



SWEETFONTEIN

BRITSTOWN • SOUTH AFRICA

WEDDING

PACKAGES 2027/2028



A romantic scene of a bride and groom walking away from the camera through a field of tall, golden grass. The bride is on the left, wearing a white off-the-shoulder gown and holding a bouquet of white flowers. The groom is on the right, wearing a light-colored suit. The background is a soft, hazy sunset sky, and the overall image has a warm, golden glow.

*Crafting Unforgettable
Moments*

CONGRATULATIONS

On behalf of the Sweetfontein family, we extend our heartfelt congratulations on your engagement.

Thank you for considering Sweetfontein as the setting for one of life's most treasured milestones. We are honoured to be considered as the destination where your love story will unfold.

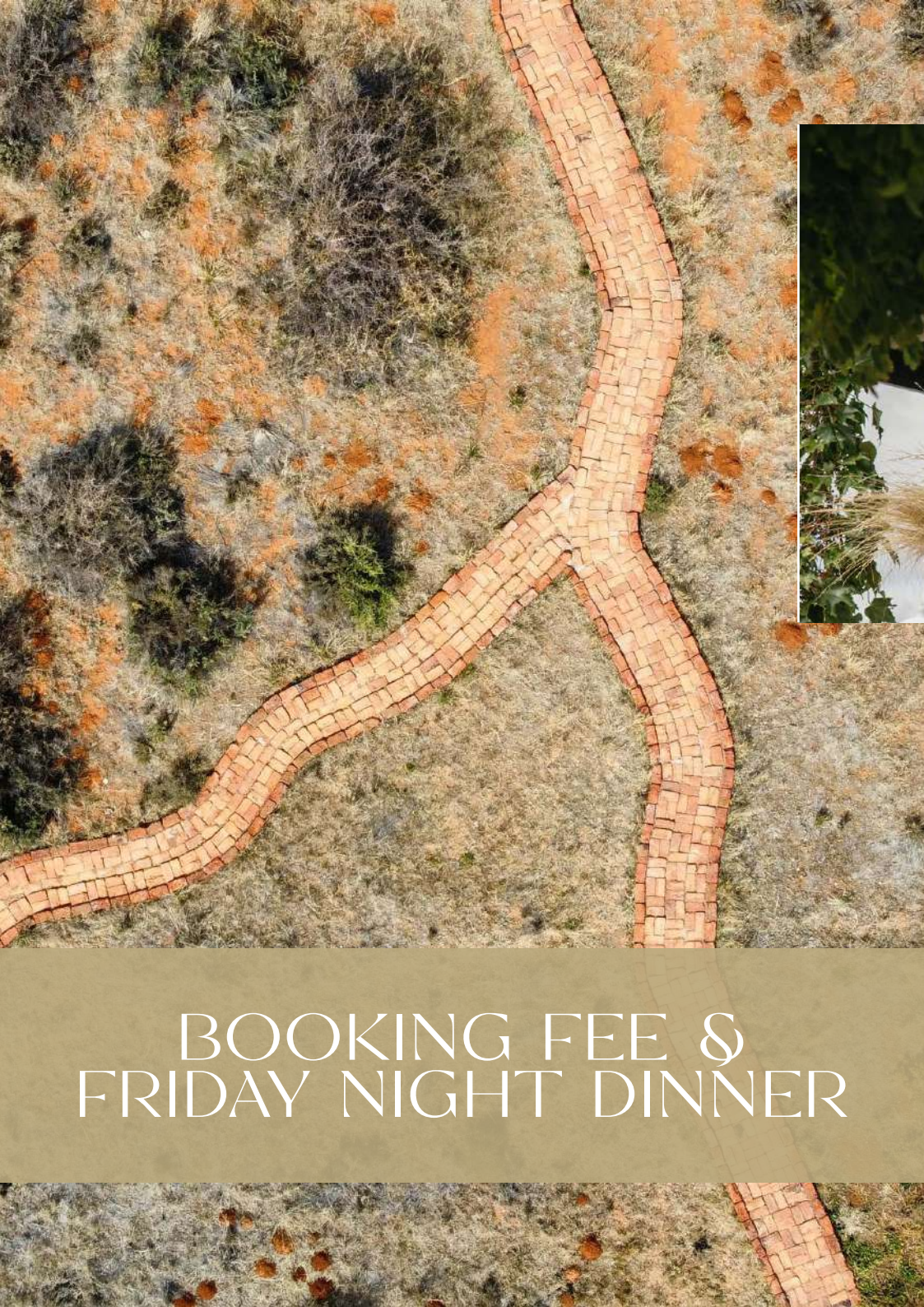
Hidden within the vast, unspoilt landscapes of the Karoo, Sweetfontein offers an extraordinary wedding experience defined by understated luxury, timeless elegance, and complete exclusivity. Far removed from the ordinary, our estate is a sanctuary where breathtaking natural beauty, refined hospitality, and impeccable attention to detail come together to create celebrations of exceptional distinction.

