

# FUNCTION MENU PACKAGES

	page
Guidelines to choose a package / set menu	2
Packages:	3
i. Crown opal package	
ii. Crown sapphire package	
iii. Crown ruby packages	
Standardised set menus:	4
ii. Crown Prince Menu	
iii. Crown Queen Menu	
iv. Crown King Menu	
Canapé Menu	5
Plated options	6
Feasting platter options	7
Wine list	8
Drinks list	9
i. Welcome drinks (non-alcoholic)	
ii. Spirits, beers, ciders etc.	
iii. Cocktails & shooters	
Crown booking agreement	11
Terms & conditions	12

\* 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](mailto:info@crowrestaurant.co.za) | [www.crownrestaurant.co.za](http://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

R345 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

R355 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

R435 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

<b>PRINCE SET MENU R235pp</b>	<b>QUEEN SET MENU R295pp</b>	<b>KING SET MENU R335pp</b>
<b>STARTERS</b>	<b>STARTERS</b>	<b>STARTERS</b>
<b>Soup of the day</b> with home baked bread or <b>Crown's famous Chilli Poppers</b> or <b>Korean BBQ baby Back Ribs</b> Pickles	<b>Mielie Pap Fingers</b> Biltong powder, Garlic mayo or <b>Creamy Peri-Peri Chicken Livers</b> Bruschetta or <b>Roasted Tomato &amp; Butternut Soup</b> served with home baked bread	<b>Macaroni and Parmesan Bombs</b> Bacon Jam or <b>Mini Feast Platter</b> Mielie Pap fingers / Korean baby back Ribs / Soup tasting portions or <b>Biltong and Mushroom Soup</b> with homemade Bread
<b>MAIN COURSE</b>	<b>MAIN COURSE</b>	<b>MAIN COURSE</b>
<b>Gnocchi</b> 3 Cheese Sauce/ chopped Pesto or <b>Crown Gourmet Beef Burger</b> Free range Beef / Bacon/ Smashed Avo / Camembert / Aioli/ hand-cut Fries / Salad or <b>Pork Belly Flatbread</b> Baby Lettuce / crunchy Onions/green Beans / Mustard dressing	<b>Asian braised Short Rib</b> Rainbow Slaw / roasted Garlic Mash or <b>Spanish inspired Kingklip</b> Chorizo crust / spicy Potatoes, Lemon mayo / Potato chips / Tomato sauce or <b>Butter Chicken Pie</b> Turmeric Mash / Sambals	<b>Pork Belly</b> Apple and Aubergine chutney / Parmesan / Sweet Potato and Butternut bake / Jus or <b>Aged Rump</b> 250g aged Rump, served medium / hand cut Chips/ crispy Onions / Jus or <b>Shoulder of Lamb</b> Tomato & Parmesan Rice bombs / Pampoentert
<b>DESSERT</b>	<b>DESSERT</b>	<b>DESSERT</b>
<b>Peanut Butter &amp; Chocolate puddings</b> Vanilla bean Ice-cream or <b>Crème Brûlée</b> Brandy & Coke Malva pudding or <b>Creamy Milk Tart Sago Pudding</b> drunken Apricots / Star-anise Almond Meringue	<b>Crème Brûlée</b> Brandy & Coke Malva pudding or <b>Sesame snaps</b> Chocolate mousse, Lime drizzle or <b>Creamy Milk Tart Sago Pudding</b> drunken Apricots / Star-anise Almond Meringue	<b>Peanut Butter and Chocolate Puddings</b> Vanilla bean Ice-cream or <b>Pumpkin Pie &amp; Salted Caramel Cheesecake</b> or <b>Cheese Board</b> A selection of 5 local Cheeses served with Preserves & Crackers

# Canapé Menu

Select a minimum of 3 canapés  
A minimum of 10 items must be ordered per canapé

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)
- Vegetarian Springrolls with Japanese Soy & Sweet Chilli Sauce (R 15)
- Bobotie Samoosa with Gooseberry Chutney (R 18)
- Macaroni and Parmesan bombs with Bacon jam (R 18)
- Chicken Skewers with Honey Mustard glaze (R 20)
- Black Tiger Prawns in Crispy Streaky Bacon served with Aioli (R 25)
- Mieliepap fingers with Biltong powder and Garlic Mayo (R 12)
- Risotto Arancini with Truffle Oil (R 25)
- Mini mug of roasted Tomato and Butternut Soup with Bread Stick (R 20)
- Mini Aubergine, Cream Cheese, Chive and Rare Roast Beef Roulades on a tangy Tomato Puree (R 15)
- Sriracha and Honey glazed Chicken Wings (R 20)
- Fig Preserve, Blue Cheese & Caramelised Onion Samoosa (R 18)
- 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 (R 10)
- Caprese Skewers - Buffalo Mozzarella, Rosa Tomato & Basil Pesto (R 15)
- Dukkah Crusted Goats Cheese Truffles (R 18)
- Ricotta Cakes with Tomato & Onion Salsa (R 20)
- Blinis with Cream Cheese & Smoked Salmon (R 25)
- Gorgonzola & Red Onion Tartlets (R 20)

