



DE HAVEN OOST

EST 2006

De Haven Oost 2025 all-inclusive Emerald wedding special

Please note that this is a limited offer.
The Emerald package is on offer for any available wedding date between
1 August 2025 and 20 December 2025

Emerald wedding packages

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Emerald All-inclusive Package



Special:

- 40 guests = R64 000.00 (all-inclusive)
- 50 guests = R69 000.00 (all-inclusive)
- 60 guests = R74 000.00 (all-inclusive)
- 80 guests = R88 000.00 (all-inclusive)
- 100 guests = R99 000.00 (all-inclusive)

Add additional guests at only R659.00 per person. De Haven Oost wedding venue can host up to 130 guests depending on lockdown regulations

A Booking fee of R5 000.00 is payable to confirm your wedding date. Please note that the booking fee will be deducted from the final amount.

Special offer includes the following:

- **Full Venue hire**
Exclusive use of the reception, bar, cigar lounge, garden patio and general venue area.
- **Chapel:**
Your choice of the Cargo Hold under-roof Chapel or the Fairy-tale Open-air Chapel.
- **3 Course Buffet or Gourmet bar:**
3 Course Traditional Buffet (Starter, Main and Dessert) or Gourmet Bar Buffet Menu.

- **Flowers:**
R1,700 voucher towards your wedding flowers provided by our in-house Florist.
- **Cake:**
R1,700 voucher towards your wedding cake provided by our in-house Cake artist.
- **Honeymoon Suite:**
Bridal Suite on the night of the wedding, including a luxury spa bath, sparkling wine and breakfast the next morning.
- **Table Décor and setup:**
Choose from our wide variety of tablecloths, underplates, overlays, serviettes, centrepieces, glass and t-light candle holders and fairy lights. All included.
- **Beverages:**
JC Le Roux Sparkling wine and Juice on the tables as well as welcome drinks (sherry, juice and wild berry or lemon flavoured water).
- **Service Staff:**
Waiters, Barman and Security included to ensure the guest's relaxation and comfort during the function.
- **Boma:**
Country boma with a fire pit available from 00:00 until 02:00.
- **Wedding planner:**
Nikita van Heerden owner and wedding planner will assist you in planning the perfect wedding.
- **Wedding Coordinator:**
Professional wedding coordinator to manage and execute your special day.
- **Other:**
Wrought iron tables, chairs, and table numbers - Seating plan easel - Wrought iron cake stand and cake table - Gift table - Wrought iron sherry tree with sherry table - Lounge - Male, Female and Disabled restroom facilities – Red carpet/ Hessian Carpet - Candleholders- Kneeling cushions - Antique register table – Podium -Flower stand.

1.2 Special Offers excludes the following:

- All beverages, wines, cocktails and or any other drinks are served at the bar. Cash bar available with a credit card machine.
- All Confetti.
- Any storage of any items.
- R2500.00 Administration fee payable 1 month before your wedding date.
- Special offer excludes any additional decorations or signature decor, thank-you gifts and name cards, specific colour overlays and table cloths.
- Additional non-standard decor and equipment can be hired through De Haven Oost.

- De Haven Oost can assist with: Contact details for a Photographer, Hairdresser, Make-up artist, Pastor, Wedding Invitations and Lawyers for your wedding contract.
- Flower arrangements for all show tables before the wedding will be charged from R890 per table.
- Pre-wedding cake tasting per arrangement (from R 500p/p).
- Food tasting will only be available on pre-determined dates.

