



DE HAVEN OOST

EST 2006

MARBLE

Available on Weekdays, Fridays and Saturdays from to 24 January 2026 to 30 May 2026

“Build your own Wedding” Special ————— Limited offer





WELCOME TO DE HAVEN OOST

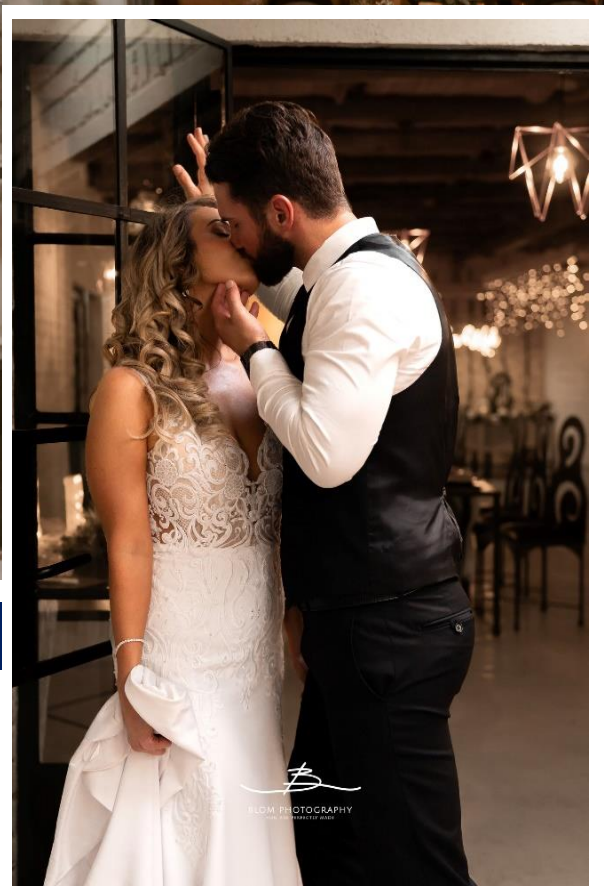
Where contemporary industrial architecture meets vintage-inspired detailing, surrounded by lush, untamed gardens. An exclusive space designed to inspire, impress, and elevate every moment.

Established 2006

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



Wedding Venue



ABOUT OUR WEDDING SPECIAL

Please note that this is a limited offer. There are only 8 dates left for this special.

Your Day, Your Design

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

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WEDDING SPECIAL

Weekday exclusive venue hire:	R10 000.00
Friday exclusive venue hire:	R15 000.00
Saturday exclusive venue hire:	R18 000.00

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

- ∂ FULL PRIVATE VENUE HIRE
Enjoy exclusive access to the entire estate, including the elegant reception hall, sophisticated cash bar, cigar lounge, serene garden patio, and all shared venue spaces, reserved solely for you and your guests.
- ∂ CEREMONY CHAPEL
Select your dream setting: the dramatic Cargo Hold Chapel with under-roof ambience, or the enchanting Fairy-tale Open-Air Chapel beneath the sky.
- ∂ BESPOKE FLORAL STYLING
Receive a **R2,500 floral voucher** to be used with our in-house floral designer, ensuring custom arrangements tailored to your unique vision.
- ∂ HONEYMOON SUITE EXPERIENCE
Retreat to our romantic Bridal Honeymoon Suite on the night of your wedding, featuring a luxurious spa bath, and complimentary sparkling wine set on a very romantic and unique backdrop.
- ∂ MIDNIGHT BOMA EXPERIENCE
Unwind by the fireside at our rustic country boma with fire pit access from midnight until 2:00 AM — the perfect way to end the night under the stars.
- ∂ DEDICATED WEDDING MANAGER AND SECURITY
On the big day, a professional wedding manager will oversee every detail in relation to the wedding venue services offered, ensuring a smooth, stress-free celebration. Additional security is provided during the event to ensure guests' peace of mind.
- ∂ ELEGANT FINISHING TOUCHES
Your package also includes:
Wrought iron tables and chairs | Table numbers and seating plan easel | Signature sherry tree with display table | Cake stands and presentation table | Gift and antique register tables | Podium | Full access to luxury lounge and restroom facilities (including disabled access)



SPECIAL OFFER EXCLUDES THE FOLLOWING

∂ BEVERAGES AND BAR SERVICE

This special 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.

∂ BUFFET AND GOURMET MENUS

Explore our full range of buffet and gourmet menu **options on pages 12–20**, where you'll find detailed descriptions and pricing for each package.

