



Simola Hotel

COUNTRY CLUB & SPA

Event Dining at Simola

Welcome Home!

www.simola.co.za

SIMOLA FACILITIES & ACTIVITIES



LUNGALO
RESTAURANT



SIMOLA
CLUB LOUNGE



SIMOLA CLUB
BAR - 19TH HOLE



ROOM
SERVICE



PICNICS ON
SIMOLA ESTATE



INDOOR &
OUTDOOR EVENTS



LIVE MUSIC &
ENTERTAINMENT



AWARD
WINNING GOLF



PADEL
COURTS



SPA
TREATMENTS



SAUNA



LAGOON
ACTIVITIES



BOAT
CRUISES



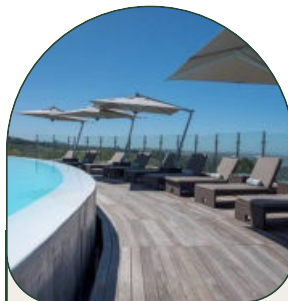
CONCIERGE
TRANSFERS



GYM
WITH A VIEW



OUTDOOR
LOUNGE



OUTDOOR POOL &
SUNDECK



INDOOR HEATED
POOL



CONFERENCE
VENUES & LIVE
EVENTS



24 HOUR 5-STAR
SERVICE



BESPOKE
WEDDINGS



Welcome
TO OUR WEDDING
Andrew & Sonja

Simola Venues

© photography | *Dimitra Hui*

Cocktail Venue at Simola

Simola Outdoor Pool and Helipad

(25 – 100 Guests)

Venue Description:

This incredible outdoor space consists of our Helipad, outdoor Pool Bar & Deck, as well as the Top Deck over-looking the beautiful Knysna lagoon & Simola Golf Course

Set high above the breathtaking Knysna landscape, our Helipad and Outdoor Pool Deck offer a truly unique open-air venue, perfect for romantic weddings, sunset ceremonies and sophisticated alfresco cocktail events. This elevated space provides uninterrupted panoramic views of the Knysna Lagoon, the winding river, the Outeniqua Mountains and our world-class Simola Golf Course – creating a naturally dramatic and memorable setting.

We recommend the Outdoor Pool Deck for seated events of up to 100 guests in cinema-style configuration, while the Helipad lends itself beautifully to ceremonies, cocktail receptions and entertainment experiences. The venue's expansive outdoor layout allows for creative event styling, enhanced by the suggestion of live musical entertainment to complement the atmosphere and stunning surroundings.

As this is an outdoor venue, all events are weather dependent. Guests are welcome to request detailed quotations for tented options, ensuring comfort and flexibility regardless of seasonal conditions. The venue hire includes a carefully considered standard setup to support seamless event execution. This includes five cocktail tables dressed with white tablecloths, conference chairs with white covers, standard silver cutlery, white crockery and glassware. Basic audio-visual support is also provided with one Bose speaker and one microphone.

With its exceptional views, open-air elegance and versatile event possibilities, the Helipad and Outdoor Pool Deck offer an unforgettable setting for milestone celebrations and beautifully curated outdoor experiences at Simola.

Daily Rate for Private Use:

- Simola Helipad – can accommodate an outdoor alfresco Event of up to 100 guests.
- Outdoor Pool Deck – can accommodate an outdoor cocktail event of up to 100 guests standing.
- Top Deck – perfect for cocktails, a small space that accommodates up to 15 guests.



Dining Venue at Simola #1

The Simola Club HOUSE

(25 – 100 Guests)

Venue Description:

The Club House at Simola offers a dynamic and versatile event space, combining the warmth of the Club Lounge with the lively atmosphere of the Club Bar.

Separated by stack-away doors, the two areas can seamlessly transform into one expansive venue, creating a flexible setting suited to a wide range of celebrations and corporate gatherings.

Positioned to capture some of the most spectacular views in Knysna, the Club House features two large balconies overlooking the estuary, the dramatic sandstone cliffs guarding the bay, the winding river and the majestic Outeniqua Mountains. These breathtaking vistas provide a naturally inspiring backdrop for both day and evening events.

The venue can be styled to reflect your unique décor and theme, and is equipped with three televisions throughout the space, ideal for showcasing company branding, presentations or personal photo displays. Whether hosting a relaxed South African braai prepared by your private chef, an elegant Gala Awards Dinner complete with stage and dance floor, or a celebratory cocktail evening, the Club House adapts effortlessly to suit the occasion.

The vibrant bar offers ice-cold beers on tap and an extensive selection of beverages to satisfy every discerning taste, while the Club Lounge provides a warm and inviting dining atmosphere centered around a fireplace — the perfect place to gather as the sun sets over Knysna.

