

FUNCTION MENU PACKAGES

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* All menu items are subject to seasonal availability and final confirmation. All prices & products are subject to change and confirmation on final quotation.

CROWN Restaurant & Venue

Meerendal Wine Estate, Vissershok Road, Durbanville, Cape Town
 Tel: +27 (0)21 975 0383 | info@crowrestaurant.co.za | www.crownrestaurant.co.za

GUIDELINES

Here at **CROWN RESTAURANT** we understand and appreciate the responsibility and care that needs to be applied in planning a **SUCCESSFUL** and **MEMORABLE** event and in order to assist you with this process we carefully designed a number of **EXCITING** options.

Our **STANDARDISED SET MENUS** and **PACKAGES** aim to assist you in making a decision on what to offer your guests that will both suit your **BUDGET** and will also ensure that your guests taste the **PASSION**, see the **FLAIR**, experience the **LIFE** and feel the **LOVE**.

In order to ensure the **BEST** possible **SERVICE** and **EXPERIENCE** we limit the choices in terms of menu items based on the number of guests at your event, so go ahead and choose either one of our **STANDARDISED SET MENUS** or one of our **PACKAGES** by using the following table as a guideline:

Number of Guests	Number of Starters allowed per menu	Number of Main Courses allowed per menu	Numbers of Desserts allowed per menu
10 to 20	3	3	3
21 to 50	2	3	2
51+	1	2	1

PLEASE NOTE:

- All menu items subject to seasonal availability and final confirmation.
- All prices and products subject to change and confirmation on final quotation.
- Item prices quoted and listed are per person and inclusive of 15% VAT.
- A cake fee of R15 per person may be levied in the event of own cake supplied.
- Vegetarian | Halaal | Kosher meal options are available on request and managed by exception and are subject to written confirmation as well as a surcharge.
- Booking confirmation requires a signed booking agreement and function deposit payment.
- Standard Function Terms & Conditions apply as per the Booking Agreement.

PACKAGES

CROWN OPAL PACKAGE

OPAL PLATED OPTION

R335 PP.

Canapé's – select any three items from the Canapé Menu (pg 5)
Main Course – select from the Plated Main Course Options (pg 6)
Dessert – select from the Plated Dessert Options (pg 6)
Filter Coffee / Tea

OPAL FEASTING PLATTER OPTION

R375 PP.

Canapé's – select any three items from the Canapé Menu (pg 5)
Feasting style Main Course Platters for the table to enjoy together that contains 1 Protein,
1 Starch and 2 Vegetables – select from Feasting Style Platter Options (pg 7)
Dessert – select from the Plated Dessert Options (pg 6)
Filter Coffee / Tea

CROWN SAPPHIRE PACKAGE

SAPPHIRE PLATED OPTION

R345 PP.

Canapé's – select any three items from the Canapé Menu (pg 5)
Starter – select from the Plated Starter Options (pg 6)
Main Course – select from the Plated Main Course Options (pg 6)
Filter Coffee / Tea

SAPPHIRE FEASTING PLATTER OPTION

R400 PP.

Canapé's – select any three items from the Canapé Menu (pg 5)
Feasting style Main Course Platters for the table to enjoy together that contains 2 Protein,
2 Starch, 2 Vegetables and 1 Salad – select from Feasting Style Platter Options (pg 7)
Dessert – select from the Plated Dessert Options (pg 6)
Filter Coffee / Tea

CROWN RUBY PACKAGE

RUBY PLATED OPTION

R425 PP.

Welcome Drink – select one from the Welcome Drink Options (pg 9)
Canapé's – select any three items from the Canapé Menu (pg 5)
Starter – select from the Plated Starter Options (pg 6)
Main Course – select from the Plated Main Course Options (pg 6)
Dessert – select from the Plated Dessert Options (pg 6)
Filter Coffee / Tea served with a home-made Bon-Bons surprise

RUBY FEASTING PLATTER OPTION

R520 PP.

