

WEDDINGS AT CROWN

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INTRODUCTION

CONGRATULATIONS

on making a fantastic life changing decision to get married!

We value the beautiful union of marriage and welcome every opportunity to engage with couples to plan and execute their dream wedding.



Crown Restaurant is located in the Cape Winelands on the beautiful Meerendal Wine Estate in Durbanville, Cape Town.

Meerendal Wine Estate boasts a rich and diverse history and is one of the oldest wine estates in South Africa dating back to 1702, when the farm was granted to Jan Meerland by governor Willem Adriaan van der Stel. The Estate grows a variety of noble cultivars and produce award winning wines.



Crown Restaurant is a popular venue for weddings and various kinds of other bespoke events and functions where guests can enjoy the best of what is on offer in the Cape Winelands.



GENERAL INFORMATION

Crown Restaurant is a fully licensed, full service restaurant and function venue and open daily from 07:00 – 22:00. Right of admission is reserved.

The restaurant is perfect for bespoke weddings to a maximum capacity of 150 guests, catered for inside the restaurant with a beautiful lawn and garden right outside the doors overlooking the dam and vineyards, the perfect spot for an outside ceremony or welcome drinks and canapés. Tents (Bedouin, Marquee etc) may be erected on request on the lawn.

Service times generally are:

Breakfast	07:00 – 11:00
Lunch	11:30 – 17:00
Dinner	17:00 – 22:00

Once booking availability is confirmed we require a booking information form and booking agreement with proof of payment of the required deposit is required in order to confirm a wedding booking.

Ample secure parking is available on the Wine Estate.

Crown Restaurant is wheelchair friendly with disabled bathroom facilities.

Smoking and Vaping is not allowed at the restaurant and venue (neither inside nor outside) and only in designated demarcated smoking areas.

All prices include VAT and are subject to change.

CATERING

All catering is provided exclusively by the Crown Restaurant team. Unfortunately, no outside catering is allowed, and no food or beverages may be brought into the restaurant by the customer or their guests for consumption on the premises (unless prior written consent is obtained and alternative agreements are in place).



HALAAL, KOSHER & DIETRY REQUIREMENTS

Crown Restaurant caters for most dietary requirements on request (i.e. vegetarian, vegan, diabetic, gluten free, pescatarian etc.) with the exception of strictly Halaal or Kosher meals. Crown Restaurant is Halaal friendly and purchase meat products from a Halaal certified butcher but can arrange and order strictly Halaal and Kosher meals from a trusted certified supplier. Surcharges apply.



EXCLUSIVITY

Weddings at Crown Restaurant are booked as exclusive events and subject to our exclusivity fees/packages for weddings. The following restaurant service times will be blocked off exclusively for weddings:

Breakfast	07:00 – 11:00	}	Breakfast and Lunch Weddings
Lunch	12:00 – 17:00		
Dinner	18:00 – 00:00	}	Dinner Weddings

Included for exclusive bookings:

- Duty Manager
- Provision of a fully stocked bar with a wide variety of spirits, beers, ciders and minerals with cash bar or account bar facilities (as per arrangement and agreement).
- Furniture & Equipment for 120 guests:
 - Tables & Chairs
 - Cutlery, Crockery & Glassware
 - Serviettes
 - Setting up of tables (including cutlery, crockery, glassware)



WELCOME DRINKS, BAR & WINE

Welcome drinks are served after the ceremony and a range of cocktails, mocktails and other drinks are available - we are open to personal requests and suggestions.

We have a fully licensed cash or account bar facility with a wide selection of Spirits, Beers, Ciders, Minerals, Juice, Cocktails and Mocktails. The Crown Wine List consist of the range of Meerendal Wines and is the only wine that is served in the restaurant. Unfortunately, no corkage is allowed. Last rounds at 23h45 and the bar closes at 00h00 unless alternatively arranged.

