



MIDDELVLEI

STELLENBOSCH WINES

Function portfolio for 2018

Please contact info@middelvlei.co.za for our latest prices.

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

We charge a venue fee for 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 -

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**

(including starter, main and dessert)

Option 2: **Spitbraai Menu**

(including starter, main and dessert)

Option 3: **Boerebraai Menu**

(including starter, main and dessert)

Option 4: **Steak & Chips Menu**

(including starter and main)

Option 5: **Gourmet Potbroodburgers**

(including main meal)

Starter

Steakbraai/Spitbraai/Boerebraai Starter

(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>

Main

Steakbraai Main

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

Spitbraai Main

Succulent lamb on the spit

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

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

Dessert

Steakbraai/Spitbraai/Boerebraai Dessert

Choose **one** dessert options from the following:

Malva pudding & ice cream
Chocolate mousse topped with honeycomb
Lemon cheesecake served with strawberry coulis
Peppermint crisp delights
Traditional "Koeksisters"

Coffee and Tea

Option 4

Steak & Chips Starter and main

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 5:

Gourmet Potbroodburgers

Potbrood roll with 180g pure beef patty
Caramelised onions
Avo
Bacon
Cheese
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 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
- Craft Beer: Stellenbrau Craft beers
- Ciders: Savanna Light & Dry, Hunters Dry, Brutal Fruit, Flying Fish
- Brandy
- Whiskey:
- Soft drinks:
Coke, Coke Light, Fanta, Cream soda, Sprite Zero
Ice Tea
Appletizer and Grapetizer
- Water: still and sparkling

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

Middelvlei Chardonnay

Middelvlei Rooster Sauvignon Blanc

Middelvlei Rooster Merlot

Middelvlei Rooster Shiraz

Middelvlei Pinotage Merlot

Middelvlei Free-Run Pinotage

Middelvlei Shiraz

Middelvlei Cabernet Sauvignon

Momberg

Breakages

Please note that our clients will be held liable for any damages and breakages that might occur during the event. A breakage deposit 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.

No confetti, especially small foil figures are allowed.

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

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