



DEVONVALE
GOLF & WINE ESTATE
STELLENBOSCH · SOUTH AFRICA

YEAR-END CELEBRATIONS

UNFORGETTABLE EVENTS

2026

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 end-of-year 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!



4 VENUES



GOLF COURSE



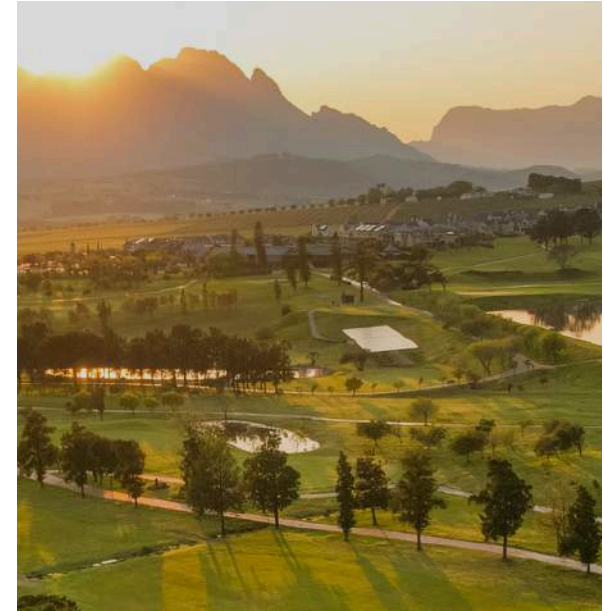
RESTAURANT



MOBILE SPA



HOTEL



Contact us today

 Call/WhatsApp BB: +27 82 881 0466

 Email: events@devonvale.co.za

OPTION 1

SOCIAL BRAAI & GAMES



GARDEN TERRACE (OUTDOOR VENUE)

VENUE HIRE:

Up to 60 guests: R3,000

60-120 guests: R6,000

Included: Garden furniture, table tennis table, volleyball court (24-hour notice essential), bouilles court, cutlery & crockery.

Excluded: Music, decor, waiters & gratuity.

EVENT TIME:

11:00 AM – 5:00 PM

PRICING OVERVIEW:

- **Braai Menu:** R600 per person
- **Wait Staff:** R500 per waiter
- **Gratuity:** 10% of total food cost
- **Beverages:** As per your selection – average spend R200 per person (subject to client preferences)

BRAAI MENU

HARVEST TABLE

Assorted cheeses
Assorted cold meats
Freshly baked bread
Basil pâté
Peppadew pâté
Preserves, fruit & olives
2 x chef's choice canapé (either
spring roll, samoosa or mini pie)

MAIN COURSE

Greek salad
Beetroot, goat cheese & fresh
herbs topped with toasted seeds
Potato bake
Garlic bread or braai broodjies
Sweetcorn fritters

On the fire

Lamb chops
Boerewors (beef sausage)
Prego chicken wings
Aubergine & halloumi

DESSERT

Assorted mini desserts served
family style

R600 PP

OPTION 2

CASUAL PIZZA AFFAIR



GARDEN TERRACE (OUTDOOR VENUE)

VENUE HIRE:

Up to 50 guests: R3,000

Included: Garden furniture, table tennis table, volleyball court (24-hour notice essential), bouilles court, cutlery & crockery

Excluded: Music, decor, waiters & gratuity.

EVENT TIME:

Lunch: 10:00 AM – 4:00 PM

PRICING OVERVIEW:

- **Menu:** R400 per person
- **Wait Staff:** R500 per waiter
- **Gratuity:** 10% of total food cost
- **Beverages:** As per your selection – average spend R200 per person (subject to client preferences)

MENU

ARRIVAL SNACKS

Cheese plate
Homemade bread & basil pâté
Mini chicken & mustard pie
Beef koftas & tzatziki

PIZZAS

Bacon, avo & feta
Roast chicken, cranberry jam,
camembert & rocket
Wild mushroom & truffle oil
Ham, porcini mushrooms & pineapple
Beef, blue cheese & sweet cumin
onions
Beef, bacon & rocket

DESSERT

Mini chocolate brownie
& mini cheesecake

R400 PP

OPTION 3

RESTAURANT



CHEZ SHIRAZ RESTAURANT (INDOOR VENUE)

VENUE HIRE:

Up to 30 guests: R1,500

Included: Tables, chairs, set menu dining options

EVENT TIME:

Lunch: 12:00 AM – 3:00 PM

Dinner: 6:00 PM – 10:00 PM

PRICING OVERVIEW:

- **Set Menu:** R550 or R375
- **Wait Staff:** R500 per waiter
- **Gratuities:** 10% of total food cost
- **Beverages:** As per your selection – average spend R200 per person (subject to client preferences)



PLATED MENU 1

STARTER

CAPRESE SALAD

Fior di latte, basil pesto, tomato & crostini

Or

SMOKED SALMON

Beetroot, 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 BRULÉE

Fresh fruit & nut biscotti

Or

BAKED CHEESECAKE

Chantilly cream & blueberry sauce

R550 PP

PLATED MENU 2

STARTER

Greek salad & fresh bread rolls on table

MAIN

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

R375 PP

OPTION 4

DINNER & DANCING



INDABA ROOM (INDOOR VENUE)

VENUE HIRE:

60-120 guests: R15,000

Included: Tables, chairs, bar, dancefloor, crockery, cutlery and glassware

Excluded: Linen, decor, music

EVENT TIME:

Saturday: 6.30 PM – midnight

PRICING OVERVIEW:

- **Buffet Menu:** R450 per person
- **Set Menu:** R550 per person
- **Beverages:** As per your selection – average spend R200 per person (subject to client preferences)
- **Waiters:** R500 per waiter
- **Gratuity:** 10% of total food cost



BUFFET MENU

STARTER PLATED

Seafood springroll with baby leaves &
red pepper dressing

MAIN COURSE BUFFET

Assorted breads
Greek salad
Oven baked baby potatoes
Slow roasted beef brisket in jus
Tomato & parmesan chicken casserole
Grilled hake in lemon butter
Grilled vegetables
Sweet butternut

DESSERT

Dark chocolate mousse with
brandy snap & fresh berries

R450 PP

PLATED MENU

STARTER

CAPRESE SALAD

Fior di latte, basil pesto, tomato &
crostini

Or

SMOKED SALMON

Beetroot, 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 BRULÉE

Fresh fruit & nut biscotti

Or

BAKED CHEESECAKE

Chantilly cream & blueberry sauce

R550 PP

GET IN TOUCH

today

Reservations

 Devonvale Golf Estate, Stellenbosch

 Call/WhatsApp BB: +27 82 881 0466

 events@devonvale.co.za

Enquiries

 Email:
functions@devonvale.co.za or
events@devonvale.co.za

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