

Your wedding at 33 Stellenbosch
Packages and Facilities

Email: info@33.co.za • Web: www.33.co.za

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Thank you for the interest shown in our facilities. This will be a guide for the planning of your wedding.

MENU

The menu must be chosen and finalised at least two weeks prior to the date. We prefer you to discuss your preferred menu choices with Mrs. Louise Lavarack. Her contact details are 021 881 3793 info@33.co.za

FLOWERS

We do have a list of contact numbers for florists. You can also appoint us to handle the flowers for the tables and restaurant. The cost of the flower arranging will be for your own account and should be arranged with Louise Lavarack at 33 Stellenbosch.

MUSIC

We do have a list of contacts for DJ's & Musicians available. Prices to be confirmed with them directly. The cut off time for loud music is strictly at Midnight (24h00).

BAR

We have a fully equipped bar which could be worked either as a cash or fully open bar (with a limit). The bar and barman is available at a fee of R350, which includes ice and glasses. We do not allow any spirits, beer, juice or soft drinks to be brought on the premises. The corkage fee of the restaurant for bringing own wines is R25 per bottle brought on the premises. The bar closes strictly at 24h00. Should the Bar be required to stay open for any additional hours, this can be arranged, at a charge of R1000.00 per hour or part there of

HOUSE WINES:

Red Wines

Marquis de Traynel Dry Red **R50.00 per bottle.**

White Wines

Perdeberg Chenin Blanc **R48.00 per bottle.**
Perdeberg Sauvignon Blanc **R48.00 per bottle.**

Methode Champenoise / Sparkling Wine

Pongracz **R125.00 per bottle.**
bottleJC Le Roux Sauvignon Blanc NV **R70.00 per bottle.**
JC Le Roux Le Domaine NV **R70.00 per bottle.**

MARQUEE

A marquee 12 x 15 metres (180 Square metres) can be erected in the courtyard of 33 Stellenbosch. The fountain of the courtyard is in the middle of the marquee and this makes it a truly stunning venue! The approximate charges for a marquee are as follows – a firm quotation will be made when the wedding date has been confirmed.

12 x 15m

marquee **R6000.00 ex VAT**

12 x 15m

full cream cotton draping **R4000.00 ex VAT**

xtras:

2 Fire extinguishers

R 160.00 ex VAT

Delivery, erection & collection of marquee

R 1500.00 ex VAT

White plastic bistro style chairs with white cover shave to be hired separately. A 50% deposit is required on acceptance of the marquee quotation.

VENUE HIRE

There is a venue hire charge of **R 5500.00**

There is a minimum food charge of **R 8000.00**. This includes your choice of menu but excludes a 10% service charge on food, wines and beverages consumed and any other extras. Should you wish to bring your own wines, the service charge on all food and beverages is increased to 15%.

Should your numbers increase, an additional charge per head, as per your menu selection, will be charged. In the event that the amount obtained by multiplying the number of guests with the price of the selected menu is greater than R 8000-00 the greater amount will be charged.

This fee does not relate to or include the R 2000-00 deposit payable to 33 STELLENBOSCH to confirm the date.

EXCLUSIVE USE

To hire the Restaurant exclusively for a wedding, a minimum amount of 50 guests is required. We require a R2,000.00 deposit to book and secure the date for your wedding. In addition, all booking confirmations should be in writing stating your full name or the company, the contact person, postal address, fax, telephone and email numbers. In the event of a cancellation the deposit is, regrettably non-refundable. We can accommodate a maximum of 80 guests with dance floor in the restaurant, and 100 guests and dance floor with a marquee in the courtyard garden.

ARRIVAL TIMES

For an Evening function we suggest arriving at 18h00 to enjoy an aperitif in our beautiful Tuscan styled Piazza courtyard. Light snacks may be arranged with the chef a separate quotation will be made depending on your selection of snacks

CLOSING TIMES

The closing time for a Lunch time function is strictly 15h00, and at midnight (24h00) for an Evening event. Venue to be vacated one hour there after.