1.3 Wedding Specials Terms and Conditions

1.3.1 General:

- The wedding date must be between 1 August 2025 and 20 December 2025
- Not using items “included in the package” will not lead to any discount.
- Menu Options are available and are interchangeable to accommodate your requirements.
- The Emerald package is priced at:
 - 40 guests = R64 000.00 (all-inclusive)
 - 50 guests = R69 000.00 (all-inclusive)
 - 60 guests = R74 000.00 (all-inclusive)
 - 80 guests = R88 000.00 (all-inclusive)
 - 100 guests = R99 000.00 (all-inclusive)
- Additional guests can be added to the cost of R659.00pp.
- De Haven Oost wedding venue can host up to 130 guests and a minimum of 40 guests.
- The Emerald package is available on any day between Wednesday and Saturday as well as on public holidays.
- An R5 000.00 booking fee is required to reserve and confirm your wedding date. The booking fee will be deducted from the final amount. Please note our booking fees are non-refundable.
- In case of a hard lockdown, we will offer our bridal couple the option of choosing another wedding date with no moving fee.
- We only host one wedding per day. The bridal couple will have exclusive use of the venue and chapel for this day.
- Outside service providers in the following fields; Flowers, Cakes and Canapés are not allowed. Specials include in-house service providers only.
- The reception hall is available from 10:00 in the morning until 00:00 in the evening.
- The venue will be ready from 13:00 pm on the day of the wedding to take photos of the décor.
- No private event co-ordinator/s or helpers will be allowed to edit the program or remove or change any of the wedding decor before and/or during the wedding.
- Last rounds at the bar will be at 23:30 and all music will be turned off at 23:45.
- Cash Bar will be available. Under no circumstance will we close our cash bar. If you prefer your guests not to consume any liquor during your function it is solely your responsibility to request that from your guests.
- Corkage fee at R120 per bottle of wine, with a maximum of 2 x 750ml bottles per table. No other liquor will be allowed.
- The bridal couple can select wine for their tables from our Gold Award Winning Wine list at an additional cost per bottle.
- Décor and props must be removed by 10:00 am the following day.
- Children cost per head:
 - Ages 1-5 are free of charge
 - Age 6 and older: R659.00 per person

1.3.2 Payment:

- A booking fee must be paid within 3 working days from your first appointment to confirm your date.
- Please confirm with our office (before paying a booking fee) that you are still under the first 10 Brides that qualify for the special offer before any booking fee is paid.
- **Please Note:** The completed and signed contract must be emailed to Bridetobe@dehavenoost.co.za together with your booking fee proof of payment for your wedding to be confirmed.
- NO REFUND of any monies will be payable by De Haven Oost if your wedding is cancelled. By paying your booking fee you agree and accept this Agreement and the Procedure, Terms and Conditions set out herein.
- EFT payments are preferred. Internet facilities are available for direct EFT payments as well as credit card facilities. a 5% Card fee will be added to the payment when paying by card.
- The outstanding balance and any extras must be paid in full 1 month before your wedding date.
- Down payment option available. Contact Nikita for more details.

1.4 Viewing and booking procedure

- Viewing by appointment only.
- To schedule, an appointment email us at events@dehavenoost.co.za.
- Kindly note: our cell phones are not always reliable due to poor signal.

How to Book your wedding:

Step 1: Have a look on our online wedding calendar for available wedding dates at www.dehavenoost.co.za.

Step 2: Send an email to events@dehavenoost.co.za with the specific package and date you have in mind. Request for our banking details to pay your booking fee and secure your date.

1.5 De Haven Oost Wedding Menu and Bar Options

The packages include our traditional menu that consists of 1 starter, 1 starch, 2 meat dishes, 2 vegetable dishes, 1 salad and 1 dessert or one of our set gourmet menus. Extra dishes can be added at an additional cost per head.

Traditional Menu: Starter (Choice of 1 Starter)

French Bacon Velouté

French-style flapjacks covered in rich bacon and mature cheese velouté (French base Sauce) infused with fresh herbs, onions, and garlic.

Mediterranean style Chicken Crepe

Slow roasted chicken served with fresh farm herbs and sautéed bell peppers covered in a white wine and cream sauce folded into a freshly baked crepe.

Rosti aux Champignon

Crispy potato rosti topped with caramelised onions, sautéed mushrooms and Danish feta drizzled in a light balsamic reduction.

Farm style butternut soup

Pureed butternut infused with garlic, fresh herbs and karoo lamb stock served with crispy croutons and a dash of fresh cream.

South African Biltong Soup

A Decadent combination of salty and creamy soup consisting of chopped biltong, sautéed mushrooms and fresh cream.

Main Course

Starches (Choice of 1)

- Savoury rice
- Yellow rice
- Stamp

Beef dishes (Choice of 1 Beef dish)

Beef Pot Pie

A Grade Beef prepared with fresh herbs, garlic, onions and mushrooms covered with flaky pastry and oven-baked to perfection.

Traditional Beef Roast

A-Grade Beef Roast matured overnight in our famous fresh herb rub, stuffed with rosemary, garlic and bacon bits; slowly baked to perfection. Served with a hearty brown onion and beef sauce.

