

SUIKERBOSSIE RESTAURANT

HOUT BAY | EST 1937

THE WEDDING PACK 2026



THE ULTIMATE SUIKERBOSSIE WEDDING EXPERIENCE

At Suikerbossie Restaurant & Estate, weddings unfold against forested mountains, ocean views, and some of the most breathtaking natural scenery in Cape Town. Tucked between Llandudno and Hout Bay, the setting feels both peaceful and extraordinary — a place where celebrations become unforgettable.

Our gardens and lawns have hosted countless “I do’s,” with couples exchanging vows outdoors before their guests gather for sunset drinks and canapés on the lawn.

Suikerbossie is a family-run estate. Brothers Miki and David Smith have owned and operated the venue since 1990 — Miki leading the kitchen with Head Chef Brian Smit, and David running the front of house with his son, Ross. Their combined experience and personal involvement give every wedding a sense of warmth, care, and expertise.

To make the experience even more special, we offer three beautiful cottages on the property. They provide a calm, private space for couples before their big day, or a relaxed stay for guests wanting to extend the celebration

We proudly cater for diverse needs and communities. A dedicated Kosher kitchen, built in 1998 and supervised under the Beth Din, allows us to host Kosher weddings and private events. The venue is also Halaal-friendly — while certification from the Muslim Judicial Council is not possible due to our licensed bar, all meat is sourced from Halaal butchers.

an extensive list of our menu options & hiring price list
can be found on the pages to follow

for any enquiries please email | dave@suikerbossie.co.za or visit our website
at www.suikerbossie.biz
tel: 021 - 7901450

SUIKERBOSSIE

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FUNCTION TYPE | EVENT NAME:

DATE OF EVENT:

DD/MM/YYYY

TIME PERIOD:

09H30-14H00

16H00-23H00

17H00-24H00

NUMBER OF GUESTS:

CEREMONY VENUE:

COUPLES NAMES | COMPANY NAME:

EMAIL ADDRESS:

CONTACT NO:

TERMS & CONDITIONS:

DOWNSTAIRS MAIN VENUE

1. Minimum number of guests: 120 / Maximum: 300.
2. Admin/Handling/Venue Hire Fee (REFUNDABLE UNDER ADVERSE CIRCUMSTANCES)
 - 2026 - R36 000.00
 - 2027 - R39 000.00
 - 2028 - R42 000.00('Vis maior' OR 'Casus fortuitus' events may be postponed to an agreed upon date. CANCELLATION FEES MAY APPLY).
3. **FUNCTIONS TIMES:**
 - MORNING : 9H30 - 14H00 • EVE-WEDDING : 16H00 - 23H00 • EVENING : 17H00 - 24H00
4. Fully Licensed Bar. Corkage @R95.00 per bottle opened (WINES & CHAMPERS ONLY) Maximum 120 bottles.
5. Halaal guests catered for. Surcharges may apply.
6. 10% Service fee added onto final meal invoice.
7. Final accounts to be settled 48 hours before function by direct deposit (EFT) and POP should be forwarded. Please keep in mind the EFT payment may take 48 hours to reflect.
8. Provisional bookings are valid for a period of 2 weeks. In the event that there is an enquiry for that date, you will be contacted to make a final decision / deposit to confirm the reservation.
To confirm, the venue hire/ admin fee will secure your date, see pointer number 2 above.
9. Additional hours may be added @R5800/hour, from 23h00-24h00 and 24h00-01h00 only.
10. **Banking details:** FNB Hout Bay - 204009 - Acc # 62031302946 - Acc Name: Bays Catering Ref: Your Name & Function Date.
11. Cancellations within 6 weeks prior to the function date are charged 50% of the Final Invoice.

UPSTAIRS VENUE

1. Min guests: 50 / Max: 70
 2. REFUNDABLE UNDER ADVERSE CIRCUMSTANCES AS PER POINT 2' DOWNSTAIRS VENUE SECTION
- VENUE HIRE: Confirms Booking
- 2027 - R19 500.00
 - 2028 - R21 000.00
 - 2029 - R22 500.00
- MORNING WEDDING**
TIMELINE: 9AM - 2.30PM
- OFFICE/ BDAY CELEBRATIONS**
TIMELINE: 7PM - 12.30AM

All menu prices exclude 15% VAT & a 10% service fee. All prices are subject to change.

DATE:

SIGNATURE:

I hereby confirm that I have read all the relevant information and fully understand the above T&C's relating to my booking.

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VENUE HIRE ITEMS LISTING

THE FOLLOWING ITEMS ARE INCLUDED WITH THE VENUE WHEN PAYING THE VENUE HIRE | ADMIN FEE

- General planning of the days time line & the venue layout plan
- Supervision during set up
- Co-ordination on the day of the event

We have 80 solar panels and a 100KW Inverter, generating 3MWh of clean electricity for all functionality of our events should there be a power outage.

