



Altydlig Wine Farm, Langverwacht Road, Kuils River, 7580

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Provisional Function Packages 2016/17

GENERAL INFORMATION

- ❖ Four packages are available at Altydlig. All packages **INCLUDE** the following:
 - venue
 - wooden tables and chairs (with cushions)
 - cutlery, crockery, glasses, wine coolers, water jugs, salt & pepper pots
 - availability of cash bar (including ice)
 - food (menu chosen by host)
 - set-up (excluding décor) and cleaning

Package A: R295 per head (Menu 1: bread table for canapés and main course)

Package B: R340 per head (Menu 2: 3 course – starter, main course & finger desserts)

Package C: R365 per head (Menu 3: 3 course – starter, main course & dessert)

Package D: R385 per head (Menu 4: 3 course – starter, main course & dessert)

Please see menu options on pages 4-10

- ❖ Children under the age of 2 eat for free and children up to 12 pay half price.
- ❖ Please note that all catering is done through Altydlig with the exception of cakes.
- ❖ The venue is available from 09H00 and closes at 00H00. The cost of hiring the venue after 00H00 is R600.00 per half an hour for a maximum of 1 hour.
- ❖ A deposit of R5000.00 (Five Thousand Rand) will be required in order to secure your booking date. This amount forms part of the total invoice. (For example, if your total bill is R20 000.00, you will be liable to pay R15 000.00).
- ❖ A refundable breakage fee of R1500.00 is payable no later than 10 (ten) days before the function date. In case of any damage to our venue or property during your function, you would be held responsible.
- ❖ Full payment must be made 10 (ten) working days before the function.
- ❖ **DECEMBER (Saturdays & Public Holiday) – A Venue fee of R5000 is charged.**

MINIMUM GUEST REQUIREMENT

- 80 guest minimum on Saturdays and public holidays from October-April.
- 70 guest minimum on Saturdays and public holidays from May-September.
- 60 guest minimum on Fridays.

The venue can take up to 120 guests with an ample dance floor.

Please enquire about rates for functions smaller than the minimum requirement.

CEREMONY

The ceremony can be held on the lawn next to the venue at a fee of R500.00. You have to provide your own leads, sound equipment, podium, chairs, gazebo, red carpet etc. In case of bad weather the only other option for your ceremony is to have it inside the reception hall.

OWN RESPONSIBILITY

Music: You have to provide your own DJ or band (we don't supply any sound equipment or extension leads and extra plugs).

Decor: We do not supply any flowers or décor for the tables or venue. We do not set up any décor, you have to arrange for someone to do your décor on the day of your wedding/function.

Pre-drinks: You have to supply your own linen and décor for pre-drink area. We have two long wooden tables available for pre-drink area.

Linen: You have to provide your own table clothes and napkins for your function. We can provide you with hiring company information. Please enquire.

Staff: Waiters and barmen are charged at R68.00 per hour. A minimum of 1 waiter per 30 people and 1 barman per 60 people is required.

DIETARY REQUIREMENTS

HALAAL: Our own kitchen is not Halaal, we order in from a Halaal company. Please note that Halaal meals are more expensive than our menu and should be arranged with management prior to the wedding- this will be an additional R60 per person.

Should you have any other dietary requirements please let us know so that we can cater for them as well.

ADDITIONAL / PRE-DRINKS / ARRIVAL REFRESHMENTS

- ❖ A bread table (a selection of homemade breads, cheese, preserves & pates) can be supplied at R32 per person.
- ❖ Canapés (5 bites per person) at R55 per person.
- ❖ Altydlig wines are used for the functions, price list available on request.
- ❖ Corkage charged at R35 per bottle.
- ❖ We can supply pre-drinks & welcome snacks for your guests. Please enquire.
- ❖ Juice can be ordered from Altydlig for the tables R45 per jug. If you bring in your own juice, a corkage fee of R20 per litre is charged.

ACCOMMODATION – subject to availability

Bed and breakfast rooms are available on the premises. Enquiries / Bookings can be made during office hours at www.blydschap.co.za, lane@blydschap.co.za or 083 274 0660 (Lane).

