

WEDDINGS

AT



OPSTAL

Since 1847

Family Wine Estate



Thank you for your interest in Opstal as a venue for your wedding.

We gladly supply all the information necessary and if you need more, feel free to contact us. We would love to invite you to come and have a look at our facilities and picture your lovely day. *Please make an appointment before you come.*

THE WEDDING CEREMONY

You can have the Wedding ceremony on the Estate in our garden. The garden offers a beautiful view of the majestic Slanghoek Mountains and can be used as the perfect natural backdrop to any ceremony. The various ideas and options can be discussed during your consultation with our coordinator.



OUR VENUE

Option 1: Inside Venue



Suitable for 120 guests, however if you do not require a dance floor we can accommodate up to 140 people.

OUR VENUE FEE INCLUDES THE FOLLOWING:

Wooden dance floor • Tables & Dark Upholstered Chairs • White Damask Tablecloths & Serviettes • Crockery & Cutlery • Glasses on table • Ice Buckets & Wine Coolers at each table • Setting up & Cleaning of the Venue • Outside area with 7 umbrellas and fixed furniture • Generator in case of a power failure.

NOT INCLUDED:

Garden Wedding • Glasses for pre-drinks • Additional Décor • Flowers • Photography • DJ / Live Entertainers • Accommodation

Option 2: Outside Tent



We can accommodate up to 200 people in an outside free form tent.

OUR VENUE FEE INCLUDES THE FOLLOWING:

Dance floor on cement • Crockery & Cutlery • Glasses on table • Ice Buckets & Wine Coolers at each table • Setting up & Cleaning • Outside area with 7 umbrellas and fixed furniture • Generator in case of a power failure

NOT INCLUDED:

Garden Wedding • Tent and setting up of tent • Lighting • Tables and chairs • Tablecloths and serviettes • Glasses for pre-drinks • Additional Décor • Flowers • Security guard • Photography • DJ / Live Entertainers • Accommodation

MENU



An important part of any function is the menu. We offer a wide variety of canapés, starters, main courses and desserts to choose from to suit every need and theme. Our well known chef, PJ Lombard can also assist you with a tailor made menu. We also make special arrangements for guests with dietary requirements.

Our wedding co-ordinator will help you to decide on the perfect menu to suit your needs and budget. We do mostly plated dishes but can also offer a buffet. Please refer to our food guide. No outside caterers may be used.

Please Note that you have to choose a dessert from the Menu. You may use your wedding cake as a dessert option with three of our mini desserts.



FROM OUR BAR

Only Opstal wines are to be served at the venue. Opstal has a fully licensed bar and no other liquor may be brought onto the premises.

A cash, open or on tab system can be organised with our co-ordinator. Please note that our bar closes at 24h00



MUSIC

We have our own PA System. It is equipped with a cordless microphone and is sufficient for **Background Music Only**. Our system will not be suitable for dancing. Should you want to arrange your own DJ, you are more than welcome. Music is allowed to continue until ooh30.

EXTRAS

Flower arrangements and decorating can be done from the day before the wedding. Please be sure to discuss your times with our wedding co-ordinator upon consultation.

You are more than welcome to make a provisional booking with us. We will hold the booking for 4 weeks where after we will need the Venue Fee as a Non- Refundable deposit to confirm your date. (In the case of a confirmed wedding being cancelled we will keep the deposit as a cancellation fee.) So please feel free to contact us to make an appointment. We believe that personal attention is the key to making your perfect day unforgettable.



