

The Restaurant

@ Clos Malverne



Wedding Package

Overlooking breath-taking views of the Devon Valley and flowing hills of vineyards, the team at Clos Malverne are dedicated to make your special day a golden occasion.

Wedding Venue Rates and Times

Times:

Morning wedding 10:00 – 16:00
Day wedding 12:00 – 18:00
Evening wedding 18:30 – 00:00
All Day 10:00 – 00-00

Rates:

Summer (September – March)

Summer (Morning and Day) R29500.00
Summer (Evenings only) R18000.00
All Day Summer Wedding rates R35000.00

Winter (April – August)

Winter (Day and Morning) R19000.00
Winter (Evenings only) R14500.00
All Day Winter Wedding rates R26000.00

*All day and morning/day weddings to be hosted in summer or on Saturdays and Public Holidays are subject to a minimum guest requirement of 80 guests. Kindly note we do not host weddings on a Sunday.

Venue hire includes the following:

- Venue hire includes tables, chairs, cutlery, crockery, glasses, branded napkins and staff.
- Use of all existing furniture.
- We can arrange a bar facility with either an open bar limit or a cash bar option at an additional charge of R2800.

- An additional charge of R65 per person will be added to your bill for an arrival drink.
- Any additional equipment and staff will be subjected to additional hire fees.
- Our venue can accommodate a maximum of 120pax with no dance floor and 80pax with a dance floor.
- No food or beverage is permitted to be brought onto premises for consumption.
- Only Clos Malverne and Nuiba wines may be consumed on the premises.

Catering Options:

We offer a selection of different starters, mains and desserts.

The kitchen team offers two menus, 3 course food & wine pairing R950.00 pp or our ala carte style menu R650pp 3 course meal exclusive of wine.

Note that menu prices are excluding service charge, an additional 12.5% will be added on to the quotation for this.

C **ANAPE** *M* **ENU**

On arrival, welcoming drinks great for every occasion is our Sauvignon Blanc Brut sparkling wine (R190p/b)

Choose 3 canapes from the below list, R120 for 3 per person or R150 for 5 per person.

****Guests with dietary requirements, do inform us in advance***

Puff Pastry with spinach & cheese

Wonton Savoury quiche with beef, pastrami & Onion

Rare beef fillet with horseradish cream & wholegrain mustard

Crème Fraiche with beetroot & Sundried Tomatoes

Smoked Salmon trout with crème fraiche

Crumbed chicken

Deep Fried Baby Calamari

Goats cheese & tomato tart

BBQ frikkedels

BBQ lamb frikkedels

BBQ Chicken frikkedels

Menus...



The Winemakers Menu Ala Carte

R650pp 3 course (No wine included).

Starters

Miso Baby Carrots

Baby Carrots, Miso Glaze, Chickpeas, Humus

Recommended wine Clos Malverne Chardonnay R47/glass / Nuiba Second Post Shiraz R62/glass

Caprese Salad

Tomato, beetroot, basil and basil oil and Buffalo Mozzarella

Recommended Wine Nuiba Fourth Post Rosé R48 / Clos Malverne Ellie CC R73/glass

Mains

Beef Fillet

250g Beef Fillet, Butternut Puree, Tender stem Broccoli, crispy potato croquet, Pickled Beetroot, Beef Jus.

Recommended wine Clos Malverne Pinotage Reserve R77/glass / Clos Malverne Auret R87/glass



Line Fish of the Day

Fish of the day, Herbed Baby Potato, Pea Puree, Baby carrots, tomato, Lemon Butter

Recommended wine Clos Malverne Chardonnay R47/glass / Nuiba First Post R67/glass

Cauliflower Steak

Harissa, Tender stem Broccoli, Peas, Hummus

Recommended wine Clos Malverne Chardonnay R47/glass / Clos Malverne Merlot R55/glass

Dessert

Dark Chocolate Cake

Dark Chocolate and Almond Torte, Fresh Berries

Recommended wine Clos Malverne Le Café Pinotage R50/glass

Baked Cheesecake

Hazelnut and Caramel

Recommended wine Clos Malverne Honeydew R40/glass

Trio of Homemade Ice Creams

Ask your waiter.

3 Course Food & Wine Pairing Menu

R950pp.

Starters

Beef Carpaccio

Deep Fried Capers, Horseradish cream, Wholegrain Mustard, Wild Rocket

With Clos Malverne Cabernet/Merlot

OR

Miso Baby Carrots (Vegan)

Baby Carrots, Miso Glaze, Chickpeas, Humus

Paired with Clos Malverne Chardonnay

OR

Caprese Salad (V)

Tomato, beetroot, basil and basil oil and Buffalo Mozzarella

Paired with Nuiba Fourth Post Rosé

Mains

Beef Fillet

250g Beef Fillet, Butternut Puree, Tender stem Broccoli, Mash potato, Pickled Beetroot, Beef Jus.

Paired with Clos Malverne Pinotage Reserve

OR

Line Fish of the Day (V)

Fish of the day, Potato Gallette, Pea Puree, Baby carrots, tomato, Lemon Butter

Paired with Clos Malverne Sauvignon Blanc

OR

Cauliflower Steak (Vegan)

Harissa, Tender stem Broccoli, Peas, Hummus

Paired with Clos Malverne Chardonnay

Dessert

Dark Chocolate Cake

Dark Chocolate and Almond Torte, Fresh Berries

Paired with Clos Malverne Le Café Pinotage

OR

Baked Cheesecake

Hazelnut and Caramel

Paired with Clos Malverne Honeydew

OR

Poached Pear

*Slow Poached Red Wine Pear with Honey glazed nuts served with vegan ice cream **(Vegan)***

Paired with Clos Malverne Honeydew

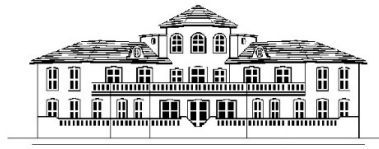


****Guests with dietary requirements, do inform us in advance.***



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 function must be given to The Restaurant 14 days prior to the function. 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 14 working days prior to 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 23h00.

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.

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: