
DEVONVALE
GOLF & WINE ESTATE
FUNCTIONS
PACKAGES
2027

WELCOME TO

DEVONVALE

Nestled just five minutes from Stellenbosch, Devonvale Golf Estate is surrounded by lush gardens, rolling vineyards and dramatic mountain vistas, creating an idyllic setting for any event imagined.

With the timeless charm of the winelands, excellent service and a personalised experience, it's the perfect choice for functions, celebrations and special occasions. Our highly experienced team is committed to crafting a seamless and unforgettable event - we can't wait to bring your vision to life!

5 VENUES **GOLF COURSE** **RESTAURANT** **MOBILE SPA** **HOTEL**



Contact us today

Call/WhatsApp BB: +27 82 881 0466
Office: 021 888 4736

Email: events@devonvale.co.za

OUR VENUES



VENUE 1

INDABA ROOM & GARDEN TERRACE

up to 120 guests
garden access



VENUE 2

GARDEN & BRAAI TERRACE

up to 120 guests
garden area



VENUE 3

THE BLUMBERG ROOM

up to 80 guests
golf course views



VENUE 4

CHEZ SHIRAZ RESTAURANT

up to 30 guests
golf course views



VENUE 5

THE PROVOYEUR ROOM

up to 12 guests
cosy and intimate

VENUE 1

INDABA ROOM & GARDEN TERRACE



Max capacity | 120-130
Min capacity | 60
Dancefloor | yes

Our largest venue, the Indaba Room, opens onto a private terrace, garden and braai area.

Includes:

- Round tables
- Chairs
- Crockery, cutlery and glassware
- Buffet area
- Carpeted
- PA system
- Handheld Microphone X 1
- Exclusive terrace
- Garden chill zone
- Braai area

Excludes:

- Linen
- Decor
- Music



Large dining areas with a dedicated buffet space, PA system, and a dance floor — ideal for memorable entertainment and celebrations.



