

CLASSIC | MODERN | COMFORT



THE
FEATHER
HILL



WEDDING GUIDE

2026

BOUTIQUE HOTEL
VISTA'S RESTAURANT
DAY SPA
CONFERENCE VENUE

WEDDING AND FUNCTIONS VENUE



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WEDDING **COUPLE**

Congratulations on your engagement! As you embark on this beautiful journey toward your wedding day, we're thrilled to introduce you to The Feather Hill Boutique Hotel—a truly enchanting venue where your love story can unfold.

Nestled in a picturesque setting, our hotel offers a perfect blend of elegance and warmth, designed to create unforgettable moments for you and your guests. From intimate ceremonies to grand receptions, we take pride in crafting personalized experiences that reflect your unique style and vision.

At The Feather Hill, we understand that every detail matters. Our dedicated team is here to guide you through the planning process, ensuring that your day is as seamless and joyful as possible. With stunning spaces, exquisite dining options, and luxurious accommodations, we invite you to explore how we can help make your wedding dreams come true.

We can't wait to be part of your special day!

Warm regards,
The Feather Hill Events Team



OVERVIEW OF THE FEATHER HILL BOUTIQUE HOTEL

Where charm meets sophistication in a stunning backdrop for your special day. Our venue is designed to offer a unique and intimate experience, blending modern elegance with timeless beauty.

Our Style embraces a chic and romantic aesthetic that complements the natural beauty of our surroundings. Our interiors are thoughtfully curated with warm tones, luxurious fabrics, and stylish décor, creating an inviting atmosphere that makes every moment feel special. Whether you envision a classic celebration or a more contemporary affair, our versatile spaces can be tailored to match your vision perfectly.

UNIQUE FEATURES

Scenic Locations | With breathtaking views and beautiful landscaped gardens, we offer a variety of stunning backdrops for your ceremony and photos.

Elegant Event Spaces | Our indoor and outdoor venues are designed for seamless transitions, allowing you to celebrate both the ceremony and reception in one beautiful location.

Personalized Service | Our dedicated team is committed to bringing your vision to life. From the initial planning stages to the final touches on your wedding day, we provide attentive, personalized service to ensure your experience is unforgettable.

Luxurious Accommodations | Treat your guests to a stay in our beautifully appointed rooms and suites, complete with modern amenities and thoughtful touches for their comfort.

Culinary Excellence | Enjoy a bespoke dining experience with our in-house catering, featuring exquisite menus crafted from the finest local ingredients, tailored to suit your tastes and dietary needs.

ARCHITECTURAL STYLE OF THE FEATHER HILL BOUTIQUE HOTEL

The Boutique Hotel showcases a stunning blend of modern elegance and classic charm, characterized by its thoughtfully designed architecture that complements the natural beauty of its surroundings.

The exterior features a harmonious mix of contemporary lines and traditional elements, with warm stone facades and large windows that invite natural light and provide breathtaking views of the landscape. The architecture embraces a serene color palette, enhancing the inviting atmosphere of the hotel. Inside, the design continues with open spaces that flow seamlessly from one area to another. Elegant interiors boast high ceilings, stylish furnishings, and carefully curated decor, creating a sophisticated yet cozy ambiance. The use of natural materials, such as wood and stone, adds warmth and character, while contemporary art pieces provide a modern touch.

The overall architectural vision of the Boutique Hotel is to create a serene retreat that feels both luxurious and welcoming, making it the perfect setting for unforgettable weddings and special celebrations.



THE FEATHER HILL VIEW | 2026

Venue HIGHLIGHTS

We offer a variety of stunning spaces to create the perfect backdrop for your wedding celebration.



Charming Chapel

Our enchanting chapel accommodates up to 230 guests, providing a romantic setting for your ceremony. With its elegant design and beautiful details, it creates a memorable atmosphere for exchanging vows.



Sunset Hall

The Sunset Hall is our main reception space, with a capacity of up to 300 guests. This expansive area features breathtaking sunset views, making it an ideal setting for an unforgettable celebration. The hall can also be adjusted in size using curtain partitions, allowing for a more intimate gathering if desired.



Outdoor Vista's Restaurant

Couples can also choose to host their ceremony and reception in the picturesque outdoor area adjacent to the Vistas Restaurant. Please note that for this option, all hotel rooms and the restaurant must be booked exclusively for your event. Max capacity of 100pax. Please note the premier package includes spa exclusivity as well.



Suikerbosch Venue

For smaller gatherings, our Suikerbosch venue is perfect, accommodating up to 60 guests. This cozy space includes a private outdoor area, offering another opportunity to enjoy those stunning sunsets in a more intimate setting.





We offer beautifully curated wedding packages designed to suit a variety of needs and budgets, ensuring that every couple finds the perfect fit for their special day. If you have specific requirements or a unique vision in mind, we are more than happy to create a custom package tailored just for you.

EXCLUSION ON PACKAGES

- All Rooms not reflected in Packages.
- Friday night Function & Catering.
- Wedding cake not reflected in packages.
- Fire pit and wood.
- Additional Venues.
- Spa treatment not included in packages.
- All Beverages not included in Packages.
- Different Chairs than available selection from A&E.
- Different Sound and Lighting Company or additional Sound and Lighting requirements.
- Venue & Table Décor & Flowers.
- Venue Lounges and Couches
- All Tableware (Cutlery, Crockery, Glassware), than set available in venue.
- Overtime for DJ.
- Live music.
- Priest.
- Stationary.
- Child Minder.
- Wedding guests Saturday Lunch.
- Photographer and Videographer.
- Hair, Make up and Nails.
- Venue Overtime.
- Refundable Breakage Fee.
- Public Holiday Staff Overtime Fee.
- Heaters.
- Shuttle services to other venues. Please ask reception for suggestions.
- Wedding car.
- Catering for service staff can be discussed with coordinator & chefs.



