

Erchanting Beginnings

COUNTRY WEDDING VENUE

Love is in the air, and your engagement is the sweet beginning! We extend our warmest congratulations and sincere gratitude for considering Dunkeld Country & Equestrian Estate as the fairy-tale setting for your big day. Within this delightful Wedding Package, explore the magic that awaits, as we craft the perfect canvas for your love story to unfold.







Discover the Perfect Venue:

Exclusive use for one wedding per day, accommodating up to 120 guests

Marquee tents available for larger celebrations

Includes forest, chapel (backup for inclement weather), hall, and Jazz Bar

50% upfront payment to secure the date

Flexible payment arrangements available, with the final payment due one month before the wedding

Culinary Delights:

Tailored menu crafted to cater to your tastes and preferences From appetizers to the grand finale of your wedding cake

Sip and Celebrate: Explore Our Wine List:

Carefully curated wine selection to complement your celebration

Perfect pairings for your wedding feast

Guest Accommodations:

Cozy cottages to luxurious suites
Options catering to varied preferences
Prioritize comfort and convenience for your loved ones
Create a seamless experience for all attendee

Wedding Packages

INCLUSIONS & EXCLUSIONS

Make your wedding day extraordinary with Dunkeld. Our picturesque venue and dedicated staff ensure a perfect day from start to finish



Package Inclusions:

- Venue Hire
- Round tables and chairs
- Standard chair covers and table linen
- Silver under-plates
- Waiters and hosting staff
- Welcoming drinks and light snacks
- 3-course set menu (plated starter, carvery buffet, plated dessert)
- Spa treatment for the couple (R850.00 value)
- Honeymoon suite
- Champagne breakfast at Sporting Horse Restaurant
- First-year anniversary weekend with breakfast
- Complimentary wedding gift

Package Exclusion:

- Horse and Carriage
- Beverages & Alcohol
- Photographer, Flowers & Décor
- Wedding Cake
- Any extras not listed
- Additional Accommodation

Packages

31-50 Adults: R1950.00 per person 51-70 Adults: R1870.00 per person

71+ Adults: R1760.00 per person

Children 4-11: R410.00 per child

Children o-3: Free

Culinary Delight BUFFET OPTIONS







	Pylo Pastry Parcel: Stuffed with black mushrooms, mozzarella cheese and cream spinach and baked until golden brown.
C++	Thai Butternut Soup: Served with homemade bread.
CHOOSE 2	Springbok Carpaccio : Natural wood smoked Karoo Springbok, served with shaved Italian Parmesan cheese and mango slices. Dressed with olive oil and balsamic vinegar and sided by herb salad.
	Smoked Trout Duo: Thin slices of smoked trout accompanied with trout roulade, served on melba toast coated with cream cheese, and finished with a balsamic reduction.
CHOOSE 1	Beef roast with a red wine sauce. Roast rolled pork rib with a honey mustard glaze. Chicken roll stuffed with mozzarella cheese and basil pesto. Whole grilled fillet stuffed with feta cheese and herbs served with brown gravy.
Dish Options CHOOSE 1	Spanish lemon and olive chicken casserole. Homemade chicken & mushroom pie. Grilled lemon and herb chicken pieces. Beef lasagna topped with a white sauce and cheddar cheese. Vegetable lasagna.
Vegetable Buffet CHOOSE 3	Cream Spinach. Sweet Orange Baby Carrots. Green Bean Bundles with Bacon. Cauliflower and Broccoli Au Gratin. {cheese sauce} Grilled Mediterranean Vegetables. {mixed seasonal vegetables} Butternut with Cinnamon and Honey. Pumpkin Cakes with a Caramel Sauce. Caramelized sweet potato.
Starch CHOOSE 2	Potato Bake Layers of potato, garlic and cream. Mash Potatoes with Fresh Herbs. Steamed New Potatoes with Butter and Parsley. Roasted Potatoes with Rosemary. Cous-Cous with roast vegetables. Paptert, layers of pap and gravy topped with cheese. Basmati Rice Savoury Rice Steamed White Rice Wild Brown Rice
Dessert CHOOSE 2	Crème Caramel: Classic French crème caramel baked in the oven, bain-marie style, covered in a light caramel syrup. Fresh Fruit Pavlova: A traditional Cape style brandy pudding, dark sponge flavored with dates and pecan nuts, served with custard and fresh cream. Cape Brandy Pudding: A Meringue nest filled with sweet cream, topped with seasonal fresh fruit, served with a delicious berry sauce. Poached Pear: Pears poached in red wine topped with a white chocolate mousse.