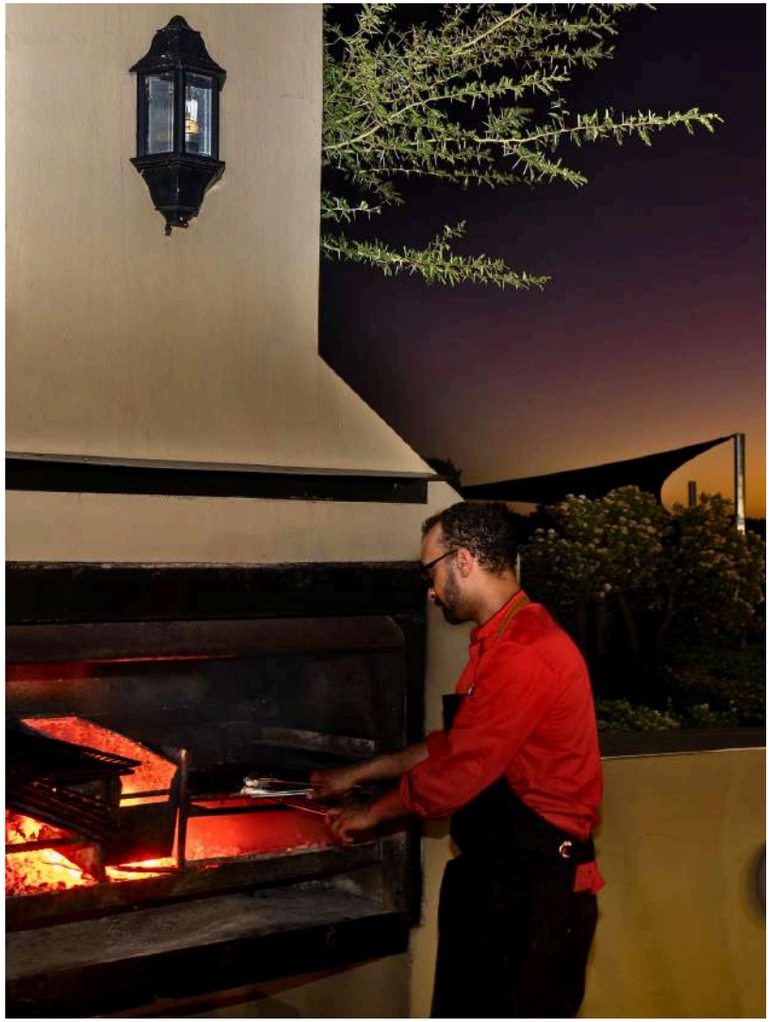


VENUE PRICING

BREAKFAST HIRE: From 07h00-12h00
R8 000

LUNCH HIRE: From 11h00-16h00
R12 000

DINNER HIRE: From 18h00-00h00
R18 000



A delicious braai at sunset? It doesn't get much better.



The adjacent garden and chill area is perfect for socialising and playing lawn games! With an outdoor bar, braai and plenty of seating options—including comfy happy saks—your guests are sure to have a memorable afternoon.



VENUE 2

GARDEN AND BRAAI TERRACE

Max capacity | 120

GARDEN & BRAAI TERRACE

Our garden and braai terrace offer a beautiful outdoor setting for functions and celebrations, with a dedicated entertainment area, wide open lawns and a relaxed braai area.

Includes:

- Basic outdoor seating
- Bouilles court
- Cutlery & crockery
- Umbrellas
- Bar set-up
- Lounge areas
- Happy saks

Excludes:

- Decor
- Music
- Waiters
- Gratuity

VENUE PRICING

VENUE HIRE:
Up to 60 guests: R6 000
60-120 guests: R9 500

GARDEN AREA

Perfect for a leisurely group lunch enjoyed in a tranquil garden setting.

Please note: the braai area is not included.

Includes:

- Garden seating
- Bouilles court
- Cutlery & crockery
- Umbrellas
- Lounge areas
- Happy saks

Excludes:

- Decor
- Music
- Waiters
- Gratuity

VENUE PRICING

VENUE HIRE:
Up to 30 guests: R3 000



VENUE 3

BLUMBERG ROOM

Max capacity | 80
Min capacity | 40
Dancefloor | no

Our venue, the Blumberg Room, has a balcony with a beautiful view overlooking the golf course.

Includes:

- Round tables
- Chairs
- Crockery, cutlery and glassware
- Data projector
- PA system
- Handheld Microphone X 1
- Carpeted

Excludes:

- Linen
- Decor
- Music





VENUE PRICING

BREAKFAST HIRE: From 07h00-12h00
R6 000

LUNCH HIRE: From 11h00-16h00
R10 000

DINNER HIRE: From 18h00-00h00
R14 000



Decorate the venue the way you desire!



A flexible event venue offering a private balcony, a spacious lounge area for relaxation and a bar.

VENUE 4

CHEZ SHIRAZ RESTAURANT



Speeches | no
Dancefloor | no
Music allowed | no
Exclusivity | no
Max: 30 people

Host your next group dining experience at Chez Shiraz Restaurant, featuring a welcoming bar, a deck overlooking the golf course, and plenty of seating—perfect for relaxed, memorable group gatherings.

Includes:

- Tables
- Chairs
- À la carte dining options
- Set menu dining options

Excludes:

- Linen
- Decor
- Music



Sunsets on the deck are a sight to behold. Raise a glass to the good life!

VENUE PRICING

VENUE HIRE:
R1 500







Tables dressed and ready for an afternoon of fun.



The restaurant offers the perfect blend of comfort and style, featuring cosy leather couches, modern seating areas, a rich mahogany bar and inviting fireplaces.

VENUE 5

PROVOYEUR ROOM



Max capacity | 12
Min capacity | 2
Music allowed | yes
Exclusivity | yes

The Provoyeur Room is our most intimate venue, designed for 2-12 guests in a modern, private setting. Ideal for small birthday celebrations, it's the perfect space to create special memories.