WEDDING | PACKAGES

70 PAX AND MORE

	STANDARD	DELUXE
ACCOMMODATION		
BRIDAL ROOM / HONEYMOON SUITE	Bride get ready from 7am	Bride get ready from 7am
GROOM ROOM	Groom get ready from 7am	Groom get ready from 7am
GUEST ROOMS	-	4 Hotel Rooms (sleep 8)
SPA		
TREATMENT DAY BEFORE EVENT FOR BRIDE	Foot massage for bride	Back, Neck & Shoulder massage for bride
VENUES		
VENUE AND CHAPEL HIRE	Venue hire Sunset or Suikerbosch	Venue Hire for Sunset or Suikerbosch
UMBRELLAS FOR CANAPÉS & COCKTAIL TABLES	Umbrellas and Cocktail Tables	Umbrellas and Cocktail Tables
TABLES	Rectangular Wooden Tables	Rectangular Wooden Tables
CHAIRS	Standard Type A&E Selection	Standard Type A&E Selection
GENERATOR	Included	Included
WI-FI	Included	Included
FIREPIT WITH WOOD	-	Included
TOTAL HOTEL EXCLUSIVITY	-	-
CATERING		
GET READY PLATTERS	Get ready platters for bridal parties	Get ready platters for bridal parties
CHEF SELECTED MENU	Standard Menu	Deluxe Menu
WEDDING CAKE	-	-
MIDNIGHT SNACKS	-	-
BEVERAGES		
GET READY DRINKS	Get ready soft drinks for bridal parties	Get ready soft drinks for bridal parties
WELCOME DRINK (AFTER CEREMONY)	Homemade lemonade or Iced tea	House Cocktails & Mocktails
ON THE TABLES	-	-
FOR THE TOAST	-	House Sparkling Wine
SOUND & LIGHTING		
SOUND FOR CHAPEL	Standard Sound & DJ (NBNM)	Standard Sound & DJ (NBNM)
DANCEFLOOR LIGHTING	Standard Lighting (NBNM)	Standard Lighting (NBNM)
STAFF		
EVENTS COORDINATOR	Included	Included
SERVING STAFF	Included (refer to configuration)	Included (refer to configuration)
CLEANING STAFF BEFORE & AFTER EVENT	Included	Included
CONSULTATION WITH COORDINATOR	3 Consultations	3 Consultations
PORTER AT GATE	-	-

PRICE PER PERSON

R1065

R1350

*OUT OF SEASON WEDDING DISCOUNT
JUNE - AUGUST ON VENUE HIRE ONLY*

30%

30%

WEDDING | PACKAGES

70 PAX AND MORE

	EXECUTIVE	PREMIERE
ACCOMMODATION		
BRIDAL ROOM / HONEYMOON SUITE	Bride get ready from 7am	Get Ready Room for Bride from 7 am
GROOM ROOM	Groom get ready from 7am	Get Ready Room for Groom from 7 am
GUEST ROOMS	8 Hotel Rooms (Sleep 16)	10 Hotel Rooms (Sleep 20)
SPA		
TREATMENT DAY BEFORE EVENT FOR BRIDE	Full Body Massage for Bride	Spa Exclusivity for Guest Use - 30 min treatments, 5 therapists
VENUES		
VENUE AND CHAPEL HIRE	Venue Hire for Sunset or Suikerbosch	Venue Hire for all venues at TFH
UMBRELLAS FOR CANAPÉS & COCKTAIL TABLES	Umbrellas and Cocktail Tables	Umbrellas and Cocktail Tables
TABLES	Rectangular Wooden Tables	Rectangular Wooden Tables
CHAIRS	Standard Type A&E Selection	Standard Type A&E Selection
GENERATOR	Included	Included
WIFI	Included	Included
FIREPIT WITH WOOD	Included	Included
TOTAL HOTEL EXCLUSIVITY		Gates closed - only wedding guests allowed
		Vistas restaurant available from 11:00 for exclusivity
CATERING		
GET READY PLATTERS	Get ready platters for bridal parties	Get Ready platters for Bridal Parties
CHEF SELECTED MENU	Executive Menu	Premier Menu
WEDDING CAKE	-	2 Tier Wedding Cake
MIDNIGHT SNACKS	Midnight Savoury Snacks	Midnight Pizzas
BEVERAGES		
GET READY DRINKS	Get ready soft drinks for bridal parties	Get Ready cocktails or mocktails for Bridal Parties
WELCOME DRINKS (AFTER CEREMONY)	House Cocktails & Gin Bar	House Cocktails & Gin Bar & Beer Buckets
ON THE TABLES	House Red & White Wine	House Red & White Wine
FOR THE TOAST	House Sparkling Wine	House Sparkling Wine
SOUND & LIGHTING		
SOUND FOR CHAPEL	Standard Sound & DJ (NBNM)	Standard Sound & DJ (NBNM)
DANCEFLOOR LIGHTING	Standard Lighting (NBNM)	Standard Lighting (NBNM)
STAFF		
EVENTS COORDINATOR	Included	Included
SERVING STAFF	Included (refer to configuration)	Included (refer to configuration)
CLEANING STAFF BEFORE & AFTER EVENT	Included	Included
CONSULTATION WITH COORDINATOR	4 Consultations	5 Consultations
PORTER AT GATE	-	Included

