



moyo[®]

Celebrate Africa

— KIRSTENBOSCH —

Weddings



Wedding Package —

Nestled at the foot of **Table Mountain**, **moyo Kirstenbosch** is in the iconic Kirstenbosch botanical gardens, that exudes a unique & celebratory feel.

With its magnificent backdrop and spacious interior, moyo Kirstenbosch is the ideal venue to celebrate your wedding day.

THE CEREMONY

Sculpture Garden, an outdoor garden ceremony, with a stunning backdrop of Table Mountain, the views across the garden lend an air of splendour to the occasion while your special moments are captured.

THE RECEPTION

The Strelitzia dining area is an intimate space, well suited for an informal or formal occasion. Extending onto a shaded deck for pre celebration, canapés, and champagne to be enjoyed.

The dining room embodies a sophisticated tone, as the high ceilings, oversized wooden chandeliers and stone walls create a rustic feel of simplicity.

THE MENU

The 3-course plated menu selected will be served in relevant to the formalities of the day. All guests will have a choice on their meal options. Additional courses may be added at an additional surcharge.





Celebration Times

BREAKFAST WEDDING:

Ceremony between: 09h00 – 09h45

Photo's | Pre-Reception between: 09h45 – 10h00

Reception between: 10h00 – 12h00

(Guests are required to have exited the venue by 12h30)

NOON WEDDING

Ceremony between: 10h00 – 11h00

Photo's | Pre-Reception between: 11h15 – 11h45

Reception between: 12h00 – 17h00

(Guests are required to have exited the venue by 17h30)

EVENING WEDDING

Ceremony between: 16h00 – 17h00

Photo's | Pre-Reception between: 17h15 – 17h45

Reception between: 18h00 – 22h00

(Guests are required to have exited the venue by 22h00)



Package Details

INCLUDED

- Gate entry fee into Kirstenbosch National Botanical Garden.
- Sculpture Garden – Ceremony and/or photographs.
- Ceremony set up includes seating, white chair covers & white carpet.
- Exclusivity of Strelitzia dining area.
- Reception facilities set up includes white linen & white napkins, crockery, cutlery and glassware.
- Complimentary glass of bubbly as a welcome drink or for the toast.
- Staffing

EXCLUDED

- Menu selection
- Additional beverages: Pre-selected offering and / or beverage tab
- Additional AV and décor elements – if you utilize moyo services. Alternatively, this can be arranged by the client.
- Service fee: A 10% service charge is added to the total function food and beverage bill.

Venue Hire Fee

GUESTS

20
30
40
50
60
70
71+

VENUE HIRE FEE

R8 600
R10 450
R13 000
R14 150
R15 900
R1 7850
R24 000





Menu 1

Agapantha - Symbolises fertility, purity and beauty.

R195 per adult | R85 per child under 10 years.

Served to the table and enjoyed family feasting style.



arrival

(Pre-set on the table)

Infused Water and Apple juice (1 Litre)

pastry selection

(Served communally on the table)

Croissants, Danish pastries and muffins

Served with butter, cheese and preserves.

moyo salute

Layered granola, oats and plain yoghurt, topped with berry compote.

main course

Scrambled Eggs

Bacon

Beef Sausage

sides

Sautéed mushrooms with thyme and garlic

moyo Chakalaka baked beans

Homemade hash browns

Homemade pumpkin and seeded bread toast

beverage station

Filter Coffee

Rooibos Tea

Ceylon Tea



Menu 2

Blue Violet - Symbolises faith, affection, intuition and love.

R250 per adult | Children's a la carte menu available for under 10 years



arrival

Bread Platter (v)

(Served to the table)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and
Tunisian flat bread with chickpea and chilli dip.

starters

Free State Sweet Potato Soup (v)

Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

or

moyo Samosas

Deep fried triangles of puff pastry filled with curried beef or cheese & spring onion (v).

main course

Maputo Peri Peri Chicken

Flamed chicken fillet in a peri-peri sauce served with new baby garlic potatoes
and sautéed seasonal vegetables.

or

Sirloin Steak

Flame grilled 300g beef sirloin coated in a rich dark basting served with new
baby garlic potatoes, sautéed seasonal vegetables and mushroom sauce.

dessert

Vanilla Bean Panna Cotta

Chilled, double cream dessert drizzled with caramel syrup.

vegetarian option

Vegetarian dietary requirement individually plated upon request.

