

1 March 2026 – 28 February 2027



Events

# WEDDINGS

**Seven Sisters Vineyards**  
468/132 Welmoed, Annandale Road  
Lynedoch, 7603, Stellenbosch

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[sevensisterswines](#)  
[seven Sisters Vineyards](#)



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# Seven Sisters *Vineyards*

Seven Sisters Vineyards was conceived as the home of the Seven Sisters from Paternoster. It is the manifestation of Sisterhood celebration and a marriage between the West Coast and the Cape Winelands. Being at the forefront of transformation in the South African wine landscape, Seven Sisters offers and inclusive space which celebrates our guests.

Set along the historic banks of the Eerste River, Seven Sisters Vineyards lies within the Welmoed valley with views of the Hottentots-Holland Mountain Range. We boast two event venues for your wedding: Our Barn as well as our Restaurant; and would be delighted to host your wedding.

Read more **[www.sevensisters.co.za](http://www.sevensisters.co.za)**



# What to expect

## Planning & Coordinating

During your initial consultation and site visit, our Event Coordinator will take the time to understand your vision and walk you through our venue offerings. From there, you'll receive a tailored preliminary quotation for your booking.

Our coordination services focus specifically on wedding elements related to the venue. We'll assist with outlining your day-of schedule and liaise, on your behalf, with key service providers such as your décor team, floral stylist, DJ, and photographer.

Through a combination of in-person meetings and ongoing communication, we'll help you select trusted vendors and ensure your special day unfolds seamlessly.

Typically, one to two planning sessions are held to finalise your timeline, confirm details, and attend to any last-minute touches.

## On the day

On the day of your celebration, our Event Coordinator and/or Operations Coordinator will be on-site to oversee every detail, ensuring your plans unfold smoothly and any unexpected issues are handled with care and discretion.

We're dedicated to making sure your wedding party and guests feel welcomed and looked after from start to finish.

Our team will manage the full venue setup – placing décor, styling tables, and ensuring every detail reflects your vision.

Throughout the day, your Event Coordinator will follow your final schedule, coordinating food and beverage service and ensuring your guests are relaxed, refreshed, and enjoying every moment.







# CEREMONY

On the terrace



# Ceremony

**on Terrace or gallery**

**R4 000 – R9 000** additional charge in conjunction with Reception Package

During the warmer months, you have the options of conducting your Wedding Ceremony on our north-facing lawns of the reception venue. Alternatively, our interior gallery venue is ideal for smaller ceremonies <50 pax.

Includes standard chairs, red carpet, wedding arch (or timber post) and PA system

*With views of the Lynedoch hills,  
vineyards and the setting sun.*

**Cassandra Brown**



*Beautiful scenery. Beautiful history. Lovely people.*











# PRE-RECEPTION

Cocktail Hour



# Pre-Reception

## on Terrace and stoep

### Included in Package

Leading up from our terrace towards the reception venue, your guests are treated to your selection of food and drink. With live musical entertainment accompanying your cocktail hour while you have your photos taken, guests have the opportunity to enjoy the space and celebrate with eachother.

You have the option of understated elegance or detail-driven extravagance. Whether you select the harvest table or canapés, self-service drinks or bubbles, your guests are sure to enjoy themselves basking in the sun.

Includes standard **chairs & tables**, **Cutlery**, **crockery** and **glassware**. Service staff

**Schalk Willem Van der Merwe**  
★★★★★

*We were immediately impressed by what they wanted to offer us and whatever our expectations were, they were far exceeded! The [Seven Sisters Team] went out of their way to make our wedding reception an experience to remember forever! They are absolute masters of their trade. The food and wines are amazing and the venue, beautiful as it is on a normal day, was transformed into a magical setting for the evening!*







# RECEPTION



*Conceptualised as the dining room of the Seven Sisters – for families to unite and celebrate!*



*Our packages include the exclusive use of our reception venue, standard tables, chairs, crockery, cutlery and glassware, water as well as waitrons, kitchen and cleaning staff for up to 6 hours.*

**Accommodates 40 – 100 guests**



The

# Package

R855 – R1270 per person\*  
40 pax (min) – 100 pax (max)

## Pre-reception

Includes standard **chairs & tables, Cutlery, crockery** and **glassware**. Service staff

**Harvest Table** A feast for the eyes, offering a selection of local cheese, meats, freshly baked breads, preserves, fruit & vegetables, pickles, olives, dips and nuts.

