

# The Restaurant

@ Clos Malverne



## Function Package

Overlooking breathtaking views of the Devon Valley and flowing hills of vineyards, the team at Clos Malverne are dedicated to make your special event a golden occasion

### Venue Rates

Summer rates Day time (September - March)	R 9500.00
Winter rates Day time (April - August)	R 6500.00
Summer rates Evenings (September - March)	R 6500.00
Winter rates Evenings (April - August)	R 4495.00

### Venue hire includes the following:

- Use of the venue from specified times:  
Lunch: 12h00-17h00  
Dinner: 19h00-00h00

\*Day functions to be hosted during summer or on Saturdays, and Public Holidays are subject to a minimum guest requirement of 100 guests. We regret that unfortunately no private functions are to be hosted on Sundays.

- Venue hire includes use of all existing furniture
- Venue hire includes tables, chairs, cutlery, crockery, glasses, standard white linen and napkins for 120 guests
- We can arrange a bar facility with either an open bar limit or a cash bar option at an additional charge of R500.

- \*Venue available for specified times ONLY,
- \*Any additional equipment and staff will be subject to additional hire fees.
- \*All rates excludes coloured overlays, chair covers, tiebacks and flowers
- \*Our venue can accommodate a maximum of 120 guests
- \*No food or beverage is permitted to be brought onto premises for consumption
- \*Only Clos Malverne wines may be consumed on the premises.

### **Catering Options:**



When deciding what you would like to serve to your guests on your special day you are spoiled for choice at Clos Malverne.

The kitchen team offers 3 different menus to choose from, our famous 4 course food and wine pairing menu, our 5 course gourmet menu and our ala carte three course menu. We also offer a canapé selection to offer your guests with pre-drinks. All menus can be altered for your specific dietary requirements. A professional food and wine pairing can be arranged by appointment, and Chef Nadia Louw Smith will advise and discuss all options with you. The final price of all customised menus will be an agreement between yourselves and the chef and the following is only a representation.

## *C*ANEPÉ *M*ENU

### **Clos Malverne Canapé package**

- Choice of 3 canapé's R50 per person
- Choice of 5 Canapé's R80 per person
- Choice of 8 Canapé's R120 per person

- Rare roast sirloin with watercress & horseradish
- Brie cheese, marinated strawberry & preserve fig
- Sundried tomato, caramelized onion, olive & pecorino cheese
- Salmon gravalax with watercress, avo & wasabi aioli
- Springbok Carpaccio, rocket, parmesan & reduced chilli balsamic
- Mini butternut, sweet red onion & gruyere cheese quiche
- Smoked chicken with a mango, coriander & red capsicum salsa
- Smoked ostrich, gorgonzola & pear

Prawn, avocado, marinated tomato & sweet chilli  
Rare roast beef fillet with watercress & drizzled with a soya honey sauce  
Teriyaki marinated tuna loin with baby greens & onion sprouts  
Orange, garlic & ginger marinated duck breast with sweet potato crisps & bok choy  
Buffalo mozzarella, marinated plump tomato & basil pesto.



# Food and Wine Pairing Menu

Four Course set menu for R398 per person including wine  
\*Please note that the menu changes regularly and that this is just an example.

## 1<sup>st</sup> Course

### Thai Style mussels

Served with pickled ginger, dried chili micro herbs and freshly baked bread

*Served with Clos Malverne Sauvignon Blanc*

*or*

### Pear, walnut and gorgonzola salad

With gorgonzola croquettes, roasted pears, walnuts and a fennel- cream fraiche dressing

*Served with Clos Malverne Chardonnay*

*or*

### Salmon and Prawn

Salmon mousse terrine and prawns marinated with lime, chili, coriander and ginger

*Served with Clos Malverne Sauvignon Blanc*

## 2<sup>nd</sup> Course

### **Butternut, feta and pine nut parcel**

Served with hot sweet chili, crispy sage leaves and a roasted garlic cream sauce

*Served with Clos Malverne Chardonnay*

*or*

### **Grain Fed beef Carpaccio**

With crispy capers, a 10 year aged balsamic vinaigrette, grana padano and dried tomatoes

