

*La-Bita @
Yr Di Dorp Yt
All Inclusive package*

Wedding Venue / Event Planner / Catering / Decor



Wedding Package

All Inclusive

Prices	2023	2024
50 Guests-	R67 500	R 77 500
60 Guests-	R75 000	R87 000
70 Guests-	R80 500	R94 500
80 Guests-	R84 000	R100 000
90 Guests-	R 90 000	R108 000
100 Guests-	R100 000	R120 000



Less Than 50 Guest Weekdays Only

Prices 2023

20 Guests-	R33 000	R1650 pp
30 Guests-	R46 500	R1550 pp
40 Guests-	R58 000	R1450 pp

Prices 2024

20 Guests-	R37 000	R1850 pp
30 Guests-	R52 500	R1750 pp
40 Guests-	R66 000	R1650 pp



Items Included in Package

Venue

Reception

Chapel – Inside or Outside with Confetti

Catering Buffet (9 Dishes)

Harvest Table (After Ceremony)

Décor & Wedding Coordinators

In House DJ

Flowers

Bridal room & Honeymoon Suite

Bridal Make up & Bridal Up Style

Included in the Wedding Package

- Priest With all Legal Documentation
- All Décor for Tables
- Red carpet and set up
- Confetti (Bubbles, Leaves, Petals, Popcorn)
- Harvest table for after the ceremony
- Thank you gifts for Guests
- Gift Table with Money Boks
- 2 Tier Naked Cake
- Champagne & Juice on Table
- Table Seating Plan
- Bride room for Wedding day
- Bridal Flower Bouquet
- Groom Boutonniere
- Bridal Table Bouquet
- Greenery Table Eucalyptus
- Set up and cleaning with staff
- Wedding Coordinator
- Full wedding assistance
- Photographer (6 Different Options To choose from)

La-Bita Events Suppliers

1 – Pastoor Andries – 083 631 5521

2 – Hair and Make up Talita
Talis Artistry – 0714124782

3 – DJ Wiehan 079 356 7378
DJ Bianca Elopement 060 644 0533

4 – Y di Dorp Yt Guest House R400 pp With Breakfast Incl – On The Same
Premises, But Separately Owned From La-Bita Contact Johan – 073 629 7488

5– Photographers

One Beat (Gert) – 061 507 1729

Lilly Mae (Nicolette) – 071 442 2123

Dlux (Maritha) – 084 504 2010

Snippets (Shasha) – 082 542 8280

In A Flash (Martin) – 076 520 9858

Liefdeling (Annika) – 083 456 2901



Wedding Catering

Buffet

Starter – Harvest Table

2 X Meat Options

2 X Vegetables Options

2 X Starch Options

2 X Salad Options

1 X Dessert Options

MEAT OPTION 1

Beef Roast With a Onion Gravy

Lamb Casserole & Country Vegetables

Chutney Cream Chicken

Smoked Pork Neck with Sweet Mustard

Gammon Thin Sliced With Honey Mustard

Lamb on Spit Slowly Coaled

MEAT OPTION 2

Cottage Pie With Mashed Potatoes

Chicken Coconut Cream Casserole

Beef Casserole

Roast Chicken Pieces

Beef Lasagna

Spaghetti Meatballs Or Alfredo Fettuccine



S T A R C H

Rice

Stamp Mielies

Papert With Cheese, Cream and Onion Mix

Potato Bake With Cream & Cheese

Golden Potatoes

Fresh Baked Bread



SALADS

Fresh Green Salad

Noodle Salad With Peas, Cheese & Tomatoes

Banana Salad With condensmilk

Potatoes Salad With Cream Mayonnaise

Pineapple Carrot Salad

Mexican Sweet Corn Salad

Bacon and Crouton Salad

Roasted Butternut & Beetroot Salad

VEGETABLES

Cream Green Beans With Potatoes & Onion

Sweet Condensmilk Pumpkin

Salted Carrots With Potatoes & Onion

Caramel Pumpkin Tart

Sweet Corn Soufflé

Spinach with Cream

Sweet Potatoes Caramelized

Mix Country Vegetables With Cream & Cheese Sauce



DESSERT

Malva Pudding With Warm Custard

Warm Chocolate Pudding

Ice Cream & Chocolate Sauce

Peppermint Crisp Tart

Chocolate Mousse

Marshmallow Pineapple Tart

Fruit & Ice Cream

Milktart & Koeksisters