

EST. 1792

Joubertsdal

COUNTRY ESTATE



venue rates

basic info

menu

bar menu

accommodation

Thank you for your interest in Joubertsdal Country Estate. Nestled at the foot of the Langeberg mountains where dreams and fairy tales become reality - with spectacular views and a picture-perfect backdrop. Our venue is a blank canvas that can accommodate a maximum of 160 guests.

RATE &

venue hire | R 14 500
chapel | R 2 000





WHAT IS INCLUDED

CEREMONY IN THE CHAPEL

Seating for 160 guests on hand-crafted wooden benches
Table and 2 chairs for signing the register

PRE-DRINKS

Use of all outside areas including the lawn and the covered stoep
Basic set-up of outside areas

RECEPTION

A basic set-up of tables and chairs for your reception that includes our venue's cutlery, crockery and glassware. We provide basic cutlery, crockery and glassware for 160 guests. Any additional cutlery, crockery and glassware can be hired in at your own expense.

BASIC WHITE CROCKERY

Dinner plates
Side plates
Soup bowls
Cups and saucers (100 available)

SILVER PLATED CUTLERY

Steak knives
Table knives
Table spoons
Soup spoons
Table forks
Dessert Forks
Coffee spoons
Cake forks

16 Glass Water Jugs

FURNITURE FOR OUTSIDE USE

4 Wine barrels with black Joubertsdal umbrellas plus 12 Oak chairs
6 hand-crafted wooden benches 1.5m each
4 big ottomans with cushions

ADDITIONAL R50 PER PERSON THAT INCLUDES THE FOLLOWING

21 Raw Wooden tables (2.5m x 900mm)
160 Wooden chairs
1 Round Oregon Wedding cake table (1m x 1m)
Wine glasses
Champagne glasses
2 x Wine barrels for inside use
1 x staff member for basic set up of tables (on the day prior to your event) which includes the setting of cutlery and crockery only.
Floor manager for the duration of the event from the afternoon till end
Built in sound system with DJ Booth
Should you choose not to use our blackwood chairs R15 per person will be deducted from the R50pp

WHAT IS EXCLUDED

Wedding planner / coordinator / final touches

Catering

Bar beverages

Flowers and all décor

Staff to help with unloading ect

DJ

Photographer

Waiters

Generator (available on request @ R1500 plus petrol used)

We will supply you with a list of accredited vendors for the above, including a list of accommodation in close proximity of the venue.

Important: Please note ESKOM has recently implemented load shedding throughout South Africa, should it be necessary to start the generator during anytime for the preparation of your wedding (kitchen) or throughout the event above charges will apply. Currently there is no load shedding however the situation may change without much notice from Eskom.

THE CHAPEL

We offer an on-site chapel which seats up to 160 guests. The cost to use our chapel is R2000.00. Kindly arrange with your preferred Minister to lead the sermon, alternatively we can suggest a local Minister.

GENERAL INFORMATION

Our venue closes @ 00h00. Should you wish to extend the duration of your event; an additional fee of R1000 will be charged per hour to your account, plus overtime for staff calculated at **R100 per hour per staff member**. The venue will close strictly no later than 02h00.

Bar staff overtime:

R100 per hour extra

The venue will not be opened on Sundays for any collections, except on prior arrangement and then only briefly. The venue will be unlocked on Monday morning at 7:30am.

CATERING

Catering will only be done by Joubertsdal's in-house caterers Cape Winelands Catering; this team is passionate about food and delivering only the best quality food that fits our high standards. Every bride will be able to customize her own menu from our options provided.

The final menu needs to be finalized 6 weeks prior to the event.

Waiters will be charged for your account @ R40 per waiter per hour. Typically, we work on 1 waiter for 20 guests and on average they work 8 hours. Should your menu be plated additional waiters will be required.

ON THE DAY COORDINATION

Perfect for couples who have already done all the planning and require us to make sure everything runs smoothly on the day. We offer this service at R5500 excl.

BAR FACILITIES

The bar will be managed by Joubertsdal staff and will not be outsourced to any other party. The bar facility includes serving of pre-drinks, handling of all beverages and the bar service from the bar counter.

