

FUNCTIONS & EVENTS 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.

VENUES

Our main venue, the **Haute Cabrière Restaurant** with its cozy fireplace, unique view over the magnificent Pinot Noir maturation cellar and crisp white tables and chairs can seat 100 guests comfortably, making it an ideal venue for any type of function, whether private or corporate.

EXLUSIVE USE: VENUE FEES

	01 Oct '15 – 31 Apr 2016	May '15 – 30 Sept 2015		
Lunchtime Functions				
Mon – Thurs	R10 000	R8 000		
Fri, Sat, Sun & Public holidays	R15 000	R10 000		
Dinner Functions				
Mon – Thurs	R12 000	R8 000		
Fri, Sat, Sun & Public holidays	R15 000	R12 000		



Exclusive hire of Haute Cabrière Restaurant includes the use of our terrace for your reception and drinks, with its stunning views over the Franschhoek valley, as well as the interior of Haute Cabrière restaurant for your event and dining experience. Further, the venue hire includes the following:

- Square tables 90cm x 90cm
- White chairs
- 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
- Ice buckets *Silver single bottle*
- Table linen *Serviettes*, *table cloths*
- Terrace furniture 8 tables, 30 chairs
- Service staff

Timing:

Lunch: The venue is available from 9h00 for set up until 17h00.

Dinner: The venue is available from 17h30 for set up 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.



FOOD & WINE

At Haute Cabriere Restaurant we pursue the "true marriage of food and wine". Chef Ryan Shell creates his 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 FOUR-COURSE MENU

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

Cream of onion soup, roasted baby onion, smoked chèvre froth

Celeriac and mustard soufflé, pickled fennel salad, mulberry puree

Smoked tomato and chicken open ravioli, parmesan velouté, buchu froth,

Chocolate and butterscotch sponge, dried pear ice cream

Cost Indication

- Prices start at R360 per person for a 4-course tasting menu.
- Final pricing depends on your requirements and specific menu selection.



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 gaspacho

Served in a porcelain spoon

Orange cured salmon ceviche, crispy capers, and Chilli mayonnaise

Smoked artichoke spring rolls, mushroom chutney

Sweet and sour lamb ribs

Served on a granite slate

Barbeque prawn beignets, smoked paprika aioli Cauliflower and vanilla parfait, crispy apple salad Peanut crusted chicken goujons, sweet chilli sauce Truffled pommes almandine, cherry puree

Cost Indication

• 8 items per person R 160 | 6 items per person R 120 | 4 items per person R 80



WINE SELECTION

Wine prices quoted are valid until 01 March 2016 and are subject to change without prior notice.

Méthode Cap Classique	per bottle
Pierre Jourdan Brut	R 110
Pierre Jourdan Belle Rose	R 120
Still Wines	
Pierre Jourdan Tranquille	R 55
Haute Cabrière Chardonnay Pinot Noir	R 85
Haute Cabrière Unwooded Pinot Noir	R 85
Haute Cabrière Pinot Noir	R 180
Haute Cabrière Pinot Noir Magnum	R 360
Specialty Wines	
Pierre Jourdan Ratafia	R85
Fine de Jourdan (Potstill Brandy)	R 215

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



WINE TASTING OPTIONS

You may wish to enhance your guests' experience with a wine tasting before or after your event. Here are some of the tasting options we can offer you:

Featured Wines – R40 person

- Pierre Jourdan Brut
- Haute Cabriere Chardonnay Pinot Noir
- A choice of Haute Cabriere Pinot Noir Reserve or
- Haute Cabriere Unwooded Pinot Noir
- Pierre Jourdan Ratafia

Entire Portfolio - R30 person

- Pierre Jourdan Brut
- Pierre Jourdan Belle Rose
- Pierre Jourdan Tranquille
- Haute Cabriere Chardonnay Pinot Noir
- Haute Cabriere Unwooded Pinot Noir
- Haute Cabriere Pinot Noir Reserve
- Pierre Jourdan Ratafia

Vertical Pinot Noir - R80 person

- Haute Cabriere Pinot Noir 2006
- Haute Cabriere Pinot Noir 2007
- Haute Cabriere Pinot Noir Reserve (Barrel Matured)
- Pierre Jourdan Ratafia



Viewing the venue

Kindly contact us on +27 (0)21 876 3688 or 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.

Contact Details

Grant Morkel for any event/function enquires

T - 0218763688 | 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.
- 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 Cabriere 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 Cabriere wines and Pierre Jourdan Cap Classiques.
- Cash bar arrangements can be made according to your requirements.
- No liquor other than that supplied by Haute Cabriere may be used at the function.
- Last rounds strictly at 01h30.
- Haute Cabriere 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 Cabriere.
- 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 well-being resting with the parents. Clos Cabriere Ltd. is unable to provide child-minding services.

Validity

Prices and options quoted are valid from 1st September 2013 – 31st October 2014.