- ∂ CONFETTI USE
Confetti of any kind is not included and must be arranged separately in accordance with venue guidelines. All confetti must be biodegradable.
- ∂ WEDDING CAKE
A detailed price list for our **selection of wedding cakes** is available upon request from the venue. You are also welcome to bring your own cake from a registered supplier.
- ∂ CANAPÉS
We offer a variety of **delicious canapé options** to complement your menu. A full price list and selection guide can be requested directly from the venue.
- ∂ CANDLES FOR TABLES
Candles on guest tables are not provided in the standard package. Couples providing their own candles must ensure all candles are safely enclosed in holders or containers. Open flames are not permitted for safety reasons.
- ∂ STORAGE OF PERSONAL ITEMS
Please note, that no storage facilities are provided for décor or personal items before or after the event.
- ∂ SERVICE STAFF
The special does not include waiter or barman services. These can be arranged through the venue at an additional cost of R500 per waiter and or barman per day. It is required that one waiter be hired for every 20 guests, one barman for up to 50 guests, and two barmen for more than 50 guests.
- ∂ ADMINISTRATIVE FEE
A once-off R2,800 administration fee is required one month prior to your wedding date to facilitate event coordination.
- ∂ SIGNATURE DÉCOR AND CUSTOM DETAILS
This offer does not include bespoke décor items from our curated designer collection, such as premium tablecloths, underplates, overlays, serviettes, centerpieces, glassware, fairy lights, and elegant candle holders.
If you would like to include any of these exclusive décor elements or equipment; they can be hired directly through De Haven Oost's curated décor service.
- ∂ 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.
- ∂ SHOW TABLE FLORAL ARRANGEMENTS
Floral design for guest tables prior to the event is available from R890 per table, curated by our in-house floral designer.

- ∂ CAKE TASTING
Pre-wedding cake tastings can be arranged privately, starting at R550 per person.

- ∂ 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.

- ∂ GOURMET MENU TASTING
Food tastings are offered exclusively on selected dates and by prior arrangement only at an additional cost per person.

SPECIAL ON-SITE COSTS AT THE VENUE

Bringing it all together – here is the mandatory costs framework payable at the venue. Everything else is flexible, and you're welcome to provide it yourself or use outside suppliers.

∂ Venue hire.....	Subject to your selection
∂ Service Staff (R500 per staff member).....	Subject to your amount of guests
∂ Standard Administrator fee.....	R2800.00
∂ Menu Option.....	Subject to your selection
∂ Champaign or juice on the tables.....	Subject to your selection



Crystal de Witte
PHOTOGRAPHY

WEDDING SPECIAL TERMS AND CONDITIONS

GENERAL

- The wedding date must be between 24 January 2026 and 30 May 2026
- Not using items “included in the package” will not lead to any discount.
- Menu Options are available and are interchangeable to accommodate your requirements.
- The Marble package is priced at:

Weekday Venue hire (Wednesday and Thursday)	R 10 000.00
Friday venue hire:	R 15 000.00
Saturday venue hire:	R 18 000.00

- De Haven Oost wedding venue can host up to 130 guests and a minimum of 30 guests.
- The Marble package is available on Wednesdays, Thursdays, Fridays, Saturdays as well as on public holidays. (except Sundays)
- 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 only host one wedding per day. The bridal couple will have exclusive use of the venue and chapel for this day.
- Outside service providers for service staff, catering, and beverages are not permitted. Everything else is flexible, and you're welcome to provide it yourself or use outside suppliers
- Please note: the included R2,500 flower voucher applies only to our in-house service providers.
- The reception hall is available from 10:00 in the morning until 00:00 in the evening.
- The venue will be ready from 13:00 pm on the day of the wedding to take photos of the décor.
- 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.

