



ANNO. 1695

**KLEINE ZALZE**  
STELLENBOSCH **LODGE** SOUTH AFRICA

*A unique Cape Winelands experience.*

# *Your Winelands Wedding*





*A unique Cape Winelands experience.*



## THE SETTING

Wine has been made at Kleine Zalze since 1695. Today, this family owned winery, situated just 3km outside of Stellenbosch – in the heart of the Cape Winelands – continues the tradition of producing wines of outstanding quality.

Kleine Zalze forms part of the greater 300-hectare De Zalze Winelands Golf Estate and offers a complete destination package, including accommodation, dining and wine tasting.

Kleine Zalze boasts a four-star Country House, 'Kleine Zalze Lodge' with its own restaurant to round off the Kleine Zalze experience and make the estate a perfect venue to exchange vows in a tranquil, intimate setting.



KLEINE ZALZE WELCOMES YOU





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## THE WEDDING PACKAGE

Outlined in our Wedding Package on the pages that follow, you will find the Venue we have to offer, our various Menu options and our Terms and Conditions.

**The following is included in our special Wedding Package:**

- One night's complimentary Accommodation for the bride and groom on their wedding night with a romantic turn down. The turn down includes a bottle of Kleine Zalze MCC, chocolates, candle light and petals (subject to availability).
- One complimentary glass of Kleine Zalze Vintage Brut MCC for your wedding guests served during Pre-Drinks after the Ceremony.
- Special discounted Accommodation rates for your wedding guests (Rates available upon request).
- A complimentary 3-course dinner and a bottle of Kleine Zalze wine at the Lodge Restaurant for your 1-Year Anniversary, when you book your Reception at Kleine Zalze.
- 50% discount on any room type if you book Accommodation with your 1-Year Anniversary dinner.

## WEDDING PLANNING AND COORDINATION

Services include the step-by-step planning of the Wedding with the bridal couple, assistance with the selection of service providers such as florists, musicians, DJ's, photographers, etc. Most importantly, the Wedding Coordinator and team will be present on your Wedding day to ensure that everything runs smoothly.

## WEDDING COORDINATOR CONTACT DETAILS

For all Wedding related enquiries, please contact:

Office: +27 (0) 21 880 0740

Email: [events@kleinezalze.co.za](mailto:events@kleinezalze.co.za)



## THE RECEPTION VENUE

As a working wine farm, Kleine Zalze offers a unique Winelands venue, featuring views into our winery and barrel maturation cellar. The venue has laminated flooring and therefore does not require the additional hiring of a dance floor. It is air conditioned and boasts a beautiful bar area. A large glass window overlooks the first fairway of the De Zalze Golf Course, which creates a spacious atmosphere with lots of natural light.

The venue can accommodate a maximum of 50 people with a dance floor area.

### VENUE HIRE RATES

The Reception and Ceremony venue hire fees are as follows during the following months:

	Venue Hire October 2015 - April 2016	Venue Hire May 2016 - September 2016	Venue Hire October 2016 - April 2017
Reception Venue	R 13 500	R 9 000	R 15 000
Exceptions	The above-mentioned rates remain the same 7 days a week.	For weddings taking place on Mondays to Thursdays the Reception venue hire will be R7 500. Excludes any Public Holidays falling on a Monday to Thursday.	The above-mentioned rates remain the same 7 days a week.

### RECEPTION VENUE FEE

The Reception Venue Hire Fee includes:

- Standard 10-seater or 8-seater Round guest tables (rectangular tables at an additional cost)
- Rectangular table for the Bridal Party (seats 2 to 10 guests)
- Square tables for the Wedding Cake and Gifts
- Chairs
- White table cloths and white linen napkins
- Standard silver cutlery
- Standard white crockery
- Standard glassware
- Waiters and Barman

**Please note:** Venue hire fees do not include food, beverages or accommodation. Any décor, gifting, flowers, music or other linen (chair covers, tie backs, overlays, runners, etc.) are for your own account. Our Wedding Coordinator can assist with recommending suppliers.



