

1 MARCH 2027 - 29 FEBRUARY 2028

EVENTS

WEDDINGS

SEVEN SISTERS

Seven Sisters Vineyards

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sevensistersvineyards

seven Sisters Vineyards

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EVERYTHING STARTS WITH A STORY, START YOURS WITH US



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 and rolling hills.

We pride ourselves in authentic cuisine, packed with flavour, paired with our fruit-forward Seven Sisters wines!

Read more **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.

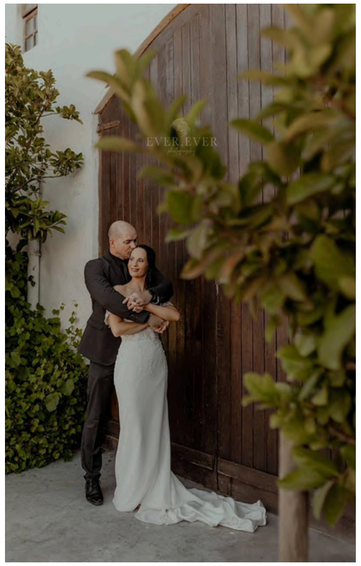
Throughout the day, your Event Coordinator will follow your final schedule, coordinating food and beverage service and ensuring your guests are relaxed, refreshed, and enjoying every moment.








EVER.EVER
photography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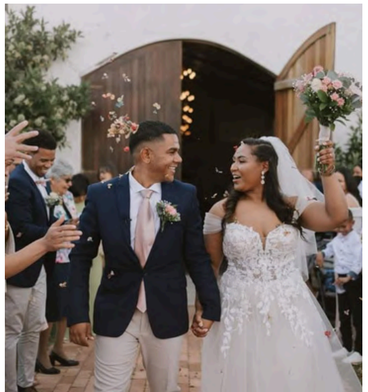





CEREMONY

ON THE TERRACE

CEREMONY
ON TERRACE

In conjunction with Reception Package

During the warmer months, you have the options of saying your vows your on our north-facing lawns of the reception venue.

Alternatively, our interior gallery venue is ideal for smaller ceremonies <50 pax.

WITH VIEWS OF THE LYNEDOCH HILLS,
VINEYARDS AND THE SETTING SUN.

Iris Koopman

★★★★★

We immediately fell in love with Seven Sisters Vineyards when we first viewed the space. Everything was very well organized. We did not have to worry about anything. The food was divine.
Overall, very happy with the service we received.





PRE-RECEPTION

COCKTAIL HOUR

PRE-RECEPTION

ON TERRACE AND STOEP

Leading up from our terrace towards the reception venue, your guests are treated to your selection of food and beverages. 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 each other.

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.

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

RECEPTION

VENUE

Originally built and fitted as a restaurant, conceptualised as as space for families to unite and celebrate! The reception venue is more than a canvas, presenting its own charm and personality while being the perfect backdrop for your wedding. The central space is best suited for your dancefloor below exposed beams, surrounded by your guests.

Accommodates 30 - 100 guests

WITH VIEWS OF THE LYNEDOCH HILLS,
VINEYARDS AND THE SETTING SUN.

Cassandra Brown

★★★★★

Beautiful scenery. Beautiful history, Lovely people.





CEREMONY *in conjunction with Reception* | ***NO ADDITIONAL VENUE FEE***		30 - 50 PAX	51 - 80 PAX	80 - 100 PAX
EXTRAS *(Optional)*	**Arch & White Plinths** **Chairs** *(Tiffany/Wimbledon)* Still/Sparkling **water** **PA System** **Red carpet** **Stretch Tent**	**R1 725** Max < **R2 250** Max < **R950** **R2 394** **R350** Quote on request	**R1 725** Max < **R3 600** Max < **R1 520** **R2 394** **R350** Quote on request	**R1 725** Max < **R4 500** Max < **R1 900** **R2 394** **R350** Quote on request

