



**CROWN**  
RESTAURANT & VENUE  
AT MEERENDAL WINE ESTATE

CELEBRATION  
PACKAGES

NON-EXCLUSIVE GROUP BOOKINGS & FUNCTIONS

2019

## 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.

We are able to host exclusive events inside the restaurant to a maximum capacity of 150 guests and 100+ guests outside on the lawn area where tents may be erected on request (Bedouin, Marquee etc).

Our service times are:

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

Group bookings are strongly advised to select a set menu in order to ensure the best possible experience and quality during service. We kindly request that at least 80% of guests in a group order at least a main course item, failing which we reserve the right to levy a venue fee of R75.00 per person that will be added to the final bill.

In order to confirm a group booking we require a booking form and proof of payment of the required deposit, once we have confirmed availability.

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 Crown Restaurant. Unfortunately no outside catering is allowed. See all our menu options and packages for more information.

A cake fee of R15.00 per person may be levied for own cake provided and is at the discretion of management. Cupcakes as gifts/party favours are allowed and exempt from the cake fee by prior arrangement. Birthday/Bridal Shower/Baby Shower cakes are allowed and exempt from the cake fee if arranged when booked, provided that a set menu is selected for the group.

Kids party boxes may be provided by prior arrangement, provided that a kiddies meal is ordered from the restaurant kiddies menu.

## HALAAL, KOSHER & DIETARY PREFERENCES

Crown Restaurant provides all catering (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.



## CAKES & QUICHES

The following may be on pre-ordered and serves 12 guests:

### Cakes

- Vanilla or Chocolate Sponge cake R300.00
- Chocolate Ganache or Carrot cake R350.00
- Berry Cheesecake R400.00
- Pumpkin Pie & Salted Caramel Cheesecake R450.00
- Cupcakes R22.00 each

### Quiches

- Butternut and Feta Quiche R250.00
- Bacon and Blue Cheese Quiche R350.00
- Sundried Tomato and Chorizo Quiche R350.00

Please note: if own cupcakes replace a menu item / are consumed during the event, we reserve the right to levy a cake fee of R15.00 per person.

You are welcome to bring in your own cake, free of charge, if you spend R100.00 per person on food or if a set menu is selected.

## EXCLUSIVITY

(Please Note: fees below are not applicable to exclusive weddings – see wedding packages)

Crown Restaurant may be booked for exclusive use and exclusivity fees apply for one of the following time slots:

Breakfast	07:00 – 11:00
Lunch	12:00 – 17:00
Dinner	18:00 – 00:00

Fees for Exclusive use during breakfast:

Summer (October - April) Weekends (Friday – Sunday)	R 7 500
Summer (October - April) Weekdays (Monday – Thursday)	R 5 000
Winter (May – September) Weekends (Friday – Sunday)	R 5 000
Winter (May - September) Weekdays (Monday – Thursday)	R 3 000

Fees for Exclusive use during lunch and dinner:

Summer (October - April) – Weekends (Friday – Sunday)	R 10 000
Summer (October - April) – Weekdays (Monday – Thursday)	R 5 000
Winter (May – September) Weekends (Friday – Sunday)	R 6 000
Winter (May - September) Weekdays (Monday – Thursday)	R 4 000

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, JUICE, DRINKS & WINE

Welcome drinks may be pre-ordered to be ready on arrival for the group.  
i.e. Sherry or Gluhwein (R25.00 per person) | Home-made Lemon Ice Tea (20.00 per person)  
Home-made Lemonade (R25.00 per person) | Rose Water Cocktail (R25.00 per person)  
or even Wine by the glass or a beautiful Cocktail or Mocktail.

A full bar facility (cash or account by arrangement) is available with a wide selection of Juice, Cocktails and Mocktails that may be served either in jugs or by the glass at the table during the celebration.

The Crown Wine List only contains the range of Meerendal Wines and is the only wine that is served in the restaurant. Unfortunately no corkage is allowed (see Wine- and Drinks List).