WEDDING FEES

The final number of guests must be confirmed one week prior to the reception. This number serves as the basis for the meal account, which must be paid at the same time. The amount due for the meal account is calculated as follows:

Step 1: (Number of guests) multiply (Price of chosen menu) = (Subtotal with a minimum of **R8000.00**)

Step 2: (Subtotal of Step 1) add (10% service charge) = (Total due). The service charges increases to 15% if you select to bring your own wines.

This amount must also be deposited into 33 Stellenbosch's bank account. Couples that wish to pay the meal account by credit card will be charged the applicable commission charged by the credit card company in addition to the above calculated total amount due. (Visa and Master Card charge 3% commission while AMEX and DINERS charge 5% commission.) Should the number of guests attending the wedding decrease after payment has been made, no refund will be given.

The drinks account + 10 or 15 % service charge there on & overtime (if applicable) is to be settled on the night by credit card. No credit card commission will be charged on this amount. The chosen menu for the wedding must be confirmed with the restaurant 2 weeks before the date of the wedding. This is to allow the chefs sufficient time to order all the required ingredients.

Please communicate any special dietary requirements to the restaurant. If not informed, the restaurant cannot guarantee that suitable alternative dishes will be available and these guests will be charged accordingly. The set-up of the restaurant (our standard round & rectangular tables, chairs, linen, glasses, crockery, cutlery and restaurant hire) are included in the venue hire. Should you require other ranges, the cost of hiring will be before your own account. We do not accept cheques. Cash and all major credit cards (Amex, Diners Club, Mastercard & Visa) are accepted. Direct banking is also welcome. Proof of payment needs to be faxed to: 021-881 3177 for the attention of: Mrs. Louise Lavarack

BANKING DETAILS

Our banking details are as follows:
Standard Bank Account

Name:
Stellenbosch Wines Direct (Pty) Ltd T/A 33 Stellenbosch

Branch Code:
012442

Account Number:
020283954

SECURE PARKING

Secure parking is available within the property.

ACCOMMODATION

We have a 7 bedroomed Guest House on the property, and we encourage guests to book the rooms for wedding functions.

A honeymoon suite is available, and Special rates are applicable when booking weddings with us.

Please contact Mrs. Louise Lavarack for more information on telephone 021-881 3792, facsimile 021-881 3177, email info@33.co.za.

We have a list of guest houses only a short distance away that we can recommend should your accommodation requirements be greater than seven rooms.

WEDDING CEREMONY

We highly recommend a chapel, St Anthony in the Valley, which is situated in the middle of vineyards, and very close to 33 Stellenbosch.

The chapel can seat a maximum of 80 guests.

We prefer you to liaise direct with Mr. Schalk Visser on telephone 021-881 3024, facsimile 021-881 3267 and/or mobile 082 414 8333.

The wedding ceremony fee is R600.00, (this fee changes from time to time, please check with the church) which should be paid direct to St Anthony's Church Fund.

ADDITIONAL SERVICES

33 Stellenbosch will gladly arrange entertainment, music, décor, wedding cakes etc for you.

This will be charged separately and should be arranged with Mrs. Louise Lavarack at 33 Stellenbosch.

Her contact numbers are Telephone 021-881 3793 facsimile 021-881 3177 email info@33.co.za

IMPORTANT NOTES

Prices are current and subject to change without notice.

The client is responsible for the Guest Seating Plans, Guest List and Table numbers. Only real Rose petals can be used as confetti.

For décor purposes, the function facility is available to you on the day of your function from the pre-arranged time and confirmed with Mrs. Louise Lavarack at 33 Stellenbosch

Malicious damage to our property and theft will be charged for at full replacement cost. Whilst every precaution will be taken to ensure the safe guarding of your belongings, 33 Stellenbosch will not be liable for loss or damage to any property whatsoever (décor, props, valuables, wedding gifts etc) Please inform your decorator of this.

Should the 33 Stellenbosch building, surrounding gardens, décor or napery be damaged during the set-up, duration or dismantling of the function, the client shall be held responsible and will be billed accordingly.

33 Stellenbosch, its employees or any person employed at any function, will not be held liable for any loss, or injury to persons, due to negligence or any other cause whatsoever.