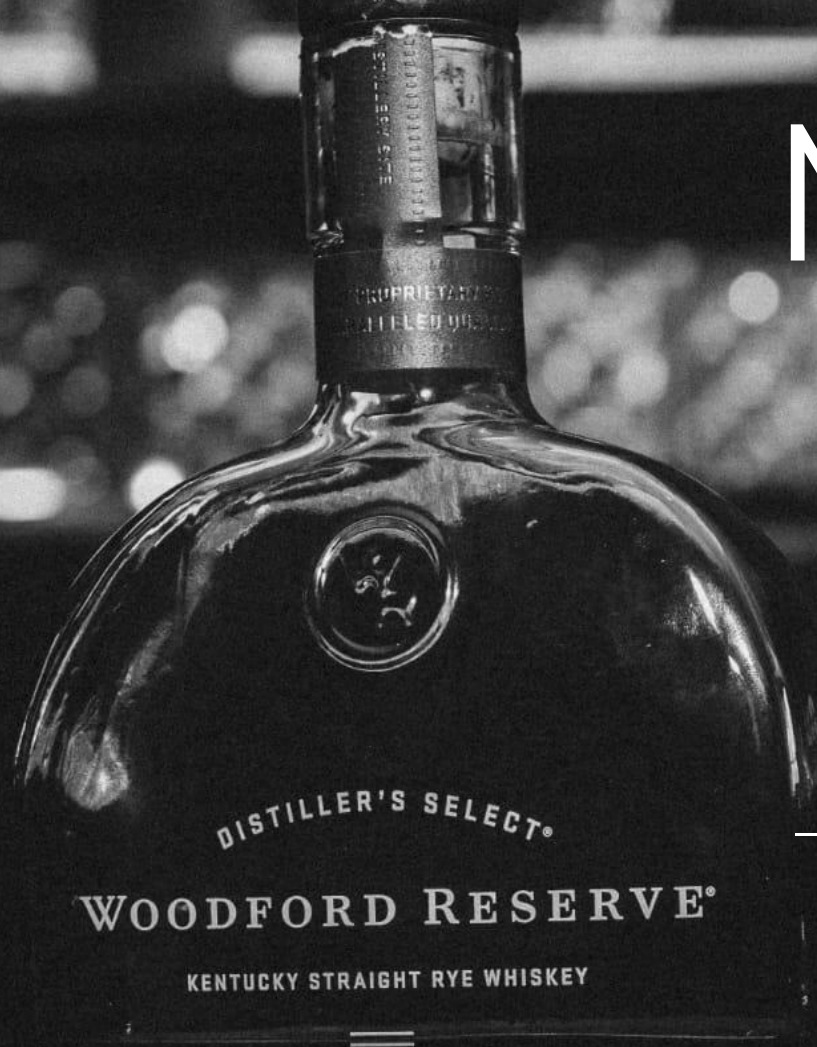
- Corkage fee at R120 per bottle of wine, with a maximum of 2 x 750ml bottles per table. No other liquor will be allowed.
- The bridal couple can select wine, sparkling wine or champagne for their tables from our Gold Award Winning Wine list at an additional cost per bottle. All décor and props must be removed by 10:00 am the following day.

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 are still under the first 10 Brides that qualify for the special offer before any booking fee is paid.
- 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. A down payment option is available. Contact Nikita for more details.



MENU & BAR





DE HAVEN OOST MENU OPTION SUMMARY

La Dolce Vita: Traditional Pasta Bar.....	R328.00 pp
Handcrafted Gourmet Burgers Bar.....	R348.00 pp
Heritage Banquet Buffet.....	R389.00 pp
Signature Traditional South African Buffet.....	R470.00 pp

MENU DESCRIPTION:

DE HAVEN OOST'S LA DOLCE VITA: TRADITIONAL PASTA BAR R328.00 per person

Guests can build their own pasta masterpiece, mixing fresh pasta, bold sauces, and tasty toppings into a plate full of flavor.

SIGNATURE TOPPINGS:

- ∂ BOLOGNESE ALLA FAMIGLIA
Slow-simmered beef in a robust Italian tomato sauce, with garlic, olive oil, caramelised onions, and our secret family spice blend.
- ∂ CHICKEN CAMPAGNOLA
Tender chicken breast gently sautéed with garlic, rosemary, bay leaves, and mushrooms in a white wine cream sauce, finished with aged parmesan.
- ∂ CREAMY ALFREDO RUSTICA – A lavish combination of crispy bacon and country ham, simmered with mushrooms, garlic, and rosemary in a velvety cream and white wine sauce.

PASTA SELECTION:

- Spaghetti – Classic and elegant.
- Penne – Rustic and satisfying.
- Linguine – Light, silky, and refined.

SERVED WITH

An assortment of warm, crusty focaccias and fresh artisan breads.

DESSERT SELECTION

- ∂ CLASSIC ITALIAN TIRAMISU
Espresso-soaked ladyfingers layered with cocoa, and chocolate chips — the perfect ending.
- ∂ TOP DECK CHOCOLATE MOUSSE
A luxurious swirl of white and dark chocolate mousse, topped with delicate chocolate shavings and whipped cream.

