you opt to have your ceremony out on the lawn. The hiring of chairs, gazebo and a carpet, if required, will be for your own account.

180 - 240 Guests

The client will be responsible for the hiring of additional chairs, tables, napkins, table cloths, cutlery, crockery and glasses required for events of over 180 guests.

Please note, we do not allow any confetti to be used on the premises.

Organic alternatives such as leaves or flower petals are accepted if arranged with the venue manager prior to the wedding.

Venue Information

VENUE SIZE

60 to 180 people with ample dance floor. The minimum requirement is 60 guests.

LIGHTING AND ELECTRICAL

There are adequate electrical points for DJ's, Bands etc. Lighting points with dimmers for chandeliers, if hired in. The roof can be coloured by LED lights to suit your theme. In the event of an Eskom power failure / scheduled load shedding, Forest 44 will not be liable for any damage caused. In such an event Forest 44 will provide a generator at no additional charge. However, Forest 44 will not be liable for any unforeseen circumstances resulting in the generator malfunctioning.

CATERING AND MENU

All catering will be in-house. There is a fully equipped professional kitchen and our inspired Chef that will make all your culinary requirements a reality. We are able to cater plated or buffet menus and will gladly quote for "mix and match" menus, or for personalized menus upon request to suit your personal taste! We will be happy to accommodate special dietary requests if advised prior to your event. Our culinary team and enthused chefs love creating imaginative vegetarian and vegan dishes in order to cater for all our guests! Our kitchen and food is Halaal-friendly, however we do not cater for strictly Halaal and Kosher. If you do require catering for this, you are welcome to make use of outside catering for your own account upon arrangement. Please refer to our external catering rates.

CHILDREN

Children are welcome and will not be charged adult rates if they are aged 12 years or less. A special children's menu will be provided upon request.

SUPPLIERS

Suppliers can be accommodated in the restaurant should you wish to provide them with a meal. The A'la Carte Menu will be available for them, and their bill will include a 10% service charge for the waiter that serves them. This is to be settled on the day of your event.

BAR FACILITIES

We have a fully equipped bar facility at offering beverages at competitive prices. Price list is available on request. We do not charge a Bar Facility Fee! Corkage fee is R42.00 per 750ml bottle for wine and champagne only. No other beverages, alcoholic or non-alcoholic, is allowed to be brought to the venue or consumed on the premises beside what has been bought at our bar. Cash bar is available. If you would like to open a tab for a certain amount or have an open bar please let us know in advance.

WAITERS

For external catering professional waiters are provided at an additional cost of R110.00 per hour per waiter. We recommend one waiter per table of ten but one waiter for twenty guests is our minimum requirement depending on the service required. The waiters are responsible for the serving, clearing of tables and when required, the serving of drinks. The waiters are required for the duration of your function and 3 hours before and 1 hour after the function to set-up and strike. In the event of your own caterers being used and you wish to supply your own waiters, they have to be on duty at the venue until your last guests leave to clear all cutlery, crockery and glasses off the tables. Failure to do so will result in an additional cleaning fee charged to the client's account.

ADDITIONAL HOURS

Our venue fee grants clients exclusive access to the venue from 09h00 on the day of their event until 24h00. After midnight an additional cost of R1 500.00 will be charged per hour from 12am until 2am, and thereafter R2 000.00 from 2am till 3am. The bar closes at 2am, with no exception. The latest the venue will close is at 3am.

SMOKING

Forest 44 is a NON SMOKING area inside, however smoking is allowed outside.

OTHER SERVICES

Forest 44 also offers extra finishing's to give your special day an extra personalised touch. A list of extras with quantities and prices is available on request. We would be happy to recommend accommodation and other service providers such as wedding planners, DJs & audio equipment, wedding cake bakers, photographers, flowers and décor, marriage officers and transport providers for your special day!

Plated Menu

Select 5 Canapes OR 1 Plated Starter OR the Harvest Table

Select 1 Plated Main Course

Select 4 Mini Desserts

CANAPE OPTIONS Select 5 Canapes

- Bobotie spring rolls, with chutney
- Bruschetta with mozzarella, tomato and basil pesto
- Caramelised onion and goats cheese tartlet
- Chicken liver and cranberry pate with ciabatta
- Seasonal Fruit kebabs
- Italian job pizza squares with mozzarella, brown mushrooms, parmesan cheese, beef carpaccio, rocket, balsamic glaze and lemon juice
- Mini beef wellington
- Mini Thai style fishcakes
- Parma ham wraps with rocket and cream cheese
- Barbeque chicken skewers, with rainbow peppers and red onion
- Vegetable spring rolls with dipping sauce
- Traditional cape beef samosas with peach chutney
- Bobotie crepe with peach chutney
- Cheesy Risotto Balls with tomato puree
- Salmon California rolls
- Greek Salad Skewers
- Variety of Cream Cheese Truffles
- Mini Bobotie stuffed Vetkoek
- Prawn and mozzarella spring roll with sweet chilli dipping sauce
- Salmon roses
- Burger sliders beef and or Chicken
- Cornwall Style Fish & Chips
- Tempura prawns with soy mirrin reduction
- Lamb Kofta's with tzatiki
- Jalapeno Popper stuffed with cream cheese
- Cucumber, Smoked Salmon & Cream Cheese Bites
- Sweet and salty skewers with prosciutto, melon and creamy mozzarella drizzled with balsamic
- Stuffed Figs with Goats Cheese and Prosciutto
- Stuffed Figs with Goats Cheese and Caramelized Walnuts
- Mediterranean Inspired Tapas Skewer
- Smoked salmon and cream cheese on a pea fritter
- Freshly Shucked Oysters with Tabasco & Lemon
- Tempura Oysters
- Pork Belly Bites
- Jalapeno Popper stuffed with dates and cream cheese and wrapped in bacon

PLATED STARTERS

Select 1 Plated Starter

- **Asian Rice Paper Rolls (V)**
Stuffed with red cabbage, cucumber, carrots, yellow pepper, coriander and mint served with a soy and ginger dipping sauce.
- **Carpaccio of Beef**
Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.
- **Parma Ham, Pear and Camembert Salad**
Parma Ham, crumbed camembert cheese, fresh pears, sweetened walnuts, and berry coulis on a tossed salad.
- **Trio of Prawns**
Crispy beetroot crust, bamboo ash and golden panko prawns, served with avo and wasabi mayo
- **Calamari**
Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.