DuoDark Chocolate Pudding.

Chocolate Brownies served with ice cream and a dark chocolate sauce.

Chocolate Mousse.

Wine List

"The first kiss and the first glass of wine are the best." Marty Rubin



House Red

A complexity of delicate fruit aromas consisting of black currant and blackberry, supported by flavours of mocha and delicate vanilla and smokiness. Round on taste with a long aftertaste. Soft, well-structured tanning and good balanced acidity. Drink alone or with awide variety of red meats. 52% Cabernet Franc, 36% Merlot, 11% Pinotage and 1% Cabernet Sauvignon.

House White

Tropical fruit flavours, guava, honey, grapefruit and pineapple. Balanced between fruit and acidity. An easy drinking white wine enjoyed with green salad, white meat and a wide variety of seafood. Sauvignon / Chenin Blanc Blend.

"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it if I am. Otherwise, I never touch it - unless I'm thirsty."

Boplaas Pinot Noir Brut | Kleine Zalze NV Nectar Rose MCC | Rhebokskloof Flatrock Brut | Stettyn Cellar Babalki Brut Chardonnay Pint Noir

Sawignon Blanc	"Wine is just a conversation waiting to happen." Jessica Altieri Beau Joubert Sauvignon Blanc. Kanu Wines Sauvignon Blanc Stettyn Cellar Sauvignon Blanc Flawsome Sauvignon Blanc
Chenin Blanc	"I would compare Chenin Blanc to a squash ball. You can squash it, bash it around and it will still go back to its original shape. It's utterly forgiving. It absorbs flavor but it will still come back with soft ripe fruit." Ken Forrester Alvi's Drift 221 Range Chenin Blanc Saxenburg Guinea Fowl Chenin Blanc
Pinot Moir	"Wine makes every meal an occasion, every table more elegant, every day more civilized." Andre Simon Longridge The Emily Chardonnay Pinot Noir
Chardonnay	"There is truth in wine, but you never see it listed in the ingredients on the label" Josh Stern Kleine Zalze Barrel Fermented Chardonnay Longridge The Emily Chardonnay Pinot Noir
Meyof	"Accept what life offers you and try to drink from every cup. All wines should be tasted. Some should only be sipped, but with others, drink the whole bottle." Paulo Coelho Boplass Merlot
Cabernet Sauvignon	"Wine is one of the most civilised things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing." Ernest Hemmingway Kaapzicht Skemerlig Cabernet Sauvignon Painted Wolf
Shiraz	"A bottle of wine begs to be shared; I have never met a miserly wine lover" Clifton Fadiman Rhebokskloof Shiraz
Pinotage	"Most days I juggle everything quite well, on the other days there's always red wine." Rachael Bermingham Simonsvlei Ja Mocca Pinotage Stettyn Cellar Pinotage Painted Wolf Pinotage
Blends & Other Varieties	Swartland Bukettraube Silkbush Viognier Longridge Konkelberg Rouge Silkbush Grenache Noir Alvi's Drift CVC Blend Dunkeld House White Blend Dunkled House Red Blend Stellakaya Cygnus Rose Boplaas Pink Moscato Frizzante Sweet Rose Roiberg Flamingo Sweet Rose Rooiberg Natutal Blanc Sweet White



If you'd like a blend or brand of wine not on our list, let us know and we will try to source it for you.