At Sweetfontein, every wedding is thoughtfully curated to reflect the unique vision of each couple. From intimate ceremonies beneath endless Karoo skies to elegant receptions that linger long into the evening, our dedicated team is committed to delivering a flawless experience, ensuring every moment is as effortless as it is unforgettable.

For those who seek more than simply a venue, Sweetfontein offers a destination. A place where luxury is found in authenticity, where silence becomes a privilege, and where the untouched beauty of the Karoo provides an incomparable backdrop for a celebration that is both deeply personal and truly unforgettable. We invite you to experience the romance, serenity, and quiet grandeur that make Sweetfontein one of the Karoo's most exclusive wedding destinations.







R23 000 (VAT INCLUDED)



BOOKING FEE & FRIDAY NIGHT DINNER

To reserve your exclusive wedding date at Sweetfontein, a non-refundable venue hire fee is required as a booking deposit. Upon receipt of the deposit, your reservation will be confirmed and your date exclusively reserved for your celebration.

Your booking will only be confirmed once proof of payment and the signed contract have been received. Should you, for any reason, postpone your event, the booking fee can be applied to an alternative available date. However, if you choose to cancel the agreement for reasons including (but not limited to) a broken engagement, serious illness, or the death of a partner or family member, the booking fee (or a portion thereof) will be allocated toward your cancellation charge.

INCLUDES:

Setup of tables, chairs, plates, cutlery, and crockery, as well as cleaning after the event.

ADD-ONS:

- ~ Waiters at R950.00 per waiter (clearing of plates and glasses)
- ~ Catering & Décor
- ~ Cash bar setup at R2 000.00 (includes two barmen)

Full payment for the venue, accommodation and the catering is due 30 days prior to the event.
Payment Methods: Payments are accepted via EFT.



R46 000 (VAT INCLUDED)



CEREMONY SPACE & RECEPTION VENUES

CEREMONY SPACE

With pristine landscapes, between mountain peaks or desert shrubbery. The vast stretches of untouched land overflowing with natural beauty and attractions. Here - you can experience your dream wedding like you have always imagined.