HARVEST TABLE

Camembert, Sweet chilli jam with cream cheese, cheddar cheese, salami, ham, hummus, chicken liver pate, pickles, olives, sun-dried tomatoes, a selection of fresh fruits and farm fresh home-baked breads with butter.

Special food items can be requested at an additional cost per person.



PLATED MAIN COURSE

Select 1 Main Course

- **Pork Belly**
Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato.
- **Lamb Shank**
Braised and slow-cooked in the pizza oven in red wine sauce, served with seasonal veg and mashed potato.
- **Chicken Roulade**
Chicken roulade stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with roasted baby potatoes and seasonal vegetables.
- **200g Fillet Béarnaise**
On pan-fried brown mushrooms with caramelised onions, and whole grain Dijon béarnaise sauce served with roasted baby potatoes and seasonal vegetables.
- **200g Fillet**
Grilled and basted served with pepper, mushroom or cheese sauce, roasted baby potatoes and seasonal vegetables.
- **Linefish**
Prepared by our chef to compliment the fish.

DESSERT OPTIONS

Select 4 Mini Desserts

- *Mini lindt chocolate tortes*
- *Mini meringues topped with cream and berries*
- *Mini eclairs*
- *Baby koeksisters*
- *Fruit skewers*
- *Macarons*
- *Mini lemon meringues*
- *Pastéis de Nata*
- *Mini cheesecakes*
- *Rocky road rounds*

Buffet Menu

Select 5 Canapes OR 1 Plated Starter OR the Harvest Table
Select 2 Meat Dishes, 1 Starch option, and 3 Salad options.
Select 4 Mini Desserts

BUFFET MAIN COURSE

Select 2 Meat Dishes, 1 Starch option, and 3 Salad options.

MEAT DISHES

- *Deboned butterflied leg of lamb, marinated in olive oil and fresh herbs, chargrilled with our homemade basting sauce.*
- *Matured sirloin of beef grilled to perfection, served with Mushroom Sauce.*
- *Roasted pork belly with homemade basting sauce with crackling.*
- *Chicken roulade stuffed with cream cheese, spinach, wrapped in bacon, served with port jus.*
- *Roast Chicken Pieces.*
- *Hake Bake- fillets of hake with sun ripened rosa tomatoes, pan fried red onion , feta and basil pesto.*

STARCH DISHES

- *Crispy potato wedges, sprinkled with sea salt and fresh thyme*
- *Savoury rice with pan fried mushrooms and sweet peppers*
- *New baby potatoes with garlic and rosemary butter*

VEGETABLE AND SALAD SELECTION

- *Roasted seasonal vegetables infused with olive oil, garlic and rosemary*
- *Grilled vegetables skewers basted with balsamic and olive oil*
- *Broccoli and cauliflower with white sauce, topped with cheese, grilled till golden brown*
- *Creamed spinach with freshly ground nutmeg*
- *Traditional Potato Salad*
- *Pumpkin Fritters rolled in cinnamon sugar*
- *Couscous salad with roasted butternut, cranberries, feta, red onion, lime dressing, and wild rocket.*
- *Traditional greek salad*
- *Garden Salad*
- *Curried Pasta Salad*

Breakfast or Brunch

Includes a Continental Selection,
Hot Breakfast and Beverages.

BUFFET BREAKFAST

CONTINENTAL

Fresh fruit platters

Muesli, yoghurt and berry compote cups

Selection of pastries and muffins

Toasted sourdough and ciabatta

Butter, cheese and jams

HOT BREAKFAST BUFFET

Scrambled eggs

Bacon

Grilled tomatoes

Mushrooms

BEVERAGES

Jugs of fresh fruit juice

Jugs of water

Teas

Filter coffee

Book the wedding of your dreams

A completed booking form and contract, with payment of the non-refundable venue fee will secure your date.

A deposit of R7000.00 is required to secure your date, and is non-refundable and non-transferable. This amount will form part of the total invoice. The outstanding balance of the final invoice will be payable by the host to Forest 44 no later than 14 working days before the function date. A refundable breakage fee of R3000.00, and any other costs incurred in relation to the function must also be paid in full within 14 (fourteen) working days before the function date. Please take note that Forest 44 strictly works on a first come first serve basis. The date of the function is only booked once the venue fee deposit has been paid and proof of payment has been received. NO DATES WILL BE KEPT TENTATIVELY.

The venue is available from 9am on the day of the wedding or function for decor and setting up. All decor and flowers must be removed by 9am the next day. Should Forest 44 have a booking the following day, all décor and flowers must be removed the same day. Please liaise with the venue manager for arrangements. Forest 44 is not responsible for any loss or damage to rentals. Should you require any other range of cutlery; glasses etc, the cost of hiring will be for your own account. Should there be any damage or loss of the above or to the property you will be charged accordingly.

* Please take note that any damage to the linen i.e. burn marks, candle wax, etc. will be invoiced fully to the client. No candles to be used direct on linen. Forest 44 reserves the right to remove the candles if necessary. Candle holders should be wide enough to ensure no wax damage to any linen.