Ceremony taking place on the Hout Bay lawns

- 1 x Silver wedding arch - requires your greenery, florals or draping
- 24 x White wooden benches for ceremony seating
- 1 x White pleather lounge set
- 20 x Large parasol umbrella's for shade at ceremony seating
- 40 x White hand held parasol umbrella's for ceremony seating

Pre- drinks area on Llandudno lawns

- 1 x Mobile bar (Built-in, Outside only)
- 8 x Wrought-iron french bistro style tables
- 40 x Black bentwood bistro chairs
- 5 x Cocktail tables
- 16 x Silver bar stools

Reception Venue

- 200 x White tiffany chairs
- 100 x Black bistro chairs
- 15 x Rectangular naked farm style wooden tables - 2,4 x 1m
- Suikerbossie branded napkins
- Silver cutlery & various crockery
- Wine glasses, champagne flutes, water glass & glass jugs
- Silver wine & champagne coolers
- Cake table - 90cm in diameter
- 1 x Silver cake stand (square) with silver cutting knife
- Wireless microphone, wall-mounted PA system for speeches & background music only
- 1 x White wooden easel
- 1 x Wrought-iron seating plan board 70cm x 60cm
- Table numbers 1 - 30
- Projector screen tripod - 2m x 3m (HD PROJECTOR HIRED IN @R750)

Additional items available at an added cost - ORDERED IN BY SUIKERBOSSIE

- 15 x Round 10 seater tables with white cloth - 1.5m diameter @R455 each
- 4 x White plinth tables - 2.4m x 1.1m @R550 each
- 3 x Tube style gas heaters with gas bottle - 2m tall @R1250 each
- 1 x Bedouin tent - 10m x 15m - R12 500 all inclusive
- Any removal of furniture ie. tables/chairs @R1800 per hour
- Dancefloor removal @R5000

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SUIKERBOSSIE RESTAURANT

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THE DELUXE BREAKFAST MENU

R625 PER PERSON
exc. vat & 10% service fee

ENTRÉE

buffet style

seasonal fruit platter, served with granola & mixed nuts
greek yoghurt & strawberry yoghurt
mini flapjacks with seasonal honey

MAIN

buffet style

eggs to order - fried, scrambled, poached, omelette
eggs benedict with hollandaise sauce
chicken sausages, beef mince, pan fried & roasted tomatoes, sautéed mushrooms &
double roasted crispy potato wedges

a selection of fresh breads

french toast with cinnamon & sugar
baked croissants & breakfast muffins

fresh rosa tomatoes, sun-dried tomatoes, basil pesto, fresh rocket, fresh chilli, pâté's &
olive tapenade

BEVERAGES

tea & coffee station

a selection of house tea's & home brewed coffee with hot & cold milk
milk alternatives on request - Milklab almond milk, Milklab oat milk

bottomless seasonal fruit juice jugs per table, as well as ice water with fresh mint & lemon
on each table

additional cheese station at R55 per person

assorted gourmet cheeses, a selection of crackers & cheese sticks
paired with grape bunches, fig preserve, butter & seasonal jam preserves

additional cold meat station at R55 per person

includes a selection of pastrami & silverside spiced beef

THIS MENU IS HALAAL FRIENDLY AS IT CONTAINS NO PORK PRODUCTS.
ALL OF OUR CHICKEN & BEEF IS PURCHASED FROM A CERTIFIED HALAAL BUTCHER.

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SUIKERBOSSIE RESTAURANT

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THE CELEBRATION BUFFET

R745 PER PERSON
exc. vat & 10% service fee

ENTRÉE

option one - buffet style

a selection of pâtés | snoek, butternut & peppadew, chicken & hummus
mezé of peppadews, kalamata olives, sun-dried tomatoes, crisp cabbage salad with toasted
nuts & seeds, honey mustard four bean salad, & creamy mushroom mezé
served with fresh breads & baked bread rolls

option two - canapés served by waiters

mini seasonal soup topped with home-made crostini, mini beef burgers with tomato
relish | or vegan beet burger with crème fraîche,
mini crisp hake goujons & aioli chips, phyllo filled spinach & feta quiche cup with micro
herbs & balsamic glaze`

MAIN

buffet style

roasted medium rare beef fillet served with yorkshire pudding
crispy seasoned potato wedges, savoury rice, creamed spinach, honey roasted carrots,
cauliflower & broccoli bake with béchamel sauce & roasted butternut

classic gravy & pepper sauce

selection of condiments - hot english mustard, mild dijon, horseradish & fresh chilli

on the harvest table - a selection of eight different house salads

add additional menu items

- vegetarian penne pasta with roasted seasonal vegetables **R48 per person**
- tomato & spinach ravioli in creamed tomato & parmesan sauce **R48 per person**
- free-range roasted & stuffed chicken breast with peppadews & feta **R49 per person**
- honey mustard glazed gammon with apple chutney & apple sauce **R58 per person**
- fish of the day baked in lemon velouté, feta & tomato **R69 per person**
- roasted lamb with garlic & rosemary **R69 per person**

DESSERT

buffet style

lemon meringue, duo chocolate mousse, vanilla ice-cream & chocolate sauce, malva
pudding & custard, red velvet pyramids, berry panna cotta, seasonal fruit & crème brûlée

a selection of house tea's & home brewed filter coffee

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THE CELEBRATION PLATED MENU

R745 PER PERSON
exc. vat & 10% service fee

ENTRÉE

option one - buffet style

a selection of pâtés | snoek, butternut & peppadew, chicken & hummus
mezé of peppadews, kalamata olives, sun-dried tomatoes, crisp cabbage salad with
toasted nuts & seeds, honey mustard four bean salad & creamy mushroom mezé
served with fresh breads & baked bread rolls

option two - canapés served by waiters

mini seasonal soup topped with homemade crostini, mini beef burgers with tomato relish
| or vegan beet burger with crème fraîche, mini crisp hake goujons & aioli chips, phyllo
filled spinach & feta quiche cup with micro herbs & balsamic glaze`

MAIN

plated to the table

each table receives our luxurious house salad

choose one of the four options below for all of your guests. Your single selection will be served to all of your guests

- seared & sliced beef fillet, stuffed spinach & feta chicken breast served with roasted butternut & feta parcel, truffled potato & mushroom croquettes, sautéed vegetables & beef jus
- beef fillet tournedos seared on the grill & set atop a roasted butternut & feta sphere served with sautéed vegetables, truffle potato & mushroom croquettes & beef jus
- fresh fish | catch of the day roasted with feta, basil & baby tomato served with spring onion, crushed potato & steamed seasonal vegetables topped with a lemon velouté

vegetarian options catered for on previous request only at no additional charge

- greek vegetable moussaka | an aubergine, lentil & potato stack with vegan béchamel sauce, vegan feta & garnished with shoots & chimichurri salsa
- baked vegetable korma | cauliflower & pulses cooked in a flavourful mind curry sauce served with basmati rice, pear & tomato chutney samba & poppadoms

DESSERT

platter for each table

mini duo chocolate mousse's, red velvet pyramids, mini crème brûlée's topped with chocolate biscotti

a selection of house tea's & home brewed filter coffee

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THE SOUTH AFRICAN BUFFET

R945 PER PERSON
exc. vat & 10% service fee

ENTRÉE

option one - buffet style

a selection of pâtés | snoek, butternut & peppadew, chicken & hummus
mezé of peppadews, kalamata olives, sun-dried tomatoes, crisp cabbage salad with
toasted nuts & seeds, honey mustard four bean salad, & creamy mushroom mezé
served with fresh breads & baked bread rolls

option two - canapés served by waiters

mini seasonal soup topped with home-made crostini, mini beef burgers with tomato
relish | or vegan beet burger with crème fraîche, mini crisp hake goujons & aioli chips,
phyllo filled spinach & feta quiche cup with micro herbs & balsamic glaze`

MAIN

buffet style

braai'ed karoo lamb with garlic & herbs, classic south african beef & vegetable potjie,
marinated ostrich kebabs with onion & bell peppers, cape mussels in a white wine, garlic
& saffron cream sauce, catch of the day baked in rosa tomatoes
served with crispy seasoned potato wedges, honey carrots, creamed spinach, broccoli &
cauliflower bake in béchamel sauce, roasted butternut & tradional pap & sous

on the harvest table - a selection of our eight house salads

DESSERT

buffet style

malva pudding & warm custard, seasonal fruit, vanilla ice-cream & hot chocolate sauce,
duo chocolate mousse, koeksisters in a sugar glaze, berry panna cotta & shortbread

a selection of house tea's & home brewed filter coffee

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THE CANAPÉ MENU

R575 PER PERSON
exc. vat & 10% service fee

THIS MENU IS SERVED IN BATCHES ON PLATTERS BY WAITERS IN PERIODIC WAVES THROUGHOUT THE DURATION OF THE EVENT

PLEASE NOTE THAT THE ITEMS ON THIS MENU ARE SMALL & CAN BE EATEN WHILE STANDING & MINGLING

fish & chips

crisp battered hake goujons & french fries topped with aioli & garnished with a lemon wedge & micro herbs

chicken satay & peanut sauce

free-range chicken breast on a skewer drizzled with mildly-spiced peanut & coconut sauce topped with fresh coriander & micro herbs

phyllo quiche cups

spinach & feta filled quiche wrapped in phyllo pastry & topped with balsamic glaze, sweet chilli & micro herbs

