

FOREST 44 at LA PINETA

Wedding Packages

2024



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..
- An event co-ordinator or team dedicated to running 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	2 MID SEASON	3 LOW SEASON
	November December January February March April	May September October	June July August
Mondays - Thursdays	R 1060 p/p	R 990 p/p	R920 p/p
Fridays & Sundays	R 1140 p/p	R1100 p/p	R1040 p/p
Saturdays & Public Holidays	R1260 p/p	R1200 p/p	R1100 p/p

Per Person Rate:

FOR 71 - 90 GUESTS
FULL DAY TO 24:00

	1 HIGH SEASON	2 MID SEASON	3 LOW SEASON
	November December January February March April	May September October	June July August
Mondays - Thursdays	R 1040 p/p	R975 p/p	R920 p/p
Fridays & Sundays	R1120 p/p	R1045 p/p	R975 p/p
Saturdays & Public Holidays	R1200 p/p	R1090 p/p	R1045 p/p

Per Person Rate:

FOR 91 – 180 GUESTS
FULL DAY TO 24:00



HIGH SEASON

November
December
January
February
March
April



MID SEASON

May
September
October



LOW SEASON

June
July
August

 Mondays - Thursdays	R 970 p/p	R920 p/p	R 840 p/p
 Fridays & Sundays	R1050 p/p	R1040 p/p	R940 p/p
 Saturdays & Public Holidays	R1140 p/p	R1080p/p	R1040 p/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.

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.

Over 180 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.

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.
- An event co-ordinator or team dedicated 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 by external staff 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

	1 HIGH SEASON	2 MID SEASON	3 LOW SEASON
	November December January February March April	May September October	June July August
Mondays - Thursdays	R 555 p/p	R485 p/p	R 415 p/p
Fridays & Sundays	R640 p/p	R575 p/p	R510 p/p
Saturdays & Public Holidays	R720 p/p	R660 p/p	R575 p/p

Per Person Rate:

FOR 91 - 180 GUESTS
FULL DAY TO 24:00

	1 HIGH SEASON	2 MID SEASON	3 LOW SEASON
	November December January February March April	May September October	June July August
Mondays - Thursdays	R 470 p/p	R415 p/p	R 355 p/p
Fridays & Sundays	R540 p/p	R480p/p	R415 p/p
Saturdays & Public Holidays	R610 p/p	R530 p/p	R480p/p

Plated Menu

Select 4 Canapes OR 1 Plated Starter OR the Harvest Table

Select 1 Plated Main Course

Select 4 Mini Desserts

CANAPE OPTIONS

Select 4 Canapes

- Bobotie spring rolls, with chutney
- Bruschetta with mozzarella, tomato and basil pesto
- Caramelised onion and goats cheese tartlet
- Bruschetta with smoked chicken, camembert and cranberry
- Cucumber, hummus and dukkah twirls (vegan).
- Italian job pizza squares with mozzarella, brown mushrooms, parmesan cheese, beef carpaccio, rocket, balsamic glaze and lemon juice
- Mini beef wellington
- Falafel balls with beetroot hummus (vegan)
- 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 sweet chili dipping sauce
- 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
- Pork belly spring rolls, with apple and black cherry.
- Spiced roasted cauliflower on Poppadum with coriander yoghurt.
- 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, mint, served with a soy & 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**
With sweetened walnuts, and berry coulis on a tossed salad.
- **Prawn Cocktail**
Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.
- **Calamari**
Flash-fried, and served with sweet chilli, lemon and garlic aioli, cucumber, pickled red onion, and a soya chilli dressing.

HARVEST TABLE

Camembert, Sweet chilli jam with cream cheese, cheddar cheese, chicken skewers, salami, ham, hummus, chicken liver pate, pickles, olives, 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.
- **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 4 Canapes OR 1 Plated Starter OR the Harvest Table

Select 2 Meat Dishes, and 4 side 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.*

Vegetarian and fish options available on request.

VEGETABLE AND SALAD SELECTION

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

Includes a Continental Selection,
Hot Breakfast and Beverages.

BUFFET BREAKFAST

CONTINENTAL

*Fresh fruit platters
Muesli, yoghurt and berry compote
Selection of pastries and muffins
Toasted sourdough and ciabatta
Butter, cheese and jams
Cold Meats and Smoked Salmon*

HOT BREAKFAST BUFFET

*Scrambled eggs
Bacon, Sausages
Grilled tomatoes, Mushrooms, Baked Beans and Hash Browns*

BEVERAGES

*Jugs of fresh fruit juice
Jugs of water
Tea, and Filter coffee*

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 12.5% 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 R50.00 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 R3000.00 will be charged per hour from 12am until 1am, and thereafter R5 000.00 per hour from 1am 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 for your special day!

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.