**Welcome drinks** Self-service beverages in ice-buckets and/or bar for liquor.

OR

Swap out the harvest table for **Canapés** or hearty **Snack Platters**; or combine it with your harvest table.

Let your guests sip on **Bubbles** or **Wine** instead.

## Reception

Includes exclusive use of our **reception venue**,

standard **tables, chairs, lounge** pockets, **cutlery, crockery** and **glassware**.

Service staff\*\* (<6 hours)

Treat your guests to a 3-course menu starting with your plated **Starter course**, full **Buffet** of 2 proteins and 5 sides, ending off with a plated **Dessert**.

**Seven Sisters sparkling** toast or **corkage** (sparkling/Cap Classique only) together with **Seven Sisters wine** for your guests to enjoy during mains.

**Cash bar** for your guests’ alternative drink options which may include a pre-determined tab allocation.

OR

Skip the starter course and head straight to **Main Course** (plated); or elevate your buffet with a **Lamb Spit-braai** (alternative protein and all sides included).

For a less formal yet elegant option, skip the starter and opt for **plated canapés** (2 servings) and **Bowl Food** (1 serving) for a 3-course set menu.

Provide your guests with a variety of **Dessert Canapés** served at their tables on platters or designated dessert table together with your wedding cake.

\*Price above is indicative – All proposals are custom-created to suit your requirements.  
\*\* Additional charge for 6< hours venue and service staff.

We do not charge a seperate venue fee.

**Additional Options**  
Coffee/Tea station (self-service) at additional cost.  
Late night snack





# ADDITIONALS

Bar | DJ | Photography | Videography | Flowers | Décor





# ADDITIONAL

## CONSIDERATIONS

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**BAR** For your wedding, you may choose to invite your guests to a bar tab or make use of our cash bar on request. We provide a selection of alcoholic and non-alcoholic beverages for your guests to enjoy. Packages include wines from Seven Sisters and bubbly from our industry partners. Corkage only available on sparkling wine.

**PHOTOGRAPHY** Our trusted partners are ready to collaborate in making your special day even more memorable. We can provide you with suitable vendors according to your needs. Please enquire with your coordinator.  
**VIDEOGRAPHY**

**DJ** We do provide unlimited access to our in-house audio & visual equipment including microphones, speakers and sound mixer **free of charge**

**DÉCOR & FLOWERS** We work with dear friends and local businesses who ensure you have access to your décor requirements as well as flowers.

We can assist in sourcing, planning and installing your décor elements, floral arrangements and bouquets.





Lunch | Dinner



SEVEN SISTERS

# MENU





# Canapés

## VEGETABLES (VEGETARIAN)

Spring Rolls	Carrot, cabbage, onion, bell pepper, sweet chilli sauce.
Arancini	Goat's cheese, mushroom risotto, apple & beetroot puree
Basil Mushroom Cups	Mushroom, Cottage cheese, Basil, filo pastry cup
Burritos	Grilled haloumi, red pepper, toasted corn, dhanya salad, sour cream
Blue Cheese Bruschetta	Blue cheese, fresh figs, rocket, sourdough bread
Mozzarella Bruschetta	Mozzarella, basil, tomato, balsamic vinegar, garlic, sourdough bread

## FISH

Summer Rolls	Carrot, cucumber, lettuce, coriander, mint, shrimp, dipping sauce
Salmon & Cucumber Rolls	Smoked salmon, chive mousse, cucumber
Prawn Filo Cups	Prawn cocktail, sriracha-mayonnaise, coriander
Fish Filo Parcels	Braised snoek, chilli flakes, potato in filo pastry with dhanya chutney
Fish Frikkadels	Angelfish or Snoek, cucumber-yoghurt sauce
Hake & Chips	Deep fried hake, paprika fries, paprika & cayenne aioli, served in a cone
Snoek Bruschetta	Snoek pate, tomato & onion salsa on homemade bread

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**Harvest Table** Marinated smoked olives, garlic & Chickpea hummus, pesto, fresh fruit, pickles, vegetables, preserves, jams, nuts, selection of local cheese, cream cheese, chicken liver pate, biltong, droewors, preserved meats, crackers and breads.