PRICE PER PERSON

R1950

R2650

OUT OF SEASON WEDDING DISCOUNT
JUNE - AUGUST ON VENUE HIRE ONLY

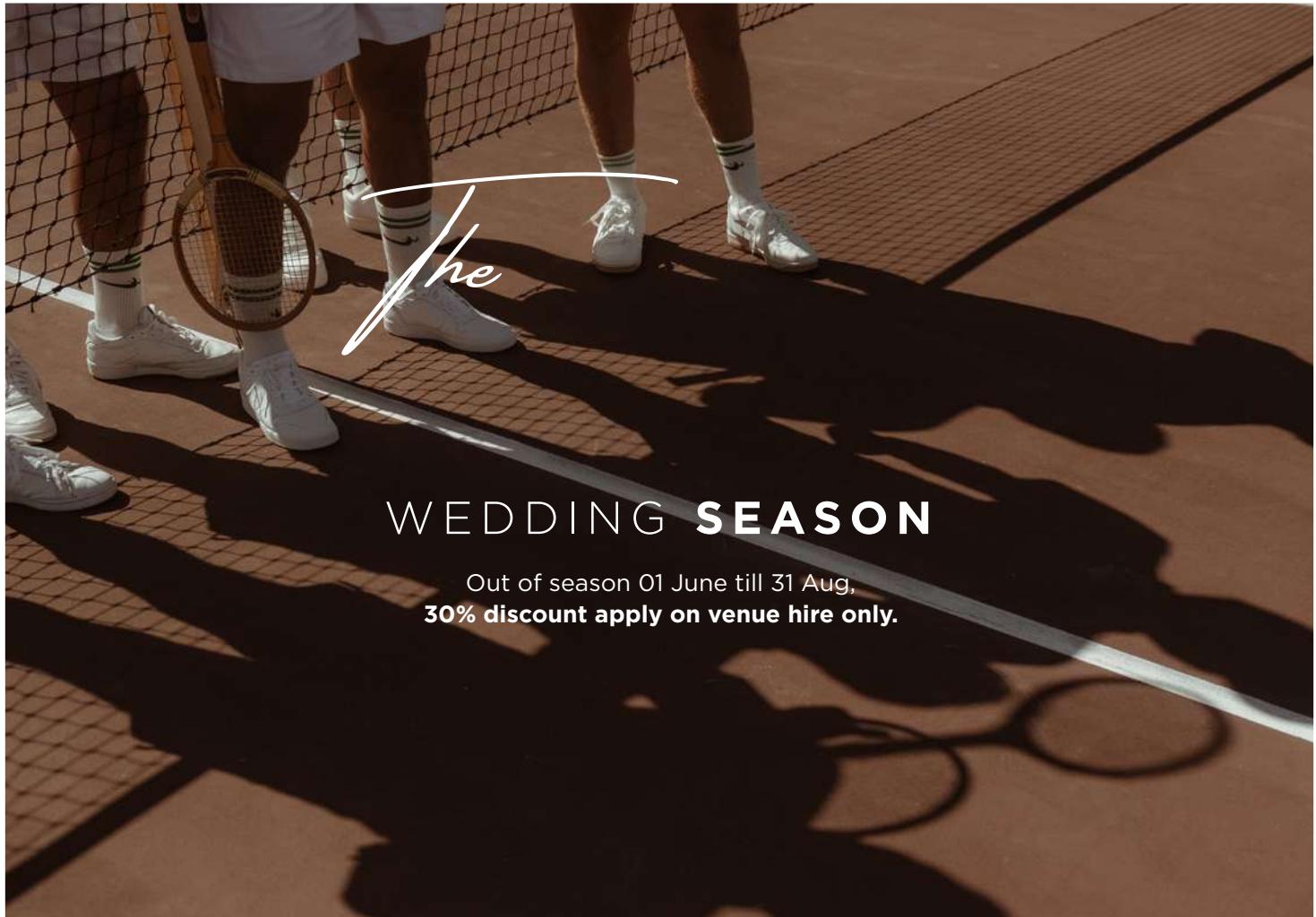
30%

30%

WEDDING | PACKAGES

ADD ONS		
OVERTIME	Per Hour	R4,000
ROOMS (REDUCED RATES FOR WEDDINGS)	All Room Types	R2,650
GIN BAR (HOUSE SELECTED GIN)	Per Person	R41
BEER BUCKETS	Per Person	R41
SIR FRUIT JUICE DISPENSERS	Per Dispenser 8L	R550
MOBILE COFFEE BAR	Per Person	Price on request
MIDNIGHT SNACKS	Per Person	Preference discussed with chefs
SERVICE PROVIDER MEAL & SOFT DRINK	Per Person	R230pp
THE FEATHER HILL BRANDED WATER FOR CEREMONY	Per Person	R17 350ml
CUSTOM BRANDED WATER BOTTLES FOR CEREMONY	Per Person	R22 350ml
HOUSE WINE BAR	Per Glass	R55

STAFF CONFIGURATION		
50 PAX	3 Waiters	2 Bartenders
51 - 100 PAX	5 Waiters	2 Bartenders
101 - 150 PAX	6 Waiters	3 Bartenders
151 - 200 PAX	8 Waiters	4 Bartenders
200 - 300 PAX	10 Waiters	6 Bartenders



Menu OPTIONS

We offer a variety of packages tailored to fit your needs and make sure it is an unforgettable experience



MENU PACKAGES | BUILD YOUR OWN MENU | PLATED MENU OPTION
DIETARY REQUIREMENTS | WEDDING CAKES | KIDDIES | DRINKS

STANDARD MENU

Canapés |

- Individual Charcuterie Cups per person:
Crackers, Cold Meats, Olives, Bread sticks, Cheese, Fruits

Or

(For Winter Weddings)

- Creamy Pea and Bacon Soup & Coconut Butternut Soup with a Variety of Homemade Breads

Mains Buffet |

- Hearty Beef Roast Sirloin with Creamy Mushroom Sauce
- Roasted Lemon and Herb Chicken with Lemon Velouté
- Fragrant Spring Onion Coconut Basmati Rice
- Garlic and Herb Buttered New Potatoes
- Roasted Seasonal Vegetable Medley
- Cinnamon Pumpkin Fritters in Caramel Sauce
- Fresh Garden Salad with Feta, Olives, Rosa Tomato and Peppers
- Beetroot Salad with Toasted Pumpkin Seeds

Desserts |

- Our Famous Rooibos Malva Pudding with Custard
- Dark Chocolate Mousse Oreo Cups with Cocoa

DELUXE MENU

Canapés |

- Grazing Table:
- Variety of Cold meats, Crackers, Olives, Cheeses, Fresh Fruits, Preserves, Breads and Spreads

Or

(For Winter Weddings)

- Decadent Biltong Soup & Coconut - Butternut Soup with a variety of Homemade Breads and Spreads.

