# WEDDING PACKAGE \_\_\_\_\_\_





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### WEDDING VENUE

Mount Aqua's unique thatched roof wedding venue is vested deep within the bushveld (Naboomspruit) and caters for up to 300 guest. The Venue's glass patio doors opens up onto a wooden deck overlooking a dam and the Waterberg mountains. The Venue also features a wide custom-built cash bar and a spacious dance floor with modern lighting.

# Venue hire includes

R 25 000

The Wedding Venue / Formal Ceremony Setup / Venue Setup / Basic Table Decor / Welcome drinks / Cash Bar



### FORMAL CEREMONY SETUP

Mount Aqua offers exciting outside ceremony options:

Mount Aqua's iconic Fig Tree ceremony



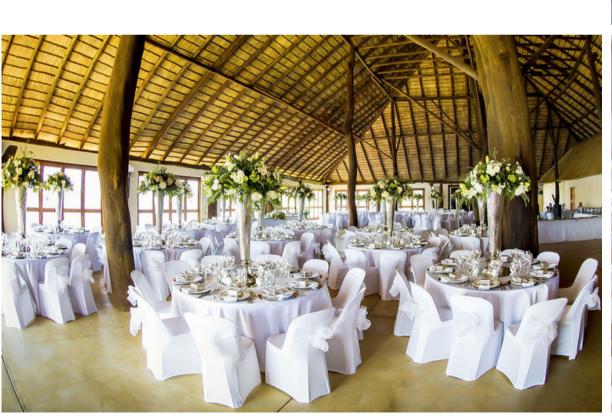




Mount Aqua's Lakeside Garden Ceremony featuring a four poster wooden stand or pregola

### **VENUE SETUP**

Mount Aqua's staff will setup and arrange the main- ,guest-, and functional tables (e.g. DJ, Cake & Gift, Buffet, Coffee & Wine corners & DIY Photo Booth) according to pre-approved layout plan.







### **VENUE DECOR INCLUDED**

### **Tables**

Mount Aqua Wedding Venue offers trendy round and rectangular tables that can seat up to 300 guests. We also offer solid wood round tables for a modern earthy look.

Table setting items include tables & tablecloths, chairs & chair covers; linen serviettes; underplates; table-centres (glass/mirror/wood); crockery, cutlery and all glassware.



### Lighting

Mount Aqua Wedding Venue comes complete with blanket of romantic lighting that will light up your dance floor.

### ... and some more

Feel free to make use of our bistro tables; wine barrels; and vintage seating area to catch up with friends and family.

We also offer a Silver wedding cake stand or four-tier wedding cake stand for your lovey wedding cake or desert table.

# What to Expect

VENUE HIRE R 25 000

THREE COURSE CUISINE FROM R 290PP

MIN 50 - 300 MAX ADULT GUEST

ACCOMMODATION +/- R700 PER ROOM



Since we hosted our first wedding, & welcomed our first guests in 2012, Mount Aqua has become an admired, serene & well-established venue for weddings & other delightful events.

Mount Aqua Wedding
Venue is situated against
the scenic backdrop of
the Waterberg
mountains in the
Limpopo Province.

"Tonight's drinks
aren't free but
tomorrow's
stories will be
priceless"



Mount Aqua Wedding Venue offers wide custom-built Boekenhout Bar inside the venue staffed with speedy professional barmen. We guarantee a wide variety of reasonably-priced alcoholic and non-alcoholic beverages. Feel free to ask about our corkage fee and bar tabs. Please note that our bar operates on cash only and will be open until 24:00 (include in venue hire fee), overtime thereafter can be arranged for until 02:00.

### WELCOME DRINKS AND CANAPÈS

While the bridal couple is away on their photo shoot, guests can enjoy a relaxed setup on the deck or garden area with canapès.

Sherry, fruit juice & flavored water is included in the venue hire amount. Mount Aqua can accommodate optional extras e.g. Gin Bars & Food trucks on request.



Canapès will be displayed informally with appropriate decor on long wooden tables on Mount Aqua's wooden deck overlooking the dam or outside on venue lawn. Canapès included only for Buffet Menu options.







### **CATERING OPTION**

### **FULL-SERVICE CATERING**

With over 50 sqm of kitchen space, fully equipped featuring state-of-the-art baking facilities, Mount Aqua Venue provides full-service catering for Weddings of all sizes. Mount Aqua offers both plated and buffet serving styles, menu specifics are explained to you during your viewing appointment. We offer Group Catering for Friday get-together braai and Saturday platters

### **SELF-CATERING** (T&C applied)

You might want to share your love for cooking with friends and family.

