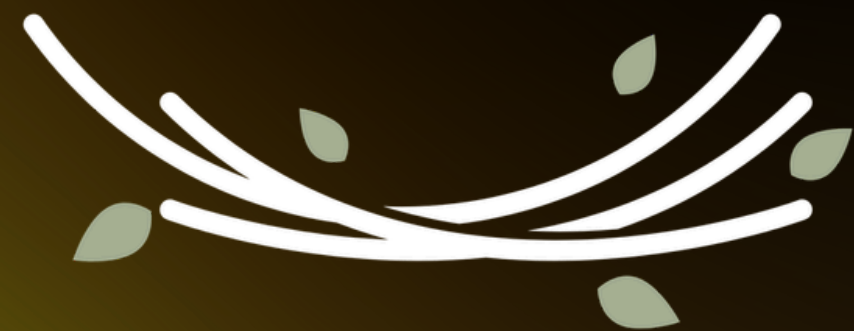




DE UIJLENES

YEAR-END FUNCTIONS 2026

Celebrate The Year in Style at De Uijlenes!

End off 2026 surrounded by rolling hills, ancient forests and the natural beauty of our family-run farm just outside Gansbaai.

Whether you're bringing together colleagues, clients or your entire team, De Uijlenes offers a beautiful setting to relax, connect and celebrate. With two thoughtfully designed venues, delicious food, warm hospitality and plenty of space to make the occasion your own, we'll help you create a year-end function that feels effortless, memorable and a little different from the usual.

PACKAGES

We've made it simple – choose from three curated menus, each package includes:

- Your selected menu
- Venue hire & Bar Service
- A welcome drink on arrival

Minimum of 20 guests applies to all packages

Option 1: The Classic Celebration - R430 pp

Elegant, timeless, and indulgent. Perfect for teams who want a refined sit-down dinner.

Option 2: The Festive Feast - R410 pp

A lively menu with variety and flair, made for sharing stories and toasting successes.

Option 3: The Fire & Feast Braai - R470 pp

A South African celebration at its best – hearty, relaxed, and made for good vibes.





The Classic Celebration – R430 pp

Starter: Brisket pocket with side salad

Main: Slow braised pork belly (250g) served with creamy mashed potatoes, sautéed caramelised onion, fine beans and pork wine jus

Dessert: Lemon Meringue

The Festive Feast – R410 pp

Starter: Trio of starter – bobotie spring roll, veg pocket & chicken samosa

Main: Pan-fried chicken supreme served with fondant potato, seasonal baby vegetables and honey mustard red wine jus

Dessert: Strawberry Pavlova with chantilly cream

The Fire & Feast Braai – R470 pp

Salads: Greek salad, Curry noodle, Coleslaw

Bread: Garlic bread, Cheese & mixed herb bread

Meat: Boerewors, Minute steak, Pork chop, Chicken drumstick

Dessert: Milk tart, Peppermint tart

TERMS & CONDITIONS

- All bookings are subject to availability.
- Final guest numbers and menu selections must be confirmed at least 14 days before the event.
- A 50% deposit is required to secure your booking; balance due 7 days before the function.
- Cancellations within 14 days of the function will forfeit the deposit.
- Prices include VAT but are subject to change due to market fluctuations.
- Venue hire includes standard furniture, cutlery, crockery, and staff. Additional décor, entertainment, or AV equipment can be arranged at an extra cost.
- No outside catering or beverages allowed.
- Right of admission reserved.