RECEPTION		30 - 50 PAX	51 - 80 PAX	80 - 100 PAX
VENUE FEE *Quoted on guest total*	Sep - May	Max < **R13 900**	Max < **R22 240**	Max < **R27 800**
	Jun - Aug (**35% Discount**)	Max < **R9 035**	Max < **R14 456**	Max < **R18 070**
FOOD & BEVERAGE	*Required (strictly in-house)*	*Quoted separately*	*Quoted separately*	*Quoted separately*
ADDITIONAL *(Required)*	**Setup/Breakdown** **Service** *(quoted on quest total)* **Conditional Deposit** *(Refundable)*	**R1 135** Max < **R3 750** **R4 375**	**R1 135** Max < **R6 000** **R7 000**	**R1 1 35** Max < **R7 500** **R8 750**
EXTRA *(Optional)* *Quoted on quest total*	**Fairy lights/draping** *(dancefloor)* **Standard Chairs** **Standard Tables** **Napkins** **Underplates/Chargers** **Tablecloths** *(standard white)*	**R1 150** Max < **R2 250** Max < **R850** Max < **R825** Max < **R1 500** Max < **R925**	**R1 150** Max < **R3 600** Max < **R1 360** Max < **R1 320** Max < **R2 400** Max < **R1 480**	**R1 150** Max < **R4 500** Max < **R1 700** Max < **R1 650** Max < **R3 000** Max < **R1 850**

Food & Beverage

PACKAGES

(Strictly in-house)

Our F&D packages can be customised to better suit your requirements.

PRE-RECEPTION

For <2 hours post-ceremony/pre-reception, delight your guests in a variety of food & beverages while they celebrate with each other.

RECEPTION

For <6 hours (included), curate your celebration with our in-house food and beverage offerings.



ESSENTIAL

Package 1

R647 per person*

Harvest Table

Welcome Drinks
(Non-/Alcoholic drinks and wine)

Main Course
(standard)

Seven Sisters Wine
(served with mains)

Seven Sisters Moscato Perlé
(Toast)

Dessert

CLASSIC

Package 2

R767 per person*

Harvest Table
& **Canapés**

Welcome Drinks
(Non-/Alcoholic drinks and wine)

Starter Course

Buffet Main Course
(standard)

Seven Sisters Wine
(served with mains)

Sparkling Wine (Toast)

Flames

Package 3

R777 per person*

Harvest Table
& **Savoury Platters**

Welcome Drinks
(Non-/Alcoholic drinks and wine)

Buffet Main Course
(Lamb Spit-/Braai)

Seven Sisters Moscato Perlé
(Toast)

Dessert Platters

DELUXE

Package 4

R880 per person*

Roaming
Canapés

Welcome Drinks
(Wine & Cap Classique)

Starter Course

Main Course
(surcharge*)

Seven Sisters Wine
(served with mains)

Cap Classique (Toast)

Dessert



ADDITIONALS

BAR | DJ | PHOTOGRAPHY | VIDEOGRAPHY | FLOWERS | DÉCOR



ADDITIONAL CONSIDERATIONS

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
VIDEOGRAPHY 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.

SOUND & LIGHTING 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.

EVENT HIRE Whether you'd prefer bespoke seating, tableware, or lounge pockets, we will assist you with a suitable hiring company to fulfill your needs.



LUNCH | DINNER

HARVEST

Our Harvest Table, Snack Platters and Canapé menus offer a warm and elegant start to any celebration. Ideal for wedding pre-receptions, special events and wine tastings, these selections combine seasonal flavours and generous farm-style offerings designed to pair beautifully with our wines.

