



CONFERENCE PRICING *Guide*

1ST OCTOBER 2026 - 30TH SEPTEMBER 2027



WELCOME TO

DEVONVALE

Nestled in the heart of the Cape Winelands, Devonvale Golf & Wine Estate is a true hidden gem in the picturesque Devon Valley.

Renowned for its lush 18-hole championship golf course, the estate perfectly balances country charm with modern elegance, framed by rolling Shiraz vineyards and majestic mountains.

With over five decades of history, Devonvale is not just a premier golfing destination — it's also a preferred choice for conferences, meetings, and corporate events. Whether you're enjoying a round of golf or conducting business, Devonvale ensures a memorable experience, combining warm service, state-of-the-art facilities, an upmarket hotel and a tranquil setting ideal for both relaxation and productivity.



Phone: +27 (0) 21 888 4736

Email: events@devonvale.co.za

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CONFERENCE VENUES

Devonvale is the perfect venue for conferences, meetings, training sessions, and a range of business events. Our flexible venue design allows us to easily adapt our spaces to meet your specific needs. While we offer standard conference packages, we're happy to customize them for you. Get in touch, and we'll bring your vision to life!

	U Shaped	Banqueting	Classroom	Boardroom	Cinema	Total m ²
INDABA ROOM	38	120	120	-	180	600
BLUMBERG ROOM	27	60	60	-	100	182
PROVOYEUR ROOM	-	-	-	12	-	54



OPTION ONE

INDABA ROOM

The Indaba Room is our largest conference venue, accommodating up to 120 delegates. It opens onto a private terrace, garden, and braai area, providing a perfect space for refreshments and tea breaks.

- Large screen
- No data projector (outsourced @ R3000 per day)
- Speakers & connection for auditory presentations
- 2 x flip charts & marker pens
- Notepads & pens
- PA system and one handheld microphone
- Podium
- WIFI
- Excludes power points for laptops, except for top table

 *up to 120 pax*

 *garden access*

OPTION TWO

BLUMBERG ROOM

The Blumberg Room, slightly smaller than the Indaba Room, is perfect for 10-60 delegates depending on the required style. The Blumberg Room has a balcony with a beautiful view overlooking the golf course.

- Large screen
- Roof-mounted data projector rented out @ R750 per day
- Speakers & connection for auditory presentations
- 2 x flipcharts & marker pens
- Notepads & pens
- PA system and one handheld microphone
- Podium
- WIFI
- Includes power points for 40 laptops

 10-60 pax

 golf course views



OPTION THREE

PROVOYEUR ROOM

Provoyeur Room is used for meetings from 2-12 delegates, for breakaway groups within a workshop. If you are looking for a meeting venue away from the office, or a smaller, cosier environment, the Provoyeur Room is perfect for your needs.

- HD Smart TV with connection points
- Digital whiteboard
- Notepads & pens
- WIFI
- In-desk power sockets for 6 laptops

 2-12 pax

 cosy and intimate





CONFERENCE

packages



DAY CONFERENCE PACKAGE

R710-00



HALF DAY PACKAGE (MORNING)

R390-00



HALF DAY PACKAGE (AFTERNOON)

R430-00



HALF DAY CONFERENCE WITH LUNCH

R610-00



SINGLE ACCOMMODATION WITH BREAKFAST

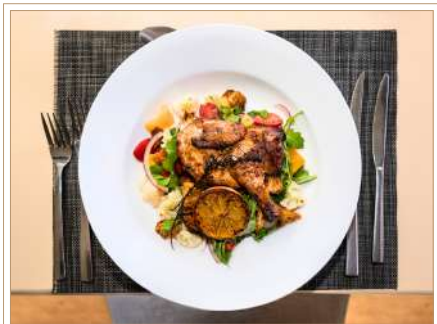
R2650-00



SHARING ACCOMMODATION WITH BREAKFAST

R1850-00

CONFERENCE EXTRA'S



STANDARD DINNER

R450-00



BRAAI DINNER

R600-00



FOOD & WINE PAIRING

R950-00



CANAPÉ SNACK MENU

R500-00



PACKAGES INCLUDE:

- Filtered water & mints in the conference room
- Tea and coffee with pastries on arrival
- Mid-morning tea, coffee & juice with savoury snacks
- Conference lunch: menus available on request
- Afternoon tea & coffee with biscuits
- Conference venue hire
- Generator on site
- VAT