Comfortably seating up to 100 guests at round tables, the Club House is a welcoming and memorable venue where exceptional views, warm hospitality and versatile event possibilities come together.

Daily Rate for Private Use:

Includes both the lounge and bar spaces – making up a unique space for both dining and after party



Dining Venue at Simola #2

Lungalo Restaurant

(25-75 Guests)

Venue Description:

Perched on the first floor of the Hotel's Reception and Clubhouse building, Lungalo offers an extraordinary dining and event experience that appears to float above Simola's dramatic natural landscape. Glassed in on three sides, the venue showcases sweeping panoramic views of the Knysna Lagoon, the iconic Knysna Heads and our world-class Jack Nicklaus Signature Golf Course — creating an unforgettable setting for any occasion.

Designed with both comfort and style in mind, Lungalo combines elegant interiors with deeply satisfying cuisine, exceptional wines and some of the most exclusive views in the region. The venue comfortably seats up to 80 guests at small square tables and can be divided into more intimate sections, thanks to the unique architectural feature of our wine cellar, which separates the space into two distinct areas.

This flexibility makes Lungalo ideal for smaller lunches, dinners and private events, allowing each gathering to feel tailored and personal. Our menus are seasonal and inspired by the finest fresh produce available in Knysna, ensuring an authentic and ever-evolving culinary experience.

The venue's buffet station lends itself beautifully to carveries, ice bars and interactive dining concepts. Lungalo is available for exclusive private hire at a daily rate, offering a refined yet welcoming space where exceptional cuisine, breathtaking views and warm Simola hospitality come together seamlessly.

Daily Rate for Private Use:

This venue includes the use of both sides of the venues with standard furniture, the Sir Roy's bar and large balcony





Dining Venue at Simola #3

Simola Forest View

(up to 140 guests at round tables)

Venue Description:

The Simola Forest View is our largest and most versatile events venue, ideally suited to celebrations and corporate functions hosting over 100 guests. This elegant space opens onto a spacious balcony overlooking the breathtaking Knysna Forest, offering a sense of openness and natural beauty that enhances every occasion.

Designed with flexibility in mind, the Forest View can be styled to reflect your chosen décor and theme, making it an exceptional setting for Gala Dinners, Awards Evenings and celebratory banquets. The venue comfortably accommodates up to 150 guests at round tables and can be configured to include a stage, dance floor and full event production requirements.

Over the years, the Forest View has hosted a number of prestigious and much-loved annual events, demonstrating its ability to adapt seamlessly to a variety of formats and experiences. Highlights include the Knysna Oyster Festival Wine Tasting Evening, live tribute performances celebrating iconic artists such as Neil Diamond, Billy Joel and Rodriguez, the SPOILT Gift Fair upmarket shopping experience, end-of-year Matric celebrations, and the Cutter & Buck Annual Golf Tournament.

It has also been the setting for many truly unforgettable weddings, where its spacious layout, forest views and warm ambience create a magical backdrop for each couple's special day. Whether hosting a grand celebration, corporate showcase or milestone event, the Simola Forest View offers an inspiring setting where memorable moments come naturally.

Daily Rate for Private Use:

This venue includes the use of conference chairs with white covers and round tables (8 seaters and 10 seaters) as well as large stage.





Team Building Venue at Simola

Simola Padel Courts and Braai Facilities

(25 - 100 Guests)

Padel Courts & Clubhouse – Outdoor Team Building Venue

Set against the natural beauty of the Simola Forest, our Padel Courts and Clubhouse offer a relaxed, open-air venue ideal for intimate team-building events and casual corporate gatherings. This vibrant outdoor space features two world-class padel courts, a welcoming clubhouse with a pool table, and a charming al fresco braai area where guests can gather, connect and unwind.

Designed for smaller, meaningful experiences, the venue comfortably accommodates up to 30 guests, creating the perfect setting for teams to bond in a laid-back yet memorable environment.

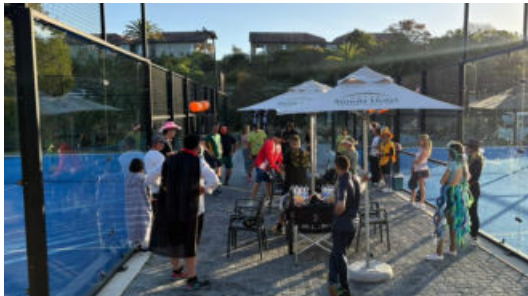
Guests can enjoy friendly matches on court, followed by relaxed social time around the fire, where our chefs prepare your chosen braai menu fresh on the flames — adding a warm, authentic South African touch to your event.

