



MIDDELVLEI

STELLENBOSCH WINES

Function portfolio for 2020

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 we are passionate to make every occasion a unique and unforgettable event.

The Venue fee

R 4 500 – Private functions (birthdays, corporate functions etc.)

* Please note that the venue fee applies for a minimum of 40 and a maximum of 120 guests.

Venue fee Includes:	Venue fee Excludes:
<ul style="list-style-type: none">• The Wine Barn venue• Rectangular wooden tables• Chairs• Essential cutlery, crockery and glassware• Barman for the cash bar• The Wine Barn including all its authentic and rustic décor.• Spacious parking area in front of the venue	<ul style="list-style-type: none">• Music/ DJ• Flowers• Catering• Beverages (supplied by Middelvlei only)• Extra Décor & Lighting• Hired products• 10% service fee for Staff/ waiters (provided by Middelvlei exclusively)• For Self-catering events: 1 waiter allocated for every 20 people - staff paid at an hourly rate of R60

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 together with the food bill before the function takes place.

We require a confirmed number of guests 10 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: Steakbraai Menu

(including starter, main and dessert)

R 380.00 per person (Potbrood Starter)

R 415.00 per person (Braai Snacks Starter)

Option 2: Spitbraai Menu

(including starter, main and dessert)

R 405.00 per person (Potbrood Starter)

R 440.00 per person (Braai Snacks Starter)

Option 3: Boerebraai Menu

(including starter, main and dessert)

R 340.00 per person (Potbrood Starter)

R 375.00 per person (Braai Snacks Starter)

Option 4: Steak & Chips

(including starter, main and dessert)

R 210.00 per person

Option 5: Gourmet Potbroodburgers & Chips

(including main meal)

R 150.00 per person

Starter:

Steakbraai/Spitbraai/Boerebraai Starter

(Choice between bread table and Braai Snacks)

Bread Table: Our freshly baked Potbrood served with homemade snoek pâté, fruit preserves, jam, cheese and farm butter.

R65 per person

Or

Braai Snacks: Choose **four** options from the following (2 from each column):

R100 per person

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• Cocktail Boerewors	<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)• Gazpacho (V)• Caprese on a skewer (V) <p>(V) = vegetarian</p>

Main:

Steakbraai Main

R260 per person

350 g Rump steak served with a choice of mushroom or pepper sauce

Choose any **four** of the following side-dishes:

Baby potatoes with herbs in butter and garlic sauce

Baked concertina potatoes

A medley of grilled vegetables sprinkled with roasted almond flakes

Roasted tomato, feta and rocket salad

Pumpkin Fritters

Mediterranean Couscous salad

Cucumber and lentil salad with goat’s milk cheese

Ouma Annie’s traditional potato salad

Caramelised pear, grilled beetroot and walnut salad

Watermelon, olives and feta salad with vodka dressing (in season only)

Cilantro, lime and peppadew Chickpea salad

Spitbraai Main

Succulent lamb on the spit

R285 per person

Choose any **four** of the following side-dishes:

Baby potatoes with herbs in butter and garlic sauce

Baked concertina potatoes

A medley of grilled vegetables sprinkled with roasted almond flakes

Roasted tomato, feta and rocket salad

Pumpkin Fritters

Mediterranean Couscous salad

Cucumber and lentil salad with goat's milk cheese

Ouma Annie's traditional potato salad

Caramelised pear, grilled beetroot and walnut salad

Watermelon, olives and feta salad with vodka dressing (in season only)

Cilantro, lime and peppadew Chickpea salad

Boerebraai Main

R220 per person

Lamb Chops

Boerewors

Honey & Mustard Chicken Sosatie

*Braai*broodjies

Pumpkin Fritters

Potato Salad

Garden Salad

Dessert

Steakbraai/Spitbraai/Boerebraai Dessert

R55 per person

Choose **one** dessert options from the following:

Malva pudding & ice cream

Chocolate mousse topped with honeycomb

Lemon cheesecake served with strawberry coulis

Peppermint crisp delights

Marshmallow Tart

Traditional "Koeksisters"

Coffee and Tea

(In addition to the chosen dessert)

Option 4

Steak & Chips

(Starter and main)

R210 per person

Potbrood served with
Smoked snoek Pâté
homemade preserves

250g Rump steak served with a
mushroom sauce
Chips
Green Garden salad
Coffee and Tea

Option 5:

Gourmet Potbroodburgers

R150 per person

Potbrood bun with 180g pure beef patty
Caramelised onions
Avo
Bacon
Cheese
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 hot at *The Wine Barn*. An additional fee of R50 per person will be charged 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.

Please note all drinks prices are subject to change.

Only Middelvlei wine will be enjoyed at our functions. We have a fully licensed bar - either cash/card or for your own account. The bar stocks a selection of drinks:

- Middelvlei Wines (Cellar Door Price)
- Sparkling Wine Your choice will determine the price
- Beers: Castle Lager, Castle Lite, Windhoek, Amstel, Black Label R28 (340ml)
- Craft Beer: Stellenbrau Craft beers R40 (440ml)
- Ciders: Savanna Light & Dry, Hunters Dry, Brutal Fruit, Flying Fish R28 (330ml)
- Spirits (price per shot)
 - Brandy, Whiskey, Gin, Rum, Vodka R20
 - Jamesons Whiskey, Craft Gin R30
- Soft drinks:
 - Coke, Coke Light, Fanta, Cream soda, Sprite Zero R18 (330ml)
 - Ice Tea R18 (330ml)
 - Appletizer and Grapetizer R28 (330ml)
- Water: still and sparkling R15 (500ml)

Unfortunately we do not allow other liquor or soft drinks to be brought onto our premises. Special arrangements can however be made for guests requiring specific liquor or sparkling wine.

Middelvlei Wine List

Middelvlei Rooster Rosé

R105

Middelvlei Rooster Sauvignon Blanc

R90

Middelvlei Rooster Merlot

R90

Middelvlei Rooster Shiraz

R90

Middelvlei Chardonnay

R105

Middelvlei Pinotage Merlot

R105

Middelvlei Free-Run Pinotage

R145

Middelvlei Shiraz

R175

Middelvlei Cabernet Sauvignon

R175

Momberg

R400

Breakages

Please note that by hosting an event at Middelvlei, you agree to be held liable for any breakages that may occur during the event as a direct result of you or your guests. Middelvlei reserves the right to impose an additional charge on an invoice, post event, should excessive breakages take place.

Décor

The Wine Barn with all its authentic and rustic décor is available as it is on display. Middelvlei will not be responsible for any additional décor for functions. It is the client's own responsibility to arrange for additional décor as per their requirement.

Smoking

No smoking will be allowed inside our function venue.

Sound & Music

Please note that we do not allow excessively loud sound during a function. Middelvlei has the right to control the volume of the music, within reason, during the event. The venue is available until 23:30, after which music must be turned off.

Times

The venue is available for either a Day or Evening event, held between the respective hours detailed below:

Day: 11:00 – 16:30

Evening: 18:00 – 23:30

Please adhere strictly to these times when planning your event. Organisers may come in two hours prior to the event in order to do set-up. Clients are responsible for removing their own décor/equipment at the end of the event. Failure to comply with these rules may incur an additional fee.

We thank you for considering us as your host for this memorable celebration.

Regards

The Wine Barn team

Contact Details

Middelvlei Wines
Flamingo Road
Stellenbosch
7600

Tel: 021 883 2565

Email: boerebraai@middelvlei.co.za or info@middelvlei.co.za