FOREST 44 at LA PINETA

Event Packages

2026



WEDDINGS & EVENTS

Be it a Wedding, Special Birthday or Milestone, Huis Dans, Matric Ball, or Year End Function our tranquil ambience and spectacular views at Forest 44 will provide a perfect venue! Our venue in the Stellenbosch Winelands can accommodate over 200 guests with a dance floor, and our dedicated events team is just waiting to make your dream a reality!



VENUE PACKAGES

FOR WEDDINGS, 21ST BIRTHDAYS, AND PARTIES:

Venue Rate:

MINIMUM OF 60 GUESTS
FULL DAY TO 24:00

Mondays - Thursdays	R 16150
Fridays - Sundays & Public Holidays	R20550

Minimum Spend per person

Can be allocated towards pre-ordered food and drinks for 60 – 200 guests.

Mondays - Thursdays	R 320 p/p
Fridays & Sundays	R365 p/p
Saturdays & Public Holidays	R380p/p

STELLENBOSCH UNIVERSITY EVENTS

Venue Rate:

MINIMUM OF 100 GUESTS
FULL DAY TO 24:00

VENUE FEE	**R7900**

Minimum Spend per person

Can be allocated towards pre-ordered food and drinks for 100 – 200 guests.

Mondays - Sundays	R 300 p/p

MATRIC DANCES

Venue Rate:

MINIMUM OF 60 GUESTS
FULL DAY TO 24:00

VENUE FEE	**R10100**

Minimum Spend per person

Can be allocated towards pre-ordered food and drinks for 60 – 200 guests.

Mondays - Sundays	R 300 p/p

***Please note that waiter services will be charged at 12.5% of your final food and beverage bill for all events.**

What's Included?

INCLUDED IN THE VENUE RATES ARE THE FOLLOWING:

- A dedicated event co-ordinator to run the event on the day.
- Barman: approximately 1 barman per 30 guests.
- White tablecloths.
- Superior quality serviettes.
- Tables (W: 89cm L: 244cm H: 77cm) and chairs for the reception.
- Cutlery, crockery, glasses (wine, champagne & water).
- Standing wine coolers.
- Salt and pepper pots.
- Set-up and cleaning.
- Full back-up power generator in case of power cut / load shedding.
- Spacious bathrooms
- Secure parking with a security guard.

Not Provided by Forest 44

IF REQUIRED, THE FOLLOWING IS TO BE ARRANGED 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 or event.





Book your Date

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

A deposit of R10 000.00 is required to secure your date, and is non-refundable and non-transferable. This amount will form part of the total invoice. 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.

SET MENUS

2 Course Menu for R300 per person OR 3 Course Menu for R385 per person.

STARTER

Group 1 Canapes (3 Canapes Per person)

OR

Harvest Board:
Camembert, Sweet chilli jam with cream cheese, cheddar cheese, grilled chicken skewers, salami, ham, hummus, chicken liver pate, pickles, olives, sun-dried tomatoes, a selection of fresh fruits and breads with butter.

MAIN COURSE

- **Pork Belly**
  Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato.

- **Chicken Thighs**
  Rosemary roasted deboned Chicken Thighs drizzled with chicken jus, served on mashed potatoes, and garnished with seasonal veg.

- **200g Sirloin**
  Grilled and basted and served on roast potato, with mushroom sauce and garnished with seasonal veg.

- **Pesto Chicken Roulade**
  Chicken roulade stuffed with rosa tomatoes and pesto cream cheese, served with creamy mashed potatoes and tenderstem broccoli.

DESSERT

Mini Dessert Buffet (3 Mini Desserts per person)

- *Mini meringues topped with cream and berries*
- *Mini eclairs*
- *Baby koeksisters*
- *Fruit skewers*
- *Rocky road rounds*
- *Mini lemon meringues*
- *Mini carrot cupcakes*
- *Mini tipsy tarts*
- *Mini iced doughnuts*
- *Mini milk tarts*
- *Mini caramel cupcakes*
- *Mini apple tarts*
- *Mini Cheese cakes*
- *Mini Lindt Chocolate Torte*



One meal per course should be selected for the entire event.
Special dietary requirements can be catered for on request.

CUSTOM MENU OPTIONS

PLEASE NOTE MENU PRICES SUBJECT TO CHANGE FROM MARCH 2026.

Group 1 canapes – R20

- Bobotie spring rolls, with chutney
- Bruschetta with mozzarella, tomato and basil pesto
- Bruschetta with smoked chicken, camembert and cranberry
- Bruschetta with hummus, butternut, sundried tomato and falafel crumb (vegan)
- Caramelised onion and goats cheese tartlet
- 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, peppers and red onion
- Vegetable spring rolls with 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 dipping sauce.
- Spiced cauliflower on poppadum with coriander yoghurt

Group 2 canapes – R25

- Prawn and Mozzarella Spring Roll with Sweet Chilli Dipping Sauce
- Salmon Roses
- Burger Sliders Beef and/or Chicken
- Cornwall Style Fish and Chips
- Tempura prawns with soy mirin reduction
- Jalapeno Popper bites, stuffed with cream cheese, crumbed and deep fried.
- Cucumber, Smoked Salmon & Cream Cheese Bites
- Sweet and salty skewers with prosciutto, melon and creamy mozzarella drizzled with balsamic
- Mediterranean Inspired Tapas Skewer
- Charcuterie skewer (salami, brie, olive and pickle).