Crown Restaurant regrettably do not accept cash or cheques as forms of payment at the bar during functions and events. Visa, Master Card, American Express, Diners Club, Zapper, Snapscan and MasterPass are all accepted forms of payments at the bar during the event. We request that you kindly notify all your invited guests of the available methods of payment to avoid any inconvenience at your event. Last rounds at 23h45 and bar closes at 00h00 or by arrangement.



SERVICE FEES

In order to ensure the comfort of your guests our waitrons will attend to their every need without expectation of a gratuity. The table service fee is compulsory and minimum requirements are 1 waitron per 10 guests and is charged at R90 per waitron per hour and R135 per waitron per hour for Sunday's and Public Holiday's (please note that 1.5 hours for set-up prior to the event and 1.5 hours for break-down after the event will be added). One additional head-waitron will be scheduled to only take care of the bridal party throughout the event.

A bar service fee is levied for exclusive events that is based on the number of guests. The bar fee includes the bar attendants and the provision of a fully stocked bar during the event with all of the relevant condiments, glassware and ice.



Bar service fees:	Less than 100 guests	R1 500
	More than 100 guests	R1 750
	More than 150 guests	R2 500

DEPOSIT, PAYMENT TERMS & CONDITIONS

Once we confirmed availability for your wedding (either telephonically or via e-mail) the booking may be confirmed by means of a booking deposit together with a completed Booking Form & Agreement. The proof of payment of the required deposit (only EFT) and booking agreement are to be e-mailed to us at info@crowrestaurant.co.za.

The Booking Deposit required for an exclusive wedding is a non-refundable amount of R8000.

The stipulated required deposit in non-refundable and will be deducted from the final bill. Please note that bookings larger than 100 may be required to pay a larger deposit.

Crown Restaurant will draw up a detailed function sheet (working document) that will contain all requirements, procedural detail, menus etc. related to the event. 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.

Menus are to be confirmed and signed off at least 21 days prior to the event. The final number of guests are 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. 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).

The final invoice will be prepared once the function sheet is signed off and will be presented to the client via electronic mail for settlement and the final invoice is due and payable via EFT within 7 days prior to the event.

In the event that the booking is cancelled or moved to a different date the non-refundable deposit will be retained by Crown and moved to the new booking date if applicable.

Bank details for EFT deposits:

ABSA Bank | Account name: Thyme Hospitality | Cheque Account number: 408 138 6427
 Branch: Durbanville 632005 | Reference: "deposit invoice reference number"



KIDS

Crown Restaurant is a family friendly restaurant and kids of all ages are most welcome. Children under the age of 10 years will be charged 50% of the agreed adult menu price. Children under the age of three years will not be charged.

EQUIPMENT, ENTERTAINMENT, SOUND & AV

A wide variety of skilled and highly professional service providers are available to enhance the function on many levels, from musicians, florists, decor and furniture (list for hire items available on request) to entertainers, artisan ice-cream suppliers and many exciting other options.

We also provide the option of using our internal design service team.

CROWN DÉCOR & DESIGN

may be consulted during consultations in order to understand your specific ideas and vision for the event.

We can then assist to conceptualize a bespoke wedding that is tailored made to fit your dream. Our excellent team will apply themselves to source the perfect furniture, decor and flower solution for your event.

Please note: if you opt to use our services this will be quoted for separately.



MEERENDAL BOUTIQUE HOTEL & CHAPEL

Meerendal Wine Estate boasts a quaint little chapel perfect for weddings and other ceremonies, but if you prefer the outdoors the Crown lawn will suit your taste perfectly for an outside ceremony.

The historic original Estate homestead has been lovingly converted into a luxurious and elegant Boutique Hotel, the perfect place to start a new life chapter as Mr & Mrs.



The use of the Meerendal Boutique Hotel and the Meerendal Chapel are not included in any of our rates and managed exclusively by Meerendal Wine Estate.

Kindly contact Michele@meerendal.co.za | (021) 975 1655 to book and pay for the Meerendal Chapel or to arrange any Hotel Accommodation.