WEDDING MENUS

MENU 1 – R155 pp + a 10% gratuity will be added to food & beverage charges - Minimum of 45 guests.

Starter

(Choice of ONE) A simple green salad with apple shavings, spring onion and a spiked sweet sherry & white wine vinegar dressing or roast butternut & ginger soup.

Main

(Choice of ONE) Sirloin of beef plain grilled with a Café de Paris herb butter and served with fresh seasonal vegetables or Chicken Cordon Bleu with a Cinzano sauce served with herb mash and fresh seasonal vegetables.

Dessert

Pavlova, soft centred meringue topped with fresh cream & seasonal berries. Filter Coffee & Tea.

MENU 2 R165 .00 per person + 10% gratuity will be added to food & beverage charges - Minimum of 45 guests.

Starter

(Choice of ONE) Venison Pate or Caprese salad – layers of thinly sliced mozzarella and tomato, drizzled with olive oil and topped with fresh basil.

Main

(Choice of ONE) Sirloin of beef plain grilled with a red wine & garlic sauced served with fresh seasonal vegetables or Fresh Line Fish with a lemon beurre blanc sauce and savoury rice.

Dessert

Fresh seasonal berries with vanilla ice cream Filter coffee & Tea.

MENU 3 R175.00 per person + 10% gratuity will be added to food & beverage charges - Minimum of 45 guests

Starter

(Choice of ONE) Caesar salad – Cos lettuce, anchovies, panchetta, boiled egg & oven roasted croutons or Franschoek smoked trout – thinly sliced smoked trout, served with crème fraiche, capers and onion.

Main

(Choice of ONE) 200 grams of Chalmer fillet of beef plain grilled with a Madagascar green pepper & mustard cream sauce served with fresh seasonal vegetables or Grilled Kingklip with a lemon beurre blanc sauce or chilli ginger beurre blanc and served with savoury rice.

Dessert

Three fruit sorbet, served with kiwi coulis and a sprig of fresh mint, Filter Coffee & Tea.

WEDDING MENUS

MENU 4 – R195.00 per person + 10% gratuity will be added to food & beverage charges - Minimum of 45 guests

Starter

(Choice of ONE) Carpaccio Romana – thinly sliced sirloin of beef served with celery and Parmesan shavings, drizzled with olive oil and balsamic vinegar or Prawn cocktail – steamed prawns & avocado pear (when in season) topped with our home-made Cognac cocktail sauce.

Main

(Choice of ONE) Venison steak plain grilled served with a Cape Port, hazelnut and redcurrant cream sauce and fresh seasonal vegetables or Fresh Norwegian salmon grilled medium rare with a lemon beurre blanc sauce and parsley baby potatoes.

Dessert

Pavlova, soft centred meringue topped with fresh cream & seasonal berries, Filter coffee & Tea.

MENU 5 – R195 .00 per person + 10% gratuity will be added to food & beverage charges - Minimum of 45 guests.

Starter

(Choice of ONE) Parma Ham – thinly sliced Italian Parma ham, garnished with a melon or Prawn cocktail – steamed prawns & avocado pear (when in season) topped with our home-made Cognac cocktail sauce.

Main

(Choice of ONE) Breast of Merguez duck roasted rare with a three citrus, marmalade and grapefruit sauce or 200 grams of Chalmer fillet of beef plain grilled with a porcini mushroom sauce and served with fresh seasonal vegetables.

Dessert

Homemade lemon ice cream cake with fresh seasonal berries, Filter Coffee & Tea.

MENU 6 – R 250.00 per person + 10% gratuity will be added to food & beverage charges. Minimum of 45 guests.

Starter

(Choice of ONE) Half a West Coast lobster tail served with a lime chilli dressing or Angel hair pasta filled with crayfish and served with fresh basil.

Main

(Choice of ONE) 200 grams of Chalmer fillet of beef grilled with porcini mushroom, red wine & garlic sauce and served with fresh seasonal vegetables or Venison steak plain grilled with a Cape Port, hazelnut and redcurrant cream sauce and served with fresh seasonal vegetables or Fresh Norwegian salmon grilled medium rare with a lemon beurre blanc sauce and baby parsley potatoes.