LUNCH | DINNER

HARVEST

- HARVEST TABLE -

Fresh seasonal fruit

Traditional Preserves & Jams (green figs, wild watermelon, gooseberries)

Marinated smoked olives

Gherkins & Capers

Carrots, cucumber and baby tomatoes

Dried fruit & nuts

Selection of local cheese (camembert, brie, matured cheddar, goat's cheese, cream cheese)

Chicken liver paté

Beef biltong & droëwors

Pastrami

Roasted-garlic hummus

Pesto (basil, sundried tomato)

Homemade farm bread and milk rolls

- SNACK PLATTERS -

Mini Vetkoek with curried mince, **or** beef samoosas

Grilled chicken wraps with ginger-soya sauce, carrots, cucumber, greens and garlic-mayo

Vegetable spring rolls of corn, cabbage and carrot with sweet chili sauce

Sticky chicken winglets with truffle-mayo

Meatballs with tomato and onion relish

LUNCH | DINNER

CANAPÉ

- MENU -

VEGETARIAN

SPRING ROLLS	Carrot, cabbage, onion, corn, with a sweet chili sauce.
ARANCINI	Mushroom risotto and mozzarella, served on sriracha mayonnaise
BASIL MUSHROOM CUPS	Mushroom, Cottage cheese & Basil filled filo pastry
BURRITOS	Grilled haloumi, red pepper, toasted corn, dhanya salad & sour cream
BLUE CHEESE BRUSCHETTA	Blue cheese, fresh figs & rocket on homemade bread
MOZZARELLA BRUSCHETTA	Mozzarella, basil, tomato & balsamic reduction on homemade bread

FISH

SUMMER ROLLS	Shrimp, carrot, cucumber, lettuce, coriander & mint with dipping sauce
PRAWN FILO CUPS	Prawn cocktail, sriracha-mayonnaise & coriander filled filo pastry
FISH FILO PARCELS	Braised snoek with chili flakes & potato in filo pastry with dhanya chutney
FISH FRIKKADELS	Snoek, served with cucumber-yoghurt sauce
HAKE & CHIPS	Deep fried hake, paprika fries with tartar sauce
SNOEK BRUSCHETTA	Snoek pate, tomato & onion salsa on homemade bread

CHICKEN

STICKY WINGS	Sticky basted chicken wings, flame-grilled with vegetables on jasmine rice
TORTILLA WRAPS	Coriander and ginger chicken with greens, cucumber, carrot and garlic-mayo
COCKTAIL SLIDERS	Fried chicken in honey-mustard with coleslaw & gherkin
CHICKEN-MAYO BRUSCHETTA	Pulled roast-chicken, mayonnaise, red chili oil and coriander

BEEF

SAMOOSAS	Curried beef mince, sweet chili sauce
BBQ MEATBALLS	Minced beef frikkadels with 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

PLATED COURSES



Our plated menu celebrates the heart of South African cuisine, its bold spices, soulful comfort dishes, and beloved cooking traditions. From slow-braised classics to vibrant curries and global favourites, each dish reflects a harmonious blend of heritage and modern flair. Designed for weddings, celebrations, conferences, workshops, and wine-tasting experiences, our menu offers a warm, flavour-filled journey rooted in South African hospitality.

LUNCH | DINNER

STARTERS

- PLATED MENU -

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

	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
	POULTRY
PERI-PERI LIVERS	Creamy peri-peri chicken liver with freshly baked bread
STICKY WINGS	Sticky basted chicken wings, glame-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

MAINS

- PLATED MENU -

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

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 carrots, broccoli, cauliflower & butternut bake
GRILLED (BRAAI) CHICKEN	Lemon & herb/ peri-peri / Bbq; wedges, creamed spinach, corn
CHICKEN & MUSHROOM ALFREDO	Chicken, mushroom, butter & cheese sauce, fettuccine pasta

BEEF

BOBOTIE	Curried mince, raisins, savoury custard, sweet yellow rice, dhanya salad
RED THAI CURRY	Beef, green beans, red pepper, coconut cream, jasmine rice, coriander
BRAISED OXTAIL*	Slow-braised oxtail (bone-in), mustard mash potatoes, Broccolini, carrots*
LASAGNA	Braised ground beef, mushrooms, tomato, white sauce and cheese
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
BRAISED SHORT RIBS*	Slow-cooked (bone-in), mustard mash potatoes, Broccolini, carrots*

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

MENU

- KIDS' MAINS -

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
CHICKEN & MUSHROOM PASTA	Tagliatelle with cream sauce
MACARONI & CHEESE	Macaroni prepared with a cheese sauce and topping grilled in the oven.

