



The Venue
@
Pearl Mountain



History

The farm is situated on the east-facing slopes of Paarl Mountain, providing a cooler climate as well as wonderful views of the Berg River Valley and surrounding areas.

Originally settled by a blacksmith, Johann Jost Gunterlock, in 1747, it has been run as a working farm since shortly after this, being bought by Gideon Jacobus Retief in 1873. Today, a fifth generation of Retief's still live on the farm, producing two ranges of wine – Retief, and Stubborn Man – under the Pearl Mountain label.

Your Function at Pearl Mountain

Thank you for your interest in The Venue @ Pearl Mountain. This package contains all the necessary information regarding the Venue.

We recommend that you join us for a site inspection of The Venue, so please feel free to arrange an appointment with Lorretta Alley on 072 391 8936.

Please note: All viewings strictly by appointment

The Venue enables you to entrust your function to a team committed to service excellence. We are known for our efficiency and attention to detail throughout the industry and, working closely with experienced and trusted service providers, you can be sure we will make your function an unforgettable one.

The Venue @ Pearl Mountain Rates 2017

R800 per person (0-49 pax)		R700 per person (50 – 120 pax)	
08h00-12h00	13h00-17h00	18h00-23h00	

Your Function at Pearl Mountain

The following items are included for The Venue:

- ✓ Exclusive use of The Venue
- ✓ PA System
- ✓ Temperature control throughout
- ✓ 15 Rectangular Tables 1m x 2.4m (10 seater) / 120 Chairs
- ✓ Cutlery, crockery and glassware for the starter, main course and dessert up to 120 guests
- ✓ 12 Ice buckets plus stands
- ✓ 3 Chandeliers
- ✓ On the Day Coordination
- ✓ Secure parking area for all your guests
- ✓ Fully licensed bar
- ✓ Fully serviced kitchen
- ✓ Disabled access and parking
- ✓ Backup generator in the event of a power failure
- ✓ Catering (include reception 3 course plated menu)
- ✓ Service staff (Waiter 1:20 / Barmen 1:60)

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The following items are excluded from the reception package for The Venue:

- ✓ Table linen (i.e. table cloths, runners and napkins)
- ✓ Decor & Flower arrangements
- ✓ Stationery (i.e. table numbers, menu and name cards)
- ✓ Beverages
- ✓ Table setup (i.e. setting of the cutlery, crockery, glasses and table decor)
- ✓ Additional lighting, sound, DJ and entertainment
- ✓ 1 Duty Manager for the full duration of the Event (Billed at R1500 to clients account)

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Floor Plan



Indoor Seating

Modern, contemporary design.

Expansive screed concrete and wood flooring. Chandeliers suspended from high triple-volume ceiling, adjustable ambient lighting, as well as natural light from large view-facing glass doors. Fitted with PA system, roller blinds and full air-conditioning. Fireplace with comfortable seating area. Seats up to 120 people with a dance area.

Stoep

Large fold-away doors open onto a 200m² stoep, overlooking vineyards and the distant Klein Drakenstein Mountains.

Casual seating on benches, punctuated by cocktail tables. Shaded by Oak Trees and wrap-around roof area.

Bar Area

Oregon pine counters and wine display. Open plan, adjoining indoor seating area and stoep. Fully stocked and accessible. Ideal for enjoying a glass of Pearl Mountain wine.

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2017 Menu Selection

STARTER

Please select **1 item** for starter

Confit Duck & Raspberry Baby Salad with camembert & toasted cashew nuts dressed with balsamic vinaigrette

Springbok Carpaccio with sautéed shimeiji mushrooms, wild rocket, shaved Grana Padano and drizzled with white truffle oil

Smoked Salmon Terrine with melba toast, tomato concasse, yoghurt & chive dressing

Smoked Salmon & Avo Spring Rolls with horse radish cream

Pan Fried Thai Fishcake served with onion sprouts, toasted cashew nuts, Asian micro greens and coconut & greencurry dressing

Twice Baked Goats Cheese Soufflé with a fig and walnut salad, drizzled with honey (V)

Deep Fried Wild Mushroom Risotto Medallions served with sautéed exotic mushrooms, truffled rocket & rocket pesto (V)

