

A guide to your unforgettable celebration

Irene COUNTRY HOTEL

FARM IN THE CITY
IRENE FARM

2026/ 2027 WEDDING PACKAGES

WELCOME

Let us begin your beautiful journey

At Irene Country Hotel and Irene Farm, we offer a range of exquisite options to host your dream wedding or special event. Nestled in a serene and picturesque setting, our venues provide the perfect canvas for unforgettable moments.

A setting as individual as your love story.

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Your day.
Beautifully taken care of.

Our all-inclusive wedding package brings together the essential details of your celebration, allowing you to focus on what truly matters: each other and the joy of the day.

ALL INCLUSIVE

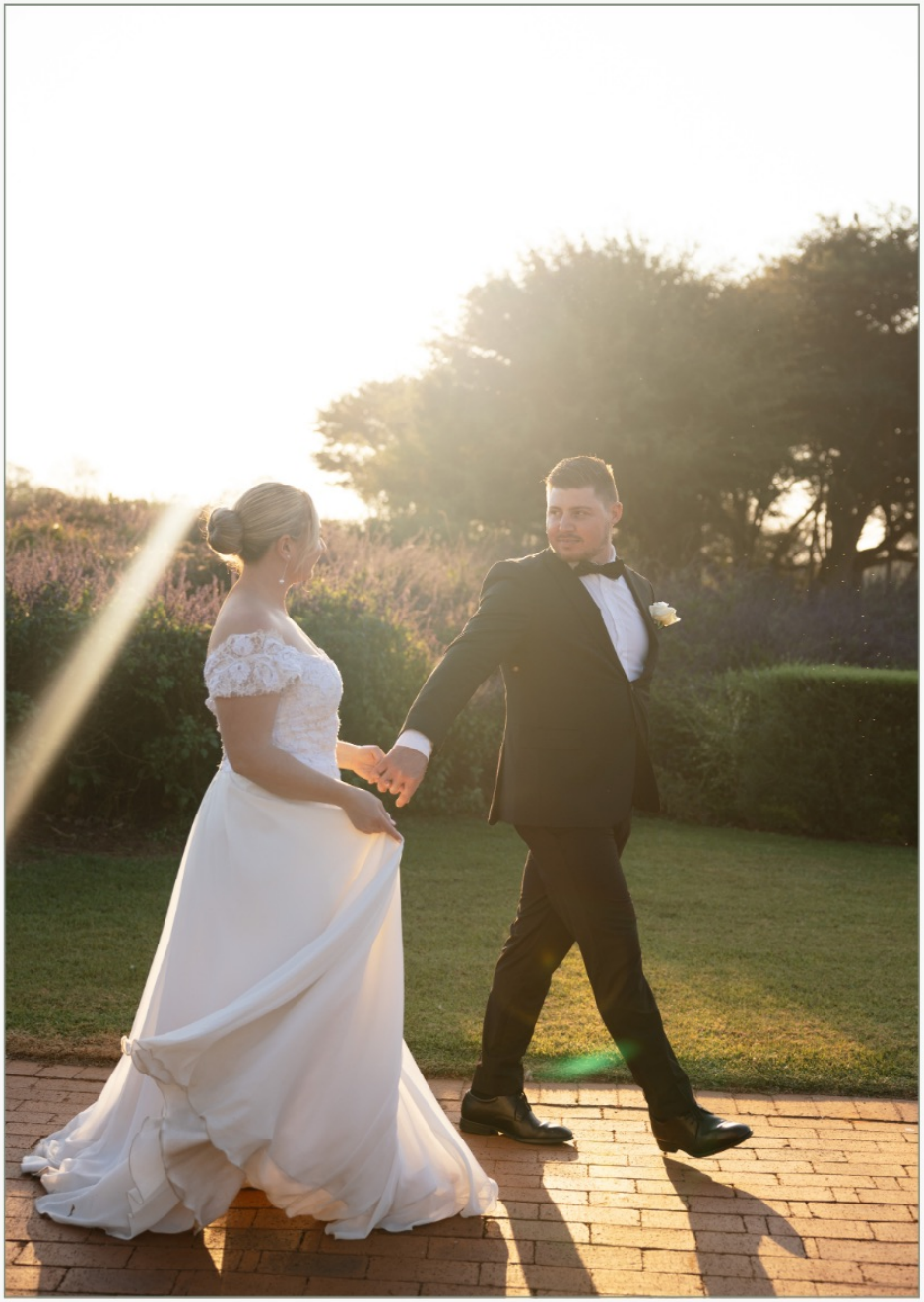
Everything you need for an unforgettable celebration