Mains Buffet |

- Moroccan Inspired Deboned Leg of Lamb and Chimichurri Sauce
- Saucy Chutney Chicken Thighs and Pineapple Chutney Salsa
- Creamy Mushroom and Garlic Potato Bake
- Fragrant Buttery Basmati Rice with Herbs
- Southern Candied Sweet Potatoes
- Creamed Spinach
- Fresh Garden Salad with Marinated Feta, Rosa Tomatoes, Peppers, Red Onion, Olives and Croutons
- Three Bean Salad

Desserts |

- Dark Chocolate Malva Pudding with Custard.
- Decadent Peppermint Crisp Cups

EXECUTIVE MENU

Canapés |

- Grazing Table:
- Variety of Cold meats, Crackers, Olives, Cheeses, Fresh Fruits, Preserves, Breads and Spreads.
- A Variety of Spring rolls and Mini Pork Hot Dogs

Or

(For Winter Weddings)

- Mussel Pot Soup and Potato & Bacon Soup with Sweet Potbrood
- A Variety of Spring rolls and Mini Pork Hot Dogs

Mains Buffet |

- Peppered Pork Roll with Honey Mustard Sauce
- Oven Roasted Lamb Shank with Red Wine Jus (Cut From the bone and served Sliced)
- Warm Potato Salad with Capers, Peppers and Rocket
- Savoury Onion and Leek Rice
- Butternut Tart with Cinnamon and Coconut Crumble
- Roasted Seasonal Vegetable Medley
- Broccoli and Bacon Salad with Pumpkin Seeds, Cranberries and Cheddar
- Sriracha Asian Inspired Coleslaw

Desserts |

- Mini Tiramisu Cups
- Sticky Toffee Pudding with White Chocolate and Amarula Sauce

PREMIER MENU

Canapés |

- Grazing Table: A Variety of Cold meats, Crackers, Olives, Cheeses, Fresh Fruits, Preserves, Breads and Spreads, Biltong
- and Droëwors
- Crispy Chicken Wings in Teriyaki Glaze
- Pulled Pork Mini Vetkoek

Or

(For Winter Weddings)

- Creamy Truffle Mushroom and Biltong Soup Spicy Tomato Soup & Mini Grilled Cheese Sandwiches
- Crispy Chicken Wings in Teriyaki Glaze
- Pulled Pork Mini Vetkoek

Mains Buffet |

- Crispy Pork Belly with Sweet Mustard
- Char Grilled Beef Fillet (Served Medium) and Brandy Peppercorn Sauce
- Creamy Parmesan Mashed Potatoes
- Marinated Feta and Olive Cous Cous with Roasted Peppers
- Green Beans, Red Onion, Tomato and Feta Bake
- Crunchy Pecan Sweet Potato Casserole
- Mediterranean Pasta Salad with Peppers, Rosa Tomatoes, Red Onion, Olives and Sun-Dried Tomatoes.
- Waldorf Salad with Grapes, Apples, Celery and Walnuts.

Mini Dessert Bar |

- Mini Brownie Bites
- Mini Koeksisters
- Mini Lemon Meringue Cups
- Mini Lotus Biscoff Cheesecake Cups

PLATED MENU

Do you prefer a plated menu?

Please see our plated menu options below. Substitute your buffet menu on any packages with the plated menu and receive a main course and dessert plated.

Should you choose the premier package and substitute for a plated menu you will receive a Plated Starter, instead of canape's, Main Course and Dessert and Sorbet as a palate cleanser between your Starter and Main Course.

Should you wish to choose a plated menu, please inform the Chefs of each guest's choice by sending an excel spreadsheet with the guest's name and surname, Main Course and Dessert option. Also, at which table they will be seated. The seating chart must be sent through **one month before the wedding**. Dietary Requirements to be discussed in meetings.

PLATED PACKAGE OPTIONS

Starters |

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

Choose 1 starter option.

Main Course |

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

Choose 2 options for the main course.

Dessert |

- Coffee Crème Brûlée with Sesame Tuille and Fresh Berries
- Rooibos Malva Pudding, Mixed Spice Crème Anglaise, Oat Crumble
- Mixed Berry Eton Mess: French Meringue, Berry Coulis, Strawberry Gel, Fresh Berries, White Chocolate Ganache).

Choose 2 options for the dessert menu.

If there are any last changes on the day there will be an additional charge.

BUILD YOUR OWN MENU

Should you want to build your own menu and not choose any of the above-mentioned packages, please see attached the price list.

CANAPÉ OPTIONS

**Individual
Charcuterie cups |
R 138 pp**

Grazing Table | R 165 pp

**Soups & Breads | R 72 pp
Flavours to be discussed in
consultation.**

Spring Rolls | R 40 pp

Rissoles | R 50 pp

**Mini Burgers | R 82 pp
A variety of Beef & Chicken
Sliders with various toppings.**

Mini Hotdog | R 77 pp

Mini Vetkoek | R 82 pp



BUILD YOUR OWN BUFFET MENU OPTIONS

Proteins |

- Hearty Beef Sirloin with Creamy Mushroom Sauce.	R140
- Grilled Lemon and Herb Chicken with Lemon Velouté.	R115
- Moroccan Inspired Deboned Leg of Lamb and Red Wine Jus.	R165
- Saucy Chutney Chicken Thighs and Pineapple Chutney Salsa.	R125
- Peppered Pork Roll with Honey Mustard Sauce.	R120
- Oven Roasted Lamb Shank with Red Wine Jus (Cut From the bone and served Sliced)	R155
- Crispy Pork Belly with Sweet Mustard Sauce.	R140
- Char Grilled Beef Fillet (Served Medium) and Brandy Peppercorn Sauce.	R180
	-

Starches |

- Garlic and Herb Buttered New Potatoes.	R45
- Creamy Mushroom and Garlic Potato Bake.	R55
- Creamy Parmesan Mashed Potatoes.	R52
- Fragrant Buttery Basmati Rice with Peppers.	R50
- Marinated Feta and Olive Cous Cous with Roasted Peppers.	R72
- Warm Potato Salad with Capers, Peppers and Rocket.	R55

Vegetables |

- Roasted Seasonal Vegetable Medley.	R45
- Cinnamon Pumpkin Fritters in Caramel Sauce.	R50
- Creamed Spinach.	R50
- Butternut Tart with Cinnamon and Coconut Crumble.	R55
- Green Beans, Tomato and Feta Bake.	R55

Salads |

- Beetroot Salad with Toasted Pumpkin Seeds.	R38
- Fresh Garden Salad with Marinated Feta, Rosa Tomatoes, Peppers, Red Onion, Olives and Croutons.	R45
- Three Bean Salad.	R38
- Broccoli and Bacon Salad with Pumpkin Seeds, Cranberries and Mozzarella.	R42
- Sriracha Asian Inspired Coleslaw.	R35
- Mediterranean Pasta Salad with Peppers, Rosa Tomatoes, Red Onion, Olives and Sun-Dried Tomatoes.	R60
- Waldorf Salad with Grapes, Apples, Celery and Walnuts.	R55

