



ANNO. 1695

KLEINE ZALZE

STELLENBOSCH LODGE SOUTH AFRICA



FUNCTIONS AT KLEINE ZALZE LODGE



KLEINE ZALZE: A UNIQUE WINELANDS VENUE

Wine has been made at Kleine Zalze since 1695. Today, this family owned winery, situated just 3 km outside of Stellenbosch – in the heart of the Cape Winelands – continues the tradition of producing wines of outstanding quality. Kleine Zalze forms part of the greater 300 hectare De Zalze Winelands Golf Estate and offers a complete destination package, including accommodation, dining and wine tasting.

Kleine Zalze boasts a four-star Country House, 'Kleine Zalze Lodge' with its own restaurant under the direction of Chef George Britton to round off the Kleine Zalze experience and make the estate a perfect venue to host a Gala Dinner, Breakfast or Birthday event in a tranquil, intimate setting.

FUNCTIONS AT KLEINE ZALZE

THE FUNCTION ROOM

As a working wine farm, Kleine Zalze offers a unique Winelands function room, featuring views into our barrel maturation cellar. The venue has laminated flooring and therefore does not require the additional hiring of a dance floor. It is also air conditioned and boasts a beautiful bar area.

A large glass front opens the venue up onto a large balcony, which overlooks the first fairway of the De Zalze Golf Estate, which creates an airy and spacious atmosphere.

The venue can accommodate 80 – 100 people with a dance area. If no space needs to be allocated for a dance area, up to 120 guests can be seated. The minimum number to use the venue is 40 guests.

FUNCTION VENUE HIRE

The venue hire fee is as follows during the following months:

May 2014 – September 2014	October 2014 – April 2015	May 2015 – September 2015
R 4 000.00	R 5 000.00	R 5 000.00

The fee includes:

- Round tables and chairs
- Standard white linen (table cloths and napkins)
- Cutlery, Crockery and Glassware
- Waiters and Barman

Please note: *The venue hire fee does not include food, beverages or accommodation. Any décor, gifting, flowers, music or other linen (chair covers, tie backs, overlays, runners, etc.) are for your own account.*

EVENTS COORDINATOR CONTACT DETAILS

For all Function related enquiries, please contact:

Office: +27 (0) 21 880 0740

Email: events@kleinezalze.co.za

THE CULINARY TEAM

The quality of both the food and the service is one of the most fundamental requirements for any wedding. At Kleine Zalze, Chef George Britton is in charge of the catering team, making sure that the culinary expectations are met.

MENU OPTIONS

A variety of choices exist for set menu or buffet-style functions. Please refer to the end of the document for a list of specific choices, but remember that Kleine Zalze's catering team is at your disposal when it comes to your specific requirements or to make any other suggestions. Chef George is full of ideas and will provide input wherever possible to create a set menu or buffet according to your expectations.

All menus are subject to change, depending on current food prices. Though the final cost will be influenced by your specific requirements, the following prices for standard set and buffet menus serve as a guideline:

Set Menu:

Starter Choices	Main Course Choices	Dessert Choices	Cost per Person Sept '13 – Aug '14	Cost per Person Sept '14 – Aug '15
1	1	1	R295	R310

Please note for a Set menu we cater for a minimum of **40 guests** and a maximum of **120 guests**.

Buffet Menu:

Starter Choices	Main Course Choices	Dessert Choices	Cost per Person Sept '13 – Aug '14	Cost per Person Sept '14 – Aug '15
5	3	3	R350	R365

Please note for a Buffet menu we cater for a minimum of **40 guests** and a maximum of **80 guests**.

Canapé Options:

OPTION	No. of canapé types chosen	No. of canapés served per person	Cost per Person Sept '13 – Aug '14	Cost per Person Sept '14 – Aug '15
A	2	4	R70	R80
B	3	6	R100	R110
C	4	8	R135	R145
D	5	10	R170	R185

Please note that we require your menu choices at least 30 days prior to your Function along with your final number of guests attending. No late changes will be accepted.

