

DISCOVER YOUR NEXT WILDLY DELICIOUS ADVENTURE



VELD & SEA

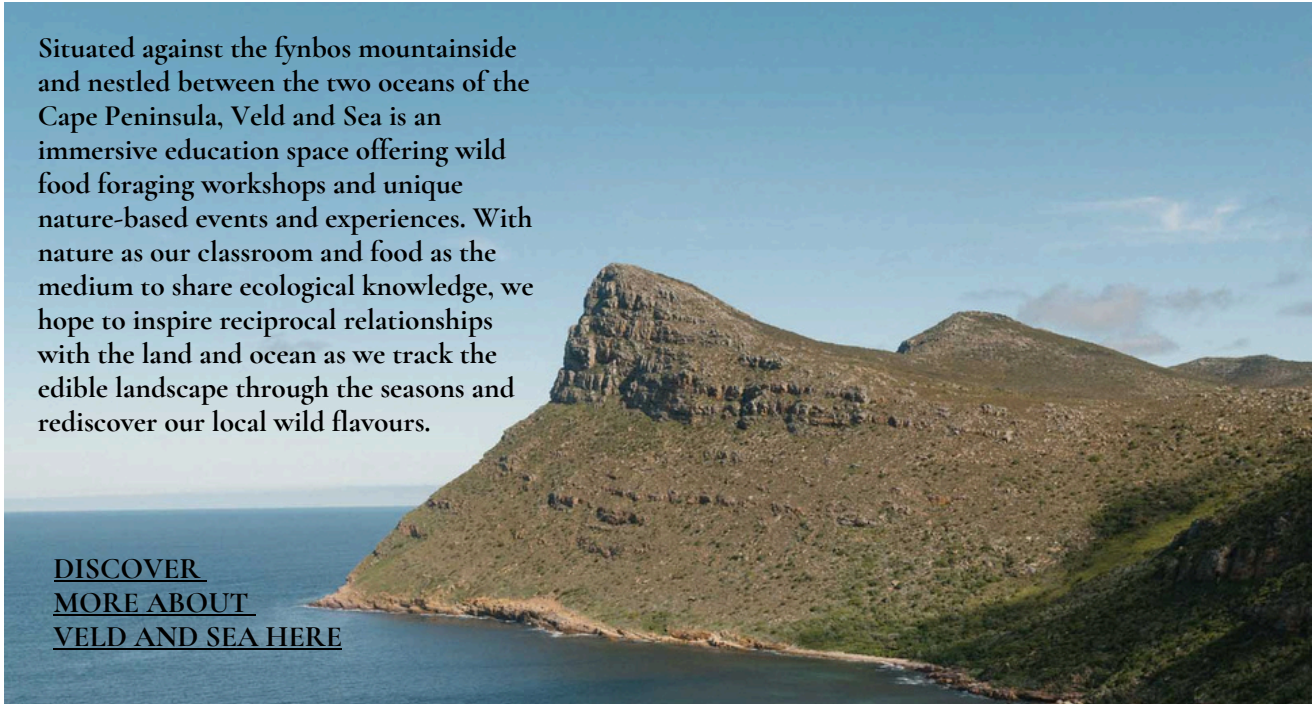
PRIVATE GROUP WORKSHOPS AND EXPERIENCES

Veld and Sea offers immersive, educational workshops and experiences that explore the edible landscape. Each season brings unique and wildly delicious lessons and adventures, inspiring a new appreciation for nature through a culinary lens.



Situated against the fynbos mountainside and nestled between the two oceans of the Cape Peninsula, Veld and Sea is an immersive education space offering wild food foraging workshops and unique nature-based events and experiences. With nature as our classroom and food as the medium to share ecological knowledge, we hope to inspire reciprocal relationships with the land and ocean as we track the edible landscape through the seasons and rediscover our local wild flavours.

[DISCOVER
MORE ABOUT
VELD AND SEA HERE](#)



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

SUMMER | November - March

Ingredients: seaweeds and molluscs

AUTUMN | April - June

Ingredients: edible weeds, mushrooms, acorns and chestnuts

WINTER | July - August

Ingredients: edible weeds, indigenous veg and fynbos herbs

SPRING | September - November

Ingredients: edible flowers

[LEARN MORE ABOUT THE
EDIBLE SEASONS HERE](#)



SIGNATURE EXPERIENCES

Our signature experiences are offered year-round. As the seasons change, new ingredients emerge to be foraged, discovered, and explored during our workshops and events.



WILD FOOD FORAGE ADVENTURE

Duration: 4 hours

In this interactive and immersive workshop, you'll learn how to identify and harvest wild ingredients and 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 education and ingredients harvesting, interactive fire cooking with our chefs and a multi-course meal and dessert served with local wines and botanical cocktails.

Price:

5-6 people: R3810 per person
7-9 people: R3370 per person
10+ people: R2735 per person
VAT incl. Max 30 people



WILD FLAVOUR DINING EXPERIENCE

Duration: 3 hours

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, an introduction to foraged and seasonal ingredients talk, rainbow coloured-wild flavoured meal and dessert served with local wines and botanical cocktails.

Price:

5-6 people: R3625 per person

7-9 people: R2865 per person

10+ people: R2230 per person

VAT incl. Max 40 people





WILD FLAVOUR COOKING CLASS

Duration: 3 hours

This interactive workshop introduces seasonal, wild ingredients. Learn how to incorporate local flavours into your kitchen and pantry, cook over fire with our chefs and enjoy a simple lunch of your creations in the beautiful, nature-inspired Glasshouse.