TERMS & CONDITIONS:

1. The Owners, Management and Staff members do not take any responsibility for any of the guests or host's belongings or any injury, damage or loss suffered by any persons, and damage to any such belongings and the host waives any claim it may have.
2. Please note that our facilities are NON SMOKING- smoking is allowed outside.
3. RIGHT OF ADMISSION RESERVED
4. Changes made to the schedule of the function should only be made by an authorized person and should be done via the Manager and no other members of our staff.
5. A deposit of R5000.00 is required within seven (7) days of provisional booking in order to guarantee your booking.
6. The deposit paid only guarantees availability for the date originally booked. It is NOT transferable to another date.
7. On public holidays and Sundays, service staff are charged at 1.5 of the normal rate and an extra fee of R1200 is charged for kitchen staff.
8. **Cancellations:**
 - a. If the wedding is cancelled within four months prior to the wedding date a 100% cancellation fee of the total deposit will be charged.
 - b. If the wedding is cancelled between four and six months prior to the wedding date a 50% cancellation fee of the total deposit will be charged.
 - c. If the wedding is cancelled six or more months prior to the wedding date a 25% cancellation fee of the total deposit account will be charged.
9. Final number of guests must be confirmed in writing no less than (10) days prior to the wedding date in order to facilitate catering arrangements. Service providers included. The full payment for the wedding is due 10 (ten) working days prior to the wedding date. Unfortunately Altydlig Wine Farm cannot credit catering charges for non-arrivals. The number of guests booked for will be charged for.
10. All décor and flowers on tables have to be removed on the night of the function if Altydlig has a function the following day. Alternatively, all décor and flowers on tables have to be removed and must be collected no later than the following Monday no later than 15:00pm, unless by prior arrangement with management.
11. Availability of accommodation cannot be guaranteed. Reservations should be done well in advance.
12. Décor to be discussed with management to ensure no damage is done to the venue.
13. All deliveries to be cleared with management for proper access to the venue.
14. Altydlig Wine Farm does not accept responsibility for any loss or inconvenience due to power failures or natural causes.
15. All damage to the venue, cutlery, crockery, glasses and furniture will be charged directly to the client.
16. Altydlig Wine Farm does not accept responsibility for loss or damage of any item left in the venue after the function.
17. Altydlig Wine Farm or any of its employees do not accept responsibility for loss or damage by whatsoever cause.
18. In order to make your day a success, a final co-ordination meeting will be scheduled to take place 10 days prior to the wedding date in order to finalize all arrangements.
19. Décor and set-up must be completed two (2) hours prior to the schedule time of commencement of the wedding or function in order to allow for final cleaning.
20. **Quoted prices may vary due to economic changes.**
21. No variation of any terms in this agreement shall have any force & effect unless contained in writing and signed by both parties.



EVENT MANAGEMENT & CATERING

Menu Option 1

Arrival Refreshment – Buffet

- A Selection of Homemade Farm Breads, French Loaf Roundels, Rye Bread, Seed and Raisin Health Bread and Cocktail Bread Rolls
Served with Grated Cheese, Homemade Preserves, Pates and Farm Butter

Main Course – Buffet

- Grilled Butterflied Leg of Lamb
Rubbed with Olive Oil, Fresh Herbs and Roasted Spices
Grilled over low Heat with our Homemade Basting Sauce
- Roasted Baby Potatoes and Pearl Onions
With a Rosemary and Garlic Butter
- Roasted Seasonal Vegetable Salad
With Turmeric Couscous
- Curried Pasta Salad
With Finely Diced Onions, Sweet Peppers and Peach Slices
- Garden Salad
With Baby Salad Leaves, Julienne Greens and a Greek Salad Dressing

Menu Option 2

Starter Options – Plated

Please Select One

- Creamy Vichyssoise - Potato and Leek Soup Garnished with Crispy Bacon Bits and French Chives Served with Cocktail Bread Rolls and Butter
- Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
- Wild Brown Mushroom and Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel Served with Sticky Tomato And Chilli Chutney and Rocket Salad
- Smoked Franschhoek Salmon set on a Spring Onion and Sweet Corn Fritter, With a Red Onion and Dill Cucumber Salsa