Included in the fees for the reception:

Duty Manager to run the event

Set-up of Pre-Drinks and Canapés area with:

- 6 x Round marble outside tables with outside chairs and umbrellas
- Drinks Table

Set-up of the reception area and event by our service staff

- Morning/Lunch weddings set-up will commence at 07:00 on the day of the event.
- Dinner weddings set-up will commence at 12:30 on the day of the event.
- Standard cutlery, crockery & glassware and serviettes (up to 120 guests)
- Standard Restaurant furniture
- Naked wooden tables (15 x round or 25 x square)
- Fireplace with limited wood

Excluded in the fees for the reception:

- Wedding coordination and Décor & Design Fees (rates available on request)
- Menu & Beverages
- Designer Chairs & Furniture (options available on request)
- Linen (options available on request)
- Decor & Flowers (options available on request)
- Ambient lighting (options available on request)
- Entertainment, DJ, PA & Sound System (options available on request)
- Venue overtime @ R 3000 per hour or part thereof after 00h00 (only available until 02h00)

SITE INSPECTION BY APPOINTMENT ONLY



MENU PACKAGE GUIDELINES

At **CROWN RESTAURANT** we understand and appreciate the responsibility and care that needs to be applied in planning a **SUCCESSFUL** and **MEMORABLE** wedding. We proudly serve creative **EXCEPTIONAL** cuisine that is prepared with **CARE** and are uniquely plated and presented. The menus are all designed to be **TRENDY** but with **COMFORTING FLAVOURS** and we aim to leave your guests talking for days.

The **MENU PACKAGES** aim to assist you in making a decision on what to offer your guests that will both suit your **BUDGET** and will ensure that your guests taste the **PASSION**, see the **FLAIR**, experience the **LIFE** and feel the **LOVE** that are core values here at Crown.

In order to ensure the **BEST** possible **SERVICE** and **EXPERIENCE** we limit the number of choices in terms of menu items based on the number of guests at your event, but are not inflexible in our approach to design the most suitable menu for you.

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

* Supplementary Charge may be levied if a 3-Course Choice Menu with 2 options per course is required

PLEASE NOTE:

- All menu items are subject to seasonal availability and final confirmation.
- All prices and products are 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 that own cake is supplied.
- Vegetarian | Vegan | Halaal | Kosher options are available on request and managed by exception and subject to written confirmation as well as surcharge.
- Booking confirmation requires a booking info sheet, signed booking agreement and function deposit payment.
- Standard Function Terms & Conditions apply as per the Booking Agreement.



PACKAGES | MENUS | DRINKS

The following menu and drinks options are available to exclusive group bookings.

We aim to be flexible in order to allow our guests the best possible experience and are open to reasonable suggestions to amend menus to suit the requirements of the booking.

1. BREAKFAST SET MENUS

2. CANAPÉ MENU | DESIGN A PLATTER

3. PACKAGES

4. BRAAI MENUS

5. KIDDIES MENU

6. WINE LIST

7. DRINKS LIST




CROWN
RESTAURANT & VENUE
AT MEERENDAL WINE ESTATE
BREAKFAST SET MENU
PLATED

Three Course Set Menu – R200pp
Starter, Main Course & Dessert with Bottomless Filter Coffee/Tea

Two Course Set Menu – R165pp
Main Course with either Starter OR Dessert with Bottomless Filter Coffee/Tea

STARTER

Placed on the table and ready on arrival

Granola Cup
Home-made Cocoa, Coconut and Vanilla Granola with double Cream Yoghurt and rainbow Fruit

MAIN COURSE

Select any 3 of the following items to design your own breakfast set menu

Crown Classic Large Breakfast
2 free range scrambled Eggs, local Bacon, blistered Tomatoes, Mushrooms,
Beef Sausage, home-made Bread

Breakfast Tartlet
Cheese and Herb crust, caramelised Onion, Mushroom Cream, fried Eggs, crispy Bacon