LAMPIES HALL

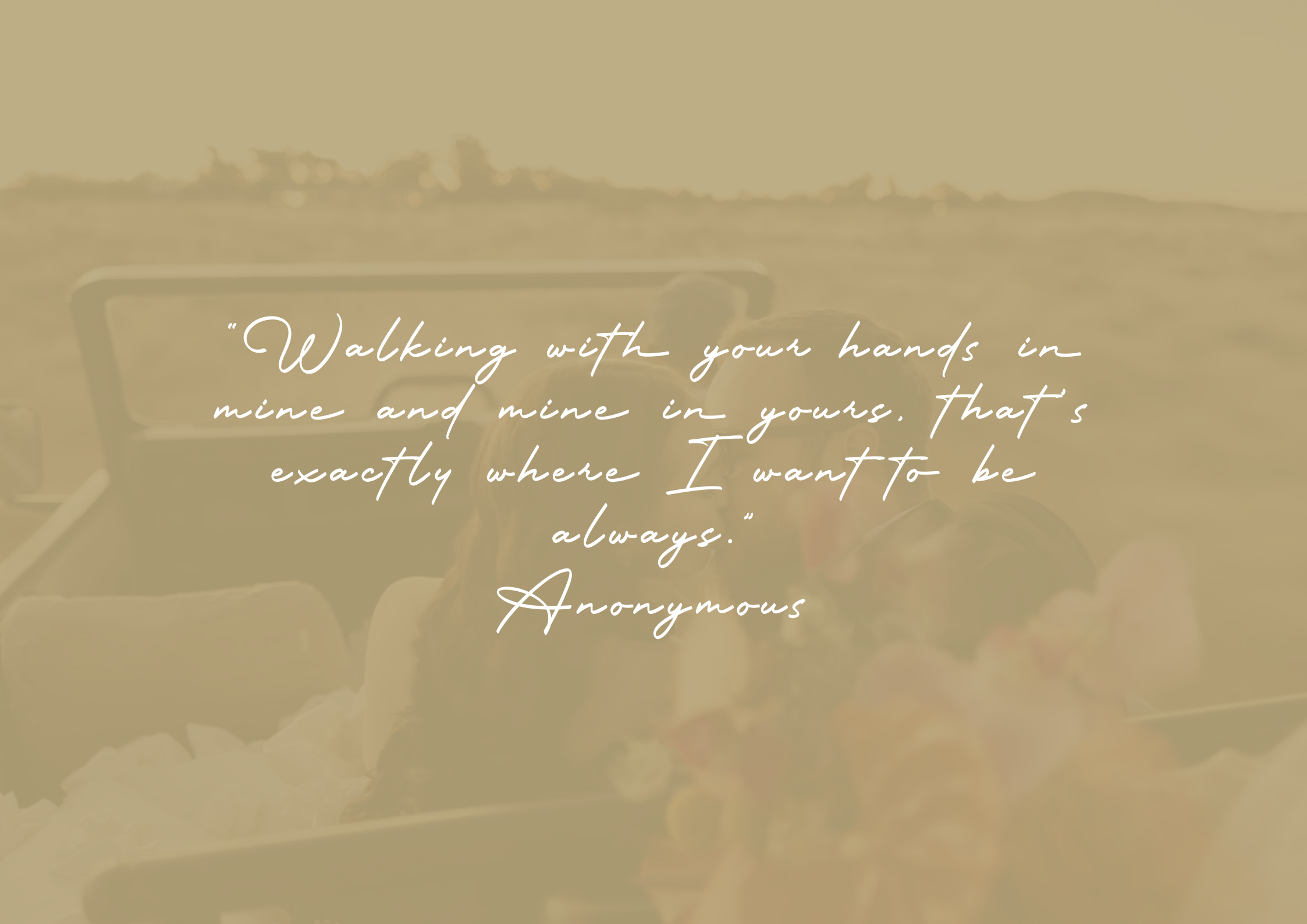
RECEPTION AREA

Can accommodate anything between 50 and 250 guests.

CONSERVATORY

RECEPTION AREA

Can accommodate anything between 20 and 50 guests.

A romantic scene of a couple walking on a beach at sunset. The man is wearing a white shirt and the woman is wearing a white dress. They are holding hands and looking at each other. The background shows the ocean and a sunset sky with silhouettes of trees and buildings in the distance.

"Walking with your hands in
mine and mine in yours. That's
exactly where I want to be
always."

Anonymous



WEDDING PLANNING & COORDINATION



OUR WEDDING PLANNING PROCESS

INITIAL CONSULTATION

Based on your input, we create a comprehensive plan, including color schemes, layouts, and unique touches.