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# Canapés

**CHICKEN**

Sticky Wings	Sticky basted chicken wings, flame-grilled
Tortilla Wraps	Coriander and ginger chicken, mixed greens, tomato, aioli
Cocktail Sliders	Grilled chicken, coleslaw, gherkin
Chicken-Mayo Bruschetta	Pulled roast-chicken, mayonnaise, red chilli and coriander

**BEEF**

Samoosas	Curried beef mince, sweet chilli sauce
Bbq Meatballs	Minced beef frikkadels, tomato & onion relish
Riblets	Marinated grilled riblets
Steak Skewers	Flame-grilled steak, bell peppers, red onion
Cocktail Sliders	Mixed greens, tomato, gherkin, cheddar, caramelised onion and aioli
Roast Beef Bruschetta	Roast beef, caramelised onion, goat's cheese, rocket on homemade bread

**LAMB**

Lamb & Brie Jaffles	Roasted lamb, brie cheese, rocket, multigrain bread
Yorkshire Puddings	Pulled lamb, caramelised onion, mint-pea puree, yorkshire puddings





LUNCH | DINNER

SEVEN SISTERS VINEYARDS | **WEDDINGS**

# Starter Course

Please use the below options to curate a **set menu (2 options per course per event)**.

Menu items will not be available a la carte.

*\*Surcharge*

## VEGETABLES (VEGETARIAN)

Mushroom Risotto	Dairy-free or with Parmesan
Avocado & Beetroot Salad	with quinoa, coriander, mixed greens, carrot, cucumber and green sauce
Mediterranean Salad	Chickpeas, cucumber, bell pepper, red onion, olives, herbs and vinaigrette
Butternut Soup	Butternut, carrot and cream soup with parsley and pumpkin seeds
Asparagus & Goats Cheese Salad	Toasted walnuts, lettuce, croutons, tomatoes and vinaigrette

## FISH

Fish Frikkadels	Mixed greens, garlic-rosemary potatoes and cucumber-yoghurt sauce
Fish Filo Parcels	Braised snoek, chilli and potato in filo pastry with dhanya chutney
Mussel Pot	Mussels in garlic-cream white wine sauce served with freshly baked bread

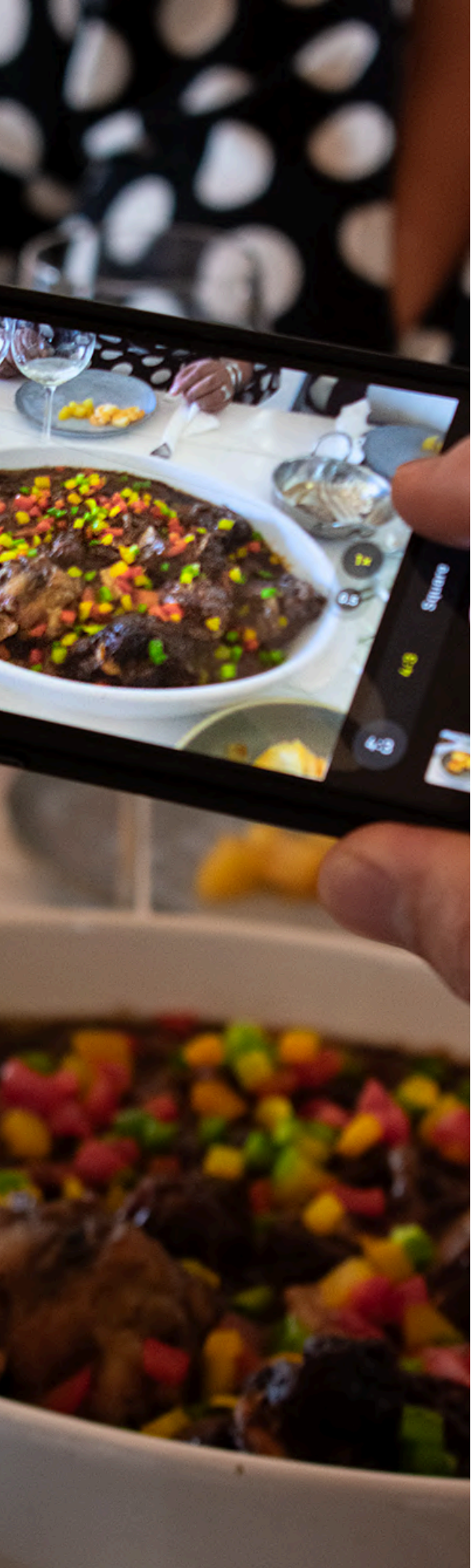
## CHICKEN

Peri-peri livers	Creamy peri-peri chicken liver with freshly baked bread
Sticky Wings	Sticky basted chicken wings, glaze-grilled
Duck Breast	With orange-honey glaze served with grilled baby potatoes

## BEEF

Meatballs	Beef mince meatballs on mash potato with tomato & onion relish
Flame-grilled Sirloin	Marinated beef sirloin with caramelised onion, broccolini & carrots





LUNCH | DINNER

# Main Course

*Can be served as bowl food*

SEVEN SISTERS VINEYARDS | **WEDDINGS**

Please use the below options to curate a **set menu (2 options per course per event)**.

Menu items will not be available a la carte.

*\*Surcharge*

**VEGETABLES (VEGETARIAN)**

Cape Curry	Butternut, bell peppers, broccoli, sweet potato, jasmine rice, dhanya salad
Yellow Thai Curry	Onions, carrots, beans, corn, potatoes, bell peppers, jasmine rice
Biryani	Lentils, rice, seasonal vegetables, sauteed potatoes, dhanya salad, chutney
Penne Arrabiata	Penne pasta, tomato sauce, chilli, garlic, olives
Basil Pesto Penne	Penne pasta, basil pesto, roasted tomatoes, grilled mushrooms

**FISH**

Cape Curry	Hake, prawns, sweet potato, jasmine rice, dhanya salad
Grilled Hake	Lemon-garlic butter, mint-pea puree, lemon slice, potato wedges
Smoked Angelfish	Mango green salad, paprika & cayenne aioli
Salmon Tagliatelle	Smoked salmon, sweetened cream, chives, pasta

**CHICKEN**

Cape Curry	Chicken, potatoes, jasmine rice, dhanya salad, chutney, coriander
Butter Chicken	Marinated chicken, tomato-yoghurt, basmati rice, cucumber raita
Green Thai Curry	Chicken, potato, basil, coriander, coconut cream, jasmine rice
Classic Roast	Roasted potatoes, glazed baby carrots, broccoli, cauliflower & butternut bake
Grilled Chicken	Lemon & herb/ peri-peri / Bbq; wedges, creamed spinach, corn
Chicken & Mushroom Alfredo	Chicken, mushroom, butter & cheese sauce. fettuccine pasta





LUNCH | DINNER

# Main Course

*Can be served as bowl food*

SEVEN SISTERS VINEYARDS | **WEDDINGS**

Please use the below options to curate a **set menu (2 options per course per event)**.

Menu items will not be available a la carte.

*\*Surcharge*

## BEEF

Bobotie	Curried mince, raisins, savoury custard, sweet yellow rice, dhanya salad
Red Thai Curry	Cubed beef, green beans, red pepper, coconut cream, jasmine rice, coriander
Braised Oxtail*	Slow-braised oxtail on the bone, mustard mashed potatoes, Broccolini, carrots*
Lasagna	Braised ground beef, mushrooms, tomato puree, white sauce
Meatballs & Mash	with tomato puree, fresh herbs
Flame-Grilled Sirloin*	Marinated beef sirloin, caramlised onion, broccolini, carrots
Free-Range Burger	Mixed greens, tomato, gherkin, cheddar, caramelised onion and aioli
Classic Roast	Roasted potatoes, caramelised sweet potato, pasta pomodoro