Desserts |

- Our Famous Rooibos Malva Pudding with Custard.	R55
- Dark Chocolate Mousse Oreo Cups with Cocoa Nibs.	R50
- Decadent Peppermint Crisp Cups.	R45
- Mini Tiramisu Cups.	R46
- Sticky Toffee Pudding with White Chocolate and Amarula Sauce.	R53
- Mini Brownie Bites.	R42
- Mini Koeksisters.	R38
- Mini Lemon Meringue Cups.	R45
- Mini Lotus Biscoff Cheesecake Cups.	R55
- Sweetie Buffet. A variety of sweets from all shapes, sizes and textures.	R120



BUILD YOUR OWN PLATED MENU OPTIONS

Starter Options: Choose 1 Option from the list below |

- Biltong Arancini served with Homemade Chakalaka Emulsion and Roasted Corn Ribs.	R148
- Red Wine Poached Pears, Roasted Walnuts, Danish Feta served on top of a Mixed Leaf Salad.	R143
- Springbok Carpaccio served with Fresh Rocket, Sweet Balsamic Glaze and Parmesan Shavings.	R192
- Tuscan Gnocchi served with Sun Dried Tomato Cream, Baby Spinach and Danish Feta.	R165

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.	R357
- Red Wine Slow Roasted Lamb Shank, Sun Dried Tomato Risotto, Red Wine Jus, Sauteed Garlic Broccoli.	R385
- Apricot Chicken Thighs, Pineapple Chutney, Crispy Baked New Potatoes, Pan-Fried Green Beans.	R237
- Baked Crusted Line Fish, Crushed Crispy Potatoes, Buttered Peas, Lemon and Caper Cream Sauce.	R302
- Vegan Pulses Curry, Spring onion Rice, Coconut Cream, Potatoes, Poppadom.	R198
- Crispy Pork Belly, Sauteed Cabbage, Vanilla Carrot Puree, Mustard Mashed Potatoes.	R225

Plated Dessert Options | Choose 2 Options from the list below |

- Coffee Crème Brûlée with Sesame Tuille and Fresh Berries.	R88
- Rooibos Malva Pudding, Mixed Spice Crème Anglaise, Oat Crumble.	R93
- Mixed Berry Eton Mess:	R77
-	
- French Meringue, Berry Coulis, Strawberry Gel, Fresh Berries, White Chocolate Ganache.	

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.

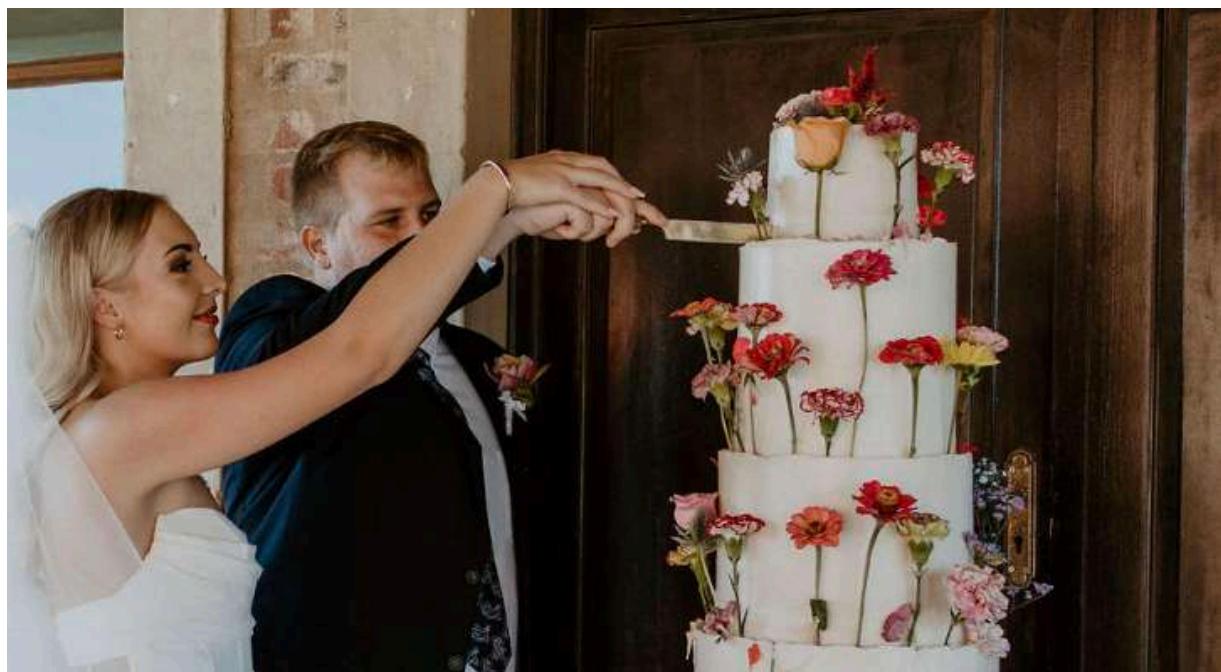
Kiddies Menu |

- (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	R60
- Chicken Strips and Chips	R60
- Cheesy Pasta	R45
- Toasted Cheese Sandwich	R45

DIETARY REQUIREMENTS

Dietary requirements to be discussed with our chef team in your 2nd consultation







We would love to be part of your special day by making your Wedding Cake.

Please see our available Flavours and Prices below.

If you book your wedding cake with us, you'll receive a complimentary Cake Tasting Box one month before your wedding, featuring our available flavours for you to enjoy at home or in our restaurant. Once you've chosen your favourites, you can schedule a sit-down meeting with our pastry Chef to discuss the details of your dream wedding cake.