Smokey Baked Bean and Bacon Bowl
Spicy fried Eggs served with Santa Anna Nacho Chips, Salsa and Guacamole

Shakshuka
Spicy Tomato and sweet Pepper sauce with poached Eggs and Sweetcorn fritters

Croissant
with Bacon, 2 free range scrambled Eggs, Rocket and Cheddar Cheese

Rainbow Fruit Plate
Regular Yoghurt with homemade Cocoa, Coconut and Vanilla Granola and fresh Fruit

Blueberry Flapjacks
with Cheesecake drizzle

DESSERT

Served with Filter Coffee / Tea

Chocolate Brownie
served with Chantilly Cream



BREAKFAST FEASTING MENU

WITH A FEASTING TABLE MAIN COURSE

Three Course Menu – R250pp

Plated Starter, Main Course Feasting Table & Plated Dessert with Bottomless Filter Coffee/Tea

Four Course Menu – R300pp * includes additional main course

Plated Starter, Main Course Feasting Table & Plated Dessert with Bottomless Filter Coffee/Tea

STARTER

Placed at each table setting and ready on arrival

Granola Cup

Home-made Cocoa, Coconut and Vanilla Granola with double Cream Yoghurt and rainbow Fruit

FEASTING STYLE MAIN COURSE

Feasting Table with the following items:

Free range scrambled Eggs with chives

Local Streaky Bacon

Blistered Tomatoes with Rosemary

Creamy Button Mushrooms

Beef Sausage

Home-made Baked Beans in spicy tomato and sweet pepper sauce

Sweetcorn fritters

Mini Breakfast Quiche

Home-made Bread, Mini Croissants & Preserves

* ADDITIONAL MAIN COURSE

Blueberry Flapjacks with Cheesecake drizzle

Mini Pink Scones with Berry Jam and Rose scented Cream

A collection of 5 local Cheeses, home-made Pickles and cold Meats

DESSERT

Served plated with Filter Coffee / Tea

Chocolate Brownie

served with Chantilly Cream



CANAPÉ MENU | DESIGN A PLATTER

In order to design personalised canapé platters for cocktail events and functions, select a minimum of 3 canapé items from the list below.

All items are individually priced per items and a minimum of 10 items can be ordered per canapé item.

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 (R25)
- Mini mug of roasted Tomato and Butternut Soup with Bread Stick (R20)
- Sriracha and Honey glazed Chicken Wings (R20)
- 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 (R10)
- Caprese Skewers of 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)
- Hushpuppies (corn fritters) with Sour Cream and spicy Tomato Salsa (R20)
- Corndog - mini Cheese grillers in Batter served on a skewer (R20)
- Braai Broodtjies with Tomato Chutney, Cheese and Caramelised Onion (R12)
- Mini Butter Chicken Bunny Chows (in corn bread) (R20)
- Peri-Peri Chicken Liver Parfait on Mini Roosterkoek (R12)
- Mini Boereworsrolls with Chakalaka (R15)
- Nachos with Smokey Beans, Cheese and Guacamole (R23)
- Macaroni and Parmesan bombs with Bacon jam (R18)
- Crown famous Chilli Poppers (R20)
- Rib-Eye Bites with Brandied Pepper Sauce (R25)
- Mini Lamb Burgers/Sliders with Sundried Tomato Mayo, Feta Sauce and Rocket (R40) (not available for packages)
- Korean Baby-back Ribs with Pickles (R25)
- Grilled Sweetcorn with smoked Paprika and Spring Onion Butter (R12)
- Mini Flatbread Tacos with Beef Short-rib, Sour Cream and Spicy Salsa (R25)

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)
- Peanut Butter and White Chocolate Blondies (R20)
- Pumpkin Fritters with Cinnamon Caramel (R10)
- Milktart Bites (R15)
- Malva Pudding Truffles (R15)




CROWN
 RESTAURANT & VENUE
 AT MEERENDAL WINE ESTATE
PACKAGES

Select a package of your choice followed by menu items for each course, as specified in the chosen package, on the next page | Feasting Options can either be served as platters at the table or on a Feasting Table.