Welcome Drink – select one from the Welcome Drink Options (pg 9)
Canapé's – select any three items from the Canapé Menu (pg 5)
Starter – select from the Plated Starter Options (pg 6)
Feasting style Main Course Platters for the table to enjoy together that contains 2 Protein,
2 Starch, 2 Vegetables and 1 Salad – select from Feasting Style Platter Options (pg 7)
Dessert – select from the Plated Dessert Options (pg 6)
Filter Coffee / Tea served with a home-made Bon-Bons surprise

STANDARDISED SET MENUS

PRINCE SET MENU R235pp	QUEEN SET MENU R295pp	KING SET MENU R335pp
STARTERS	STARTERS	STARTERS
<p>Parmesan Polenta Fries with Truffle Mayonnaise and slow roasted Tomato & Garlic Fondue or Soup of the day with home-grown loaves or Croquettes Bacon and cheese croquettes with smoked paprika mayo</p>	<p>Beetroot Soufflé Twice baked Beetroot Soufflé, Apple, Beetroot and Pecan Salad or Sriracha Wings Sriracha and honey glazed chicken wings or Risotto Bon Bons Risotto Arancini with Truffle Oil</p>	<p>Beef Tataki with crisp Bread, Wasabi Mayo or Mini Feast Platter Polenta Fries, Bacon & Cheese croquette, Sriracha Chicken wing and a Soup tasting portion or Biltong Soup with Caramelised Onion Bread</p>
MAIN COURSE	MAIN COURSE	MAIN COURSE
<p>Baked Tagliatelle Baked homespun Tagliatelle with Beef, blistered Tomato sauce, Mozzarella or Crown Gourmet Burger 250g Beef Burger, Bacon, Avo smash, Camembert, Hand cut Fries with Smokey Mayo or Bobotie Flatbread Homemade Flatbread, Bobotie Meatballs, Turmeric Yogurt, Tomato Chutney and Salsa, Mint</p>	<p>Seared Kingklip Seared Kingklip, Ricotta Gnocchi, Curried Butternut sauce, Salsa Verde or Butter Chicken Fragrant Butter Chicken, Spiced Basmati Rice, Flatbread and Sambals or Game Pie Crown Game Pie, Gluhwein Red Cabbage, Creamy Pomme Puree</p>	<p>Miso Pork Belly Miso braised Pork Belly, crispy Crackling, Cauliflower Mash, Honey roasted Sweet Potato & Sesame Oil tossed Greens or Aged Rump 250g aged Rump, hand cut Fries, Umami Mayo, Shitake Mushroom jus or Lamb Shoulder Thyme & Olive roasted Lamb Shoulder, Potato Dauphinoise, rustic roasted Vegetables, Jus</p>
DESSERT	DESSERT	DESSERT
<p>Blondie Peanut Butter Blondie Ice-Cream Sandwich, Caramel Sauce or Crème Brûlée Chai Tea flavoured Crème Brûlée or Sago Pudding Sago Pudding with burnt Honey Custard and poached Guavas</p>	<p>Chocolate Fondant Molten Chocolate pudding with a Whiskey Marshmallow or Crème Brûlée Chia Tea flavoured Crème Brûlée or Sago Pudding Sago Pudding with burnt Honey Custard and poached Guavas</p>	<p>Chocolate Fondant Turkish Delight S'more Chocolate Fondant or Charcoal Cheesecake Brownie, Marbled Charcoal Cheesecake or Cheese Board A selection of 5 local Cheeses served with Preserves & Crackers</p>

CANAPÉ MENU

Select a minimum of 3 canapés

This menu may also be used to design customised platters for cocktail events and functions