Group 3 canapes – R28

- Lamb koftas with tzatziki
- Focaccia topped with caramelized onions, rare roast beef & béarnaise.
- Smoked salmon, cream cheese, caper and rocket wraps.
- Stuffed Figs with Goats Cheese and Prosciutto (seasonal)
- Stuffed Figs with Goats Cheese and Caramelized Walnuts (Seasonal)
- Smoked Salmon and Cream Cheese on a pea fritter.
- Fresh Oysters with Tabasco & Lemon / Tempura Oysters.
- Crisp fried sushi rice topped with seared tuna and sriracha mayo.
- Pork Belly Bites

HARVEST BOARDS

Round Board R749 (Serves 8 – 10)

Long Board R2250 (Serves 30)

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

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

BUFFET MAIN COURSE

R325 PER PERSON

MEAT DISHES

- **Roast Chicken Pieces**
- **Roast Beef and gravy**

ACCOMPANIMENTS

Roasted baby potatoes
Seasonal vegetables
Savoury rice
Greek salad

DESSERT TABLE

R20 Mini Desserts

- *Mini meringues topped with cream and berries*
- *Mini eclairs*
- *Baby koeksisters*
- *Fruit skewers*
- *Mini carrot cupcakes*
- *Mini tipsy tarts*
- *Mini milk tarts*
- *Mini caramel cupcakes*
- *Mini apple tarts*

R28 Mini Desserts

- *Mini dark chocolate tortes*
- *Mini lemon meringues*
- *Mini cheesecakes*
- *Mini iced doughnuts*

R39 Mini Desserts

- *Pastéis de Nata*
- *Macarons*

PLEASE NOTE MENU PRICES SUBJECT TO CHANGE FROM MARCH 2026.

PLATED STARTER

Carpaccio of Beef - R155
Thinly sliced beef, topped with pan fried black mushrooms, toasted pine nuts, parmesan, truffle oil and rocket.

Parma Ham, Pear and Camembert Salad - R115
With berry coulis on a tossed salad.

Prawn Cocktail - R150
Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.

Calamari - R105
Flash-fried, and served with sweet chilli, lemon and garlic aioli, cucumber, pickled red onion, and soya chilli dressing.

Caprese Salad (V) - R145
Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.

Prawn and Mozzarella Spring Rolls - R115
Served with a sweet chilli dipping sauce.

Bobotie Spring Rolls - R95
With traditional chutney.

Minestrone Soup (V) - R95
Served with parmesan and toasted bread.

PLATED MAIN COURSE

Pork Belly - R210
Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato.

Chicken Roulade - R155
Chicken roulade stuffed with spinach and cream cheese and wrapped in bacon and drizzled with port jus, served on mashed potatoes, and garnished with seasonal veg.

200g Fillet Béarnaise - R345
On pan-fried brown mushrooms with caramelised onions, and whole grain Dijon béarnaise sauce served with roasted baby potatoes and seasonal vegetables.

200g Fillet - R317
Grilled and basted and served on roast potato, with mushroom sauce and garnished with seasonal veg.

Lamb Shank - R445
Braised and slow cooked in the pizza oven in red wine sauce, served with mashed potatoes.

Linefish - SQ
Prepared by our chef to compliment the fish.

PREMIUM BUFFET

R455 PER PERSON

Select 2 Meat Dishes, and 4 Side 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
- New baby potatoes with garlic and rosemary butter
- *Roasted seasonal vegetables with olive oil, garlic and rosemary*
- *Roasted root vegetables on harissa hummus*
- *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.*
- *Rocket salad with parmesan shavings, homemade croutons and a lemon, garlic and olive oil dressing*
- *Traditional greek salad*
- *Garden Salad*

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. The LED strip light colour can be adjusted 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 to equipment. 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.

CHILDREN

Children are welcome. A special children's menu will be provided upon request for children aged 12 years or less.

SUPPLIERS

Your 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 cost is for your own account, and is to be settled on the day of your event.

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 R5 000.00 will be charged per hour from 12am until 1am, and thereafter R8 000.00 per hour from 1am till 2am. The bar closes at 2am, with no exception. The latest the venue will close is at 2am.

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, are allowed to be brought to the venue or consumed on the premises besides 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

Professional waiters are provided by the venue, and charged at 12.5% of your final food and beverage bill. We recommend one waiter for twenty guests 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 2 hours before and 1 hour after the function to set-up and strike.

SMOKING

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

PAYMENTS

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.

VENUE AVAILABILITY

The venue is available from 9am on the day of the 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.

DISCLAIMER

Forest 44 is not responsible for any loss or damage to rentals. Should you require any other range of cutlery; glasses, chairs, tables 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.