CROWN OPAL PACKAGE

OPAL PLATED OPTION R370 PP.

- Canapés select three items from the Canapé Menu (pg 10)
- Main Course select from the Plated Main Course Options (pg 12)
- Dessert select from the Plated Dessert Options (pg 13)
- Filter Coffee / Tea

OPAL FEASTING OPTION R420 PP.

- Canapés select three items from the Canapé Menu (pg 10)
- Main Course served as Feasting Style Platters for communal eating at the table:
select 1 x Meat/Fish, 1 x Starch and 2 x Vegetables from Feasting Style Platter Options (pg 12)
- Dessert select from the Plated Dessert Options (pg 13)
- Filter Coffee / Tea

CROWN SAPPHIRE PACKAGE

SAPPHIRE PLATED OPTION R385 PP.

- Canapés select three items from the Canapé Menu (pg 10)
- Starter select from the Plated Starter Options (pg 12)
- Main Course select from the Plated Main Course Options (pg 12)
- Filter Coffee / Tea

SAPPHIRE FEASTING OPTION R455 PP.

- Canapés select three items from the Canapé Menu (pg 10)
- Main Course served as Feasting Style Platters for communal eating at the table:
select 2 x Meat/Fish, 2 x Starch, 2 x Vegetables, 1 x Salad from Feasting Style Platter Options (pg 12)
- Dessert select from the Plated Dessert Options (pg 13)
- Filter Coffee / Tea

CROWN RUBY PACKAGE

RUBY PLATED OPTION R450 PP.

- Welcome Drink select one from the Welcome Drink Options (pg 18)
- Canapé's select any three items from the Canapé Menu (pg 10)
- Starter select from the Plated Starter Options (pg 12)
- Main Course select from the Plated Main Course Options (pg 12)
- Dessert select from the Plated Dessert Options (pg 13)
- Filter Coffee / Tea served with a home-made Chocolate Truffles

RUBY FEASTING OPTION R500 PP.

- Welcome Drink select one from the Welcome Drink Options (pg 18)
- Canapé's select any three items from the Canapé Menu (pg 10)
- Starter select from the Plated Starter Options (pg 12)
- Main Course served as Feasting Style Platters for communal eating at the table:
select 3 x Meat/Fish, 3 x Starch, 3 x Vegetables, 2 x Salad from Feasting Style Platter Options (pg 12)
- Dessert select from the Plated Dessert Options (pg 13)
- Filter Coffee / Tea served with a home-made Chocolate Truffles



MENU ITEMS TO CHOOSE FROM PER COURSE

PLATED MENUS

FEASTING OPTIONS

CANAPÉS

Use the Canape Menu on page 14 to select

CANAPÉ STARTER

Use the Canape Menu on page 14 to select

STARTERS

- 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
- Moroccan Lamb & Lentil Soup, Tear-&-Share Garlic Bread, Herb Labne
- 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

MEAT & FISH 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 Fondue
- 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

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 with Smokey Mayo

MAIN COURSE

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

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

STARCH OPTIONS

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



DESSERT

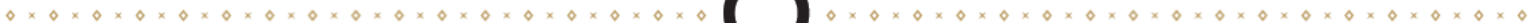
Served plated at the table

- 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 with Coke Malva pudding
- Creamy Milktart Sago Pudding with drunken Apricots/Star-anise Almond Meringue

DESSERT

Served plated at the table

- 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 with Coke Malva pudding
- Creamy Milktart Sago Pudding with drunken Apricots/Star-anise Almond Meringue




