

Wedding portfolio for 2017/18

The Wine Barn

It is our pleasure to welcome you to the rustic charm of *The Wine Barn* at Middelvlei. Ideally situated in the heart of the beautiful Stellenbosch winelands on the slopes of Papegaaiberg, just 4km from the town centre and a 40 minute drive from Cape Town. At *The Wine Barn* we understand the importance of your special day and we are passionate to make every occasion a unique and unforgettable event.

The Venue fee

R 15 000 - Wedding reception held in The Wine Barn

* Please note that the venue fee applies for a maximum of 120 guests.

Venue fee Includes:	Venue fee Excludes:
 The Wine Barn venue Rectangular wooden tables Chairs (up to 120) Essential cutlery, crockery and glassware Barman for the cash bar <i>The Wine Barn</i> including all its authentic and rustic décor will be available at no extra cost. Spacious parking area in front of the venue 	 Music/DJ/Sound Flowers Catering Beverages (supplied by Middelvlei only) Extra Décor & Lighting On-the-day wedding coordination (mandatory for all functions, fee is R1000) Hired products 10% service fee for Staff/ waiters (provided by Middelvlei exclusively) For Self-catering events: 1 waiter allocated for every 20 people - staff payed at an hourly rate of R45

Wedding Ceremony

The Wedding ceremony can be held in the Middelvlei Wine Barn (R2000) or on the lawn next to *The Wine Barn* (R1000).

* The barn can accommodate up to 120 guests for the ceremony

Please Note:

An on-the-day coordination fee (R1000) will include the following:

- setup of the table layout (as confirmed with the client)
- assurance that the schedule for the day/evening will flow according to plan
- allocating delivered items such as the flowers, DJ, wedding cake etc.
- ensure everything runs smoothly and everyone involves knows what to do and where to go
- the coordination fee is required for all weddings held at Middelvlei

We require a 50% deposit of the venue fee to secure your function date. In case of a cancellation the deposit will only be refundable if the cancellation takes place within 3 months prior to the function date. Please note that deposits for weddings held in the month of December will not be refundable.

The remaining 50% need to be paid together with the food bill before the function takes place.

We require a confirmed number of guests 10 working days prior to the function. An invoice will then be issued for the total food cost which must be paid in full before the function takes place.

Catering

You have the option of the following three menus:

Option 1: Spitbraai Menu R320.00 per person (including starter, main and dessert)

Option 2: Steakbraai Menu R 300.00 per person (including starter, main and dessert)

Option 3: Boerebraai Menu R265.00 per person (including starter, main and dessert)

Spitbraai, Steakbraai and Boerebraai

(Choice between bread table and Braai Snacks)

R60 per person

Bread Table: Our freshly baked Potbrood served with homemade snoek pâté, fresh preserves

and farm butter.

Or

Braai Snacks: Choose 4 options from the following (2 from each column):

Choose any 2 from the Meat options below:	Choose any 2 from the options below:	
 Mini Chicken "sosaties" Lamb Curry skewers Pepper steak twisters Cocktail Boerewors 	 Mielie poffertjies with sweet chilli dip (V) Paptertjies filled with one of the following: Tomatoes, pesto and mozzarella (V) Mushrooms and Green-peppers (V) Caramelised onion, biltong and mature cheddar Smoorsnoek and Cilantro Grilled beetroot and black pepper feta (V) Marinated mushroom and red bell pepper kebabs (V) Gazpacho (V) Caprese on a skewer (V) (V) = vegetarian 	

Main

Spitbraai Main

Succulent lamb on the spit

R225 per person

Choose any 4 of the following side-dishes:

Baby potatoes with herbs in butter and garlic sauce Baked Concertina Potatoes A medley of grilled vegetables sprinkled with roasted almond flakes Warm tomato rosemary and feta salad Pumpkin puffs Mediterranean Couscous salad Cucumber and lentil salad with goat's milk cheese *Ouma* Annie's traditional potato salad Caramelised pear, grilled-beetroot and walnut salad Watermelon, olives and feta salad with vodka dressing (in season only) Cilantro, lime and peppadew Chickpea salad

