



### **Wine Farm**

Vlottenburg, P.O. Box 17, 7604

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## **ML Joubert Wedding Package 2019**

Thank you for choosing Skilpadvlei as your possible wedding venue. Our lovely venue and beautiful forest-like garden can be the perfect setting for your special day. Together with your personal touch and the assistance of our friendly and caring staff we can create your perfect wedding day!

Please take the time to read through our ML Joubert Wedding Package for 2019 along with our selection of menus to ensure that you are aware of what Skilpadvlei can offer you. We are looking forward to planning and sharing your special day with you!!

### **ML Joubert Venue**

- Skilpadvlei does not charge a venue hire fee. Our venue is strictly available from 08h00 on the morning of your wedding until 01h00 the next morning at no charge.
- We include the following at no cost:
  - Tables for the reception area
  - Chairs for the reception area
  - White table cloths
  - White napkins
  - Cutlery for starters, main course and dessert
  - Crockery
  - Pre-drinks and Canapé area
  - Air conditioners
  - Outside fairy lights
  - Our beautiful garden
  - Games area
  - Standard set-up
  - Breakdown
- You may hire our venue after 01h00 for R1050 per half an hour. The venue may be extended until 02h00. Keep in mind you will be liable to pay the extra venue fee per half an hour if you or your guests are still making use of our venue after 01h00. An invoice will be sent to you after your wedding day and is payable within five days.
- You will be accountable for all damages and breakages on the day of your wedding.

- **Minimum Guests Requirements:**

120 guests on Saturdays and public holidays: September – April.

100 guests on Saturdays and public holidays: May - August.

80 guests on Fridays: September – April.

60 guests on Fridays: May - August

40 guests during weekdays and on Sundays

80 guests on the day before a public holiday

The venue can take up to 180 guests with a dance floor. The dance floor is located within the venue.

**Please note we do not allow any nails, staple guns, drawing pins or any item which may cause damage to our venue to be used to attach décor to the roof, walls, floor or any part of our venue. You will be liable to repair/pay for any damages done to the interior/exterior of our venue, as well as to the surrounding areas.**

## **ML Joubert Venue Cost**

The following is compulsory.

- Skilpadvlei Catering/Menu – No outside catering allowed.
- Bar fee at R1550 – barman available until 00h30. Please note the bar fee includes the barmen, ice for the day/evening, corkage fee, and glassware.
- Waiters at R450 per waiter – One waiter is charged per 20 guests to ensure quality service for you and your guest throughout the evening.
- White chair covers used as part of the reception at R15 each – Except if you are providing your own chairs for the reception.

## **Catering**

- Please find the menu selection to be served at your wedding at the end of this document. Please direct any questions regarding your menu to the function manager at [functions@skilpadvlei.co.za](mailto:functions@skilpadvlei.co.za).
- Our wedding menu's main course is always served buffet-style. Starters and dessert may be served plated depending on your chosen option.
- You may also make use of our buffet-dessert at an extra R50 per person for four desserts (Please see dessert choices on the menu options).
- We serve our wedding menu at no cost to children under the age of two, and at a fifty percent discount to children under the age of twelve.
- Please provide the function manager with the total amount of guests including **ALL your service providers**, such as your DJ/s, photographer/s, videographer/s etc. You are required to provide all your service providers with a meal. All service providers will be charged at full price, or you can provide them with the main course only at R210 per service provider. Please confirm your chosen menu option for your service providers with our function manager.
- All catering must be done through Skilpadvlei, except for birthday and wedding cakes, and cupcakes. Please arrange this with the function manager in advance.
- Please ask the function manager for the Canapé menu. Please note these items are not included into the three-course-buffet, but can be served as an arrival snack to your guests at an extra cost.
- We also have a menu with home baked sweets options available which you can make use of as part of your sweets table (if you are making use of a sweet table). Please request the menu from our function manager.

