



MIDDELVLEI

STELLENBOSCH WINES

Function portfolio for 2017

The Wine Barn

It is our pleasure to welcome you to the rustic charm of *The Wine Barn* at Middelvlei, our brand new function venue where we can accommodate between 50 and 150 people. 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.

The Venue fee

Please contact boerebraai@middelvlei.co.za for our latest price list for private functions.

* Please note that the venue fee applies to a maximum of 150 guests.

Venue fee Includes:	Venue fee Excludes:
<ul style="list-style-type: none">• The Wine Barn venue including all its authentic and rustic décor will be available at no extra cost. The décor can also be easily removed to create a clean canvas for your own personal touch.• Rectangular wooden tables• Chairs• Essential cutlery, crockery and glassware• Barman• Spacious parking area in front of the venue• Staff provided by Middelvlei for the function	<ul style="list-style-type: none">• Music/ DJ• Flowers• Catering• Beverages (supplied by Middelvlei only)• Extra Décor & Lighting• Hired products

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 working 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: Spitbraai Menu

(80 guests or more)

(including starter, main and dessert)

Option 2: Steakbraai Menu

(including starter, main and dessert)

Option 3: Boerebraai Menu with extended starter options

(including starter, main and dessert)

Option 4: Standard Boerebraai Menu

(including starter, main and dessert)

Option 5: Steak & Chips Menu

(including starter and main)

Option 6: Potbroodburgers

(including main meal)

Option 1: Spitbraai 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 two from the meat options below:	Choose any two from the options below:
<ul style="list-style-type: none"> • Mini Chicken “sosaties” • Lamb Curry skewers • Pepper steak twisters 	<ul style="list-style-type: none"> • <i>Mielie poffertjies</i> with sweet chilli dip (V) • <i>Paptertjies</i> filled with one of the following: <ul style="list-style-type: none"> ▪ Tomatoes, pesto and mozzarella (V) ▪ Mushrooms and Green-peppers (V) ▪ Caramelised onion, biltong and mature cheddar ▪ Smoorsnoek and Cilantro ▪ Grilled beetroot and black pepper feta (V) • Marinated mushroom and red bell pepper kebabs (V) • <i>Smoorsnoek</i> in a mug • Gazpacho (V) • Caprese on a skewer (V)

Main

Succulent lamb on the spit

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

Option 2: 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 style="list-style-type: none">• Mini Chicken “sosaties”• Lamb Curry skewers• Pepper steak twisters	<ul style="list-style-type: none">• <i>Mielie poffertjies</i> with sweet chilli dip (V)• <i>Paptertjies</i> filled with one of the following:<ul style="list-style-type: none">▪ Tomatoes, pesto and mozzarella (V)▪ Mushrooms and Green-peppers (V)▪ Caramelised onion, biltong and mature cheddar▪ Smoorsnoek and Cilantro▪ Grilled beetroot and black pepper feta (V)• Marinated mushroom and red bell pepper kebabs (V)• <i>Smoorsnoek</i> in a mug• Gazpacho (V)• Caprese on a skewer (V)

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

Option 3: Boerebraai Menu with extended starter options

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 two from the Meat options below:	Choose any two from the options below:
<ul style="list-style-type: none"> • Mini Chicken “sosaties” • Lamb Curry skewers • Pepper steak twisters 	<ul style="list-style-type: none"> • <i>Mielie poffertjies</i> with sweet chilli dip (V) • <i>Paptertjies</i> filled with one of the following: <ul style="list-style-type: none"> ▪ Tomatoes, pesto and mozzarella (V) ▪ Mushrooms and Green-peppers (V) ▪ Caramelised onion, biltong and mature cheddar ▪ Smoorsnoek and Cilantro ▪ Grilled beetroot and black pepper feta (V) • Marinated mushroom and red bell pepper kebabs (V) • <i>Smoorsnoek</i> in a mug • Gazpacho (V) • Caprese on a skewer (V)

Main

Lamb Chops

Boerewors

Honey & Mustard Chicken *sosatie*

Braaibroodjie

Pumpkin fritters

Potato Salad

Garden 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

Option 4: Standard 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

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

Option 5: Steak & Chips Menu

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 5: Potbroodburgers

Main

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

We will cater according to all your specific dietary requirements and needs. Should you want to make use of an external caterer the food must be prepared off-site and can only be kept warm at *The Wine Barn*. An additional fee of R50 per person will be added to the venue fee when you make use of an external caterer. We can recommend the following external catering companies:

- Kings Catering – Paarl
Tel: 021 873 2587
- Tamatiestraat – Stellenbosch
Tel: 021 886 5176

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 (special Wine Barn banqueting prices)
- 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
- Appetizer 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

Middelvlei Cabernet Sauvignon

Momberg

Breakages

Please note that our clients will be held liable for any damages and breakages that might occur during the event. A breakage deposit of R3000 needs to be paid 2 weeks prior to the function. The amount due for any damages or breakages will be taken off the deposit. If no breakages occur the full amount will be refunded.

Décor & Set-up

The Wine Barn with all its authentic and rustic décor are available for your use. Middelvlei will not be responsible for any additional décor. It is the clients own responsibility to arrange for additional décor as per your requirement. Our venue will be available from 09h00 for set-up on the day of your function. If you need to start earlier it can be arranged with our events manager. Décor or hiring items can be dropped off the day prior to your function provided the venue is not occupied. Please arrange this with our event manager in advance. All equipment & décor must be cleared from the venue by 09h00 the following day, apart from Sundays, in which case collection should take place no later than Monday by 09h00.

Smoking

No smoking will be allowed inside our function venue. Guests should use the ashtrays provided or the special clay containers outside 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 your event.

Regards

The Middelvlei team

Contact Details

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