- 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



Our dessert selection brings together the nostalgic sweetness of South African family favourites alongside timeless international classics. Whether ending a meal or adding a celebratory touch to your event, these desserts offer comfort, heritage, and a little indulgence. Weddings and special celebrations are also welcome to bring their own cakes or sweet treats.



LUNCH | DINNER

BUFFET MENU

Our buffet menu offers guests a generous variety of proteins, curries, roasts, seafood and vegetarian dishes. Paired with an abundant range of sides. From roasted vegetables and rice dishes to salads, pastas and baked classics. Ideal for weddings, celebrations, and group gatherings, this buffet experience is relaxed, flavour-rich and designed for sharing.

LUNCH | DINNER

BUFFET MENU

*Surcharge

- PROTEIN | ALTERNATIVE -

Select two options

VEGETARIAN

Cape Vegetable Curry

Yellow Thai Curry

Biryani

Penne Arrabiata

Basil Pesto Penne

BEEF

Bobotie

Lasagne

Classic Roast

Beef Potjie

Braised Short Ribs*

Braised Oxtail*

FISH

Snoek Curry

Lemon-Butter Baked Hake

Fried Hake

Smoked Angelfish

Salmon Tagliatelle

Curried Seafood Potjie

Seafood Linguine

LAMB

English Curry*

Classic Roast*

Tomato Stew*

Spit-/braai*

CHICKEN

Cape Chicken Curry

Green Thai Curry

Tomato Stew

Classic Roast

Creamy Tomato Chicken

Herb Roasted Chicken

Chicken & Mushroom Alfredo

Chicken Potjie

- SIDE DISHES -

1x Pasta | 2x Vegetable and/or salad | 2x starch

VEGETABLES

Roasted Seasonal Vegetables

Mediterranean Vegetables

Mediterranean vegetable Couscous

Chargrilled Corn on the Cob

Glazed Carrots

Beetroot, Butternut & Feta Bake

Broccoli & Cauliflower Bake

Duo: Creamed spinach & butternut

SALADS

Avocado & Beetroot

Mediterranean

Mango/Strawberry

Duo: Potato salad & Coleslaw

PASTA

Penne Arrabiata

Pesto Penne

Pasta Pomodoro

STARCH

Vegetable Paella

White Rice

Yellow rice with raisins

Roosterkoek

Creamy potato bake

Potato wedges

Mashed potatoes

Roast potatoes



SEVEN SISTERS VINEYARDS

BRUNCH MENU

Our brunch menu blends fresh, wholesome favourites with authentic South African touches, offering a relaxed mid-morning experience in a vineyard setting. Enjoy a vibrant buffet of seasonal fruits, roosterkoek, eggs, and savoury bites, or a selection of plated dishes such as quiche, smoked salmon, roasted vegetables, and hearty brunch classics.

SEVEN SISTERS VINEYARDS

BRUNCH MENU

- BUFFET -

Cold selection served at table (family style) and hot selection served buffet.

COLD

Granola & Yoghurt Cups

Fresh Fruit

Roosterkoek (Bread)

Avocado

Caprese Salad

Preserves

HOT

Eggs (Boiled, Scrambled or Fried)

Spicy Chicken Livers

Sausage (Beef or Chicken)

Sautéed Mushrooms

Baked Beans & Tomato relish

BEVERAGES

Mimosas (served from 11am)

Filter Coffee & Tea

Infused-Water Canister

Juice

- PLATED -

One option per 10 guests | Two options per 10< guests

QUICHE (V)

Spinach, feta & sundried tomato

Served with rocket Caprese salad, balsamic reduction and sauteed mushrooms

SMOKED SALMON ROOSTERKOEK

Cream cheese, capers and dill with Scrambled egg, **or** Avocado

Served with rocket and pomegranate salad

ROASTED VEGETABLE PLATE (VG)

Grilled mushrooms. peppers, beetroot & carrots

Served with creamy humus & Roosterkoek

CHICKEN SLIDER

Honey & mustard with slaw and greens

Served with crispy garlic potatoes, truffle-mayo & sauteed mushrooms

EGG & STEAK

Crispy fried egg with steak cutlets & green sauce

Served with Roosterkoek and brocollini

SEVEN SISTERS

BAR MENU



Moscato Perlé

The Seven Sisters wine range represents each sister's distinct voice, reflecting her unique personality. From natural sweet Muscat d'Alexandrie, to toasty Pinotage, there is a sister for everyone.