SET MENU OPTIONS

Minimum of 40 guests, maximum of 120 guests

STARTERS

Please choose 1 Starter from the options below

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| <ul style="list-style-type: none"> ① Sweet corn and coriander chicken noodle broth ② Saffron flavoured mussel soup ③ Tomato and aubergine tart with basil butter ④ Venison Carpaccio with truffle vinaigrette and shaved pecorino cheese ⑤ Rare roast beef salad with baby potatoes and horse radish cream ⑥ Gnocchi with blue cheese and grappa sauce finished with pine nuts | <ul style="list-style-type: none"> ⑦ Roasted marrow bones served with sour dough toast and parsley and caper salad ⑧ Charcuterie and local cheese board ⑨ Prawn risotto ⑩ Chicken liver parfait with toast and chutney ⑪ Smoked salmon quiche with rocket ⑫ Tom yum flavoured butternut soup with coconut milk |
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MAIN COURSES

Please choose 1 Main Course from the options below

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| <ul style="list-style-type: none"> ① Lemon & oregano roast leg of Lamb with crispy potatoes and green vegetables served with roasting jus ② Roast chicken with olives and capers served on couscous with brown butter ③ Whole roasted fillet steak carved and served with béarnaise sauce, confit tomato and hand cut chips ④ Pork shoulder braised in cider served with mashed potato and spinach ⑤ Marinated game fish with sun dried tomato, Nicola potato and avocado ⑥ Venison loin with rosemary sauce and Pommes Anna | <ul style="list-style-type: none"> ⑦ Braised beef short ribs with red wine sauce and buttered mash ⑧ Goats cheese and pea risotto with crispy onions ⑨ Harissa rubbed chicken with sweet potato wedges, carrot puree and jus ⑩ Wild mushroom pasta with garlic cream ⑪ Line fish with lemon butter and crushed smoked potatoes ⑫ Braised lamb shanks with pearl barley and diced, sweated vegetables |
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DESSERTS

Please choose 1 Dessert from the options below

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| <ul style="list-style-type: none"> ① Peanut butter cheesecake with syrup and ginger ice cream ② South African dessert taste: koeksisters, milk tarts and cinnamon doughnuts ③ Malva pudding flavoured with star anise and served with custard ④ Crème brûlée ⑤ Chocolate terrine with caramel sauce | <ul style="list-style-type: none"> ⑥ Apple tart with cinnamon ice cream ⑦ Vanilla panacotta with berry compote ⑧ Banana bread and butter pudding with rum custard ⑨ Ice cream in 3 flavours ⑩ Peppermint crisp tart |
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BUFFET MENU OPTIONS

Minimum of 40 guests, maximum of 80 guests

STARTERS

(Please choose 3 Vegetarian, 1 Meat and 1 Fish dish)

Vegetarian (3 choices)	Meat (1 choice)	Fish (1 choice)
<ul style="list-style-type: none"> ① Brown rice, pea and feta salad with sherry vinegar ② Truffle potato and spring onion salad ③ Garden salad with palm sugar vinaigrette ④ Marinated courgettes and aubergine ⑤ Goats cheese and roasted garlic sour dough bruschetta's ⑥ Buffalo mozzarella with confit tomato and balsamic reduction 	<ul style="list-style-type: none"> ① Spicy chicken wings ② Venison Carpaccio with truffle vinaigrette and parmesan cheese ③ Thinly sliced veal with caper mayonnaise ④ Chargrilled chicken breasts with smoky BBQ sauce ⑤ Potted pork belly with mustard and pickles 	<ul style="list-style-type: none"> ① Tuna Carpaccio with olive oil, black pepper or wasabi vinaigrette ② Grilled prawns with aioli ③ Fresh and smoked salmon croquets with honey and dill sauce

MAIN COURSES

(Please choose 2 Meats and 1 Fish)

Meat (2 choices)	Fish (1 choice)
<ul style="list-style-type: none"> ① Roast sirloin with béarnaise sauce OR Butterflied leg of lamb with BBQ mint basting sauce ② Braised Moroccan OR Herb flavoured chicken ③ Garlic & Parsley roast chicken, flaked off the bone, served with truffled penne pasta, jus and green beans ④ Beef fillet with wild mushroom cream ⑤ Leg of lamb slow baked on the bone with lemon and herbs 	<ul style="list-style-type: none"> ① Baked hake with lemon butter and mussels ② Marinated game fish with sun dried tomato marinade ③ Cajun spiced calamari

MAIN COURSES - CTD

(Please choose 2 Vegetables and 2 Starch)

Vegetables (2 choices)	Starch (2 choices)
<ol style="list-style-type: none"> ① <i>Cauliflower and cheese gratin</i> ② <i>Baked black mushrooms</i> ③ <i>Green beans with garlic, tomatoes and onions</i> ④ <i>Blanched asparagus and green beans with lemon butter</i> ⑤ <i>Pumpkin cooked in syrup and cinnamon</i> ⑥ <i>Melanzane Parmigiane (aubergine and tomato bake with parmesan)</i> 	<ol style="list-style-type: none"> ① <i>Roast potatoes</i> ② <i>New potatoes with parsley</i> ③ <i>Creamy potato bake</i> ④ <i>Fragrant rice</i> ⑤ <i>Pearl barley</i>

