



Dear Future Bride & Groom,

Congratulations on your engagement and thank you for choosing Morgenhof Wine Estate as your wedding venue.

It will be a joy to create a wedding that you will remember for the rest of your lives – Morgenhof will be there every step of the way. Tranquil surroundings, warm hospitality, and freshly prepared meals and attention to detail, makes this the perfect choice for a venue for your wedding. Morgenhof Wine Estate adds a touch of “Style & Sophistication” to your wedding day.

With spectacular views of the Simonsberg Mountains, and the vineyards your wedding pictures will have a classical & elegant feel which will capture on your special day, to cherish forever.

We have two beautiful chapels on our Estate; they will accommodate your friends and family while they witness your special union.

Our wedding package is designed to help you in planning a perfect wedding ceremony and reception. You will work hand in hand with us. We are here to ensure that all your wedding arrangements are made in accordance with your wishes.

It will be our pleasure to show you all these facilities available to you – please book an appointment with us. Once you have viewed our facilities, you will agree that Morgenhof Wine Estate is the perfect setting to host your dream wedding. The scenic photos taken at your wedding will remind you of how special your day was at Morgenhof Wine Estate. Enclosed for your perusal is information regarding all our wedding packages, in addition you can visit our website: www.morgenhof.com

We look forward to hearing from you and to having the pleasure of hosting your spectacular wedding at Morgenhof Wine Estate.

Best Wishes

Elritha Burger
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Morgenhof Wine Estate
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Email: elritha@morgenhof.com

MORGENHOF WINE ESTATE



Morgenhof Wine Estate is the ideal location for having the wedding of your dreams. With exquisite views of the vineyards, and gardens that compliment the historic Cape Dutch architecture of the estate – your wedding photos will be magical and ooze classical memories. The dedicated banqueting team at Morgenhof Wine Estate will work with you every step of the way ensuring that your wedding day is just the way you envisioned it. They will advise you on menu options, florists, photographers, decorators, and more.

CEREMONY

Your guests and loved ones will be comfortably accommodated in Morgenhof's chapel to witness your union. The chapel can accommodate up to 130 guests, and our smaller chapel with a natural stone floor, named "The Perdestal" can seat up to 60 guests.

RECEPTION

Guests will be able to choose from a variety of wedding venues for your reception – all venues are surrounded by the estate's uniqueness and picturesque landscape. You will be treated to Morgenhof Wine Estate's fine catering and fine wines.

ACCOMMODATION

Morgenhof Wine Estate Manor House this was the building that replaced the old farmhouse as the main residence was restored as an exclusive manor house. The house has been restored as authentically as possible to its 1830 state. At ground level there are two luxury suites, a spacious entertainment room, a dining room and a kitchen. In the attic section there are three luxury bedrooms. The ceiling beams are made of wild pear and ironwood.

The manor house lends itself as a perfect venue for the bride to get ready for the ceremony as well as for the bridesmaids; it is just 2 minutes walk to the ceremony and reception, which makes this ideal and convenient. It also provides accommodation to the bride and grooms' family. The manor house has its own self catering kitchen, braai facilities, swimming pool and each bedroom has an en suite bathroom. In the evening we transform your room into a romantic setting for the bridal couple and in the morning you are treated to a champagne breakfast in our restaurant. We offer a complimentary night's stay (depending on availability) in our honeymoon suite for our bride and groom.

WEDDING CEREMONY & RECEPTION PRICES

Wedding venue rates:

(Please note: Prices in round brackets will apply on Sundays and public holidays)

☞ Ceremony Venue Hire

○ Perdestal R2500 - (R2750)

○ Chapel R3200 - (R3600)

Includes chairs, a registry table and a podium for the minister.

Our red carpet is available at an extra fee of R400 and our Fairylights is R200

☞ Reception Venue Hire

Includes tables, chairs, crockery, a full setting of cutlery, wine and champagne glasses, DJ area, cake table as well as 1 Maitre'd, 1 server per 2 tables and 1 bartender.

White Table linen can be hired from Morgenhof at R 60.00 per table cloth and R 3.50 per serviette. This will be added to the final bill. Should the client prefer to provide their own table linen it should be dropped off at the venue two days prior to the function.

○ Old Maturation Cellar R10800 - (R12000)

The Old Maturation Cellar provides the ideal setting for a dream wedding.

The venue can accommodate up to 130 guests with a dance floor.