DE HAVEN OOST 's

HANDCRAFTED GOURMET BURGERS BAR

R348.00 per person

Craft your own luxury experience with our curated gourmet stations — where every element is designed for indulgence.

GOURMET BURGER BAR

Guests can design their individual Signature Burgers.

- 200g Flame-Grilled Gourmet Beef Patty – Juicy, handcrafted, and perfectly seasoned.
- Artisan Bun Selection – Choose from a variety of freshly baked, buttery buns.
- Maple Bacon Relish – Sweet and smoky bacon slow-cooked in a maple glaze.
- Caramelised Balsamic Onions – Silky onions, reduced to perfection in aged balsamic.
- Sautéed Wild Mushrooms – Pan-seared for a deep, earthy flavour.
- Cherry Reduction – A sweet and tangy gourmet twist.
- Aged Cheddar Slices – Rich and mature, with a bold, creamy finish.
- Selection – Vine-ripened tomatoes, crisp lettuce, red onion rings, and crunchy gherkins.
- Funghi di Aglio Sauce – A luxurious blend of garlic, cream, rosemary, and wine with sautéed mushrooms.
- Gourmet Cheddar Sauce – Velvety cheddar infused with cream, spring onion, and a whisper of garlic.
- Rosemary-Infused French Fries – Crispy and golden, finished with a fragrant rosemary salt.

DESSERT SELECTION

CLASSIC ITALIAN TIRAMISU

Espresso-soaked ladyfingers layered with cocoa, and chocolate chips — the perfect ending.

TOP DECK CHOCOLATE MOUSSE

A luxurious swirl of white and dark chocolate mousse, topped with delicate chocolate shavings and whipped cream.

DE HAVEN OOST's

HERITAGE BANQUET BUFFET

R389.00 per person

Our packages include a luxurious selection from our traditional menu, where you can create the perfect combination for your celebration.

Choose one starch, two premium meat dishes, two vegetable sides, and one fresh salad to accompany your meal, finishing it off with a delicious dessert. Please note that this option does not include a starter.

MAIN COURSE

STARCH SELECTION (Choose 1):

- Savoury herb rice
- Golden yellow rice
- Traditional stamp mielies

BEEF DISHES (Choose 1):

RUSTIC BEEF POT PIE

Succulent A-grade beef slow-braised with herbs, garlic, mushrooms, and onions, encased in buttery golden pastry and oven-baked to perfection.

HERB-CRUSTED BEEF ROAST

Marinated overnight in our signature herb, wine, and garlic rub, this tender roast is stuffed with rosemary and bacon, slow-cooked, and served with a rich onion-beef jus.

CREAMY BEEF STROGANOFF Creamy Beef Stroganoff

Delicately sliced matured beef sautéed with bell peppers, mushrooms, and onions, finished in a luscious garlic-infused parmesan cream and wine reduction.

CHICKEN DISHES Chicken (Choose 1):

SPANISH SOFRITO CHICKEN

Tender chicken simmered in a rich, slow-cooked sofrito of ripe tomatoes, sweet peppers, onions, and garlic, infused with olive oil, a hint of fresh chili, and traditional Spanish herbs. A rustic, comforting dish with a bold Mediterranean flavour.

HONEY MUSTARD GLAZED CHICKEN

Succulent chicken glazed in a rich, velvety sauce made from a blend of wholegrain, Dijon, and English mustard, perfectly balanced with farm-fresh honey. This rustic yet refined dish delivers layers of tangy sweetness with every bite — a farmhouse favourite reimagined.

MILD CAPE MALAY CHICKEN CURRY

Aromatic chicken curry delicately spiced with turmeric, mustard seeds, bay leaves, and fresh herbs, accompanied by soft potatoes and julienne vegetables.

CREAMY ENGLISH STYLE CHICKEN POT

A hearty medley of chicken and farm-fresh vegetables in a rich, creamy sauce, wrapped in golden puff pastry and baked with care.

VEGETABLE SIDES (Choose 2):

CINNAMON PUMPKIN FRITTERS

Sweet Queensland pumpkin blended with warming spices, pan-fried to golden perfection, and drizzled with a luscious cinnamon cream sauce.

CLASSIC FARM STYLE GREEN BEANS

Tender green beans and potatoes are prepared the traditional way — with farm butter, fresh cream, and a touch of nostalgia.

ROASTED GINGER BUTTERNUT

Farm-grown butternut, rubbed with sweet ginger, butter, and fresh cream, then grilled to golden perfection — rich, velvety, and full of comforting flavour.