OPTIONAL EXTRAS:

- Bottled water R25 (500ml)
- Surcharge for Halaal catering is 500 per person for the full-day conference
- Surcharge for Halaal dinner is R350 per person
- Add Halaal delivery for R350
- Vegetarian, vegan & gluten-free meals (available on request - surcharge of R150)
- You are welcome to bring your own data projector
- Team building area with options available from Dynamic Corporate Activities
- Golfing, mountain biking, hiking, petanque court, table tennis & volleyball net



TEA TIME

examples

ARRIVAL

*Mini scones with cream, jam and
cheese*

Assorted muffins

Mini Danishes

Filled croissants

Vegetable quiche

**Normally two items are served, as
well as a fruit platter.*

MID MORNING

Mini sausage rolls

Mini chicken and mushroom pies

Vegetable wraps

Mini spinach and feta pizza's

Butternut and baby marrow

samosas

Mini meatballs and sweet chilli

sauce

**Normally two items are served, as well
as a fruit platter.*

AFTERNOON TEA

Assorted biscuits

Lamingtons

Swiss rolls

Buttermilk rusks

Mini doughnuts

**Normally 1 item is served, as well as
a fruit platter.*



CATERING

by Devonvale



MENU OPTIONS

Our highly skilled chef William has curated a selection of menus for your conference days, focusing on simple, comforting, yet flavourful and fresh meals.

We are happy to accommodate any preferences, so don't hesitate to let us know if anything doesn't appeal to you. For larger groups, we offer a buffet, while smaller groups of under 22 delegates will have a set menu. Set menu options for lunch will be available on your conference tables upon arrival, and we kindly ask that you submit your selections to your conference assistant by mid-morning tea.



*A feast for your
senses at
Chez Shiraz
Restaurant*

*In the following pages, you will find
our sample menus.*

*Our chef regularly updates the
selections and can customize the
offerings to meet the unique preferences
and dietary requirements of our guests.*





BUFFET MENUS

above 22 delegates

LUNCH MENU 1

MAIN COURSE

Freshly baked bread
Tomato, avocado and pecorino salad
Potato wedges
Beef lasagne
Roasted chicken breast with herb butter
and feta
Honey roasted butternut
Grilled vegetables

DESSERT

Peppermint tart

DINNER MENU 1

MAIN COURSE

Caprese salad
Chefs' choice soup
Baby potatoes
Roasted leg of lamb in jus
Stuffed chicken breast with camembert
and tomato
Steamed green vegetables
Broccoli and cauliflower bake

DESSERT

Chocolate pudding
Vanilla ice cream

LUNCH MENU 2

MAIN COURSE

Freshly baked bread
Roasted bell pepper and quinoa salad topped
with deep fried camembert
Mashed potatoes
Beef brisket in jus
Grilled hake in a herb butter
Oven roasted vegetables

DESSERT

Chocolate pudding
Vanilla ice cream

DINNER MENU 2

MAIN COURSE

Greek salad
Chefs' choice soup
Potato bake
Roasted beef rump and pepper sauce
Grilled line fish in tomato and herb salsa
Roasted beetroot
Sweet carrots

DESSERT

Malva pudding
Warm custard

SET MENUS

below 22 delegates

LUNCH MENU 1

MAIN COURSE

Beef Sirloin

Mushroom sauce, green beans & fries

Or

Grilled Hake

Tartar sauce, baby potatoes & grilled vegetables

Or

Creamy Wild Mushroom Pasta

Fettuccine, fresh rocket and pecorino cheese

DESSERT

Baked Cheesecake

With fresh berries

LUNCH MENU 2

MAIN COURSE

Beef Burger

Cheese sauce, avocado, lettuce, tomato and fries

Or

Seared Chicken Breast

Stir fry vegetables, mashed potato and lemon butter

Or

Vegetable Curry

Basmati rice, chickpeas, tomato and onion sambal

DESSERT

Chocolate Brownie

Vanilla ice cream

CONFERENCE DINNER

STARTERS

(Choose 1)

CAPRESE SALAD

Fior di latte, basil pesto, tomato and crostini

SOUP OF THE DAY

Toasted ciabattas

AVOCADO, TOMATO AND PECORINO CHEESE

Baby leaves and lemon dressing

FISH CAKE

Wasabi mousse and beetroot

MAIN COURSE

(Choose 1)