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## THE CULINARY TEAM

The quality of both the food and the service is one of the most fundamental requirements for your Wedding. At Kleine Zalze, the team of Chefs will make sure that your culinary expectations are met.

### MENU OPTIONS

We offer a choice of either a Set menu or Buffet style menu. Please refer to the the pages that follow for the various Menu choices, however Kleine Zalze's catering team is at your disposal when it comes to your specific requirements or to make any other suggestions. Our talented Chefs are full of ideas and will provide input wherever possible to create a Set or Buffet menu according to your expectations.

All menus are subject to change, depending on current food prices. Though the final cost will be influenced by your specific requirements, the following prices for standard Set and Buffet menus serve as a guideline:

#### Set Menu:

<i>Starter Choices</i>	<i>Main Course Choices</i>	<i>Dessert Choices</i>	<i>Cost per Person May '15 - April '16</i>	<i>Cost per Person May '16 - April '17</i>
1	1	1	R330	R355

#### Buffet Menu:

<i>Starter Choices</i>	<i>Main Course Choices</i>	<i>Dessert Choices</i>	<i>Cost per Person May '15 - April '16</i>	<i>Cost per Person May '16 - April '17</i>
5	3 Meats / 4 Sides	3	R390	R420

#### Canapé Options:

<i>OPTION</i>	<i>No. of canapé types chosen</i>	<i>No. of canapés served per person</i>	<i>Cost per Person May '15 - April '16</i>	<i>Cost per Person May '16 - April '17</i>
A	2	4	R85	R90
B	3	6	R115	R120
C	4	8	R155	R165
D	5	10	R195	R210

Please note that we require your menu choices **30 days prior** to the Wedding day, along with your final number of guests attending. For wedding cakes, please contact the Wedding Coordinator for a list of preferred wedding cake suppliers.

## SET MENU OPTIONS

### STARTERS

Please choose 1 Starter from the options below:

1. Cream of Mushroom and Red Wine Soup, flavoured with Thyme and Nutmeg and topped with Crispy Bacon, Chives and Truffle Oil Cream
2. Butternut, Apple and White Chocolate Soup topped with Cinnamon Croutons
3. Warm Marinated Wild Mushroom Salad with Bacon Vinaigrette and Crumbed Chevin
4. Venison Carpaccio, Parmesan Cheese, Pitted Olives, Marinated Mushrooms, Olive Oil and Lemon Segments
5. Rare Roast Beef Asian Salad
6. Grilled Chicken Skewers with Tzatziki and Salsa Salad
7. Creamy Prawn Risotto
8. Pan Seared Line Fish, Potato Croquets, Lemon and Herb Cream Sauce with Red and Yellow Pepper Salsa
9. Pate Trio - Smoked Snoek, Chicken Liver, Bacon with Mushroom and Almond - served with a Variety of Breads
10. Lamb Kebabs served with Tzatziki, Hummus and Crispy Pita Bread

### MAIN COURSE

Please choose 1 Main Course from the options below:

1. Oven Roasted Rack of Lamb, served with a Merlot Sauce, accompanied by Potato Wedges and Asparagus
2. Braised Beef Brisket OR Short Rib served with Sweet Potato Mash and Roast Seasonal Vegetables
3. Marinated Line Fish, served with Vegetable Stir Fry and Egg Noodles
4. Moroccan Rubbed Chicken, Spicy Sweet Potato Wedges and Carrot Puree with Natural Jus
5. Herb Marinated Fillet Mignon with Red Wine Jus, Garlic Mash Potatoes and Broccoli Flourettes
6. Marinated Grilled Salmon with a Lemon Pesto Cream and Asparagus
7. Pork Loin Medallions with Crushed Baby Potatoes and Seasonal Vegetables with a Mustard Cream Sauce
8. Ribeye with Onion Marmalade on Crushed Herbed Potatoes with Baby Garden Vegetables
9. Slow Roasted Lamb Shanks with Cauliflower Mash and Mediterranean Vegetables
10. Lemon Chicken with Basil Mash Potato with Garlic Aioli OR Crispy Potatoes, served with a Greek Salad OR Roast Vegetables