CROWN
 RESTAURANT & VENUE
 AT MEERENDAL WINE ESTATE
BRAAI MENUS

**STANDARD
BRAAI MENU**

R380pp
minimum of 30 guests

**SPIT BRAAI
MENU**

R490pp
minimum of 40 guests

MAIN COURSE

Served as feasting style platters per table

- Beef Sirloin served with Creamy Mushroom & Truffle Sauce
- Smoked Pork Neck with an Apple and Gooseberry Jelly
- Chicken and Mango Skewers with Tandoori Mayonnaise
- Boerewors with Tomato & Onion Smoor
- Corn on the Cob & Mediterranean Roasted Vegetables with Sweet Chilli
- Pot Bread with Biltong Spice and a Pesto Butter
- Green Salad with Sundried Tomatoes, Olives and Feta Cheese
- Roasted Beetroot & Red Onion Salad with Balsamic Roasted Beetroot & Red Onions, Quinoa and Goats cheese and a Red Wine Vinaigrette
- 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

CANAPÉ STARTER

Served on arrival with welcome drinks

Selection of Canapés:

- Thai Roasted Chicken Springrolls with Sweet & Sour Dipping Sauce
- Crown famous Jalapeño Poppers
- Mini Caprese Skewers with Basil Pesto

MAIN COURSE

Served as feasting style platters per table

- Selection of Fresh Farm Breads & Butter
- Lamb from the Spit with Rosemary and Thyme Basting and served with Mint Jelly
- Lemon and Garlic Roasted Chicken from the Braai
- Boerewors with a Classic Chakalaka Sauce
- Roasted Baby Potatoes with Garlic and Parsley
- Pot Bread with Biltong Spice and a Pesto Butter
- Fresh Green Salad with Sundried Tomatoes, Olives and Feta Cheese
- Roasted Beetroot & Red Onion Salad with Balsamic Roasted Beetroot & Red Onions, Quinoa and Goats cheese and a Red Wine Vinaigrette
- 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

DESSERT

Served plated at the table

Crème Brûlée
with Caramelized Sugar Crisps

DESSERT

Served plated at the table

Crème Brûlée
with Caramelized Sugar Crisps




CROWN
 RESTAURANT & VENUE
 AT MEERENDAL WINE ESTATE
THE KIDDIES MENU
 FOR KIDS UNDER 12 ONLY

BREAKFAST

Kiddies Breakfast	R40
one fried egg/local bacon/slice of toast	
Kiddies French Toast	R40
with syrup and bacon	

LUNCH & DINNER

Toastie	R45
with cheddar and mozzarella cheese / shoestring fries	
Chicken Strips	R45
with shoestring fries	
Mini Beef Burger	R45
with shoestring fries	
Mini Pork Ribs	R65
with shoestring fries	
Kiddies Ham & Cheese Pizza	R45
Cheesy Pasta	R50

DESSERT

Vanilla Ice-Cream with Chocolate Sauce, Smarties & Flake	R45
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CROWN
RESTAURANT & VENUE
AT MEERENDAL WINE ESTATE
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
- Meerendal Sauvignon Blanc (500ml) R 90
- Meerendal Pinotage Rosé R130

RED WINE

- Big Feet Pressed by Elephants (Red Blend) R120
- Meerendal Pinotage (750m) R150
- Meerendal Pinotage (500ml) R 90
- Meerendal Shiraz R200
- Meerendal Merlot R230
- Meerendal Heritage Block Pinotage R400

SPARKLING WINE

- Meerendal Sparkling Rosé (Sweet) R180
- Meerendal Method Cap Classique NV R250

DESSERT WINE

- Meerendal Sauvignon Blanc Noble Late Harvest (375ml) R225
* Only available from December 2018

UNLABELLED WINE

- Unlabelled Wines R100
* Only available on request & dependent on confirmation of availability




CROWN
 RESTAURANT & VENUE
 AT MEERENDAL WINE ESTATE
DRINKS LIST

All prices & products are subject to change

WELCOME / ARRIVAL DRINKS
(NON-ALCOHOLIC *)

Rose Water or Elder Flower Cocktail	R25
Rose garnished Sparkling Spring Water with Rose Essence (or Elder Flower Syrup with Elderflowers)	
Lemon Iced Tea	R20
Refreshing home-made Lemon Iced 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	