Beef stroganoff

Thinly Sliced matured beef sautéed with onions, mushrooms, bell peppers, a dash of garlic and wine; folded into a rich and creamy mushroom sauce.

Chicken Dishes (Choice of 1 Chicken dish)

Spanish Sofrito Chicken

Lightly spiced chicken smothered in a tomato puree, onion, garlic, bell pepper and red wine sauce, slowly baked to perfection.

Roasted Honey Mustard Chicken

Seasoned chicken glazed in our homemade honey mustard sauce; slowly baked to perfection.

Traditional Chicken Curry

Seasoned chicken baked in an exotic mild curry, turmeric, mustard seeds, bay leaves and fresh herbs accompanied by potatoes, onions, garlic and julienne carrots.

English Chicken Pot Pie

Our chicken pot pie is a comforting dish made with loads of love and care. It is a combination of perfectly seasoned chicken and fresh garden vegetables served with a creamy sauce and topped with flaky pastry.

Vegetables (Choice of 2 Vegetables)

Pumpkin Fritters

Fresh Queensland pumpkins mixed with an assortment of spices and flower, baked into a perfect fritter topped with a creamy sweet cinnamon sauce.

Traditional Green beans

Farm-style green beans and potatoes prepared with farm butter and fresh cream seasoned with salt and pepper. The way "ouma" used to make it.

Ginger Butternut

Locally grown butternut prepared with sweet ginger, farm butter and fresh cream.

Grilled Vegetables

Assortment of potatoes, carrots, onions, bell peppers, mushrooms, green beans and baby marrows dusted with a light Cajun spice covered in olive oil and grilled to perfection.

Our Famous Cream Spinach

Known by our patrons for this special dish, our family's secret recipe has stood the test of time.

Oven-Baked Potatoes

Cubed potatoes dusted in an assortment of spices covered by olive oil and baked to crispy perfection.

Salad (Choice of 1 Salad)

Greek Salad

Fresh tomatoes, onions, cucumbers, bell peppers, fresh lettuce, green olives and Danish feta served with a Greek salad dressing.

Potato Salad

Seasoned potatoes folded into a sweet mayonnaise dressing infused with fresh spring onions.

Colourful Beetroot and Feta Salad

A delicious combination of fresh beetroot, feta, onions, baby spinach, assorted lettuce, spring onions, and mint leaves drizzled with our homemade lemon vinaigrette.

Traditional Pasta Salad

Assortment of Italian noodles folded into a light mustard mayonnaise dressing with fresh spring onions and crispy julienne carrots.

Dessert (Choice of 1 Dessert)

Dark chocolate soft Cake

a Delicious dark chocolate soft cake filled with a thick delectable dark chocolate sauce, topped with fresh cream.

Traditional Malva Pudding

Caramelized sponge cake baked with local apricot jam and a buttercream sauce, topped with custard.

Chocolate Brownies

A fudgy dark chocolate pudding filled with an assortment of nuts and dark chocolate bits, baked to perfection and served with fresh cream.

Italian Tiramisu

Traditional Italian dessert made with baked ladyfingers dipped in dark espresso and layered with sweet cream, cacao and chocolate chips.

Chef's Topdeck Chocolate Mousse

This mouth-watering dessert is made with a combination of fresh cream plus dark and white chocolate, layered with chocolate shavings.

Themed Gourmet Menu

Our Gourmet menus allow guests to build their own meal.

Gourmet Burger Bar

Build your own Burger:

- 200g Gourmet beef patty
- Selection of fresh buns
- Maple Bacon Relish
- Sautéed mushrooms
- Black cherry reduction
- Caramelized balsamic onions
- Mature cheddar
- Mixed Garnish; tomatoes, onions, fresh lettuce, gherkins
- Funghi di aglio sauce
- Button mushrooms sautéed in garlic, rosemary, cream and white wine
- Gourmet cheddar sauce:
- Mature cheddar, spring onions, fresh cream and a hint of garlic
- Rosemary French Fries

Dessert:

- Choice of Chef's Top Deck chocolate Mousse or Italian Tiramisu

Gourmet Pasta Bar (Build your own Pasta)

Bolognese

Slow-cooked Beef covered in a flavourful sauce of Italian tomatoes, garlic, onions, olive oil and our secret family ingredient.