Filter Coffee / Tea served at the table is charged at R20.00 per cup and bottomless filter coffee at R40.00 per person. A wide range of speciality coffee's are available to be served in includes:  
Americano R25 | Assorted Teas R20 | Flat White R25 | Cappuccino R25 | Hot Chocolate R30  
Chai Latte R35

Unfortunately no wine tasting is done in the restaurant and wine tasting only takes place at the Meerendal Tasting Room - kindly contact [tasting@meerendal.co.za](mailto:tasting@meerendal.co.za) | (021) 975 1655 for options.

## SERVICE FEE

A service fee of 12% is levied for non-exclusive groups that are from 10-49 guests and 15% is levied for non-exclusive groups that are larger than 50. The service fee will be added to the final bill.

## DEPOSIT, PAYMENT TERMS & CONDITIONS

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

Exclusive Booking Deposit requirements are:

Breakfast	R500
Lunch / Dinner	R750

The stipulated required deposit in non-refundable and will be deducted from the final bill on the day of the booking. Please note that groups larger than 50 may be required to pay a larger deposit.

The final bill may be settled on the day of the booking by means of any of the major Credit- and Debit Cards, Zapper, SnapScan, MasterPass, Cash or by prior arrangement. Please note that unfortunately we cannot allow separate individual/split bills for large groups.

In the event that the booking is cancelled or moved to a different date the non-refundable deposit will be retained and moved to the new booking date and/or it may be utilised for another booking at the restaurant.

We require final confirmation of the chosen set menu for the group, as well as the final number of guests, at least 7 days in advance in order for our kitchen to prepare. The final confirmed number of guests will be charged for on the day of the booking.

Bank details for EFT deposits:

ABSA Bank | Account name: Thyme Hospitality | Cheque Account number: 4081386427  
Branch: Durbanville 632005 | Reference: "name + date of booking" i.e. JOHN-24Feb19



## MUSIC, DJ's, SOUND & AV EQUIPMENT

The restaurant has background music but unfortunately cannot accommodate private playlists or personalised music for non-exclusive events (i.e. music from devices, USB's, CD, DJ) unless arranged.

## TABLE DECOR

Group Bookings may arrange for their own personalised table décor / balloons / flowers, provided that it is appropriate and not damaging the tables, equipment and restaurant facilities. Kindly inform the restaurant timeously of intentions and plans for table décor in order to ensure that it is suitable to the restaurant environment. The décor detail may be documented in the Booking Form for our consideration. Décor may be placed on the tables 30 minutes prior to the booking time and must be removed upon departure. The services of a florist is available on request.

## KIDS

Crown Restaurant is a family friendly restaurant and kids of all ages are most welcome. A kiddies menu is available for the little ones (see menu options below). There is a lovely big lawn in front of the restaurant and a jumping castle is set up on the lawn on week-ends for the kids to enjoy, there is also a jungle gym down the steps next to the lawn.

The jumping castle may be rented for exclusive use at R750 per booking, please note that if the booking is on a public holiday or on a week-end we cannot guarantee that other kids won't be tempted to join in the fun.

## PHOTOGRAPHS AND VIDEO'S

Photographs and videos are welcomed in the restaurant and on the lawn in order to document your experience (please remember tag us in Facebook @crownrestaurant and Instagram #crownrestaurant). We do however kindly request that the privacy of all our patrons (and specifically the kids) are respected at all times.

You are welcome to take photographs at our restaurant at no cost, but should you require a photoshoot anywhere else on the Estate kindly contact [michele@meerendal.co.za](mailto:michele@meerendal.co.za) | (021) 975 1655 to book this and to make the necessary arrangements.

## MEERENDAL BOUTIQUE HOTEL & CHAPEL

The use of the Meerendal Boutique Hotel and the Meerendal Chapel are not included in any of our rates. Kindly contact [Michele@meerendal.co.za](mailto:Michele@meerendal.co.za) | (021) 975 1655 to book the Meerendal Chapel or Hotel Accommodation.