Goats Cheese on Croute with grilled courgette & smoked tomato salad, toasted pine nuts, shaved parmesan and sundried tomato pesto (V)

Deep Fried Baby Camembert served with a berry compote & wild rocket (V)

Roasted Tomato and Red Pepper Gazpacho drizzled with basil & mint puree and garlic croutons (V+)

Grilled Asparagus on roasted butternut medallions on courgette & smoked tomato salad with toasted pine nuts and sundried tomato pesto (V+)

MAIN

Please select **1 item** for main

Oven Roasted Rack of Lamb, crusted with Italian herbs served with crispy New potatoes, crunchy green summer vegetables and Merlot jus

Pan Fried (Farmed) Norwegian Salmon, served on sautéed asparagus spears, roasted vine tomatoes, citrus Hollandaise and tempura avocado

Oven Roasted 200g Beef Fillet served with a garlic & parmesan infused potato dauphinoise, grilled Mediterranean vegetables and red wine & Shimeiji mushroom jus

Confit Duck Leg crisped in the oven with pan fried duck breast slices served on cauliflower "rice" with roasted red onion & bell pepper ragout, sautéed fine green beans and cherry Shiraz jus

Roast Beef Sirloin Fillet served with a garlic & parmesan infused potato dauphinoise, grilled Mediterranean vegetables and red wine & Shimeiji mushroom jus

Chicken Supreme filled with Danish feta and spinach mousse, served with potato rosti

Oven Roasted Fillet of Linefish, served on prawn & saffron risotto, sautéed green vegetables, and orange & lemon beurre blanc

Wild Mushroom Risotto with sautéed Shimeiji mushrooms, wild rocket, shaved Grana Padano cheese and drizzled with white truffle oil **[and shaved Black Truffle] (V)*

Melanzane Parmigiana - layers of aubergine, roasted red bell peppers and cous cous baked in garlic cream and mozzarella and garnished with shaved parmesan, wild rocket and glazed balsamic reduction (V)

Wild Mushroom Risotto drizzled with white truffle oil and topped with crispy pumpkin shavings and sautéed Shimeiji mushrooms (V+)

Teriyaki Marinated Vegetable and Spinach Roulade on crispy potato rosti with a Thai sweet chilli dressing (V+)

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DESSERT

Please select **1 item** for dessert

Sticky Soft Pavlova Nest filled with vanilla chantilly cream, fresh summer fruit and passion fruit coulis

Strawberry Cheesecake, strawberry mousse and strawberry ice cream drizzled with strawberry coulis

Decadent Dark Chocolate and Hazelnut Parfait served semi freddo with chocolate chards

Mascerated Summer Fruit served with classic Italian Amaretto zabaglione and crushed Amaretto biscuits

Velvet Soft Chocolate Torte with caramelised fruit centre splashed with English toffee cream sauce

Vanilla Pod Panna Cotta drizzled with summer berry coulis and berries

Decadent Dark Chocolate Tart layered with chocolate ganache, served with vanilla pod ice cream and chocolate sauce

Caramelised Baked Lemon Tart with berry coulis

Burnt Honey and Rooibos Crème Brulee with shortbread biscuit

Classic Tiramisu Cheesecake drizzled with mocha espresso syrup

Chai Coconut Panna Cotta with mango & passion fruit compote (V+)

Decadent Vegan Chocolate Tart with strawberry preserve (V+)

(V) Vegetarian | (V+) Vegan

We reserve the right to increase any items by no more than 10% should the need arise due to unforeseen food and fuel inflation and seasonal fluctuations

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Beverage List 2017

WHISKY

Jack Daniel's	R22
Bell's	R20
J&B	R20
Jameson	R22
Johnnie Walker Red Label	R22
Johnnie Walker Black Label	R35
Chivas Regal	R35
Southern Comfort	R22

BRANDY

Klipdrift	R20
Richelieu	R20
Olof	R20
KWV	R30

RUM

Captain Morgan	R20
Bacardi	R20
Red Heart	R20
Spiced Gold	R20

WHITE SPIRIT

Smirnoff Vodka	R19
Gordons Gin	R19
Stretton's Gin	R19
Bombay Sapphire	R25
Mainstay Cane	R19