SAVOURY ITEMS

- Puff Pastry discs with Carpaccio, Parmesan & wild Rocket (R 20)
- Crispy Coconut crusted Prawns with a Teriyaki Dipping Sauce (R 25)
- Discs of Puff Pastry with Goats Cheese, roasted Rosa Tomato & Basil Pesto (R 15)
- Beef Kebabs with a Smokey Spanish Basting Sauce (R 20)
- Bread Selection with Smoked Snoek & Chicken Liver Pate's & Preserves (R50)
- Vegetarian Springrolls with Japanese Soy & Sweet Chilli Sauce (R 15)
- Bobotie Samoosa with Gooseberry Chutney (R 18)
- Parmesan Polenta Fries with Truffle Mayo & Tomato Garlic Fondue (R12)
- Chicken Skewers with Honey Mustard glaze (R 20)
- Black Tiger Prawns in Crispy Streaky Bacon served with Aioli (R 25)
- Bacon & Cheese Croquettes with smoked Paprika Mayo (R18)
- Risotto Arancini with Truffle Oil (R25)
- Mini mug of Curried Butternut Soup with Bread Stick (R20)
- Mini Aubergine, Cream Cheese, Chive and Rare Roast Beef Roulades on a tangy Tomato Puree (R 15)
- Sriracha and Honey glazed Chicken Wings (R20)
- Fig Preserve, Blue Cheese & Caramelised Onion Samoosa (R 18)
- Beef Tataki with Wasabi Mayo on homemade Cracker Bread (R20)
- Greek inspired Lamb Koftas with a Minted Yoghurt dipping sauce (R 20)
- Cocktail Pancake filled with a Savoury Coriander Bolognese sauce (R 18)
- Chicken & Sesame Spring Rolls with Sweet Chilli & Ginger sauce (R 20)
- Mini Smoked Salmon Trout & Vegetable Wraps topped with Aioli (R 25)
- Greek style Spanakopita served with a Tzatziki dipping sauce (R 15)
- Chunky Home-made Cheddar Cheese Straws (R10)
- Caprese Skewers - Buffalo Mozzarella, Rosa Tomato & Basil Pesto (R15)
- Dukkah Crusted Goats Cheese Truffles (R18)
- Ricotta Cakes with Tomato & Onion Salsa (R20)
- Blinis with Cream Cheese & Smoked Salmon (R25)
- Gorgonzola & Red Onion Tartlets (R20)

SWEET ITEMS

- Chocolate Éclair with Vanilla Chantilly Cream (R15)
- Marbled Charcoal Cheesecake (R20)
- Chocolate & Hazelnut Brownies (R20)
- Lemon Meringue (R20)
- Dark Chocolate, Orange & van der Hum Truffles (R20)
- Mini Pavlova with Berry Coulis (R15)

PLATED OPTIONS

PLATED STARTER OPTIONS

- Deep Fried Goats Cheese Truffles, Pear and Vanilla Chutney, Baby Leave Salad, Balsamic Reduction and Herb Oil
- Cauliflower Cappuccino Soup, Truffle Froth, Mature Cheddar Cheese, Cheese Straw
- Chilled Tomato Soup, Fresh Avocado, Smoked Olive Oil, Fresh Cracked Black Pepper and a Shot of Vodka
- Beef Fillet Carpaccio, Pickled Enocitake Mushrooms, Caper Berries, Parmesan Shavings
- Parmesan Polenta Fries, Truffle Mayonnaise, slow roasted Tomato & Garlic Fondue
- Prawn and Beansprout Springroll, Carrot & Cucumber Ribbon Salad, Asian Dressing
- Red Wine Poached Pears, Blue Cheese, Crispy Bacon Crumble, Salad Greens
- Moroccan Lamb & Lentil Soup, Tear-&-Share Garlic Bread, Herb Labne
- Bacon & Cheese Croquettes, smoked Paprika Mayo
- Roast Butternut Salad, Rocket, Parmesan shavings, Extra Virgin Olive Oil, Balsamic
- Mini Feasting Platter of Polenta Fries, Bacon & Cheese croquette, Sriracha Chicken wing and a Soup tasting portion

PLATED MAIN COURSE OPTIONS

- Beef Fillet (medium), Potato Rosti, Baby Root Vegetables in Herb Butter, Sauce Béarnaise
- Thyme & Olive roasted Lamb Shoulder, Potato Dauphinoise, rustic roasted Vegetable, Jus
- Seared Kingklip, Ricotta Gnocchi, Curried Butternut sauce, Salsa Verde
- Polenta Crumbed Chicken Stack, warm Potato & Red Onion Salad, Lemon Buerre Blanc
- Grilled Yellowtail with Lemon Cream, Potato Rosti & Mediterranean Roasted Vegetables
- Wild Mushroom Ragout Paperdelle, Parmesan
- Miso braised Pork Belly, crispy Crackling bits, Cauliflower Mash, Honey roasted Sweet Potato & Sesame Oil tossed Greens
- Crown Game Pie, Gluhwein Red Cabbage, Creamy Pomme Puree
- Fragrant Butter Chicken, Spiced Basmati Rice, Flatbread and Sambals

