

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 140 guests.

RATE S

venue hire | R 17 250 chapel | R 2 000



WHAT IS INCLUDED

CEREMONY IN THE CHAPEL

Seating for 140 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 140 guests. Any additional cutlery, crockery and glassware can be hired in at your own expense.

Jour sdar

Est. 1792

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 (2.4m x 1m)
140 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 140 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 01h00.

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 @ R45 per waiter per hour, plus travelling costs. 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 R1750 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(excl.) 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.

A C C O M M O D A T I O N

Joubertsdal offers weekend destination weddings. Mandatory two night booking is required. We offer
luxury self-catering accommodation which will add that extra special touch to your wedding:
Neanderhole - Sleeps 8-10 guestsR4800 per night
R1500 per night
R1250 per night
R1250 per night
R5000 per night
R1250 per night
R1250 per night
R1250 per night
R1250 per night
R1250 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.

ANCELLATIONS after your initial booking and 3 months prior to your wedding date Jou-

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.



$J \bigcirc U \bigcirc B \sub R \sub S \boxdot A \sqcup M \char E \lor U$ 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 To be served by the waiters , 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

Horvest Toble $_{R95pp}$

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 DAVS

Sherry served in a Shot Glass
 Glühwein served in a Tin Cup
 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 COUR

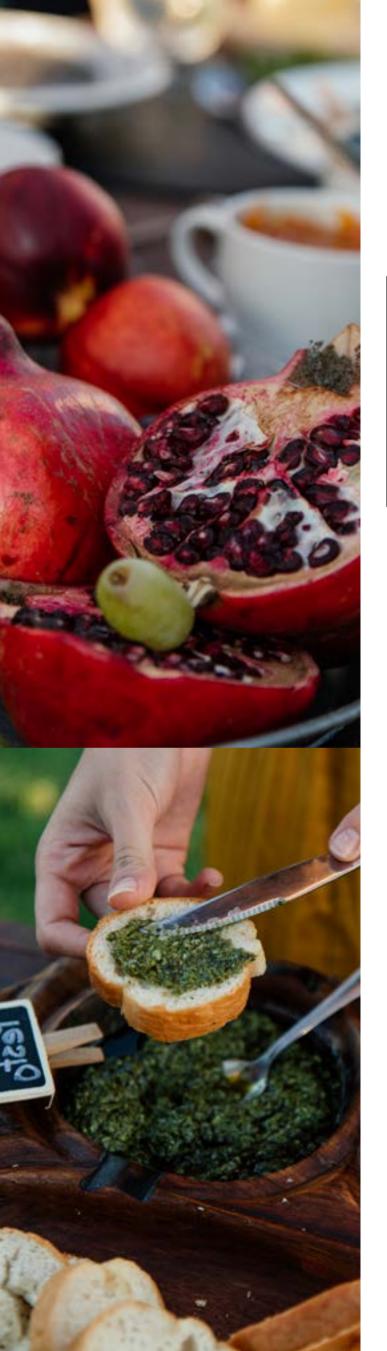
- Served either buffet / plated or family style. Choose your meat + starch + vegetables + salad

MEAT

- -Roasted filet served medium with a red wine, price pp
 - mushroom or pepper sauce | R160
 - -Slow cooked Lamb Shank R180
 - -Roast leg of lamb served with gravy R120
 - -Beef roll served with gravy | R100
 - -Oxtail served with a hint of Sherry R120
- -Chicken roll served with a mango or apricot chutney **R90**

ADD A SECOND PORTION OF MEAT

- R80
- -Boneless pork neck with muscadel sauce R50
 - -Gammon served with a mustard sauce R65
- -Chicken roll served with a mango or apricot chutney R70 -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 chucky 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 & leaks 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 falvours R15
 - coleslaw with nuts and asian dressing | R15



DESSERT

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

price pp

-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 guidline 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



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

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 R15

price

double R30

Bells, Red Label Whiskey / Captain Morgon Rum

- single | R20
- dubble R40

Jameson Whiskey

- single R25
- dubble **R50**

Selection of shots will be available

- Tang R10
- Cookies & Crazy | R10
 - Libido R10
 - PO-10-C R10
 - La Vodka | R20 Jagermeister | R20
 - germeister | **R20** Tequila | **R20**





ACCOMMODATION

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

Fonteinskloof	0832688273	www.fonteinskloof.com
Green Hills Guest Farm	0833018582	
Joubertsdal (neighbouring farm)	0761152965	eliversage@hotmail.com
Bonfruitti	0845492924	www.bonfruitti.co.za
Spanspek se Plek	0716914952	www.spanspekseplek.co.za
Eenuurkop	0829569461	www.eenuurkop.co.za
Greenlands farm	0828889689	
Leopardtrail Guesthouse	0824134021	www.leopardtrail.co.za
Leeurivier selfsorg Eenhede	0825189119	
Janharmsgat	0236163311	reservations@janharmsgat.com
Janharmsgat for Janharmsgat,Please quote 'Joubertsdal' at time of booking for discounted rate Mardow Country Estate	0285141133	reservations@gaikoulodge.co.za

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 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