BEER & CIDERS

Black Label	R25
Castle	R25
Castle Light	R25
Windhoek Lager	R25
Windhoek Light	R25
Savanna Dry	R25
Savanna Light	R25

SPARKLING WINE

JC Le Roux – Le Domaine	R100
JC Le Roux – La Chanson	R100
JC Le Roux – La Fleurette	R100
JC Le Roux – Sauvignon Blanc	R100
JC Le Roux – Le Domaine (non Alc)	R100
JC Le Roux – La Fleurette (non Alc)	R100
Villiera Tradition NV-Brut Rose	R190
Graham Beck-Brut MCC	R220
Moreson Pink-MCC	R200
Villiera Monro-Brut MCC	R290

LIQUEUR

Jose Cuervo Gold	R25
Ponchos Tequila Coffee	R25
Caramel Vodka	R25
Chocolate Vodka	R25
Amarula Cream	R20
Jägermeister	R25
Peppermint Liqueur	R20

MINERAL WATERS

Still / Sparkling 250ml	R15
Still / Sparkling 750ml	R28

CORDIAL

Passion Fruit	R8
Lime	R8
Kola Tonic	R8

SOFT DRINKS

Coke 200ml	R16
Coke Light 200ml	R16
Dry Lemon 200ml	R16
Tab 200ml	R16
Tonic Water 200ml	R16
Ginger Ale 200ml	R16
Lemonade 200ml	R16
Soda Water 200ml	R16
Appletiser 275ml	R28
Grapetiser Red 275ml	R28
Grapetiser White 275ml	R28
Red Bull 250ml	R35

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Wine List 2017

RETIEF

Avis - Chardonnay (wooded) *4 Star Platter Rating

R148

The premium cuvee, all from fruit off the farm, shows serious intent with hazelnut and toasted oak notes framing the opulent blood orange and fleshy white and yellow stone fruit. The wine is showing rich characters of sweet vanilla and marzipan, typical for a wooded Chardonnay of Paarl origin, but with a lovely chalky dryness that makes this a perfect companion to Paella, smoked Trout or cream based pasta.

Above the Mist – Merlot

R154

A gutsy and broad expression of the variety, with full intensity and full-bodied brooding fruit. Dark berries combine with spearmint, plum pudding, cocoa powder and vanilla. Ripe and generous, but also structured, displaying sound balance and effortless oak integration. The tannins are plush and accessible, making for fine drinking pleasure already. Pair with good charcuterie, roast chicken or game stews.

Three Oaks – Cabernet Sauvignon

R182

Optimal ripeness displayed in brooding black fruit aromas with a slight, subtle undertone of garrigue and wet clay. These endearing aromas follow onto a full bodied palate that is youthful for a 2012 vintage, and confirms flavours of cassis, dried herbs and sandalwood, with a touch of leather developing. A confident and classy showing of Cabernet with lots of promise. This will marry well with hearty, earthy dishes like mushroom risotto, root vegetable stews or cassoulet.

Wagon Trail – Shiraz *4 Star Platter Rating

R195

The 2014 Shiraz is exuberant next to the 2012, showing more youthful elements of blueberry fruit, black cherry, meat spice, cassis and black pepper. Similarly full bodied and lush, but with lively acidity and grippy tannins. This wine will benefit from more time in the cellar if patience allows, otherwise serve decanted with a juicy cut of grilled red meat prepared medium rare, with a peppercorn sauce.

STUBBORN MAN

Sauvignon Blanc / Chenin Blanc

R57

Sound marriage of first crop from young Sauvignon and Chenin blocks on the farm. Crisp, unassuming and easy drinking, but boding well for future harvests from these vines. Zippy freshness and grassy top notes from the Sauvignon, with Paarl's soft yellow fruit and soft accessibility from the Chenin. The perfect summer picnic companion.

Chardonnay (unwooded)

R96

Frivolou & juicy expression of Chardonnay in its increasingly popular unwooded form. Freshly cut Granny Smith apple, grapefruit, and citrus blossom aromas introduce a palate that is lifted by bright acidity with a dry tail. Perfect al fresco summer companion, particularly suitable for shellfish and simply prepared white line fish dishes.