- You may set-up a sweets table. Please note you may only provide cupcakes, brownies and sweets such as nicker balls, marshmallows, macaroons, speckled eggs, liquorish etc. Please confirm what you will be providing for your sweets table in advance.
- Please provide the function manager with the amount of guests with any dietary requirements fourteen working days prior to your wedding day. All Halaal meals are charged at an additional cost of R 95 per person, as we need to order all Halaal meals from our Halaal supplier. Keep in mind this is only for a starter, main course and dessert. Please request a quote from our function manager if you would like for us to provide you with Halaal snacks or canapés.
- You may make use of items from our bar as part of your pre-drinks. We can also supply you with jugs of juice and bottles of wine. Please request our pre-drinks menu should you like to order your pre-drinks through Skilpadvlei.
- You may also supply your own pre-drinks. Please ask the function manager what you are allowed to bring in as part of your pre-drinks. You are required to supply your own **glasses and décor** for your pre-drinks area. Keep in mind we will provide you with the glasses we do have **available** for your pre-drinks at no charge.
- You may only make use of Skilpadvlei wine on the day of your wedding (pre-drinks and for your tables). Strictly no other wine allowed on our premises.
- You may bring in your own champagne or sparkling wine, as well as juice for your tables at no corkage fee.
- All menu prices are subject to change prior to you wedding day without notice.
- Please note that the food served on the day of your wedding is for on-site consumption ONLY, **therefor strictly no take-away will be allowed.**

## Bar

- To make use of our beautiful bar and lounge area a fee of R1550 is charged. This includes the following.
  - Barman/Barmen
  - Ice
  - Wine, champagne, beer, whisky and cool drink glasses
  - Corkage fee
  - Lounge area
  - Jugs of water for your tables
  - Bar remains open until 00h30, thus no drinks to be sold after 00h30.
- You may run a tab or cash bar on the evening of your wedding. You may also run a tab and cash bar together for example: Only beers, ciders and cool drinks on the tab, and hard liquor for the guests own account. You may also limit the tab for the beers, ciders and cool drinks.
- The bar tab must be settled prior to, on the day/evening of your wedding.
- Only Skilpadvlei wine will be sold at the bar. Only champagne or sparkling wine to be served as part of your toasts or pre-drinks is allowed to be kept at our bar at no extra charge.
- You are more than welcome to do a complimentary wine tasting (bride and groom) to decide your table wine for your wedding day.
- The bar facilities will only be made available after the ceremony. Non-alcoholic beverages for the ceremony are to be provided by you.
- We require the bar to be opened as soon as the guests arrive, or when they move into the venue.

- You may not exclude any drinks to be sold to your guests. We do require your guests to have access to our full bar facilities.

### **Pre-drinks and Canapés**

You are welcome to provide your own pre-drinks as a welcoming for your guests. Please provide us with your pre-drinks, as we will set it up for you.

You may provide the following as part of your pre-drinks. An average of three drinks per person will be allowed to be served without paying an extra corkage fee.

- Beers
- Ciders
- Soft Drinks
- Water
- Juice
- Sparkling Wine
- Cocktails
- Punch
- Sherry

**No wine or hard liquor allowed to be brought in. All wine and hard liquor to be supplied by Skilpadvlei.**

You may also request our pre-drinks menu if you wish to buy your pre-drinks through Skilpadvlei, or you have the choice to not provide pre-drinks at all.

Pre-drinks will be served up until your guests move into the venue. Strictly no pre-drinks provided by you may be served in our venue, except for sparkling wine and juice which may be served to your tables throughout the evening. All pre-drinks not consumed will be placed in our cooling room as soon as your guests move inside and will only be given back to you after your guests have departed, or the next morning.

Please note that we do not provide ice buckets for you to place any drinks in. Please provide all your own ice buckets, as well as sherry glasses, cocktail glasses or jars with straws. Skilpadvlei can only provide champagne, wine, beer, juice and whisky glasses for your pre-drinks if not used inside the venue on the tables.

Please note you are not allowed to provide any snacks or platters. All savory - , snack – and cheese platters must be ordered through Skilpadvlei. This includes bruschetta's, samosas, mini pies, mini wraps, cheese platters, biltong, chocolates, biscuits etc. Please request the menu's from your function manager. The costs are additional and excluded from our wedding menu.

