



Weddings at Haute Cabrière



High up on the Franschhoek Pass overlooking one of the most beautiful valleys in the world, lies Haute Cabrière wine farm. Built into the side of the Franschhoek mountain range, Haute Cabrière Restaurant features unique views of the Franschhoek Valley below, as well as a Pinot Noir Barrel Maturation Cellar with its soaring cathedral-like arches.

This sets the scene for your special day, making it an ideal platform to celebrate.



VENUES

Ceremony: The Pinot Noir Maturation Cellar provides a weather-proof and unique setting for ceremonies. The underground cellar can seat up to 70 guests on wooden wine barrel chairs. Additional seating can be arranged in some cases, but this may involve a cost should it need to be hired in.

This area is accessed via the restaurant and tasting room.

Reception: The Haute Cabrière Restaurant can seat up to 100 guests. The dining room contains a fire place, service bar, and a large window which looks down on the Pinot Noir Maturation Cellar below. There is an outside terrace that overlooks the valley with tables, chairs, and shade. This area is perfect for pre and post ceremony drinks and canapés.

Please note that the tasting room adjacent to the restaurant, is operational until 6pm during season. Wedding guests are required to walk through the tasting room when entering and exiting the ceremony area. The restaurant area outside is kept private for the proceedings of the day.

FEES

High season: October – May, R35 000

Low season: June – September, R15 000

The venue hire includes the following:

- Exclusive use of Haute Cabrière Restaurant and terrace area
- Tables and chairs for 100 guests, set up usually long table style.
- Terrace outside Haute Cabrière Restaurant for drinks and canapés including 10 wooden tables and 40 black chairs.
- Cutlery, crockery and glassware as per menu choices.
- Single bottle ice buckets in stainless steel.
- Table linen - white serviettes, table cloths.
- Waiters and barman. (1 barman and 4- 8 waiters depending on pax)

The venue hire excludes the following:

- Food and drinks
- Gratuity on food and drinks bill at 10%
- Décor/ flowers/ confetti
- Additional lighting like fairy lights and candles
- DJ
- Photographer
- Audio visual/ sound equipment
- Meals for service providers



LIMITATIONS

Please note that for lunch functions, no live entertainment is permitted due to the tasting room being operational. Should you require musical entertainment before 5pm, this can be discussed.

The package requires a minimum of 65 guests with 3 course menu. The package includes set-up from 10am of the reception venue, and a set-up from 1pm in the ceremony venue. Should you only require set up and use from 5pm, new pricing can be negotiated.

TIMING

The reception venue is available from 10h00 for set up, while the ceremony venue is available from 1pm.

The venue is available until midnight, with last rounds at 11:30pm. The venue can be booked until 1:00 for additional R3000. Last rounds would then be at 12:30pm.

All items need to be collected by service providers by 10am the following morning, unless prior arrangements are negotiated.

FOOD & WINE

At Haute Cabrière Restaurant chefs Nic van Wyk and Westley Muller strive to create classic dishes, modernized and true to the essence of flavor and authenticity.

SAMPLE THREE-COURSE MENU

Please note that this is a sample, the final selection may change subject to availability of seasonal ingredients. The menu is priced at approximately R395pp* for three courses.

Cold smoked Franschhoek trout Cured trout,
asparagus and fennel salad, lemon vinaigrette

Chalmar beef sirloin Hand cut, triple fried chips with onion powder, green beans
-served with garlic and black pepper cream

Chocolate and coffee trifle Chocolate and Frangelico sponge,
coffee jelly, macerated black cherries, candied pecan nuts

*Depending on function date and seasonal menu changes, the menu may only be selected 1 month prior to the function. * Food prices increase roughly 10% each year.



CANAPES SAMPLE MENU

Truffle and mushroom arancini

Buck wheat blini, smoked salmon, crème fresh and caviar

Peking duck pancakes, hoisin sauce

Chicken liver parfait on brioche toast

Shoe pastry buns, gruyere filling

Tempura smoked mussels with saffron mayonnaise

Canapes are priced at 2 per person and are R50 per option per person.

WINE AND OTHER BEVERAGES

Haute Cabrière wine is available, no other wines may be brought in without prior arrangement, this will usually carry a corkage of R50 per bottle. For detailed information about our wines, please visit www.cabriere.co.za

We offer a bar with limited spirits and beers, stocked based on our regular consumption. Should you wish to have this available arrangements need to be made and confirmed in writing. Other items can be made available on request, with additional costs.

VIEWING

Kindly contact Patty September on +27 (0)21 876 8500 or pattys@cabriere.co.za if you would like arrange a site inspection. Only pre-booked, approved site visits will be granted at the discretion of the management.

As we are a working wine farm and restaurant, times are subject to availability.

SAMPLE PACKAGE FOR INDICATION ON OFFERING. NOT VALID FOR BOOKING POST MAY 2019.