Mount Aqua Wedding Venue welcomes couples to self-cater their entire wedding.

### Cuisine

FROM R 290 PP

Meet our Executive Chef Carina Botha



Our experienced team is prepared to orchestrate every delicious detail of your event, down to the last crumb.

### Cuisine

Canapès Country Harvest Table

Assorted Crackers. Cheeses, Breads, Patès, Spreads, Fruits & Finger Snacks

R 290 pp Budget Buffet

> Canapès 1 x Meat 1 x Starch 2 x Veggies

> > 1 x Salad

1 x Dessert

R 310 pp Classic Buffet

> Canapès 2 x Meat 2 x Starch

1 x Veggies

1 x Salad

1 x Dessert

R 320 pp

Spit Braai

Canapès

1 x Spitbraai

2 x Starch

2 x Veggies

2 x Salad

1 x Dessert

(min 50 adults)

R330 pp

**Buffet Supreme** 

Extravagant Feast

R 3500

Heat & Eat Selfcatering

When food is already brought prepared and only needs to be warmed just before the wedding. excludes waiters, includes chafing dishes + cleaning.

T's & C's Apply

R 6000

Prep & Serve Selfcatering

When food is prepared from scratch, all equipment included, Full day kitchen usage surchage + cleaning. Includes waiters T's & C's Apply

Canapès

2 x Meats

2 x Starch

2 x Veggies

2 x Salad

2 x Dessert

R 340 pp

Canapès

3 x Meat

2 x Starch

3 x Veggies

3 x Salad

2 x Dessert

### Meats

- Smoked Gammon with Pineapple Cherries or Blueberry Sauce - Cheff's special
- Chutney & Mayo Oven baked Chicken
- Venison and Lamb Pie
- Tender & Juicy Pork Chops
- Creamy Beef Lasagne
- Flaky Pastry Chicken Pie
- Sweet Chilli Chicken Wings
- Traditional Bobotie
- Cocktail Beef/Pork Kebobs
- Beef Roast with Pepper or Mushroom sauce
- Classic Beef Stroganoff
- Spare Rib Relish

### Salads

- Condensed milk Potato salad simply delish
- Tangy noodle salad
- Cous Cous corn & pesto salad blend
- Six layer salad
- Biltong and feta salad
- Greek Salad with feta and olives, packed or tossed
- Caesar Salad with honey & mustard sauce
- Creamy Broccoli salad with bacon

### Starch

- Cheesy Potato bake with bacon & cream
- Baby potatoes with parsley & garlic butter or cheese sauce
- Creamy Mash
- Paptert with attitude
- Savoury Rice
- Yellow Rice with Raisins
- Basmati or Tastic Rice, with tasty gravy
- Sweetcorn bread loaf (family favourite)
- Freshly baked Potbrood with home-made iams
- · Cous Cous corn & pesto blend

### Veggies

- Pumpkin Fritters in caramel sauce
- Glazed sweet carrots
- Pumpkin tart
- Caramel Sweetpotato pastry rings
- Sweetcorn bake (Mielietert)
- Buttery sautéed green beans
- Cream spinach & feta
- Cauliflower and/or Broccoli cheese bake
- Traditional green beans with potatoes
   & cream

### Desserts

- Lemon Meringue
- Cheese Cake (granadilla / strawberry / kiwi)
- Chocolate Mousse with Cherries-On-Top
- Malva pudding with custard
- Koeksister a la Traditional
- Ice Cream with Chocolate / Strawberry Sauce
- Peppermint Crisp Tart

### Kiddies Menu

- Chicken strips and chips
- Fish fingers and chips
- Lasagne
- · Burgers and chips
- Mac and Cheese
- Mince Jaffels

### Cuisine choices

Food plays an important part of our wedding memories and how we celebrate

# Need a couple of amazing sides to go with your Friday braai?

### Side options @ R30 per person - choose any 2

- Pap and sauce
- Paptart
- Creamy Cheesy Patato bake
- Grandma's Patato salad
- Decadent Potbread & jam
- Homemade Mieliebread
- Tangy Noodle salad
- Traditional Greek salad



No **braai** is complete without the **sides** – and we all **have** our family favourites

# What to Feed the Bridal Party While Getting Wedding Day-Ready

It goes without saying that your wedding day is the most important day of your life. With that comes a rigorous schedule, plenty of friends and family to greet, and of course, don't forget the photos to document it all. But while you're soaking up every single moment of your celebration, there's one thing you can't forget to do—you still have to eat!