PLATED VEGETARIAN MAIN COURSE OPTIONS *

- Potato Gnocchi, Roasted Cubes of Butternut, Sage Butter, Olive Soil, Confit Cherry Tomatoes, Chick Pea Shoots and Grana Padano Shavings
- Ricotta Tart with Artichoke, Asparagus, and Cherry Tomatoes, served with Wild Rocket Salad and Olive Tapenade
- Roasted Baby Butternut, Stuffed With Vegetable and Feta Couscous, drizzled with Sundried Tomato Pesto

** Vegetarian | Halaal | Kosher meal options managed by exception and subject to written confirmation and surcharge*

PLATED DESSERT OPTIONS

- Brownie, Marbled Charcoal Cheesecake
- Turkish Delight S'more Chocolate Fondant
- Chai Tea Crème Brûlée
- Croissant Bread and Butter Pudding, Baked in a Chocolate and Orange Custard, served with Real Vanilla Bean Ice Cream and Pistachio Chocolate Bark
- Meringue Tower - Crunchy Meringue, Honey & Hazelnut Ice Cream & Chocolate Mousse
- Apple and Frangipane Tart, Short Crust Biscuit Base, Apricot Glaze Lavender Mascarpone
- Peanut Butter Blondie Ice-Cream Sandwich, Caramel Sauce
- Sago Pudding with burnt Honey Custard and poached Guavas

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FEASTING PLATTER OPTIONS

FEASTING PLATTER PROTIEEN OPTIONS

- Beef Fillet (served medium) with Creamy Mushroom & Truffle Sauce
- Thyme & Olive roasted Lamb Shoulder with Jus
- Seared Kingklip with Curried Butternut sauce & Salsa Verde
- Polenta Crumbed Chicken Stack with Lemon Buerre Blanc
- Grilled Yellowtail with Lemon Cream
- Miso braised Pork Belly with crispy Crackling bits
- Bobotie Meatballs with Sambals

FEASTING PLATTER VEGETABLE OPTIONS

- Cauliflower Mash
- Honey roasted Sweet Potato
- Sesame Oil tossed Greens
- Rustic roasted Mediterranean Vegetables
- Gluhwein Red Cabbage
- Wild Mushroom Ragout
- Baby Vegetable crudités
- Pumpkin Fritters
- Hand-cut Fries & Smokey Mayo

FEASTING PLATTER SALAD OPTIONS

- Local Leaves with Rosa Tomato, Danish Feta, Cucumbers, blistered Seeds & Crown house dressing
- Beetroot and baby Carrots, baby Spinach, toasted Seeds, Goats Cheese truffles, Apple, Pomegranate Molasses dressing
- Lentils, pickled Red Onions, Sesame crusted pan seared Feta, Mint dressing, charred Butternut
- Moroccan Couscous Salad with Spinach, Roasted Butternut, Crumbled Feta Cheese, Red Onion, Dried Apricots, Almonds and Cranberries
- Potato Salad with Gherkins and a Homemade Mayonnaise

FEASTING PLATTER STARCH OPTIONS

- Parmesan Polenta Fries, Truffle Mayonnaise, slow roasted Tomato & Garlic Fondue
- Ricotta Gnocchi
- Potato Dauphinoise
- Spiced Basmati Rice
- Homespun Paperdelle
- Home-made Flatbread
- Potato Rosti
- Hand-cut Fries & Smokey Mayo

WINE LIST

Crown Restaurant proudly only serves the following award winning Meerendal Wines and other selected Sparkling Wines.

Corkage is allowed on wine only and will be charged at a rate of R45 per 750ml bottle of wine.

All prices and vintages are subject to change.

WHITE WINE

- Meerendal Sauvignon Blanc R135.00
- Meerendal Pinotage Rosé R125.00

RED WINE

- Meerendal Pinotage R150.00
- Meerendal Shiraz R195.00
- Meerendal Merlot R225.00
- Meerendal Heritage Block Pinotage R400.00

SPARKLING WINE

- Meerendal Method Cap Classique R250.00
- Villiera Tradition Brut NV R210.00
- Villiera Tradition Rose Brut NV R210.00
- JC Le Roux Le Domaine R160.00
- JC Le Roux Sauvignon Blanc R170.00
- JC Le Roux Le Domaine (non-alcoholic) R155.00
- JC Le Roux La Fleurette (non-alcoholic) R155.00

DRINKS LIST

All prices & products are subject to change

WELCOME / ARRIVAL DRINKS (non-alcoholic)