Merlot

R102

Rich ripe fruit with supple, chalky tannins which afford early enjoyability. Produced in traditional open fermenters (oopkuipe) and aged one year in 1st fill French oak barrels, the 2015 Merlot is characterised by layers of dark berry flavours, lovely balance and intensity interwoven into elegant structure. Best enjoyed with red meats, game dishes and good friends, it will reward further cellaring

Sauvignon Blanc

R92

A zesty Sauvignon Blanc with a crisp finish and a good balance of acidity and residual sugar. Full of tropical fruit and grassy flavours, with intense passion fruit, pineapple, litchi and grapefruit characters on the nose.

Rose

R84

A solid showing for the first Rosé, produced from equal parts Shiraz, Merlot and Cab Sauv. Well-balanced and dry with crisp acidity and medium body. Red berry flavours follow through on the palate with lingering floral notes, accompanied by delicate flavours of strawberry and raspberry fruits on the nose. A great accompaniment to seafood or creamy pasta dishes.

Red Blend

R92

Bordeaux tussles with the Rhone. Strategic intervention in both cellar and vineyard bolster total terroir expression. The slopes of Paarl Mountain produce classic, polished and elegant wines, while deft oaking provides subtle support, allowing lovely red fruit purity to shine. Still an infant, with a bright future.