Includes:

Fynbos chai on arrival, an introduction lesson to wild and foraged ingredients, a garden harvest, interactive cooking class and a delicious seasonal lunch.

Price:

R1180 per person
VAT incl.

Min 10 people - max 25 people

SEASONAL SUPPLEMENTS

Our seasonal supplements are only available at certain times of the year, due to weather conditions or the availability of wild, foraged ingredients.



FREE DIVE FORAGE ADVENTURE

Availability: *Summer and Spring*

Duration: *6+ hours*

Immerse in the kelp forests and discover the magical underwater colours and flavours of the coast. Under the expert guidance of trained divers, enjoy a free-dive/snorkel session and learn how to identify and sustainably harvest an array of ocean ingredients. Back at Veld and Sea HQ, warm up with tea and snacks, interactive cooking lessons over fire with our chefs and enjoy a feast of your foraged finds in the beautiful Glasshouse.

Includes:

Rock pool and kelp forest forage with our accredited dive team and provided dive gear, post-dive snacks and fynbos chai tea, coastal ingredient ID session, interactive cooking demos, seasonal inspired lunch feast and dessert served with local wine and botanical cocktails.

Price:

5-6 people: R5080 per person

7-9 people: R4580 per person

10+ people: R3560 per person

VAT incl. Max 25 people



A wooden bowl filled with pink and white flower petals and a glass of a drink with a lemon wedge and flower petals.

BOTANICAL BLISS STOP

Availability: *Summer and Spring*

Duration: *2 hours*

This immersive elixir bar experience celebrates Cape Point's botanical treasures. Set in the Hoop House organic gardens of Veld and Sea, we create a warm and inviting ambience adorning the space with carpets, rugs, sheepskins and pillows for a relaxing and delicious stop with fynbos mountain views.

Includes:

A curated selection of wild and seasonal grazing boards and Veld and Sea's signature Botanical Bar of fynbos gin, floral herbal tinctures, rainbow wild flavour syrups, flower ice and local wines. Enjoy an optional garden walk and mountain tea tasting.

Price:

R1765 per person

VAT incl.

Min 10 people - max 40 people

COASTAL WILD FOOD WALK AND PICNIC

Availability: *Summer*

Duration: *2.5 hours*

A coastal walk and talk to discover the wild flavours of the rock pools. Enjoy a seaweed ID session and learn about some of the nutritional properties and culinary applications of each species. After your educational, enjoy a coastal inspired picnic on the beach.

Includes:

Coastal ingredients ID and education session and a coastal inspired picnic with fynbos chai tea.

Price:

*R1075 per person
VAT incl.*

Min 10 people - max 40 people



WINTER WILD FOOD WALK AND LUNCH

Availability: Winter

Duration: 2.5 hours

Enjoy an educational walk and talk in and around the farm, cultivated wild herb gardens and fynbos mountainside in search of wild flavour. After a wintry walk, warm up back at the Glasshouse with a seasonal-inspired light lunch.

Includes:

Edible weeds and fynbos herbs ID and education session and a seasonal inspired lunch with fynbos chai tea.

Price:

R1075 per person
VAT incl.

Min 10 people - max 40 people





MUSHROOM FORAGE AND PICNIC

Availability: *Autumn*

Duration: *3 hours*

Discover the wild and wonderful world of mushrooms, guided by expert mushroom forager, Justin Williams and the Veld and Sea team. On a gentle walk through the forest or greenbelt, learn about edible, poisonous and medicinal fungi, the best cooking techniques and fungi's role within the ecosystem.

After the walk and talk, having hopefully gathered some edible wild mushroom, enjoy a delicious mushroom infused, wild flavour picnic.

Includes:

Welcome tea and rusks, an introduction talk to mushroom foraging, expertly guided mushroom walk and foraging session, a seasonal inspired picnic feast with fynbos chai tea.

Price:

5-6 people: R3625 per person

7-9 people: R2865 per person

10+ people: R2230 per person

VAT incl. Max 20 people

ADD-ONS

Choose from a selection of unique experience extras to enrich your event. Options include external facilitators, additional workshop elements, sound immersions, extra menu items, and more.

To find out which add-ons are available, please get in touch with our events team.

GET IN TOUCH



EVENT CURATION

Our experiences can be designed especially for you, taking inspiration from our signature and seasonal offerings, with a personalised twist tailored to your group and unique event vision.



A photograph of a long wooden table set for a group dinner. The table is covered with various dishes, including bowls of salad, plates of food, and several bottles of wine and beer. There are also floral centerpieces with orange and pink flowers and tall yellow and green candles. People are seated along the table, some looking towards the camera and others looking down at their food. The background is slightly blurred, showing more people and the interior of a restaurant or event space.

If you would like to tailor your experience to suit your group's needs and create a specific type of event with us, we offer additional services that allow you to work with our team to personalise our existing offerings, reimagine our event schedules, and create a menu to suit your tastes.

Please enquire with our booking team for more information.

[ENQUIRE NOW](#)



BOOKING INFORMATION

A 50% non-refundable deposit is required to confirm your booking and secure the date. Payment can be made via EFT or SnapScan.

We reserve the right to cancel a booking if payment is not received within one month of the initial booking request.

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



V E L D & S E A