DESSERTS

(Please choose 3 Desserts)

Cold Desserts	Hot Desserts
<ol style="list-style-type: none"> ① <i>Chocolate terrine with caramel sauce</i> ② <i>Pavlova with berries and cream</i> ③ <i>Crème brûlée</i> ④ <i>Chocolate mousse cake</i> ⑤ <i>Selection of homemade ice cream</i> ⑥ <i>Cheese board with a selection of 2 cheeses</i> 	<ol style="list-style-type: none"> ① <i>Malva pudding with custard</i> ② <i>Brandy and date pudding</i> ③ <i>Apple crumble with cinnamon ice cream</i>

Our menus are accompanied by:

- *Freshly baked bread on the table*
- *Filter coffee, Ceylon tea and Rooibos tea (available from Dessert onwards)*

CANAPÉ CHOICES

MEAT OPTIONS

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| <ul style="list-style-type: none"> ① <i>Lamb and mint pies</i> ② <i>Beef, onion and stout pies</i> ③ <i>BBQ pork ribs</i> ④ <i>Chicken lolly pops</i> | <ul style="list-style-type: none"> ⑤ <i>Corn and bacon muffins</i> ⑥ <i>Ham and cheese croquettes</i> ⑦ <i>Beef or Chicken samosas</i> ⑧ <i>Hot and spicy chicken wings</i> |
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FISH OPTIONS

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| <ul style="list-style-type: none"> ① <i>Tempura mussels</i> ② <i>Thai fish cakes with sweet chilli</i> | <ul style="list-style-type: none"> ③ <i>Smoked salmon bagels</i> ④ <i>Prawn toasts with ponzu sauce</i> |
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VEGETABLE OPTIONS

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| <ul style="list-style-type: none"> ① <i>Herb flavoured toasts with humus, cream cheese and tapenade</i> ② <i>Corn chips with avocado and tomato salsa</i> ③ <i>Roasted garlic and goats cheese with grissini</i> | <ul style="list-style-type: none"> ④ <i>Shoestring chips with sherry vinegar and aioli</i> ⑤ <i>Tomato and mozzarella brochettes</i> ⑥ <i>Dolmades (vine leaves stuffed with flavoured rice)</i> |
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SWEETS

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| <ul style="list-style-type: none"> ① <i>Mini doughnuts</i> ② <i>Peanut butter and syrup cheesecake</i> | <ul style="list-style-type: none"> ③ <i>Selection of chocolate truffles</i> ④ <i>Koeksisters and milk tarts</i> |
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BEVERAGES

A full bar service (cash or open-bar) is available from the licensed bar in the Function venue.

Only Kleine Zalze wines are to be served at your function, which must be purchased from the Lodge directly.

KLEINE ZALZE FAMILY RESERVE	
<ul style="list-style-type: none"> ① <i>Sauvignon Blanc</i> ② <i>Chenin Blanc</i> 	<ul style="list-style-type: none"> ① <i>Shiraz</i> ② <i>Pinotage</i> ③ <i>Cabernet Sauvignon</i>

KLEINE ZALZE VINEYARD SELECTION	
<ul style="list-style-type: none"> ① <i>Chardonnay Barrel Fermented</i> ② <i>Chenin Blanc Barrel Fermented</i> 	<ul style="list-style-type: none"> ① <i>Cabernet Sauvignon Barrel Fermented</i> ② <i>Pinot Noir</i> ③ <i>Shiraz Mourvedre Viognier</i> ④ <i>Shiraz Barrel Fermented</i>

KLEINE ZALZE CELLAR SELECTION	
<ul style="list-style-type: none"> ① <i>Chardonnay</i> ② <i>Chenin Blanc Bush Vine</i> ③ <i>Sauvignon Blanc</i> ④ <i>Gamay Noir Rosé</i> 	<ul style="list-style-type: none"> ① <i>Cabernet Sauvignon</i> ② <i>Cabernet Sauvignon Merlot Blend</i> ③ <i>Merlot</i> ④ <i>Pinotage</i> ⑤ <i>Gamay Noir</i>

SPARKLING WINES
<ul style="list-style-type: none"> ① <i>Kleine Zalze Méthode Cap Classique Vintage Brut</i>

Corkage will be charged at R75 per bottle opened of sparkling wine or champagne provided by the client. Please contact the Events Coordinator for a full list of the Bar and Wine prices.

PLEASE NOTE: ONLY BEVERAGES AND WINE SUPPLIED BY KLEINE ZALZE MAY BE CONSUMED ON THE PREMISES.

