



HAUTE CABRIÈRE

THE HOME OF PIERRE JOURDAN

FRANSCHHOEK

WEDDINGS AT HAUTE CABRIERE



High up on the Franschhoek Pass overlooking one of the most beautiful valleys in the world, lies Haute Cabrière wine Estate. Built into the side of the Franschhoek mountain range, Haute Cabrière Restaurant features unique views over our Pinot Noir Barrel Maturation Cellar with its soaring cathedral-like arches. The festive character of Haute Cabrière is rounded off by our range of elegant wines and the fine dining environment at Haute Cabrière Cellar Restaurant, which is dressed in crisp, white linen, lit up by white chairs and beautiful sparkling handcrafted chandeliers. We have a variety of venue options to choose from, each with its own unique setting and offering.



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VENUES

Our magnificent Pinot Noir Barrel Maturation Cellar offers a uniquely serene venue for your ceremony and Haute Cabrière Restaurant - which can seat up to 100 guests comfortably – presents you and your guests with the perfect marriage of food and wine.

VENUE FEES

	01 Sept '14 – 31 Apr '15	01 May '14 – 31 Aug'15
Weekdays (Mon – Fri)	R 10 000	R10 000
Weekends (Sat & Sun)	R 15 000	R 15 000
	01 Sept '15 – 31 Apr '16	01 May '16 - forward
Weekdays (Mon – Fri)	R 15 000	SQ
Weekends (Sat & Sun)	R 20 000	SQ

The venue hire includes the following:

- Exclusive use of Haute Cabriere Restaurant – *set up from 09h00 on the day of your wedding*
- Exclusive use of the Pinot Noir Barrel Maturation Cellar – *including barrel chairs*
- Terrace outside Haute Cabriere Restaurant for drinks and canapés
- Square tables *90cm x 90cm*
- White chairs – *in the restaurant*
- Cutlery *Starter knife & fork, fish knife & fork, main knife & fork, dessert spoon & fork, tea spoons*
- Crockery *Starter plate, main dinner plate, Dessert/pasta bowl*
- Glassware *Water, champagne, red & white*



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- Ice buckets *Silver – single bottle*
- Table linen – *Serviettes, table cloths*
- Terrace furniture - *8 tables, 30 chairs*
- Service staff – *waiters & bar staff*

The venue hire excludes the following:

- Décor
- Flowers
- Menus
- Food and Beverage
- Service fee
- Additional staff required
- Overtime
- R5000 deposit for breakages/damages - *refundable 7 days after function*

Larger groups - For weddings with more than 100 guests, the extension venue (tasting room) next to Haute Cabrière Restaurant can be hired at an additional R 5000. Please note: This venue can be set up only after 17h00 during the week and on weekends.

Timing - The venue is available until 00h00, but additional service can be arranged until 02h00 maximum. Last rounds are served strictly at 01h30. Cost/hr, after 00h00: R 2 000.



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FOOD & WINE

At Haute Cabrière Restaurant we pursue the “true marriage of food and wine”. We create dishes to complement our range of Haute Cabrière wines and Pierre Jourdan Methode Cap Classiques. We strive to meet all your requirements, requests and needs concerning creating your ideal menu.

SAMPLE THREE-COURSE MENU

Please note that this is a sample; the final selection may change subject to availability of seasonal ingredients.

Double baked three cheese soufflé, prune puree, broccoli puree, biltong

Confit lamb mille feuille, crushed peas, organic vegetables & truffle jus

Frozen berry meringue, mulberry short bread ice cream, berry coulis & lemon chocolate chiffon cake

Cost Indication

- Prices start at R325 per person for a 3-course tasting menu.
- Final pricing depends on your requirements and specific menu selection.



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Menu Selection & Dietary Requirements

- Please be aware that our lamb is sourced from a Halaal butcher and we do not use alcohol in the cooking process.
- Please indicate how many vegetarian and vegan meals will be required and we will create a completely separate menu to accommodate such requests.

SAMPLE CANAPE SELECTION

Please note that this is a sample; the final selection may change subject to availability of seasonal ingredients.