PLANNING & DESIGN

Our in-house wedding specialists, Jan Lambrechts and Dorette Combrinck, will assist you from start to finish on your wedding journey. With incredible attention to detail and intimate focus on your special day - you can expect high quality service and a beautifully executed wedding celebration.



BASIC DÉCOR & UTILITIES INCLUDED IN VENUE HIRE



SWEETFONTEIN
TABLES



SWEETFONTEIN
CHAIRS



FOUR (4) COCKTAIL
TABLES & CHAIRS



EIGHT (8)
UMBRELLAS



CHINESE UMBRELLAS
FOR CEROMONY

EXCLUDES: TASTING DAY, CATERING, DRINKS/BAR, FLOWERS, DÉCOR, AUDIOVISUAL, SOUND SYSTEM & WEDDING COORDINATOR



WHITE DINNER PLATES
& SIDE PLATES



SWEETFONTEIN
PATIO FURNITURE



CUTLERY &
CROCKERY



SET UP OF TABLES /
FLOOR PLAN



CLEAN-UP OF ALL
PROPERTY



BACK-UP GENERATOR
FOR VENUE



TWO (2) BARMEN &
FOUR (4) WAITERS



FULLY LICENCED
BAR



PODIUM



CEREMONY
REGISTRY TABLE



ONE LAND CRUISER
~ WEDDING CAR



CAKE STAND, LIFTER &
KNIFE



ICE FOR CEREMONY
& RECEPTION



DJ BOOTH



HAND TOWELS, HAND WASH
& LOTION IN RESTROOMS

EXCLUDES: TASTING DAY, CATERING, DRINKS/BAR, FLOWERS, DÉCOR, AUDIOVISUAL, SOUND SYSTEM & WEDDING COORDINATOR



R13 000 (VAT INCLUDED)



COORDINATION SERVICE

We offer an 'Coordination' service to manage all logistics of your event to ensure the smooth running at an additional cost of R13 000.00 (VAT included).

- ~ Ensuring all suppliers/deliveries arrive on time and that they deliver what has been paid for. Please send us your full list of suppliers one month before your wedding day.
- ~ Ensure all stationery details of the main/bridal table and guest tables are taken care of:
 - Placing all Name Cards
 - Menus
 - Table Numbers & Table Gifts
 - Welcome Boards
 - Any other relevant Stationery or Extras
- ~ Bride to ensure that all stationery and other items are delivered to the venue on the day before their wedding.
- ~ Managing the floorplan, bride to supply final numbers one month before the wedding date (Important information sheet).
- ~ Checking of cutlery, crockery and place settings.
- ~ Discuss and liaise with MC, DJ and caterers about the timeline.
- ~ Making sure the day flows smoothly and that any changes are communicated to the relevant parties.

- ~ Bride to provide timeline one month before the wedding day.
- ~ Ensure wedding seating plan is placed according to requirements.
- ~ Ensure the cake is set up securely and that a cake knife and lifter is placed according to the bride's requirements.
- ~ Make sure the DJ is set up on time and in the agreed location.
- ~ Sound and lighting is set up correctly and make sure they secure all cabling.
- ~ Ensuring candles are lit before guests take their seats.
- ~ Make sure that the bride and groom have beverages and gets a snack during their photo shoot.
- ~ Brief MC about important house rules and schedules and discuss food service timeline. Please make sure that the MC is on site on Friday to discuss everything.
- ~ Make sure that all buttonholes/bouquets are delivered to the bridal party.
- ~ Transport of bride and bridal party to ceremony
 - Assist at ceremony and liaise with DJ to queue music
 - Guests to take their seats
- ~ Supervision of venue setup for ceremony/pre-drinks & reception.
- ~ Make sure that the correct drinks are prepped for pre-drinks/ceremony & reception.







CATERING

Our amazing chef is here to look after all your catering needs and make sure you are looked after from canapés right through to dessert.

We would love to sit down with you, discuss your needs, budget and create the perfect menu for your special day.

MAIN COURSE OPTIONS.