AVAILABLE FLAVOURS

- Vanilla	- Vanilla and Lemon Curd
- Vanilla and Raspberry Coulis	- Caramel and Coffee
- Chocolate with Chocolate Ganache	- Carrot Cake with Cream Cheese Icing
- Black Forest	- Red Velvet with Cream Cheese Icing
	- Salted Caramel

SINGLE TIER	TWO TIER	THREE/FOUR TIER
20 - 30 Portions R2500	60 - 80 Portions R3800	60 - 80 Portions R5000
30 - 40 Portions R3000	80 - 100 Portions R4200	80 - 100 Portions R5500
40 - 60 Portions R3500	100 - 130 Portions R4500	150 - 180 Portions R7000
	130 - 150 Portions R 5000	
	150 - 180 Portions R5400	



Wedding ACCOMMODATION PACKAGE

R29,000.00 per night which includes all accommodation. (Kindly see next page to view our room types) Our Honeymoon Suite is already included in the venue rate. Normal Check-in time is at 14h00. If a guest requests an early check-in for the purpose of getting ready, a daily rate of R 1,650.00 will be charged for the room.

ROOM TYPE

Room 1 & 2 |

- Ground Floor with Patio
- Shower only
- Sleeps 2 - can split into twin beds

Room 3 & 4 |

- Top Floor
- Shower only
- Sleeps 2 - can split into twin beds

Room 5 |

- Top Floor
- Shower and Bath
- Sleeps 2

Room 6 |

- Top Floor
- Shower and Bath
- Sleeps 2 - can split into twin beds

Room 7 |

- Top Floor with Balcony
- Shower and Bath
- Sleeps 2

Room 8 |

- (Honeymoon Suite)
- Top Floor with Balcony
- Shower and Bath
- Sleeps

Room 9 |

- Top Floor
- Shower and Bath
- Sleeps 2

Room 10 |

- Top Floor with Balcony
- Shower only
- Sleeps 2

Room 11 |

- Ground floor
- Shower only
- Sleeps 2
- Next to Tennis Court

SHARED UNIT: ROOM 12

Ground Floor	Kitchen	Shower Only
Outdoor Braai Area	1 Bedroom	Sleeps 4 Queen size sleeper couch
Tv Lounge	1 Bathroom	Next to Tennis Court

Reception



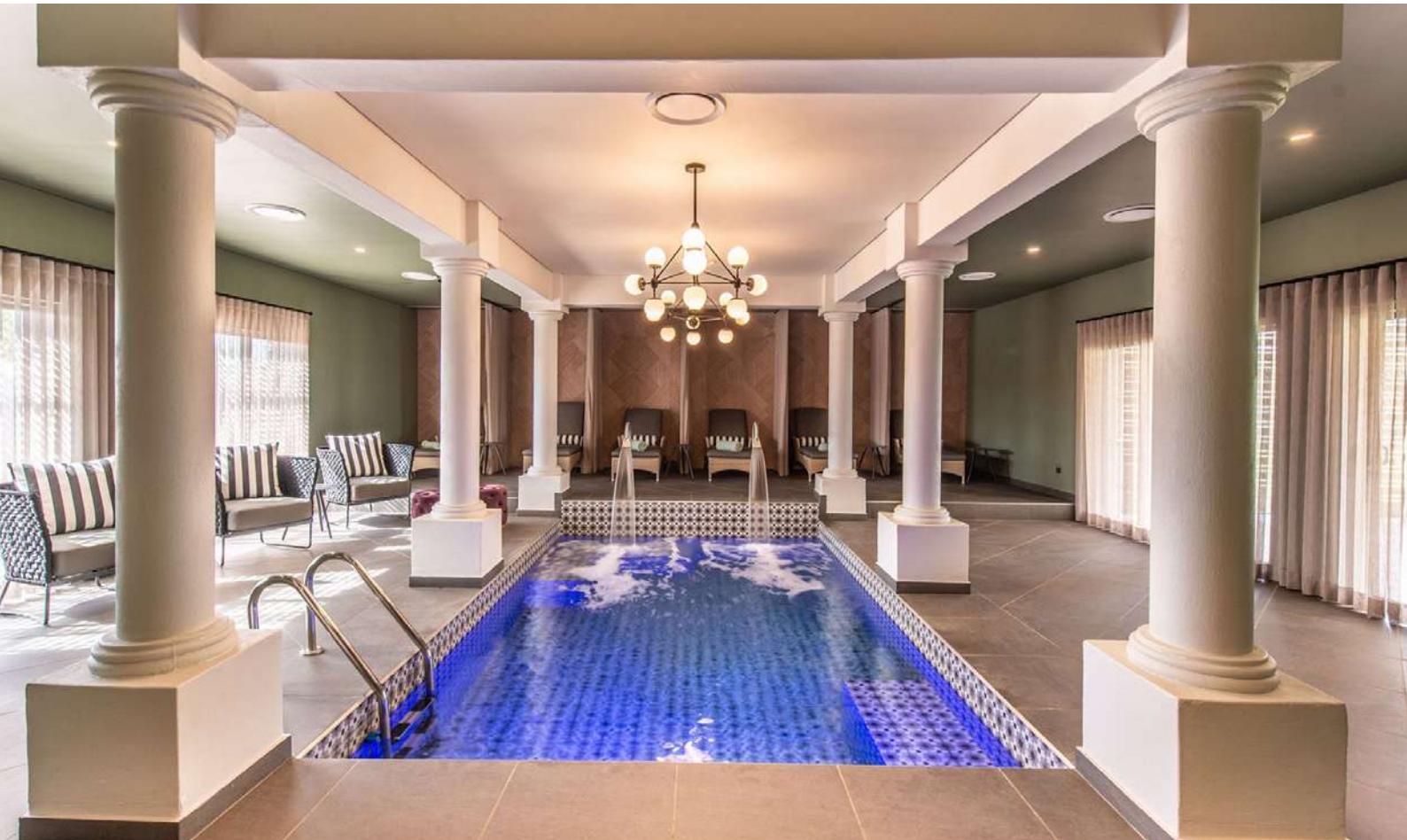


Spa TREATMENT

Enjoy a day of relaxation at our Luxury Day Spa, and receive 20% OFF selected treatments when you're hosting your wedding at our venue. Please note that the treatments don't necessarily need to be booked exclusively for the wedding day. The discount will be applied automatically upon confirmation that the wedding will be held at The Feather Hill.

TREATMENT OPTIONS

- Relaxation Foot Massage	R260
- Indian Head Massage	R260
- Gel Pedicure	R345
- Back, Neck and Shoulder Massage	R430



CLASSIC | MODERN | COMFORT

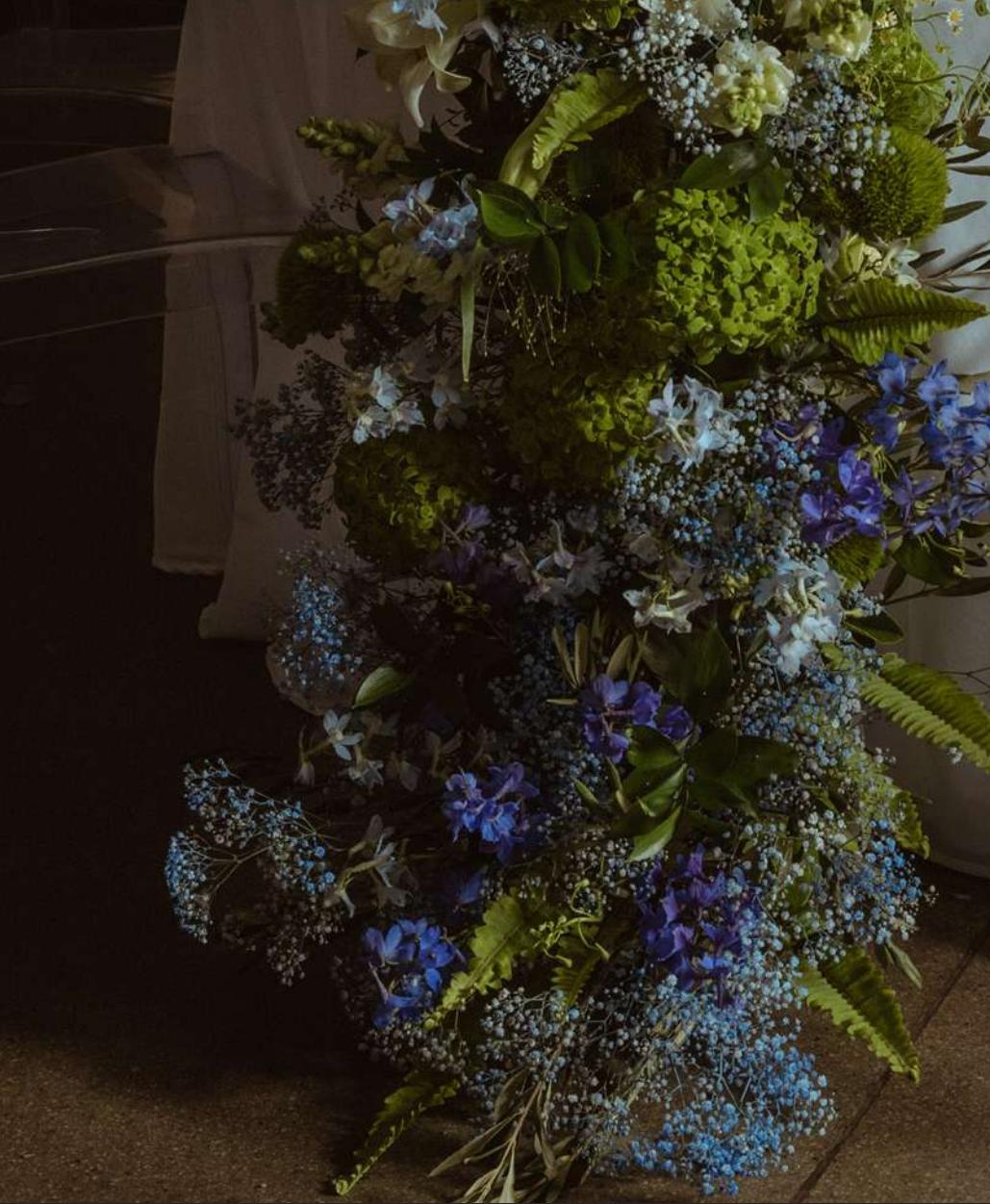


DESIGN & DECOR

A & E PACKAGES

082 801 2827
AEDECOR@AEDECOR.ORG.ZA

41 PARYSLAAN
POTCHEFSTROOM





SUGGESTED **TIMELINE**

Summer Timeline

16:00	Ceremony
16:30 for 17:00	Canapés, Drinks, Photos
18:30	Reception
19:30	Main Course
20:30	Dessert

Winter Timeline

15:00	Ceremony
15:30 for 16:00	Canapés, Drinks, Photos
17:30	Reception
18:30	Main Course
19:30	Dessert









Terms AND CONDITIONS

Accommodation

Check-in time 14:00 till 22:00 | Check-out time 10:00

The Bridal party to manage accommodation list as we will not know where wedding guests should sleep.

The set price for all accommodation types, for rooms not included in the package, is R2650 per room (sleeps 2), including bed and breakfast. Breakfast is served from 8am to 11am.

Additional guests joining for breakfast the day after the wedding will be charged per consumption and must be booked with the coordinator the day before.

For packages that do not include additional rooms, guests must book on a first-come, first-served basis, as non-wedding guests can also reserve available rooms.

Rooms can be provisionally reserved on behalf of the bridal party but must be confirmed at least one month in advance. These reservations will be included in the bridal invoice until individual guests book directly with reception.

A complimentary room is provided for the bride to get ready from 7am, along with an additional room for the groom from the same time. Custom-created weddings may have different arrangements.

Additional charges apply for children staying in the rooms. Please consult with reception or your coordinator for details.

Please note that some of our rooms have beds that cannot be converted into twin beds. Kindly refer to the room types for details.

If guests wish to check in early to prepare for the wedding, we recommend booking the room for the previous day, as our check-in time is 14h00.



BEVERAGES

A corkage fee of R140 per bottle applies to wine, sparkling wine, or champagne, with a maximum of three bottles per table.

Any wine brought in by guests must be handed to the coordinator one day before the wedding.

A Drinks & Wine List is available. Beverages not on the list can be specially ordered, provided that all stock is taken after the wedding. Prices will be determined based on our set selling margins.

