



evermore

VENUE AND SPA

WEDDING PACKAGES 2026



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VENUE AND SPA

Dear Bride & Groom,

On behalf of the Evermore Team, we want to take a moment to congratulate you on your engagement. We know how much time, love, and effort goes into planning your wedding, and we truly admire your dedication. Every step of the way, we're here to support you, celebrate your vision, and help make your special day everything you've dreamed of and more.

Escape and celebrate your love surrounded by nature. From intimate "I do's" of 2 guests or grand celebrations of 300 guests, we have the perfect package to make your dream day feel like a true getaway!



THE ART OF RESTORATION

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OUR VENUES

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SANCTUARY & GROVE CHAPEL

Accommodating from 30 to 80 Guests

Nestled close to majestic mountains, Sanctuary is perfect for couples seeking a cozy, intimate celebration. Featuring a newly renovated, modernized chapel, this venue offers a serene setting where your love is the focus, surrounded by breathtaking natural views. Ideal for smaller weddings, Sanctuary combines contemporary charm with the tranquility of the mountains for a truly memorable day.

RIDGE & RIDGE CHAPEL

Accommodating from 120 to 300 Guests

For larger weddings, our Ridge Chapel & Venue provides everything you need for an unforgettable celebration. From a beautiful chapel to a neutral-toned hall, the venue is complemented by lovely surrounding gardens and stunning views. Designed to host elegant weddings in style, it offers versatility and elegance, giving every couple the perfect backdrop for their dream day.

CONSERVATORY

Accommodating from 2 to 50 Guests

Beautiful space perfect for intimate weddings, situated on the hill with stunning garden views. Its modern stylish and cosy space is perfect for elopements or intimate weddings.

STABLES VENUE

Accommodating from 30 – 60 PAX

The Stables is an informal, fairy-lit outdoor venue beside our rustic stables, featuring a covered pergola and robust white wooden furniture. Perfect for Grooms Braai the night before the wedding and smaller events of 20–60 guests, it offers a cozy countryside charm with a convenient kiddies' playground nearby.



To experience a true weekend wedding its compulsory to book out the following amount of rooms (excluding rooms already included)

Ridge minimum 10 rooms for the night before and 15 on wedding day.

Sanctuary min 5 rooms for night before and 10 rooms on the wedding day.

WEDDING PACKAGES

❁ ESCAPE WEEKEND WEDDING

GROOMS' DINNER

Add a celebratory pre-wedding function for both families to connect and celebrate the beautiful couple.

Night before the wedding (Min 30 Guests)

- Traditional South African Braai *R480pp* at Stables
- Semi Formal 3 Course dinner *R650pp* at Conservatory
- Venue selected will be open till 11pm. Please note that the venue is selected based on the guest's menu choice.
- Guests check in at 14h00, get settled in and meet at the pool area for light snacks and drinks from 13h00 – 16h45 pm. Price incl 2 Beers or ciders or soft drinks pp.
- 17h30 pm Guests meet at stables for an informal night with a traditional braai or our Conservatory for a semi formal 3 course dinner.
- Saturday morning early breakfast before getting ready for the big day.

INCLUSIVE FRIDAY TO SUNDAY OR TUESDAY TO THURSDAY MIDWEEK WEDDING EXPERIENCE

▪ 60 – 80 Guests	R2100.00 PP	(Sanctuary)
▪ 120 – 150 Guests	R1700.00 PP	(Ridge)
▪ 151 – 180 Guests	R1650.00 PP	(Ridge)
▪ 181 – 210 Guests	R1600.00 PP	(Ridge)
▪ 211 – 300 Guests	R1500.00 PP	(Ridge)

ALL INCLUDED

Basics

- Waiters and Bartenders
- Chapel with Standard Sound and PA System
- Easel for Welcome Board
- Wooden Tables & Resin cross back Chairs
- Standard Cutlery, Crockery and Glasses
- Setup and Cleaning
- Backup Generator for duration of event
- Coffee & Tea Station

Extras included

- The Bridal Suite & Brides' maid's cottage for 2 nights (Sleeps 5)
- Grooms Den for 2 nights (Sleeps 5)
- Use of our Boma Area/Stables Venue for up to 30 Guests the night before the Wedding (Grooms Dinner)
- Snack Platter and sparkling wine delivered to The Bridal Suite before the wedding for 6 guests
- Snack Platter and soft drinks or Beers served to Grooms Den before the wedding for 6 guests
- Menu- Starter (served), Mains (Buffet) & Dessert (Served or Buffet)
- 1 bottle of Sparkling wine per table of 10 guests
- 1 bottle of house white or red wine per table of 10 guests
- Harvest table setup alfresco style for Canapés
- Gin bar for welcome drink (one per guest)
- On the day Coordinator plus 2 pre planning visits
- In person menu discussion with Our executive Chef
- Menu tasting of some selected items 45 days before the wedding
- Spa Package for the Bride and Groom before the Wedding

