



HAUTE CABRIÈRE CELLAR RESTAURANT

P.O. Box 354, Franschhoek, 7690, South Africa

Tel: 021-876 3688; Fax: 021-876 3691

Email: hautecab@iafrica.com

VAT Reg.: 4450 156 064

High up on the Franschhoek Pass overlooking one of the most beautiful valleys in the world, is Haute Cabrière Cellar Restaurant.

Built into the side of one of the surrounding mountains, the restaurant has a cellar with high vaulted cathedral arches and is flanked by French oak barrels where Pinot Noir lies maturing. The underground cellar has the feel of a church, complete with rows of seats down the "aisle" where guests come to celebrate a marriage.

The cost for the use of the cellar for the ceremony is R1500 and can seat up to 90 guests. Guests move upstairs to the restaurant where they can experience the "true marriage of food and wine" from a range of set menus ranging in price from R200 – R430 per person. This excludes the selection of Haute Cabrière wines and Pierre Jourdan sparkling wines. The venue can seat 80 – 110 guests with a dance floor and up to 130 guests without. Please note that for any weddings larger than 80 pax, hiring costs for some smalls such as plates, crockery and cutlery may apply. These will be quoted for separately from a hiring company. Delivery and collection charges will also apply.

An exclusive use package of R17 000 applies to parties of 60 or less. This package includes your menu choice and exclusive use of the venue, however excludes a 10% service fee and beverages and any extras consumed on the day ~ ask for this special exclusive range of set menus.

Our special breakaway venue is available for reservations of 130 guests or more at a cost of R500. We are then able to accommodate 200 guests This can also be hired as an extra area for dance floor or bar for smaller weddings.. This amount is payable to Clos Cabrière on confirmation of the reservation. Banking details are provided.

Copies of our current set menus and wine list follow. To assist you with your organizing we have also included material on various professionals that can help you plan your special day. This includes flowers, candle requirements, music and accommodation. A red carpet for the ceremony in the cellar is available should you wish to hire this at an additional cost of only R500.

Once you have confirmed a date for your wedding a list of booking conditions and cellar specifics will be forwarded to you for your contract to be finalized.

Please do not hesitate to call us should you have any further queries or wish to make a reservation.

We look forward to hearing from you.

HAUTE CABRIÈRE CELLAR RESTAURANT

WEDDING INFORMATION NUMBERS

Flowers/Candles

Dojema

082 576 7856

Rent-a-Candle

021 887 9566 (Stellenbosch) – Koos and Dojema

dojema@absamail.co.za

MINISTER

Mike Crommelin (H) (021) 913-7866; (083) 557-7053

crommelin@telkomsa.net

ACCOMM.

Franschhoek Information Office

021 876 3603

MUSIC

*Veronica Bell (Zamar Live Solo or Group Music)

Tel: 021-883 8380 and fax: 021-883 2574

083-633 5543 (email: jubell@mweb.co.za)

* Cape DJ's

083 255 4026/072 374 2448

capedjs@ananzi.co.za

• Anwiek Lategan (Disco, Sound) – Nice DJ –
082 451 9959

* Erica Lundi or Alvin Dyers (Jazz Band)

021 447 0907, 082 731 6818 or 021 593 5432

HAIRDRESSER

Salon la Belle (Gerda Jacobs)

021 876 2422

MAKE-UP

F-hoek Health & Skincare Clinic

021 876 3543

CHAIR COVERS

Bianca 082 963 2966 or 021 715 1049

PHOTOGRAPHER

Monica Dart

082 787 6115

E-mail: monica@monicadartphotography.com

CAKE

Fransie Quass

074 103 8655

Set Menu for R200
or with a recommended glass of wine per course R275

Seared lightly smoked Franschoek salmon trout with new potato salad, crème fraiche and chives

Pierre Jourdan Tranquille



Roasted chicken breast stuffed with spinach and mushrooms, served with potato rosti, grilled vegetables and tarragon jus

Arnim Sauvignon Rouge



Traditional crème brûlée with chocolate and hazelnut biscotti

Pierre Jourdan Blanc de Blanc



Coffee

Set Menu for R210
or with a recommended glass of wine per course R305

Sugar-cured springbok loin, warm tomato and courgette salad and aged Parmesan

Pierre Jourdan Ratafia



Grilled fillet of linefish with green pea risotto, roasted baby tomatoes and coriander pesto