- ~ Plated
- ~ Buffet
- ~ Family Style

INCLUDES:

Gas, electricity, water, kitchen cleaning staff, kitchen supplies, kitchen equipment, use of catering crockery, extra accessories if needed and food table displays.

PLEASE NOTE:

Kitchen closes at 22:30

ARRIVAL, PRE-DINNER DRINKS & STARTER OPTIONS

CANAPÉ OPTIONS

CHOICE OF 5 @ R145 PER PERSON
OR 8 @ R230 PER PERSON

- ~ Chicken Mayo Vol-au-vent
- ~ Glazed Bacon & Melon Ball Skewers
- ~ Roast Beef Rolls with tangy Cheese & Rocket
- ~ Maize Fritters
- ~ Mini slow roasted Tomato and Cottage Cheese Bruschetta (V)
- ~ Deep Fried Camembert with Tomato Chili Jam (V)
- ~ Mini Spring Roll with smoked Chicken served with Soy Sauce
- ~ Biltong and Droëwors Cones (+R20 pp)
- ~ Miniature Bunny Chow with Curried Beef
- ~ Pork Belly Confit served with a Sweet & Sour Sauce
- ~ Crispy hand-cut Fries with Truffle infused Mayonnaise,
- ~ Mini Quiche (V) – Spinach and Feta/Butternut and Cream Cheese/Beetroot and Goats Cheese
- ~ Oxtail Gnocchi
- ~ Mini Springbok Potpies
- ~ Mini Lamb Sliders on Homemade sesame buns, topped with Onion, Marmalade & Mint



ARRIVAL. PRE-DINNER DRINKS & STARTER OPTIONS

FEAST TABLE

R250 | R290 ~ MEAT PLATTER

- ~ Selection of Homemade Breads: Ciabatta, Mosbolletjies, Flamkuchen, Roosterkoek/Askoekpotbrood
- ~ Platters of local Charcuterie
- ~ Mediterranean Olives, Feta & Aubergine, Sweetfontein signature Venison Biltong & Droëwors with classic Greek Tzatziki
- ~ Homemade Basil & Sun-Dried Tomato Pesto, also Fresh Fruit (seasonal)
- ~ Selection of Artisanal Cheeses with Homemade Preserves

THE STARTER OPTIONS

CHOOSE ONE (1) @ R195 PER PERSON

- ~ Smoked Springbok Loin with Pickled Beets and Roasted Pine Nuts
- ~ Sliced Smoked Beef with Whole Grain Mustard, Pecorino, fresh Rocket & Caramelized Onion
- ~ Sweetfontein Niçoise Salad - Peppered Smoked Salmon, Eggs & Spanish Onions on a bed of Fresh Garden Greens
- ~ Skaapstertjies/Skilpaadjies served with Caramelized Onion & Crispy Roosterkoek Slices
- ~ Roasted Beet Tartare served with Goats Cheese (V)
- ~ Chicken, roasted pepper and sun dried tomato terrine





*"Remember tonight for it's
the beginning of always."
Dante Alighieri*





MAIN COURSES: PLATED & BUFFET

PLATED OPTIONS

COST PER PERSON

- | | |
|--|------|
| ~ Sweetfontein Signature Karoo Lamb Shank served with Black Garlic Mash and Minted Pea Purée | R360 |
| ~ Oxtail Croquette served with Creamy Polenta & Carrot Crisps | R375 |
| ~ Lemon Thyme Chicken Roulade served with Fondant Potato | R300 |
| ~ Stuffed Lamb Shoulder served with Rosemary Mashed Potatoes | R415 |

BUFFET OPTIONS

COST PER PERSON

- | | |
|---|------|
| ~ Spit Options ~ One (1) Meat only: Lamb, Pork or Springbok | R240 |
| ~ Creamy Chicken Pie | R210 |
| ~ Chicken Thigh served with Garlic Potato Balls | R215 |
| ~ Oxtail served with soft Polenta & Gremolata | R375 |