As a licensed property, no outside alcohol is permitted on the premises. Beverages are available from several bars. A penalty of R10,000 will be enforced on the bridal couple if this policy is violated.

Last rounds will be called at 23:30 unless the overtime option is selected at R4,000 per hour.

Alcohol will not be served to individuals under 18. Staff may request identification.

Drinking with additional guests in hotel rooms is not allowed unless all rooms are booked by the wedding party, ensuring other paying guests are not disturbed.

The bar accepts both cash and card payments.

Individual bar tabs are allowed. We require contact details and a driver's license or ID for tab registration. This will be returned when settling the bill.

Beverage prices are subject to change without notice due to potential supplier price increases.

FOOD

For your convenience, we offer set catering menus with each package. However, we are happy to create custom menus for our guests. Please discuss your preferences with our wedding coordinator and chefs.

Any dietary requirements must be finalized two weeks before the wedding date.

Menu tastings must be booked at least two weeks in advance of your preferred tasting date.

Menu tastings incur additional costs.

The final wedding menu must be confirmed one month before the wedding date.

For plated menus: The bridal couple must provide the names of guests for name tags to ensure efficient food service. The seating chart and table placements should be finalized two weeks before the wedding.

PLEASE ASK GUESTS NOT TO MOVE THEIR SEATING ARRANGEMENTS, AS FOOD WILL BE SERVED ACCORDING TO THE SET ORDER.



VENUE

The MC must review health and safety protocols, including evacuation exits and assembly points, as required by law.

Cigarette remnants must not be flicked from the patio, as this poses a fire risk.

Smoking and vaping are strictly prohibited inside the venue and bar area.

Only biodegradable confetti is allowed.

If using animal ring bearers, please discuss arrangements with the coordinator.

No alterations or drilling into walls or ceilings is permitted.

The availability of the venue for décor setup depends on our existing bookings and venue availability.

Should the bridal couple choose to set up the venue themselves, event staff are available to assist at an additional cost.

On public holidays, additional staffing charges apply at double the normal rate.

A rain plan should be in place if the wedding is planned during the rainy season.

GENERAL

Please note that depending on your selected package or custom package, weddings do not grant exclusive use of the entire property. Other guests may be visiting the Spa and Vista's Restaurant during the wedding.

A parking area is provided for wedding guests. Guests staying at the hotel should park in the reception parking area.

Unfortunately, our wheelchair accessibility is limited due to the topographical layout of the premises, which are located on a hill. We do provide mobile ramps to assist.

Young children must always be accompanied by an adult.

The property is fenced and electrified. Please ensure that children stay away from the fence for safety.



PAYMENTS & CANCELLATIONS

The Feather Hill operates on a first-come, first-served basis. Wedding dates will only be secured once a full booking confirmation fee of R20,000 is received, and the booking contract is signed and sent to the venue administration at venue@thefeatherhill.co.za and events@thefeatherhill.co.za. The R20,000 booking fee will be seen as a deposit and will be deducted from the invoice as a payment.

Proof of payment is required for all EFT payments. The payment reference should include the married name and wedding date.

The Feather Hill reserves the right to cancel the contract if payments are not made on time, as discussed with your coordinator.

A payment of 50% of the total invoice is due six months before the wedding. Failure to pay by this deadline will result in forfeiting your wedding date.

Children: Babies and pre-school children may enter the venue free of charge. A venue hire fee of R100 per child applies for primary school children. High school children are counted as adults and will be charged the full adult rate.

A breakage deposit of R1,600 will automatically be added to the invoice and refunded if there are no breakages. If the damage exceeds R1,500, the bridal couple will be responsible for the balance.

If the wedding is postponed or moved to a different date or year, any special pricing, such as winter discounts, will no longer apply. New pricing for the selected date or year will be in effect.

Cancelling your wedding for personal reasons will be considered a breach of contract, and the cancellation policy will take effect.

VISITS & CONSULTATIONS

Amount of consultations included in different packages.

Visits are compulsory to confirm and secure your venue of choice.

Please confirm amount of guests joining you per visit.

Final consultation to take place 1 month prior to wedding.

All visits are by appointment only.

Mockup tables only allowed from Monday till Friday.

On second consultation the bridal couple to visit A&E Décor property to discuss décor requirements.

Note that some accommodation will not be able to be viewed if it is booked by guests.

Note that we host different types of functions and conferences. Venues might be setup in different styles when doing a viewing.

Suppliers LIST

DECOR & MORE

A & E DECOR |

- Anne-Lize

aedecor@aedecor.org.za
| 082-801-2827

FLOWERS

SIATUM SNYBLOMME |

- PW

pw@safri.com.co.za
| 018-285-1147

SOPHIA'S BESPOKE FLORALS |

- Sonja

| 083 647 5265

HAIR

HAIR AT PRESTIGE |

| 076 187 1834

- Suzanne

MAJESTIC HAIR CREATIONS |

| 076 705 7599

- Adri

JEFF MANYISA |

| 084 204 1208

- Jeff

MAKE UP

FABULASH AND MAKE UP ARTISTRY |

| 072 576 5583

- Téchan

| 071 750 7246

MAKEUP BY KUSCHKE |

- Kuschke

MAKEUP AT PRESTIGE |

| 076 187 1834

- Stephan

JEFF MANYISA |

| 084 204 1208

- Jeff

NAILS

NAIL ADORE |

- Schandry

| 082 468 2086

NADENÉS BEAUTY SALON |

- Nadené

| 076 110 6272

LA BELLA EVE |

- Suné

| 083 776 7692

PHOTOGRAPHY & VIDEOGRAPHY

PROTEA LENS |

- Marizanne

| 084-511-3239

FRANK AND THE MISSES |

- Ricardo

| 078 451 9907

MOTION MEMORY WEDDING PHOTOGRAPHY |

- Gerhard

info@motionmemory.co.za

MOTION POETRY PHOTOGRAPHY & VIDEOGRAPHY |

- Austin
- Gillaume

hello@motionpoetry.co.za
| 076 203 8217
| 083 461 3090

TRUE NORTH FILMS |

- Ian

| 076 909 6105





THE
FEATHER
HILL



WE HOPE TO WELCOME YOU SOON