

# Pricing & Packages



**The Vue** 2025 / 2026

# Welcome to The Vue

**We're so excited you're considering The Vue for your big day!**

With breathtaking views and seamless service, we're here to make your wedding day unforgettable.

Check out this brochure for all the info on our venue, packages, catering, and more. Whether you're dreaming big or keeping it simple, let's make it unforgettable!

**Say 'I do' at The Vue, where your perfect day becomes a reality.**



Say 'I do' at The Vue



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## The Classic Vue

Our basic package includes everything you need for a beautiful and memorable event:

Chapel  
Events hall  
DJ  
Classic drinks package  
2 course meal  
Use of grounds for photographs  
1 x Bridal Suite  
3 x Chalets

Let us know the size of your party and we will supply a tailored quote for all inclusive packages.

TO ADD FLOWERS AND DECOR TO YOUR PACKAGE REFER TO OUR SERVICE PROVIDER'S PACKAGE DEALS.

# Wedding Package

	2025	2026
<b>60 Guests</b>	R75 900	R81 900
<b>80 Guests</b>	R88 000	R95 500
<b>100 Guests</b>	R100 200	R109 000
<b>120 Guests</b>	R112 300	R122 500
<b>150 Guests</b>	R130 500	R142 800

## The Luxury Vue

Our premium package is perfect for couples who want to indulge in a lavish and memorable wedding celebration:

Chapel  
Events hall  
DJ  
Elevated drinks package  
Canapes  
3 course meal  
Use of grounds for photographs  
1 x Bridal Suite  
3 x Chalets

Let us know the size of your party and we will supply a tailored quote for all inclusive packages.

TO ADD FLOWERS AND DECOR TO YOUR PACKAGE REFER TO OUR SERVICE PROVIDER'S PACKAGE DEALS.

# Wedding Package

	2025	2026
<b>60 Guests</b>	R107 300	R116 000
<b>80 Guests</b>	R129 900	R140 900
<b>100 Guests</b>	R152 600	R165 800
<b>120 Guests</b>	R175 200	R190 700
<b>150 Guests</b>	R209 200	R228 000



# Tailor-Made Wedding

**If you'd prefer to create a custom wedding package, we can help you with that.**

This option gives you the flexibility to tailor your big day by choosing the services and features that align with your vision and budget.

**Start with the venue hire fee, then pick and choose from the following options to customise your day:**

- Guest accommodation (Max 18 guests)
- Bridal suite accommodation
- Dressing in the bridal suite
- DJ - 5750
- Classic drinks package
- Elevated drinks package
- Canapés
- Buffet
- 2 course meal
- 3 course meal
- Floral and decor packages
- + many additional services





# Venue Hire Fee

- Includes :**
- Use of Chapel
  - Bar Facilities (Including 2 barmen)
  - Use of grounds for photographs
  - Use of Hall including:
    - Tables
    - White Chairs
    - White Linen Tablecloths
    - White Napkins
    - Cutlery (Silver)
    - Crockery (White)
    - Glassware (Wine, Champagne & Water)

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**2025 price :** R25,000

**2026 price :** R27,000

# Onsite Accommodation

1 x Bridal suite - R3 500  
3 x Chalets (Sleeps Max 12) - R6 000  
Bridal suite for dressing - R1 750

\*Inquire about our nearby accommodation partners.





# Drinks Packages

	2025	2026
<b>CLASSIC DRINKS PACKAGE</b>		
• Welcome Cocktail	R240pp	R270pp
• Sparkling Wine for Toast		
• House Wine (Half bottle per person)		
<b>ELEVATED DRINKS PACKAGE</b>		
• Premium Welcome Cocktail	R400pp	R440pp
• Fine Sparkling Wine for Toast		
• Superior Wine (Half bottle per person)		



# Culinary Selections

Canapés – 2025 – R235 per guest  
2026 – R260 per guest

Local Cheese, Cold Meat & Cocktail Sausage Selection with Crackers, Artisan Bread, Roast Chicken Pate, Biltong Butter, Artisan Mustard & Fresh Fruit