## LAMB

English Curry*	Jasmine rice, dhanya salad, cucumber-yoghurt raita*
Lamb Shank*	Grilled and slow-roasted, mustard mashed potatoes, broccolini, carrots*
Classic Roast*	Lamb roasted with garlic and rosemary, grilled seasonal vegetables, coleslaw*
Pot Pie*	Slow-roasted Harissa lamb and mushroom pie*





LUNCH | DINNER

# Kids

Chicken Strips	Crumbed chicken strips, fries or wedges, sauce
Chicken Burger	Grilled chicken breast, coleslaw, gherkin
Beef Burger	Mixed greens, tomato, gherkin, cheddar, caramelised onion and sauce.
Boerewors Roll	Beef sausage, bun, relish, fries or wedges, sauce
Bacon & Mushroom Pasta	tagliatelle with cream sauce
Macaroni & Cheese	Macaroni prepared with a cheese sauce and topping grilled in the oven.

LUNCH | DINNER

# Dessert

Fresh Fruit	Seasonal selection of fruit with coconut cream
Dipped Strawberries	Dipped in dark, milk and/or white chocolate
Koeksisters	Traditional confectionery of fried dough infused in syrup
Malva Pudding	Served with custard
Sago Pudding	Baked sago prepared in a cinnamon custard
Rooibos Panna Cotta	Rooibos-infused with a selection of fresh berries
Chocolate Brownie	With salted caramel ice cream
Chocolate Tart	Flourless tart, seasonal fruit
Apple Crumble	Stewed apple, cinnamon, short crust pastry
Lemon Meringue	Lemon curd, meringue, short crust pastry
Cheesecake	Baked cheesecake, sauce topping

SEVEN SISTERS VINEYARDS | **WEDDINGS**

Please use the below options to curate a **set menu (2 options per course per event)**.

Menu items will not be available a la carte.

*\*Surcharge*





Buffet

# MENU





Main Course

# Buffet Menu

**2x** Protein/Alternative | **1x** Pasta | **2x** Vegetable and/or salad | **2x** starch

PROTEIN/ALTERNATIVE

**VEGETABLES (VEGETARIAN)**

Cape Curry  
Yellow Thai Curry  
Biryani  
Lasagne  
Penne Arrabiata  
Basil Pesto Penne

**FISH**

Cape Malay Curry  
Grilled Hake  
Smoked Angelfish  
Salmon Tagliatelle  
Mussel Pot  
Curried Seafood Potjie

**CHICKEN**

Cape Curry  
Butter Chicken  
Green Thai Curry  
Tomato Stew  
Classic Roast  
Grilled Chicken  
Chicken & Mushroom Alfredo  
Chicken & vegetable Potjie

**BEEF**

Bobotie  
Red Thai Curry  
Braised Oxtail\*  
Lasagne  
Spaghetti & Meatballs  
Classic Roast  
Cottage Pie

**LAMB**

English Curry\*  
Classic Roast\*  
Tomato Stew\*  
  
\**Surcharge applicable*

SIDE DISHES

**VEGETABLES**

Roasted Seasonal Vegetables  
Mediterranean Vegetables  
Chargrilled Corn on the Cob  
Glazed Carrots  
Avocado & Beetroot Salad

Mediterranean Salad  
Mango/Strawberry Salad  
Beetroot, Butternut & Feta Bake  
Broccoli & Cauliflower Bake

**PASTA**

Penne Arrabiata  
Pesto Penne  
Pasta Pomodoro  
Seafood Linguine  
Chicken Alfredo

**STARCH**

Vegetable Paella  
Lemon & Coriander Couscous  
Mushroom Risotto  
White Rice  
Freshly Baked Bread

**Lamb Spit-/braai** with chicken portions, garlic-roasted potatoes, coleslaw, green salad & roosterkoek





## Buffet

SEVEN SISTERS VINEYARDS | **WEDDINGS**

# Brunch

### COLD

Granola & Yoghurt Cups  
Fresh Fruit  
Roosterkoek (Bread)

Avocado  
Caprese Salad  
Preserves

### BEVERAGES

Mimosas (Moscato Perlé with Orange juice) *served from 11am*  
Filter Coffee & Tea  
Infused-Water Canister

### HOT

Eggs (Boiled, Scrambled or Fried)

Crispy *Bacon* or Chicken Livers  
Sausage (Beef, *Pork* or Chicken)

Sautéed Mushrooms  
Baked Beans  
Roasted Vine Tomatoes / Tomato Relish

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Our **cold** selection is served at table (family style) and **hot** selection is served buffet.

