DE HAVEN OOST

EST 2006

MARBLE

Available on Saturdays

“Build your own Wedding”’ Special — Limited offer

WELCOME TO DE HAVEN OOST

Where contemporary industrial architecture meets vintage-inspired detailing, surrounded by lush, untamed gardens. An exclusive space designed to inspire, impress, and elevate every moment.

Established 2006

Expertly curated and passionately run by
a family devoted to the art of weddings.

Wedding Venue



ABOUT OUR WEDDING PACKAGES

Your Day, Your Design

Our Marble wedding package is created for couples who want more than a standard package. It's for those who dream of shaping their own celebration.
With flexible self-catering options and the freedom to choose every detail, this package allows you to build, customize, and design a wedding experience that is truly your own.

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SELF CATERING WEDDING PACKAGES

Guest Count	2027	2028
Guest count 20 to 40	R13,250.00	R15,250.00
Guest count 41 to 60	R16,250.00	R18,750.00
Guest count 61 to 80	R19,250.00	R22,250.00
Guest count 81 to 120	R22,250.00	R25,650.00

A Booking fee of R5 000.00 is payable to confirm your wedding date.
Please note that the booking fee will be deducted from the final amount.

SPECIAL OFFER INCLUDES THE FOLLOWING

- YOUR CHOICE OF CHAPEL
  Choose our industrial indoor chapel or romantic outdoor chapel, each offering a distinctive setting for your ceremony.

- VENUE HIRE
  Celebrate with your guests in a reception space reserved exclusively for your wedding during the agreed hire period.

- BAR, LOUNGE AND PATIO
  Enjoy access to our bar facilities, inviting lounge and garden patio, providing comfortable spaces for guests to gather.

- CROCKERY, CUTLERY AND GLASSWARE
  A professional barman is included to serve drinks at the venue bar during your celebration. Beverages are charged separately.

- CLEANING STAFF
  Cleaning staff are included to assist with venue cleanliness, helping maintain a comfortable and welcoming environment throughout your celebration.

- WEDDING SECURITY
  A security guard is provided for the duration of your wedding, offering added peace of mind while you celebrate.

- GARDENS FOR PHOTOGRAPHS
  Capture your wedding memories among our landscaped gardens, where lush greenery and charming surroundings create beautiful backdrops for photographs.



SPECIAL OFFER EXCLUDES THE FOLLOWING

- WEDDING PLANNING AND SUPPLIERS
  For guidance throughout your preparations, appoint your own planner or ask us for recommendations. Your planner will manage suppliers, décor, timelines, setup and coordination directly.

CATERING

- WEDDING MENU
  Delight your guests with a menu inspired by your taste. Meals, canapés and snacks are excluded from venue hire and arranged through your preferred external caterer. We do not offer catering.

- FOOD PREPARATION
  All food must arrive fully prepared and ready to serve. Cooking and food preparation are not permitted on-site. Confirm serving arrangements, equipment and access with the venue.

- BEVERAGES AND BAR SERVICE
  This package excludes table drinks and welcome drinks. Couples may, however, purchase champagne or **welcome drinks directly** through our venue. Our fully licensed and elegant bar serves a wide range of wines, cocktails, sparkling wine, and refreshments. A convenient cash bar with secure credit card facilities is available for guest purchases throughout the celebration.

- OUTSIDE DRINKS
  Outside alcohol is not permitted. Please confirm the venue's policy for non-alcoholic drinks before purchasing or arranging your own.

- WEDDING CAKE
  Wedding cakes are not included. You are welcome to choose your own supplier and ask your wedding planner to coordinate delivery with the venue in advance.

DÉCOR AND FLOWERS

- A SETTING MADE YOUR OWN
  Shape a celebration that reflects your style through carefully chosen décor and personal touches. Décor and styling are excluded and arranged independently.

- FLOWERS AND FLORAL ARRANGEMENTS
  Bring fragrance, color and romance to your day with bouquets, ceremony flowers and table arrangements commissioned directly from your preferred florist.

- SPECIALISED TABLEWARE
  You can add distinction with colored crockery, decorative place settings or specialty glassware, sourced by you separately to complement the venue's included standard tableware. (included normal white catering side plates / big plates and dessert bowls, standard silver cutlery, 1 wine glass, 1 champagne glass per person)

- CONFETTI USE
  Confetti of any kind is not included and must be arranged separately by you in accordance with venue guidelines. All confetti must be biodegradable.

OVERNIGHT STAY

- THE HONEYMOON SUITE
  Complete your celebration with a private overnight retreat. The Honeymoon Suite can be booked separately per event, from 11:00 on your wedding day until 09:00 the following morning.

- GUEST ACCOMMODATION
  Give loved ones the option of staying overnight after your celebration. Guest accommodation is booked separately, subject to availability. Please enquire about units and current rates.

SETUP AND COLLECTION

- FRIDAY PREPARATIONS
  Set up your décor on the Friday before your wedding between 09:00 and 16:00, by prior arrangement. The venue closes strictly at 16:00.

- SATURDAY FINISHING TOUCHES
  Saturday setup is available by arrangement from 09:00 to 13:00. Share these times with your suppliers, as access before 09:00 is unavailable.

- AFTER THE CELEBRATION
  All décor must be removed by 00:30, immediately after midnight following your wedding. Please ensure your wedding planner coordinates supplier breakdown and collection before this deadline.

PHOTOGRAPHY AND ENTERTAINMENT

- CAPTURING YOUR MEMORIES
  Choose a photographer and videographer whose artistic style you love. These services are booked independently to capture the moments that matter most to you.

- DJ AND EQUIPMENT
  This special does not include a DJ or sound equipment. However, we can provide a list of our preferred suppliers, or you're welcome to bring your own. All DJs must hold a valid SAMRO license. If you do not select a DJ from our approved supplier list, please ensure your chosen DJ provides proof of licensing and brings all necessary sound equipment.

- WAITERS AND CATERING STAFF
  Waiters and catering service staff are not included. Please arrange these through your caterer or preferred supplier, with your wedding planner coordinating their duties and access with the venue.

- SUGGESTED SUPPLIERS
  For your convenience, De Haven Oost can provide contact information for reputable photographers, hair & makeup stylists, wedding officiants, invitation designers, and legal experts for marriage contracts.





WEDDING SPECIAL TERMS AND CONDITIONS

GENERAL

- The wedding date must be between 24 January 2027 and 19 December 2028
- Not using items “included in the package” will not lead to any discount.
- The Marble package is priced at:

Guest Count	2027	2028
Guest count 20 to 40	R13,250.00	R15,250.00
Guest count 41 to 60	R16,250.00	R18,750.00
Guest count 61 to 80	R19,250.00	R22,250.00
Guest count 81 to 120	R22,250.00	R25,650.00

- De Haven Oost wedding venue can host up to 130 guests and a minimum of 20 guests.
- The Marble package is only available on Saturdays
- An R5 000.00 booking fee is required to reserve and confirm your wedding date. The booking fee will be deducted from the final amount. Please note our booking fees are non-refundable.
- In case of a hard lockdown, we will offer our bridal couple the option of choosing another wedding date with no moving fee.
- We host only one wedding per day. The bridal couple will have exclusive use of the designated wedding venue and chapel during the agreed hire period. Accommodation remains open to the public, and other guests may be staying in the accommodation section during your celebration.
- Outside service providers are permitted. You are welcome to provide services or products yourself or use outside suppliers.
- Décor setup is permitted by prior arrangement on Friday from 09:00 to 16:00 or Saturday from 09:00 to 13:00 only. All décor must be removed by 00:30 immediately following the wedding.
- The last rounds at the bar will be at 23:30 and all music will be turned off at 23:45.
- Cash Bar will be available. Under no circumstance will we close our cash bar. If you prefer your guests not to consume any liquor during your function it is solely your responsibility to request that from your guests.
- Corkage fee at R120 per bottle of wine, with a maximum of 2 x 750ml bottles per table. No other liquor will be allowed.
- The bridal couple can select wine, sparkling wine or champagne for their tables from our Gold Award Winning Wine list at an additional cost per bottle.

BOOKING AND PAYMENT

- A booking fee must be paid within 3 working days from your first appointment to confirm your date.
- Please confirm with our office (before paying a booking fee) that you date is still available.
- Please Note: The completed and signed contract must be emailed to Bridetobe@dehavenoost.co.za together with your booking fee proof of payment for your wedding to be confirmed.