## Choose 5 Items:

- Smoked Springbok Crostini with Blue Cheese & Caramelized Onion
- Venison Springroll with Dates & Cinnamon served with Apricot & Ginger Chutney
- Dukkah Roast Butternut Quiche (V)
- Spinach & Feta Quiche (V)
- Roast Sirloin on Bruschetta with Roast Pepper & Basil Pesto
- Petit Red Wine Braised Beef Pie
- Moroccan Beef Skewers with Salt Cured Lemon
- Cape Malay Bobotie Parcels
- Shawarma Style Beef on Petit Panini with Tahini
- Baharat Lamb Skewers with Tahini
- Korean Pulled Pork on Sweetcorn Fritter with Kimchi
- Petit Rosemary Roast Chicken Pies
- Tandoori Chicken Skewers with Coriander Raita
- Thai Chili & Ginger Chicken Skewers
- Greek Salad Skewers with Vine Tomato, Cucumber, Olive & Feta (V)
- Roast Tomato Tartlet with Parmesan Gratin (V)
- Blue Cheese & Fennel Risotto Balls (V)
- Mediterranean Roast Vegetable Panini with Feta & Basil Pesto (V)



# Culinary Selections

## Plated Meals

2 course meal – 2025 – R380 per guest  
2026 – R420 per guest

3 course meal – 2025 – R520 per guest  
2026 – R570 per guest

### Choose a Starter:

- Smoked Cauliflower Soup with Bacon Croutons
- Thai Butternut & Coconut Soup, Coriander & Coconut Shavings (V)
- French Country Vegetable Soup with Root Vegetables Fennel Seed & Nutmeg (V)
- Bobotie in Puff Pastry with Homemade Chutney
- Venison Springrolls with Cinnamon & Date served with Apricot & Ginger Chutney
- Fried Calamari in a Chorizo & Peppadew Sauce with Fresh Coriander
- Zucchini Blini with Smoked Salmon, Cream Cheese, Dill & Cucumber Salsa
- Thai Fishcake with Ginger Glazed Prawn, Wasabi Mayo & Coriander Salad
- Provencale Fishcake on Ciabatta with Basil Pesto, Sun Dried Tomato & Crème Fraiche
- Roasted Mushroom with Spinach & Feta Filling, Parmesan Gratin (V)
- Caramelized Pear & Brie Tart with, Walnut & Baby Rocket (V)
- Baked Camembert in Puff Pastry with Cranberry Glaze (V)
- Blue Cheese Salad with Oven Roast Beetroot & Cinnamon Poached Pear (V)
- Caprese Salad with Ripe Tomato, Basil Pesto, Crème Fraiche & Mozzarella on Ciabatta
- Roast Dukkah Butternut Salad with, Vine Tomato, Cucumber, Feta & Herb Dressing (V)
- Sesame Chicken Poke Bowl with Pineapple, Cucumber, Avocado, Black Rice & Wasabi Mayo
- Ginger Glazed Prawn Poke Bowl with Paw Paw, Cucumber, Carrot, Cabbage & Thai Chili Mayo

Say 'I do' at The Vue





# Culinary Selections

## Plated Meals

### Choose a Main:

- Grilled Sirloin with Herb Crumble & Portobellini Mushroom Sauce
- Grilled Sirloin with Onion Flakes, Basil Pesto, Sun Dried Tomato & Crème Fraiche
- Grilled Sirloin with a Béarnaise Sauce & Herb Crumble
- Grilled Beef Fillet with an Herb Crust & Red Wine Jus
- Filetto al Limone, Grilled Fillet in a Creamy Parsley, White Wine & Lemon Sauce
- Marinara Braised Beef, Beef Shin in a Red Wine Tomato & Organum Sauce
- Red Wine, Rosemary & Cumin Whole Braised Lamb off the Bone
- Chicken Parmigiana, Chicken Breast Fillet in a Creamy Sauce with Prosciutto, Parmesan & Roast Peppers
- Tarragon & Sun Dried Tomato Braised Chicken
- Red Wine & Smoked Paprika Braised Chicken
- Creamy Chicken, Broccoli & Cashew Risotto with Parmigiana
- Grilled Ginger Glazed Pork Fillet on Asian Vegetables, Udon Noodles and a Ginger and Soy Sauce
- Grilled Line Fish with Herb Crust & Lemon Thyme Hollandaise
- Creamy Broccoli & Pea Risotto with Fennel Seed & Almond (V)
- Grilled Aubergine & Zucchini in Napolitano & Béchamel with Parmigiana Gratin (V)
- Roast Butternut Ravioli with Burnt Sage Butter & Crème Fraiche



# Culinary Selections

## Plated Meals

### Choose 1 starch side:

- Basmati Rice
- Jasmine Rice
- Crushed New Potato Bake with Cheddar Gratin
- Parsley Butter Sautéed Baby Potato
- Rosemary Roast Potato