Includes:

- Large table
- Chairs
- Light decor included

Excludes:

- Linen
- Decor
- Music



Modern amenities meet friendly service throughout.

VENUE PRICING

VENUE HIRE
R2 000





VENUE 5

PROVOYEUR ROOM



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Min capacity | 2
Music allowed | yes
Exclusivity | yes

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Includes:

- Large table
- Chairs
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Excludes:

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- Decor
- Music



Modern amenities meet friendly service throughout.

VENUE PRICING

VENUE HIRE
R2 000






A HIDDEN GEM
the perfect setting



STAY AND PLAY

18 HOLE CHAMPIONSHIP GOLF COURSE

The magnificent golf course needs little introduction, offering a regular challenge to both local and international golfers alike.



GREAT DINING OPTIONS

CHEZ SHIRAZ RESTAURANT

With panoramic views of the golf course and Bottelary Valley vineyards in the distance, it is the perfect spot to indulge in a hearty meal.



A NIGHT IN THE WINELANDS

DEVONVALE LODGE

Our lodge provides ultimate rest and relaxation. Spoil your guests with a night to remember.

WHAT CAN WE DO?



END-OF-YEAR FUNCTIONS

Wrap up the year in style with a memorable year-end celebration! Whether it's a relaxed braai or an evening of dinner and dancing, we'll make your vision a reality.



BRIDAL SHOWERS

Whether it's a casual gathering or a lively celebration, we provide the perfect setting to create cherished memories for the bride-to-be and her loved ones.



BIRTHDAY CELEBRATIONS

Birthdays are special occasions meant for celebration. Let us help you create the perfect one.

MORE OPTIONS

- Breakfast presentations
- Corporate events
- Golf days
- Baby showers
- Nappy party
- First holy communion
- Anniversary parties
- Engagement parties
- Matric dance
- Cocktail parties
- Memorial service

and much more...

EXTRAS

- **Golf 18 holes** – R930 per round R600 affiliated
- **Golf 9 holes** - R500 per round R340 affiliated
- **Golf carts** – R480 per round
- **Table tennis** – R250
- **Bouillon court** – R250
- **Volleyball** – R350
- **Data projector** – R3000
- **Silver underplates** –R5 each
- **Corkage fee on champagne and wine** - R65
- **Waiter fee for functions** – R500 per waiter
- **Cakeage fee -** R250 (only if cake gets cut on premises)
- **Decor, sound and DJ can be arranged** (outsourced at an additional fee)
- **Additional garden and cocktail furniture can be hired in** (outsourced at an additional fee)

OUR PARTNERS IN OFFERING

TECHNICAL AND SOUND
Hometown Productions
Dawie: 082 877 49 67

TEAM BUILDINGS
Dynamic Corporate Activities
Jaco: 073 592 1462

DECOR AND FLOWERS
Prickly Pear
Riaan: 082 885 55 80


discover our
MENUS
A FEAST FOR THE SENSES

BRAAI DINNER MENU

R600 PP
Up to 120 guests

HARVEST TABLE

Bread table
Assorted breads with pâté
Cheeseboard & cold meats
Fresh fruit, jam & preserves
Chefs choice of savoury snacks

MAIN

Greek salad
Potato salad
Maize meal (pap)
Tomato smoor
Marinated lamb loin chops
Boerewors
Spicy wings
Corn on the cob
Sweet pumpkin fritters

DESSERT

Assorted mini dessert served on tables

HARVEST PLATTER

R300 PP
From 30-120 guests

Assorted breads with pâté
Cheeseboard & cold meats
Fresh fruit, jam and preserves
Chefs choice of savoury snacks



SNACK MENU

R400 PP
Up to 120 guests

Smoked salmon roulade
Lamb koftas & tzatziki
Assorted bruschetta
Mini beef sliders
Mushroom, leek & brie phyllo samoosas
Spicy chicken & bell pepper skewer