STANDARD TERMS AND CONDITIONS

BOOKING CONFIRMATION & DEPOSIT

Please contact the Events Coordinator on +27 (0)21 880 0740 or events@kleinezalze.co.za to check the availability of the venue for your requested date. To secure the venue and the date for your Function, a deposit (reflecting the full venue hire fee) is required. The deposit is payable within 7 days of booking your Function date, after which these dates will be reopened for other interested parties without any prior notice.

FINAL PAYMENT

The balance is due 30 working days before your Function. Kleine Zalze reserves the right to cancel all bookings should the balance not be paid in time. All additional expenses incurred are to be settled in full, prior to departure. No cheques will be accepted. Queries relating to a particular invoice will not be sufficient reason for withholding payment on any other invoice.

CANCELLATION POLICY

With your signature to this letter, you agree to settle any penalties or cancellation fees regarding food, beverages and accommodation, which may be levied as a result of total cancellation. The following amounts will be charged to the client:

- Deposit 7 days after confirmation – Venue deposit
- 30 days prior to the Function – 100% of the value of the reservation

The amount charged for total cancellation of your Function will be determined by either the cancellation policy or the deposit (whichever is greater). In case of full cancellation 6 months prior to the Function, we will retain 50% of the venue hire deposit paid. In case of full cancellation 3 months prior to the Function, we will retain the full venue hire deposit paid. In case of full cancellation less than 30 days or less prior to the Function, we will retain the full venue hire deposit paid, as well as the amount for the food, beverages and accommodation booked, which will bear interest of 1% above prime rate per month until paid.

PRICES

Prices are valid for the validity period stated in this package. Kleine Zalze reserves the right to change prices, in line with price movements in the market, for dates outside the validity period.

BAR SERVICE

Please indicate whether you prefer a cash service, or an open bar facility with a tab that will be presented for payment at the end of the Function. Please note that only beverages and wines supplied by Kleine Zalze may be consumed on the premises.

TIMES

The venue is available from 09h00 on the morning of the Function for set-up.

Breakfast Functions 07h00 – 11h00
 Lunch Functions 12h00 – 16h00
 Dinner Functions 18h00 – 23h00 OR 19h00 – 24h00

The function space communicated to the Lodge is reserved only for the time(s) indicated. An overtime charge of R2,000 per hour or part thereof will be charged to the master account.

LIABILITY

Kleine Zalze accepts no responsibility for:

- Any loss, damage or injury to client, their guests or any of their belongings. Items delivered by the client for the Function are the client's responsibility and should be collected at midnight directly after the Function, alternatively by 08h00 the next morning, should there be no Function at Kleine Zalze the next day.
- Inability to perform due to power outages, strikes, or natural disasters. The client, his/her guests or employees will be liable for any damage or injury caused to Kleine Zalze and/or its employees. If any incident related to the Wedding results in legal involvement of a third party, the client will exclude Kleine Zalze and its employees from all responsibility or blame.

DAMAGES TO THE KLEINE ZALZE PROPERTY

The Client shall be responsible for all liabilities, losses, demands, damages, costs and expenses, including (without limitation) property damages and/or personal injuries suffered or incurred by Kleine Zalze Lodge or any employee or staff member of the Lodge or other guest or invitee of the Lodge and arising as a direct or indirect result of the attendance at the Function or the use of services and facilities of the Lodge by the Client or its employees or any invitee of or outside contractor hired or engaged by the Client. A refundable Damages/Breakages deposit of R500 is payable prior to the Function date.

SMOKING POLICY

Smoking is not permitted in the Function venue. The venue has an adjacent outdoor area, where smoking is permitted.

*Thank you for choosing Kleine Zalze Lodge to host your Function. We look forward to welcoming you and your guests!
 This document serves as an agreement of acceptance of the above terms and conditions.
 Please sign and return this page to the Events Coordinator via email (events@kleinezalze.co.za) or fax (+27 (0)21 880 2215).*

Signature: <i>Authorised Client representative</i>	Signature: <i>Kleine Zalze Lodge</i>
DATE SIGNED: _____	FUNCTION DATE: _____
CLIENT / COMPANY NAME: _____	
ADDRESS: _____	
TEL: _____	CELL: _____
EMAIL: _____	

WINES • TERROIR • LODGE • GOLF

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KLEINE ZALZE LODGES (PTY) LTD t/a KLEINE ZALZE LODGE • REG NR 2004/019462/07 • DIRECTORS M. BASSON & J.W. BASSON • VAT NR 454 021 5524