Rose Water Cocktail	R25
Rose garnished Sparkling Spring Water with Rose Essence (or Elder Flower Syrup)	
Lemon Ice Tea	R20
Refreshing home-made Lemon ice Tea with Wild Mint	
Virgin Mojito	R25
Muddled Mint leaves and Lime with Soda Water	
Sparkling Mint-Lime Iced Tea	R20
Hit of Mint, splash of Lime and an extra helping of Sparkling Water	

APERATIF'S & WHITE SPIRITS

Archers	R20.00	Tequila Gold/Silver	R25.00
Campari	R20.00	Triple Sec	R20.00
Cinzano Bianco	R20.00	Vodka	R20.00
Cinzano Rosso	R20.00	Cane	R20.00
Gin	R20.00	Durbanville Gin	R40.00
Mailbu	R20.00	Durbanville Vodka	R40.00

WHISKY, BRANDY & RUM

Bells	R20.00	Klipdrift	R25.00
J & B	R20.00	KWV 3yr old	R25.00
Jack Daniels	R45.00	KWV 10 Year	R40.00
Jameson	R35.00	Richelieu	R25.00
J/W Black Label	R50.00	Hennessy VSOP	R65.00
J/W Red Label	R25.00	Olof Bergh	R20.00
Southern Comfort	R20.00		
		Spiced Gold	R20.00
		Bacardi	R20.00
		Captain Morgan	R20.00
		Durbanville Rum	R40.00

BEER & CIDERS

Amstel	R25.00	Hunters Dry	R28.00
Local Beers	R22.00	Hunters Gold	R28.00
Castle Lite Draught	R48.00	Savannah	R28.00
Heineken	R28.00	Savannah Lite	R28.00
Millers	R28.00	Smirnoff Spin	R28.00
Peroni	R28.00	Flying Fish	R28.00
Windhoek	R25.00	Stella Artois	R35.00
CBC Bottles	R42.00		
CBC Draught	R48.00		

COCKTAILS

Cosmopolitan Vodka, Cranberry Juice, Orange peel	R45
Margarita Silver Tequila, Triple Sec, Lemon Juice	R45
Mojito Bacardi, Mint, Lemon, Soda Water	R45
Sex on the Beach Vodka, Peach Schnapps, Orange Juice, Grenadine	R50
Blue Hawaiian Colada Bacardi, Malibu, Blue Curacao, Ice Cream, Pineapple Juice	R55
Bahama Mama Captain Morgan, Malibu, Banana Liquor, Orange Juice, Pineapple Juice	R55

SHOOTERS

B52 Kahlua, Peppermint, Cape Velvet, Stroh Rum	R35	Pancake Aftershock, Cape Velvet, Cream	R35
French Kiss Lupini Inferno, Cape Velvet, Vodka	R35	Sledge Hammer Kahlua, Cape Velvet, Stroh Rum	R35
Springbokkie Cape Velvet, Peppermint	R35		

FUNCTION BOOKING CONFIRMATION & AGREEMENT

In order to confirm the booking kindly complete the details herein and forward a signed copy of this document as well as proof of payment of the required deposit to info@crowrestaurant.co.za.

EVENT DETAILS

Event Name: _____

Event Date: _____

Contact Person Name: _____

Contact Telephone Number: _____

Number of Guests : Adults
 Children
 Service Providers
 Total Number of Guests

Exclusive use required? (Note: fees applicable) Yes No

Exclusive Use Times: 07:00-11:00 12:00-17:00 18:00-24:00

Venue Area's required for exclusive use: Crown Restaurant: Inside area
 Crown Restaurant: Lawn area
 Crown Restaurant: Bird Room
 Meerendal Chapel/Art Gallery*