Our bar facility cost is R1500 for the duration of your event which includes:

- Use of the bar until 00h00, or later.
- 2 Barmen
- Ice
- Glasses
- Ice buckets for the tables

No corkage fee will be charged for wine and champagne brought in for the tables (limited to 1 bottle champagne per table and 2 bottles of wine per table regardless red or white wine)

In the event of an open bar tab, a deposit of R150 p/p is payable 2 weeks prior the function. If this limit is exceeded during the event, the tab will be closed and the bar facilities will be cash. Please ensure that communication between the venue manager and yourself is very clear. Should there be a balance left from the deposit, it will be refunded 7 days after the function date.

A corkage fee of R30.00 is payable should you choose to supply your own wine other than the wine provided on the tables. Corkage is only charged for bottles that have been opened.

BREAKAGE DEPOSIT

Joubertsdal charges a refundable breakage deposit of R3000.00, to be paid together with the final invoice 30 days prior the function date, for any damages to the property and breakage/losses. This deposit or balance thereof will be refunded 7 days after the function date.

ACCOMMODATION

Joubertsdal offers weekend destination weddings We offer luxury self-catering accommodation which will add that extra special touch to your wedding:

Neanderhole - Sleeps 8-10 guests	R4800 per night
The Cottage - Sleeps 4	R1500 per night
Mountain View Cottage I - recommended for the honeymoon suite	R1050 per night
Nooitgedacht - Sleeps 12 guests	R5000 per night
Mountain View Cottage II	R1050 per night

PAYMENTS AND DEPOSITS

A 50% deposit of the total hire fee (venue basic fee including the per person rate of R50pp) is required within 7 days of making the booking in order to finalize the reservation.

All rates exclude 15% VAT and is payable on final invoice.

The full payment of the total function and accommodation fee must be paid in full no later than 30 days prior to the function.

CANCELLATIONS

Should a cancellation occur between 30 days after your initial booking and 3 months prior to your wedding date Joubertsdal will retain your deposit.

If a cancellation is made within 3 months prior to your wedding date our management will request a full payment as per our initial quotation that you signed.

OFFICE HOURS AND APPOINTMENTS:

Our office is open Monday - Fridays from 08:30 - 16:00

Viewings are allowed by appointment only Tuesday - Fridays. Should you wish to view over weekends please arrange accordingly.

The bridal party is welcome to make 3 appointments prior to the function date. Each appointment is restricted to 1 hour each.

All visits are by appointment only.





J O U B E R T & D A L M E N U

Build your own menu to your taste and budget! The harvest table with the selection of 2 or 3 from the canape list is a very popular choice. Should you wish to just offer canapes we advise you choose between 4 or 5 different canapes from below given list

CANAPE'S

	price pp
-Smoked salmon and avo Californian wraps	R20
-Smoked ham, Parma ham and cream cheese roulade	R22
-Chicken and mango spring rolls served with sweet chilly / soya source	R18
-Bruschetta served with smoked chicken and sweet mustard	R16
-Salmon mousse crostini	R12
-Mini chicken sosatie served with sweet chilly	R18
-Mini steak sosatie served with coriander pesto	R25
-Sticky sesame seed meatballs	R12
-Pork belly bites	R25
-Parma ham and melon on a stick	R15
-Cucumber and hummus bites	R10
-Our famous Vetkoekstokke	R10
-butter chilli or lemon garlic prawn	R25
-marinated mushrooms	R15
-tacos with pulled pork	R25
-skinny fries	R15

Harvest Table R95pp

A selection of artisan breads and 'roosterkoeke' served with butter, green figs, selection of pate's, tzatziki, hummus and locally sourced cheeses. Our famous VETKOEKSTOKKE is a guest favorite and is freshly served throughout the duration of predrinks. The table is decorated with fresh fruit in season, crostini with tomato salsa and basil pesto.

Add a selection of cold meats and salami's to the above harvest table: **extra R25pp**

Selection of soups served with the harvest table: **R17pp**

Choose 2:

- Butternut soup
- Potato and leek soup
- Thick vegetable soup
- Creamy Mussel soup

To keep our menu's affordable, you are more than welcome to add biltong and droë wors as well as nuts to the harvest table. We can also supply this at an additional cost if preferred.