PERSONAL & FLEXIBLE

Tailored to your style and vision

SEAMLESS EXPERIENCE

Expert planning from start to finish



Venue hire for 8 hours is included. No separate venue hire charge is added.

WHAT IS INCLUDED

Everything you need for a memorable celebration

THE SETTING

- Exclusive ceremony & reception venue
- Bridal & Groom rooms
- Round tables & tablecloths
- Wimbledon or Phoenix chairs
- Standard table décor
- Crockery, cutlery & glassware
- Venue setup & breakdown
- Generator backup
- Cake, Table, Signing Table, DJ & Gift Table
- Wishwell, Card Box, Cake stand, Umbrella (for rain or shading)
- Outdoor Gas Heater / Blankets
- Back up weather venue

THE CELEBRATION

- Three-course plated or buffet menu
- Welcome mocktail
- Iced tea & infused water
- Tea & coffee station
- Bottle of MCC for bridal table
- Barman & waiters included

FOR THE COUPLE

- Honeymoon suite with breakfast
- Menu tasting for two
- Venue for engagement photoshoot
- Golf cart for the bridal couple
- Anniversary dinner voucher – R1,000

PLANNING & PEACE OF MIND

- Wedding coordinator
- Planning meetings
- On-the-day coordination
- Security
- Florist

Venue hire for 8 hours is included. No separate venue hire charge is added.
All venues are available until 00:00 (midnight)

05 HIGH SEASON & LOW SEASON PRICING

All prices are VAT inclusive

GUEST PACKAGES	HIGH SEASON September – April	LOW SEASON May - August
60 GUESTS Max 80 guests	From R130,175 Additional guests R1,495 pp	From R120,175 Additional guests R1,145 pp
80 GUESTS Max 120 guests	From R143,675 Additional guests R1,337.50 pp	From R133,675 Additional guests R1,050 pp
120 GUESTS Max 200 guests	From R170,675 Additional guests R1,050 pp	From R160,675 Additional guests R950 pp
200 GUESTS Max 400 guests	From R265,675 Additional guests R950 pp	From R255,675 Additional guests R800 pp





The Jasmine Venue
Imagine saying “I do” against the backdrop of one of Gauteng’s most beautiful lakes, as the setting sun bathes your ceremony in golden hues.
A breathtaking venue for an unforgettable beginning to your forever.
Seats up to 150 guests.

Daisy Venue
Overlooking tranquil waters and framed by lush lawns, this venue offers a serene ceremony space where vows are exchanged beneath a beautifully draped structure. The gentle reflections of the lake and surrounding greenery create a sense of calm, romance, and understated elegance. Ideal for outdoor ceremonies and refined celebrations that embrace open skies, soft breezes, and timeless charm.
Accommodates up to 50 guests

Magnolia Venue
A romantic open-air setting beneath cascading willow branches, where elegant tables are nestled into nature’s quiet beauty. Soft greenery, flowing linens, and refined detailing create an atmosphere that feels both intimate and effortlessly luxurious.
Perfect for alfresco receptions, elegant garden lunches, or candlelit dinners beneath the trees — a setting where nature becomes part of the celebration.
Accommodates up to 30 guests



Iris Venue
A magnificent and versatile space where grand receptions, opulent gala dinners, and elegant soirées unfold. Floor-to-ceiling windows and a sweeping deck embrace the lake's beauty, offering the perfect setting for unforgettable celebrations. Accommodates up to 200 guests.