Main Course – Buffet

Please Select Two Meat Dishes

- Deboned Leg of Lamb Chargrilled with our Homemade Basting Sauce
- Roast Pork Neck, Stuffed with Prunes, Pineapple and Thyme with a Honey Mustard Glaze
- Chicken Escalope's stuffed with sundried Tomatoes, Feta Cheese, Kalamata Olives and Basil Served with a Creamy Mushroom and Coriander Sauce
- Flame Grilled Portuguese Chicken with a Hint of Lemon and Herb
- Traditional Farm Style Chicken Pie
With Miropoix, Button Mushrooms, Fresh Herbs and Sago, Topped with Flaky Puff Pastry
- Grilled Stuffed West Coast Snoek with Sun Ripened Rosa Tomatoes, Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter Sauce

Above Served with – Please Select One

- Crispy Potato Wedges, Sprinkled with Sea Salt and Fresh Thyme
- Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- Roasted Seasonal Vegetables with Olive Oil, Garlic and Rosemary
- Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- Blanched Green Beans with Toasted Almonds, Olives, Sun Ripened Cherry Tomatoes and Feta Cheese
- Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses, Grilled Till Golden Brown
- Creamed Spinach with Freshly Ground Nutmeg
- Roasted Butternut with Egyptian Dukka and Toasted Pumpkin Seeds
- Pumpkin Fritters Dusted with Cinnamon Sugar
- Pumpkin Pie Topped with Caramelized Nuts and Seeds
- Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, Grilled Till Golden Brown
- Sweet Corn Fritters
- Roasted Seasonal Vegetable and Turmeric Couscous Salad
- Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nut Salad
- Roasted Baby Beetroot with Gorgonzola Cheese, Wild Rocket and Balsamic Reduction
- Traditional Greek Salad
- Garden Salad with Baby Salad Leaves, Julienne Greens and a Greek Salad Dressing
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert – Plated

Sweet Something – served on a platter per table

- Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
- Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
- Cocktail Carrot Cup Cakes With a Cream Cheese and Chopped Nut Topping (Bite Size)

Menu Option 3

Starter Options – Plated

Please Select One

- Creamy Vichyssoise - Potato and Leek Soup Garnished with Crispy Bacon Bits and French Chives, Served with Cocktail Bread Rolls and Butter
- Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
- Wild Brown Mushroom and Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel Served with Sticky Tomato and Chilli Chutney and Rocket Salad
- Smoked Franschoek Salmon Set on a Spring Onion and Sweet Corn Fritter with a Red Onion and Dill Cucumber Salsa
- Haddock Fritter Topped with Baby Salad Leaves and a Coriander Pesto Dressing
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings Topped with a Cajun Pan Fried Prawn and Caper Berries Drizzled with a Creamy Caesar Dressing

Main Course – Buffet

Please Select Two Meat Dishes

- Deboned Leg of Lamb Chargrilled with our Homemade Basting Sauce
- Traditional Lamb Knuckle Potjie with Root Vegetables in a Rich Brown Gravy
- Matured Sirloin of Beef Grilled to Perfection, Served with Mild Pepper Sauce
- Roast Pork Neck, Stuffed with Prunes, Pineapple and Thyme with a Honey Mustard Glaze
- Roasted Pork Belly with Homemade Basting Sauce with Crackling
- Chicken Escalope's stuffed with sundried Tomatoes, Feta Cheese, Kalamata Olives and Basil, Served with a Creamy Mushroom and Coriander Sauce
- Flame Grilled Portuguese Chicken with a Hint of Lemon and Herb
- Traditional Farm Style Chicken Pie with Mirepoix, Button Mushrooms, Fresh Herbs and Sago Topped with Flaky Puff Pastry
- Grilled Stuffed West Coast Snoek with Sun Ripened Rosa Tomatoes, Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter

Above Served with – Please Select One

- Crispy Potato Wedges, Sprinkled with Sea Salt and Fresh Thyme
- Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- Roasted Seasonal Vegetables with Olive Oil, Garlic and Rosemary
- Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- Blanched Green Beans with Toasted Almonds, Marinated Olives, Sun Ripened Cherry Tomatoes and Feta Cheese
- Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses, Grilled Till Golden Brown
- Creamed Spinach with Freshly Ground Nutmeg
- Roasted Butternut with Egyptian Dukka and Toasted Pumpkin Seeds
- Pumpkin Fritters Dusted with Cinnamon Sugar
- Pumpkin Pie Topped with Caramelized Nuts and Seeds
- Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, Grilled until Golden Brown
- Sweet Corn Fritters
- Roasted Seasonal Vegetable and Turmeric Couscous Salad
- Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nut Salad
- Roasted Baby Beetroot with Gorgonzola Cheese, Wild Rocket and Balsamic Reduction
- Traditional Greek Salad
- Garden Salad with Baby Salad Leaves, Julienne Greens and a Greek Salad Dressing
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert – Buffet

Please Select Two of The Following

- Fresh Strawberries with Vanilla Ice-Cream (SQ)
- Fresh Seasonal Fruit Salad with Vanilla Ice-Cream
- Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee, Layered with Mascarpone Cheese and Dusted with Cocoa
- Rich Dark Chocolate Mousse Served with Chantilly Cream
- Baked Malva Pudding, Made the Traditional way using Butter and Cream Topped with a Rich Toffee Sauce Served with Vanilla Custard
- Cape Brandy Pudding with Dates and Pecan Nuts, Served with a Creamy Vanilla Custard
- **Sweet Something's**
 - Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
 - Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
 - Cocktail Carrot Cup Cakes With a Cream Cheese and Chopped Nut Topping (Bite Size)

Menu Option 4

Starter Options – Plated

Please Select One

- Creamy Vichyssoise - Potato and Leek Soup Garnished with Crispy Bacon Bits and French Chives, Served with Cocktail Bread Rolls and Butter
- Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
- Wild Brown Mushroom and Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel Served with Sticky Tomato and Chilli Chutney and Rocket Salad
- Smoked Franschoek Salmon Set on a Spring Onion and Sweet Corn Fritter with a Red Onion and Dill Cucumber Salsa
- Haddock Fritter Topped with Baby Salad Leaves and a Coriander Pesto Dressing
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings Topped with a Cajun Pan Fried Prawn and Caper Berries Drizzled with a Creamy Caesar Dressing

Main Course – Buffet

Please Select Two Meat Dishes

- Deboned Leg of Lamb Chargrilled with our Homemade Basting Sauce
- Traditional Lamb Knuckle Potjie with Root Vegetables in a Rich Brown Gravy
- Matured Sirloin of Beef Grilled to Perfection, Served with Mild Pepper Sauce
- Roast Pork Neck, Stuffed with Prunes, Pineapple and Thyme with a Honey Mustard Glaze
- Roasted Pork Belly with Homemade Basting Sauce with Crackling
- Chicken Escalope's stuffed with sundried Tomatoes, Feta Cheese, Kalamata Olives and Basil, Served with a Creamy Mushroom and Coriander Sauce
- Flame Grilled Portuguese Chicken with a Hint of Lemon and Herb
- Traditional Farm Style Chicken Pie
with Mirepoix, Button Mushrooms, Fresh Herbs and Sago topped with Flaky Puff Pastry
- Grilled Stuffed West Coast Snoek with Sun Ripened Rosa Tomatoes, Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter

Above Served with – Please Select One

- Crispy Potato Wedges, Sprinkled with Sea Salt and Fresh Thyme
- Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- Roasted Seasonal Vegetables with Olive Oil, Garlic and Rosemary
- Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- Blanched Green Beans with Toasted Almonds, Marinated Olives, Sun Ripened Cherry Tomatoes and Feta Cheese
- Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses, grilled until Golden Brown
- Creamed Spinach with Freshly Ground Nutmeg
- Roasted Butternut with Egyptian Dukka and Toasted Pumpkin Seeds
- Pumpkin Fritters Dusted with Cinnamon Sugar
- Pumpkin Pie Topped with Caramelized Nuts and Seeds
- Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, grilled until Golden Brown
- Sweet Corn Fritters
- Roasted Seasonal Vegetable and Turmeric Couscous Salad
- Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nut Salad
- Roasted Baby Beetroot with Gorgonzola Cheese and Wild Rocket, Drizzled with a Balsamic Reduction
- Traditional Greek Salad
- Garden Salad with Baby Salad Leaves, Julienne Greens and Greek Salad Dressing
- Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert – Buffet