OPTIONAL FOR COLD DAYS

R10 pp

1. Sherry served in a Shot Glass
2. Glühwein served in a Tin Cup
3. Traditional Melkkos served in a Tin Cup

PLATED STARTER

price pp

- Smoked salmon and avocado rosti R65
- Spinach and ham roulade served on greens R50
- Philo Pastry Parcel with a creamy chicken filling R55
- Chicken and avocado salad R50
- Biltong and rocket salad served with parmesan shavings R60

MAIN COURSE

- Served either buffet / plated or family style.
Choose your meat + starch + vegetables + salad

MEAT

- Roasted filet served medium with a red wine, mushroom or pepper sauce price pp R150
- Slow cooked Lamb Shank R125
- Roast leg of lamb served with gravy R120
- Beef roll served with gravy R100
- Oxtail served with a hint of Sherry R120

ADD A SECOND PORTION OF MEAT

- Boneless pork neck with muscadell sauce R80
- Gammon served with a mustard sauce R50
- Chicken roll served with a mango or apricot chutney R65
- Individually served lamb knuckle parcel or lamb knuckled pie in ramekins R65
- Coronation chicken served with mango(in season) R55



STARCH

price pp

- Bed of chunky mash made with avocado oil and coriander leaves R17
- Mash balls with cream and cheese R17
- Potation wedges R17
- Your choice of rice: Basmati | Brown R10
- Flavored rice R15
- Couscous R17
- Baby potatoes with garlic and butter R17

VEGETABLES

price pp

- Roast Veggies
selection of butternut / peppers / beetroot / baby marrow and carrots R25
- Sugar snaps, baby peas & leeks R20
- Pumpkin fritters with caramel sauce and pumpkin seeds R20

SALAD

price pp

- Beetroot, rocket, feta and roast seeds R15
- Watermelon, rocket, feta, red onions & balsamic (served in season) R15
- Baby spinach with bacon bits, rosa tomatoes, avo and feta R20
- French beans, apricots and roast almond flakes R15
- Joubertsdal Seasonal Salad R15
- barley wheat salad with fresh mediterranean favours R15
- coleslaw with nuts and asian dressing R15





DESSERT

price pp

All desserts are served in individual portions

- Cheesecake with fresh fruit R40
- Frozen lemon meringue R40
- Chocolate mouse with peppermint bits R40
- Strawberry delight R40
- Traditional Malva Pudding with custard R40

OR

selection of Brownies, Rice Krispie Treats, White chocolate splinters with nuts and berries, truffles, fruit sticks (4-5 pieces per person) R70

hiring of glassware not included in pricing

Should you have a family recipe that you would like to have incorporated into your menu please feel free to discuss with us or should you have any other meal requirements that are not on this list please don't hesitate to ask!

Please note prices given are a guideline only and subject to change. Prices will be confirmed in your final quotation.

IN-HOUSE CATERERS CONTACT DETAILS

Cape Winelands Catering
Ronel Smuts
smutsronel@gmail.com
082 415 1584



BAR

WINES

We have a selection of local wines that will be available:

Bonnievale Wines
Selection of KWV

Please send your wine requirements for prices and quotations.

We are also happy to source local wines from the area should you have a specific requirement

Should you wish to bring your own wine, a corkage fee of R30 per bottle will be applicable



BAR

price

BEERS AND CIDERS

Castle, Castle Light, Black Label, Amstel, Windhoek R20
Hunters Dry, Savanna Dry and Light R20