Dessert

Homemade lemon ice cream cake with fresh seasonal berries, Filter Coffee & Tea.

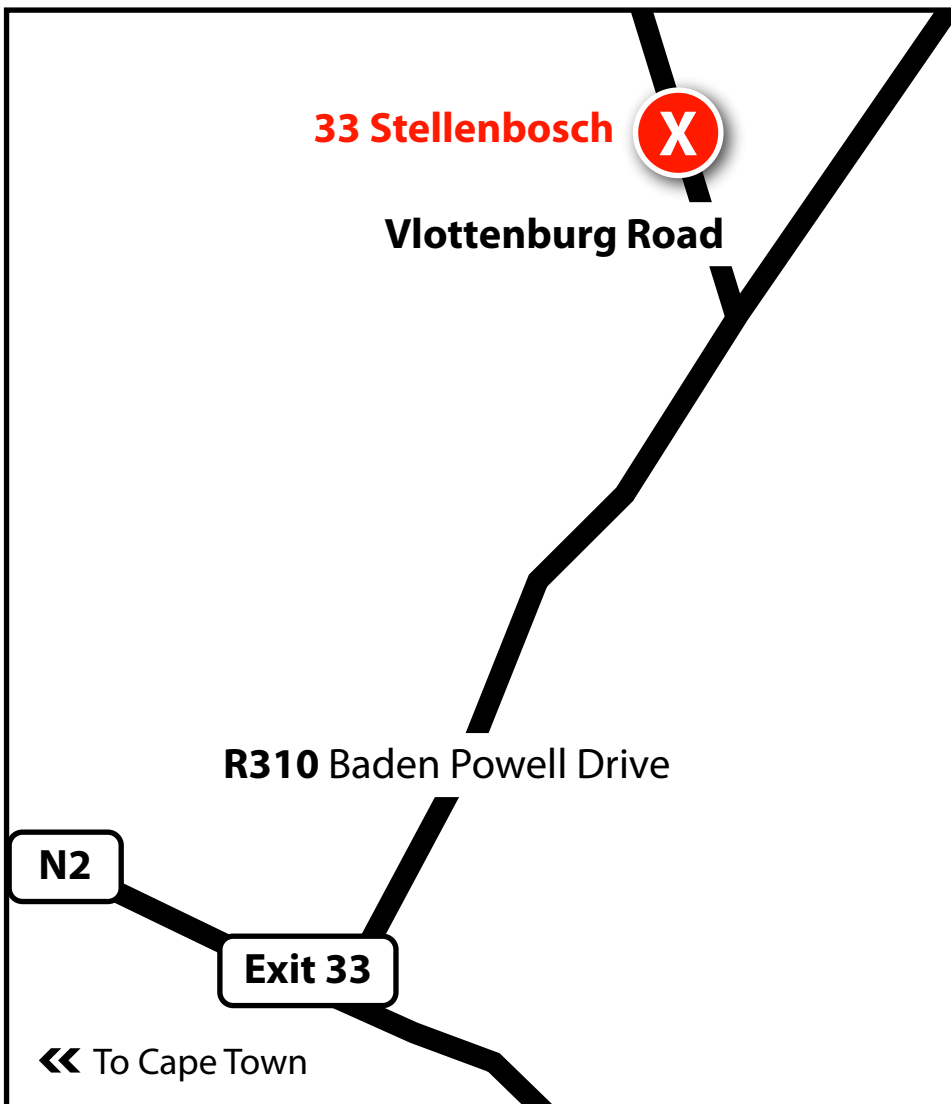
WEDDING MENUS

All menus are subject to a minimum food bill of R8000.00.

Please discuss your preferred menu requirements with Mrs. Louise Lavarack.

Her contact details are: Telephone 021 881 3793, email info@33.co.za





Drive from the N2 Take the N2 - Then take exit 33 (Baden Powell Drive) Proceed past SPIER (right hand side) turn left into Vlotenburg Road.

Drive from the N1 From the N1 - Take the R300 offramp Turn left onto the Stellenbosch Arterial Proceed on The M12 - Turn right into Vlotenburg Road.

If you need more information on how to get to us please don't hesitate to call us.

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