



Val de Vine

Events

Val de Vine is situated in the heart of the winelands between Stellenbosch and Somerset West on the R44. Set amongst vineyards, olive trees with panoramic views of the Hottentots Holland Mountain range.

Conferencing

Full day conferencing package

R 750.00 per person

ARRIVAL

Rusks with coffee and tea

TEA BREAK

Coffee and tea break with scones with preserve and cream and cheese

LUNCH

Buffet style lunch which includes two proteins or one protein and a vegetarian option, seasonal vegetables, starch of the day and a side salad, with soft drinks, coffee and tea (Groups of 10 or less to select from reduced a la carte)

AFTERNOON TEA BREAK

Savory snacks with coffee and tea

- Private piano lounge with access to break-away area in the adjacent courtyard
- This area can be reversed and the Piano lounge converts into the conference layout and the lounge set up becomes the break-away area
- Access to Smart Television for presentations with HDMI connectivity and wifi.
- Basic stationery of, pens, notepads and flip chart
- Peppermints and bottled water

Half day conferencing package

R 550.00 per person

The half day conference package includes all of the above with the exception of morning and afternoon tea and coffee breaks.

Spitbraai option One

Adults R365.00 per person and children under twelve R195,00

Lamb is the choice of spit braai here which is accompanied by the following (H)

Roasted baby potatoes

Roasted baby onions

Ciabatta

A choice of two side salads

Green salad

Tabbouleh

Greek salad

Beetroot, Butternut & Feta salad

A choice of one dessert

Malva pudding

OR

Peppermint crisp

Spitbraai option Two

Adults R305.00 per person and children under twelve R165,00

Spitbraai option two is as above—a choice of one side dish applies to this option (H)

Braai

Adults R365.00 per person and children under twelve R195,00

The braai consists of the following meats—200g Sirloin steak (100g kids), Boerewors and lamb chop (H)

Potato salad

Green salad

Garlic bread

Dessert

Malva pudding

or

Peppermint Crisp

Breakfast

Breakfast set menu for R 235.00 per person served until 11h15

TRADITIONAL BREAKFAST

Two eggs, bacon, pork/beef sausage, fried tomato, sauteed mushrooms & fried Potato cubes served with ciabatta toast

EGGS BENEDICT

Two poached eggs, nestled on top of bacon and ciabatta toast covered in a hollandaise sauce

HEALTH BREAKFAST (V)

Plain Greek yoghurt served with muesli, honey and a berry compote

Avo & Bacon toast

Toasted ciabatta topped with avo, bacon, rocket & a poached egg.
(Avocado is seasonal & will be substituted with guacamole)

VINEYARD BREAKFAST (V)

Potato Rosti topped with grilled field mushrooms & spinach with creamy pesto sauce & Rocket.

Guest can select three options from above and choose one from the options below

OPTION ONE

Included in the breakfast choice—juice, filter coffee or tea with a refill

OPTION TWO

Breakfast includes a glass of mimosa

OPTION THREE—R 295,00

Breakfast of choice (may select option one, two or three) with the addition of a buttered croissant with preserve and cheese

Lunch & Dinner Set

Guests may select three of the available options on mains and desserts for you guest to choose from on the day. If two course option is selected all guests must maintain course structure—either starter and main or main and dessert. Only one starter may be selected for the group on the day to maintain consistency from an operational perspective.

Two course R 365,00 or three course R470,00

Starters

SALMON STARTER

Salmon & crème fraiche with pickled red onion & deep fried capers

SPICY CHICKEN LIVERS (H)

Chicken livers made with Korean Gochujang Pepper paste & a dash of cream, served with ciabatta

ARANCINI(H)

Wild mushrooms & arborio coated in panko & deep fried, served with creamy brown mushroom sauce

VENISON CARPACIO

Thinly sliced venison loin served with creamed horseradish, deep fried capers, nigella seeds & balsamic vinegar

Mains

CATCH OF THE DAY (H)

Fresh off the boat line fish, served with roasted vegetables, mashed potato and a Beurre blanc sauce

BEEF FILLET (H)

Served with potato fries, seasonal vegetables and a mushroom or peppercorn sauce

COQ AU VIN

Chicken breast braised in a silky red wine sauce with veggies, served with mashed potatoes

MUSHROOM RISOTTO (V)

Classic mushroom risotto topped with pecorino cheese & truffle oil

Dessert

CRÈME BRULEE

CHEESECAKE

CHEESE PLATE WITH PRESERVE & CIABATTA

Canapes & Tapas

Platter with 5 options for R 550.00, platters cater for 4 people.