Chicken Campagnola

Chicken breast sautéed in garlic, rosemary, mushrooms, bay leaves, cream, parmesan cheese and white wine.

Alfredo

Bacon and an assortment of ham sautéed in garlic, rosemary, mushrooms, cream and white wine.

Served with:

- Spaghetti
- Penne
- Linguine

Accompanied by of fresh breads and focaccias

Dessert:

- Choice of Chef's Top Deck chocolate Mouse or Italian Tiramisu

1.6 Bar Menu

Please note these are our 2024 menus and prices, all menu and bar items will be updated on 20 December 2024 for January 2025.

Beer

Black Label	R25.00
Castle	R25.00
Castle Lite	R25.00
Heineken	R35.00
Windhoek Draught	R35.00

Ciders

Hunters Dry	R35.00
Savanna Light	R35.00
Red Square	R40.00
Caribbean Twist	R35.00

Soft Drinks

Coke, Coke Lite, Cream Soda, Dry Lemon	R18.00
Tonic water, Lemonade, Soda water, Mineral Water, Appletizer	R25.00

Brandy

Richelieu, Klipdrift Export	Single & Mix	R35.00
	Double & Mix	R55.00
KVV 5 Year	Single & Mix	R35.00
	Double & Mix	R55.00

Whiskey

Bells, J&B	Single & Mix	R40.00
	Double & Mix	R60.00
Jameson, Johnny Walker Black Label, Jack Daniels	Single & Mix	R45.00
	Double & Mix	R70.00

Rum

Captain Morgan Spiced Gold, Captain Morgan Dark Rum, Red Heart, Malibu	Single & Mix	R35.00
	Double & Mix	R55.00

Spirits:

Smirnoff Vodka, Gordon's Gin	Single:	R35.00
	Double:	R55.00

Wine

Wine per glass	R25.00
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Port:

Allesverloren	R25.00
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Special Shooters

Suitcase	R30.00
Springbokkie	R30.00
Jager Bomb	R50.00
Jägermeister	R30.00
Jose Cuervo Tequila	R30.00

Wine

Sauvignon Blanc

Du Toitskloof Sauvignon Blanc	R130.00
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Chardonnay

Franschhoek Our town hall Chardonnay	R150.00
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Red Blends

Two Oceans Cabernet Sauvignon – Merlot	R120.00
Kanonkop Kadette Cape Blend	R180.00

Rose

Du Toitskloof Tunnel Sweet	R110.00
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Corkage

Wine, Champaign	R85.00 per bottle
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Ask the Events coordinator for our table wine list selections.

Hot drinks

Imported Coffee	R25.00
Espresso	R15.00
Cappuccino	R25.00
Café latte	R25.00
Tea	R20.00

1.7 De Haven Oost 2025 Wine Selection

De Haven Oost's owners have selected some of the best wines South Africa has to offer as each wine has received awards both locally and internationally.

Please note that these wines are only available on order, they are not sold at the bar except for those specified in the Bar menu.

Sauvignon Blanc

Du Toitskloof sauvignon Blanc R 130.00

The wine holds a complex range of flavours with gooseberry, pear, and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Blend: 100% Sauvignon Blanc

Origins: Breede river valley, Western Cape

Paul Cluver sauvignon BlancR240.00

The colour is clear and bright, with a hint of green. The nose is clean and fresh with expressive granadilla, elderberry, gooseberry, and blackcurrant characteristics. These flavours follow through onto the palate which has a lovely creamy texture – the result of extended lees contact.

Blend: 92% Sauvignon Blanc, 8% Semillon

Origins: Elgin Valley, Western Cape

Chardonnay

Franschhoek ChardonnayR150.00

Town Hall Chardonnay gives off beautiful pure and bright pineapple and lemon and lime fruit purity and intensity on both nose and palate with a perky balancing acidity to the frisky finish making this a gracious and engaging wine even without oak.

Blend Information: 100% Chardonnay Origins: Franschhoek, Western Cape

Tokara ChardonnayR190.00

The wine has a brilliant golden straw colour. The nose has a stunning fresh lemon and lime zest aromas with hints of toasted brioche, lemon blossom and upfront notes of ripe yellow fruits. The palate is fresh and crisp reflecting the aromas on the nose. The wine finishes with a hint of toasted oak which just supports the fruit flavours and adds to the texture and dry crisp finish.

