

Le Pommier Wine Estate Wedding Package

Your wedding day is an expression of your unique love story.

www.lepommier.co.za

Le Pommier
wine estate

WELCOME TO Le Pommier wine estate

We appreciate your interest in Le Pommier Wine Estate to host your Wedding Ceremony.

Le Pommier Wine Estate offers a cosy Wineland wedding venue, Granny Smith, that caters to a maximum of 80 guests and is set in the heart of the Banhoek Valley. Our Vineyard Barn venue can accommodate up to 150 guests. Spectacular views that make for memorable weddings and outdoor ceremonies can be held at the swimming pool.

Choose from delicious menu options available.

Get in touch with Le Pommier Wine Estate to book your wedding in beautiful winelands.















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WHAT CAN BE INCLUDED?

Usage of Venue
Tiffany Chairs
Crockery Standard
Cutlery Standard
Glassware Standard
Cleaning Afterwards
Wooden Tables

PHOTOS MAY BE TAKEN ON THE ESTATE

WHAT IS GENERALLY EXCLUDED? (BUT CAN BE QUOTED ON)

Food & Drinks
Accommodation
Transport
Décor & Flowers
Music Breakage
Pre-Drinks & Snacks
Service Fee
Photographer



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ACCOMMODATION

Le Pommier is an intimate country lodge situated in the Cape Winelands. There are 6 suites, 7 country rooms and 2 self-catering units in typical luxury country house style and comfort. The ideal setting for relaxation, the lodge is situated in a tranquil environment amongst the vineyards of the Western Cape.

- Le Pommier Suites
- Le Pommier Luxury Rooms
- Le Pommier Self-catering units

Special Rates valid if the Barn and all 16 rooms are booked. Rates include breakfast.





MENUS >>>

WEDDING PRE-SNACK

For the pre-snack menu, make the selection of your preferred items from our list and we will send you a quote.

PRE-SNACK OPTIONS:

- Crepes with ham and cream cheese
- Vegetable spring rolls with sweet chilli sauce
- Beef mince samosas
- Fried chicken strips with tartar sauce
- Fresh fruit kebabs
- Cocktail chicken kebabs smothered in our Homemade basting sauce
- Camembert and fig phyllo parcels
- Homemade cocktail sausage rolls
- Mini quiche: Bacon, mushroom, and feta
- Olive tapenade on a toasted garlic bruschetta
- Cherry tomato and mozzarella kebab covered with basil pesto
- Mini grilled bread with whipped feta and herbed roasted Cherry tomato
- Cucumber with salmon, cream cheese & fennel
- Mini burger (sliders - beef pattie, chicken)
- Large cheese boards

PLEASE NOTE OUR PRICES CHANGE DEPENDING ON THE SEASON. CONTACT US FOR QUOTES



WEDDING SET MENU

For your wedding reception dinner, you have the option to select a starter, main and a dessert, or you can choose a starter and a main, OR a main and a dessert.

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STARTERS
(CHOOSE ONE)
PLATED

- Beef Carpaccio
- Halloumi – Pan-fried Halloumi with Chilli Honey served with pita chips
- Mushroom and Camembert parcel with Port and Cranberry sauce
- Green leaf salad with smoked chicken and avocado served with Le Pommier dressing
- Bobotie Samoosas - Our Bobotie Samoosa recipe is certainly a crowd-pleaser, served with sweet chilli dipping sauce

MAINS
(CHOOSE ONE)
PLATED

- Pork belly with honey, soya, sesame and ginger served with creamed potato and seasonal vegetables
- Banhoek Trio - A combination of our signature dishes - Bobotie, Chicken Pie and Potjie of the day, served with rice
- Slow roast Lamb Shank with red wine sauce served with coriander, creamed potato and seasonal vegetables
- Chicken schnitzel with bacon, mushroom and cheese sauce served with roast potato wedges and seasonal vegetables
- Pan Fried sole with shrimp, mushroom and white wine velouté sauce served with rice and seasonal vegetables

MAINS
BUFFET

- Roasted lamb or beef, served with homemade gravy
- Chicken Pie
- Bobotie
- Roasted potatoes
- Seasonal Vegetables
- Savoury rice
- Pumpkin Fritters
- Mixed Salad

DESSERTS
(CHOOSE ONE)
PLATED

- Lemon tart with Crème Anglaise
- Berry Chocolate Mousse
- Baked Malva pudding with Custard
- Chocolate Brownie with ice cream
- Apple Tart

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WEDDING SUMMER BUFFET MENU

Fresh & Vibrant Starters (Salad Table)
Farm-inspired with summer produce.
Hearty Mains (Buffet Style)
A mix of meat and vegetarian dishes to suit all tastes.
Dessert Table
A sweet ending under the Simonsberg sky.

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WELCOME BITES (OPTIONAL EXTRA - SERVE WITH SPARKLING WINE/COCKTAILS)

Welcome Bites (on arrival)
Optional add-on served with welcome cocktails or sparkling wine

- Mini Bobotie Phyllo Bites
- Watermelon Cubes with Feta & Mint
- Herbed Cheese Puffs
- Roosterkoek Sliders with Smoked Chicken & Apricot Glaze

STARTERS (SALAD TABLE)

- Grilled Nectarine, Rocket & Burrata with Balsamic Glaze
- Classic Greek Village Salad with Olives & Feta
- Heritage Tomato & Basil Salad with Olive Oil Croutons
- Wholegrain Mustard Potato & Chive Salad
- Homemade Farm Bread, Butter, Olive Oil & Dukkah

MAINS (BUFFET STYLE)

- Slow-Roasted Karoo Lamb Shoulder with Rosemary
- Margherita Chicken - Topped with fresh tomato, basil & mozzarella
- Grilled Line Fish with Salsa Verde (Hake or Kingklip, depending on season)
- Mushroom & Halloumi Skewers with Chimichurri (V)
- Sweetcorn Fritters with Herbed Crème Fraîche (V)
- Roast Baby Potatoes with Thyme Butter
- Seasonal Grilled Summer Vegetables with Olive Oil & Herbs
- Yellow Rice with Sultanas & Cinnamon
- Creamy Spinach with Nutmeg
- Chakalaka with a Twist – light & summery

DESSERTS (CHOOSE ONE) PLATED

- Miniature Peppermint Crisp Tart Cups
- Malva Pudding with Amarula Crème
- Lemon Meringue Pots
- Seasonal Fruit Skewers with Chocolate Drizzle

- Donut Wall or Mini Donut Bar with toppings (**Optional Add-On**)

ADDITIONAL INFORMATION



- All transportation, decoration, music, photographers, sound and lighting, etc. are to be arranged by the bridal couple.
- Due to sound restrictions and requirements in our area, we have a controlled permanent sound system installed and only our speakers are to be used. DJ's will therefore only plug in their music system and not use their own speakers.
- Welcome drinks and beverages will be at an additional cost to be settled on the wedding night.
- A service fee will be added to the food & and beverage account.
- Complimentary Menu tastings of your chosen menu are welcome two months before the wedding (excludes buffets).

SHOULD YOU REQUIRE ANY OTHER INFORMATION OR WOULD LIKE TO ARRANGE A SITE VISIT THEN PLEASE FEEL FREE TO CONTACT US!

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We look forward to working with you.

021-8851269

weddings@lepommier.co.za

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