



# MIDDELVLEI

STELLENBOSCH WINES

## Wedding portfolio for 2017

### The Wine Barn

It is our pleasure to welcome you to the rustic charm of *The Wine Barn* at Middelvlei. 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. At *The Wine Barn* we understand the importance of your special day and we are passionate to make every occasion a unique and unforgettable event.

### The Venue fee

Please contact [boerebraai@middelvlei.co.za](mailto:boerebraai@middelvlei.co.za) for our latest pricelist.

\* 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"><li>• 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.</li><li>• Rectangular wooden tables</li><li>• Chairs</li><li>• Essential cutlery, crockery and glassware</li><li>• Barman</li><li>• Spacious parking area in front of the venue</li><li>• On the day coordination</li></ul>	<ul style="list-style-type: none"><li>• Music/DJ/Sound</li><li>• Flowers</li><li>• Catering</li><li>• Beverages (supplied by Middelvlei only)</li><li>• Extra Décor &amp; Lighting</li><li>• Hired products</li><li>• Staff/waiters provided by Middelvlei exclusively. One waiter allocated to every 20 guests - staff paid at an hourly rate.</li></ul>

An on-the-day coordination is limited to:

- setup of the table layout (as confirmed with the client)
- assurance that the schedule for the event will flow according to plan
- allocating delivered items such as the flowers, DJ, wedding cake etc.
- ensure everything runs smoothly and everyone involved knows what to do and where to go

## Wedding Ceremony

The Wedding ceremony can be held in our Middelvlei wine cellar (R2000) or on the lawn next to *The Wine Barn* (R1000).

Chairs for the ceremony are not included.

\* The cellar can accommodate up to 120 guests for the ceremony

## Please Note:

We require a 50% deposit of the venue fee 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 weddings held in the month of December will not be refundable.

The remaining 50% needs to be paid together with the food bill before the function takes place. A detailed payment schedule will be communicated.

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**  
(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 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 2 from the Meat options below:	Choose any 2 from the options below:
<ul style="list-style-type: none"><li>• Mini Chicken “sosaties”</li><li>• Lamb Curry skewers</li><li>• Pepper steak twisters</li></ul>	<ul style="list-style-type: none"><li>• <i>Mielie poffertjies</i> with sweet chilli dip (V)</li><li>• <i>Paptertjies</i> filled with one of the following:<ul style="list-style-type: none"><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>• <i>Smoorsnoek</i> in a mug</li><li>• Gazpacho (V)</li><li>• Caprese on a skewer (V)</li></ul>

### **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"><li>• Mini Chicken “sosaties”</li><li>• Lamb Curry skewers</li><li>• Pepper steak twisters</li></ul>	<ul style="list-style-type: none"><li>• <i>Mielie poffertjies</i> with sweet chilli dip (V)</li><li>• <i>Paptertjies</i> filled with one of the following:<ul style="list-style-type: none"><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>• <i>Smoorsnoek</i> 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

### 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 2 from the Meat options below:	Choose any 2 from the options below:
<ul style="list-style-type: none"> <li>• Mini Chicken "sosaties"</li> <li>• Lamb Curry skewers</li> <li>• Pepper steak twisters</li> </ul>	<ul style="list-style-type: none"> <li>• <i>Mielie poffertjies</i> with sweet chilli dip (V)</li> <li>• <i>Paptertjies</i> filled with one of the following:               <ul style="list-style-type: none"> <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>• <i>Smoorsnoek</i> in a mug</li> <li>• Gazpacho (V)</li> <li>• Caprese on a skewer (V)</li> </ul>

### **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

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; Your choice will determine the price
- 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  
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

Middelvlei Wines  
P.O Box 66  
Stellenbosch  
7599

Tel: 021 883 2565  
Fax: 021 883 9546

Email: [boerebraai@middelvlei.co.za](mailto:boerebraai@middelvlei.co.za)