bruschetta

a toasted garlic crouton topped with finely diced tomato, basil leaves, cracked black pepper & virgin olive oil

or

a toasted garlic crouton topped with a variety of roasted sweet bell pepper & pimiento sauce, dusted with smoked paprika

juicy beef burgers

on a sesame bun, a beef burger basted in a sweet & sticky barbecue basting topped with fresh tomato, crisp lettuce, tomato relish & onion ring

roasted prime fillet yorkshire pudding

rare roasted beef fillet set atop a yorkshire pudding with marinated mushroom, sliced red onion, horseradish cream & micro herbs

smoked salmon canapé

Franschoek smoked salmon with cream cheese, fresh lemon, capers & onion sprouts set atop a savoury muffin & garnished with micro herbs

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THE KOSHER BUFFET

R1560 PER PERSON
exc. 10% vat & service fee

THIS IS A STRICTLY PAREV KOSHER MENU. PREPARED IN OUR SEPARATE KOSHER KITCHEN UNDER THE SUPERVISION OF THE CAPE BETH DIN. ALL MEAT IS SUPPLIED BY MOISHES IN JOHANNESBURG & IS MEHADRIN SPECIFIC. MILK PRODUCTS USED ARE ALL VEGAN & ARE SUPPLIED BY URBAN VEGAN

ENTRÉE

canapés served by waiters on platters

our house soup, topped with a crostini, scotch fillet prego rolls, beef shawarma pita with hummus, red onion & rocket, chicken satay with peanut drizzle, fish & chips, smoked salmon on a savoury muffin & spinach & vegan feta quiche

MAIN

buffet style - please select four options

- marinated scotch beef fillet with pommery mustard
- pan-fried chicken breast stuffed with spinach & vegan feta
- herb crusted lamb cutlets
- marinated & grilled beef kebabs with bell peppers & apricot
- oven baked fish of the day with fennel, sumac & caper sauce
- eggplant & bean caponata with tomato, vegan feta & three bean relish bake

served with crispy seasoned potato wedges, savoury rice, roasted butternut topped with toasted pumpkin seeds, crumbed & deep dried portobello mushrooms, cream spinach, sweet potato & batonnet carrots

on the harvest table - a selection of eight of our house salads

DESSERT

buffet style - parev

seasonal fruit platter, berry pavlova, vegan berry ice-cream & hot chocolate sauce, chocolate nut biscotti, chocolate mousse wedges, pecan nut pie pieces, rich chocolate roulade, sprinkled cake pops, rainbow jelly, red velvet pyramid, chocolate mousse roll, peanut butter swiss roll

a selection of house tea's & home brewed coffee

PLEASE SEE THE FOLLOWING ADDITIONAL TERMS & CONDITIONS FOR ALL KOSHER CATERED EVENTS

*A minimum number of guests is required - 120 pax | maximum 300 pax
Beth din fee - R27 excl. vat per person
Mashgiach fee - R3950 per event
All pricing is subject to change, all pricing excludes vat*



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THE KOSHER PLATED MENU

R1295 PER PERSON
exc. 10% vat & service fee

THIS IS A STRICTLY PAREV KOSHER MENU. PREPARED IN OUR SEPARATE KOSHER KITCHEN UNDER THE SUPERVISION OF THE CAPE BETH DIN. ALL MEAT IS SUPPLIED BY MOISHES IN JOHANNESBURG & IS MEHADRIN SPECIFIC. MILK PRODUCTS USED ARE ALL VEGAN & ARE SUPPLIED BY URBAN VEGAN

ENTRÉE

canapés served by waiters on platters

our house soup, topped with a crostini, scotch fillet prego rolls, beef shawarma pita with hummus, red onion & rocket, chicken satay with peanut drizzle, fish & chips, smoked salmon on a savoury muffin & spinach & vegan feta quiche

MAIN

plated to the table

each table receives our luxury house salad

choose one of the below for all of your guests | vegetarian, vegan & dietary required options catered for on previous request only

- seared & sliced beef fillet, chicken breast stuffed with spinach & vegan feta served with crispy truffled potato & mushroom croquettes & a roasted butternut & vegan feta parcel, seasonal vegetables & beef jus
- grilled & lightly seasoned sole with mushroom & tomato purée served with crispy truffled potato & mushroom croquettes & seasonal vegetables
- fresh line fish marinated in olive oil, lemon juice & garlic 'butter' seasoning served with crispy truffled potato mushroom croquettes & seasonal vegetables
- tuna steak marinated in soy sauce, lime & cracked black pepper served with crispy truffled potato & mushroom croquettes & seasonal vegetables

DESSERT

served on a platter to each table - parev

a creamy red velvet pyramid, chocolate mousse wedge, duo chocolate mousse topped with strawberries

a selection of house tea's & home brewed coffee

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