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ML Joubert Function Package 2022

Thank you for choosing Skilpadvlei as your possible function 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 function!

Please take the time to read through our ML Joubert Function Package for 2022 to ensure that you are aware of what Skilpadvlei can offer you. We are looking forward to planning and sharing your exceptional day with you!!

ML Joubert Venue



Skilpadvlei does not charge a venue fee.

You will be able to start your set-up of your décor from 09h00 on the morning of your function and enjoy your day until 00h00 the following morning at no charge.

The venue fee includes the following:

Waiters

Bar + Barmen

Round tables for the Reception (8 – 12-SEATER)

White Round Tablecloths & White Napkins

3 – Course Menu see the details

Cutlery & Crockery for Starters, Main course, and Dessert

Garden in Front of the Venue for Pre-drinks and Canapés

Standard set-up, Cleaning and Breakdown

Chairs and Chair covers for the Reception

Air Conditioners

You are more than welcome to provide your own tablecloths, napkins, cutlery & chairs if you wish to do so.

You may hire our venue after 00h00 for an additional R3000 per hour until 02:00.

Peak season (October – April), we have a minimum guest requirement of 100 guests on a Saturday and guest on a weekday except public holidays.

Low season (Mei – September), a minimum guest requirement of 80 guest on a Saturday and 40 guests on a weekday except public holidays apply.

Our beautiful venue can seat up to 150 guests with a dance floor or up to 200 without a dancefloor.

Take note that our dancefloor is located inside the venue. We have no outside venue.

Pre-drinks



You are welcome to provide your own pre-drinks, or you could make use of items from our bar. You also have the choice to not provide any pre-drinks at all.

We will do the set-up of your pre-drinks. We have one silver enamel bucket, one white enamel bucket, barrel halves, ice, jugs and glasses which you can use free of charge for your pre-drinks.

You can provide the following for your pre-drinks:

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

Take note that NO hard liquor or wine may be brought onto our premises. All hard liquor and wine should be purchased through Skilpadvlei.

Please supply us with your pre-drinks the day before, as we will set it up for you.

Catering



You will find our selection of menu options at the back of this document.

Please take your time to read through the different available options. You can direct any questions you might have to our function managers and they will assist you.

Our menu options can be served buffet style to your guests or you do have the option of a plated service style. That option is for 100 guests or less.

We offer a specialized children's menu to children under the age of 12 years and at no charge to children under the age of 2.

You are welcome to provide your own birthday cake / cupcakes for your function. Skilpadvlei can provide you with canape style snacks for your pre-drinks. Please ask our function managers for a pricelist of the different canapes we can offer you.

ALL CATERING HAS TO BE DONE THROUGH SKILPADVLEI. NO OUTSIDE CATERING WILL BE ALLOWED.

Menu Options

TRADITIONAL MENU :

R 450 pp

STARTER

CHOOSE ONE STARTER

- Bread Table: Home Baked Whole wheat and White Bread, Mini "Roosterkoekies" and Corn Bread served with Jam, Cheese, and a variety of Pates
- Soup served with Freshly Baked Bread and Butter.
- 2 x Medium Pancakes with two different Fillings.
- Hake Battered or Grilled served with Tartar sauce, Lemon Wedges, and a small Salsa Salad
- Harvest Table: Fresh Fruit, Salad Items, Dipping Sauces, Cheeses, Preserves, Cold meats, Crackers and Spreads
- Variety of Canapé's

MAIN COURSE

Protein Dishes

Choose TWO

- Traditional Creamy Chicken Pie

- Oven Grilled Chicken with a Sauce of your choice: BBQ, Honey Mustard, Chutney Mayo and Lemon and Herb.
- 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
- Hearty Lamb Pie
- Lamb curry
- Roast Beef with Gravy
- Sirloin with mushroom sauce
- Traditional Bobotie
- Pork Neck with honey mustard and Feta

Rice

Choose ONE of the following

- White Rice
- Savoury Rice
- Basmati Rice

Vegetables Dishes

Choose ONE of the following

- Cauliflower and Broccoli with a Cheese sauce
- Green beans with Crispy Bacon and Feta Crumbs
- "Pampoenkoekies" with Cinnamon
- Pumpkin Fritters Sprinkled with Cinnamon Sugar OR Caramel Sauce
- Cinnamon and Butter Sweet Potato
- Creamed Spinach and Feta
- Oven Roasted Seasonal Vegetables drizzled with Olive Oil, Salt and Pepper

Starch

Choose ONE of the following

- Jacket Potato served with Sour Cream

- Potato bake with Cream, Cheese, Onions, Garlic and Mushrooms
- Crispy Deep-Fried Potatoes
- Creamy Mashed potatoes
- Buttery Baby Potatoes with Garlic and Parsley

Salads

Choose ONE of the following

- Greek Salad Lettuce, Cucumber, Rosa Tomatoes, Peppers, Olives, Feta Cheese with a Salad Dressing.
- Beetroot, Feta and Pecan Nut Salad.
- Caprese Salad, Basil pesto dressing, Mozzarella Cubes, Rosa Tomatoes and Fresh Lettuce.
- Broccoli Salad with Sweet Mayo, Cheese, Cucumber, Egg, Peas and Red Onion Cubes.

