



Function 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 we are passionate to make every occasion a unique and unforgettable event.

The Venue fee

R 2 000 – Private functions (birthdays, corporate functions etc.)

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

Venue fee Includes:	Venue fee Excludes:
<ul style="list-style-type: none">• The Wine Barn venue• Rectangular wooden tables• Chairs• Essential cutlery, crockery and glassware• Barman for the cash bar• The Wine Barn including all its authentic and rustic décor will be available at no extra cost.• Spacious parking area in front of the venue	<ul style="list-style-type: none">• Music/ DJ• Flowers• Catering• Beverages (supplied by Middelvlei only)• Extra Décor & Lighting• 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

Please Note:

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 functions 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 menus:

Option 1: Steakbraai Menu

R 300.00 per person

(including starter, main and dessert)

Option 2: Spitbraai Menu

R320.00 per person

(including starter, main and dessert)

Option 3: Steak & Chips Menu

R165.00 per person

(including starter and main)

Option 4: Boerebraai Menu

R265.00 per person

(including starter, main and dessert)

Option 5: Potbroodburgers

R90.00 per person

(including main meal)

Option 1:

Steakbraai Starter

R60 per person

(Choice between bread table and Braai Snacks)

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:
<ul style="list-style-type: none">• Mini Chicken “sosaties”• Lamb Curry skewers• Pepper steak twisters• Cocktail Boerewors	<ul style="list-style-type: none">• <i>Mielie poffertjies</i> with sweet chilli dip (V)• <i>Paptertjies</i> filled with one of the following:<ul style="list-style-type: none">▪ 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) <p>(V) = vegetarian</p>

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

Steakbraai Dessert

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

Option 2:

Spitbraai Starter

R60 per person

(Choice between bread table and Braai Snacks)

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:
<ul style="list-style-type: none">• Mini Chicken “sosaties”• Lamb Curry skewers• Pepper steak twisters• Cocktail Boerewors	<ul style="list-style-type: none">• <i>Mielie poffertjies</i> with sweet chilli dip (V)• <i>Paptertjies</i> filled with one of the following:<ul style="list-style-type: none">▪ 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) <p>(V) = vegetarian</p>

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

Spitbraai Dessert

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

Option 3

Steak & Chips Starter and main

R165 per person

Potbrood served with

Smoked snoek Pâté

homemade preserves

250 g Rump steak served with a
mushroom sauce

Chips

Green Garden salad

Coffee and Tea

Option 4:

Boerebraai Starter

R60 per person

(Choice between bread table and Braai Snacks)

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:
<ul style="list-style-type: none">• Mini Chicken “sosaties”• Lamb Curry skewers• Pepper steak twisters• Cocktail Boerewors	<ul style="list-style-type: none">• <i>Mielie poffertjies</i> with sweet chilli dip (V)• <i>Paptertjies</i> filled with one of the following:<ul style="list-style-type: none">▪ 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) <p>(V) = vegetarian</p>

Boerebraai Main

R170 per person

Lamb Chops

Boerewors

Honey & Mustard Chicken Sosatie

Braaibroodjies

Pampoenkoekies

Potato Salad

Green Salad

Boerebraai Dessert

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

Option 5:

Potbroodburgers

R90 per person

Potbrood roll with 180g pure beef patty

Caramelised onions

Crisp lettuce

Tomatoes

Chips

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)
 - Appetizer 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 Rooster Shiraz
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 this memorable celebration.

Regards

The Wine Barn team

Contact Details

Middelvlei Wines

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Stellenbosch

7599

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Epos: boerebraai@middelvlei.co.za

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