○ Gazebo Restaurant R8000 - (R8800)

The venue can accommodate up to 60 guests with a dance floor.

○ The Tower R4400 - (R4800)

The Tower provides the ideal setting for an intimate wedding catering up to 30 guests

A Maitre'D will be present during your function as well as waiters and a barman for a period of nine (9) hours, but not beyond 00h00, a fee of **R1000 is due for every hour thereafter.**

☞ Bar

We have 2 options available:

Option 1

Cash bar

Option 2

Master Account Bar

Regrettably we cannot allow other wines, sparkling wines/Champagne to be brought onto the premises

☞ Accommodation

Accommodation for your guests is available as per our current rates. It is advisable to book well in advance. A deposit will be required to confirm bookings and the full outstanding balance is payable upon check-in. Check in time is 14h00 or by prior arrangement, subject to availability.

☞ Jugs of Juice R38.00 per jug

A selection of fresh fruit juices is available; your own may not be brought on to the property.

- ☞ Sparkling Wine R125.00 per bottle
We offer our very own Brut Reserve 2005, with a perfumed nose; this is a fruity Cap classique methode showing a combination of grape fruit, granny smith apple, peaches, orange blossom flavours and a touch of savoury spice. The palate has a crisp acidity which adds to a lot of freshness.
The client is allowed to bring their own Sparkling Wine at **R 30.00** corkage per bottle.
- ☞ Décor and Flowers
Draping and Flowers for the function are not included in the venue hire. We can highly recommend our preferred décor suppliers and would provide you with their contact details. All decorations to be discussed with management to ensure no damage is done to the venue.
- ☞ Catering
For an extensive menu selection, feel free to ask us and should you wish to make any changes we would be delighted to assist you. Halaal/Vegetarian catering can be arranged by us for no extra charge. A **10%** service fee will be charged on all food and beverages





Morgenhof Wine list

We are able to assist you in pairing our wines with the meal you have chosen

Brut Reserve 2006 € R125.00

With a perfumed nose this is a fruity Cap classique methode showing a combination of grape fruit, granny smith apple, peaches, orange blossom flavours and a touch of savoury spice. The palate has a crisp acidity which adds to a lot of freshness

Sauvignon Blanc 2011 € R103.00

This is a refreshing white with dominant flavours of asparagus, green pepper and gooseberries followed by a full palate with clean mineral crispness that lingers delicately on the aftertaste

Chenin Blanc 2011 € R115.00

A wonderful expression of citrus and lime with good oak integration on the nose. These flavours explode onto a full creamy palate that finished with good crispness

Chardonnay 2011 € R110.00

A beautiful, rich wine with tropical fruit flavours and a creamy finish

Merlot 2009 € R165.00

This is a fruit driven wine showing flavours of plum, red cherries, cranberries and raspberries

Merlot/Cabernet Franc 2008 € R99.00

A lovely medium-bodied blended wine with dark chocolate and mocha flavours with a lingering aftertaste

Cabernet Sauvignon 2009 € R98.00

This is a classical Cabernet Sauvignon with rich flavours of cassis and spice and a long lingering finish

Morgenhof Estate 2005 € R249.00

This is a full-bodied wine with flavours of black berries; prune & black cherries entice you on the nose. Followed through by a layered and complex palate with added hints of dark chocolate and mixed spice. Awards: 4 ½ Stars in John Platter.

Fantail Wine list

Fantail Chenin Blanc/Sauvignon Blanc 2011 € R52.00

A refreshing blend of Chenin Blanc and Sauvignon Blanc with citrus and tropical fruit flavours on the nose finishing with a touch of sweet berries on the palate

Fantail Pinotage Rosé 2011 € R55.00

A crisp wine with strawberry and raspberry flavours and a lovely lingering aftertaste

Fantail Cabernet Franc/Cabernet Sauvignon 2009 € R55.00

Beautiful flavours of dark berries on the nose and meatiness and spice on the palate

Fantail Pinotage 2011 € R78.00

A smooth, medium-bodied wine with flavours of cherries and berries and lingering finish





CANAPES

OPTION 1

R40 PER PERSON
CHOICE OF 3 ITEMS

OPTION 2

R65 PER PERSON
CHOICE OF 5 ITEMS

Canapés

Vegetable Spring roll
Smoked Salmon, cucumber & Wasabi Mayo on Crostini
Caprice Tarts with Basil Pesto
Spinach & Red Pepper Roulade Topped with Feta
Beef Carpaccio, Rocket & Chilli Chutney on Bruchetta
Gorgonzola and Caramelized Onion Tart
Smoked Chicken Ballotine & Ratatouille
Thai Shrimp Phyllo Triangles