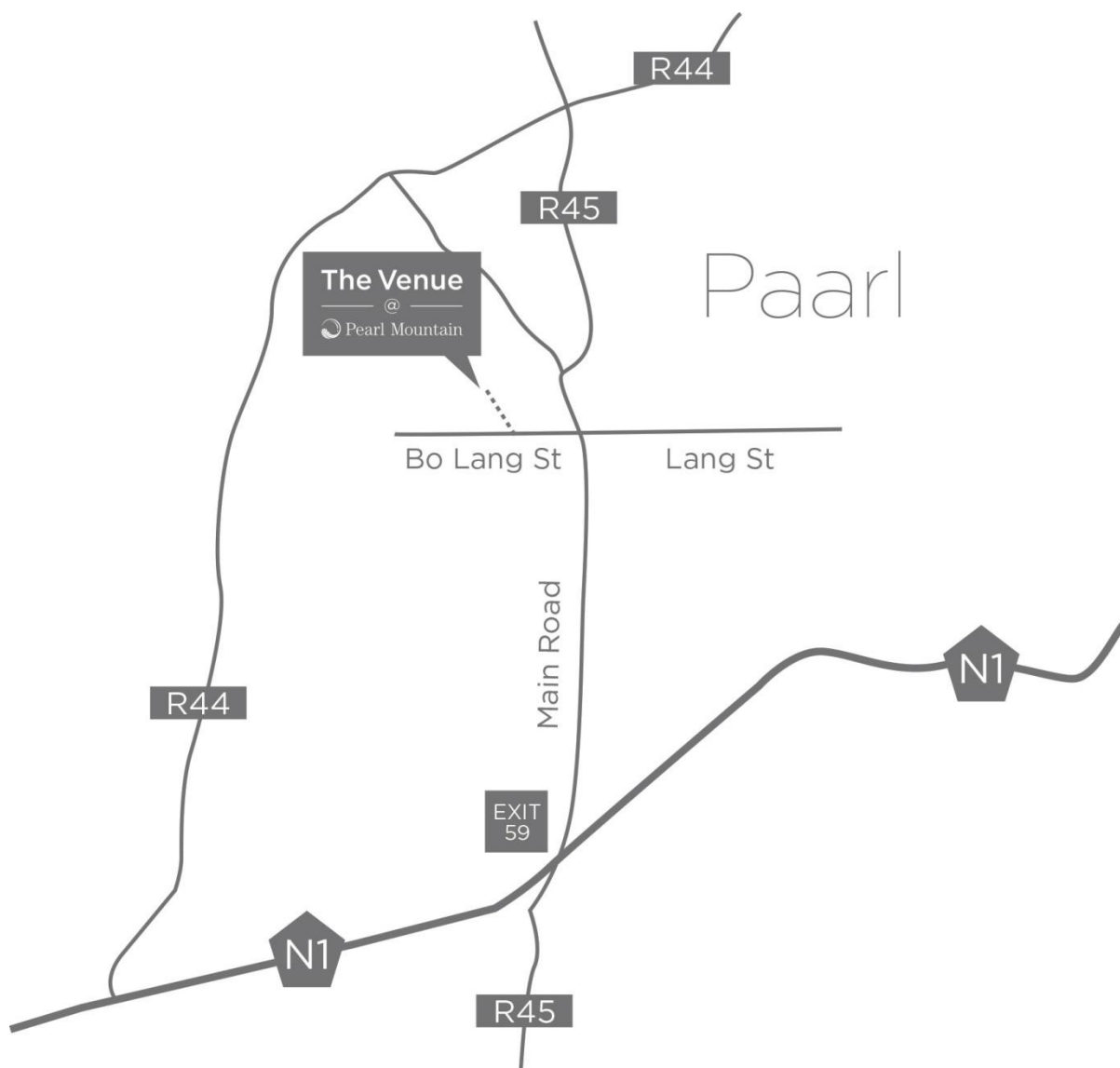
Chenin

R73

Zesty and crisp with refreshing acidity and full of tropical fruit and citrus flavours. Aromas of guava, litchi, pineapple and grapefruit on the nose.

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Directions to The Venue



Approaching from Cape Town or Worcester on the N1

Drive on the N1 towards Paarl and take exit 59.
Turn left onto Main Road and continue to Bo Lang Street. (approximately 8km)
Turn left into Bo Lang Street.
Turn right into Pearl Mountain Estate, (approximately 100m after the roundabout)

Approaching from Cape Town on the N2

Drive on the N2 towards Somerset West and take R300 off ramp.
Drive for 22km and take the N1 off ramp towards Paarl.
Take exit 59.
Turn left onto Main Road and continue to Bo Lang Street. (approximately 8km)
Turn left into Bo Lang Street.
Turn right into Pearl Mountain Estate, (approximately 100m after the roundabout)

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Terms and Conditions

General:

The Venue is available from 08h00 until 23h00 on the day of the Event (depending on time slot selected). Should the client decide to extend this time up until 02h00, a cost of R3 000 per hour will be added to the clients final account. Please note: this charge will be applicable to all guests and external suppliers up until the time they have left the premises. One hour after the Event will be allocated for breakdown purposes, whereafter R3 000 per hour will be applicable. In accordance with South Africa's legislation, smoking will not be permitted inside The Venue, and will only be allowed in designated areas.

Bar:

We are a fully licensed establishment and will manage all your beverage requirements. Unlimited ice will be provided for the duration of the function. An Open or Cash Bar facility is available. In case of running a bar tab, any outstanding amounts must be settled on the evening of the function. Final rounds at bar are called at 23h30, with the bar closing at 00h00 (additional hours can be booked with Management at a rate of R3 000 per hour). Extension on bar facility can only be given until 01h00 as per liquor license. Wine list – please refer to page 8 of this contract to find our wine selection. Only Pearl Mountain Wines are to be served on the Estate. A Corkage (Handling) fee will only apply to Cap Classique & Champagne, a fee of R45.00 will be charged per consumed bottle.

Catering:

All catering will be done in house by Pearl Mountain, with a choice of plated or table buffet available. Any dietary requirements, for example Vegetarian, Vegan, Halaal or Allergies, must to be communicated to Management 30 days prior to your function date. Children are welcome at The Venue and will be charged according to ages. 0-3 (no charge) / 4-7 (half price) / 8+ (full rate)

Staff:

The Venue will arrange for professional barmen and waiters on your behalf. No additional service fee will be added. Only Pearl Mountain approved staffing companies may be used for a Event on the Estate. Requirements: 1 Barman per 60 guests / 1 Waiter per 20 guests (included in your per person rate) Additional Barmen & Waiter staff can be arranged at additional charge of R95 per hour that will be allocated to clients final account. Staff is required for the duration of your function with 1 hour before guest arrive and 1 hour after guest depart for standard setup and breakdown. 1 Floor Manager will be on duty for the full duration of the event at an additional flat fee of R1500 charged directly to the client account. NOTE: Public Holidays & Sundays – Double rates apply for staff booked on these days and dbl rate will be allocated to client's final account.

Sound:

All DJ's must be registered with SAMRO. Proof of SAMRO licence needs to be supplied to The Venue 30 days prior to the function date. The Venue reserves the right to regulate the volume of all music during the course of the Event. All dance / live music must stop promptly at 00h00. Only background music will be allowed on the Estate after 00h00.