KWV, Olof Bergh Brandy / KWV Gin / Smirnoff Vodka

single R10
double R20

Bells, Red Label Whiskey / Captain Morgon Rum

single R15
dubble R30

Jameson Whiskey

single R20
dubble R40

All bottle mix R10

All soda cans R15

Red Bull R25

still and sparkling water R10

Selection of shots will be available

Tang R10

Cookies & Crazy R10

Libido R10

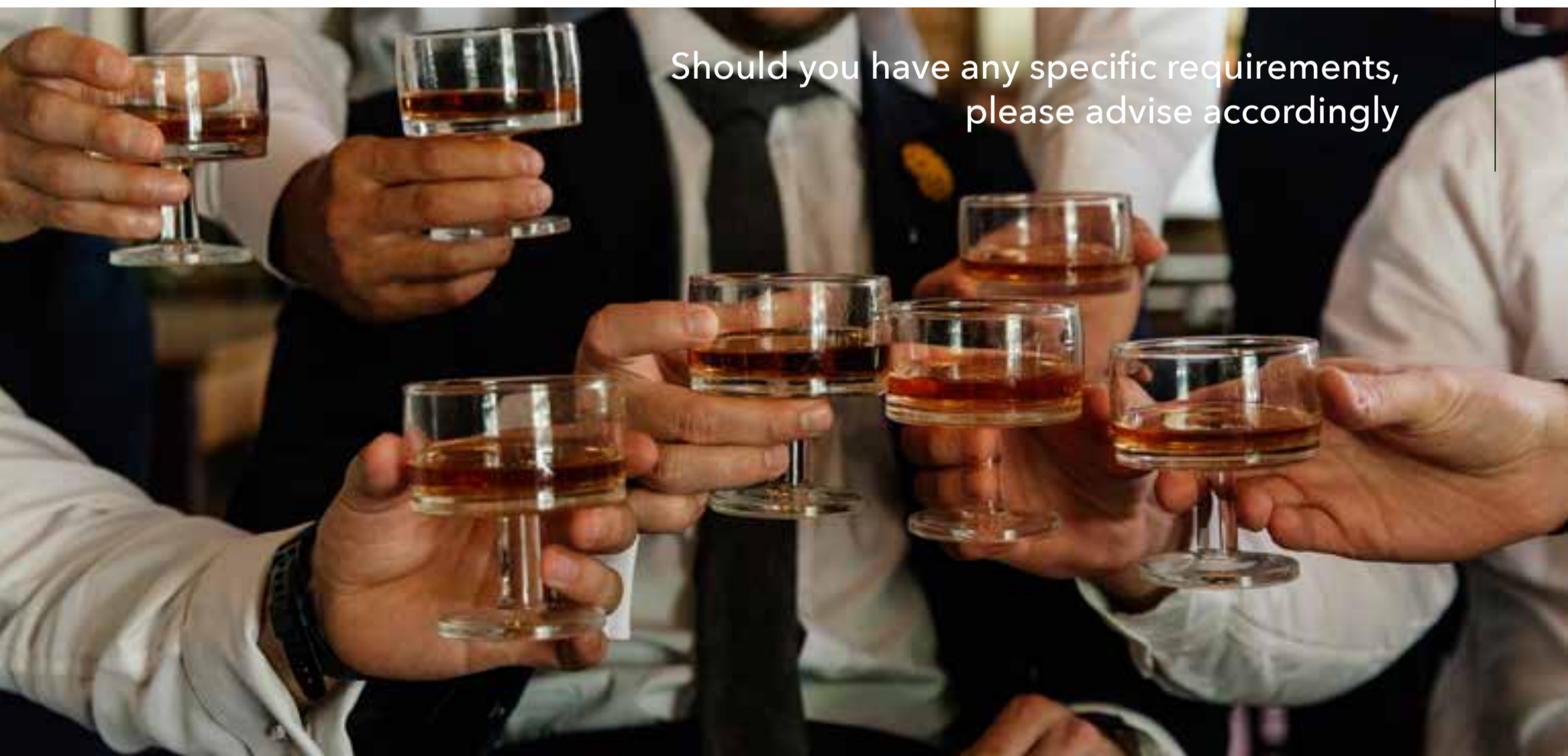
PO-10-C R10

La Vodka R20

Jagermeister R20

Tequila R20

Should you have any specific requirements,
please advise accordingly



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ACCOMMODATION

Below is a list of accommodation which are all within a 10-minute drive from Joubertsdal.

Fonteinskloof
Green Hills Guest Farm
Joubertsdal (neighbouring farm)
Bonfruitti
Spanspek se Plek
Eenuurkop
Leeurivier Gastehuis
Leopardtrail Guesthouse
Leeurivier selfsorg Eenhede
Janharmsgat
Mardow Country Estate

0832688273
0833018582
0761152965
0845492924
0716914952
0829569461
0827437837
0824134021
0825189119
0236163311
0285141133

www.fonteinskloof.com
spamerboerdery@gmail.com
www.bonfruitti.co.za
www.spanspekseplek.co.za
www.eenuurkop.co.za
www.leopardtrail.co.za
reservations@janharmsgat.com
reservations@gaikoulodge.co.za

for Janharmsgat, Please quote 'Joubertsdal' at time of booking for discounted rate

If you require any more accommodation you will be pleased to hear that the options in Swellendam are endless! Swellendam is only 17kms from Joubertsdal, a short 12 minutes' drive. There are a few shuttle services available in Swellendam for pick-up and drop-off to and from the venue for peace of mind.

Please visit www.visitswellendam.co.za for a list of accommodation