DESSERT

Mini cheesecake and Chocolate brownie



PLATED MENU 1

R550 PP
From 10-40 guests

STARTER

CAPRESE SALAD
Fior di latte, basil pesto, tomato & crostini
Or
SEAFOOD SPRINGROLL
Lemon dressing, baby leaves, capers & cream cheese

MAIN

GRILLED LINEFISH
Chickpeas, broccoli, green beans, lemon & parsley beurre blanc
Or
BEEF FILLET
Baby potatoes, grilled baby marrow, cherry tomato & red wine sauce
Or
WILD MUSHROOM RISOTTO
Rocket, gremolata & pecorino

DESSERT

CRÈME CARAMEL
Fresh fruit & nut biscotti
Or
BAKED CHEESECAKE
Chantilly cream & blueberry sauce

PLATED MENU 2

R475 PP
From 10-40 guests

STARTER

BEETROOT AND GOAT CHEESE SALAD
Fennel, baby leaves & lemon dressing
Or
ROASTED TOMATO & AVOCADO SALAD
Baby leaves & pecorino

MAIN

GRILLED CHICKEN BREAST
Mashed potato, grilled vegetables topped with lemon herb butter
Or
BEEF SIRLOIN
Potato au gratin, baby vegetables & red wine jus
Or
WARM QUINOA SALAD
Fresh herbs, roasted vegetables & feta

DESSERT

VANILLA PANNA COTTA
Pineapple, mint salad & sable
Or
CHOCOLATE BROWNIE
Chantilly cream & fresh berries

PLATED MENU 3

R425 PP
From 10-40 guests

STARTER

Greek salad & fresh bread rolls on table

MAIN

(On booking your event, please choose two options for your menu)

SLOW-ROASTED LAMB SHANK
Mashed potato, roasted veg & jus
Or
BEEF SIRLOIN
Potato gratin, baby vegetables & red wine jus
Or
PORK BELLY
Baby vegetables, parmesan mashed potatoes & soy jus
Or
GRILLED LINEFISH
Parsley mash, stir fry & salsa verdi
Or
WILD MUSHROOM FETTUCCINI
Feta, fresh herbs & lemon zest

DESSERT

Chef's choice

PLATED MENU 4

R320 PP
From 10-40 guests

STARTER
Fresh bread rolls on the table

MAIN
(On booking your event, please choose two options for your menu)

BEEF SIRLOIN
Mashed potato, baby vegetables & red wine jus

Or

SMOKED SALMON AND CHICKEN PASTA
Creamy-based penne pasta, fresh herbs topped with pecorino cheese

Or

GRILLED HAKE
Parsley mash, stir fry & salsa verdi

Or

PASTA ARRABBIATA
Hint of chilli, pecorino topped with fresh herbs

DESSERT(EXTRA R50)
Chef's choice

PLATED MENU 5

R500 PP
Up to 120 guests

STARTER
CHICKEN & MUSTARD VOL-AU-VENT
Baby leaves, wild mushrooms, leek & red pepper dressing

MAIN
SLOW-ROASTED LAMB SHANK
Mashed potato & grilled vegetables, topped with red wine jus

DESSERT
BAKED CHEESECAKE
Fresh fruit, blueberry compote, lemon zest & crème Chantilly





BUFFET OPTIONS

R500 PP
Up to 120 Guests

OPTION 1

Green salad
Roasted vegetable & quinoa salad topped with feta
Baby potato
Slow roasted leg of lamb in jus
Stuffed chicken breast in lemon butter
Grilled linefish with salsa verdi
Roasted butternut
Broccoli & cauliflower bake

DESSERT(PLATED)

Baked cheesecake with blueberries & chantilly cream



BUFFET OPTIONS

R400 PP
Up to 120 guests

OPTION 2

Bread rolls
Greek salad
Mashed potato
Slow roasted beef brisket
Grilled line fish with lemon herb butter
Roasted vegetables
Honey roasted sweet potatoes

DESSERT(PLATED)

Panna cotta with pineapple, mint salsa & sable



BREAKFAST MENU

With dessert: R425 PP
Without dessert: R375 PP
From 20-120 guests
Served with coffee and juice

