



THE
FEATHER
HILL

CLASSIC | MODERN | COMFORT



2025

FUNCTIONGUIDE

BOUTIQUE HOTEL
VISTA'S RESTAURANT
DAY SPA
CONFERENCE VENUE
WEDDING AND FUNCTIONS VENUE

FUNCTIONS AT **THE FEATHER HILL**

We are delighted to welcome you to The Feather Hill, where we are passionate about making your special moments unforgettable. Whether you are planning an intimate gathering or a grand celebration, our dedicated team is here to bring your vision to life with seamless execution and personalized service.

Let us help you create memories that last a lifetime!



FUNCTION VENUES

We offer three unique venues for your special events:

- Sunset Hall (Large venue)
- Suikerbosch (Medium venue)
- Cattle Room (Small venue)
- Outside spaces to be discussed with coordinators.

EVENT TYPES

We cater to both daytime and evening functions, including but not limited to:

- Birthday Parties
- Bridal Showers
- Baby Showers
- Anniversaries
- Brunches & Ladies' Teas/Mornings
- Corporate Functions
- Awards Functions
- Inaugurations
- Business & Project Launches
- Strategy Meetings
- Custom created events



VENUE HIRE FEES

- Weekends (Fri-Sun): R350 per person
- Weekdays (Mon-Thu): 300 Per person
- Refundable Breakage Fee: R1500 (Automatically charged and refunded if no breakages occur. If damages exceed R1500, the client is liable for the difference.)
- Overtime Fee: R4000 per hour

EVENT TIMINGS

- Evening Functions: Venue & bar close at 00h00. Any extension past this time incurs an overtime fee of R4000 per hour.
- Day Functions: Venue & bar close at 17h00. Extensions beyond this time also incur an overtime fee of R4000 per hour.

VENUE HIRE & SOUND EQUIPMENT

SUNSET HALL

- R350 pp venue hire includes a DJ with a standard sound system.
- If additional technical equipment is required, we will obtain a quote from our tech provider. Additional costs will be invoiced to the client.

SUIKERBOSCH & CATTLE ROOM

- Background music is provided through our in-house speakers.
- Clients may connect their own music, but these venues do not accommodate large sound systems.

DÉCOR & SETUP

- The venue hire does not include décor, flowers, or table setups.
- Clients are responsible for arranging their own décor.
- We can provide a list of recommended service providers.
- If we assist in arranging décor, the client remains responsible for the payment.

ACCOMMODATION

- Accommodation is not included in the function guide.
- Clients may enquire separately about pricing and availability for their guests.



VENUE CONFIGURATIONS

At The Feather Hill, we offer three distinct venues, each with its own charm and purpose, designed to meet the needs of any event:

Cattle Room: A versatile option, ideal for small to medium-sized functions.

Suikerbosch: Combining style and functionality, this venue is perfect for birthday parties or networking events.

Sunset Hall: The crown jewel of our venues, featuring breathtaking views and accommodating up to 300 guests. This is the ideal choice for large-scale events.

Each room is thoughtfully equipped to ensure your event is both seamless and unforgettable. Explore your options and find the perfect fit for your next gathering.

	SUNSET HALL	SUIKERBOSCH	CATTLE ROOM
U-SHAPE	50	40	15
BOARDROOM	40	50	20
SCHOOL ROOM	200	50	15
CINEMA	500	80	30
BANQUET	400	80	20
COCKTAIL PARY	500	90	30

MENU OPTIONS

Select from an assortment of canapés, drinks, and lunch options available for each selected venue:

