

DISCOVER YOUR NEXT WILDLY DELICIOUS ADVENTURE

Veld and Sea offers immersive, educational workshops and experiences that explore the edible landscape. Each season brings unique and wildly delicious lessons. With food as our tool for education, we'll share our knowledge of the local ecology and inspire a new appreciation for nature through a culinary lens.

VELD AND SEA PRIVATE GROUP EVENTS



VELD & SEA



UNIQUELY CURATED EXPERIENCES

We offer private, daytime workshops and events for friends and families celebrating, tour groups wanting a taste of local flavour, school and education programs enriching students, team builds, end of year functions and corporate brand activations.

Private bookings include exclusive hire of our Glasshouse and Nature Stage. Enjoy award-winning menus created by our chefs and inspired by seasonal, local and wild ingredients.

We have a variety of workshop and event offerings to choose from that can be curated to suit your groups needs. During the booking process, we'll send an experience questionnaire to guide us in providing a unique, bespoke experience just for you.

For bookings of 4 people or less, please enquire about exclusive experience rates.

ENQUIRE NOW



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HOW WE TRACK THE EDIBLE LANDSCAPE

At Veld and Sea, we follow the seasons and cycles of nature, tracking the wild, edible abundance that grows around us at specific times throughout the year.

SUMMER: During the full and new moon, when the spring tides reveal the bounty of the intertidal rock pools, we head to the beach for coastal foraging. Expect intertidal and underwater ingredients like seaweeds and molluscs .

AUTUMN: The intersection of summer and winter is an delicious time on land. Expect wild mushrooms in the forests and garden harvests from the farm.

WINTER: The rains brings life and greenery, and during this season we explore the mountainside and gardens for winter land foraging. Expect edible weeds, wild herbs, indigenous veg and fynbos aromatics.

SPRING: Vibrant blooms and blossoms are a time for celebration. Enjoy creating with natures colour pallete on our spring flower experiences. Expect edible flowers, botanical drinks and flower crowns.





WILD FOOD FORAGE ADVENTURE

SUMMER - COASTAL FORAGING | AUTUMN - MUSHROOM/FARM FORAGING
WINTER - LAND FORAGING | SPRING - EDIBLE FLOWERS

Our interactive, seasonal workshops, uniquely curated for you. Learn how to identify and harvest wild ingredients to create a delicious meal of hyper-local flavours. This food-art-nature experience will culminate with the final step in the full circle of experiential learning - tasting your lesson and eating your food creations in the beautiful Glasshouse.

Includes: fynbos chai and snacks on arrival, foraging and harvesting education and ingredients, interactive fire cooking and a multi-course meal created with our chefs paired with local wines and botanical mocktails.

Duration: 4 hours

Price: 5-6 people: R3450 per person | 7-9 people: R3050 per person
10+ people: R2475 per person, VAT incl. Max 30 people



VELD & SEA



WILD FLAVOUR DINING EXPERIENCE

SEASON | YEAR ROUND

A celebration of seasonal wild flavours. This multi-course meal or family-style sharing experience is curated using fresh seasonal produce, ingredients harvested from our gardens and depending on the season, wild herbs gathered from the mountainside, seaweeds foraged from the nearby coastline, freshly picked edible flowers and delicious preserves from our wild pantry.

Includes: fynbos chai and snacks on arrival, a wild flavour introduction talk, rainbow coloured, wild flavoured meal paired with local wines and botanical mocktails.

Duration: 3 hours

Price: 5-6 people: R3280 per person | 7-9 people: R2590 per person
10+ people: R2015 per person, VAT incl. Max 40 people



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KELP COOKING WORKSHOP

SEASON | YEAR ROUND

An interactive workshop in the Glasshouse introducing kelp seaweed as a sustainable and delicious ingredient. This sea vegetable is nutrient dense and offers the magical fifth flavour of umami. Learn how to prepare, preserve and cook with all parts of this local algae. Make your own kelp dishes, to be enjoyed along with seasonal flavours in the beautiful, nature-inspired Glasshouse.