## 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. SET MENUS

### 4. BRAAI MENUS

### 5. KIDDIES MENU

### 6. WINE LIST

### 7. DRINKS LIST

#### PLEASE NOTE:

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



## 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 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)
- Corn dog - 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)



## SET MENUS

### PRINCE

SET MENU

R260pp

### QUEEN

SET MENU

R320pp

### KING

SET MENU

R375pp

#### STARTERS

Soup of the day  
with home baked bread  
or  
Crown's famous Chilli Poppers  
or  
Korean BBQ baby Back Ribs  
Pickles

#### STARTERS

Mielie Pap Fingers  
Biltong powder, Garlic mayo  
or  
Creamy Peri-Peri Chicken Livers  
Bruschetta  
or  
Roasted Tomato & Butternut Soup  
served with home baked bread

#### STARTERS

Macaroni and Parmesan Bombs  
Bacon Jam  
or  
Mini Feast Platter  
Mielie Pap fingers /  
Korean baby back Ribs /  
Soup tasting portions  
or  
Biltong and Mushroom Soup  
with homemade Bread

#### MAIN COURSE

Gnocchi  
3 Cheese Sauce/ chopped Pesto  
or  
Crown Gourmet Beef Burger  
Free range Beef / Bacon/  
Smashed Avo / Camembert /  
Aioli/ hand-cut Fries / Salad  
or  
Pork Belly Flatbread  
Baby Lettuce / crunchy  
Onions/green Beans /  
Mustard dressing

#### MAIN COURSE

Asian braised Short Rib  
Rainbow Slaw / roasted Garlic  
Mash  
or  
Spanish inspired Kingklip  
Chorizo crust / spicy Potatoes,  
Lemon mayo / Potato chips /  
Tomato sauce  
or  
Butter Chicken Pie  
Turmeric Mash / Sambals

#### MAIN COURSE

Pork Belly  
Apple and Aubergine chutney /  
Parmesan /  
Sweet Potato and Butternut bake  
/ Jus  
or  
Aged Rump  
250g aged Rump, served medium  
/ hand cut Chips/ crispy Onions /  
Jus  
or  
Shoulder of Lamb  
Tomato & Parmesan Rice bombs /  
Pampoentert

#### DESSERT

Peanut Butter & Chocolate  
Pudding  
Vanilla bean Ice-cream  
or  
Crème Brûlée  
with Brandy & Coke Malva  
pudding  
or  
Creamy Milk Tart Sago Pudding  
drunken Apricots / Star-anise  
Almond Meringue

#### DESSERT

Crème Brûlée  
with Brandy & Coke Malva  
pudding  
or  
Sesame snaps  
Chocolate mousse, Lime drizzle  
or  
Creamy Milk Tart Sago Pudding  
drunken Apricots / Star-anise  
Almond Meringue

#### DESSERT

Peanut Butter & Chocolate  
Pudding  
Vanilla bean Ice-cream  
or  
Cheesecake  
Pumpkin Pie & Salted Caramel  
or  
Cheese Board  
A selection of 5 local Cheeses  
served with Preserves & Crackers



## BRAAI MENUS

### STANDARD BRAAI MENU

R380pp  
minimum of 30 guests

### SPIT BRAAI MENU

R490pp  
minimum of 40 guests

#### MAIN COURSE

Served feasting style (platters or a feasting 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 feasting style (platters or a feasting 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



## 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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## 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 (750ml) 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



## 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	Cruxland 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 FORM

### NON-EXCLUSIVE GROUP BOOKINGS

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

#### CONTACT DETAILS

Name of booking: \_\_\_\_\_

Date of booking: \_\_\_\_\_

Time of booking: \_\_\_\_\_

Number of adults:  Number of Children:

Notes: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Tel: \_\_\_\_\_

Email: \_\_\_\_\_

Type of Exclusive Booking:

- Bridal Shower
- Baby Shower
- Birthday Bash
- Christening
- Corporate Event
- Other \_\_\_\_\_

Special Dietary Requirements:

- Halaal
- Kosher
- Vegetarian
- Vegan
- Gluten Free
- Other \_\_\_\_\_

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?

or

Dinner?