Lentil Curry Potjiekos

Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay
curry masala and served with couscous.

or

Whole Roasted Kuzi Aubergine

Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato,
peas & wilted spinach and served with Moroccan flat bread.

or

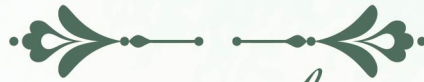
Cauliflower Schnitzel

Deep-fried panko crumbed cauliflower steak drizzled with a wholegrain mustard &
cheese sauce and served with new baby garlic potatoes.

Menu 3

Yellow Daffodil - Symbolises new beginnings.
A lucky symbol of the future.

R300 per adult | Children's a la carte menu available for under 10 years



arrival

Bread Platter (v)

(Served to the table)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and
Tunisian flat bread with chickpea and chilli dip.

starters

South Coast Fish Cakes

Homemade fish cakes, crumbed and deep fried served with chermoula mayonnaise.

or

Beef Koftas

Spiced beef meatball skewers served with chilli paste and minted yoghurt with cumin flatbread.

main course

Baked Curried Line Fish

Stuffed with apricots, onion and coconut and served with new baby garlic potatoes & sautéed seasonal vegetables.

or

Nyama na Kumba

200g basted beef sirloin skewered with prawns, grilled to perfection and accompanied by a lemon harissa sauce, served with new baby potatoes and sautéed seasonal vegetables

dessert

Tiramisu

Layered sponge cake soaked in coffee, brandy and mascarpone cheese sprinkled with chocolate.

vegetarian option

Vegetarian dietary requirement individually plated upon request.

Lentil Curry Potjiekos

Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay curry masala and served with couscous.

or

Whole Roasted Kuzi Aubergine

Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato, peas & wilted spinach and served with Moroccan flat bread.

or

Cauliflower Schnitzel

Deep-fried panko crumbed cauliflower steak drizzled with a wholegrain mustard & cheese sauce and served with new baby garlic potatoes.

Menu 4

Jasmine - Symbolises modesty, love and sensuality, which makes it an extremely romantic.

R365 per adult | Children's a la carte menu available for under 10 years



arrival

Bread Platter (v)

(Served to the table)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea and chilli dip.

starters

West Coast Mussels in a Curried Coconut Broth

Mussels prepared with lemon grass, ginger, curry and coconut milk. Finished with fresh lemon and served with garlic rubbed bruschetta.

or

Beef Carpaccio

Thinly sliced cured beef loin served with capers & celery salsa, pickled mushrooms, and micro herbs.

main course

Maize Crumbed Prawn

Maize and panko crumbed, deep-fried prawns drizzled with a sweet harissa mayonnaise and served with savoury rice & sautéed seasonal vegetables.

or

moyo Flamed Beef Fillet

250g Fillet medallion filled with mushroom, spinach and mozzarella accompanied by a creamy Madagascan picante peppadew sauce, served with new baby garlic potatoes and sautéed seasonal vegetables.

dessert

Chocolate Moelleux

Soft chocolate centred lava cake served with vanilla ice cream.

vegetarian option

Vegetarian dietary requirement individually plated upon request.

Lentil Curry Potjiekos

Red, brown & yellow lentils slow cooked with tomato and sugar beans in a Malay curry masala and served with couscous.

or

Whole Roasted Kuzi Aubergine

Fragrant, warm spiced chickpea stuffed aubergine garnished with roasted tomato, peas & wilted spinach and served with Moroccan flat bread.

or

Cauliflower Schnitzel

Deep-fried panko crumbed cauliflower steak drizzled with a wholegrain mustard & cheese sauce and served with new baby garlic potatoes.



Intermediate Course Options



Chef Ru's Pepper Soup | R40 per person

A sweet creamy red pepper soup, drizzled with yoghurt.

Turmeric Roasted Cauliflower Soup | R30 per person

A delicious turmeric roasted cauliflower and garlic infusion.

Free State Sweet Potato Soup (v) | R25 per person

Creamy sweet potato soup garnished with sweet potato crisps.

House Salad Platter (v) | R29 per person

(Platter plated and served communally to the table)

Baby lettuce leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds with mustard herb dressing.

Sorbet | R20 per person

Lemon | Passion Fruit | Strawberry

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