There is no venue hire for the braai area; however, padel courts must be booked to secure this exclusive outdoor space for your group. The venue is fully licensed, ensuring seamless service throughout your event, and is available until 22h00. Guests wishing to continue the evening may move to the hotel bar before retiring to the comfort of their suites.

This unique outdoor venue offers the perfect balance of activity, connection and relaxed hospitality — ideal for creating memorable team experiences at Simola.

Daily Rate for Private Use:

Book your Padel Games and a private South Africa 'gees' Braai, the perfect way to celebrate with your team.





★★★★★
Simola Menus



BREAKFAST GRAZING TABLE

R365 Per Person

MAINS

Freshly Baked Breads, Jams and Marmalades

Fresh Fruit Kebabs with Mint and Maple Syrup

Apricot, Pecan and Goats Cheese Tartlets

Cocktail Vegetarian Quiches

Assorted Cold meats, cheese, and Pickles

Miniature Breakfast Croissants filled with Scrambled Eggs, Bacon and Cheddar Cheese

Miniature Breakfast Croissants filled with Smoked Salmon, Lettuce and Cream Cheese

Assorted Muffins and Danish Pasties

Fresh Scones with Jam and Fresh Cream

Chicken and Lamb Chipolata Sausages

Breakfast Meatballs and Tzatziki Dips

Tempura Mushrooms served with dips

Fresh Fruit Smoothies

Fresh Fruit Juice and Flavoured Water

Tea & Coffee Station

Shortbread Biscuit & Oat Crunchies



SNACKS & CANAPES

MENU SELECTION A

R 365 Per Person

Rare Roast Beef, Camembert Cheese & Fig Brioche
Caprese Skewers: Tomato, Bocconcini Mozzarella & Basil with Balsamic Glaze (V)
Cape Malay Curried Beef Mince Vetkoek
Bite-Size Phyllo Vegetarian Quiche (V)
Marinated BBQ Beef Kebabs
Spicy Buffalo Wings and Ranch Dressing
Tempura Calamari and Mango Salsa
Honey Soy and Sesame Seed Chicken Skewers

MENU SELECTION B

R 295 Per Person

Crumbed Buffalo Chicken Wings
Beef Kofta and Cucumber Tzatziki
Tempura Vegetables and Sweet Chili Sesame Dip (V)
Spicy Jalapeno Poppers (V)
Honey Soy and Sesame Seed Chicken Skewers
Tempura Calamari and Mango Salsa

Add Oysters at R35 per medium oyster



SAVOURY HARVEST & BOWL GRAZING TABLE BUFFET

R575 Per Person

A Place to gather family, friends, colleagues or strangers
filled with all kinds of foods to feast upon....

MAINS

Fresh Seasonal Breads, Cheese Twirls, Grissini Sticks, Savory Biscuits and Flavoured Butters, Pâté and Spreads Including Chicken Liver Pate, Humus, Sour Cream and Chive

An Assortment of Cold Smoked Meats, including Smoked Chicken, Peppered Beef, Gypsy Ham and Italian Salami

Local Cheese and Sweet Preserve including Honey and Watermelon (Seasonal), Fig preserve and Seasonal Fruits

Vegetable Crudités Including Cocktail Tomatoes, Carrots, Cucumbers, Baby Corn, Tzatziki Dip, Pickles of Gherkins, Peppadews, Olives and Onions Cocktail

Phyllo Vegetarian Quiche

An Assortment of Chicken and Asian Vegetable Wraps

***Sweet Chili, Peri-Peri, and Mayo sauces served with Snacks ***

CHEF'S BOWL FOOD STATIONS

Thai Style Butternut and Carrot Soup

Moroccan Lamb Tagine with Coriander Couscous

Minted Spring Salad with Lemon & Yogurt Dressing

DESSERT

South African Milk Tart

Chocolate Cakes served with Whipped Cream



Simola Hotel
COUNTRY CLUB & SPA
Set Menu ONE

R 595 Per Person

STARTERS

Wild Mushroom Risotto

Creamy Risotto with Sautéed Mushrooms, Confit Garlic, Pecorino Cheese and a hint of Truffle Infused Oil

Or

Venison Carpaccio

Shaved Springbok Fillet, Rocket, Herb Oil, Lemon, Smoked Beetroot Hummus, and Pecorino Shavings