EXCLUDED

- Breakage Deposit
- Make-up and Hair – Preferred suppliers list
- Flowers and décor – Preferred suppliers list
- DJ – Preferred suppliers list
- Wedding Cake – Preferred suppliers list
- Stationery – Preferred suppliers list
- Photographer & Videographer – Preferred suppliers list
- Friday night event (Informal Braai or Semi formal dinner)

❁ ALL-INCLUSIVE ELOPEMENT / MICRO WEDDING PACKAGE

2 - 10 GUESTS • R18 000.00 MON-THUR

This elopement package is designed for couples who want an intimate, heartfelt celebration surrounded by nature. Exchange your vows in a serene semi-outdoor setting, followed by a warm, elegant mini-reception with your closest loved ones. It's simple, beautiful, budget-friendly and perfectly crafted for couples who want a meaningful moment without the stress of planning a full wedding.

ALL INCLUDED

- Use of our outdoor garden ceremony area (1 hour)
- Ceremony setup with chairs
- Conservatory venue hire for 2 hours
- Intimate table setup up to 10 guests
- Simple table décor: linens, candles, greenery
- Welcome drink on arrival
- Three course plated lunch or dinner
- 1 bottle of White and Red wine per table or Sparkling wine
- 1-hour professional photoshoot (optional extra)
- Waiters & Barmen
- Basic sound system

EXCLUDED

- Make-up and Hair – Preferred suppliers list
- DJ – Preferred suppliers list
- Wedding Cake – Preferred suppliers list
- Stationery – Preferred suppliers list

ALL-INCLUSIVE INTIMATE WEDDING PACKAGE

20 GUESTS • R35 000.00

ALL INCLUDED

- Use of a outdoor garden ceremony area(1 hour)
- Ceremony setup with chairs
- Venue hire for 4 hours
- Intimate table setup up to 20 guests
- Simple table décor: linens, candles, greenery
- Basic cutlery and crockery
- Welcome drink on arrival
- Three course plated lunch or dinner
- 1 bottle of White and Red wine per table or Sparkling wine
- 1-hour professional photoshoot
- Waiters & Barmen
- Basic sound system
- On the day Coordinator

EXCLUDED

- Make-up and Hair – Preferred suppliers list
- Flowers and décor – Preferred suppliers list
- DJ – Preferred suppliers list
- Wedding Cake – Preferred suppliers list
- Stationery – Preferred suppliers list



DESIGN YOUR OWN “I DO”

Create a wedding day that’s uniquely yours with our fully customizable package. Choose the elements you love – from ceremony style to fine details, food, and finishing touches – and build a celebration that reflects your vision perfectly. Your day, your choices, your “I do.” Elopement not included.

CHOOSE YOUR VENUE

RIDGE VENUE & CHAPEL

Capacity: 120–300 Guests

Peak Season (September – April)

	Price	Minimum Guests
Monday – Thursday	R46 000	100
Friday & Saturday	R58 000	120
Sunday & Public Holidays	R60 000	120

Low Season (May – August)

	Price	Minimum Guests
Monday – Thursday	R40 000	100
Friday & Saturday	R48 000	120
Sunday & Public Holidays	R52 000	120

SANCTUARY VENUE & GROVE CHAPEL

Capacity: 50–80 Guests

Peak Season (September – April)

	Price	Minimum Guests
Monday – Thursday	R16 000	30
Friday & Saturday	R17 500	50
Sunday & Public Holidays	R17 000	50

Low Season (May – August)

	Price	Minimum Guests
Monday – Thursday	R15 000	30
Friday & Saturday	R16 000	50
Sunday & Public Holidays	R15 500	50

ALL INCLUDED

- 2 Luxury rooms for getting ready in on the day of the wedding and to stay the night (Upgrade to Bridal Villa and Grooms den upon availability at additional cost)
- Snack Platter and sparkling wine for up to 6 Guests
- Snack Platter and soft drinks or Beers served for up to 6 guests.
- Easel for Welcome Board
- Wooden Tables & Resin cross back Chairs
- Standard Cutlery, Crockery and Glasses
- Setup and Cleaning
- Coffee & Tea Station
- Water station after ceremony
- Chapel with Standard Sound and PA System
- On the day Wedding Coordinator
- Backup Generator for duration of wedding
- In person menu discussion with the Chef