### Choose 2 vegetable sides:

- Mediterranean Roast Vegetables
- Cinnamon Roast Pumpkin
- Tender Stem Broccoli
- Green Vegetables with Sweet Tahini
- Dukkah Roast Butternut
- Caramelized Sweet Potato
- Sweet Glazed Baby Carrot
- Cauliflower Bake with Cheddar Gratin
- Creamy Spinach & Feta



# Culinary Selections

## Plated Meals

### Choose a Dessert:

- Cardamom Crème Brulee with Cinnamon Roast Pineapple in Phyllo Pastry
- Vanilla Bean Panna Cotta with Fresh Berries & Raspberry Coulis
- Panna Cotta with Rose Syrup & Strawberries
- White Chocolate Mousse with Raspberry Mirror Glaze & Dacquoise Sponge
- Milk Chocolate Mousse with Cinnamon Roast Pear & Sugared Pastry Straw
- Cinnamon Crusted Chocolate Springrolls with Toffee Dipping Sauce
- Strawberry, Custard & Cheesecake in Phyllo Pastry Layers
- Malva Pudding with Cardamom Syrup, Crème Anglaise & Vanilla Ice Cream
- Apple, Cinnamon & Cranberry Crumble with Vanilla Ice Cream





# Culinary Selections

Buffett Menu – 2025 – R420 per guest  
2026 – R460 per guest

**Mains: Choose 2x protein options (Lamb & Chicken or Beef & Chicken)**

- Potjie Style Beef Shin and Seasonal Vegetables
- Italian Beef Cannelloni with Napolitano & Béchamel Sauce
- Beef in a Creamy Madagascan Pepper Sauce
- Creamy Beef Stroganoff with Red Pepper & Smoked Paprika
- Red Wine Braised Beef with Mushroom & Oreganum
- Moroccan Beef Tagine with Turkish Apricot
- Cape Malay Mutton Curry with Sambals & Chutney
- Red Wine & Baharat Slow Braised Lamb served off the bone
- Sweet Ginger & Soy Glazed Chicken
- Creamy Chicken ala King with Peppers & Mushroom
- Thai Style Braised Coconut Chicken Casserole with Sweetcorn & Coriander
- Red Wine & Smoked Paprika Braised Chicken Casserole with Lemon Thyme
- Butter Chicken Curry with Coriander Raita
- Creamy Chicken & Broccoli Alfredo Bake with Penne
- Deboned Rolled Chicken with Mushroom & Mozzarella Filling served with Mushroom Sauce
- Chicken & Parmesan Bake in Marinara Sauce
- White Wine & Sage Braised Pork Knuckle with Honey Mustard Glaze
- Chicken Schnitzel with Mushroom Sauce
- Spinach & Feta Cannelloni with Napolitano & Béchamel (V)
- Roast Vegetable Cannelloni with Napolitano & Béchamel (V)
- Greek Vegetable Moussaka Bake (V)



# Culinary Selections

## Buffett Menu

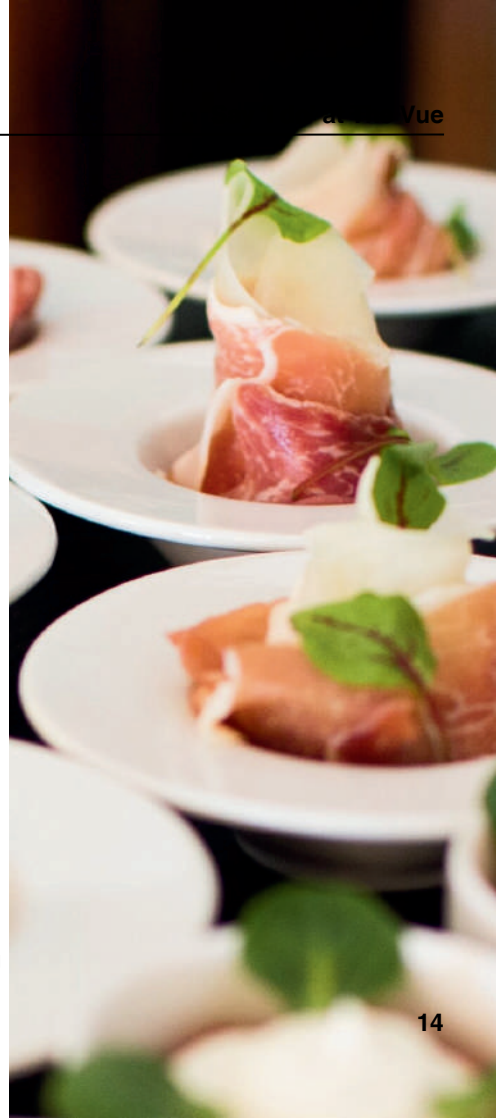
**Sides & Salads: Choose 1x Starch, 2x Veg, 1x Salad**