Blend Information: 100% Chardonnay

Origins: Stellenbosch, Western Cape

Semi Sweet

Drostdy Hof AdelprachtR110.00

Colour: Light straw in colour with yellow and golden tinges.

Bouquet: Packed with aromas of dried apricots, peaches, a touch of honey and floral notes.

Palate: Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.

Red wine Blends

Two Oceans Cabernet Sauvignon MerlotR120.00

An abundance of ripe berry fruit aromas with subtle oak spice in the background. A soft, fruit driven wine with juicy berry fruit flavours and subtle hints of oak.

Blend: 60% Cabernet Sauvignon and 40% Merlot

Origins: Assorted Western Cape vineyards

KWV RoodebergR220.00

On the nose this vibrantly layered and sophisticated red blend exudes aromas of red berries, cassis, and Turkish Delight, with subtle hints of dark chocolate and dried spices. The wine is juicy with a firm tannin structure. It is perfectly balanced with soft flavours of red fruit, blackberry, and notes of tobacco leaf, neatly tapered to a lingering finish.

Blend: 48% Cabernet Sauvignon, 21% Shiraz, 14% Tannat, 17% Petit Verdot Origins: 73.5%

Western Cape, 13.5% Wellington, 13% Darling

Kanonkop Kadette Cape BlendR250.00

The wine has a deep ruby, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years.

Blend information: 57 % Pinotage, 26 %Cabernet Sauvignon, 14 % Merlot and 3 % Cabernet Franc.

Origins: Stellenbosch, Western Cape

Meerlust RubiconR950.00

A combination of almost perfect weather conditions and mature, healthy, and properly sighted vines has ensured a classic, expressive Rubicon. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedarwood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded linear tannins.

Blend: 70% Cabernet Sauvignon, 20% Merlot, 9% Cabernet Franc, 1% Petit Verdot
Origins: Stellenbosch, Western Cape

Rose

Du Toitskloof Tunnel Sweet RoseR110.00

A pretty-in-pink colour leads to a delightfully perky, pick-me-up fresh rosé oozing fruit-layers of berries and plums.

Origins: Rawsonville, Western Cape

Durbanville Hills Rose MerlotR160.00

Hints of raspberries and strawberries dusted with rose petals. Refreshing and light-bodied with an abundance of fresh summer berries on the palate.

Origins: Western Cape

Delheim Pinotage RoséR190.00

Bright crimson, pink colour. Vibrant strawberry and red cherry aromas. Redberry fruit dominates the palate with concentrated fruit sweetness, balanced by fresh crisp acidity.

Blend: 95% Pinotage, 5% Muscat de Frontignan

Origins: Stellenbosch, Western Cape

Sparkling Wine

JC LeRouxR180.00

La Chanson, La Fleurette, La Domaine. Each one with its own unique award-winning tastes.

Blend: Depends on Selection

Origin: Stellenbosch, Western Cape

Pongracz BrutR350.00

This is a timeless Cap Classique with great elegance and complexity. Crisp green apple notes and the nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of blackberry fruit flavours with a long lingering aftertaste.

Blend: 60% Pinot noir, 40% Chardonnay
Origins: Select vineyard in the Western Cape.

Champagne

Moët & Chandon ImperialR1950.00

A bright and clean, straw-yellow coloured champagne that casts greenish reflections and has fine effervescence that is quick to rise without forming a crown.

This Champaign has medium intense aromatics with bakery notes playing the protagonist role.

There are also citrus aromas and ripe white fruits presented along with a background of toast.

Moët & Chandon Imperial has a smooth attack onto the palate with a medium-intense passage that has remarkable well-integrated effervescence, good acidity, and a medium-persistent aftertaste.

The retronasal olfaction qualities of this champagne push fragrant white fruit jam sensations that are entwined by smooth toasts, through the palate into the nose.

Blend: 30 – 40% Pinot Noir, 30 – 40% Pinot Meunier

Origins: Epernay, France

1.8 **Contact Details**

Office: 071 671 5176

Email: Events@dehavenoost.co.za

Office hours: Tuesday to Friday from 8:30 – 17:00