EXCLUDED

- Breakage Deposit
- Make-up and Hair – Preferred suppliers list
- Flowers and décor – Preferred suppliers list
- DJ – Preferred suppliers list
- Wedding Cake – Preferred suppliers list
- Stationery – Preferred suppliers list
- Photographer & Videographer – Preferred suppliers list

CATERING

Banquet Buffet / Plated R800.00 per person

Children ages 6 -12 R350 per child

OPTIONAL EXTRAS:

Grooms Cake R85.00 per person

Harvest table R110.00 per person

Cheese Platter R75.00 per person

Gin bar – Welcome drink R85.00 one per person

Please note: A minimum of 5 additional guest rooms (excluding the rooms already included in your package) must be booked for your wedding day.

MENU

CANAPES

- Mini Beetroot and Goats cheese towers with balsamic pearls and micro greens.
 - Poached Prawn Served with Miso Mayo and Mango.
 - Caramelized Onion Tarts with Brie.
- Pressed Liver Parfait with Vanilla and Lime Salsa and toasted Brioche.
- Savoury Fish Tuilles served with Salmon Mousse and Micro Rock Roses.
- Smoked Salmon Served with Creme Fraiche and Lemon in a Savoury Sugar Cone.
 - Roast Beef Served on a Croute Served with Horseradish and Caviar.
- Wild Mushroom Arranchini Served with Napolitana Sauce and Pickled Shimeji Mushrooms.
 - Potato Cannoli's Served Col rabi Shoots and Sweet Pepper relish.
- Savoury Tuilles Cylinder served with Asian Beef Tartar served with Aioli and Onion Shoots.
 - Roasted Tomato Soup served with Coconut Sorbet and mini Crostini.
 - Crispy Pot Stickers with Asian Style Dipping Sauce

STARTERS

BAKED CAMEMBERT

Whole baked Camembert with berry and red wine compote, toasted walnuts, honey drizzle, and warm artisanal bread.

DOUBLE SOUP BOWL (BUTTERNUT & POTATO LEEK)

Velvety roasted butternut soup poured tableside over a creamy potato & leek velouté, finished with herb oil, crispy leeks, and toasted seeds.

Served with warm artisan bread and cultured butter.

WILD MUSHROOM SOUP

Creamy wild mushroom soup with truffle cream, crispy shallots, thyme oil, and sourdough toast soldiers. Served with fresh artisanal bread.

GOAT'S CHEESE TART

Caramelized onion and goat's cheese tartlet, beetroot gel, candied walnuts, and micro herbs.

CRISPY PORK BELLY

Slow-cooked pork belly, apple purée, apple and fennel slaw, cider jus, and crackling crumb.

BEEF CARPACCIO

Thinly sliced beef fillet, Parmesan shavings, capers, rocket, truffle aioli, and toasted focaccia.

CAPRESE TARTLET

Tomato confit, mozzarella mousse, basil pesto, and balsamic reduction.

TWICE-BAKED GRUYÈRE SOUFFLÉ

Light cheese soufflé with Parmesan cream sauce and herb salad.

SMOKED SALMON & POTATO ROSTI

Crispy potato rosti, smoked salmon, crème fraîche, dill oil, pickled shallots, and micro herbs.

MAINS

MEAT DISHES

Lemon & Thyme Roast Chicken

Slow-Roasted Rosemary Lamb

De-boned Chicken Served with a feta & Pepper-dew Stuffing

Sweet & Sticky Pork Belly

Roast Beef Served Tomato and Oregano

Roast Pork with Crackling & Baked Apple

Slow-Roasted Beef Sirloin

Whole beef sirloin roasted with garlic, thyme, and mustard crust, served with a rich red wine jus and horseradish crème fraîche

Herb-Crusted Lamb Leg

Slow-roasted lamb leg with rosemary, garlic, and Dijon crust, served with mint jus and roasted garlic jus reduction.

Whole Beef Fillet en Croûte (Showpiece Option)

Whole beef fillet wrapped in puff pastry with mushroom duxelles, Parma ham, and Dijon mustard, baked until golden and served sliced.