Tulip Venue
An incredible breathtaking space with an open and clean feel. Large centre space on the second floor with floor-to-ceiling windows and a large deck extension embrace the lake's beauty, offering a unique and breathtaking view for all guests to remember Accommodates up to 400 guests.

The Cottage Venue
Surrounded by the serene beauty of the farm and under the canopy of trees, this venue offers an intimate and elegant setting ideal for private gatherings, anniversaries, and celebrations. The peaceful farm surroundings and flexible layout create a tranquil environment that feels both comforting and special. Warm, personalised service and attention to detail make every occasion memorable.
Ideal for private dinners, product launches, receptions, and small celebrations where tranquillity and rustic charm are embraced.
Accommodates up to 120 guests



Waters Edge Venue

Overlooking one of the tranquil dams and surrounding farmland, this venue offers a serene and picturesque setting where views of the water and open countryside become a beautiful natural backdrop. The peaceful ambience, gentle water sounds, and open-air charm create a sense of calm and connection to nature.

Ideal for weddings, private functions, corporate events, elegant dinners, and relaxed outdoor celebrations that take in scenic beauty and warm hospitality.

Accommodates up to 120 guests

Pavilion Venue

With a charming farm-style design and warm atmosphere, this venue offers a rustic yet refined setting perfect for both casual gatherings and private events. Surrounded by the tranquil scenery of the working farm, the environment encourages connection, enjoyment, and relaxed celebration.

Ideal for birthdays, corporate meetings, small weddings, and special occasions that embrace simplicity, rural ambience, and memorable get-togethers.

Accommodates up to 250 guests







BRIDAL ROOM











Food Tasting

At Irene Country Hotel, food tastings are carefully curated and scheduled. Please email your coordinator to schedule your tasting at the restaurant.
Food tastings are perfect to figure out what you would like to serve at your wedding. Also choose a wine or two.

- Food tastings for the bride and groom Plated menu option: you get to choose 2 different starters to share. 2 Different mains and 2 different desserts.

Couples may select either the Plated or Buffet tasting.
Bookings are essential and must be secured no later than 2 months before your wedding date.

If there's anything on the current catering selections you'd like to adjust, enhance, or completely reimagine, we would be delighted to collaborate with you and your chef to craft a custom culinary experience tailored to your tastes, preferences, and vision.

Closing Time

The Venue will close at midnight to allow our team to begin discreetly clearing and packing down the venue.
You and your guests are welcome to continue the celebrations at our inside Bar, until 2:00 am, in accordance with liquor licence regulations.
The Bar will remain open, allowing for a soft and elegant close before the final clear-up by 2:00 am.
At that time, all guests will be required to return to their accommodations.

Plated Starters

Please select one

Assorted Vegetable Phyllo Parcel (v)
A crisp phyllo pastry filled with seasonal vegetables, served with a tangy goat's cheese and spinach cream sauce

Roasted Butternut Soup (v)
Silky and comforting, finished with a swirl of chilli oil, fresh micro herbs, and crunchy garlic croutons

Roast Chicken & Sweetcorn Soup
Flavourful and hearty, infused with fresh coriander and served alongside a herb bruschetta

Smoked Trout & Avocado Salsa
Delicately smoked trout paired with creamy avocado salsa, micro greens, horseradish crème, brown bread soldiers, and a touch of lumpfish caviar dressing

Grilled Chicken Salad
Romaine lettuce, grilled chicken breast, sunflower seeds, parmesan shavings, pea shoots, radish ribbons, and a creamy house dressing

Crumbed Calamari
Lightly golden and crisp, accompanied by grilled lemon, marinated cocktail tomatoes, and a herbed dill mayonnaise

Smoked Chicken Duo
Slices of smoked chicken breast paired with a smooth chicken liver pâté, served with toasted brioche, red wine onion marmalade, whole wheat soldiers, and fresh basil pesto