MAINS

Pan-Seared Line Fish

Seasoned Line Fish, Creamed Lemon Velouté, Crispy Capers & Lemon Gel

Or

Coffee Cajun Fillet

Flame Grilled, With Bone Marrow Butter & Brandy Mushroom Sauce

All main courses are served with Seasonal Baby Vegetables and Pommes Puree

DESSERT

Vanilla and Lemon Crème Brûlée

An infused Custard with Crunchy Sugar Crust & Twisted Pastry Sugar Twist

Or

Almond Mille Feuille

Delicate Layers of Phyllo, Crème Patisserie, Toasted Almonds and Raw Honey



Simola Hotel
COUNTRY CLUB & SPA
Set Menu TWO
R 675 Per Person

STARTERS

Ostrich Bobotie Springroll

Served with a Cranberry and Caramelized Onion Relish and drizzled with Maple Syrup

Or

Patagonia Calamari

Crispy Calamari, South African Atchar Oil, Mango and Chilli Emulsion and Fennel Salt

MAINS

"Marry Me Chicken"

Pan Seared Chicken Breasts, Sundried Tomato Pesto, Chilli, Cream and Pecorino Cheese served with Garlic Penne

Or

Loin of Lamb Cutlet

Seasoned and Char-Grilled with Mint, Tzatziki and Red Wine Jus

Or

Deconstructed Beef Wellington

Seared Cajun Grilled Beef Fillet, Mushroom Mousse, Pastry Lattice & Rich Demi Glaze Sauce

All main courses are served with Seasonal Baby Vegetables and Pommes Puree
(*"Marry Me" Chicken Dish excluded – Gluten Free Pasta Available on arrangement*)

DESSERT

Snow White Affagato

Smoked Vanilla Gelato with Espresso Kahlúa Pour-Over

Or

Belgium Chocolate Cremieux

Served with Pistachio Nut Ice Cream and Brandy Apple Granita



Classic Buffet Dinner Menu

Minimum 20 guests
R695 per person

Soup Starter

Creamy Mushroom Soup (V)
Homemade Breads and Butter

Salad Bar

A variety of Leaves, Cherry Tomatoes, Cucumber, Danish Feta, Red Onion, Marinated Olives, Peppadews. Nuts and Seeds, Shaved Parmesan and a Selection of Dressings

Main Course

Slow Braised Beef brisket,
in a Red Wine and Rosemary Jus
Roast Chicken with Balsamic Vinegar and Olives
Grilled Line Fish with Lemon Velouté

Sides

Savoury Rice (V)
Rosemary Roast Baby Potatoes (V)
Buttered Seasonal Vegetables (V)

Desserts

Assorted Mini Cheesecakes (V)
Chocolate Pudding with Whipped Cream (V)

Optional Add On Items - charged per person:

Coal Roast Line fish with Rocket - R 65
Grilled Pineapple Skewers- R 25
Tiger Prawns with Mango Salsa - R 75
BBQ Pork Ribs - R 45
Fire Baked Dukka Oysters and Herb Butter - R30 per oyster
Fresh Oysters with Traditional Accompaniments - R30 per oyster



South African Braai Dinner Buffet

Experience a truly South African Braai at Simola on the Club House balcony – with your own private chef, local dishes, views for days, and the best sunset in Knysna! ‘Local is lekker’ Gees!

R 715 per person

ON THE BRAAI

BBQ Marinated Mature Sirloin Steak
Marinated Chicken Skewers
Traditional Boerewors
Best End Lamb Braai Chops

Charred Sweet Potato and Parmesan Cheese (V)

SALADS

Spicy Pasta Salad (V)
Fresh Greek Salad (V)

SIDES

Western Cape “Rooster brood” (V)
Mielie Riblets with Garlic Butter (V)
Pap n’ Tomato “Smoor” (V)

DESSERT

Citrus Malva Pudding (V)
with Homemade Vanilla & Rosemary Custard (V)

Optional Add On Items - charged per person:

Coal Roast Line fish with Rocket - R 65
Grilled Pineapple Skewers- R 25
Tiger Prawns with Mango Salsa - R 75
BBQ Pork Ribs - R 45
Fire Baked Dukka Oysters and Herb Butter - R30 per oyster
Fresh Oysters with Traditional Accompaniments - R30 per oyster



MEXICAN FIESTA

OLE, ARIBA ARIBA! BUFFET DINNER MENU

COST PER PERSON - ON ENQUIRY

BUILD-YOUR-OWN TACO BAR AND SIDES

Soft Flour Tortillas & Corn Tortillas

Shredded Lettuce & Jalapeños

Grated Cheddar Cheese & Spicy Guacamole

Fresh Coriander & Lime Wedges

Elote-Style Mexican Street Corn, Avocado, Red Onion,
Cherry Tomatoes, Diced Cucumber & Mango Chili Salsa