### **Ceremony**

You may make use of the ceremony area on the lawn in front of our manor house at an additional cost of R 3000. This includes the following:

- Chairs for the ceremony
- Chair covers
- Arch

- Podium

The following isn't included and will be your responsibility:

- Please provide your own leads, sound equipment, décor, flowers, white or red carpet, tent, gazebo etc. for your ceremony.
- Please provide your own non-alcoholic pre-ceremony drinks to your guests before the ceremony. The bar facilities will only be made available after your ceremony.
- There is a plug point available for the DJ. Please advise in advance if you would like for us to provide you with a table for the DJ.
- Please advise in advance if you would like us to provide you with a table to sign the register after your ceremony, as well as the amount of chairs. Keep in mind (when making use of our bridal suite) you may sign in our bridal suite, in the photo booth area, or in our venue.
- We do not supply gazebos or tents in the case of warm or wet weather. Please supply your own Bedouin tent if necessary.
- Confetti to be used at your ceremony area may include petals, confetti, popcorn, flowers, streamers, rice etc. No fire, items which may stain when wet (such as red streamers), or items which can melt (such as chocolates) may be used as part of your confetti.
- We do not allow fire lanterns at all.

### **Music and Decor**

- Please arrange or supply your own music/DJ or sound equipment and leads, as well as your own décor, stationary, seating plan and/or flowers. Please arrange for someone to set up your sound and décor on the day of your wedding. – Skilpadvlei does not provide any sound or microphone.
- Music is strictly allowed until 00h30. Please ensure that you arrange that all music equipment and decor are removed from our venue the same evening of your wedding, or the following morning by 08h00 as we need to set-up for the function taking place the following day.
- Please ensure that your DJ is well aware of the standard rules of volume, as overly loud music will not be allowed
- Please ensure that no nails, drawing pins, staples etc. are used to decorate the venue. This is seen as damage done to our venue. Please ensure that all décor items such as decorating of doors, walls, windows, the roof etc. are confirmed with the function manager.
- Please note Skilpadvlei staff will not be available to set-up any décor or sound. All décor to be set-up by your décor company or by yourself.
- We will recommend that you make use of a framework to set-up draping, as we do not allow any sharp/piercing objects like nails, drawing pins etc. to be used.
- Ensure that all candles are covered or that something is placed underneath them, as the wax damages and stains our table cloths.
- Please also ensure that candles placed on candelabras or stands are properly secured and that melting wax does not drip on our table cloths.

### **Damages**

Please note that you will be liable to repair/replace/pay for all damages done to our venues interior or exterior, or the surrounding areas by yourself or any of your guests. This includes any damage done by your décor company when not complying with the rules of not using any nails, drawing pins, staples etc. when setting up draping and other décor.

An invoice will be sent to you after your wedding day for all damages incurred. You will be liable to settle the invoice within five days, as well as to provide us with the proof of payment after the payment has been made with the correct reference number.

A few examples of damages done will be as follows:

- Damages to our table cloths (candle wax, red wine stains, burn marks, tears)
- Damages to our chair covers
- Damages to our napkins
- Breaking of a window
- Breaking of a door
- Holes/piercings in our venue's walls, doors and/or roof
- Breaking of glasses – when breaking more than three glasses. (Please note we do not ask a breakage deposit for making use of our glasses. You will still be charged R40 per wine/champagne glass broken by you or your guests, and R30 per beer, juice, or whisky glass).
- Damages to our outside lights or irrigation system.

Please ensure that the children playing in our garden area does not damage our plants, lights or irrigation system. This will take away the beauty of our garden for our next client.

### Accommodation

Skilpadvlei has seven self-catering cottages, as well as eleven Bed and Breakfast rooms available on the premises. We can accommodate a total of thirty adults sharing the self-catering units, and twenty two adults in the Bed and Breakfast rooms (two guests per room).

Our new deluxe honeymoon room named Muscat is specially built for you, the bride, to make use of on your wedding day (not included in the wedding package). Muscat is a beautiful and spacious room for you to freely move around in your wedding gown.

Please contact our accommodation manager at [accommodation@skilpadvlei.co.za](mailto:accommodation@skilpadvlei.co.za) or on 021 881 3237 for all accommodation enquiries, availability and rates between 08h00 and 17h00 every day.

### Deposit and Payment

Skilpadvlei requires a fifty percent deposit to be paid **within** five days of booking our venue. Your date will only be secured once the deposit amount is paid and received in our account, or once we receive your proof of payment directly from your bank. No dates will be tentatively booked or confirmed until we have received your fifty percent deposit together with your reference number obtained from the function manager **before** your payment. **Please ensure that you use the correct reference number when making a payment.**

The final amount of guests, your menu, timeline, and floorplan must be confirmed, and the final payment must be made at least **fourteen working** days before your wedding day. If you refrain from paying the full outstanding amount fourteen working days before your wedding we may refuse to accommodate you and your guests on the day of your wedding. No changes will be made to the menu, amount of guests or quotation after fourteen working day before your wedding day.

