



Wine Farm

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ML Joubert Venue

Function Package 2023

Thank you for choosing Skilpadvlei as your function venue. Our lovely venue surrounded by picture perfect gardens and vineyards is a perfect setting for a special day. Our friendly and experienced staff will assist you to host the perfect function! Please take the time to read through our ML Joubert Function Package for 2023 to ensure that you are aware of what Skilpadvlei can offer you. We look forward to planning and sharing your special day with you!!



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1. Package details

The function package includes the following:

- The use of our ML Joubert Venue
- Waiters (1 per 20 guests)
- Bar + Barmen + Ice (1 per 50 guests)
- Round tables (8 – 12-seater) or Trestle tables (8 – 10-seater) for the reception
- White round tablecloths & white napkins
- 3 – course menu see the details under Section 6
- Cutlery & crockery for Starters, Main course and Dessert
- Standard set-up, and venue cleaning
- Chairs and chair covers for the reception
- Lawn area available for games and outside lounge area (lawn furniture, umbrellas and games not included)

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

Tiffany chairs at an additional cost of R20 per chair and cushion only to be used for reception.

The Function package excludes:

- Pre-drinks
- Refreshments served inside the venue
- Table décor
- Birthday or Themed cake, stand and knife
- DJ and sound
- Accommodation

2. ML Joubert Venue

We use our ML Joubert Venue for function events. Our venue seats 180 guests or 150 guests with a dance floor.



- You will be able to start your set-up of your event's décor from 09h00 in the morning of your function and enjoy your day until 00h00 midnight. You may hire the venue after 00h00 at an additional R3000 per hour until 02:00.
- Fully air conditioned
- Generator
- Designated smoking section
- Disabled access and bathroom

- Ladies and Gents bathrooms
- Baby changing station
- Fully licenced bar
- Designated Parking

3. Booking Requirements

- Peak Season (October – April)

We have a minimum guest requirement of 100 guests on a Saturday and a minimum of 40 guests Monday, Tuesday, Wednesday, Thursday and Sunday and a minimum of 80 guests on a Friday.

- Off Peak (May - September)

We have a minimum guest requirement of 80 guests on a Saturday and a minimum of 40 guests Monday, Tuesday, Wednesday, Thursday and Sunday and a minimum of 60 guests on a Friday.

4. Pre-drinks

You are welcome to provide your own pre-drinks.

Take note that NO hard liquor or wine may be brought onto our premises.

Please supply us with your pre-drinks the day before your function.



The following drinks are allowed to be served as your pre-drinks.

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

All hard liquor and wine must be purchased through Skilpadvlei. Skilpadvlei can help with the set-up and serving of your pre drinks to your guests. We can provide ice, jugs, glasses, and wine barrels at no charge.

Snacks served with pre-drinks are available to be ordered separately through Skilpadvlei

5. Catering

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



Our menu's can be served plated or buffet style to your guests.

- Buffet Style can be served to any number of guests.
- Plated can only be done for 100 guests or less.

You are welcome to serve your birthday cake / cupcakes.

- Children:

0-2 years no catering fee - parents are allowed to bring them something to eat.

3-12 years - Half price: R 340.00

6. Menus

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 function menu. We have two options you may choose from

Option 1: Traditional Menu

R500 pp

Starter

Choose ONE of the following

- Bread Table: Home Baked Whole wheat and White Bread, Mini "Roosterkoekies" and Corn Bread served with Jam, Cheese, and a variety of Pâtés
- Soup (Mushroom or Butternut or Vegetable) served with Freshly Baked Bread and Butter.
- Mini Pancakes with Fillings (salmon & cream cheese or chicken mayo or bacon, feta & avo or ham, cheese and bechamel sauce).
- Harvest Table:
Fresh Fruit, Cheeses, Preserves, Cold meats, Crackers and Spreads

MAIN COURSE

Protein

Choose Two 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
- Butter Chicken Curry
- Hearty Lamb Pie
- Lamb Curry

- Roast Beef with Gravy
- Pork Neck with Feta and Peppadews drizzled with Honey and Mustard