- NO REFUND of any monies will be payable by De Haven Oost if your wedding is cancelled. By paying your booking fee you agree and accept this Agreement and the Procedure, Terms and Conditions set out herein.

- EFT payments are preferred. Internet facilities are available for direct EFT payments as well as credit card facilities. A 5% Card fee will be added to the payment when paying by card.

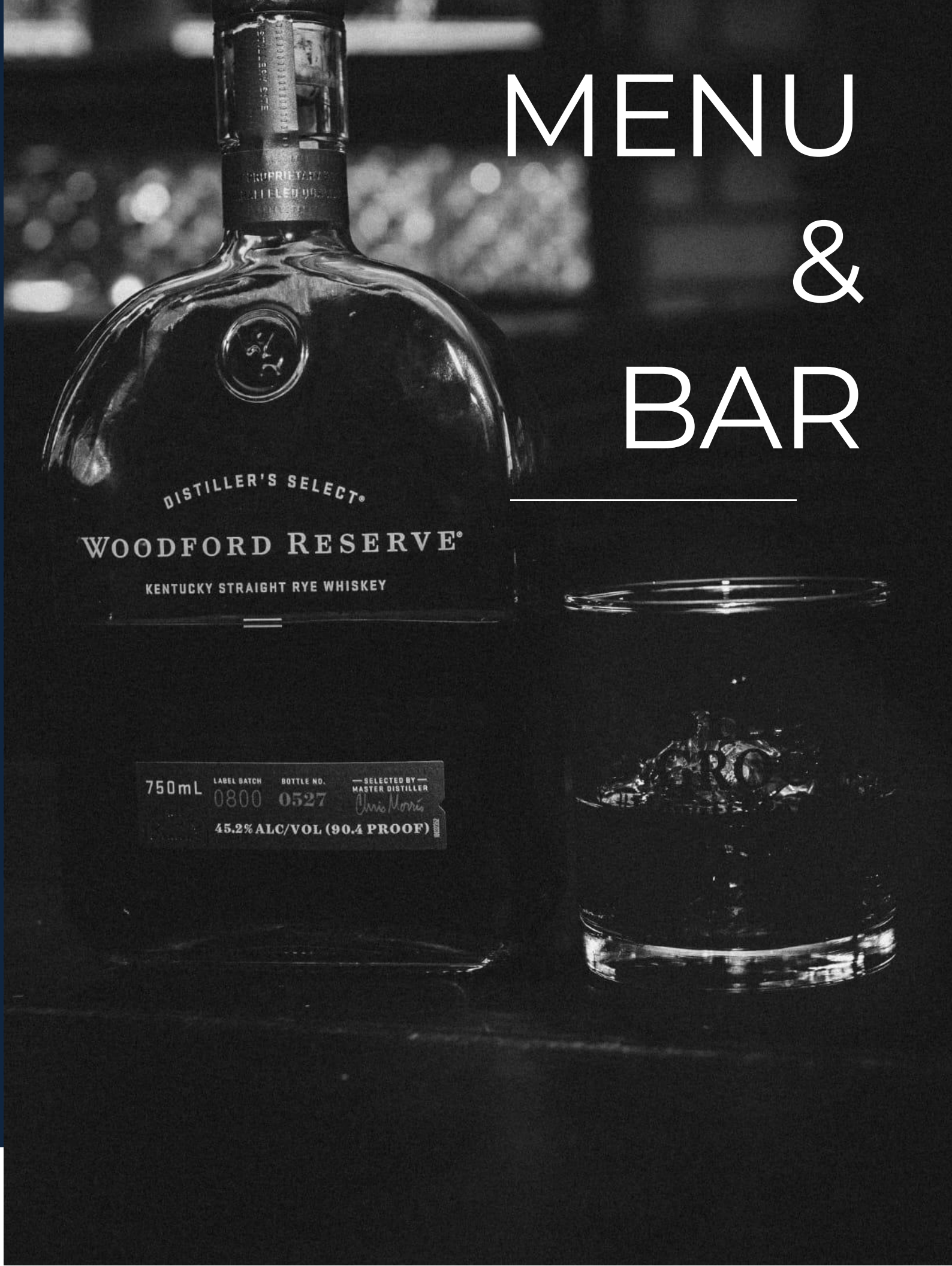
- The outstanding balance and any extras must be paid in full 1 month before your wedding date.