Plated Mains

Please select one

Braised Lamb Shank
Slow-cooked for tenderness, served with creamy mashed potatoes, seasonal vegetables, crispy sweet potato, and micro herbs

Grilled Kingklip
Topped with herbed butter, accompanied by lemon risotto, Asian cream sauce, and tender bok choy

Study of Chicken
A trio of chicken cuts – thigh, drum, and breast – served with sweet potato bake, seasonal vegetables, and thyme-infused jus

Confit Pork Belly
Rich and flavourful with butternut fondant, braised cabbage, ginger-soy roasted parsnips, and a classic apple sauce

Fry's Vegetable Tower (v)
A layered medley of plant-based delights featuring sautéed spinach, mushroom ragout, avocado salsa, and a balsamic reduction

Butternut Risotto (v)
Creamy caraway and butternut purée, with roasted red peppers, peppery watercress, and crisp butternut chips

Spinach & Ricotta Gnocchi (v)
Tossed with charred cauliflower, saffron, smoked paprika, and topped with crispy onions for texture and depth

Buffet Menu

Create a well-balanced and flavourful feast by selecting the following:

- 2 Proteins (1 Red Meat & 1 White Meat or Fish)
- 2 Starches
- 2 Vegetables

Proteins
Choose one Red Meat and one White Meat or Fish

- Lemon-Crusted Line Fish served on a bed of creamed leeks (White Meat/Fish)
- Slow-Roasted Leg of Lamb with herbed sautéed potatoes (Red Meat)
- Chicken Supreme stuffed with Danish feta, basil, and peppadew (White Meat)
- Charred Beef Skewers with bay leaf, caramelised onion, and a smoked jus (Red Meat)
- Hearty Beef Curry with traditional spices and rich gravy (Red Meat)
- Crisp Roasted Pork Belly served atop Asian stir-fried vegetables (White Meat)

Starches
Choose any two:

- Roasted Hasselback Potatoes with crème fraîche and chives
- New Potatoes tossed in parsley butter and garlic
- Creamy Mashed Potato
- Fragrant Basmati Rice
- Sautéed Potatoes with golden edges and herb seasoning
- Gnocchi with capers, tomato, spring onion & chilli (Vegetarian Option)

Vegetables
Choose any two:

- Traditional Roast Pumpkin glazed with a light caramel sauce
- Creamed Spinach enriched with crumbled feta
- Vichy Carrots glazed with honey, cinnamon, and butter
- Broccoli & Cauliflower Gratin in a creamy béchamel and cheese crust
- Steamed Seasonal Vegetables
- Blanched Seasonal Greens with olive oil, caramelised onions, lemon, and garlic



Buffet Salad Menu

Salads
Choose 2 options

Spiced Chickpea Salad
Chickpeas tossed with fresh greens, diced tomato, and creamy avocado – lightly spiced for a warm, earthy flavour

Roasted Sweet Potato, Lentil & Cabbage Salad
With tender string beans and finished with a fragrant orange and coriander dressing

Wild Spinach & Biltong Salad
A hearty blend of wild spinach, shaved biltong, toasted croutons, and red onion for a savoury, proudly local twist

Classic Caprese Salad
Juicy tomatoes layered with fresh mozzarella, basil pesto, and parmesan shavings

Chicken Caesar Salad
Crisp romaine lettuce, grilled chicken, parmesan, croutons, and creamy Caesar dressing





Dessert Menu

Please select one: either a **Plated Dessert, or Mini Dessert Table**

Dessert Table: Mini Selection of desserts

Choose any 6 mini desserts for a charming, grazing-style dessert experience

- Chocolate & Blueberry Torte
- Mini Vanilla Crème Brûlée
- Traditional Baked Custard Tartlets
- Hummingbird Cake with Pecan Crunch & Cream Cheese Frosting
- Almond, White Chocolate & Raspberry Cakes
- Banoffee Tartlets
- Mini Amarula Milk Tarts with Cinnamon Sugar
- Mini Chocolate Éclairs
- Millionaire's Caramel Cheesecake
- Dark Chocolate Crémeux with Spun Sugar
- Pineapple & Strawberry Skewers
- Lemon Meringue Tartlets
- Mini Koeksisters