Please ensure that all payments are made with the **correct reference number**, and that the **proof of payment is sent to [functions@skilpadvlei.co.za](mailto:functions@skilpadvlei.co.za) every time a payment is made**. No deposit will be refunded in case of cancellations four months prior to your wedding date. Please read the terms and conditions for a detailed clarification on our cancellation agreement.

## **Banking Details**

Account Holder: W.D Joubert

Bank: ABSA

Account Number: 406 747 4490

Branch Number: 632656

## **Terms and Conditions**

1. Skilpadvlei owners, management and/or staff members on and off duty do not take any responsibility for any of the guests or host's belongings, any injury, damage or loss suffered by any persons, or damage to any such belongings. The host waives any claim it may have.
2. Please note that our facilities are NON SMOKING. Smoking is allowed outside or in the smoking room.
3. RIGHT OF ADMISSION RESERVED
4. All décor and flowers on tables have to be removed the evening of your wedding or **no later than 08:00am the following morning**. Please organize this with your décor company and make sure that they are aware when they may drop off and collect the décor.
5. We will make every effort to make your day a success. Therefore, in order to avoid confusion and misunderstandings, persons not involved in the final co-ordination meeting, should not make changes on the day of the wedding. Changes should only be made by an authorized person and should be done via the Function Manager and no other members of our staff.
6. All prices include VAT at 15% and are subject to availability. Prices and menus subject to change without prior notice.
7. A deposit of 50% of the total wedding cost is required within five days of a provisional booking in order to guarantee your booking. Please note that deposit payments can only be made once a quotation or pro-forma invoice with reference number is obtained from Skilpadvlei Management. Failing to comply with this rule, your provisional booking will be cancelled unless other arrangements are made with management.
8. **Cancellations**
  - a. If you cancel your wedding within four months prior to the wedding date a 100% cancellation fee of the total deposit will be charged.
  - b. If your wedding is cancelled between four and six months prior to the wedding date a 50% cancellation fee of the total deposit will be charged.
  - c. If you cancel your wedding in six or more months prior to the wedding date a 25% cancellation fee of the total deposit account will be charged.

- d. The deposit paid only guarantees availability for the date originally booked. It is **NOT** transferable to another date
9. **Photographer, Musician, etc. to be included in the number of guests.** The full payment for the wedding is due 14 working days prior to the wedding date. Unfortunately Skilpadvlei Wine Farm cannot credit catering charges for non-arrivals. The number of guests booked for will be charged for.
  10. **Please ensure that all proof of payments are sent to the function manager with the correct reference number after every payment made. Please note that the function manager will not be liable for any missed payments if the proof of payment is not sent to functions@skilpadvlei.co.za every time a payment has been made.**
  11. Under NO circumstances will the wedding couple or guests be allowed to bring their own wine or hard liquor or any other drinks onto our premises, whether it be for consumption, table gifts or otherwise.
  12. Availability of accommodation cannot be guaranteed. Reservations should be done well in advance at accommodation@skilpadvlei.co.za.
  13. All decorations to be discussed with management to ensure no damage is done to the venue.
  14. All deliveries to be cleared with management for proper access to the venue.
  15. Skilpadvlei Wine Farm does not accept responsibility for any loss or inconvenience due to power failures or natural causes.
  16. All damage to the venue, cutlery, crockery, linen, glasses, furniture etc. will be charged directly to the client.
  17. Skilpadvlei Wine Farm does not accept responsibility for loss or damage of any item left in the venue after your wedding.
  18. In order to make your day a success, a final co-ordination meeting will be scheduled to take place 10 working days prior to the wedding date in order to finalize all arrangements. After the final co-ordination meeting, any set-up changes will only be accepted via written communication. Skilpadvlei Wine Farm will not accept any verbal changes.
  19. Décor and set-up must be completed two (2) hours prior to the schedule time of commencement of the wedding in order to allow for final cleaning.
  20. Weather – Skilpadvlei Wine Farm reserves the right to use our own discretion to move the wedding ceremony indoors if we consider the weather conditions to be unsuitable for outside.
  21. Quoted prices may vary due to economic changes.
  22. No variation of any terms in this agreement shall have any force & effect unless contained in writing and signed by both parties.