Set Menu Choice:

Prince Menu  Queen Menu  King Menu  Custom Set Menu

Details / Notes : \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Printing own menu's? Y / N \_\_\_\_\_

Specific section in restaurant required ? \_\_\_\_\_

Linen required at extra cost? Y / N \_\_\_\_\_

Other details / special requirements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

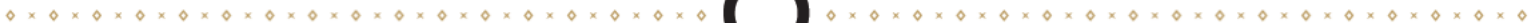
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Client Name: \_\_\_\_\_

Client Signature: \_\_\_\_\_

Date: \_\_\_\_\_



## CROWN RESTAURANT STANDARD TERMS & CONDITIONS FOR NON-EXCLUSIVE BOOKINGS

1. A non-refundable deposit as stipulated together with a signed booking form is required in order to confirm the non-exclusive group booking with Crown Restaurant.
2. On acceptance of the deposit Crown Restaurant guarantees that the reservation is confirmed for the dates and times as specified in the provided booking form, except if dramatic damage, such as fire, a flood, an act of God or something similar is experienced in the venue prior to the booking. The venue reserves the right of use of all other areas in the restaurant.
3. Should the deposit be paid and no booking information is received within 7 days thereof the deposit will be an acknowledgement of the agreement to the terms and conditions as set out herein.
4. Provisional group bookings will be released without prior notification should no deposit and information is received within 14 days from booking, unless otherwise specified in writing by Crown Restaurant.
5. All invoices are due and payable upon presentation to the client.
6. Crown Restaurant reserves the right to accept other bookings on the same date.
7. 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 deposits.
8. Menu details are to be confirmed at least 72 hours days prior to the booking.
9. The final number of guests is to be confirmed 72 hours days prior to the booking.
10. The final confirmed number of 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 booking).
11. The final invoice will be prepared on the date of the booking and will be presented to the client before departure for settlement.
12. All quoted rates and prices are inclusive of 15% VAT and subject to change without prior notification.
13. Cancellation:
  1. The deposit is non-refundable.
  2. Should the need arise to post-pone / cancel the booking for whatever reason the deposit will be transferred to the new booking date.
14. Catering, Service & Bar Services:
  1. Only Meerendal wine is served by Crown Restaurant.
  2. No other alcohol and/or drinks will be allowed to be brought in by the client. No corkage is allowed.
  3. Crown Restaurant will provide all catering with the exception of Halal or Kosher meals which may be arranged from certified suppliers and a surcharge will be levied by Crown Restaurant for this service.
  4. A 12% service fee will be added to the final bill for group bookings.
  5. All food and beverage prices, vintages, lists and brands are subject to change without prior notification.
  6. 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.
  7. 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.
15. Entertainment and Music:
  1. Background music is played at Crown Restaurant but unfortunately cannot accommodate private playlists or personalised music for non-exclusive events (i.e. music from devices, USB's, CD, DJ, PA & AV Systems).
  2. Management reserves the right to limit music levels due to the close proximity of the Meerendal Boutique Hotel.
16. In line with legislation all facilities are non-smoking and designated smoking areas outside will be prepared on request and strictly enforced.
17. Any and all malicious 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 booking and added to the final bill and the client accepts such responsibility for the payment of such damages on booking with Crown Restaurant and as determined by management and no disputes will be entered into.
18. 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 and other items designated for the booking will be negotiated by the parties and detailed in the booking form.
  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 upon departure of the client 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).
19. Crown Restaurant will not be held responsible for an outdoor group booking should the weather affect the arrangement and operation of the booking, although every possible pre-caution will be taken to accommodate the client and the event in the case of weather affecting the function.
20. The Crown Restaurant premises are monitored by a 24 hour CCTV (closed circuit television) surveillance system.
21. Crown Restaurant is a separate business entity to Meerendal Wine Estate and is owned and operated independently.
22. 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.
23. 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.
24. Right of admission on the premises of Crown Restaurant and Meerendal Wine Estate is reserved.
25. 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 accepted by the client by means of the payment of a deposit for the booking.