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## DESSERT

Please choose 1 Dessert from the options below:

1. Malva Pudding flavoured with Star Anise served with Homemade Custard
2. Crème Brûlée
3. Duo of Chocolate Mousse Cake
4. Banoffie Pie
5. Dark Chocolate Fondant
6. Cheese Board with 2 Local Cheeses (*Surcharge of R10 per person*)

Our Set Menu is accompanied by:

- Freshly Baked Bread and Butter
- Filter Coffee, Ceylon Tea and Rooibos Tea (available with Dessert)



## BUFFET MENU OPTIONS

Minimum of 30 guests for the Buffet Option

### STARTERS

(Please choose 2 Vegetarian, 2 Meat and 1 Fish dish)

#### Vegetarian (2 choices)

1. Build Your Own Salad: Assorted Crisp Lettuce and Baby Leaves, Marinated Cherry Tomatoes, Roasted Sweet Peppers, Cucumber, Mushrooms, Sour Dough Croutons, Feta Cheese, Marinated Olives, Shaved Parmesan Cheese
2. Greek Salad with Goat's Cheese Feta and Lemon Dressing
3. Grilled Mediterranean Vegetables with Sesame Dressing
4. Baby Spinach Salad with Mushroom, Mandarin Orange and Red Onion
5. Butternut and Amaretti Ravioli with Sage Beurre Noisette

#### Meat (2 choices)

1. Traditional Chicken Caesar Salad served with Garlic Croutons and Crispy Bacon
2. Chicken Liver Parfait with Cranberry Relish
3. Thai Beef Salad with Crisp Vegetables and Roasted Cashews
4. Beef Biltong, Butternut and Couscous Salad

#### Fish (1 choice)

1. Cape Malay Pickled Fish with Coriander and Crispy Fried Onions
2. Thai Fish Cakes with Sweet Chilli
3. Creamy West Coast Mussels
4. Smoked Salmon Croquettes





## MAIN COURSE

(Please choose 2 Meat dishes, 1 Fish dish, 2 Vegetables and 2 Starches)

### Meat (2 choices)

1. Hazelnut Crusted Beef Fillet Mignon and Wild Mushroom Casserole
2. Barbequed Beef Tenderloin with Stuffed Portobello Mushrooms
3. Braised Springbok Shanks in a Red Wine Sauce Jus with Pearl Onions
4. Chicken Curry with Toasted Almonds, Traditional Sambals and Poppadum's
5. Roast Chicken with a Lemon and Herb Stuffing
6. Lamb Shoulder with a Herb Gravy

### Fish (1 choice)

1. Baked Kingklip in a Roast Pepper and Tomato Chakalaka
2. Steamed West Coast Mussels in a Creamy Sauce

### Vegetables (2 choices)

1. Roast Seasonal Vegetables
2. Honey and Thyme Roasted Butternut
3. Baby Marrows with Pearl Onions
4. Stir-Fried Vegetables

### Starch (2 choices)

1. Crispy Roast Potatoes
2. Baked New Potatoes with Sour Cream and Chives
3. Spicy Rice with Gravy
4. Penne Pasta with Garlic Cream, Egg and Parmesan Cheese
5. Individual Mac and Cheese Bake



## DESSERT

(Please choose 3 Desserts)

### Cold Desserts

1. Chocolate Terrine with Caramel Sauce
2. Fresh Cut Seasonal Fruit Platter
3. Crème brûlée
4. Trio of Homemade Ice Cream with Mini Meringues
5. Individually Baked Cheese Cakes

