

# DISCOVER YOUR NEXT WILDLY DELICIOUS ADVENTURE



VELD & SEA

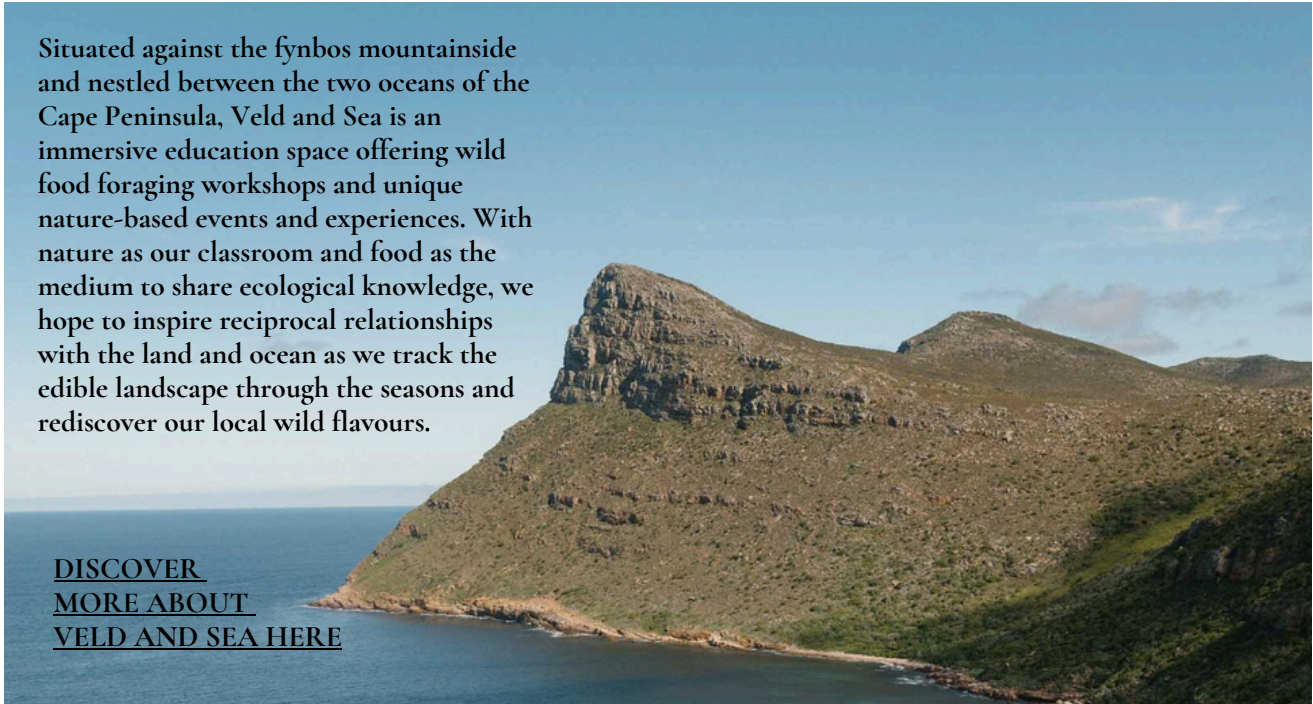
# PRIVATE GROUP WORKSHOPS AND EXPERIENCES

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.

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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: R4070 per person

7-9 people: R3600 per person

10+ people: R2925 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: R3875 per person

7-9 people: R3065 per person

10+ people: R2385 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:

5-6 people: R2525 per person

7-9 people: R1800 per person

10+ people: R1450 per person

VAT incl. 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: R5435 per person

7-9 people: R4900 per person

10+ people: R3800 per person

VAT incl. Max 25 people







## 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:

5-6 people: R2450 per person

7-9 people: R1765 per person

10+ people: R1400 per person

VAT incl. 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:

5-6 people: R2300 per person

7-9 people: R1650 per person

10+ people: R1150 per person

VAT incl. Max 30 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 wintery 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:

5-6 people: R2300 per person

7-9 people: R1650 per person

10+ people: R1150 per person

VAT incl. Max 30 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, an expertly guided mushroom walk and foraging session, seasonal-inspired picnic snacks with fynbos chai tea.*

Price:

5-6 people: R2545 per person

7-9 people: R2140 per person

10+ people: R1900 per person

VAT incl. Max 12 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 water. There are also glasses of water and wine. The table is decorated with floral centerpieces featuring orange and pink flowers. In the background, several people are seated at the table, some looking towards the camera and others looking away. The lighting is warm and ambient, suggesting an indoor setting with soft lighting.

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 a deposit 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.