CONSTRUCT YOUR OWN MENU

Starters

Roasted Beetroot, Butternut and Feta Salad Served With Watercress and a Walnut Dressing.	R50
Classic Greek Salad Stack Surrounded By a Zesty Herb Emulsion.	R40
Vegetarian Soup Served With a Pastry Stick.	R40
Prawn Cocktail Tian Served With Basil & Wasabi Mayonnaise and a Tomato Coulis.	R60
Smoked Salmon Bruchetta Toasted Bruchetta Topped With Gorgonzola Cream Cheese, Smoked Salmon, Red Onion and a Chilli Infused White Balsamic Reduction.	R60
Duo of Chicken and Chorizo Set On Coriander & Butternut Puree and Drizzled With a Tomato Coulis.	R55
Smoked Chicken And Avocado Stack Layered With Cherry Tomatoes then Drizzled with a Paprika Oil And a Balsamic Reduction.	R50
Freshly Baked Tomato Tart Served with Basil Pesto.	R45
Beef Waldorf A waldorf Salad Topped With Oak Smoked Beef set on Watercress.	R50
Grape and Venison Carpaccio Salad Set on Herbed Salad and Dressed With a Lemon and Black Pepper dressing	R55

Mains

Vegetarian	Enquire By Chef
Beef Fillet	R150
Beef Sirloin	R125
Lamb Cutlets	R150
Line fish Fish Varies	Price Varies as
Chicken Breast Stuffed With Chorizo and Ricotta or Mushroom and Gruyere	R110
Venison (most available except Springbok)	R160

Starch

Potato Cake : Spring Onion:/ Tomato & Olive / Mustard & Red Pepper

Rosti : Potato & Herb / Butternut & Potato ,

Gratin:/ Potato / Beetroot, Mushroom & Potato / Sweet Potato & Pumpkin / Potato & Butternut

All Mains Are Accompanied By Vegetables which is Served Separately.

Extra Vegetables / Roasted Root Vegetables / Garden Salads Charged at Extra R 16.50 p/p

Sauces

Brown Onion Jus / Mustard & Coriander Jus / Bordelaise Jus / Green Peppercorn Jus /
Balsamic Reduction and Mustard Emulsion.

White Wine & Orange Jus / Garlic & Tarragon Cream / Onion & Dill Pesto / Beurre Blanc

Dessert

Crème Brule Served with a Pastry Stick and a Berry Compote.	R 40
Individual Peach and Vanilla Cheesecake Served with Chocolate Ganache.	R 45
Black Forrest Tiramisu Served With Roasted Almond Slivers.	R 45
Baked Apple Pudding Served With A Decadent Toffee Sauce And Vanilla Ice Cream.	R 45
Frozen Chocolate Terrine Layers Of Frozen Milk & Dark Chocolate Mousse Served With a Brandy Snap and a Port Reduction.	R 55
Vanilla and Yoghurt Mille Feuille Vanilla Yoghurt Mousse Layered with Meringue Discs Set In a Mirror of an Avocado Milkshake.	R 50

AGREEMENT

Wedding Couple / Client: _____

Reference number: _____ (For office use only)

Date of function: _____

Approximate amount of guests: _____

Venues Booked: _____

Type of Function: _____

This signed agreement together with the deposit slip is to be e-mailed to elritha@morgenhof.com to secure your booking.

Person details of bride and groom:

Bride:
Name and surname: _____

Contact numbers: _____ / _____

Address: _____

E-mail address: _____

Groom:
Name and surname: _____

Contact numbers: _____ / _____

Address: _____

E-mail address: _____

Bank Account details for credit after the function:

Account Holder: _____
Bank Name: _____
Branch Name: _____
Branch Code: _____
Account Number: _____
Type of Account: _____

TERMS & CONDITIONS:

1. The Owners, Management and Staff members do not take any responsibility for any of the guests or host's belongings or any injury, damage or loss suffered by any persons, and damage to any such belongings and the host waives any claim it may have.
2. Please note that our facilities are NON SMOKING
3. RIGHT OF ADMISSION RESERVED
4. All décor and flowers on tables will be removed by staff and must be collected no later than the following Monday 10h00, unless by prior arrangement with management
5. Regrettably we cannot make rooms available to wedding guests to get dressed, as the rooms are serviced and ready for other guest check-ins
6. Normal check-in times are applicable to wedding guests who have booked accommodation. However, we will make every effort to accommodate early check-in, subject to rooms being serviced and departure times of previous guests checking out.
7. We will make every effort to make your day a success. Therefore, in order to avoid confusion and misunderstandings, persons not involved in the final co-ordination meeting, should not make changes on the day of the wedding. Changes should only be made by an authorized person and should be done via the Banqueting Manager and not other members of our staff.
8. All prices include VAT at 14%. Subject to availability. Prices and Menus subject to change without prior notice
9. **Prices are subject to escalation after ninety (90) days from date of deposit.**
10. A non refundable deposit of the full venue hire (chapel + venue) fee is required within fourteen (14) days of provisional booking in order to guarantee your booking. Failing which your provisional booking will be cancelled unless other arrangements are made with management. Please make sure to email/fax us the above agreement form along with your deposit slip/proof of payment.
11. Cancellations:
 - a. If the wedding is cancelled twelve (12) to six (6) months prior to the wedding, a 25% cancellation fee of the total deposit will be charged.
 - b. If the wedding is cancelled six (6) to three (3) months prior to the wedding, a 50% cancellation fee of the total deposit will be charged.
 - c. If the wedding is cancelled three (3) to one (1) month/s prior to the wedding, a 90% cancellation fee of the total deposit account will be charged.
12. The deposit paid only guarantees availability for the date originally booked. It is NOT transferable to another date.
13. All chosen food and beverages must be paid no later than **7 days prior to the wedding date**. All other payments made by the client are non refundable.
14. Final number of guests must be confirmed in writing no less than fourteen (14) days prior to the wedding date in order to facilitate catering arrangements. Photographer, Musician, etc. to be included in the number of guests. Unfortunately Morgenhof Wine Estate cannot credit catering charges for non-arrivals. The number of guests booked for will be charged for.
15. Under NO circumstances will the wedding couple and or guests be allowed to bring their own wine onto our premises, whether it be for consumption, table gifts or otherwise.
16. Anything hired on behalf of the client will be charged directly to the client, plus a 10% handling charge plus VAT.
17. Availability of accommodation cannot be guaranteed. Reservations should be done well in advance.
18. All decorations to be discussed with management to ensure no damage are done to the venue.
19. All deliveries to be cleared with management for proper access to the venue
20. Morgenhof Wine Estate does not accept responsibility for any loss or inconvenience due to power failures or natural causes.
21. All damage to the venue, cutlery, crockery, linen, glasses and furniture as well as all extra wine and over time will be charged directly to the client and must be paid on the day of the wedding

22. Morgenhof Wine Estate does not accept responsibility for loss or damage of any item left in the venue after the function
23. Morgenhof Wine Estate or any of its employees do not accept responsibility for loss or damage by whatsoever cause.
24. In order to make your day a success, a final co-ordination meeting will be scheduled to take place three (3) weeks prior to the wedding date in order to finalize all arrangements. After the final co-ordination meeting, any set-up changes will only be accepted via written communication. Morgenhof Wine Estate will not accept any verbal changes.
25. Décor and set-up must be completed two (2) hours prior to the schedule time of commencement of the wedding in order to allow for final cleaning.
26. Morgenhof can not guarantee the exclusive use of the farm on the date booked. Should it be requested that a wedding be exclusive, an added fee, equal to our alternative wedding venue fee, will be charged.
27. Weather - Morgenhof Wine Estate reserves the right to use our own discretion to move the wedding ceremony indoors if we consider the weather conditions to be unsuitable for outside
28. **R1000 per hour for extended use** (after 12am) of the venue and the estate.
29. Quoted prices may vary due to economical changes.
30. No variation of any terms in this agreement shall have any force & effect unless contained in writing and signed by both parties.
31. A 10% service charge will be added to the total bill

Client signature

This is acceptance that all details above are correct and that you have read, understood and accepted the terms and conditions

Full name

Date

Banking Details:

Morgenhof Wines
Stellenbosch Standard Bank
07 22 65 086
Branch Code: 05 06 10
Swift Code: SBZ AZA JJ
Ref: Brides' name and date of wedding