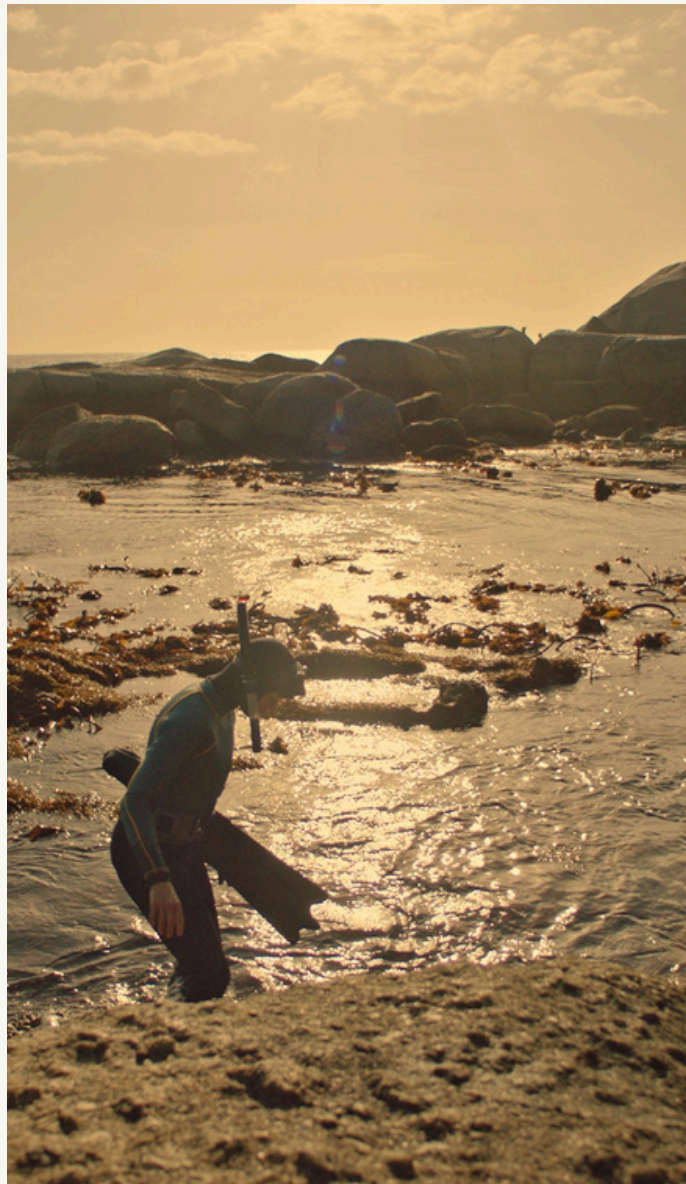
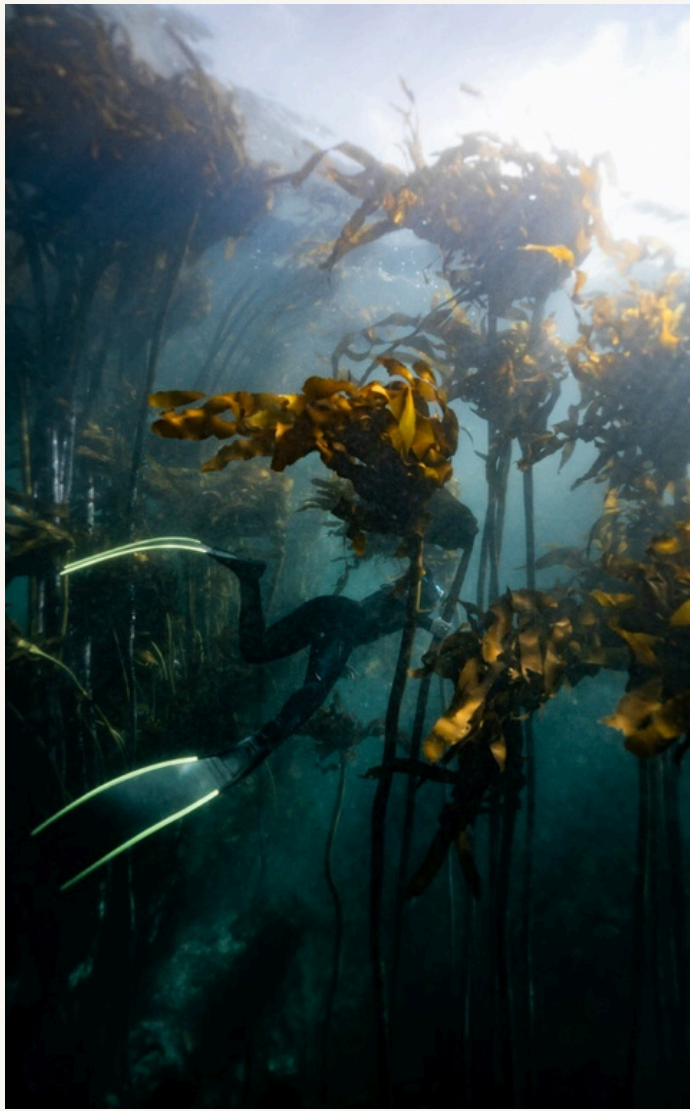
Includes: fynbos chai and snacks on arrival, an informative introduction talk on kelp, interactive cooking demos and an umami rich lunch and dessert paired with local wines and botanical mocktails.

Duration: 3 hours

Price: 5-6 people: R2875 per person | 7-9 people: R2300 per person
10+ people: R1610 per person, VAT incl. Max 30 people



VELD & SEA



FREE DIVE FORAGE EXPERIENCE SEASON | YEAR ROUND

Immerse in the kelp forests and discover the magical underwater colours and flavours. Dive into the world of ocean ingredients, under the expert guidance of trained divers, foragers and chefs. In this experience, we meet at the beach for our free-dive/snorkel session and begin with breathwork, stretching and an ocean safety talk, then dive in and discover how to identify and sustainably forage an array of underwater ingredients. After warming tea and snacks, we head on to the Veld and Sea HQ to learn, cook together over fire and feast on our foraged finds.

Includes: rock pool and kelp forest explorations, post-dive tea and snacks, cooking demos, seaweed ID session, multi-course coastal inspired lunch feast created with our chefs, paired with local wine and botanical mocktails.

Please note: Dive gear is not included.

Duration: ±6 hours

Price: 5-6 people: R4600 per person | 7-9 people: R4140 per person
10+ people: R3220 per person, VAT incl. Max 25 people



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BOOKING INFORMATION

A 50% non-refundable deposit is required to confirm your booking and secure your date. Payment can be made via EFT, Snapscan or PayPal. We reserve the right to cancel a booking should payment not be received within 1 month of the initial booking request.

By paying a deposit, you automatically indicate your acceptance of Veld and Sea's policies regarding payment, cancellation and postponement.

The final fee is payable no later than on the day of your event. Please note that a late payment fee will apply if payment is made after your event has ended. We charge an overtime fee of R2000/hour for events that run over the allocated time, this will be invoiced after your event.



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CONTACT US TO FIND OUT MORE

Feel free to reach out to check availability and secure your booking!

[ENQUIRE NOW](#)

NOTES:

We can cater for all dietary requirements, if notified beforehand.
Half-price for kids under 16 joining an adult; kids under 2 join for free.



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