### Hot Desserts

1. Malva Pudding with Homemade Custard
2. Brandy and Date Pudding
3. Sticky Toffee Pudding with Caramel Sauce
4. Banana and Chocolate Bread and Butter Pudding with Crème Anglaise
5. Crepe Suzette
6. Baklava

Our Buffet Menu is accompanied by:

- Freshly Baked Bread and Butter
- Filter Coffee, Ceylon Tea and Rooibos Tea (available with Dessert)



## CANAPÉ CHOICES

### Meat Options

1. Moroccan Lamb Cigars
2. Lavendar Lamb Skewers with Cucumber, Mint and Mango Salsa
3. Spicy Asian Chicken Lollipops
4. Coconut Crusted Chicken
5. Crispy Potato Discs topped with Fillet Steak and Béarnaise Sauce
6. Carpaccio with Creamed Horseradish and Rocket on Crisp Bread
7. Parma Ham and Mozzarella Bites

### Fish Options

1. Thai Fish Cakes with Sweet Chilli
- 2.1 Smoked Salmon Blinis  
OR
- 2.2 Smoked Salmon Roses on Rye Melba Toast with Deep Fried Capers
- 6.1 Chilli and Lime Marinated Prawn Skewers  
OR
- 6.2 Tequila and Lime Bloody Mary Shots with Fresh Oysters  
(Surcharge of R10 per person)

### Vegetable Options

1. Goat's Cheese and Herb Arancini
2. Caprese Salad with Basil Pesto
3. Antipasto Bruschetta
4. Courgette and Sundried Tomato Tartlets
5. Polenta Cakes topped with Feta and Rocket







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## WINE AND BEVERAGES

A full bar service (cash or open bar) is available from the licensed bar in the Reception venue.

### KLEINE ZALZE FAMILY RESERVE

1. Sauvignon Blanc
2. Chenin Blanc
3. Shiraz
4. Pinotage
5. Cabernet Sauvignon

### KLEINE ZALZE VINEYARD SELECTION

1. Chardonnay Barrel Fermented
2. Chenin Blanc Barrel Fermented
3. Cabernet Sauvignon Barrel Matured
4. Pinot Noir
5. Shiraz Mourvedre Viognier
6. Shiraz Barrel Matured

### KLEINE ZALZE CELLAR SELECTION

1. Chardonnay
2. Chenin Blanc Bush Vine
3. Sauvignon Blanc
4. Gamay Noir Rosé
5. Cabernet Sauvignon
6. Cabernet Sauvignon Merlot Blend
7. Merlot
8. Pinotage
9. Gamay Noir

### KLEINE ZALZE MÉTHODE CAP CLASSIQUE

1. Vintage Brut Méthode Cap Classique
2. Non-Vintage Brut Méthode Cap Classique
3. Non-Vintage Rose Méthode Cap Classique

*Corkage will be charged at R75 per bottle opened of sparkling wine provided by the client.*

*Please contact the Wedding Coordinator for a full list of the Bar and Wine prices.*

**PLEASE NOTE: ONLY BEVERAGES AND WINE SUPPLIED BY KLEINE ZALZE MAY BE CONSUMED ON THE PREMISES.**







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## TERMS AND CONDITIONS

### BOOKING CONFIRMATION & DEPOSIT

Please contact the Wedding Coordinator on +27 (0)21 880 0740 or [events@kleinezalze.co.za](mailto:events@kleinezalze.co.za) to check the availability of the venue for your requested date. To secure the venue and the date for your Wedding, a deposit (reflecting the full venue hire fee) is required. The deposit is payable within 7 days of booking your Wedding date, after which these dates will be reopened for other interested parties without any prior notice.