### **FINGER SNACK PLATTER**

A selection of bite sized finger snacks, served hot or cold. Combination of Herbed Meatballs, chicken strips, Boeri worse pieces and ribs plus cocktail veg snacks

4 - 6 : R390.00 | 8 - 10 : R560.00

### Wrap me up

An assortment of beef, chicken and grilled veggie wraps

4 - 6 : R230.00 | 8 - 10 : R460.00

#### **OPEN SANDWICH PLATTER**

Slices of French baguette topped with cheese & tomato, chicken mayo, pickled vegetable & mozzarella cheese.

4 - 6: R340.00 | 8 - 10: R490.00

#### **SAY CHEESE**

Assortation of local cheeses (gouda, camembert and sliced cheddar) and more, grab a bite and say "cheese"!

4 - 6 : R240.00 | 8 - 10 : R480.00

### **COLD MEATS, CHEESE BOARD, CRACKERS & PRESERVES PLATTER**

Assorted cold meats, assorted cheese, preserves & crackers. Garnished with fresh seasonal fruits

4 - 6 : R270.00 | 8 - 10 : R540.00

# Waterlelie Lodge

Mount Aqua's self-catering Waterlily Lodge is a cosy thatch roof house consisting of 7 spacious bedrooms, Sleeps 16 People, 2 large bathrooms, with a fully equipped kitchen and open-space lounge area providing access to the outside stoep and braai area. Mount Aqua's Waterlily Lodge is perfect for the bridal party, family or a group of close friends.

Block Booking - exclusive use of the lapa and Boma area R10 240

(2 nights, 7 rooms, 16 guests = R640 per unit per night)

### OR

Per room booking = R680 per double unit per night























### Teen die Voet

Mount Aqua's eight self-catering Teen-die-Voet Cottages, Sleeps 16, are best described as cute and quirky – Glamping without the Camping. Each Cottage consists of an open plan room featuring a double/king size bed, a small kitchenette and en-suite bathroom.

### **Block Booking**

R10 080 2 nights, 4 double bed units, 8 guests 2 nights, 4 king size units, 8 guests

#### OR

Per Unit Per Night booking

R650 per double bed unit per night R690 per king size unit per night

Mount Aqua Wedding Venue offers exclusive accommodation for up to 32 Guest on premise

"If that is not enough, we also have more accommodation on our neighbouring farms.



### SEKOPO (± 5KM)

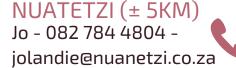
Berdéne de Beer 083 251 9534 info@sekopo.co.za



Erna Pienaar 083 271 3209



Ina van Rooyen 082 300 5968 vanrooyenina@gmail.com





# WATERBERG BREEZERS (± 7KM) Jane 082 255 4025

### PONT BOSKAMP & CHALLET (± 8 KM)



Ilse Pont - 082 475 0317





LAPANZI (± 10 KM) Hermien Kotzé 072 043 5853

### **VENDORS**

1

### **HAIR & MAKEUP**

Lizelle Lombard - 082 452 9342 - lizellemakeup@gmail.com Ailene Kotze - 076 649 2900 - ailene2heever@gmail.com Melissa Fourie - 078 054 0852 - melissaateliero@gmail.com Elaine Leeb - 079 497 0945 - edlbeautystudio@gmail.com

A big part of planning a wedding is finding the people you want helping you make your dream come true. Our preferred vendor list compiled from reviews and a great relationship. Some couples opt to find their own vendors while others stick to this list. This list could ease your planning process.

### **FLOWERS**

Marieta Pretorius - 082 457 2214 Griselda Le Grande - 082 339 9725 Erika van der Schyff - 082 305 8917

VINTAGE CARS

André Van Dyk - 08377 5590 / 014 743 2034

### CAKES

Uit ons kombuis - 073 225 9849 CinderellaCakesNTreats - 082 362 5393

### DJ'S

Flip Botes - 082 920 5261 VA Productions - 083 253 3282 - deon@deolaruca.co.za EMC Productions - 081 429 7823 - info@emcproductions.co.za Sound Hatch Productions - 079 694 7902 - brent@soundhatchproductions.co.za

### **PHOTOGRAPHERS**

Carla Du Plessis Photography - 082 720 8823 - cdupphoto@gmail.com Sune Marias Photography - 083 2528 590 - Sunemarias2@gmail.com Chantelle Loots - 0765054211 - cloots@polka.co.za

## Who Are We?





EMAIL info@mountaqua.co.za

PHONE
082 330 5644 | 082 465 0023

WEB info@mountaqua.co.za







Executive Chef

Carina Botha

### **LOCATION**

Farm Buffelshoek | Mookgopong | Naboomspruit | Limpopo 24°17'37. 28°38'29

Google Maps Search: Mount Aqua Wedding Venue DETAILS