Our bar offers a refreshing selection of favourites to complement any celebration at Seven Sisters Vineyards.

SEVEN SISTERS

WINE LIST



MOSCATO PERLÉ *Odelia*

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. **100% Muscat d'Alexandrie**



CHENIN BLANC *Lutwena*

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



CHARDONNAY *Yolanda*

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.



SAUVIGNON BLANC *Vivian*

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.

SEVEN SISTERS

WINE LIST



PINOTAGE *Dawn*

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.



MERLOT *June*

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



CABERNET SAUVIGNON *Carol*

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.

BAR

DRINKS LIST

CIDERS

R 38 Brutal Fruit
R 38 Hunters Gold
R 42 Savannah Dry | Light | Non-alcoholic

BEERS

R 30 Castle Free
R 33 Black Label
R 36 Castle Lager | Lite
R 42 Windhoek

RUM

R 25 Red Heart
R 25 Captain Morgan
R 28 Bacardi Carta Blanca*

BRANDY

R 23 Richelieu
R 23 KWV 3 YO
R 25 Wildebeest
R 38 Wildebeest Kamoefleer
R 55 Hennessy VS Cognac*

GIN

R 30 Tanqueray London Dry
R 46 Tanqueray N° Ten*

VODKA

R 28 Skyy Blue
R 30 Absolut
R 52 Ciroc*

WHISKEY

R 28 Johnnie Walker Red
R 42 Jameson
R 48 Jameson Triple Triple*
R 60 Glenfiddich 12 YO*

TEQUILA

R 34 Olmeca Reposado
R 34 Olmeca Blanco (Silver)
R 38 El Jimador*
R 85 Don Julio Reposado*

OTHER

R 23 Amarula Cream
R 35 Jaegermeister

**Available on request with Bar Tab*

R 90 Seven Sisters Wine (Bottle)

R 30 Seven Sisters Wine (Glass)

Please refer to our Wine List

SOFT DRINKS

R 29 Coke | Coke Zero
R 29 Fanta | Sprite | Stoney
R 29 Tonic | Soda | Ginger ale | Lemonade | Dry Lemon
R 38 Appletiser | Grapetiser
R 42 Red Bull Energy Drink
R 19 Still | Sparkling water

HOT DRINKS

R 30 Continental Espresso Filter Coffee
100% Arabica beans

R 25 Rooibos | Ceylon | Early Grey



SEVEN SISTERS

TERMS & CONDITIONS

We are honoured to host your special day. The following terms are designed to ensure a seamless, beautiful and stress-free celebration for you and your guests.

BOOKINGS, PAYMENT, CAPACITY & CANCELLATION

SECURING YOUR DATE

Your wedding date is secured once we receive a signed agreement and a 25% booking deposit. The remaining balance is payable 21 days prior to your wedding date. Failure to meet payment deadlines may result in cancellation of the booking.

DEPOSITS

The booking deposit is non-refundable.

A refundable conditional deposit is required and will be returned within 10 business days after your event, provided: there are no damages or breakages, there are no overtime charges, house rules have been respected and no additional cleaning or bar charges apply.

Any necessary deductions will be clearly itemised and communicated.

GUEST NUMBERS & CAPACITY

Final guest numbers must be confirmed by the agreed date. Additional undeclared guests will be invoiced accordingly.

Events exceeding 200 guests require municipal approval at least one month prior to the event.

CANCELLATIONS & POSTPONEMENTS

In the event of cancellation within 90 days of your wedding, all deposits paid will be forfeited.