## **MENU OPTION A: R455 P.P**

Here at Skilpadvlei we want your wedding day to be perfect just the way you imagined it would be. Thus, we are enabling you to create your own wedding menu.

### **Starters**

**Choose ONE of the following**

**You are allowed to swop the starter for Canapés at the reception with your pre-drinks. You can choose 10 different snack items.**

- Bread Table: Home Baked Whole wheat and White Bread, Mini "Roosterkoekies" and Corn Bread served with Jam, Cheese and a variety of Pates
- Hot or Cold Soup served with Freshly Baked Bread and Butter.
- 2 x Medium Pancakes with two different Fillings cold or hot ask your Functions manager.
- Hake Battered or Grilled served with Tartar sauce, Lemon Wedges and a small Salsa Salad
- Seafood Salad with Prawns, Avocado, Cucumber and a Lemon Yoghurt Dressing(Seasonal)
- Harvest Table: Fresh Fruit, Salad Items, Dipping Sauces, Cheeses, Preserves, Cold meats, Crackers and Spreads
- Summer Salad BBQ Chicken, Citrus, Pea and Goats Cheese Salad
- Variety of Canapé's (ask your function manager)

## Mains

### Poultry

Choose ONE of the following

- Traditional Creamy Chicken Pie
- 
- Oven Grilled Chicken with a Sauce of your choice: BBQ, Honey Mustard, Chutney Mayo and Lemon and Herb.
- Aromatic Coconut and Coriander Chicken Curry
- Parmesan infused Crumbed Chicken pieces
- Creamy Chicken a la King
- Chicken Breast stuffed with Basil pesto, Mozzarella and wrapped in bacon with a Béchamel sauce
- Butter Chicken Curry
- Broccoli and Chicken Bake covered with Cheddar Cheese

### Meat

Choose ONE of the following

- Lamb Shanks served with a Rosemary Infused Gravy
- Hearty Lamb Pie
- Roasted Deboned Leg of Lamb served with a Gravy
- Lamb Chops Garnished with Fresh Rosemary
- Sweet and Tangy Tomato Stew
- Sliced Sirloin with a White wine and Mushroom sauce
- Traditional Bobotie
- Thai Lamb Green Curry
- Chunky Beef and Beer Pie
- Roast Beef with Gravy
- Beef Stroganoff
- Beef Bourguignon
- Sticky Sliced Beef covered with Caramelized Onions and Honey

- Thai Beef with Ginger, Garlic, Brown Sugar and Soy Sauce

### Pork

Choose ONE of the following

- Eisbein served with Tangy Dijon Mustard
- English Pork Pie
- Gammon served Beefy Gravy
- Pork Fillet served with a Cranberry sauce
- Pork Neck stuffed with Peppadews and Feta covered with a Honey Mustard sauce

### Rice

Choose ONE of the following

- White Rice
- Savoury Rice
- Basmati Rice
- Brown Rice
- Yellow Rice with Raisins
- Pasta Rice
- Couscous

### Vegetables

Choose TWO of the following

- Cauliflower and Broccoli with Cheese sauce
- Green beans with Crispy Bacon and Feta Crumbs
- "Pampoenkoekies" with Cinnamon
- Pumpkin Fritters Sprinkled with Cinnamon Sugar OR Caramel Sauce
- Sweet Maple Butternut Cubes
- Pumpkin Tart with Cinnamon
- Buttery Cabbage with Bacon Bits and Nutmeg
- Cinnamon and Butter Sweet Potato
- Creamed Spinach and Feta
- Roasted Honey and Garlic Cauliflower and Carrots
- Oven Roasted Seasonal Vegetables drizzled with Olive Oil, Salt and Pepper

- Italian Roast: Butternut, Baby Marrow, Broccoli, Olives and Fresh Herbs

and Grated Cucumber with a Pineapple Mayonnaise

### Starch

Choose ONE of the following

- Jacket Potato served with Sour Cream and Chives
- Potato bake with Cream, Cheese, Onions, Garlic and Peppers
- Crispy Deep Fried Potatoes
- Creamy Mashed potatoes
- Buttery Baby Potatoes with Garlic and Parsley
- Pap & Tomato Relish
- Paptert