GOURMET BURGER BUFFET

R295 PER PERSON

- | |
|---|
| ~ Homemade Beef Burger Patty |
| ~ Barbecued Chicken Fillet |
| ~ Ciabatta & Hamburger Rolls |
| ~ Chunky Oven Potato Wedges |
| ~ Classic French Fries & Sweet Potato Crisps |
| ~ Various toppings like: |
| ~ Avocado, Salsa, Grilled Pineapple, Lettuce, Mozzarella & Cheddar Cheese, Various Sauces |

MAIN COURSES: PLATED & BUFFET

ADDITIONAL VEGGIE PLATED OPTIONS

COST PER PERSON

- | | |
|--|-----|
| ~ Bruleed Pumpkin Tart OR Roasted Beetroot & Butternut | R65 |
| ~ Honey roasted carrot fries OR Mediterranean Vegetables roasted to perfection | R75 |
| ~ Charred Broccoli & Parmesan | R75 |

SIDE DISH OPTIONS WITH SPIT OR BUFFET

CHOOSE THREE (3) @ R225 PER PERSON

- ~ Crispy Rosemary infused Potato Wedges
- ~ Creamy Potato & Mushroom Bake
- ~ Caramelized Sweet Potato puff pastry Rolls
- ~ Asparagus Cous-cous Salad
- ~ Steamed Rice fried with Farm Butter, Peppers & Saffron
- ~ Crispy garlic bread with Parmesan Cheese and fresh Parsley
- ~ Roasted Butternut & Strawberry Rocket Salad
- ~ Garden Salad served with everything that is in season
- ~ Slow roasted Quinces with Ricotta & Pistachios (seasonal)





FAMILY STYLE

SELECTED MEALS ARE SERVED IN WARMED BOWLS & PLATTERS AND PLACED AT THE CENTRE OF EACH TABLE FOR SHARED DINING.

R900 PER ADULT ~ R300 PER CHILD (2-11 YRS)

MEAT

CHOICE OF THREE (3)

- ~ Deboned Lamb Shoulder served with Red Wine Jus
- ~ Karoo Leg of Lamb
- ~ Grilled Lamb's Neck
- ~ Slow Braised Oxtail
- ~ Classic Beef Bourguignon
- ~ Citrus & Olive Chicken
- ~ Creamy Chicken & Mushroom Pie
- ~ Crispy Pork Belly
- ~ Zesty Yogurt & Rosemary Lamb Espatada

STARCH

CHOICE OF TWO (2)

- ~ Asiago Potato Stacks
- ~ Spinach Pesto Pin Wheels
- ~ Crispy Rosemary Infused Potato Wedges
- ~ Steamed Basmati Rice
- ~ Cilantro Lime Rice
- ~ Bruleed Pumpkin Tart
- ~ Spiral Sweet Potato Bake
- ~ Smokey Roasted Sweet Potatoes served with Chipotle Mayo
- ~ Crispy Pickle Potatoes served with Garlic Aioli

VEGETABLES

CHOICE OF THREE (3)

- ~ Fine French Green Beans served with Hollandaise Sauce
- ~ Garlic Butter Zucchini & Mushrooms
- ~ Cumin Roasted Baby Carrots
- ~ Vegetable Skillet (Marrow, Peppers, Broccoli)
- ~ Stuffed Whole Cauliflower
- ~ Roasted Root Vegetables
- ~ Broccoli & Mushroom Bake with Cheddarmelt Sauce
- ~ Vegetable Strudel





DESSERT OPTIONS

PLATED OPTIONS

CHOOSE ONE (1) @ R155 PER PERSON

- ~ Crème caramel with peach puree, meringues and seasonal fruit.
- ~ Baked Cheesecake served with Salted Caramel Crème Fraiche
- ~ Homemade Honeycomb Chocolate lava cake served with figs and pouring cream
- ~ Pavlova with seasonal fruit and curd.