Postponements may be considered subject to availability and management discretion.



TERMS & CONDITIONS

We are honoured to host your special day. The following terms are designed to ensure a seamless, beautiful and stress-free celebration for you and your guests.

INCLUSIONS, EXCLUSIONS, BAR & BEVERAGE

WHAT'S INCLUDED

Seven Sisters Vineyards endeavours to not apply hidden costs or subject the client to additional costs not previously discussed, quoted or invoiced for. We include only your requirements as per your quotation and invoice as well as our standard operational charges. Standard items, such as furniture and tableware, are available for hire from Seven Sisters Vineyards in-house, but the client is welcome to hire and utilise their own items.

EXCLUSIONS & ADDITIONAL SERVICES

Seven Sisters Vineyards does not inherently provide the following services:

- Décor and styling (flowers, draping, lighting, overlays, etc.)
- DJ equipment and entertainment
- Additional furniture or equipment not listed

However, we are happy to assist with recommendation and coordination

BAR & BEVERAGE POLICY

The venue retains exclusive rights to provide food and beverages unless otherwise agreed in writing. No privately supplied food or beverages are permitted, except for non-estate sparkling wine for toasts, only permitted at a corkage fee of R45 per bottle (minimum 6 guests per bottle).
No external wine may be brought onto the estate. No alcohol will be served to persons under 18. We reserve the right to discontinue alcohol service where necessary.



TERMS & CONDITIONS

We are honoured to host your special day. The following terms are designed to ensure a seamless, beautiful and stress-free celebration for you and your guests.

REPRESENTATIVE, TIMING & HOUSE RULES

KEY REPRESENTATIVE

A designated representative must be available throughout setup and the duration of the event. This person is authorised to make decisions and approve additional charges if necessary as well as enforce house rules to prevent additional charges.

TIMING OF YOUR CELEBRATION

To ensure compliance with municipal regulations and respect for our surrounding vineyards:

Reception venue hire includes 6 hours, ending at 00:00.

Guests are required to vacate by 00:00 unless otherwise arranged. Service providers must vacate by 00:30.

Outdoor music must conclude or be lowered by 22:00. Indoor music must end by 23:45.

Last drinks are served at 23:30.

Additional hours may be arranged at R1 200 per hour (or part thereof).

HOUSE RULES

To protect our venue, vineyards and ensure everyone's safety:

The event must conclude at the contracted time. Setup and breakdown must occur within allocated access times.

Children must be supervised at all times.

No nails, screws, glue, tape or adhesives may be used without written approval.

No fireworks, sky lanterns, drones, pyrotechnics or open flames without prior written approval.

Smoking is prohibited inside the venue and within 5 metres of entrances.

Guests may not enter kitchen or bar operational areas.

The Event Manager may adjust volume levels to comply with regulations.

A R1 200 penalty may apply for serious rule violations. A repeated violation may result in termination of the event.



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CARE & LIABILITY

CARE OF THE VENUE

The client assumes responsibility for the conduct of guests and service providers. Any damage to buildings, gardens, vineyards, furniture or facilities will be billed accordingly. Excessive cleaning (including broken glass, wax spills or similar) may incur additional charges. All personal items and hired décor must be removed on the evening of the event unless prior arrangements are made.

LIABILITY & INSURANCE

While we take every precaution to ensure a safe and memorable experience: The venue is not responsible for theft, injury, or loss of personal items. The Venue must be cleared on the evening of the function of all personal belongings and items hired in by the client. Prior alternative arrangements can be made with the event coordinator to remove items hired in <36 hours after the event has ended at an additional fee. The Venue will not be held liable for any damage or loss of personal items or items hired in. Should there be additional cleaning required after an event, the client will be charged accordingly. 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.

The venue cannot be held responsible for circumstances beyond its control (such as power outages or natural disasters).
We reserve the right to cancel bookings without liability in the event of damage, destruction or force majeure.



STELLENBOSCH • EST 2005

SEVEN SISTERS

VINEYARDS

Eveything starts with a story, start yours with us.

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