Steakbraai Main

R205 per person

350 g Rump steak served with a choice of mushroom or pepper sauce Choose any 4 of the following side-dishes:

Baby potatoes with herbs in butter and garlic sauce Baked concertina potatoes A medley of grilled vegetables sprinkled with roasted almond flakes Warm tomato rosemary and feta salad Pumpkin puffs Mediterranean Couscous salad Cucumber and lentil salad with goat's milk cheese *Ouma* Annie's traditional potato salad Caramelised pear, grilled beetroot and walnut salad Watermelon, olives and feta salad with vodka dressing (in season only) Cilantro, lime and peppadew Chickpea salad

> Boerebraai Main R170 per person

Lamb Chops Boerewors Honey & Mustard Chicken Sosatie Braaibroodjies Pampoenkoekies Potato Salad Green Salad

Dessert

Spitbraai, Steakbraai and Boerebraai

R35 per person Choose either **one** (standard size) dessert or **two** (bite size) dessert options from the following:

> Malva pudding & ice cream (only available in standard size) Chocolate mousse topped with honeycomb Lemon cheesecake served with strawberry coulis Peppermint crisp delights Traditional "Koeksisters" Coffee and Tea

We will cater according to all your specific dietary requirements and needs. Should you want to make use of an external caterer the food must be prepared off-site and can only be kept hot at *The Wine Barn*. An additional fee of R50 per person will be charged when you make use of an external caterer. We can recommend the following external catering companies:

- Kings Catering Paarl Tel: 021 873 2587
- Tamatiestraat Stellenbosch Tel: 021 886 5176

Wine and Drinks

Middelvlei offers a selection of our own wines for events.

Only Middelvlei wine will be enjoyed at our functions. We have a fully licensed bar - either cash or for your own account. The bar stocks a selection of drinks:

- Middelvlei wines (special Wine Barn banqueting prices)
- Sparkling wine Your choice will determine the price
- Beers: Castle Lager, Castle Light, Windhoek, Amstel, Black Label R23 (340ml)
- Craft Beer: Stellenbrau Craft beers
 R35 (440ml)
- Ciders: Savanna Light & Dry, Hunters Dry, Brutal Fruit, Flying Fish R23 (330ml)

•	Brandy:	
	Single shot	R20
	Double shot	R40
•	Whiskey:	
	Single shot:	R20
	Double shot:	R40
•	Soft drinks:	
	Coke, Coke Light, Fanta, Cream soda, Sprite Zero	R14 (330ml)
	Ice Tea	R16 (330ml)
	Appletizer and Grapetizer	R20 (330ml)
•	Water: still and sparkling	R14 (500ml)

Unfortunately we do not allow other liquor or soft drinks to be brought onto our premises. Special arrangements can however be made for guests requiring specific liquor or sparkling wine.

Middelvlei Wine List Hagelsberg Rosé R60 Middelvlei Chardonnay R70 Middelvlei Rooster Sauvignon Blanc R60 Middelvlei Rooster Merlot R60 Middelvlei Pinotage Merlot R78 Middelvlei Free-Run Pinotage R105 Middelvlei Shiraz R118 Middelvlei Cabernet Sauvignon R118 Momberg R260

Breakages

Please note that our clients will be held liable for any damages and breakages that might occur during the event. A breakage deposit of R3000 needs to be paid 2 weeks prior to the function. The amount due for any damages or breakages will be subtracted from the deposit. If no breakages occur the full amount will be refunded.

Décor

The Wine Barn with all its authentic and rustic décor is available as it is on display. Middelvlei will not be responsible for any additional décor for functions. It is the clients own responsibility to arrange for additional décor as per their requirement. Any additional décor must please be removed by the end of the function unless special dispensation to collect at a later date has been arranged prior.

Smoking

No smoking will be allowed inside our function venue.

Sound & Music

Please note that we do not allow excessive loud sound during the function. Middelvlei has the right to control the volume of the music, within reason, during the event.

We thank you for considering us as your host for your event.

Regards

The Wine Barn team

Contact Details

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I acknowledge that I have read this document and hereby I agree to the terms and conditions set out in detail.

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Name (Printed)

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Signature