BOOK YOUR PRIVATE VIEWING

- Experience the chapels, reception area and gardens in person, and explore how your celebration could come together at De Haven Oost.

- Private viewings are available Thursday to Saturday, between 09:00 and 13:00, by appointment only.




DISTILLER'S SELECT®
WOODFORD RESERVE®
KENTUCKY STRAIGHT RYE WHISKEY
750mL
LABEL BATCH
0800
BOTTLE NO.
0527
SELECTED BY
MASTER DISTILLER
45.2% ALC/VOL (90.4 PROOF)

MENU & BAR





DE HAVEN OOST BAR MENU

Please note these are our 2025 menus and prices, all menu and bar items will be updated on 20 December 2025 for January 2026

.

BEER

Black Label	R25.00
Castle	R25.00
Castle Lite	R25.00
Heineken	R35.00
Windhoek Draught	R35.00

CIDERS

Hunters Dry	R35.00
Savanna Light	R35.00
Red Square	R40.00
Caribbean Twist	R35.00

SOFT DRINKS

Coke, Coke Lite, Cream Soda, Dry Lemon		R18.00
Tonic water, Lemonade, Soda water, Mineral Water, Appletiser		R25.00

BRANDY

Richelieu, Klipdrift Premium	Single & Mix	R35.00
	Double & Mix	R55.00
KWV 5 Year	Single & Mix	R35.00
	Double & Mix	R55.00

WHISKEY

Bells, J&B	Single & Mix	R40.00
	Double & Mix	R60.00
Jameson, Johnny Walker Black Label, Jack Daniels	Single & Mix	R45.00
	Double & Mix	R70.00

RUM

Captain Morgan Spiced Gold, Captain Morgan Dark Rum, Red Heart, Malibu	Single & Mix	R35.00
	Double & Mix	R55.00

SPIRITS

Smirnoff Vodka, Gordon's Gin	Single:	R35.00
	Double:	R55.00

WINE

Wine per glass	R25.00

PORT

Allesverloren	R25.00

SPECIAL SHOOTERS

Suitcase	R30.00
Springbokkie	R30.00
Jager Bomb	R50.00
Jägermeister	R30.00
Jose Cuervo Tequila	R30.00

CORKAGE

Wine	R85.00 per bottle
Champaign	R120.00 per bottle

DE HAVEN OOST 2026 WINE LIST



De Haven Oost's owners have selected some of the best wines and Sparkling wines South Africa has to offer as each wine has received awards both locally and internationally.

Please note that these wines are only available on order, they are not sold at the bar except for those specified in the Bar menu.

SAUVIGNON BLANC

DU TOITSKLOOF SAUVIGNON BLANC ..... R 130.00
The wine holds a complex range of flavours with gooseberry, pear, and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Blend: 100% Sauvignon Blanc
Origins: Breede river valley, Western Cape

PAUL CLUVER SAUVIGNON BLANC R240.00
The colour is clear and bright, with a hint of green. The nose is clean and fresh with expressive granadilla, elderberry, gooseberry, and blackcurrant characteristics. These flavours follow through onto the palate which has a lovely creamy texture – the result of extended lees contact.

Blend: 92% Sauvignon Blanc, 8% Semillon
Origins: Elgin Valley, Western Cape

CHARDONNAY

FRANSCHHOEK CHARDONNAY R150.00
Town Hall Chardonnay gives off beautiful pure and bright pineapple and lemon and lime fruit purity and intensity on both nose and palate with a perky balancing acidity to the frisky finish making this a gracious and engaging wine even without oak.

Blend Information: 100% Chardonnay
Origins: Franschhoek, Western Cape

TOKARA CHARDONNAY R190.00
The wine has a brilliant golden straw colour. The nose has stunning fresh lemon and lime zest aromas with hints of toasted brioche, lemon blossom and upfront notes of ripe yellow fruits. The palate is fresh and crisp reflecting the aromas on the nose. The wine finishes with a hint of toasted oak which just supports the fruit flavours and adds to the texture and dry crisp finish.