### **SIDES:**

- Basmati Rice
- Jasmine Rice
- Crushed New Potato Bake with Cheddar Gratin
- Parsley Butter Sautéed Baby Potato
- Rosemary Roast Potato
- Mediterranean Roast Vegetables
- Cinnamon Roast Pumpkin
- Green Vegetables with Sweet Tahini
- Dukkah Roast Butternut
- Caramelized Sweet Potato
- Sweet Glazed Baby Carrot
- Cauliflower & Broccoli Bake with Cheddar Gratin
- Creamy Spinach & Feta

### **SALADS:**

- Roast Dukkah Butternut Salad with Vine Tomato, Cucumber, Spring Onion, Feta & Herb Dressing
- Classic Greek Salad with Vine Tomato, Cucumber, Red Onion, Olives, Feta & Red Wine Dressing
- Mediterranean Cous Cous Salad with Roast Vegetables, Spring Onion, Tomato & Basil



# Culinary Selections

## Buffett Menu

### Choose 1 Dessert:

- Coffee & Caramel Cappuccino Fridge Tart
- Peppermint Crisp Fridge Tart
- Pineapple Cheesecake
- Apple Crumble Bake with Cinnamon & Raisin, Custard & Whipped Cream
- Malva Pudding with Cardamom Syrup, Custard & Whipped Cream
- Baked Mississippi Mud Pie with Whipped Cream
- Sticky Toffee Pudding with Custard & Whipped Cream

**\*Please note that the menus provided are samples and are subject to change based on seasonal availability and preferences.**

Our catering team will work closely with you to tailor the menu to your specific needs and ensure a delightful culinary experience. We offer halal options, and can accommodate various dietary requirements such as vegetarian, vegan, gluten-free, and other specific allergies. Kindly discuss any special dietary needs or restrictions with us in advance so that we can cater to your guests appropriately.





# Floral & Decor Packages

## \*Bronze Package

- GUEST TABLES** - Flowers and décor of your choice up to a value of R720 per table
- MAIN TABLE** - Flowers and décor of your choice up to a value of up to R1 100  
(Table seating 2 to 6 people)
- CHAPEL** - Flowers and décor of your choice up to a value of up to R1 100  
Arch or hoop or similar, x10 Single flower and foliage pew ends,  
Rose petal confetti in 2 baskets

Number of Guests	Number of Guest Tables	Cost of Package
50	5	R7 300
60	6	R8 020
70	7	R8 740
80	8	R9 460
90	9	R10 180
100	10	R10 900
110	11	R11 620
120	12	R12 340

Included in all packages is an easel for your seating plan, cake stand and gift box.  
Optional items - You can choose how to spend the Rand value and can for example hire gold cutlery, fancy under-plates etc as part of the value per table.



# Floral & Decor Packages

## \*Silver Package

- GUEST TABLES** - Flowers and décor of your choice up to a value of R1000 per table
- MAIN TABLE** - Flowers and décor of your choice up to a value of up to R1 500 (Table seating 2 to 6 people)
- CHAPEL** - Flowers and décor of your choice up to a value of up to R1 500  
Arch or hoop or similar, x10 Single flower and foliage pew ends,  
Rose petal confetti in 2 baskets

Number of Guests	Number of Guest Tables	Cost of Package
50	5	R9 500
60	6	R10 500
70	7	R11 500
80	8	R12 500
90	9	R13 500
100	10	R14 500
110	11	R15 500
120	12	R16 500

Included in all packages is an easel for your seating plan, cake stand and gift box.  
Optional items - You can choose how to spend the Rand value and can for example hire gold cutlery, fancy under-plates etc as part of the value per table.