*Served with Clos Malverne Cab/shiraz*

*or*

### **Chili and honey sticky pork belly**

Served with mustard and sesame red cabbage coleslaw with a seven spice jus and a carrot puree

*Served with Clos Malverne Cab/shiraz*

## 3<sup>rd</sup> Course

### **Pan Fried Line fish**

Served with tempura mussels, fennel puree, butternut mash, white wine veloute and dried tomato disks

*Served with Clos Malverne Sauvignon Blanc*

*or*

### **Grilled Fillet Steak (R30)**

Crusted in dried forest mushrooms with crispy bacon, fondant potato, mixed mushroom, wilted spinach, truffle and a bone marrow jus

*Served with Clos Malverne Auret*

*or*

### **Grilled Springbok Loin (R30)**

Served with red onion marmalade, red wine jus, roasted beetroot, wilted spinach, a feta and thyme potato croquette and crispy onions

*Served with Clos Malverne Pinotage reserve*

*or*

## **Parmesan crusted chicken breast**

Served with a egg noodles with a lemon and herb sauce, cocktail tomatoes, pak choi, ginger, garlic and crispy black forest ham

***Served with Clos Malverne Chardonnay***

*or*

## **Lamb Rogan Josh**

Traditional Persian curry served with sambals, lemon rice and crispy poppadum's

***Served with Clos Malverne Cab/Shiraz***

*or*

## **Stuffed tomato and lentil**

Served with lightly curried red lentils, cauliflower puree, sweet potato mash, and a creamy lemon sauce

***Served with Clos Malverne Auret***

## **4<sup>th</sup> Course**

### **Pineapple and coconut**

Pineapple fridge cheesecake with coconut meringue and pistachio brittle

***Served with Clos Malverne Honey dew***

*or*

### **Dark Chocolate Mousse tart**

Served with orange and white chocolate parfait

***Served with Clos Malverne Pinotage Reserve***

*or*

### **Strawberry delight**

With balsamic marinated strawberries, vanilla pod panna cotta, dried strawberries and black pepper short bread

***Served with Clos Malverne Honey dew***



# Gourmet Menu

R478 per person, inclusive of wine

## **Stuffed baby calamari**

With, bulgur wheat, tomatoes, spring onion, garlic, parsley a white wine sauce and crispy bacon

With Clos Malverne Sauvignon Blanc

## **Smoked duck breast salad**

With mandarin, cranberries, seven spice roasted cashew nuts and watercress

With Clos Malverne Cabernet/Merlot

## ***Wild berry sorbet***

## **Grilled Lamb rump**

With crushed peas and mint a red wine jus and parmesan crusted roasted potatoes

With Clos Malverne Cabernet/Shiraz

## **Klein Rivier oak smoked Stanford**

With lemon syrup, apple mousse, chilli sauce and sesame seed wafers

With Clos Malverne Auret

## **Citrus experience**

Lime tart with lemon ice cream, grapefruit compote and orange biscuits crumbs

With Clos Malverne Honeydew



## 3 Course Menu

Three Course set menu for R400 per person excluding wines.  
The portion size of the three course set menu is larger than that of the Gourmet menu and the Food and Wine pairing menu.

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### 1<sup>st</sup> Course

#### **Chili and Lime Seafood**

With Prawn, mussels and calamari in a creamy chili, garlic and lime sauce topped with salmon caviar

*Or*

#### **Roasted Lamb and Feta Wontons**

Served with roasted baby tomatoes, baby onions and a ginger and lemon grass dipping sauce

## *2<sup>nd</sup>* **Course**

### **Chicken Balti**

Indian chicken curry served with sambals, lemon rice and crispy poppadoms

*Or*

### **Grilled Fillet Steak (extra charge of R30)**

Served with crispy bacon creamed spinach and potato fondant, topped with bone marrow and a truffle jus