CASSEROLE DISHES

Traditional Chicken Pie | Beef Lasagna | Beef Stew | Vegetarian Lasagna |
Chicken & Mushroom Lasagna

STARCHES

Savory Rice | Potato Gratin (Bake) | Crushed Baby New Potatoes | Spanish Rice |
Creamy Mash Potato | Duck Fat | Roast Potatoes | Yorkshire pudding and Gravy |
Hasselback Potatoes with brown Onion Gravy Topping

Wild Mushroom & Herb Rice

Long-grain rice cooked in mushroom stock with roasted wild mushrooms, thyme, parsley, garlic confit, and Parmesan shavings.

Sweet Potato Gratin

Layers of sweet potato, nutmeg cream, mature cheese, and herb crumb baked until golden

VEGETABLE DISHES

Creamed Spinach | Honey Glazed Butternut

Pumpkin Pie | Cauliflower Au Gratin | Glazed Green Beans with Almonds

Seasonal Roast Vegetables with Fresh Herbs

SALADS

Traditional Green Salad | Greek Style Salad | Couscous, Butternut & Feta Salad |

Pasta Salad with Roast Vegetables and Feta |

Beetroot and buffalo Mozzarella Salad served with Baby Leaves and Balsamic Glaze |

Watermelon and Feta Salad with Petit Salad leaves and White wine vinegar reduction

DESSERTS

MALVA PUDDING WITH HOMEMADE CUSTARD

Warm malva pudding soaked in caramel syrup, served with rich vanilla custard.

Optional Amarula cream twist for a South African signature finish.

CLASSIC PAVLOVA

Crisp meringue shell topped with Chantilly cream, seasonal fruit, and berry coulis. Light, fresh, and elegant.

CHOCOLATE MOUSSE CUPS

Silky dark chocolate mousse served in individual cups, topped with whipped cream, chocolate shavings, and a hint of sea salt or caramel pearls.

CHOCOLATE FONDANT

Individual baked chocolate pudding with a soft molten centre, served warm with vanilla custard or pouring cream.

APPLE CRUMBLE WITH CINNAMON CREAM

Baked cinnamon apples with golden oat crumble, served warm with whipped cinnamon cream or vanilla custard.



VENUE RULES

1. BOOKING & PAYMENT

- Bookings are confirmed once the deposit is paid and contract signed and returned. Full payment is due 30 days before event date.
- Cancellation from client for any event and any reason result in forfeiture of all fees paid unless its more than 1 year in advance.
- Any bar tab must be paid 2 weeks prior to the event; no arranged drinks will be served if the tab is unpaid, will result in being a cash bar.

2. VENUE USE & SETUP

- Use of the venue is only for the agreed date and time.
- Setup is allowed only on the event day and must be completed 2 hours before the event to allow venue staff to clean.
- Overtime must be agreed and paid before the event and costs R3,000 per hour.

3. GUESTS & CONDUCT

- Guest numbers cannot exceed the agreed capacity.
- The Client is responsible for all guests' behaviour.
- The venue may refuse entry or remove guests who are disruptive, unsafe, or illegal. No abuse of venue staff will be tolerated.

4. DÉCOR & FURNITURE

- Venue furniture, fittings, and spaces may not be altered or used as work surfaces.
- Any décor or rental items must be pre-approved.
- Open flames, fireworks, or hazardous décor are prohibited unless approved.

5. CATERING & BAR

- All food and beverages are provided by the venue.
- Bar service closes 30 minutes before the end of the event, no exceptions.

6. SUPPLIERS / VENDORS

- Suppliers are responsible for any damage they cause.
- Suppliers may not use venue tables or chairs as work surfaces.
- The venue will not assist suppliers with tools, appliances, or equipment.
- Suppliers must be professional and cooperative; uncooperative suppliers may be denied access.

7. LIABILITY & CLEAN-UP

- The Client is liable for damage caused by guests, suppliers, or third parties.
- Any costs for damage, cleaning, or repairs will be charged to the Client.
- Items left behind are considered abandoned; the venue is not liable.
- The Client releases the venue and staff from claims arising from attendance, except in cases of gross negligence.

8. GENERAL

- Venue staff may refuse service, entry, or use if rules are violated.
- By booking, the Client confirms understanding and agreement to these rules.

Self-catering will only be approved if its for religious or traditional cuisine preferences and only if it's a registered catering company with a good repertoire. There will be a self-catering fee whether our kitchen is used or not.