FIRE-GRILLED VEG MEDLEY

A rustic blend of seasonal vegetables, dusted with Cajun spice and grilled in olive oil to smoky perfection.

SIGNATURE CREAM SPINACH

A beloved house classic — our secret family recipe of rich, velvety spinach, perfected over generations.

CRISPY HERB-ROASTED POTATOES

Crisp golden potatoes baked with farm herbs, selected spices, and a touch of olive oil — rustic and irresistible.

SALADS (Choose 1):

FRESH GREEK SALAD

Crisp lettuce, cucumbers, peppers, and olives tossed with Danish feta and drizzled in our zesty Greek dressing.

CREAMY POTATO SALAD

Baby potatoes in a sweet mayonnaise dressing with crisp spring onions — a crowd-pleasing classic.

BEETROOT AND FETA GARDEN SALAD

A colourful medley of beetroot, feta, mint, assorted tree nuts, and greens, finished with our house-made Balsamic vinaigrette.

TUSCAN PASTA SALAD

Al dente pasta tossed in a creamy mustard-mayo dressing with carrots and fresh spring onion — light, vibrant, and satisfying.

DESSERTS (Choose 1):

MOLTEN DARK CHOCOLATE CAKE

Decadent soft-centered dark chocolate cake oozing with warm chocolate ganache, topped with a dollop of fresh cream.

TRADITIONAL MALVA PUDDING

Golden apricot sponge baked to caramelized perfection and drenched in creamy butter sauce, served with warm custard.

FUDGY CHOCOLATE NUT BROWNIES

Rich, dense chocolate brownies loaded with chopped nuts and dark chocolate chips, served warm with a cloud of cream.

CLASSIC ITALIAN TIRAMISU

Espresso-soaked ladyfingers layered with cocoa, and chocolate chips — the perfect ending.

TOP DECK CHOCOLATE MOUSSE

A luxurious swirl of white and dark chocolate mousse, topped with delicate chocolate shavings and whipped cream.

DE HAVEN OOST's

Signature Traditional South African Buffet

R470.00 per person

This menu option includes a full dining experience with one starter, a generous main course selection, and a delicious dessert.

Guests can enjoy a choice of one starch, two premium meat dishes, two vegetable sides, and one fresh salad, finished with a decadent dessert. Additional dishes may be added at a supplementary cost per guest.

STARTERS (Choose 1):

BACON AND HERB VELOUTÉ FLAPJACKS

Golden French-style flapjacks smothered in a velvety bacon and mature cheddar sauce, delicately infused with farm herbs, slow-cooked onions, white wine, fresh cream and aromatic garlic.

MEDITERRANEAN CHICKEN CREPE

Tender slow-roasted chicken folded into a freshly baked crêpe with sautéed bell peppers and garden herbs, finished in a silky white wine and cream sauce.

ROSTI AUX CHAMPIGNONS

Crisp, golden potato rösti crowned with sweet caramelized onions, buttery sautéed mushrooms, and creamy Danish feta, drizzled with a delicate balsamic reduction.

KAROO BUTTERNUT SOUP

A smooth blend of locally grown butternut, slow-simmered in Karoo lamb stock, enriched with garlic, fresh herbs, and finished with a swirl of fresh cream and crispy croutons.

GOURMET BILTONG AND CREAM SOUP

A luxuriously creamy South African-inspired soup with finely chopped biltong, Fresh farm-grown herbs, sautéed mushrooms, and rich fresh cream — comforting and indulgent.

MAIN COURSE

STARCH SELECTION (Choose 1):

- Savoury herb rice
- Golden yellow rice
- Traditional stamp mielies

BEEF DISHES (Choose 1):

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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
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KWV 5 Year

Double & Mix	R55.00
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
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PORT

Allesverloren		R25.00
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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 2025 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 BLANCR 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 BLANCR240.00

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 CHARDONNAYR150.00

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 CHARDONNAYR190.00

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 ADELPRACHTR110.00

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 ROODEBERGR220.00

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 of 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 BLENDR250.00

The wine has a deep Marbled, 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 RUBICONR950.00

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 ROSER110.00

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 ROSÉR190.00

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 LEROUXR180.00

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

Blend: Depends on Selection

Origin: Stellenbosch, Western Cape

PONGRACZ BRUTR350.00

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 IMPERIALR1950.00

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



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Email: Events@dehavenoost.co.za

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