### Salads

Choose ONE of the following

- Greek Salad
- Salad Valley: We offer this as a buffet option. We pack out each salad item individually guests can choose what they would like to have.
- Mexican Salad: Beans, Corn, Cucumber and Peppers with a yoghurt Dressing
- Beetroot Wedges with a Sweet Vinegar Dressing.
- Traditional Potato Salad with Eggs, Bacon Bits and Fresh Parsley
- Beetroot, Feta and Pecan Nut Salad
- Caprese Salad, Basil pesto dressing, Mozzarella Cubes, Rosa Tomatoes and Fresh Lettuce
- Summer Salad Strawberries, Nuts, Feta Cheese and Baby Spinach drizzled with Balsamic Glaze
- Broccoli Salad with Sweet Mayo, Cheese, Cucumber and Red Onion Cubes
- Grated Salad Red Cabbage, Green Cabbage, Grated Apple, Pineapple Crush

## **Desserts**

Choose ONE of the following

- Apple crumble and Whipped Cream Garnished with Fresh Mint leaves
- Cinna bun with Drizzled Chocolate sauce and Nuts
- Crème Bruleé served with Ice cream OR Whipped Cream
- Malva Pudding & Custard OR Ice Cream
- White and Dark Chocolate Mousse Duo served with Fresh Berries
- Dessert tray (up to 3 mini desserts example: Peppermint Crisp, Lemon Meringue and Milk Tart)
- Cheesecake with Chocolate Shavings and a Berry Coulis
- Chocolate Lava Pudding with Caramel Cream
- Baked Ginger Pudding served with Lime infused Ice cream
- Chocolate Brownies served with Cream OR Ice Cream
- Baked Orange Pudding served with a Dollop of Chocolate Mousse and Fresh Citrus
- Waffles served with Nuts, Berries, Cream and Drizzled with Honey

Coffee & Tea included complimentary

## **KIDDIES MENU**

Pricing:

2 - 12 years R 275.00

0 – 2 years you can bring something for them to eat

## **STARTERS**

Choose ONE of the following:

Chicken Nuggets with BBQ/Tangy mayo sauce

\*\*\*

Mini Pizza

## **MAINS**

Choose ONE of the following:

Chicken / Beef Burgers served with French fries

\*\*\*

Spaghetti bolognaise

\*\*\*

Mac 'n Cheese

\*\*\*

Fish fingers and mashed potato

### **DESSERT**

Ice cream & Chocolate sauce with sprinkles

\*\*\*

Waffles & ice-cream

Should you want any dish that's not listed, feel free to ask your function manager if it will be possible to incorporate the dish into your menu.

### **Skilpadvlei**

You are more than welcome to schedule a meeting with our function manager to view our lovely wedding venue, garden and ceremony area. Our function manager will provide you (available on request) with a list of our preferred suppliers **after** your deposit amount is paid.

Our function manager and the rest of our team are committed to ensuring that your wedding day is a great success, and that the memory of your wedding day lasts a life-time!

Please do not hesitate to contact our function manager at [functions@skilpadvlei.co.za](mailto:functions@skilpadvlei.co.za) or on 021 881 3237 for any enquiries or requests. Please visit [www.skilpadvlei.co.za](http://www.skilpadvlei.co.za) for additional information regarding our restaurant and Wine Estate.

Please ensure that you receive your wedding contract from our function manager, and that it is signed as soon as possible. By signing the wedding contract you agree to the terms and conditions as stated in this wedding package.

Kind Regards

Skilpadvlei Management

Looking forward to spending your special day with you☺

**SKILPADVLEI WINE FARM**

**Tel:** (021) 881 3237

**Fax:** (021) 881 3538 / 086 570 6019

**Email:** [functions@skilpadvlei.co.za](mailto:functions@skilpadvlei.co.za)

**Website:** [www.skilpadvlei.co.za](http://www.skilpadvlei.co.za)

**Facebook Page:** Skilpadvlei Wedding and Function Venue

**Pinterest:** Skilpadvlei Wine Farm

**Twitter:** @Skilpadvlei1917