SUNSET HALL

CANAPÉS

- Individual Charcuterie cups: Crackers, Cold Meats, Olives, Bread Sticks, Cheese, Fruits. R 125 pp
- Grazing Table: A Variety of Cold Meats, Crackers, Olives, Cheeses, Fresh Fruits, Preserves, Breads and Spreads. R 150 pp
- Soups and Bread (flavours to be discussed in meeting): R 65 pp
- A Variety of Spring rolls: R 35 pp
- A Variety of Rissoles: R 45 pp
- Mini Burger Bar: A Variety of Beef and Chicken Sliders with various toppings. R 75 pp
- Mini Hot Dog Bar: Mini Hot Dogs with various gourmet toppings. R 70 pp
- Pulled Pork Mini Vetkoek: R 75 pp

BUFFET OPTIONS

PROTEINS

- Hearty Beef Sirloin with Creamy Mushroom Sauce. R 125 pp
- Grilled Lemon and Herb Chicken with Lemon Velouté. R 105 pp
- Moroccan Inspired Deboned Leg of Lamb and Red Wine Jus. R 150 pp
- Saucy Chutney Chicken Thighs and Pineapple Chutney Salsa. R 115 pp
- Peppered Pork Roll with Honey Mustard Sauce. R 110 pp
- Oven Roasted Lamb Shank with Red Wine Jus (Cut From the bone and served sliced). R 140 pp
- Crispy Pork Belly with Sweet Mustard Sauce. R 125 pp
- Char Grilled Beef Fillet (Served Medium) and Brandy Peppercorn Sauce. R 165 pp

STARCHES

- Garlic and Herb Buttered New Potatoes. R 40 pp
- Creamy Mushroom and Garlic Potato Bake. R 50 pp
- Creamy Parmesan Mashed Potatoes. R 47 pp
- Fragrant Buttery Basmati Rice with Peppers. R 45 pp
- Marinated Feta and Olive Couscous with Roasted Peppers. R 65 pp
- Warm Potato Salad with Capers, Peppers and Rocket. R 50 pp

VEGETABLES

- Roasted Seasonal Vegetable Medley. R 40 pp
- Cinnamon Pumpkin Fritters in Caramel Sauce. R 45 pp
- Creamed Spinach. R 45 pp
- Butternut Tart with Cinnamon and Coconut Crumble. R 50 pp
- Green Beans, Tomato and Feta Bake. R 50 pp



BUFFET OPTIONS CONTINUE

SALADS

- Beetroot Salad with Toasted Pumpkin Seeds. R 35 pp
- Fresh Garden Salad with Marinated Feta, Rosa Tomatoes, Peppers, Red Onion, Olives and Croutons. R 40 pp
- Three Bean salad. R 35 pp
- Broccoli and Bacon Salad with Pumpkin Seeds, Cranberries and Mozzarella. R 38 pp
- Sriracha Asian inspired Coleslaw. R 32 pp
- Mediterranean Pasta Salad with Peppers, Rosa Tomatoes, Red Onion, Olives and Sun-Dried Tomatoes. R 55 pp
- Waldorf Salad with Grapes, Apples, Celery and Walnuts. R 50 pp

DESSERTS

- Our Famous Rooibos Malva Pudding with Custard. R 50 pp
- Dark Chocolate Mousse Oreo Cups with Cocoa Nibs. R 45 pp
- Decadent Peppermint Crisp Cups. R 40 pp
- Mini Tiramisu Cups. R 42 pp
- Sticky Toffee Pudding with White Chocolate and Amarula Sauce. R 48 pp
- Mini Brownie Bites. R 38 pp
- Mini Koeksisters. R 35 pp
- Mini Lemon Meringue Cups. R 40 pp
- Mini Lotus Biscoff Cheesecake Cups. R 50 pp
- Sweetie Buffet. R 110 pp

A variety of sweets from all shapes, sizes and textures.

PLEASE NOTE:

Any menu can be changed or amended to suit your needs. Please speak to your Venue Coordinator to make any changes. Our chefs are here to make your day extra special.

PLATED STARTER OPTIONS

Choose 1 option from the list below:

- Biltong Arancini served with Homemade Chakalaka Emulsion and Roasted Corn Ribs. R 135 pp
- Red Wine Poached Pears, Roasted Walnuts, Danish Feta served on top of a Mixed Leaf Salad. R 130 pp
- Springbok Carpaccio served with Fresh Rocket, Sweet Balsamic Glaze and Parmesan Shavings. R 175 pp
- Tuscan Gnocchi served with Sun-Dried Tomato Cream, Baby Spinach and Danish Feta. R 150 pp



PLATED MAIN COURSE OPTIONS

Choose 2 options from the list below:

- Char Grilled Beef Fillet (Served Medium), Wild Mushroom Cream Sauce, Roasted Garlic Mash, Glazed Heirloom Carrots. R 325 pp
- Red Wine Slow Roasted Lamb Shank, Sun-Dried Tomato Risotto, Red Wine Jus, Sautéed Garlic Broccoli. R 350 pp
- Apricot Chicken Thighs, Pineapple Chutney, Crispy Baked New Potatoes, Pan-Fried Green Beans. R 215 pp
- Baked Crusted Line Fish, Crushed Crispy Potatoes, Buttered Peas, Lemon and Caper Cream Sauce. R 275 pp
- Vegan Pulses Curry, Spring Onion Rice, Coconut Cream, Potatoes, Poppadom. R 180 pp
- Crispy Pork Belly, Sautéed Cabbage, Vanilla Carrot Purée, Mustard Mashed Potatoes. R 205 pp

PLATED DESSERT OPTIONS

Choose 2 options from the list below:

- Coffee Crème Bruleé with Sesame Tuille and Fresh Berries. R 80 pp
- Rooibos Malva Pudding, Mixed Spice Crème Anglaise, Oat Crumble. R 85 pp
- Mixed Berry Eton Mess. R 70 pp
- French Meringue, Berry Coulis, Strawberry Gel, Fresh Berries, White Chocolate Ganache. R65 pp

KIDDIES MENU

Children under 12 can order from the Kiddies Menu below. Please send through the kiddies meal options a week in advance. Kids over 12 eat from the chosen menu or package.

- Cheese Griller and Potato Hashbrown Smilies R55.00
- Chicken Strips and Chips R55.00
- Cheesy Pasta R40.00
- Toasted Cheese Sandwich R40.00



SUIKERBOSCH & CATTLE ROOM

No plated options in Suikerbosch or Cattle Room

MORNING AND AFTERNOON FUNCTIONS

THE BREAKFAST CLUB @ R 250 p.p.

Includes a spread of breakfast items for you to enjoy at your own pace and a coffee station.

Choose 6 options out of the following - at least 2 Canapés per person:

Extra Canapés - R 45 each.

- Plain Croissants
- Croissants filled with Bacon or Gypsy Ham, Scrambled Eggs, and Tomato
- Chocolate Croissants
- Pecan Danish Pastries
- Scones with Jam and Cheese
- A Variety of Muffins
- Mini Chicken Waffles
- Fresh Fruit Platters
- Yoghurt Granola Cups
- Mini Quiche bites

GOURMET SPRING SALAD TABLE @ R 300 p.p.

Includes the following:

- Welcome Drink
- Mini Chicken Caesar Salad Cups
- Pasta Salad Cups
- Broccoli and Bacon Salad Bowls
- Hummus and Vegetable Skewers
- Charcuterie Cups
- Fruit Salad Cups

HIGH TEA

Includes tea and juice station.

R270 Per Person - Choose 6 Items

R450 Per Person - Choose 10 Items

- Freshly baked Scones with Chantilly Cream, Lemon Curd and Berries
- Mini Chocolate Brownies with Dark Chocolate Cremeux
- Fruit Skewers
- Mini Lemon Meringue Tarts
- Pistachio Macarons
- Lotus Biscoff Macarons
- Strawberry Cream Choux Puff
- Mini Croissant with Smoked Salmon, Lemon and Dill Cream Cheese, Pickled Onion
- Boerewors, Caramelised Onion and Feta Mini Quiches
- Butternut, Blue Cheese and Fig Mini Quiches
- Spinach, Sun-Dried Tomato and Basil Pesto Mini Quiches
- Chicken, Cranberry and Camembert Mini Quiches
- Biltong and Bovril Lamingtons
- Gypsy Ham, Mustard and Emmenthal Cheese Tea Sandwich



CAKE AND CHARCUTERIE @ R 285 p.p.

Charcuterie Boards:

A Variety of Cold Meats, Crackers, Olives, Cheese, Fresh Fruits, Preserves, Breads and Spreads.

Includes a full cake size based on the amount of guests - Sliced and served per person.

Cake Flavours:

- Death by Chocolate Cake
- Carrot Cake with Cream Cheese Icing
- Red Velvet Cake with Cream Cheese Icing
- Vanilla and Lemon Curd Cake
- Lotus Biscoff and Caramel Cake
- Peppermint Crisp Cake
- Cookies and Cream Cake
- Turkish Delight Cake
- Salted Fudge Cake

LATE AFTERNOON AND EVENING FUNCTIONS

FIRE AND FEAST

TRADITIONAL SOUTH AFRICAN BRAAI @ R 400 p.p.

Includes 1 welcome drink on arrival.

Biltong, Droëwors & Woodfired Peanuts Canapés:

- Boerewors
- Lamb Chops OR Pork Chops
- Chicken Sosaties
- Pap and Relish OR Potato Bake
- Garlic Bread
- Broccoli Salad OR Potato Salad
- Green Salad with Salad Dressing
- Mini Crème Brûlée
- Malva Pudding with Custard OR Brownies and Ice Cream

PIZZA AND WINE @ R 225 p.p.

Variety of Pizzas (Changes Weekly) & glass of House wine per person

Pizzas to be packed out on platters according to how many guests there are.

The glass of House wine will be served as a welcome drink.

Cash bar available.

ADD A DESSERT BAR @ R 90 p.p.

- Mini Chocolate Brownies
- Mini Koeksisters
- Mini Red Velvet Cake Squares

CANAPE AND WINE PAIRING @ R 250 p.p.

Includes 5 varieties of canapés - each paired with a tasting glass of wine.

- Sauvignon Blanc Smoked with Mackerel Mousse Choux Puff
- Chardonnay Pinot Noir with Biscuit, Hot Honey, Camembert
- Hannepoot with Vanilla Marshmallow
- Merlot with Roasted Lamb Paté, Deep-Fried Biltong, Melba, Balsamic Glaze
- Red Blend with Venison Fillet and Mushroom Sauce

THANK YOU

Thank you for considering The Feather Hill for your special event!

We take pride in offering exceptional service and an elegant setting to make your function truly unforgettable. Our team is here to assist you every step of the way, ensuring a seamless and memorable experience.

We look forward to hosting you and bringing your vision to life!



CANCELLATION POLICY:

- 100% of invoice total retained if cancelled within 7 days or less prior conference date.
- 50% of invoice total retained if cancelled withing 14 to 7 days prior conference date.
- 25% of invoice total retained if cancelled within 21 to 14 days prior conference date.
- Accommodation to be confirmed 14 days prior to conference date.
- Dietary requirements to be confirmed 7 days prior to conference date.
- Audio and Visual equipment to be confirmed 7 days prior to conference date.
- Final number of delegates to be confirmed 7 days prior to conference date.
- Conference layout type to be confirmed 2 days prior to conference date.
- Conference schedule and timing details to be finalized 2 days prior to the conference date.
- Rooming list confirmed 2 days prior to conference.
- Final payment to be settled 7 days prior to conference date except if otherwise specified by management.

FOR MORE INFORMATION AND BOOKINGS:

venue@thefeatherhill.co.za or events@thefeatherhill.co.za

VIEWINGS STRICTLY BY APPOINTMENT