Thank you



OPSTAL

Martelle Etsebeth

Function/Wedding Co-ordinator & Restaurant Manager

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Price List

Consultation with Wedding Co-ordinator

Free of Charge
(By Appointment only)

THE VENUE

Venue Fee	2018	R 15 000.00 (Including VAT) (1 January 2018 – 31 May 2018; 1 September 2017– 31 December 2017)
		R 10 000.00 (Including VAT) (1 June 2018 – 31 August 2018)
	2019	R 15 000.00 (Excluding VAT) (1 January 2019 – 31 May 2019; 1 September 2019 – 31 December 2019)
		R 10 000.00 (Excluding VAT) (1 June 2019 – 31 August 2019)

Smaller groups: To be discussed with the wedding coordinator

Mid-week specials : 15% discount

A GARDEN CEREMONY

Venue Fee Hire	2018	R 3 500.00 (Including VAT) (Including a Freeform Tent & Cushions)
	2019	R 3 500.00 (Excluding VAT) (Including a Freeform Tent & Cushions)

BAR & WAITRON SERVICE

Waitron service:	R250 per waiter
10 – 40 Guests:	2 Waiters
40 – 80 Guests:	3 Waiters
80 – 100 Guests:	4 Waiters
100 – 250 Guests:	5 Waiters

Bar facilities:

10 – 80 Guests: R 650 1 x Barman included.

80 – 120 Guests: R1300 2 x Barmen included.

Prices are subject to change without prior notice.

ALL PRICES ARE VAT INCLUSIVE





OPSTAL

Canapés

MEAT & CHICKEN

	PER ITEM
LITCHI, BLUE CHEESE AND BACON	R 12.00
CARPACCIO & STRAWBERRY CANAPÉ	R 15.00
FIG & SALAMI CANAPÉ	R 12.00
SIRLOIN KEBABS	R 18.00
TERIYAKI BEEF ON CHINESE SPOON	R 12.00
BOBOTIE SAMOOSAS	R 12.00
TANDOORI CHICKEN SKEWERS	R 12.00
COCKTAIL MEATBALLS	R 12.00

SEAFOOD

	PER ITEM
TEMPURA PRAWN	R 18.00
SMOKED SALMON & CREAM CHEESE CANAPÉ	R 12.00
MOROCCAN FISH POP WITH HOMEMADE TZATZIKI	R 12.00

VEGETARIAN

	PER ITEM
CARAMELISED RED ONION & CAMEMBERT CANAPÉ	R 12.00
SPINACH, MUSHROOM AND FETA QUICHE	R 12.00
VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE	R 12.00
MOZZARELLA, TOMATO & BASIL CANAPÉ	R 10.00

HARVEST TABLE

	PER ITEM
STANDARD	R35.00P/P
CLASSIC	R50.00P/P
GOURMET	R65.00P/P



SOUPS

CREAMY BILTONG AND BLUE CHEESE SOUP	R 55.00
BROCCOLI SOUP	R 45.00
CREAMY MUSHROOM SOUP	R 45.00
BUTTERNUT SOUP	R 45.00
LEEK AND POTATO SOUP	R 40.00
BABY PEA SOUP	R 55.00

STARTERS

SMOKED SALMON, served on a Potato Rosti with Cream Cheese	R 85.00
FULL PORTION	R 65.00
HALF PORTION	R 70.00
SPRINGBOK CARPACCIO, served on Rocket and Topped with Pecorino shavings and Cocktail Tomatoes	R 60.00
CAMEMBERT Wrapped in Phyllo, Baked and served with a Berry Compote	R 70.00
SMOKED CHICKEN PHYLLO PARCEL, served with a large Brown Mushroom, Pesto and Balsamic Glaze	R 60.00
SMOKE FISH & AVO TOWER	R 55.00
VEGETABLE AND MOZZARELLA TOWER, served with Homemade Tomato Salsa	R 85.00
SALMON THREE WAYS	R 55.00
MOCK CRAYFISH COCKTAIL	

SALAD

ROASTED VEGETABLE SALAD (VEGETARIAN OPTION) With Nuts, Feta and Balsamic Reduction	R 40.00
GREEK SALAD (VEGETARIAN OPTION)	R 30.00

All of the above salads are available in bowls on the table. Prices available on request.

MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH:

* ROASTED VEGETABLES OR BUTTERNUT PIE * GREEN BEANS WITH TOASTED ALMONDS * POTATO WEDGES OR RICE

FILLET STEAK 200g R150.00

Prepared Medium. Choose one of the following sauces:

Mushroom or Pepper

LAMB SHANKS R140.00

Oven Roasted, Served with a Apricot Jus or Red Wine Sauce and Mash Potatoes

RACK OF LAMB Crusted with Garlic and Rosemary. Served with an Apricot Jus R140.00

300g RUMP/SIRLOIN STEAK R140.00

Prepared medium. Choose one of the following sauces:

Mushroom or Pepper

CHICKEN KIEV R120.00

Fillings:

Mozzarella & Mushroom

Mozzarella, Tomato Chilli Jam & Thyme

TRADITIONAL LEG OF LAMB R130.00

Served with a Red Wine or Mint Gravy Sauce

ASIAN ROASTED PORK NECK R120.00

HOMEMADE CHICKEN PIE R120.00

OSTRICH FILLET Served with Green Peppercorns and Sultana Sauce SQ



COMBINATION MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH :

* ROASTED VEGETABLES OR BUTTERNUT PIE * GREEN BEANS WITH TOASTED ALMONDS * POTATO WEDGES OR RICE

CHICKEN KIEV & LEG OF LAMB	R 130.00
CHICKEN PIE & LEG OF LAMB	R 130.00
CHICKEN PIE & PORK NECK	R 130.00

DESSERTS

BAKED LIME CHEESECAKE	R45.00
PANNA COTTA	R45.00
CHOCOLATE BROWNIE, served with Vanilla Ice Cream	R45.00
CHOCOLATE MOUSSE	R45.00
MALVA PUDDING, served with custard or ice cream	R35.00
CRÈME BRULEE	R45.00
ICE CREAM AND CHOCOLATE SAUCE	R35.00
ASSORTED DOUGHNUTS	R15.00
SWEET PLATTER: (CHOOSE ANY 3 ITEMS)	R45.00
• <i>KOEKSISTERS</i>	
• <i>LEMON MERINGUE</i>	
• <i>CHOCOLATE BROWNIE</i>	
• <i>MILK TART</i>	
• <i>CHEESECAKE</i>	
• <i>SALTED FUDGE</i>	
• <i>ROCKY ROAD</i>	

Please Note

Due to the unpredictable rise and fall of food prices, all prices will be discussed in further detail when final menu is decided.

All menu items are subject to seasonal availability

BUFFET OPTIONS ARE ALSO AVAILABLE



Terms & Conditions:

1. You are more than welcome to make a provisional booking with us. We will hold the booking for 4 weeks where after we will need the venue fee as a non-refundable deposit to confirm your date.
2. A 30 day cancellation period is required. If not, 50% of the bill that would have been tallied up will have to be paid for.
3. The food and ceremony must be paid 2 days before the wedding. The rest of the account (breakage, bar account, etc.) will be payable as soon as possible after the wedding.
4. Interest shall accrue on any portion of the function fee not paid on the due date: at a rate equivalent to 1% above the annual prime interest rate, calculated on a daily basis.
5. Changes to the menu must be made 2 weeks prior to the function.
6. The final number of guests at your function must be finalized 10 days prior to the date of your function, together with the order of events, time schedule, bar requirements etc. The number confirmed at this time will be catered and charged for.
7. Prices are subject to change due to inflation, supplier costs etc. Please check in advance for possible price changes.
8. Whilst every precaution will be taken to ensure safeguarding of your belongings, Opstal will not be liable for loss or damage to any property whatsoever (décor, props, gifts etc.).
9. The host is responsible for any damages caused to Opstals' property, including linen, crockery and glassware.
10. All times must be adhered to by host and their guests.



Opstal Contract:

I/We _____ have read and understood the terms and conditions for renting Opstal as laid out in the information stated.

I/We, the undersigned, hereby accept these terms and conditions. I/We confirm our booking at Opstal for the _____ day of the _____ month in year _____.

Full names:	Bride	Groom
Contact number:	1. _____	2. _____
E-mail address:	_____	_____
Address	_____	_____
	_____	_____
	_____	_____

Signature: _____

Date: _____

