

DE VETTE MOSSEL BEACH SEAFOOD RESTAURANT @ HERMANUS

GENERAL QUESTIONS AND ANSWERS REGARDING WEDDING CEREMONIES AND RECEPTIONS AT DE VETTE MOSSEL BEACH SEAFOOD RESTAURANT

Thank you for your enquiry.

We believe that De Vette Mossel, with its exceptional location, outstanding menu, unique character and way of doing things, is probably the most extraordinary “beach” wedding venue in South Africa. Also, be certain of our enthusiasm to ensure that your wedding is truly special and unforgettable.

Unlike most wedding venues which “rob” wedding couples with exuberant costs, we believe it is true value for money – please do your own comparisons.

Please visit our website hermanus.devettemossel.co.za for the “look and feel” and basic information. For anything else, please contact **Charné** at dvmhermanus@gmail.com or 0645526627. She is our wedding planner and is responsible for bookings and arrangements regarding functions and weddings. She knows what is possible and what not.



1. THE COST OF THE BUFFET PER PERSON

The same as for normal guests of De Vette Mossel.

If your wedding day is before the end of November 2025, it is R370 per person, R340 per high school pupil, R170 per primary school, R95 for 4-6 year olds and under 4 year olds are free.

Thereafter a yearly increase of not more than 10% shall be applicable.

Please note our rates increase each year on 1 December. Rates will increase with roughly 10%.

Estimated rates from 1 December 2025:

R395 per adult, R360 per high school pupil, R200 per primary school pupil, R100 for 4-6 year olds and under 4 year olds are free.

In addition, Rock Lobster is charged per person at R390 per whole lobster and R250 for 500g of whole prawns. This portion is however big enough to share between 1-2 people.

Please note a gratuity of 10% will also be added to the final bill.

2. VENUE-HIRE: EXCLUSIVE USE OF THE RESTAURANT

Currently until the end of November 2025:

R14 500.00 for the **exclusive use** of the restaurant.

Currently until end of November 2026:

R15 500.00 for the **exclusive use** of the restaurant.

3. DISCOUNT ON VENUE HIRE (ON VENUE-HIRE ONLY)

- 50% - from 1 May - 31 July
- 50% - any weekday (Monday – Thursday, official holidays excluded) on the amount after above-mentioned discount, if applicable, thus in effect a discount of **75%** if the wedding is both on any weekday AND from 1 May to 31 July.
- Discount is applicable for both the exclusive and non-exclusive use of the restaurant.

PLEASE NOTE: No discount from December to 10 January, and NO weddings from 16 December to 6 January.

4. VENUE HIRE: NON-EXCLUSIVE USE OF THE RESTAURANT

This will mean that normal restaurant guests will also use the restaurant. However, you will have the exclusive use of the restaurant until the normal guests arrive at 18:00 for a dinner session and 11:45 for a lunch session. Please note that after this cut-off times NO electronic speeches or announcements are allowed, and we play our selection of music. At 21:00 you may start playing your music and use the dance floor.

Please note, that the word and meaning “exclusive” listed under “Venue hire includes” in number 5 below, is not applicable for this option of "non-exclusive venue hire".

5. VENUE HIRE INCLUDES:

- Exclusive use of restaurant with tables/chairs/benches;

- Sound and music system in Restaurant;
- Fulltime De Vette Mossel liaison person on site;
- Exclusive use of our well-stocked cash bar;
- Two on site meetings with the De Vette Mossel “wedding planner”; and
- Cleaning of the venue (Rented goods must however be removed by the bridal couple before 09:00 the next morning).

6. EXCLUDED FROM VENUE HIRE:

Food. (See no. 1)

Please note: **We don't do weddings for fewer than 50 guests.** If you are fewer than 50, you still have to pay for 50 guests. Please note that any other of your staff, such as DJ, photographers, etc., must also be counted as guests and paid for accordingly.

7. AND A DEPOSIT?

Your booking of the venue will be confirmed only when we have received a 50% deposit. A further deposit of 30% must be made no later than 2 months prior to the wedding date and the last 20%, and the **R4 500.00** breakage deposit, no later than one week prior to the wedding date. Possible refunding of the breakage deposit and final recon will happen no more than a week after the wedding.

We require an estimate of your number of guests when you book and the final amount (which you will have to pay for) no later than 7 days prior to the wedding. However, should your estimated number of guests change drastically in the meantime, please let us know.

Please note, that should you cancel the wedding, or change the date, you will naturally forfeit your deposit, due to the fact that the venue/date was effectively removed from the market for other bookings, for the period it was reserved for you. However, we regard it immoral to benefit from other's bad luck or circumstances and we will repay your deposit, minus expenses, as well as a 20% handling fee, once we have secured another wedding of at least the same size for the same date, or pro rata should such a wedding be smaller.



8. HOW MANY GUESTS CAN THE RESTAURANT SEAT?

In December and up to 10 January the restaurant can seat 180 guests, although we normally seat a maximum of 120 guests, due to group dynamics. It can also be enlarged, or made smaller.

9. MAY WE HIRE THE VENUE AND GET OUR OWN CATERERS?

Unfortunately not.

10. CAN WE SUGGEST ANOTHER MENU SUCH AS A LAMB ON THE SPIT?

Unfortunately not. We are not caterers and are serious about protecting the exceptional experience that De Vette Mossel offers. Our announcements of how to approach the dinner/lunch always stay part of the package - even when the restaurant is used exclusively. We offer an experience – not merely a venue and food.