## SWEET ITEMS

- Chocolate Éclair with Vanilla Chantilly Cream (R 15)
- Marbled Charcoal Cheesecake (R 20)
- Chocolate & Hazelnut Brownies (R 20)
- Lemon Meringue (R 20)
- Dark Chocolate, Orange & van der Hum Truffles (R 20)
- Mini Pavlova with Berry Coulis (R 15)

## 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
- Mieliepap fingers with Biltong powder and Garlic Mayo
- Beef Fillet Carpaccio, Pickled Enocitake Mushrooms, Caper Berries, Parmesan Shavings
- 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
- Macaroni and Parmesan bombs with Bacon jam
- Roast Butternut Salad, Rocket, Parmesan shavings, Extra Virgin Olive Oil, Balsamic reduction
- Mini Feasting Platter of Macaroni & Parmesan bombs, Korean baby back Ribs & Soup tasting portions

### PLATED MAIN COURSE OPTIONS

- Beef Fillet (medium), Potato Rosti, Baby Root Vegetables in Herb Butter, Sauce Béarnaise
- Polenta Crumbed Chicken Stack, warm Potato & Red Onion Salad, Lemon Buerre Blanc
- Spanish inspired Kingklip with a Chorizo crust, spicy Potatoes, Lemon Mayo, Potato chips & Tomato sauce
- Shoulder of Lamb, Tomato & Parmesan Rice bombs, Pampoentert
- Grilled Yellowtail with Lemon Cream, Potato Rosti & Mediterranean Roasted Vegetables
- Gnocchi with 3 Cheese sauce & chopped Pesto
- Butter Chicken Pie with Turmeric Mash & Sambals
- Pork Belly with Apple and Aubergine Chutney, Parmesan, Sweet Potato & Butternut bake, jus

### 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

- 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 & Chocolate puddings with Vanilla bean Ice-cream
- Crème Brûlée, Brandy & Coke Malva pudding
- Creamy Milktart Sago Pudding with drunken Apricots/Star-anise Almond Meringue

#### CROWN Restaurant & Venue

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

# FEASTING PLATTER OPTIONS

## FEASTING PLATTER PROTIEN OPTIONS

- Beef Fillet (served medium) with Creamy Mushroom & Truffle Sauce
- Polenta Crumbed Chicken Stack with Lemon Buerre Blanc
- Grilled Yellowtail with Lemon Cream
- Spanish inspired Kingklip with a Chorizo crust, spicy Potatoes, Lemon Mayo, Potato chips & Tomato sauce
- Shoulder of Lamb, Tomato & Parmesan Rice bombs, Pampoentert
- Bobotie Meatballs with Sambals
- Pork Belly with Apple and Aubergine Chutney, Parmesan, Sweet Potato & Butternut bake, jus

## 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

- Ricotta Gnocchi
- Potato Dauphinoise
- Spiced Basmati Rice
- Homespun Paperdelle
- Home-made Flatbread
- Potato Rosti
- Hand-cut Fries & Smokey Mayo

### CROWN Restaurant & Venue

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

## WINE LIST

Crown Restaurant only serves the following Meerendal Wines which are also available to taste in the Tasting Room

All prices and vintages are subject to change

### WHITE WINE

- |                                     |         |
|-------------------------------------|---------|
| • Meerendal Sauvignon Blanc (750ml) | R140.00 |
| • Meerendal Sauvignon Blanc (500ml) | R 90.00 |
| • Meerendal Pinotage Rosé           | R130.00 |

### RED WINE

- |   |         |
|---|---------|
| • Big Feet Pressed by Elephants (Red Blend) | R120.00 |
| • Meerendal Pinotage (750ml)                | R150.00 |
| • Meerendal Pinotage (500ml)                | R 90.00 |
| • Meerendal Shiraz                          | R200.00 |
| • Meerendal Merlot                          | R230.00 |
| • Meerendal Heritage Block Pinotage         | R400.00 |

### SPARKLING WINE

- |                                     |         |
|-------------------------------------|---------|
| • Meerendal Sparkling Rosé (Sweet)  | R180.00 |
| • Meerendal Method Cap Classique NV | R250.00 |

### SPARKLING WINE

- |   |         |
|---|---------|
| • Meerendal Sauvignon Blanc Noble Late Harvest (375ml)<br>(only available from December 2018) | R225.00 |
|---|---------|

### UNLABELLED

- |                    |         |
|--------------------|---------|
| • Unlabelled Wines | R100.00 |
|--------------------|---------|
- Only available on request & dependent on confirmation of availability



## DRINKS LIST

All prices & products are subject to change

### WELCOME / ARRIVAL DRINKS (non-alcoholic)

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

### 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](mailto: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\*

\*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 15% 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 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.
  2. 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.
  3. No other alcohol and/or drinks will be allowed to be brought in by the client.
  4. Corkage of R45 per 750ml bottle will be charged on any Meerendal Wine bought directly from Meerendal Wine Estate as Crown Restaurant and Meerendal Wine Estate are separate business entities.
  5. All prices for wine are in line with prices charged by the Meerendal Cellar Door and subject to change.
  6. 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.
  7. 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.
  8. All food and beverage prices, vintages, lists and brands are subject to change without prior notification.
  9. 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.

Signature

10. 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