Please Select Three of The Following

- Fresh Strawberries with Vanilla Ice-Cream (SQ)
- Fresh Seasonal Fruit Salad with Vanilla Ice-Cream
- Cocktail Meringue Nest Filled with Vanilla Mousse and Topped with Seasonal Fresh Fruit
- Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee, Layered with Mascarpone Cheese and Dusted with Cocoa
- Rich Dark Chocolate Mousse Served with Chantilly Cream
- Amarula Infused Crème Caramel
- Berry Infused Cheese Cake Topped with Berry Compote
- Baked Malva Pudding, Made the Traditional way using Butter and Cream Topped with a Rich Toffee Sauce Served with Vanilla Custard
- Cape Brandy Pudding with Dates and Pecan Nuts, Served with a Creamy Vanilla Custard
- **Sweet Something's**
 - Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
 - Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
 - Cocktail Carrot Cup Cakes With a Cream Cheese and Chopped Nut Topping (Bite Size)

OPTIONAL EXTRAS

Bread Table

R 32.00 Per Person

A Selection of Homemade Farm Breads, French Loaf Roundels, Rye Bread, Seed and Raisin Health Bread, Cocktail Bread Rolls and Savoury Biscuits served with Hard and Soft Cheeses, Homemade Preserves, Patés and Farm Butter.

Canapés

R 55.00 Per Person

Please Select 5 Bites Per Person

Mini Quiches, Tartlets and Rissoles

- Cherry Tomato and Chili Compote with Blue Cheese Tartlets
- Smoked West Coast Snoek with Feta Cheese and Fresh Dill Tartlets
- Roasted Butternut with Masala Spices and Goat's Cheese Phyllo Parcels
- Tuna and Spring Onion Rissoles

Mini Bite (Some Served in Mini Ramekins / Spoons / Small Bowls):

- Tempura Prawns, Premium Torpedo Prawns in an Authentic Japanese Style Batter, Served with Tartar and Wasabi Dip, Served in a Shot Glass
- Traditional Cape Beef Samosas
- Crispy Oriental Spring rolls, Served with a Teriyaki Sauce
- Deep Fried Ravioli with a Coriander Pesto Mayonnaise
- Coriander Blini with Sweet Thai Chili Jam, Smoked Chicken Breast Medallion, Garnished with Caramelized Pineapple and Toasted Sesame Seeds
- Chive Blini Topped with Cream Cheese and Red Onion Marmalade
- Cape Malay Bobotie Crepe Medallion, Served with a Peach Chutney
- Mini Sun-Dried Tomatoes and Chorizo Frittata
- Grilled and Marinated Asparagus Spears, Served with a Herb Mayonnaise in a Shot Glass
- Grilled Peppered Fillet with Caramelised Red Onion
- Chicken Satay with a Spicy Peanut Sauce
- Cocktail Italian Meatballs with a Neapolitan Sauce and Fresh Sweet Basil
- Profiteroles with Various Savoury Fillings
- Caprese Spike (Mozzarella Cheese and Cherry Tomato) with a Balsamic Vinegar and Olive Oil Dressing
- Steamed Baby Potatoes with Cream Cheese and Crispy Bacon Bits

Crostini's - Toasted French Loaf Roundels with Garlic

- Smashed Pea and Black Forest Ham
- Coronation Chicken with Diced Granny Smith Apple and Celery
- Roast Beef Shavings Topped with Horseradish and Chives
- Sundried Tomatoes, Sweet Basil, Kalamata Olives and Feta Cheese Salsa
- Smoked Salmon and Dill Cream Cheese



EVENT MANAGEMENT & CATERING