11. DOES THE RESTAURANT HAVE A DANCE FLOOR AND MUSIC?

There is a lovely area inside our restaurant which is perfect for setting up a dance floor of any size you choose. There are plenty of professional companies who do a fantastic job of setting up temporary dance floors. You are welcome to chat to Charné about the possible areas to set up the dance floor. De Vette Mossel possesses a powerful music/public address system which is normally used for background music and announcements – (only for our use, except if the restaurant is hired exclusively.) A cordless microphone is available for electronic announcements. When you want to dance, the speakers are moved in such a manner that the music can be louder on the dance floor whilst guests sitting at tables are still able to converse comfortably. We will gladly play your music as long it is on a USB drive.

Should you want to use a live band or a DJ with lights etc, you are welcome to chat to us about the idea and how to make it possible. We also have a back up generator in case of power failure.

12. MAY WE DECORATE OUR PART OF THE RESTAURANT?

You are more than welcome. Please note that should we also have a lunch session on the same day, it might happen, although unlikely, that you will only be able to start decorating at 15:30. Please discuss your requirements with Charné. We have contacts with other service providers for rental of other required products. If we have to collect, clean and return such other articles such as glasses at our cost, a 10% handling fee on these articles will be applicable.

We believe that the view and the unique décor/character of the restaurant lends itself to rather less than more decorations – e.g. large flower arrangements simply do not work. “less is more” is applicable here. And much more affordable.

13. WHAT ABOUT GUESTS THAT DO NOT EAT SEAFOOD?

Please note that 8 of the 13 dishes are not seafood. Only when guests are totally allergic to ALL seafood, we are prepared to prepare one additional dish for those guests only at an additional fee of R185.00pp. Should somebody be allergic to only e.g. mussels, this will not apply as there are more than 12 other dishes he/she will be able to eat. This does not apply to guests that “do not like/eat fish”. After all, we are primarily a seafood restaurant. We can however arrange to prepare an additional chicken-potjie instead of one of the seafood dishes for ex the seafood-potjie.

14. CAN YOU SUGGEST ANYTHING ELSE THAT WILL MAKE THE EXPERIENCE MORE MEMORABLE?

Please be assured that what we offer will be exceptional and out of the ordinary which will make the experience unforgettable. At an additional fee we can also organize for canapes, Cap Classique, wild oysters and strawberries to be enjoyed just after the ceremony. Feel free to give your imagination, fantasies and creativity wings! Talk to Charné regarding anything else you may need or want to do.

15. UNTILL WHEN MAY WE CELEBRATE?

Normally and included in the venue-hire you have to be off the premises at midnight. You can organize to stay later, but only until strictly 2am. After midnight a fee of R2 000.00 will be subtracted from the breakage deposit of R4 500.00, after 1am a further R2 500.00 will be subtracted and after 2am a further R3 000.00, if any guests are still there. Please note that whether it was organized or not, the subtractions will apply. This is also applicable to service providers DJ's etc). We are not responsible to see that your guests or service providers leave on time. We strongly suggest that you appoint a responsible person that stays till the end to ensure that your guests leave on time and that they behave themselves. We are sure that you do not want to pay R4 500.00 for a few guests' fun until the early morning.

16. WHAT ABOUT BAD WEATHER?

Please note that Hermanus, with at least 250 sunny days per year, has great weather. The restaurant is designed in such a manner that can be in operation without discomfort even in the case of light rain and strong winds. All guests are seated under roof and there is also the option to close all the windows if you choose. However, we rarely cancel – that decision lies solely with the guests. Also note that should you NOT want the ceremony outside, there is always the option to hire in a stretch tent for the ceremony to take place under.

17. WHAT ABOUT DRINKS AND COOL DRINKS?

We have a **well-stocked Cash Bar** including a wide range of cocktails and shooters – at very reasonable prices. No liquor, water or cool drinks may be brought into the restaurant.

Should there be any specific tastes and requirements, please inform us at least a week beforehand. You may run a “tab” at the bar, but it must be paid before leaving that night. Or you may make the ruling that only beer and wine may be on the tab, but that guests pay everything else themselves. No individual tabs are allowed.

Debit/Credit card facilities are available at the bar and we also take cash.

Bar prices are subject to normal increases.

18. MAY WE ALSO HAVE THE WEDDDING CEREMONY AT THE RESTAURANT?

By all means. We have two different locations to seal your love:

1. CEREMONY UNDER OUR OWN WOODEN CHAPEL:

White wooden chapel

Wooden preacher's podium

Benches

Sound and music

Register table and 2 chairs

2. OUR WEDDING DECK-VENUE ON THE LAGOON (only applicable for small weddings of 30 guests and under)

Stunning views over the lagoon

Benches or white plastic chairs

Sound and music system

Register table and 2 chairs

19. ANY ACCOMMODATION CLOSE BY?

De Vette Mossel Hermanus has plenty of luxurious guesthouses just a stone's throw away. Please contact Charné for more information.



20. OUR MENU

Remember, the 7 courses are served one after the other, and that takes about 2 to 3 hours.
We kick off with:

1. **Mussel meat** with onion, lots of garlic and farm butter
Mussel in shell steamed in white wine and onions
2. **West Coast Snoek** and **sweet sweet potato** – West Coast Style
3. **Seafood Potjie** with 4 types of fish, lots of calamari and kilograms of cleaned prawn tails;
Rice (For those who would like to capture the sauce)
Garden Salad (We don't like to talk about salads)
Veggie dish, made with milk and cheese
4. **Meat Pot** with rice. For those who don't eat seafood
5. **West Coast Crayfish/Prawns** – additional. Have to order prior.
6. **Watermelon and Sweet melon** – Slip down your throat
7. **Coffee** and **Koeksisters** – The sweet after the savoury

And of course, freshly baked potbrood, butter and jam/preserve.

**Menu may change due to seasons and availability*