*Note see Point 22 at Terms & Conditions

ACCOUNT / INVOICE DETAILS

Company Name (if applicable): _____

Address: _____

Contact Telephone Number: _____

Contact Email Address: _____

Company Registration Number: _____

VAT Number: _____

Contact Name (for billing purposes): _____

Tel: _____

Email: _____

Signature

TERMS & CONDITIONS

1. A non-refundable deposit (as per formal quotation) together with a signed booking agreement is required in order to confirm the event with Crown Restaurant.
2. A deposit invoice will be provided by Crown Restaurant for settlement (see point 6) by the client.
3. On acceptance of the deposit Crown Restaurant guarantees that the areas selected will be reserved entirely at the disposal of the client on the specified dates and times of the event, except if dramatic damage, such as fire, a flood, an act of God or something similar is experienced in the venue prior to the function. The venue reserves the right of use of all other areas not selected for use by the client.
4. Should the deposit be paid and no signed agreement is received within 7 days thereof the deposit will be an acknowledgement of the agreement to the terms and conditions as set out herein.
5. Provisional bookings will be released without prior notification should no deposit and agreement is received within 14 days from booking, unless otherwise specified in writing by Crown Restaurant.
6. All invoices are due and payable upon presentation to the client.
7. Crown Restaurant reserves the right to accept another booking on the same date in the place of your booking should the signed agreement and deposit not be received.
8. All deposits, balance of deposits & invoices are to be paid via Electronic Funds Transfer (EFT) into the bank account of Crown Restaurant. No cheques or credit cards are accepted for payment of function deposits or invoices.
9. Crown Restaurant will provide an agreement for signature on booking and will draw up a detailed function sheet (a working document) that will contain all requirements, procedural detail, menu's etc. related to the function. The function sheet will be finalised and signed off by the client 14 days prior to the event and will be used to govern all activities during the event.
10. Menus are to be confirmed and signed off at least 60 days prior to the event or during the first consultation.
11. The final number of guests is to be confirmed 14 days prior to the event when the function sheet is signed off in order to prepare and order for the event.
12. The final signed off number of confirmed guests will be the number of guests that the client will be responsible to pay for (regardless of cancellations prior to or no-shows during the actual event).
13. The final invoice will be prepared once the function sheet is signed off (see point 11 & 12) and will be presented to the client via electronic mail, the final invoice is due and payable within 7 days prior to the event (see point 6).
14. In the event of a bar account and/or any other costs not covered by the initial invoice, the client will appoint a designated person (detailed in the function sheet) who will be authorized to sign off the bar account at the end of the event. No disputes will be entered into afterwards and the signature of the authorized person will be an acknowledgement of the bill for payment by the client. The invoice will be due and payable on the evening of the event and may be settled by credit card on the evening or by written mutual agreement.
15. Set up and cut off times will be strictly enforced as per the signed function sheet / agreement.
16. If applicable and required only natural bio-degradable items may be used as confetti, strictly no paper confetti, feathers, polystyrene confetti, tinsel, streamers, seeds or butterflies (due to our own local indigenous ecosystem) are allowed. Due to the proximity of heritage buildings and animals no sky lanterns or fireworks are allowed.
17. Should the restaurant be required after 24:00 on the day of the event an additional fee of R2500 per hour or part thereof will be levied until 02:00am after which the restaurant and event will be formally closed by management.
18. All quoted rates and prices are inclusive of 14% VAT and subject to change without prior notification.
19. All menu tastings, if required, will be charged for as per menu price selected.
20. In the event of a lawn ceremony the restaurant chairs may be utilized free of charge, should the client require alternative chairs this will be for their own account.
21. Should additional tables, chairs, cutlery crockery & glassware be required for more than 120 guests it will be rented in at the expense and agreement of the client.
22. All Meerendal Hotel Suites and the Meerendal Chapel/Art Gallery are to be booked and paid for directly with Meerendal Wine Estate and are not included in any fees provided by Crown Restaurant unless specified in writing.
23. Cancellation:
 1. The deposit is non-refundable.
 2. If cancellation is received within 45 days from the date of the event the full estimated account as quoted will be and remain due and payable.
 3. Should the need arise to post-pone the event for whatever reason Crown Restaurant will reasonably consider another available and suitable date and will reasonably consider the approval of the move of the event to an alternative date (within 6 months of the original date).
24. Catering, Service & Bar Services:
 1. Only Meerendal wine is served by Crown Restaurant with the exception of sparkling wine.
 2. Corkage of R45 per 750ml bottle will be charged for wine supplied by the client.
 3. A bar service fee may be charged (if not included in the exclusivity fee quoted) and is based on the number of guests, the fee includes the service and provision of a fully stocked bar during the event will all relevant condiments, glassware and ice.
 4. No other alcohol and/or drinks will be allowed to be brought in by the client.
 5. Corkage (see 24.2) will be charged on any Meerendal Wine bought directly from Meerendal Wine Estate as Crown Restaurant and Meerendal Wine Estate are separate business entities.
 6. All prices for wine are in line with prices charged by the Meerendal Cellar Door and subject to change.
 7. Crown Restaurant will provide all catering with the exception of Halaal or Kosher meals which may be arranged from certified suppliers and a surcharge will be levied by Crown Restaurant for this service.
 8. The service fee is compulsory and minimum requirements is 1 waitron per 10 guests at a rate of R80 per waitron per hour and R12 per waitron per hour on Sunday's and Public Holiday's with a minimum of 10 hours per exclusive event or by mutual written agreement and 1 hour for set up before the event will be added and 1 hour for break down after the event will be added.
 9. All food and beverage prices, vintages, lists and brands are subject to change without prior notification.