# Floral & Decor Packages

## \*Gold Package

- GUEST TABLES** - Flowers and décor of your choice up to a value of R2000 per table
- MAIN TABLE** - Flowers and décor of your choice up to a value of up to R1 900  
(Table seating 2 to 6 people)
- CHAPEL** - Flowers and décor of your choice up to a value of up to R1 900  
Arch or hoop or similar, x10 Single flower and foliage pew ends, Rose petal confetti in 2 baskets

Number of Guests	Number of Guest Tables	Cost of Package
50	5	R15 400
60	6	R17 400
70	7	R19 400
80	8	R21 400
90	9	R23 400
100	10	R25 400
110	11	R27 400
120	12	R29 400

Included in all packages is an easel for your seating plan, cake stand and gift box.  
Optional items - You can choose how to spend the Rand value and can for example hire gold cutlery, fancy under-plates etc as part of the value per table.







# Additional Services

Enhance your wedding experience with our array of additional services designed to make your special day truly unforgettable.

From professional photography to unique entertainment options, we have everything you need to create the perfect celebration - Just ask!

# How to Book

**Follow these simple steps to secure your date and start planning the wedding of your dreams :**

- Initial Inquiry - Contact our events team to check availability and discuss your requirements.

**Email: [info@thevue.co.za](mailto:info@thevue.co.za)**

**Phone: +27 81 266 2070**

- Schedule a site visit to explore our beautiful venue and meet with our events manager.
- Receive a detailed proposal and contract based on your needs and preferences.
- Your booking will be confirmed upon receipt of the completed and signed contract and full payment of the venue hire fee.
- Alternatively, you can scan this QR code to get a quote and secure your date.





The Vue 2025/2026

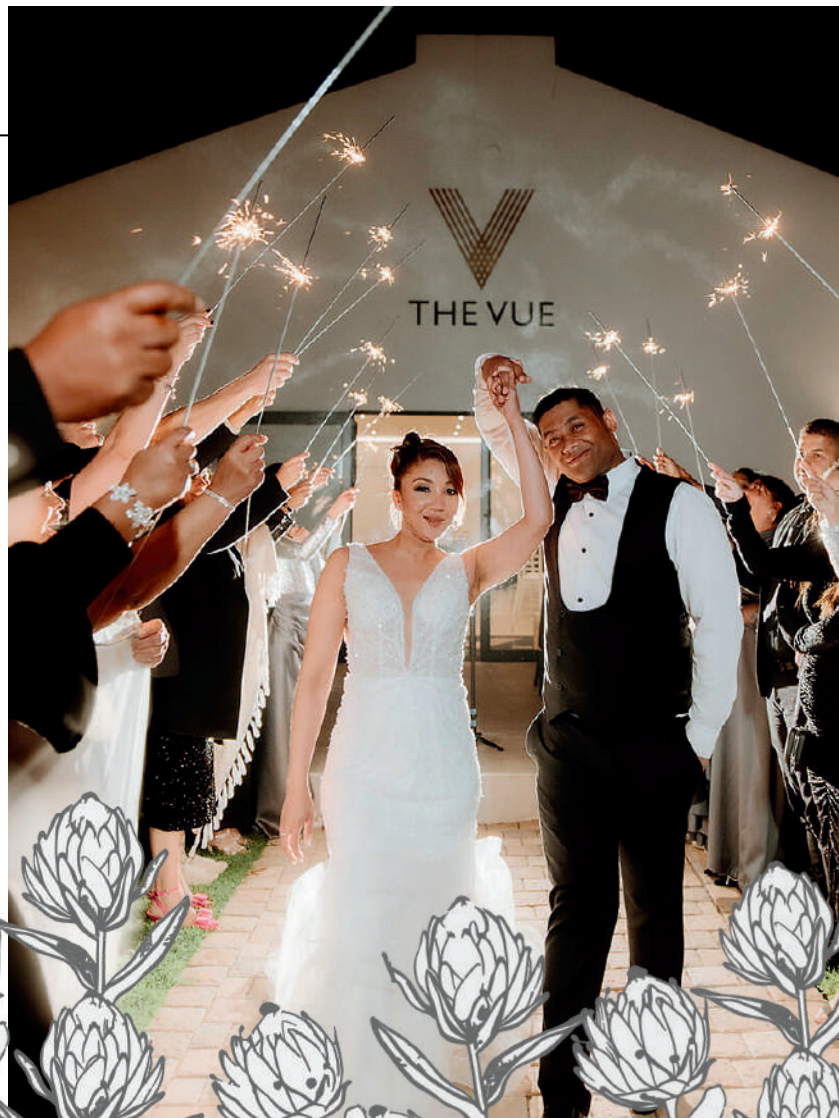
Thank you  
For Your  
Consideration



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