PAYMENTS & CANCELLATIONS

SECURING YOUR DATE

- Evermore works at a "first view, first served" basis and dates will be secured only once the contract has been signed along with the deposit of the wedding which is R20 000.
- Once the date is confirmed, a proof of payment is required to be sent to (info@evermorevenue.co.za) with the confirmed quote and date.
- Evermore reserves the right to give the date away if no deposit has been made after two weeks.

BREAKAGE DEPOSIT

- A breakage deposit of (R8000.00 for Ridge Venue & Chapel / R4000.00 for sanctuary Venue & Grove Chapel) will be added to your account and refunded once all the breakages have been deducted after the wedding.
- Should the breakages be more than the amount charged, the balance will be added to the final account payable after the wedding.

POSTPONEMENT

If the wedding is postponed or moved to a different date:

- A new contract will be issued and signed.
- You will lose any discounts or benefits agreed on.
- Your previous payments will be kept as credit and transferred to the new date.

Penalties will be charged based on the date. As follows:

- 6 months before the wedding date 50% of total amount
- 5 months before the wedding date 60% of total amount
- 4 months before the wedding date 70% of total amount
- 3 months before the wedding date 80% of total amount
- 2 months before the wedding date 90% of total amount
- 1 month before the wedding date 100% of total amount

CANCELLATION

If you cancel your wedding, it will be seen as breach of contract and the cancellation policy will be applied.

PAYMENT SCHEDULE:

WEEK 1

- R20 000 Non-refundable booking fee deducted from total bill

6 MONTHS

Prior to the wedding date • 50% of your account is paid.

- Non-refundable if the wedding is cancelled.

4 MONTHS

Prior to the wedding date • 70% of your account is paid.

- Non-refundable if the wedding is cancelled.

2 MONTHS

Prior to the wedding date • 90% of your account is paid.

- Non-refundable if the wedding is cancelled.

1 MONTH

Prior to the wedding date • 100% of your account is paid.

- Final account to be settled.
- Late payments will have penalties charged to the quote.
- Guest count finalized and will not be changed after this date.
- All extras are paid in full.

BOOKING ACCOMMODATION

KINDLY NOTE THAT A BLOCK BOOKING IS MANDATORY AT THE VENUE.

- All accommodation arrangements, allocations and payments are to be arranged by the bridal couple and paid in full 1 month prior to the wedding date.
- Rooms are to be allocated according to the number of guests that can stay in the room. If there are more guests in the rooms than allowed, there will be an additional amount charged on the final invoice.
- Check in is from 14h00 on the date of the wedding or for weekend weddings the day before and check out is strictly at 10h00 the following morning.
- Breakfast is included in the accommodation price.
- All rooms are non-smoking.

EVERMORE 2026

We're delighted to offer a range of thoughtfully designed accommodation options, ensuring comfort, elegance, and a relaxing stay for every guest.

Check-in: 14:00 | Check-out: 10:00

CLASSIC PLUS ROOM RATES

GROOM'S DEN

3 × 3 Quarter Beds
Accommodates 3 guests
Rate: R2,800 per night

STANDARD ROOMS

Rooms: 101, 102, 103, 104, 301, 303
1 × Double Bed (Room 102); all remaining rooms have 1 × Queen Bed
Accommodates 2 guests
Rate: R1,650 per night

ROOM 203

2 × 3 Quarter Beds
Accommodates 2 guests
Rate: R1,650 per night

ROOM 302

1 × Queen Bed + 1 × 3 Quarter Bed
Accommodates 3 guests
Rate: R2,200 per night

PREFERRED SUPPLIERS

PHOTOGRAPHER

Stephan Coetzee	Stephan	072 329 8445	stefan@scphotographics.co.za
Crwyeth Photography	Charles	083 230 2863	charleswyeth5@gmail.com
Morgs Photography	Morgan Menzies	082 341 5908	morgssphotography@gmail.com

DÉCOR

360Link	Zita	076 787 0094	Zita@360link.co.za
Naomi <i>Décor & Florals</i>	Naomi	082 579 4733	
Nicky's Hiring	Nicky	083 279 3640	

DJ

AMA Promotions	Andre	082 478 1823	Vermaak@amapromotions.co.za
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EVENT PLANNING

Marie	<i>Co-ordinating</i>	072 245 1614	mariejeyneke147@gmail.com
360Link	<i>Event planning</i>	076 787 0094	Zita@360link.co.za

STATIONARY

360Link Design & Print	Steph	082 846 4505	steph@360link.co.za
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HAIR STYLIST

Hair by Claudia	Claudia Lortiet	065 324 2123	Claudia78defreitas@gmail.com
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