Desserts

Choose ONE of the following

- Apple crumble and Whipped Cream Garnished with Fresh Mint leaves
- Malva Pudding & Custard OR Ice Cream
- White and Dark Chocolate Mousse Duo served with Fresh Berries
- Dessert tray: Peppermint Crisp, Lemon Meringue and Milk Tart)
- Cheesecake with Chocolate Shavings and a Berry Coulis
- Chocolate Lava Pudding with Caramel Cream
- Chocolate Brownies served with Cream OR Ice Cream
- Waffles served with Nuts, Berries, Cream, OR Ice Cream Drizzled with Honey

BRAAI MENU :

R 500 pp

STARTER

- Bread Table: Home Baked Whole wheat and White Bread, Mini "Roosterkoekies" and Corn Bread served with Jam, Cheese and a variety of Pates
- Soup served with Freshly Baked Bread and Butter.

- Mini Pancakes with two different Fillings (Ask your Functions manager).
- Hake Battered or Grilled served with Tartar sauce, Lemon Wedges and a small Salsa Salad
- Harvest Table: Fresh Fruit, Salad Items, Dipping Sauces, Cheeses, Preserves, Cold meats, Crackers and Spreads
- Variety of Canapé's

MAIN COURSES

Protein

Choose THREE dishes

- Lamb Chops 1pp with Rosemary
- Pork Chops 1pp with a Honey Mustard sauce
- BBQ Chicken Pieces
- BBQ Chicken Skewers
- "Boerewors" with Tomato Relish
- Pork Sausages 2pp

Rice

Choose ONE of the following

- White Rice
- Savoury Rice
- Basmati Rice

Salads

Choose ONE of the following

- Greek Salad with a Salad Dressing
- Mexican Salad: Beans, Corn, Cucumber and Peppers
- 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 (seasonal)
- Broccoli Salad with Sweet Mayo, Cheese, Cucumber and Red Onion Cubes

Vegetables Dishes

Choose ONE of the following

- Cauliflower and Broccoli with a Cheese sauce
- Green beans with Crispy Bacon and Feta Crumbs

- "Pampoenkoekies" with Cinnamon
- Pumpkin Tart with Cinnamon
- 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

Starch

Choose ONE of the following

- Garlic Bread
- Traditional "Braaibroodjies" with Butter, Tomato, Onion and Cheddar Cheese
- Jacket Potato served with Sour Cream
- Potato bake with Cream, Cheese, Onions, Garlic and Mushrooms
- Traditional Potato Salad with Eggs, Bacon Bits and Fresh Parsley
- Crispy Deep-Fried Potatoes
- Buttery Baby Potatoes with Garlic and Parsley
- Pap & Tomato Relish

DESSERT

Choose ONE of the following

- Apple crumble and Whipped Cream Garnished with Fresh Mint leaves
- Malva Pudding & Custard OR Ice Cream
- Dessert tray: Peppermint Crisp, Lemon Meringue and Milk Tart)
- Cheesecake with Chocolate Shavings and a Berry Coulis
- Chocolate Lava Pudding with Caramel Cream
- Chocolate Brownies served with Cream OR Ice Cream
- Waffles served with Nuts, Berries, Cream and Drizzled with Honey

What you would need to do:

Skilpadvlei can offer you almost everything, however we had to leave a few things up to you to organize☺.

You will need to arrange your own DJ/Band/Sound equipment for your function. Unfortunately, we do not supply any of these items or sound accessories such as leads, mics and speakers.

You will have to arrange and set up your own décor. We can only provide you with our standard white tablecloths and napkins. Our staff will only prepare the tables for you, they will not be available for any décor set up that needs to be done.

Accommodation



We have 7 self-catering cottages that can accommodate 30 adults sharing and 11 bed and breakfast rooms that can accommodate 22 adults sharing (2 per room). Should you require more information, kindly contact our accommodation department at accommodation@skilpadvlei.co.za or on 021-881 3237 everyday between 08:00 and 16:00.

Skilpadvlei

Thank you for taking the time to read through our ML Joubert Function package. Please arrange a meeting with one of our function managers to view our beautiful venue and ceremony area. Our function managers are committed to ensure your function is a great success, and that the memories will last a lifetime.

Please don't hesitate to contact us at info@skilpadvlei.co.za or functions@skilpadvlei.co.za for any additional information or with any questions you may have.

We are excited to start planning your special day with you!