Setup:

The client, Stylist or Planner may start "set up" on the function date at 09h00. Please note, if you are not using a Planner or Stylist, you will be obliged to make use of a Pearl Mountain setup supplier (LA Organized). This will ensure that all planning and logistical aspects of the event are taken care of and are managed effectively. Should a reception setup be required, a fee of R2000 will be charged directly to the client's account. Pearl Mountain does not provide staff in any way to assist florists, suppliers and coordinators during setup or breakdown of a Event. Pearl Mountain shall not be held responsible for loss or damage to property of any decor and/or hiring supply. In the event of a Bedouin or Marquee Tent erected on the Estate, certification by a structural engineer in the form of a certified document will be required. All decor plans to be discussed with Management in advance.

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Terms and Conditions

Payments & Deposits:

Provisional bookings are only accepted on receipt of contract and will be held for 7 days only. Thereafter a 50% non-refundable deposit along with a signed contract with copy of both IDs shall serve as confirmation of your booking. A balance payment for The Venue package, refundable breakage deposit, and any additional service fees is required no later than 30 days prior to the Wedding / Event date, failing which the booking will lapse.

Pearl Mountain unfortunately does not accept any cheques. All rates are VAT inclusive.

Breakages:

A R2 000 refundable breakage deposit will be required in case of any shortages, damage or breakages to any property of Pearl Mountain. This includes any damages to floors, walls and ceilings. Any damage to property or breakages caused by the client's guests, agent, employees (staff in attendance) and service providers will be charged to the clients account. The client will be responsible for safe keeping of, and damage caused to equipment hired by the client from external service providers. At no stage during, before or after Event will anybody be allowed to paint, stick vinyl, presstik or tape on walls or floors, or to hammer nails into any part of The Venue.

The balance due will be repaid within 14 days after the Event.

Cancellation Policy:

A cancellation fee of 50% will be applicable if the Event is cancelled after the booking has been confirmed and deposit has been paid. Therefore Pearl Mountain will retain the 50% deposit received.

Should the client cancel the confirmed booking 3 months prior to Event date, full payment of the Venue fee is payable.

The Venue takes no responsibility for outdoor events. The client remains responsible for any extra costs involved should adverse weather affect arrangements for the Event. Deposits and or full payments made for the use of Pearl Mountain facilities are not refundable due to changing weather conditions or any other conditions for which we were not responsible.

Indemnity:

The client (signatory to this agreement), sponsors, guests, children and all 3rd party or independent coordinators, contractors or organizers indemnify Pearl Mountain from all liability, loss, damage, death or injury that may be suffered by any host / guest or other individual who attends, works or visits the Estate, or who makes use of any of our amenities during their visit to the Estate.

Indemnity under this agreement shall be in effect prior to, on and after the date of the Event of the signatory to this agreement. As Pearl Mountain, we will do our utmost to prevent any loss or damage to guests' property during their stay at Pearl Mountain, but will not be held liable for any such loss or damage resulting from guests' negligence, such as by leaving belongings unsupervised.

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Client Information

Function Date

Function Type

Private

Corporate

Function Duration (arrival / departure)

Number of Guests Attending ±

CORPORATE FUNCTION

Company Name

Full Name of Director

ID Number (copy of ID required)

Company Registration

Company VAT Number

Physical Address

Contact number

Email Address

PRIVATE FUNCTION

Full name of person responsible for Account

Current Home Address

Name and Physical Address of Employer

Contact Number

Email Address

Name of Bank (refunds)

Account Holder

Account Number

Branch Name

Branch Code

Payment Reference (use invoice number)

Should you want to secure your booking, please complete the booking sheet together with copy of your ID. We will then forward you an invoice for the deposit amount required to confirm your booking.

Upon signing of this booking sheet the client or signatory to this agreement acknowledges receipt of a copy, and that the content thereof are clearly understood.

Please indicate your acceptance of the agreement and of the above mentioned Terms and Conditions, by signing in the space provided below.

I, (print full names) _____ accept, in full, the above mentioned Terms and Conditions. I further confirm that I am fully authorised to sign this agreement on behalf of myself or any third party.

FULL NAME

DATE

SIGNATURE