Haute Cabrière Pinot Noir



Praline parfait with fresh summer berries

Pierre Jourdan Blanc de Blanc



Coffee

Set Menu for R240
or with a recommended glass of wine per course R315

Grilled calamari and chorizo salad with roasted red peppers and smoked paprika dressing

Pierre Jourdan Brut



Crisp confit duck leg with potato and roasted garlic croquette, leek and mushroom ragout and raspberry vinegar jus

Haute Cabrière Pinot Noir



Pear and almond tart with espresso parfait and chocolate coffee beans

Pierre Jourdan Ratafia



Coffee

Set Menu for R240
or with a recommended glass of wine per course R330

Prawn cakes with watercress and asparagus salad and chilli lime mayonnaise

Haute Cabrière Chardonnay Pinot Noir



Roasted fillet of beef with a grilled black mushrooms, roasted carrot mash, pancetta crisp and a horseradish cream sauce

Haute Cabrière Pinot Noir



Warm Belgian chocolate tart with burnt orange parfait

Pierre Jourdan Blanc de Blanc



Coffee

Set Menu for R250

or with a recommended glass of wine per course R350

Smoked Franschoek salmon trout on potato rosti with baby leaves and green onion dressing

Pierre Jourdan Belle Rose



Roasted rack of lamb with garlic crust, dauphinoise potatoes, roasted tomatoes, onions and leeks and rosemary jus

Haute Cabrière Pinot Noir



Traditional crème brûlée with chocolate and hazelnut biscotti

Pierre Jourdan Blanc de Blanc



Coffee and Belgian chocolates

Set Menu for R430

or with a recommended glass of wine per course R530

Seared Franschoek salmon trout gravadlax with green bean and apple salad

Pierre Jourdan Belle Rose



Tempura tiger prawn with ginger and lemongrass mayonnaise

Haute Cabrière Chardonnay Pinot Noir



Black pepper crusted roasted loin of springbok with sweet red cabbage, butternut panzerotti and caramelised berry jus

Haute Cabrière Pinot Noir



Gorgonzola cheese with fig preserve and walnut bread

Fine de Jourdan



Apple tart tatin, raisin ice cream and Calvados milk shake

Pierre Jourdan Blanc de Blanc



Coffee and Belgian chocolates



HAUTE CABRIÈRE CELLAR RESTAURANT

COCKTAIL MENU

Please make your selection of canapés (minimum of two) for your function. Please note that we charge **R20 per canapé** and that we add a 10% service charge to the final amount.

Smoked salmon trout canapés with horseradish cream



Duck liver parfait canapés with red onion marmalade



Cocktail prawn springrolls



Fresh oysters



Mini onion tart tatin



Mini vegetable wraps



Chicken wontons



Cajun risotto mozzarella balls



Satays with homemade peanut sauce



Caramelised tomato and basil tart



Gorgonzola cream cheese canapé



Mini Thai fish cakes with sweet chilli sauce



Smoked tuna canapés with fig preserve



Smoked tuna canapé



Beetroot and apple tart



Shredded duck springroll with plum sauce



HAUTE CABRIÈRE CELLAR RESTAURANT

WINE LIST

2009

CAP CLASSIQUE

Pierre Jourdan Brut **R130.00** **R30.00 (glass)**
Distinguished dry elegance. 60% Chardonnay, 40% Pinot Noir

Pierre Jourdan Blanc de Blanc **R160.00** **R38.00 (glass)**
Fresh lime characteristics discreetly complemented by wood maturation.

Pierre Jourdan Cuvée Belle Rose **R150.00** **R36.00 (glass)**
Pinot Noir fruit portraying elegant sophistication. 100% Pinot Noir

Pierre Jourdan Brut Sauvage **R150.00** **R38.00 (glass)**
Yeasty with a creamy finish. Wild and elegant mystique.

Pierre Jourdan Cuvée Reserve **R250.00 per bottle only**
Available exclusively from the restaurant as “en primeur methode Champenoise” which has been left on the yeast to gain full complexity.

HAUTE CABRIÈRE ESTATE WINES

Haute Cabrière Chardonnay Pinot Noir **R85.00** **R32.00 (glass)**
A unique blend of the classic champagne cultivars.

Haute Cabrière Pinot Noir **R160.00** **R46.00 (glass)**
Pinot Noir fruit contained within an elegant tannin structure.