Blend Information: 100% Chardonnay
Origins: Stellenbosch, Western Cape

SEMI-SWEET

DROSTDY HOF ADELPRACHT R110.00
Colour: Light straw in colour with yellow and golden tinges.
Bouquet: Packed with aromas of dried apricots, peaches, a touch of honey and floral notes.

Palate: Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.

RED WINE BLENDS

TWO OCEANS CABERNET SAUVIGNON MERLOT R120.00
An abundance of ripe berry fruit aromas with subtle oak spice in the background. A soft, fruit driven wine with juicy berry fruit flavours and subtle hints of oak.

Blend: 60% Cabernet Sauvignon and 40% Merlot
Origins: Assorted Western Cape vineyards

KWV ROODEBERG R220.00
On the nose this vibrantly layered and sophisticated red blend exudes aromas of red berries, cassis, and Turkish Delight, with subtle hints of dark chocolate and dried spices. The wine is juicy with a firm tannin structure. It is perfectly balanced with soft flavours or red fruit, blackberry, and notes of tobacco leaf, neatly tapered to a lingering finish.

Blend: 48% Cabernet Sauvignon, 21% Shiraz, 14% Tannat, 17% Petit Verdot
Origins: 73.5% Western Cape, 13.5% Wellington, 13% Darling

KANONKOP KADETTE CAPE BLEND R250.00
The wine has a deep Marble, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years.

Blend information: 57 % Pinotage, 26 %Cabernet Sauvignon, 14 % Merlot and 3 % Cabernet Franc.
Origins: Stellenbosch, Western Cape

MEERLUST RUBICON R950.00
A combination of almost perfect weather conditions and mature, healthy, and properly sighted vines has ensured a classic, expressive Rubicon. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedarwood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded linear tannins.
Blend: 70% Cabernet Sauvignon, 20% Merlot, 9% Cabernet Franc, 1% Petit Verdot
Origins: Stellenbosch, Western Cape

ROSE

DU TOITSKLOOF TUNNEL SWEET ROSE R110.00
A pretty-in-pink colour leads to a delightfully perky, pick-me-up fresh rosé oozing fruit-layers of berries and plums.

Origins: Rawsonville, Western Cape

DURBANVILLE HILLS ROSE MERLOT R160.00
Hints of raspberries and strawberries dusted with rose petals. Refreshing and light-bodied with an abundance of fresh summer berries on the palate.

Origins: Western Cape

DELHEIM PINOTAGE ROSÉ R190.00
Bright crimson, pink colour. Vibrant strawberry and red cherry aromas. Redberry fruit dominates the palate with concentrated fruit sweetness, balanced by fresh crisp acidity.

Blend: 95% Pinotage, 5% Muscat de Frontignan
Origins: Stellenbosch, Western Cape

SPARKLING WINE

JC LEROUX R180.00
La Chanson, La Fleurette, La Domaine. Each one with its own unique award-winning tastes.

Blend: Depends on Selection
Origin: Stellenbosch, Western Cape

PONGRACZ BRUT R350.00
This is a timeless Cap Classique with great elegance and complexity. Crisp green apple notes and the nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of blackberry fruit flavours with a long lingering aftertaste.
Blend: 60% Pinot noir, 40% Chardonnay Origins: Select vineyard in the Western Cape.

CHAMPAGNE

MOËT & CHANDON IMPERIAL R1950.00
A bright and clean, straw-yellow coloured champagne that casts greenish reflections and has fine effervescence that is quick to rise without forming a crown.
This Champaign has medium intense aromatics with bakery notes playing the protagonist role. There are also citrus aromas and ripe white fruits presented along with a background of toast.
Moët & Chandon Imperial has a smooth attack onto the palate with a medium-intense passage that has remarkable well-integrated effervescence, good acidity, and a medium-persistent aftertaste.
The retronasal olfaction qualities of this champagne push fragrant white fruit jam sensations that are entwined by smooth toasts, through the palate into the nose.

Blend: 30 – 40% Pinot Noir, 30 – 40% Pinot Meunier
Origins: Epernay, France

CONTACT US TODAY TO BOOK YOUR VIEWING.
WE ARE LOOKING FORWARD TO MEETING YOU

DE HAVEN OOST
EST 2006

Office: 071 671 5176

Email: Events@dehavenoost.co.za

Office hours: Tuesday to Friday from 8:30 – 17:00