FRESH LINEFISH

*Chickpeas, broccoli, green beans, lemon and parsley
Beurre Blanc*

BEEF FILLET

Baby potatoes, grilled baby marrow, cherry tomato and red wine sauce

WILD MUSHROOM RISOTTO

Rocket, parsley, garlic, lemon and pecorino cheese

CREAMY CHICKEN AND PRAWN PASTA

Fresh herbs, chilli and parmesan cheese

BASIL AND TOMATO FETTUCCINI

Feta cheese and cream

BEEF BURGER

Lettuce, tomato, cheese sauce, avocado and fries

SLOW-ROASTED LAMB SHANK

Mashed potato, grilled vegetables and jus

PIZZA OPTIONS:

Bacon, avocado and feta

Chicken, cranberry, camembert and rocket

Spinach and feta

Beef, blue cheese and sweet cumin onions

DESSERT

CHEF'S CHOICE



BRAAI DINNER MENU

HARVEST TABLE

Bread table
Assorted breads and rolls
Pâté's and dips
Assorted Cape cheeses and preserves
Cold meats and olives

MAIN COURSE

Greek salad
Butternut, feta, toasted seeds and basil
Maize meal (pap)
Tomato smoor
Marinated lamb loin chops
Beef boerewors
Spicy chicken wings
Grilled aubergine and halloumi
Sweetcorn fritters

DESSERT

Assorted mini dessert

FOOD&WINE *Pairing Menu*

1ST COURSE (ATTICUS 2022)

CHICKEN LIVER PARFAIT

*Apple, pink peppercorn salsa,
 red wine poached pear and crostini*

2ND COURSE (CINSAULT 2021)

SEARED TROUT

Baby beetroot, dill and radish

3RD COURSE (CHARDONNAY 2021)

POTATO GNOCCHI

Wild mushrooms, leeks, pecorino crisp and sage butter

4TH COURSE (PINOTAGE 2019)

SPRINGBOK LOIN

Potato au gratin, shallots, wilted kale and jus

5TH COURSE (MALBEC 2021)

DARK CHOCOLATE GATEAU

Fresh berries and brandy snap





CANAPE SNACK MENU

Grilled beef on polenta topped with hollandaise

Sesame-crusted fish cakes

Smoked salmon roulade

Aubergine and halloumi bruschetta

Mushroom, leek and brie phyllo samoosas

Spicy chicken and bell pepper skewer

Tomato and ricotta quiche

Lamb koftas with tzatziki

DESSERT

Mini cheesecake

Chocolate brownie

Assorted fruit skewers

WELCOME TO

DEVONVALE HOTEL

Our upmarket hotel offers two floors of rooms and apartments, along with a section of 2-bedroom townhouses surrounding the pool. The hotel building features various room types, including petite hotel rooms, one-bedroom suites, and two-bedroom suites, totaling 30 bedrooms. Each room is priced as a single, ensuring privacy with your own bedroom and bathroom, even if you share a living area.

The townhouses, which can accommodate 14 delegates across 7 houses, offer a more spacious living area, kitchen, braai area, and a terrace.

In total, our accommodations can host 58 guests in single rooms and 88 guests per person sharing.

HOTEL FEATURES

IN-ROOM AMENITIES

- ✓ Air conditioning
- ✓ Double beds/twins
- ✓ LCD TV
- ✓ Hair-dryer
- ✓ Telephone
- ✓ Electronic safe
- ✓ Tea & coffee making facilities
- ✓ WIFI
- ✓ Mini bar stocking by request

HOTEL AMENITIES

- ✓ Chez Shiraz Restaurant
- ✓ Fully licensed bar
- ✓ Concierge
- ✓ Swimming pool
- ✓ Free 24-hour secure parking
- ✓ Laundry
- ✓ 18-hole golf course
- ✓ Cricket net
- ✓ Printing services
- ✓ Mobile spa





BOOK YOUR CONFERENCE

BB PROVOYEUR-BERNARDO:

Email: events@devonvale.co.za

WhatsApp: +27 (0) 82 881 0466

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Fax: +27 (0) 21 865 2601



ADDRESS

Devonvale Golf & Wine Estate
Bottelary Road, Stellenbosch,
South Africa
PO Box 77, Koelenhof, 7605

OUR GPS POSITION:

- Lat – 33 d 52' 54.98 sec
- Long – 18 d 48' 17.96 sec