Pierre Jourdan Tranquille **R65.00** **R29.00 (glass)**
The elegant sister of Pierre Jourdan Brut

Arnim Sauvignon Rouge **R84.00** **R34.00 (glass)**
A unique blend of Cabernet Sauvignon and Sauvignon Blanc

APERITIF AND BRANDY

Pierre Jourdan Ratafia **R110.00** **R20.00 (glass)**
A Chardonnay aperitif fortified with potstill brandy

Fine de Jourdan **R185.00** **R34.00 (glass)**
Traditional potstill brandy distilled on the estate

(PRICES SUBJECT TO CHANGE ACCORDING TO SEASONAL ESTATE INCREASES)

Haute Cabrière Cellar Restaurant

WEDDING TERMS AND CONDITIONS

Please study carefully the following terms and conditions regarding your wedding at Haute Cabrière.

Dates and deposits:

Provisional wedding dates will be kept for two weeks from the date of the original enquiry.

A deposit of R2500 will confirm the wedding date. Of this amount R1500 must be paid to Clos Cabrière Estate as payment for use of the maturation cellar for the ceremony.

Their bank details are:

Bank: Standard Bank
Account holder: Clos Cabrière Estate (Pty) Ltd
Branch: Lady Grey Paarl
Branch code: 050210
Account number: 072 135 816

The remaining R1000 of the deposit is to be paid to Haute Cabrière Cellar Restaurant. The restaurant's bank details are:

Bank: Nedbank
Account holder: Haute Cabrière Cellar Restaurant
Branch: Business Boland
Branch code: 147005
Account number: 1470 051540

If the bridal couple will not be using the maturation cellar for their wedding ceremony only the R1000 needs to be paid to the restaurant.

Proof of payment must be faxed to both parties as confirmation. The restaurant and estate's fax numbers are (021) 876 3691 and (021) 876 3390, respectively.

The deposit is **non-refundable** unless the wedding is cancelled, in writing, not less than 6 months prior to the reserved date. A 15% administration fee will be deducted from the refund.

Number of Guests, Menu and Payment:

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)
Step 2: (Subtotal) add (10% service charge on Subtotal) = (Total due)

This amount must also be deposited into the restaurant's account. (Details as above).

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 MasterCard charge 3% commission while AMEX and DINERS charge 5% commission.)

Should the number of guests attending the reception decrease after payment has been made, no refund will be given.

The drinks account, 10 % service charge thereon, overtime and payment for the red carpet (if used) is to be settled on the night by credit card or cash. No commission will be charged on this amount.

The chosen menu for the reception 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.

Reception arrangements and conditions:

Wines, spirits and bar:

Only Haute Cabrière wines and Pierre Jourdan Methode Cap Classiques may be served.

NO "FOREIGN" wines, spirits, soft drinks, mineral waters, beers, food or chocolates may be brought onto the property.

The restaurant can offer a full bar if desired. It is incumbent on the bridal couple to inform the restaurant at least one week prior to the reception what beverages they would like the bar to be stocked with. These will be purchased by the restaurant and sold at restaurant prices.

'Last round' is at 23h45 and the bar closes strictly at 24h00. The venue is booked until 00h30. Should the bridal couple wish to extend these times a charge of R1000 per hour, or part thereof, as from 00h30 will be levied. This amount will cover the extra expenses for special transport arrangements and overtime for staff. The bridal couple or nominated person will be advised of the function cut off time 15 minutes prior to the scheduled or agreed time.

Decorations:

All flower arrangements and decorating of the restaurant is to be organized by the bridal couple. However, the restaurant has several contacts and telephone numbers for your information.

Please check with management when the venue will be available to start with decorations on the wedding day.

It is the responsibility of the wedding party to inform the florist and decorators of the venue limitations and conditions prior to the function date:

- No candles, flowers or other decorations are allowed on the wine barrels.
- No rose petals or confetti are allowed in the vinotique or maturation cellar
- No feathers may be used as confetti..
- The florist, or another person designated by the bridal couple, will be responsible not only for setting up of the flowers, but also for lighting of candles and checking that the desired ambience is created.

- Haute Cabrière staff cannot assist the florist, or any other person, with decorations, carrying of material or moving flower arrangements either during set-up or later during the evening.
- Haute Cabrière staff are not responsible for putting on chair covers, placement of name cards or any other decorating purposes.
- Haute Cabrière does not take any responsibility for decorations or flowers found missing during the evening or thereafter, due to guests helping themselves.
- ALL candles and flowers must be removed from the restaurant and cellar by no later than 11am the day following the reception. If not adhered to the restaurant will dispose of any items as it sees fit as it does not have space to store them.

General:

Damages: Any damages to the cellar, restaurant equipment, linen, glassware or the venue will be charged to the bridal couple's account.

Emergencies: In the event of an emergency the restaurant has emergency procedures in place in which all staff and management are fully trained.

Smoking: In accordance with South Africa's legislation, the restaurant is strictly non-smoking, unless the bride and groom decide otherwise. In this event please sign the following:

"The bridal couple _____ and _____ give permission for the restaurant (not the cellar) to be a smoking venue for the evening."

_____ and _____
SIGNATURE SIGNATURE

The cellar remains strictly non-smoking at all times. No eating or drinking is allowed in the cellar.

Availability of venue:

The venue is available for lunch weddings from 11h00 onwards until 15h00. For dinner weddings the venue is available from 17h30 onwards.

Evening weddings can hire the venue for the whole day should they require to get married earlier than 17h30 or wish to decorate the venue before 15h00. The charges for this use are as follows:-

June – August	R6000
September – May	R8000

This fee does not relate to or include the R1500 payable to Clos Cabrière Estate for use of the maturation cellar for the wedding ceremony, or the R1000 deposit paid to the restaurant to confirm the date.

Exclusive use:

For smaller groups (60 people or less) a minimum charge of R17 000 will apply. This includes your choice of menu from our exclusive selection but excludes a 10% service charge, the cellar fee, wines consumed and any other extras. 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 R17 000 the greater amount will be charged.

For exclusive use the numbers need to be confirmed one week in advance.

Breakaway Venue (leading into the Tasting Centre)

Our special breakaway venue leading into our tasting centre is available for groups of up to 200 guests plus a dance floor. The additional venue breakaway fee of R500 is payable to Clos Cabriere on confirmation of the reservation. The bridal couple will be held responsible for any damages to pictures, items on the wall, equipment or structure that occur during the use of this venue.

Sequence of events: A document outlining the sequence of events for the reception must be agreed with the restaurant's management at least two days prior to the reception. Our team of chefs will be using the agreed 'sequence of events' as a guideline to time their preparations.

Situations such as lengthy speeches, additional speeches or sudden changes in the order of events affect the efficiency of the kitchen considerably and may affect the quality of the experience.

Disclaimer: Haute Cabrière is on a working farm with tractors, mowers and other moving equipment. We have an open dam and fountain and while every reasonable effort is taken to ensure the safety of our guests, we do not accept responsibility for any injuries or damage sustained to guests or their property for whatever reason.

We, _____ and _____ accept, in full, the above mentioned terms and conditions and authorise that the following credit card may be debited with the drinks account as well as any overtime that may be due, unless other arrangements are made with management at least one day prior to the reception.

Credit Card number:

Expiry date:

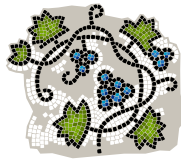
CVV number (last 3 digits at the back of the credit card) _____

Credit Card holder:

ID Number:

_____ and _____
SIGNATURE SIGNATURE

DATE: _____



Cabrière Cottage

47 Cabrière Street, Franschoek, 7690
Matthew & Nicky Gordon
082 455 6411, 082 555 3461

Situated in the heart of the beautiful Franschoek village, Cabrière Cottage offers visitors the ideal base for exploring all that Franschoek has to offer in a tranquil and upmarket, recently built cottage.

This self-catering cottage has two beautiful bedrooms, both en-suite and a spacious open-plan lounge and kitchen with all the modern amenities needed. The cottage has DSTV satellite television as well as a DVD player and music system.

A completely private garden with a plunge pool is also ideal during the hot summer months in the valley. A large veranda surrounding the cottage is a perfect spot for a tranquil breakfast or an early evening sundowner.

Cabrière cottage is walking distance from most of Franschoek's finest restaurants and the many shops and antique stores situated along the main road of the village.

The cottage sleeps 4 people and the rate is **R1200** per night. A daily service of the cottage is also included in the rate. Complimentary tea and coffee is also provided. The cottage is completely alarmed and also has a digital safe in the room.

Come and explore the beautiful "food and wine capital of the Cape" from this most central and welcoming base.

We look forward to welcoming you to Cabrière Cottage.

MATTHEW & NICKY GORDON