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# WINE LIST

Seven Sisters

SEVEN SISTERS



*Captured in this bottle a wine embracing  
the sisters' pride and commitment.*

We at Seven Sisters Vineyards would like to welcome you to a story of passion, empowerment and transformation.

Nestled in Stellenbosch, we offer a taste of the West Coast, paired with fine wines in the heart of the Cape Winelands. Owned and managed by Seven Biological Sisters.





*Odelia*  
Moscato Perlé

100% Muscat d’Alexandrie

Light golden in colour with a delicate spritzy character. Light-bodied with surprisingly perfume-like fragrance and hints of muscat aromas. A fruit-forward palate of honeysuckle, green grapes, citrus tones and ripe peach nuances.



*Lutwena*  
Chenin Blanc

100% Chenin Blanc

An appealing light straw colour. Light with ripe, rounded fruit. Fresh floral nose and an exciting acid balance.



*Vivian*  
Sauvignon Blanc

100% Sauvignon Blanc

Fresh, youthful and inviting. This wine is a full-bodied wine with powerful varietal flavours of guava, green apple and freshly cut grass. Good structure with balanced acidity.



*Yolanda*  
Chardonnay

100% Chardonnay

The balance of fresh citrus fruits and rich melon characters give the wine a fullrounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.



*Dawn*  
Pinotage

100% Pinotage

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich, red cherry. Produced in an early drinking style with well-integrated wood and a soft, smooth finish.



*June*  
Merlot

100% Merlot

Rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.



*Carol*  
Cabernet Sauvignon

100% Cabernet Sauvignon

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red, smooth with good weight made in a friendly new Cape style with no hard edges.

NATURAL SWEET

PERLÉ

OFF-DRY

STILL

DRY

UNWOODED

OFF-DRY

WOODED

WHITE

RED



# Drinks

Welcome Drinks | Cash Bar | Bar Tab

**BEER & CIDER**

- R38 Castle Lager
- R38 Castle Lite
- R38 Castle Free (Non-alc)
- R35 Black Label
- R39 Hunters Gold
- R42 Savanna Dry | Light | Non-alc
- R39 Brutual Fruit

**GIN**

- R30 Tanqueray London Dry

**VODKA**

- R28 Skyy Blue

**BRANDY**

- R23 Richelieu
- R28 KWV 3 YO

**WHISKEY**

- R42 Jameson
- R39 Johnnie Walker Red Label

**RUM**

- R28 Red Heart

**TEQUILA**

- R34 Olmeca Reposado
- R34 Olmeca Blanco (Silver)

**OTHER**

- R23 Amarula Cream
- R35 Jaegermeister

**Please refer to our Wine List** | R30 (Glass) R90 (Bottle)

**SOFT DRINKS**

- R29 Coke | Coke Light | Coke Zero
- R29 Fanta | Sprite | Stoney
- R19 Still / Sparkling water (500ml)

- R29 Schweppes Mixers
- R50 Red Bull Energy Drink
- R38 Appletiser / Grapetiser

**COFFEE**

- R25 Continental Espresso Filter
- 100% Arabica beans

**TEA**

- R20 Rooibos
- Ceylon | Early Grey





# TERMS & CONDITIONS

*All rates reflected in this brochure are valid from 1 March 2026 - 28 February 2027*

## BOOKINGS, PAYMENT & CANCELLATION

- BOOKINGS & DEPOSIT** Bookings are only confirmed upon receipt of 25% deposit of total amount quoted (Valid for net 14 days).
- The deposit infers acceptance by the client of the terms as well as all other information included in this document and in the relevant invoice.
- BALANCE** The balance of quoted amount and any additions to the invoice must be settled net 21 days prior to event.
- CANCELLATION** In case of cancellation within 90 days leading up to your wedding, all deposits will be forfeited.
- CAPACITY** All events with a capacity of more than 200 people will need clearance from the Municipality of Stellenbosch; applied for at least one month prior to the event.







