

Function portfolio for 2017

# The Boerebraai Restaurant at Middelvlei

It is our pleasure to welcome you to the rustic charm of our Boerebraai Restaurant at Middelvlei, a charming building that once housed the horse stable, where up to 50 guests can be accommodated. Middelvlei is 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. Our team understands the importance of your function and we are passionate to make every occasion a unique and unforgettable event.

## Venue fee

No venue fee required for functions held at the restaurant/tasting room

\* Please note that we only host evening functions for a minimum of 35 guests.

The following is included at no extra charge:	You pay extra for the following:
<ul> <li>The restaurant venue</li> <li>The veranda and lawn</li> <li>Rectangular wooden tables</li> <li>Chairs</li> <li>Essential cutlery, crockery and glassware</li> <li>Spacious parking area in front of the venue</li> <li>Staff provided by Middelvlei for the function</li> </ul>	<ul> <li>Service fee</li> <li>Music/ DJ</li> <li>Flowers</li> <li>Catering</li> <li>Beverages (supplied by Middelvlei only)</li> <li>Extra Décor &amp; Lighting</li> <li>Hired products</li> </ul>

Please Note:

We require a 50% deposit 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% needs to be paid before the function takes place.

We require a confirmed number of guests 7 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: Steak & Chips Menu (including starter and main)

**Option 3: Boerebraai Menu** (including starter and main)

Option 4: Potbroodburgers (including main meal)

Option 1: Steakbraai Menu

# Starter

(Choice between bread table and Braai Snacks) Bread table: Variety of freshly baked breads and farm style pot bread served with selected preserves, homemade pâtés, cream cheese and seasonal fruits. 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> <li>Mini Chicken "sosaties"</li> <li>Lamb Curry skewers</li> <li>Pepper steak twisters</li> </ul>	<ul> <li>Mielie poffertjies with sweet chilli dip (V)</li> <li>Paptertjies filled with one of the following:         <ul> <li>Tomatoes, pesto and mozzarella (V)</li> <li>Mushrooms and Green-peppers (V)</li> <li>Caramelised onion, biltong and mature cheddar</li> <li>Smoorsnoek and Cilantro</li> <li>Grilled beetroot and black pepper feta (V)</li> </ul> </li> <li>Marinated mushroom and red bell pepper kebabs (V)</li> <li>Smoorsnoek in a mug</li> <li>Gazpacho (V)</li> <li>Caprese on a skewer (V)</li> </ul>

# 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 A medley of grilled vegetables sprinkled with roasted almond flakes Warm tomato rosemary and feta salad Pumpkin puffs Mediterranean Couscous salad Chickpea, lentil and green pea salad with feta cheese Penne Pesto salad dressed with avo and cucumber salsa *Ouma* Annie's traditional potato salad Caramelised pear, grilled beetroot and walnut salad Watermelon, olive and feta salad with vodka dressing Cilantro, lime and peppadew Chickpea salad

# Dessert

Choose either **one** (standard size) dessert or **two** (bite size) dessert options from the following:

Malva pudding & ice cream (only available in standard size) Chocolate mousse topped with honeycomb Strawberry cheesecake served with strawberry coulis Peppermint crisp delights Traditional "Koeksisters" Coffee and Tea

## Starter & 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 3: Boerebraai Menu

### Starter & Main

Potbrood served with Smoked snoek Pâté homemade preserves

Lamb Chops *Boerewors* Honey & Mustard Chicken *sosatie Braaibroodjie* Pumpkin fritters Potato Salad Garden Salad Coffee and Tea

**Option 4: Potbroodburgers** 

### Main

R90 per person

Potbrood roll with 180g pure beef patty Caramelised onions Crisp lettuce Tomatoes Chips

## Wine and Drinks

Middelvlei offers a selection of our own wines for events.

Only Middelvlei wine will be served 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
- Sparkling wine
- Beers: Castle Lager, Castle Light, Windhoek, Amstel, Black Label
- Craft Beer: Stellenbrau Craft beers
- Ciders: Savanna Light and Savanna Dry
- Brandy: Single shot Double shot
- Whiskey: Single shot: Double shot:
- Soft drinks: Coke, Coke Light, Fanta, Cream soda, Sprite Zero Ice Tea Appletizer and Grapetizer
- Water: still and sparkling

Unfortunately we do not allow liquor or soft drinks to be brought onto our premises. Should you require a drink that is not on our list, we will be delighted to source it for you.

# Middelvlei Wine List

### Middelvlei Chardonnay

### Middelvlei Rooster Sauvignon Blanc

### Middelvlei Rooster Merlot

### Middelvlei Free-Run Pinotage

### Middelvlei Shiraz (temporarily out of order)

### Middelvlei Cabernet Sauvignon

### Momberg

## Smoking

No smoking will be allowed inside our function venue or on the veranda. Guests should use the ashtrays provided or the special clay containers on the lawn for their cigarette buds.

# Sound & Music

Please note that we do not allow excessive loud music during the function. Middelvlei reserves the right to control the volume of the music, within reason, during the event.

Thank you for considering us as your host for this memorable celebration.

Regards

The Middelvlei team

Contact Details Middelvlei Wines P.O Box 66 Stellenbosch 7599

Tel: 021 883 2565 Fax: 021 883 9546 Email: boerebraai@middelvlei.co.za