Served in a shot glass

Pineapple and vanilla gazpacho

Braised lamb neck and lentil soup

Smoked artichoke spring rolls, mushroom chutney

Barbeque prawn beignets, smoked paprika aioli

Peanut crusted chicken goujons, sweet chilli sauce

Served in a porcelain spoon

Orange cured salmon ceviche, crispy capers, and Chilli mayonnaise

Sesame seared tuna, soy and ginger jellies, butternut and vanilla puree

Sweet and sour lamb ribs

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Served on a granite slate

Battered hake and chips sauce tartar

Toad in the hole, onion gravy, horseradish salad

Eishbien and black bean wontons, lime jus

Cauliflower and vanilla parfait, crispy apple salad

Tomato basil tart, balsamic froth, crispy onions

Cost Indication

- 8 items per person R 200
- 6 items per person R 150
- 4 items per person R 100

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WINE SELECTION

Wine prices quoted are valid until 01 March 2015 and are subject to change without prior notice.

APERITIFS

We recommend starting your meal with an aperitif to entice your taste buds, and get the conversation going. Here are our recommendations:

Pierre Jourdan Brut **35 | 105**

A classic blend of Chardonnay and Pinot Noir, offering fresh lime and citrus.

Pierre Jourdan Belle Rose **40 | 115**

Elegant blush from 100% Pinot Noir, with gentle red berry flavours.

Pierre Jourdan Ratafia **20 | 80**

100% Chardonnay, fortified with brandy. A great conversation starter.

STILL WINES

White Blends

Haute Cabrière Chardonnay Pinot Noir 2014 **30 | 85**

A perennial favourite with its unique elegance and balance. Excellent with food, but just as enjoyable on its own, it's a versatile, crowd-pleasing wine with plenty of charm and character.



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Pierre Jourdan Tranquille

20 | 50

This is a gentle elegant wine with a light blush colour, fragrant bouquet, fine fruit and a dry finish. Its low alcohol makes this an ideal companion for a hot summer's day or a lunch time meal.

Pinot Noir

Haute Cabrière Unwooded Pinot Noir 2015

30 | 85

The latest addition to the Haute Cabrière range showcases the natural red fruit flavours and aromas of the cultivar in an elegant, yet uncomplicated style. Appealing to both red and white wine drinkers alike.

Haute Cabrière Pinot Noir 2012

60 | 185

A classic Burgundian-style Pinot Noir. It is aged in French oak for 10 months and offers concentrated aromas and flavours of red berries with velvety tannins and a lingering aftertaste.

METHODE CAP CLASSIQUE

Pierre Jourdan Brut

35 | 105

Crisp, complex and rewarding on the palate with citrus and lime flavours from the Chardonnay backed by the concentration and structure of the Pinot Noir.

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Pierre Jourdan Belle Rose

40 | 115

100% Pinot Noir MCC. A luscious salmon-pink colour delights the eye and complements the flavours and aromas of ripe strawberries. A fine mousse accentuates the elegantly dry finish.

SPECIALITY WINES

Digestives

Pierre Jourdan Ratafia

20 | 80

Ratafia is a fun drink, packed with rich honey flavours. The taste is delicate and enticing. The nose a melange of tropical fruit with vanilla overtones.

Fine de Jourdan (Potstill Brandy)

40 | 215

This traditional potstill brandy Fine de Jourdan is characterized by its vanilla bouquet and is totally natural and unadulterated.

MAGNUMS

PINOT NOIR

Haute Cabriere Pinot Noir 2005

370

Fine aromas with soft fruit and red berry aromas. The tannin structure is intense, indicating that this wine has further maturation potential.

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Haute Cabriere Pinot Noir 2006

370

This is a beautifully balanced and rich vintage, showing luscious ripe fruit. Served best with richer meals, such as game, venison or beef.

METHODE CAP CLASSIQUE

Pierre Jourdan Brut

210

Crisp, complex and rewarding on the palate with citrus and lime flavours from the Chardonnay backed by the concentration and structure of the Pinot Noir.

Pierre Jourdan Belle Rose

230

100% Pinot Noir MCC. A luscious salmon-pink colour delights the eye and complements the flavours and aromas of ripe strawberries. A fine mousse accentuates the elegantly dry finish

For detailed information about our wines, please visit www.cabriere.co.za

Viewing the venue

Kindly contact us on +27 (0)21 876 3688 or email restaurant@cabriere.co.za / events@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.