Plated Desserts

Please select one

Warm Caramel & Chocolate Bread Pudding
A comforting classic served with smooth vanilla custard

Melon & Berry Salad
Light and refreshing with seasonal melon and berry medley

Passion Fruit Panna Cotta
Silky panna cotta layered with passion fruit jelly, gel, and a vanilla crumb

Tiramisu
An Italian favourite with layers of espresso-soaked sponge, mascarpone cream, coffee reduction & honeycomb

Trio of Chocolate Mousse Cake
Rich chocolate mousse layered cake, served with fresh berries and brandy snap

A Study of Lemon
A trio of lemon treats: mini lemon meringue pie, lemon curd, candied lemon and a scoop of lemon sorbet

Baked Chocolate Tart
Served with chocolate soil and strawberry gel



Build Your Own Feast to remember

Because no two celebrations should ever taste the same.
We believe your wedding menu should be as personal and refined as every other detail of your celebration.





Premium Plated Main Upgrades

Optional at an additional R200 per person

Grilled Norwegian Salmon
Served with macaire potatoes, sautéed green vegetables, trout caviar cream, lemon butter sauce, and prawn tails for an elevated finish

Beef Fillet Mignon
A tender cut of beef paired with truffle butter, potato fondant, roasted baby onions, grilled baby carrots, foie gras sauce, and a rich beef jus

Signature Gin Bar

Perfect for Cocktail Hour
R250 per person

Treat your guests to a curated gin experience featuring a selection of premium South African gins, served with a variety of refreshing garnishes and mixers. A stylish and interactive addition to your celebration.

Includes 4 Local Gins:

- *Cape Town Gin*
- *The Pink Lady Gin*
- *Rooibos Red Gin*
- *3 Dots Gin*

Accompanied by a selection of fresh garnishes to enhance each pour – from citrus wheels and herbs to berries and botanicals.



Canapés

Elegant bite-sized creations served by waiters, offering a more refined guest experience. Canapés can also be served on styled platters for a luxurious, interactive touch.

Reception Menu Options
You may choose between a variety of menu options beautifully tailored for guest enjoyment:



Soft Serve Station

Soft Serve Station R100 per person
Add a playful and nostalgic twist to your celebration with our Soft Serve Ice Cream Station. Includes cones and a variety of gourmet toppings – fun, delicious, and loved by guests of all ages!

Harvest Table: "A Taste of the Farm"



A Taste of the Farm – Abundant, Rustic, Refined
Celebrate the charm of farm-style indulgence with our signature harvest table – a beautifully curated spread of savoury bites, artisan cheeses, seasonal accompaniments, and handcrafted breads. Designed for relaxed grazing, guest mingling, and a delicious start to your celebration.



Artisan Meats

- *Garlic-Honey Roasted Chicken Breast, thinly carved and served cold*
- *Salami & Mozzarella Rounds, topped with a drizzle of basil pesto*
- *Chicken Pastrami Rolls, generously filled with herbed cream cheese*
- *Beef Pastrami Ribbons, paired with wholegrain mustard & gherkins*
- *Chicken Liver Pâté, served with melba toast & caramelised onion marmalade*

Curated Cheese Selection

- *A trio of fine cheeses: Blue Cheese, Brie, and Camembert*
- *Kwaito Cheese Selection – a locally inspired twist*
- *Paired with Grapes, Fresh Strawberries, Crackers, and House-Made Preserves*

Freshly Baked Artisan Breads

Accompaniments & Condiments

- *Marinated Bocconcini Mozzarella*
- *Olives & Sun-dried Tomatoes in olive oil*
- *Basil Pesto, Guacamole, and Oven-Roasted Tomatoes*



IRENE COUNTRY HOTEL & IRENE FARM

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All package details and pricing are based on the supplied 2026 wedding package documents and remain subject to the hotel's terms and conditions.