Savoury

BITTERBALLEN

SHREDDED GAMMON CROQUETTES

POTATO CROQUETTES

JALAPENO CROQUETTES

PORK RIBS

SAMOOSAS—BEEF, CHICKEN, POTATO,

BRUSCHETTA WITH TOMATO CONCASSE & BASIL WITH BALSAMIC REDUCTION

MUSHROOM CHEESE BALLS

CARAMELIZED ONION AND GOATS CHEESE TARTLETS

HAKE GOUJONS

PEAR AND BLUE CHEESE WRAPPED IN PARMA HAM

BRUSCHETTA WITH SALMON AND CRÈME FRACHE

SPANAKOPITA

COCKTAIL CHEESE GRILLER

SLIDER BURGERS—CHICKEN OR BEEF

CHICKEN WINGS WITH BLUE CHEESE SAUCE

BEEF OR CHICKEN SATAYS WITH PEANUT SAUCE

BEEF KOFTA AND HUMMUS

MINI SAUSAGE ROLLS

Sweet

MINI LEMON MERINGUE

MINI BAKED CHEESECAKE

MINI CHOCOLATE TART

MINI PEPPERMINT CRISP

MINI CHOCOLATE MOUSSE

MINI TIRAMISU

Canapes & Tapas

Vegan & Vegetarian

POTATO CROQUETTES (VEGAN & V)

CHEESE CROQUETTES (V)

ARTICHOKE STUFFED MUSHROOMS (VEGAN)

AUBERGINE ROLLS (VEGAN)

TEMPURA BROCCOLI (V)

MUSHROOM RISOTTO BALLS (V)

SWEETCORN & VEGAN CHEESE SAMOOSAS (VEGAN)

POTATO SAMOOSA (VEGAN)

BRUSCHETTA (V)

JALAPENO POPPERS (VEGAN)

CARAMLISED ONION AND VEGAN CHEESE TARTLETS (VEGAN)

SPANAKOPITA (VEGAN)

GARLIC KNOTS (V)

BEETROOT AND LENTIL SLIDER BURGERS (VEGAN)

Exclusivity Rates

The Pool Deck

Hosts 60 guests

R 20 000.00

The Solarium Restaurant

Hosts 60 guests

R 20 000.00

The Solarium Restaurant and Deck

Hosts 120 guests

R 30 000.00

The Oak Bar and Lawn

Hosts 150 guests to 200 guests

R 50 000.00

The Courtyard and Piano Lounge

Hosts 50 guests

R 10 000.00

Farm Exclusivity

Hosts 350 guests

R 150 000.00

Any group more than 40 guests are required to pre order, regardless of menu options.

Any groups more than 15 guests are required to do a set or reduced menu.

Vegan Menu

Mains

VEGAN SUNDRIED TOMATO PESTO PASTA

Chillies, Garlic, Coconut oil with Sundried Tomato Pesto
Choice of penne, tagliatelle, spaghetti or linguine pasta.

VEGAN PIZZA

Cashew cheddar and coconut mozzarella, peppadews, olives, artichoke,
mushrooms and red onion.

VEGAN MELANZANE

Layered aubergine and tomato with cashew nut cheddar, vegan pesto
and coconut cream.

VEGAN MUSHROOM BURGER

Mushroom pattie grilled to perfection, on a soft bun with lettuce, tomato, gherkins
and cashew nut cheese.

VEGAN RISOTTO

Classic risotto with portabellini mushrooms topped with cashew nut cheese.

VEGAN POKE BOWL

Artichoke, olives, red cabbage, carrots, baby gem lettuce, red onion and rice
noodles with a spicy Asian dressing.

Dessert

Home made coconut ice cream served with seasonal berries.

or

Vegan coconut yogurt cheesecake