Rice

Choose ONE of the following

- White Rice
- Savoury Rice
- Basmati Rice

Vegetables

Choose ONE of the following

- Cauliflower and Broccoli with a Cheese sauce
- Green beans with Crispy Bacon and Feta Crumbs
- “Pampoenkoekies” with Cinnamon
- Pumpkin
- 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, Cherry Tomatoes, Red Onions, Feta Cheese, Olives and Salad Dressing
- 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

Desserts

Choose ONE of the following

Plated Desserts:

- Malva Pudding & Custard OR Ice Cream
- White and Dark Chocolate Mousse Duo served with Fresh Berries
- Cheesecake with Chocolate Shavings and a Berry Coulis
- Mississippi Mud pie

Option 2: Braai Menu

R550 pp

Starter

Choose ONE of the following

- Bread Table: Home Baked Whole wheat and White Bread, Mini “Roosterkoekies” and Corn Bread served with Jam, Cheese and a variety of Pâtés
- Soup (Mushroom or Butternut or Vegetable) served with Freshly Baked Bread and Butter.
- Mini Pancakes with Fillings (salmon & cream cheese or chicken mayo or bacon, feta & avo or ham or cheese and bechamel sauce).
- Harvest Table:
Fresh Fruit, Salad Items, Dipping Sauces, Cheeses, Preserves, Cold meats, Crackers and Spreads
- Variety of Canapés:
Mini Chicken pies garnished with rosemary, mini meatballs with BBQ sauce, Vegetable Spring Rolls with a sweet chilli dip, crumbed mozzarella balls and Bacon & Cheese quiche.

MAIN COURSE

Protein

Choose Two of the following

- Lamb Chops with Rosemary
- Pork chops with Honey & Mustard sauce
- BBQ chicken Pieces
- Chicken Skewers
- “Boerewors” with Tomato Relish
- Pork Sausages

Rice

Choose ONE of the following

- White Rice
- Savoury Rice

Salads

Choose ONE of the following

- Greek Salad Lettuce, Cucumber, Cherry Tomatoes, Red Onions, Feta Cheese, Olives and Salad Dressing
- Mexican Salad (Beans, Corn, Cucumber & 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
- Broccoli Salad with Sweet Mayo, Cheese, Cucumber and Red Onion Cubes

Vegetable Dishes:

Choose ONE of the following

- Green beans with Crispy Bacon and Feta Crumbs
- “Pampoenkoekies” with Cinnamon
- Roasted Honey and Garlic Cauliflower and Carrots
- Oven Roasted Seasonal Vegetables drizzled with Olive Oil, Salt and Pepper
- Buttery Corn

Starch

Choose ONE of the following

- Garlic Bread
- “Braaibroodjies” with Butter, Tomato, Onion and Cheddar Cheese
- Jacket potato served with sour cream
- Potato bake with cream, cheese, onions, garlic and mushrooms
- Potato salad with egg, bacon bits and fresh parsley
- Crispy Deep-Fried potatoes
- Buttery Baby Potatoes with Garlic and Parsley
- Curry Noodle salad

Desserts

Choose ONE of the following

Plated Desserts:

- Malva Pudding & Custard OR Ice Cream
- White and Dark Chocolate Mousse Duo served with Fresh Berries
- Cheesecake with Chocolate Shavings and a Berry Coulis
- Dessert Tray: Peppermint Crisp, Lemon Meringue and Milk Tartlets
- Cheesecake with Chocolate Shavings and Berry Coulis
- Chocolate Brownies served with Cream OR Ice Cream
- Mississippi Mud pie

7. What you would need to do

We do leave a few things for you to organize☺.

- DJ/Band/Sound equipment for reception
- Sound accessories such as leads, mics and speakers
- Table décor
- Our staff will set the tables, they will not be available for setting up décor.

8. Accommodation

Skilpadvlei's legendary accommodation is available on our farm.



If you want to make a booking, kindly contact our accommodation unit at accommodation@skilpadvlei.co.za or on 021-881 3237 everyday between 08:00 and 16:00. We have:

- 7 self-catering cottages that can accommodate 30 adults sharing
- 11 bed and breakfast rooms that can accommodate 22 adults sharing (2 per room).

9. How to make your booking

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. Our Function managers are committed to ensure your function is a great success.

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

“We are excited to start planning your function with you!”