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Contact Details

Grant Morkel for any event/function enquires

T – 021 876 3688 | E - events@cabriere.co.za

Patty September for any admin enquiries

T - 021 876 3688 | E - restaurant@cabriere.co.za

TERMS & CONDITIONS

Booking confirmation and deposit

- Provisional dates will be kept for seven days from the date receiving your booking.
- A 50% deposit of the venue fee is required within seven days of making your booking in order to secure your date. This deposit is non-refundable.
- Your date will be released if deposit and signed contract are not received within the 7 day period. The final
- number of guests, meal choice and dietary requirements need to be confirmed 14 days prior to the event. At the same time, we require a 100% pre-payment of your meal account.
- Once your date has been confirmed and deposit paid, you will not be able to move this date without paying the relevant cancellation fee. However, your deposit will be retained for the new date.

Banking Details

Bankers: Standard Bank

Acc. Name: Clos Cabriere (Pty) Ltd. t/a Haute Cabrière Restaurant

Acc. No: 280080786

Branch Code: 033012

SWIFT: SBZAZAJJ **Final**

payment

- We require the 50% balance of the venue fee within 60 days prior to the event taking place.
- We require the full pre-payment to be via EFT using your surname as reference.



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- Any additional charges and fees, such as your beverages, early arrival or set up fees, etc. need to be paid within 24 hours after the end of the function. Thereafter we will automatically charge the amount to your credit card.

Function times

- Unless otherwise agreed and confirmed in writing at least 30 days prior to the event, the barrel maturation cellar and auditorium are available any time from 17h30 (arrival time for guests).
- Haute Cabrière Restaurant is available during its normal operating times unless taken exclusively or otherwise agreed and confirmed in writing at least 30 days prior to the event.
- It is the client's responsibility to obtain written confirmation of these arrangements.
- Please refer to the information above for additional fees for early-set up and arrival.
- Our liquor license is valid until 02h00; therefore last rounds are served strictly at 01h30.
- The venue is available until 02h00.

Sequence of events

- A document outlining the sequence of events must be submitted and agreed upon at least 14 days prior to the reservation date.
- Any last minute changes will be accommodated to the best of our ability but we cannot be held responsible for the consequences of last minute changes to the sequence of events.

Menu arrangements

- Note that all menu items are subject to change.
- Please advise us of any dietary requirements 14 days prior to the event.
- Your menu choice must be confirmed at the latest 14 days prior to the event.

Bar and alcoholic beverages

- We proudly serve a selection of Haute Cabrière wines and Pierre Jourdan Cap Classiques.
- Cash bar arrangements can be made according to your requirements.
- No liquor other than that supplied by Haute Cabrière may be used at the function.
- Last rounds strictly at 01h30.
- Haute Cabrière reserves the right to close the bar at any time and for any reasons that may be harmful to the property, guests or staff of Haute Cabrière.



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- The total bar cost must be paid on the night of the event via credit card or EFT.
- Any outstanding accounts that may occur will be charged to the client.

Décor and set up

- All decoration arrangements must be agreed and scheduled with Clos Cabriere Ltd. well in advance.
- All flower arrangements and other decor is to be organised by the client.
- The restaurant will be available to set up at a previously discussed agreed time on the day of the event.
- The barrel maturation cellar may be set up from 13h30 unless previously arranged and agreed upon in writing 30 days prior to the day of the event.
- No candles, flowers or other decorations are allowed on the wine barrels.
- No rose petals, confetti or feathers are allowed in the Vinoteque or cellar.
- Clos Cabriere Ltd. does not take responsibility for loss or damage to decorations or belongings.
- All decors must be removed from the restaurant and cellar by not later than 10h00 the following day. Otherwise, Clos Cabriere Ltd will dispose of any items as it sees fit.

Smoking

In accordance with South Africa's legislation, Haute Cabriere Restaurant and the Barrel Maturation Cellar is a strictly non-smoking venue.

Children

Children are welcome if parental supervision is maintained at all times with responsibility for safety and wellbeing resting with the parents. Clos Cabriere Ltd. is unable to provide child-minding services.

Validity

Prices and options quoted are valid from 1st September 2014 – 31st April 2016.