### FINAL PAYMENT

The balance is due 30 days before your Wedding day. Kleine Zalze reserves the right to cancel all bookings should the balance not be paid in time. All additional expenses incurred are to be settled in full, prior to departure. No cheques will be accepted. Queries relating to a particular invoice will not be sufficient reason for withholding payment on any other invoice.

### CANCELLATION POLICY

With your signature to this letter, you agree to settle any penalties or cancellation fees regarding venue hire, food, beverages and accommodation, which may be levied as a result of full cancellation. The following amounts will be charged to the client:

- Deposit 7 days after confirmation - Venue deposit
- 30 days prior to the Wedding day - 100% of the value of the reservation

The amount charged for total cancellation of your Wedding will be determined by either the cancellation policy or the deposit (whichever is greater). In case of full cancellation within 6 months prior to the Wedding date, we will retain 50% of the venue hire deposit paid. In case of full cancellation 3 months prior to the Wedding date, we will retain the full venue hire deposit paid. In case of full cancellation 30 days or less prior to the Wedding date, we will retain the full venue hire deposit paid as well as the cancellation fee for the food, beverages and accommodation booked, which will bear interest of 1% above prime rate per month until paid.

### PRICES

Prices are valid for the validity period stated in this package. Kleine Zalze reserves the right to change prices, in line with price movements in the market, for dates outside the validity period.

### BAR SERVICE

Please indicate whether you prefer a cash service, or an open bar facility with a tab that will be presented for payment at the end of the Wedding. Please note that only beverages and wines supplied by Kleine Zalze may be consumed on the premises.

### RECEPTION TIMES

Breakfast Reception 08h00 - 13h00  
Lunch Reception 12h00 - 17h00  
Dinner Reception 18h00 - 23h00 OR 19h00 - 24h00



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The venue is available from 09h00 on the morning of the Wedding for set-up for a Lunch or Dinner Wedding. Setup for a Breakfast Wedding will be communicated closer to the Wedding date, depending on availability of the venue the day before. The venue communicated to the Lodge is reserved only for the time(s) indicated. An overtime charge of R2,000 per hour or part thereof will be charged to the master account.

## LIABILITY

**Kleine Zalze accepts no responsibility for:**

- Any loss, damage or injury to client, their guests or any of their belongings. Items delivered by the client for the Wedding are the client's responsibility and should be collected by 08h00 the next morning, unless other arrangements have been made.
- Inability to perform due to power outages, strikes, or natural disasters. The client, his/her guests or employees will be liable for any damage or injury caused to Kleine Zalze and/or its employees. If any incident related to the Wedding results in legal involvement of a third party, the client will exclude Kleine Zalze and its employees from all responsibility or blame.

## DAMAGES TO THE KLEINE ZALZE PROPERTY

The Client shall be responsible for all liabilities, losses, demands, damages, costs and expenses, including (without limitation) property damages and/or personal injuries suffered or incurred by Kleine Zalze Lodge or any employee or staff member of the Lodge or other guest or invitee of the Lodge and arising as a direct or indirect result of the attendance at the Wedding or the use of services and facilities of the Lodge by the Client or its employees or any invitee of or outside contractor hired or engaged by the Client. A refundable Damages/Breakages deposit of R500 is payable prior to the Wedding date.

## SMOKING POLICY

Smoking is not permitted in the Wedding venue. The venue has an adjacent outdoor area where smoking is permitted.

## IMPORTANT NOTICE

Please note that this document is part of an official Wedding Contract that must be signed when you make your booking.

## WEDDING COORDINATOR CONTACT DETAILS

For all Wedding related enquiries, please contact:

Office: +27 (0) 21 880 0740

Email: [events@kleinezalze.co.za](mailto:events@kleinezalze.co.za)

## WINES • TERROIR • LODGE • GOLF

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KLEINE ZALZE LODGES (PTY) LTD t/a KLEINE ZALZE LODGE • REG NR 2004/014962/07 • DIRECTORS M. BASSON & J.W. BASSON • VAT NR 454 021 5524