* Convert any of the above to an alcoholic cocktail - surcharge of R30 per person applies

APERITIF'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	Six Dogs Blue Gin	R40.00
Mailbu	R20.00	Crueland Gin	R35.00

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

BEER & CIDERS

Amstel	R25.00	Hunters Dry	R28.00
Local Beers	R22.00	Hunters Gold	R28.00
Castle Lite Draught	R45.00	Savannah	R28.00
Heineken	R28.00	Savannah Lite	R28.00
Millers	R25.00	Smirnoff Spin	R28.00
Peroni	R25.00	Flying Fish	R25.00
Windhoek	R25.00	Stella Artois	R35.00
CBC Bottles	R40.00		
CBC Draught	R45.00		



COCKTAILS

All cocktails may also be served as Mocktails

City Girl Cosmopolitan		R55 per glass
Margarita		R50 per glass
Grapefruit with Gin and crushed ice	R55 per glass	R275 per jug
The Classic Mojito	R65 per glass	R275 per jug
Tropical Haven Pinacolada	R65 per glass	R275 per jug
Blue Gin Cocktail with Rose		R60 per glass
Grapefruit / Litchi / Kiwi on crushed ice		R195 per jug

SHOOTERS

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



BOOKING INFORMATION FORM

WEDDING

(Kindly confirm availability and forward completed form to info@crowrestaurant.co.za)

CONTACT DETAILS

Name of Bride: _____ Tel: _____

Surname of Bride: _____ E-mail: _____

Name of Groom: _____ Tel: _____

Surname of Groom: _____ E-mail: _____

Wedding Date: _____ Day: _____ Time of Ceremony: _____

Number of adults: Number of Children:

Notes: _____

Deposit Information:
 Deposit Paid
 Amount R _____
 Date _____
 Reference _____

BOOKING DETAIL

Tick appropriate boxes in each section and provide detail for the booking

Breakfast?

Set Menu Choice: 2 course* 3 course

Breakfast Main Course Selection :
 (choose any main course items)

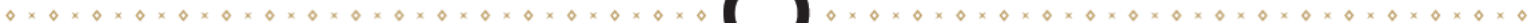
- Crown Large Breakfast
- Breakfast Tartlet
- Smokey Baked Bean and Bacon Bowl
- Shakshuka
- Croissant
- Rainbow Fruit Plate
- Blueberry Flapjacks

* if 2-course selected choose: Starter & Main Course Main Course & Dessert

Details / Notes : _____

Canapés?

Canapé detail / selection: _____



BOOKING DETAIL

Lunch Reception?

or

Dinner Reception?

Menu / Package Choice:

Prince Menu
 Queen Menu
 King Menu
 Custom Set Menu

Opal Package: Plated Feasting Platters

Sapphire Package: Plated Feasting Platters

Ruby Package? Plated Feasting Platters

Details / Notes :

Wedding Ceremony Requirements:

- Meerendal Chapel
 - Booked and arranged with Meerendal
- Crown Inside Venue
- Crown Lawn Outside
- Other _____

Special Dietary Requirements:

- Halaal
- Kosher
- Vegetarian
- Gluten Free
- Other _____

Other Requirements *

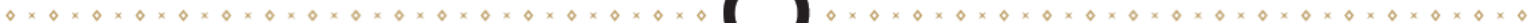
- Wedding Co-ordination
 - Designer Chairs & Furniture
 - Linen
 - Décor & Flowers
 - Ambient Lighting
 - Entertainment
 - DJ
 - PA & Sound System
 - Venue Overtime @ R3000 per hours after 00h00 or part thereof (only available until 02h00)
- * Subject to Quotes and Rates available on request

Other details / special requirements: _____

Client Name: _____

Client Signature: _____

Date: _____



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 R3000 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.
 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: _____ *(Duly authorized & signed on behalf of the client/company)*

Witness Name: _____

Witness Signature: _____

Signature