## *3<sup>rd</sup>* **Course**

### **Pecan nut Tart**

Served with carrot cake ice cream and honey comb

*Or*

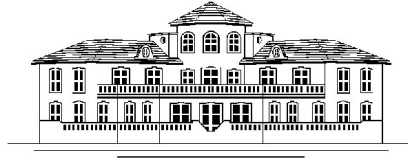
### **Saucy Chocolate Pudding**

With a salted caramel centre served with raspberry ice cream



# CLOS MALVERNE

STELLENBOSCH



Thank you for your booking inquiry at The Restaurant @ Clos Malverne. We will do our utmost to make your function an unequalled success. To assist in the smooth running of the event, we would appreciate you taking the time to fully familiarise yourself with our standard Terms and Conditions listed below.

**THESE TERMS AND CONDITIONS ARE APPLICABLE TO ALL FUNCTIONS HELD AT THE RESTAURANT @ CLOS MALVERNE, AND ARE BINDING ON THE PERSON MAKING THE BOOKING (THE HOST) UPON CONFIRMATION OF THE RESERVATION BY PAYMENT OF THE SPECIFIED DEPOSIT.**

## **Deposit Terms and conditions**

**All provisional bookings will be held only for a maximum of 14 days.**

If no deposit to confirm the booking is received within this period, the booking will be cancelled without further notice. To confirm a booking we require the full venue hire fee or a percentage of the food cost. We require proof of payment via fax or email.

**Upon making the reservation we do require an estimate of the amount of guests.**

The final number of the guests attending the wedding must be given to The Restaurant 14 days prior to the wedding. This number may not be amended by more than 5 % of the previously anticipated number. The amount payable by the host shall be calculated on this final number, unless the number of guests attending is more than the final advised number.

**The balance of the estimated Food charges is payable in full one day prior to the function or on the night of the function.** We require proof of payment via fax or email.

**The final balance of the amount due, which includes the beverage bill accumulated on the evening, can only be calculated immediately after the function,** and must be settled on the same night of the function.

**In the event of cancellation 6 months prior to the function date a full refund will be made.**

**In the event of cancellation 3 months prior to the function date, no refund will be made.**

**In the case of Live music,** The Restaurant reserves the right to ask the DJ or Band to lower the music volume. Music to be ended strictly by 00h00.

**The client is required to hire a dance floor for their own account.**

**The Restaurant reserves the right to strictly limit the duration of the function to the specified time.**

**The Restaurant reserves the right to cancel any bookings forthwith and without liability** on its part in the event of damage or destruction of the allocated room by fire or cause, any shortage of labour or food supplies, strikes, lockouts or industrial unrest, or any other cause beyond the control of The Restaurant which shall prevent it from performing its obligations in connection with any booking. In the circumstances every effort will be made to accommodate the booking.

**The Restaurant @ Clos Malverne does not take any responsibility** for any of the Guests or Host's belongings (including gifts) or for any injury, damage or loss suffered by any persons, and the Host accordingly indemnifies The Restaurant against any and all claims arising out of the loss or damage to any such belongings.

**The Host is responsible for any loss or damages to The Restaurant @ Clos Malverne's property** and shall pay the amount due on receipt of a written request. The host shall not be entitled to assign the booking to any third party nor utilize The Restaurant's facilities for any other purposes than that stated in the covering letter without the prior written approval of The Restaurant @ Clos Malverne.

**Please note that our facilities are non smoking but a smoking area will be provided.**

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## **Right of admission reserved**

FUNCTION DATE:

TIME:

TYPE OF FUNCTION:

NO. OF GUESTS:

FUNCTION START TIME:

FUNCTION END TIME:

PERSON RESPONSIBLE FOR ACCOUNT:

NAME & SURNAME:

ID NUMBER:

TEL: FAX:

CELL:

PHYSICLE ADDRESS:

POSTAL ADDRESS:

EMAIL:

SIGNED AT:

SIGNATURE OF HOST: NAME:

This is acceptance that all details above are correct and that you have read, understood and accepted the terms and conditions.

ON BEHALF OF: