

Taaibosch



We will have the following initial supplies and amenities available on arrival:

Kitchen & Living area:

- Mineral water – Sparkling and Still
- Mineral water for the ice machine
- Firelighters
- Firewood
- Lighter
- Basic seasoning such as salt & pepper
- Olive oil
- Balsamic Vinegar
- Selection of teas & loose-leaf rooibos tea
- Coffee pods
- Selection of sugars and sweeteners
- Honey
- Biscuits

Bedrooms:

- Luxury linen and towels
- Bathrobe and slippers
- Bathrooms amenities such as shampoo, conditioner, body wash, Bubble bath (Where applicable), hand & body cream from Wild Olive
- Toilet paper

Cleaning Equipment:

- Refuse bags in each bin in the house
- Sunlight Liquid
- Dish sponges
- Terry cloth
- Kitchen towel fabric
- Kitchen towel paper roll
- Dish washing powder
- Laundry detergent

Additional supplies would need to be purchased from the local grocer.



The following services are subject to availability and rates may be adjusted in line with market conditions.

Please book well in advance to avoid disappointment.

Groceries Shopping:

We have a stunning Woolworths Food Market, also located at Waterstone Village.
I would be happy to do shopping for you to stock your villa.

I add a 10% service fee on the total groceries bill.

Please find the link to their online shop from where you can provide me with a list:

https://www.woolworths.co.za/dept/Food/_/N-1z13sk5

Housekeeping Service:

The villas are serviced every 4 days with linen change – this is included in the rate.
Should you wish to have the villa serviced more frequently, please let me know and we will schedule accordingly. Kindly see the rates below for the different villas for a mid-stay clean with no linen change:

Manor House:

Daily Cleaning: R 1 900.00 per day

Farsight Villa:

Daily Cleaning: R 1 900.00 per day

Garden Villa:

Daily cleaning: R 1 400.00 per day

The housekeepers come in on the day and spend about 2 hours cleaning the villa and then they depart.
They are not permanently on site.

We charge the following for laundry; however, the villas are equipped with a washer/dryer should you feel like doing it yourself:

- Wash, Dry, Fold R 85-00 per kg
- Wash, Dry, Iron R 115-00 per kg

Baby Accessories:

- Baby cots are charged at R 150 per cot every 4 days when linen is changed.
- Baby chairs charged at R 85 per chair once off for your stay.

Extra Beds:

Extra beds are charged at R 1 000 for every 4 days.

Dining Experiences:

Bookings should include:

- The time you would like to sit down for each meal (gives the chefs an indication when to start with the food prep)
- The number of guests attending the breakfast/lunch/dinner
- Any dietary within the group

OFFERING	DIY	IN-HOUSE
*Breakfast Awake to a bespoke breakfast prepared exclusively in your villa, showcasing seasonal ingredients from the farm and the Helderberg region. Your private chef curates a combination of classic comforts and refined touches, cooked to order and served at your preferred pace.	N/A	Continental Buffet & Plated Full Farmhouse Breakfast at R 425 per guest R 550 per chef for every 10 guests R 600 per server for every 10 guests
*Slider Burger Bar Craft your perfect burger just the way you like it. Start with a juicy grilled beef patty, chicken breast, or plant-based option, then pile on your choice of gourmet toppings, cheeses, and sauces. From crispy bacon and caramelized onions to pickles, fresh greens all served with, parmesan potato wedges & truffled aioli ☐ Beef ☐ Chicken ☐ Vegetarian ☐ Combo	Everything cooked, guests to assemble R 280 per guest	Chef to prepare & plate R 280 per guest R 1320 per chef
*Antipasti Feast A generous and colourful selection of traditional Italian starters, perfect for sharing. An abundant platter featuring, artisan cheeses, marinated olives, preserves, pickles and house-made breads. (Optional charcuterie)	Platters R 310 per guest With Charcuterie R 420 per guest	n/a
*Poké Bowls Fresh, customizable, and fun. Guests create their own bowls with a base of rice or greens, topped with fresh proteins, vibrant veggies, and house-made sauces. Please select 2 proteins: ☐ Chicken ☐ Beef ☐ Fish ☐ Prawns ☐ Tofu	Premade: R 310 per guest	Chef to prepare & plate R 310 per guest R 1320 per chef for every 10 guests R 600 per server for every 10 guests



*Pasta Presto A celebration of Italy's finest. Enjoy an array of freshly made pastas, served with a variety of rich sauces and toppings—perfect for pasta lovers seeking a comforting and flavourful dining experience.	Premade: R 590 per guest	Chef to prepare & plate in MH R 590 per guest R 1320 per chef for every 10 guests R 600 per server for every 10 guests
*South African Braai An authentic taste of local tradition. Enjoy a classic braai experience with expertly grilled meats, seasonal sides, and bold South African flavours—perfect for relaxed, social dining. <i>Please select 2 proteins:</i> ☐ Lamb chops ☐ Sirloin Steak ☐ Chicken Sosaties ☐ Pork Ribs ☐ Boerewors ☐ Cauliflower Steaks ☐ Snoek <i>Please select 3 sides:</i> ☐ Mielie pap & roast tomato Shiba ☐ Traditional 'braai broodjie' ☐ Charred corn on the cob with chilli cream cheese ☐ Seasonal green salad ☐ Roasted Mediterranean Veg medley with basil ☐ Grilled Romaine Lettuce with sumac tahini yoghurt ☐ Hasselback potatoes with garlic crème fraiche	DIY – all sides prepared, meat delivered uncooked for guest to braai for themselves R 610 per guest	Chef to prepare & cook R 610 per guest R 1320 per chef for every 10 guests R 600 per server for every 10 guests
*Traditional Potjiekos Hearty, slow-cooked, and full of flavour. Traditional potjies simmered over open flames, featuring tender meats, vegetables, and rich, comforting sauces—served with warm breads and local accompaniments. <i>Please select 1 protein:</i> ☐ Lamb ☐ Oxtail ☐ Chicken ☐ Seafood ☐ Vegetarian	Premade: R 550 per guest	Chef to prepare & plate R 550 per guest R 1320 per chef for every 10 guests R 600 per server for every 10 guests



*Curry Nights Bold, smoky flavours cooked over an open flame. Enjoy a selection of rich, aromatic curries simmered to perfection over an open fire, accompanied by traditional sides and warm, freshly baked flat breads. <i>Please select 2 proteins:</i> ☐ Lamb knuckle ☐ Beef Goulash ☐ Chicken ☐ Seafood ☐ Paneer	Premade: R 610 per guest	Chef to prepare & plate R 610 per guest R 1320 per chef for every 10 guests R 600 per server for every 10 guests
*Tasty Tapas A vibrant spread of Spanish flavours. Indulge in a selection of bite-sized, mouthwatering tapas, from savoury cured meats to flavourful seafood and fresh vegetables—perfect for sharing and sampling.	n/a	Chef to prepare & plate R 625 per guest R 1320 per chef for every 10 guests R 600 per server for every 10 guests
*Plated Personalised fine dining, tailored to you. Enjoy 3 to 5 thoughtfully curated courses, crafted to suit each guest's preferences and dietary needs—an elegant, bespoke culinary experience.	n/a	Chef to prepare & plate ☐ 3 course -R 765 per guest ☐ 4 course – R 935 per guest ☐ 5 course – R 1 155 per guest R 1 815 per chef for every 10 guests R 1 075 per server for every 10 guests
*Flexible Functions A tailored culinary journey just for you. Enjoy a bespoke dining experience, curated by a private chef to meet your specific tastes and preferences. Each menu is personalized, with pricing based on the offerings selected.	n/a	Chef to prepare & plate (Priced per request)



Guest Liaison Services

Should you wish to include the services of our Guest Liaison, ***please book this service well in advance.***

- Half Day will be R 2 900 (normally 5 hours)
- Full Day will be R 4 050 (normally 9 hours)

Wine Tastings:

With regards to wine tastings, you are welcome to do a tasting at **Pink Valley Wines** during your stay. Pink Valley is our sister property and stocks all our different wines. It's also where our award-winning Tapas restaurant is located.

Please take note of their operating hours: <https://pinkvalleywines.com/>

Pink Valley Wines is the wine estate you will see on Cordoba Road before you reach Taaibosch Wine estate.

Please refer to the following link to view all our local and international properties:

<https://oddo-vins-domaines.com/>

At **Taaibosch Wine Estate**, the rate for a tasting is R 200 per person. It includes a farm tour, cellar tour and a tasting of our award winning Taaibosch Crescendo with our winemaker.

Should you purchase 2 cases of the Taaibosch Crescendo from the cellar, at our cellar door rate, the tasting fee will fall away.

Tasting at Taaibosch is only available from Monday to Thursday between 09h00 and 15h00. Fridays between 09h00 and 13h00.

We do not offer tasting on weekends or any Public Holidays.

The cellar closes annually between 15 December and 15 January. The cellar is also closed for Harvest during the following months: February, March & April every year.

Taaibosch tastings may be cancelled free of charge 24 hours prior to the booked tasting date.

ALL TASTINGS MUST BE PRE-BOOKED TO SECURE YOUR SPACE.

We need to know the following:

- Number of guests attending the tasting.
- Date & time of the tasting.

Inhouse Spa Treatments:

Please refer to the attached INHOUSE SPA LIST.

Treatments take place in the comfort of your villa and must be arranged well in advance, please.

We would need to know which treatments you would like and what time you would like to start.

Taaibosch



Yoga and Pilates classes:

Yoga Sessions are 60 minutes.

Yoga mats and small equipment are supplied by the yoga instructor.

Rates are R670 for 1 to 2 guests.

We can request a rate for larger groups.

For a teambuilding activity - Breathwork experiences by Gary Hirson:

As a fully qualified breathwork coach based in Strand, he helps individuals reconnect with their breath to support physical, emotional, and mental well-being. Believe breathwork aligns wonderfully with the spirit of spring—a time when people are eager to re-engage with nature, wellness, and community.

1-5 pax R2450,00 per group

6-15 pax R2750,00 per group.