ICE-CREAM & WAFFLE BUFFET STATION

R190 PER PERSON

Miniature waffles served with Homemade Vanilla Ice Cream Various Toppings

Choose five (5) of the following:

Chocolate Whispers, Jelly Tots, Astros, Chocolate Crunchie Bits, Strawberries (Seasonal), Blueberries (Seasonal), Maraschino Cherries, Toasted Nuts, Whipped Cream, Nutella, Golden Syrup (Traditional), Maple Syrup, Salted Caramel, Chocolate Sprinkles

PETITE FOUR BUFFET OPTIONS

CHOICE OF FIVE (5) @ R195 PER PERSON

- ~ Eclairs filled with Mascarpone topped with White Chocolate & Pistachio Nuts
- ~ Lightly Cinnamon Dusted Milk Tarts
- ~ Traditional Karoo Koeksisters
- ~ Brûléed Lemon Meringue Tartlets
- ~ Mini Apple & Strawberry Crumbles
- ~ Airy Chocolate Mousse Shots
- ~ After Dinner Mint Slice
- ~ Walnut & Pecan Tartlets
- ~ Date Baklava Spring rolls
- ~ Cheesecake Spheres



SNACK OPTIONS

LATE NIGHT SNACK OPTIONS

FROM 21:30 - 22:30 ~ R45 PER PERSON PER SNACK

- ~ Salami & Mozzarella Pizza (12 cm)
- ~ Spicy Maize Fritters
- ~ Home style French Fries in Cones
- ~ Roosterkoek served with Farm Butter & Cheese
- ~ Mini Beef Sliders



A romantic couple is shown in a close embrace, smiling at each other. The man is on the left, and the woman is on the right. A large bouquet of flowers is visible on the left side of the image. The entire scene is overlaid with a semi-transparent orange filter.

*"True love stories never
have endings"*
Richard Bach





ACCOMMODATION

Sweetfontein offers accommodation for guests, families or groups of friends looking to combine the beauty of the majestic Karoo and the comfort of leisure living. Sweetfontein & Twyfelberg has 6 areas that can sleep 65 people in total.

CHECK-IN

FRIDAY, 2 PM

CHECK-OUT

SUNDAY, 10 AM

Early check-in or late check out is subject to availability and may incur additional charges.



THE MANOR HOUSE

ROOMS 1 ~ 4

THE BARN

ROOMS 5 ~ 7

HOMESTEAD

ROOMS 8 ~ 13



THE STABLE COTTAGES

ROOMS 14 ~ 17

VEEPOS

ROOMS 18 ~ 21

TWYFELBERG KAROO HIDEAWAY

7 KM FROM SWEETFONTEIN



SO YOU HAVE BOOKED YOUR DATE. WHAT'S NEXT?



ALL BRIDES WILL RECEIVE AN EMAIL WITH IMPORTANT INFORMATION WHICH INCLUDES THE FOLLOWING DOCUMENTS:

- ~ Terms and Conditions 2026
- ~ Important Information Sheet
- ~ Sweetfontein Accommodation Layout
- ~ Drinks Menu
- ~ Gin Bar
- ~ List of Preferred Suppliers
- ~ Map of Surrounding Accommodation & Sweetfontein

You are more than welcome to contact us throughout the course of the planning of your wedding/function regarding venue, accommodation, catering and drinks. A Sweetfontein representative will be in contact with you the Monday before your wedding/function date and schedule a walk-through time the Friday.

Final venue, accommodation and drinks arrangements will be finalized one month prior to your wedding/function date, after we have received your important information sheet. Final menu will be personalized one to two months prior to your wedding/function date. All final payments are due 30 days before your wedding date.





LET'S START PLANNING!

READY TO CREATE THE WEDDING OF
YOUR DREAMS?

GET IN TOUCH WITH US FOR A FREE CONSULTATION!



Sweetfontein Farm,
Britstown, Northern Cape



info@sauergroup.co.za



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