Roasted Sweet Potato with Chilli & Honey

HOT SECTION

FRIED CORN NACHOS

Served with House-Made Guacamole, Smoky Tomato Salsa,
Grated Cheddar & Mild Chipotle Sour Cream

QUESADILLAS

Three-Cheese & Roasted Vegetables / Pulled Pork & Mozzarella

SLOW-BRAISED BEEF BARBACO

Tender Beef in a rich Chilli, Cumin & Coriander Sauce

CHICKEN SKEWERS

Grilled Chicken, Shrimp & Smoky Tomato Chipotle

GRILLED FISH WITH LIME & GARLIC

Lightly spiced, finished with Fresh Herbs and Citrus

CHILI CON CARNE

Spicy Beef with Red Kidney Beans & Mexican Rice

SAUCES & CONDIMENTS

Roasted Tomatillo Salsa Verde

Spicy Habanero Sauce & Smoked Paprika Aioli

DESSERT

CHURROS WITH CINNAMON SUGAR

Served with warm Chilli-Chocolate Sauce & Dulce de leche





MEDITERRANEAN BUFFET

COST PER PERSON - ON ENQUIRY

SALADS & STARTERS

Mama Maria's Greek Village Salad with Olives & Feta Cheese

Tabbouleh Salad with Lemon, Mint, Roast Plum Tomatoes & Olive Oil

MEZZE SELECTION

Antipasto of Humus, Tzatziki, Tahini, Olives, Roasted Peppers,
Baba Ganoush, Flatbreads, and Toasted Pita Breads

HOT DISHES

Spanish Saffron Paella with Prawns, Mussels, Chirizo & Calamari

Moroccan Lamb Tagine, Pomegranate, Greek Yogurt & Spiced Coriander

Lemon & Herb Chicken Skewers, with Mediterranean spices

Greek Moussaka Layers of Aubergine, Potatoes, Beef Mince & Creamy Béchamel

SIDES

Lemon Rice • Couscous with Herbs •

Roasted Mediterranean Vegetables • Rosemary Baby Potatoes

DESSERTS

Traditional Greek Baklava

Lemon Olive Oil Cake, served with Grilled Stone Fruit and Fresh Cream





Ciao Italiano

Italian Buffet Feast
COST PER PERSON - ON ENQUIRY

STARTERS AND SALADS

Caprese Salad with Sliced Mozzarella, Charred & Smoked Tomatoes, Basil, & Balsamic Vinegar Glaze
Rocket & Baby Spinach Salad with Anchovies & Crispy Capers
Radicchio, Pecorino Shavings, and Watermelon with Italian Dressing
Italian Focaccia with Olives & Rosemary served with Layered Pesto Torte Dip

SIDES

Marinated Olives, Gremolata, Pecorino Cheese, Salsa Verde,
Chopped Chili & Fresh Crushed Garlic

MAIN COURSE, PASTAS AND SAUCES

Italian Meatballs in Napolitano Sauce, Topped with Cheddar & Feta Béchamel Sauce
Creamed Seafood with Mussels, Prawn Meat & White Wine Cream Sauce
Marry Me Chicken, Sundried Tomato Cream Sauce with Garlic & Chili Flakes
Baked Melanzane ala Parmigiana – Layered Brinjals, Napolitana and Mozzarella Cheese
Creamed Italian Polenta and Char-Grilled vegetables
Gnocchi Dumplings in Sage Butter

Spaghetti, Linguine, Penne and Orecchiette

DESSERT

Rich Espresso Tiramisu
Italian Chocolate Pudding

la
Dolce
Vita





SIMOLA CURRY BUFFET

Cost per person – on Enquiry

MAIN COURSE

Cape Malay **Lamb Curry** (*Mild*)

Fragrant Saffron **Seafood Laksa**, in Coconut Cream (*Mild/ Creamy*)

Aromatic Clove & Cardamon **Chicken Biryani** (*Spicy*)

Bold "Durban Style" **Beef & Cumin Vindaloo** (*Spicy & Hot*)

Slow Cooked **Mutton Korma** in Cardamon,
Yogurt & Cashew Nuts (*Mild*)

Potato & Chickpea Coconut Curry (V) (*Spicy & Hot*)

SIDES

Coriander Naan Bread, Chopped Chili

Basmati Rice, White Rice and Herbs

Raita Yoghurt, Bananas and Paneer

Cucumber, Tomato, Onion Salsa

Peach Chutney & Coconut Shavings

DESSERT

'Gulab Jamun'

Deep Fried Dumpling in Rose Water Syrup