Signature

CROWN Restaurant & Venue

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10. Crown Restaurant reserves the right to close the bar at any time, at the discretion of management, in order to protect the property, guests and staff of Crown Restaurant and/or Meerendal Wine Estate.
11. No alcohol will be served to any person under the age of 18 in line with legislation and the right is reserved to request proof of identification.
25. Entertainment and Music:
 1. All music and entertainment is subject to the written approval of Crown Restaurant management and for the client's own account and not included in any fees of Crown Restaurant.
 2. All equipment required for music, sound and entertainment (PA systems, projectors, extension cables, sound equipment and cabling etc) remains the responsibility of the event organisers and/or client.
 3. Management reserves the right to limit music levels due to the close proximity of the Meerendal Boutique Hotel.
26. In line with legislation all facilities are non-smoking and designated smoking areas outside will be prepared on request and strictly enforced.
27. Any and all breakages and damages to the property and/or operating equipment of Crown Restaurant and Meerendal Wine Estate will be charged for on the day of the event or thereafter and the client hereby accepts such responsibility for the payment of such damages as determined by management and no disputes will be entered into.
28. Deliveries & Décor:
 1. No Décor or Flowers or Linen items are included in the fees provided and quoted for by Crown Restaurant unless so specified.
 2. Delivery and storage of décor, flowers, furniture, linen, wine and other items designated for the event will be negotiated by the parties and detailed in the signed off function sheet.
 3. Crown Restaurant will not accept any liability for the loss of or damage to any items delivered and stored on the premises prior to, during and after the event.
 4. All décor items are to be removed from the premises by 08:00 the following day or by mutual written agreement.
 5. In the event of table linen provided by Crown Restaurant pre-caution is to be made by the client to prevent damage to linen at all times (i.e dripping candle wax etc). The replacement of damaged linen will be the responsibility of the client and will be charged for and the client hereby accepts such responsibility and no disputes will be entered into.
 6. Crown Restaurant will not accept any responsibility for poor service delivery of any third party supplier (including action, advice and opinions).
29. Crown Restaurant will not be held responsible for an outdoor event should the weather affect the arrangement and operation of the function, although every possible pre-caution will be taken to accommodate the client and the event in the case of weather affecting the function.
30. The Crown Restaurant premises are monitored by a 24 hour CCTV (closed circuit television) surveillance system.
31. Crown Restaurant is a separate business entity to Meerendal Wine Estate and is owned and operated independently.
32. Crown Restaurant (including management, agents, staff and owners) and Meerendal Wine Estate (including management, agents, staff and owners) will not be held responsible for damage to or loss of any personal belongings and under no circumstances will liability be accepted in respect of any theft, loss, injury or death however caused.
33. It remains the responsibility of parents and guardians to supervise all children/minors at all times during an event or visit to Crown Restaurant as Meerendal Wine Estate is an operational working farm and all visitors are required to remain within designated public areas.
34. Right of admission on the premises of Crown Restaurant and Meerendal Wine Estate is reserved.
35. All costs and disbursements including legal costs on the attorney and client scale incurred by Crown Restaurant in collecting or endeavoring to collect any amounts due in terms hereof are payable by the Client on demand including collection commission. The parties consents to the jurisdiction of the Bellville Magistrate's Court having jurisdiction in respect of all legal proceedings connected with this agreement, notwithstanding that the amount of the matter in dispute exceeds the court's jurisdiction.

All of the above Terms and conditions are hereby signed and accepted:

Date: _____

Place: _____

Client Name: _____

Client Signature: _____ *(or on behalf of the client/company)*

Witness Name: _____

Witness Signature: _____

Signature