SEVEN SISTERS

# TERMS & CONDITIONS

*All rates reflected in this brochure are valid from 1 March 2026 - 28 February 2027*

## PACKAGES INCLUDE

- BASICS** Venue, Tables, Chairs, Crockery, Cutlery, Glassware
- STAFF** Waitrons, kitchen and cleaning staff are included for up to **6 hours** in our packages only. Additional staff can be arranged at R120.00/hour.
- EVENT TIMES** Standard packages include 6 hours venue hire for reception. Additional time will be quoted seperately.

## PACKAGES EXCLUDE

- DÉCOR** Flowers, Centre Pieces, Overlays, Chair tie Backs, Draping, Additional lighting
- BEVERAGES** All soft drinks and other refreshments will incur an additional cost and may not be self-supplied. We do not permit liquor to be brought onto the estate and encourage our guests to make use of our cash bar.
- WINE** We do not permit any other wine to be brought onto the premises. Please see our wine pricelist. Non-estate Sparkling wine may be purchased through us for your Wedding and will incur a R45.00 corkage fee.
- MUSIC** All DJ requirements are excluded from the venue fee. In-house Audio/Visual equipment available free of charge.
- EXTRAS** All alternative/additional tables, chairs, crockery, cutlery, glasses, etc. are excluded and for your account.
- BREAKAGE DEPOSIT** An event breakage deposit of R2000.00 is required and is 100% refundable within 3 business days after the event, should there be no breakage.





# TERMS & CONDITIONS

*All rates reflected in this brochure are valid from 1 March 2026 - 28 February 2027*

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- CLEANING** The Venue must be cleared on the evening of the function. Prior alternative arrangements can be made with the event coordinator. You are responsible for the removal of all decorations. Should there be additional cleaning required after an event, the client will be charged accordingly.
- DAMAGES** The client assumes responsibility for the behavior of their guests and contractors while on Seven Sisters Vineyards. Should any building, marquee, surrounding gardens, vineyards, toilets, décor or napery be damaged during the set-up, duration or dismantling of the function, the client shall be held responsible and will be billed accordingly. Should it be necessary to undertake legal action in order to recover the outstanding monies, legal costs will be for the client's account.
- INDEMNITY** Seven Sisters Vineyards does not accept responsibility for loss or damage of any belongings and the host accordingly indemnifies Seven Sisters Vineyards against any claim arising due to such loss or damage. This also applies to any accident that may occur before, during and after such a function. Employees or any person employed at any function will not be held responsible for any loss or injury to persons, due to negligence or any other cause whatsoever. Seven Sisters Vineyards can not be held accountable for matters that are beyond their control such as power failure or disaster caused by natural forces. Seven Sisters Vineyards reserves the right to cancel any booking forthwith and without liability on its part in the event of any damage to, or destruction of the venue by fire, or any cause beyond the control of Seven Sisters Vineyards, which may prevent it from performing its obligations.
- EXTRAS** All additional hiring at the clients request will be for the client's account. The client is obliged to buy all wines from or through Seven Sisters Vineyards. Right of admission is reserved and Seven Sisters Vineyards management reserves the right to remove any person at their own discretion. Guests are prohibited to bring their own alcohol to functions. The client is responsible for supplying their own electrical leads/cords for additional music and lighting. In the case of a larger function, the breakage deposit will be adjusted.









## SEVEN SISTERS

Everything starts with a story, start yours with us.

**Seven Sisters Vineyards**  
Annandale Road, Lynedoch  
7603, Stellenbosch, South Africa

**Tel** +27 (0) 21 879 1996  
**Email** [bookings@sevensisters.co.za](mailto:bookings@sevensisters.co.za)  
**www.sevensisters.co.za**



sevensisterswines



seven Sisters Vineyards

**GPS Coordinates: -33.98987, 18.77401**