ON THE TABLE

Croissants
Muffins
Jams
Grated cheese

STARTER

Fruit yoghurt and muesli cups topped with honey

MAIN

FULL BREAKFAST
Beef sausage, two eggs, grilled tomato, bacon and sautéed mushrooms
Or
SPINACH AND MUSHROOM WITH POACHED EGGS
Topped with hollandaise sauce

DESSERT(OPTIONAL)

Vanilla crème brulee with biscotti & fresh fruit



our

REVIEWS

“

We were very satisfied with the service received. The venue, the food, the service, everything was perfect and we really appreciate the efforts you went through to make this event as pleasant as possible for us.

-

Remgro

“

The attention to detail, agility to make things happen at short notice to accommodate our requests were great. All the people in every area of the business were always friendly and approachable as well as going out of their way to support.

Thank you for helping to create a memorable event for the delegates.

-

Capitec

“

On behalf of GolfRSA, we would like to extend a word of thanks to you and your team for hosting us the past weekend and for ensuring that we were well taken care of.

The meeting went well and the feedback we received from the Executive Members was positive.

-

Golf RSA

“

Thank you for hosting Vantage & making the occasion special.
The team thoroughly enjoyed the day.
The meals were delicious, the event organization was flawless, the space provided & décor was lovely.
Appreciate all your effort & well done to your whole team. Thank you!

-

Vantage Group

“

Thank you very much for hosting our event at your establishment. We really appreciate all your assistance, professionalism, and the support provided throughout the process — it made the event a great success.

-

Medihelp

“

On behalf of PayInc, we wish to extend our sincere thanks and appreciation to you BB, and all the teams on site, behind the scenes and on the frontline that ensured we showcased another magical golf day experience for all our hosts and guests.

I have already received some feedback and by all accounts, a wonderful time was experienced by all.

-

PayInc

GET IN TOUCH *today*

Reservations

Devonvale Golf Estate, Stellenbosch

Call/WhatsApp BB: +27 82 881 0466

BB: events@devonvale.co.za
Chrissy: functions@devonvale.co.za

Get Social

Tag us in your photos!



FAQ'S

When must we pay the booking fee to confirm the venue?
We recommend paying the booking fee as soon as possible, as your date is only secured once the 50% deposit has been received.

Can we bring our own décor and suppliers?
Yes, you're welcome to bring your own décor and décor suppliers. Please chat to our team in advance to arrange and confirm your set-up times.

Can you accommodate dietary requirements?
Yes, we can accommodate a range of dietary requirements, including vegetarian and vegan options. Please let us know about any dietary requirements at least 7 days in advance.

Is WIFI available?
Yes, we have complimentary WIFI available.

Is your catering Halaal?
No, we are not a Halaal-certified venue. However, we can arrange Halaal meat from a Halaal butcher, or alternatively for the strict Halaal guests, we can arrange for a Halaal caterer to bring the individual meals in at an additional cost.

How far in advance should we book?
We recommend booking well in advance, as our venue dates fill up quickly. The earlier you book, the better chance you have of securing your preferred date.

Do you allow self-catering or can we bring our own food and drinks?
No, we do not allow self-catering or outside food or drinks. Our in-house team of chefs takes care of all catering, with a range of menu options available to suit your function.

Can we bring our own alcohol?
No, outside alcohol is not permitted. However, you are welcome to bring your own wine and champagne, subject to a corkage fee. Please arrange in advance.

Is a sound system available for dancing?
No, our sound system is suitable for background music. For dinner and dancing, you are welcome to bring in your own DJ or band.

Is parking available?
Yes, we have plenty of complimentary parking available for all your guests and 24-hour security.

What time can we set up and when does the function need to end?
Set-up times can be arranged with your dedicated Event Coordinator. Where feasible, set-up can be arranged for the day before the function or earlier on the day. All functions must conclude by midnight.

Is accommodation available on site?
Yes, we have accommodation available for up to 110 guests. Subject to availability on your preferred dates.