

The Venue

@

Pearl Mountain

CONFERENCE

*The Venue @ Pearl Mountain is
on the Retief Family's wine farm,
high against Paarl Mountain.*

*The space is a striking integration
of contemporary design, attentively
crafted cuisine from the Blacksmith's
Kitchen Team and breath-taking
views. Interiors and exteriors act
in unison to generate energy,
emotion, texture and comfort.*

Upper Long Street, Paarl, 7646

+27(0) 72 391 8936

thevenue@pearlmountain.co.za

www.winefarm.wedding/

VIEW BY APPOINTMENT ONLY

History

The farm is situated on the east-facing slopes of Paarl Mountain, providing a cooler climate as well as spectacular 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 Conference 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 conference 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 occasion an unforgettable one.

The Venue @ Pearl Mountain Rates 2019

Full-Day Conference	08h00 – 16h00	R500 per delegate
Half-Day Conference	08h00 – 13h00	R450 per delegate

Your Conference at Pearl Mountain

The following items are included in the conference package for The Venue:

- ✓ PA System, Data Projector (added equipment can be hired and charged to clients account)
- ✓ Wi-Fi
- ✓ Flipchart, notepad & pen
- ✓ Coffee, tea, bottled water & mints
- ✓ Standard setup of tables (no linen included)
- ✓ 15 Rectangular Tables 1m x 2.4m (10 seater) / Metal Bistro Chairs
- ✓ Cutlery, crockery and glassware up to 120 delegates
- ✓ Temperature control throughout
- ✓ On the Day Duty Manager
- ✓ Spacious restrooms
- ✓ Service staff (Waiter 1:20 / Barmen 1:60)
- ✓ Secure parking area for all your delegates
- ✓ Fully licensed bar
- ✓ Fully serviced kitchen
- ✓ Disabled access and parking
- ✓ Backup generator in the event of a power failure

SIGNED _____

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.

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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Menu

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

ARRIVAL

Filter Coffee / Tea with Muffins, Croissants, butter, jam and cheese

MID-MORNING

Filter Coffee / Tea with a selection of Canapes

LUNCH OPTIONS

MENU 1

Classic Chicken and Lentil Curry - deboned chicken thighs marinated in yoghurt and slow cooked in a mild and aromatic spiced curry sauce with lentils, diced potato and served with Basmati rice, yoghurt and poppadum

Followed by Burnt Honey and Rooibos Crème Brule

MENU 2

Seared Norwegian Salmon (180g) on tabbouleh with roast beetroot puree, strawberry, rainbow carrot, tomato and snow peas

Followed by Vanilla Pod Panna Cotta drizzled with summer berry coulis and berries

MENU 3

Oven Roasted Rack of Lamb (250g), crusted with Italian herbs served with crispy New potatoes, crunchy green summer vegetables and Merlot jus

Followed by Strawberry Cheesecake, drizzled with strawberry coulis

MENU 4

Oven Roasted (200g) Beef Fillet served with wholegrain mustard mash, grilled Mediterranean vegetables and red wine & mushroom jus

Followed by Peanut butter & chocolate brownie with vanilla ice cream and toffee sauce

VEGETARIAN / VEGAN

Wild Mushroom Risotto with sautéed Shimeji mushrooms, wild rocket, shaved Grana Padano cheese and drizzled with White Truffle Oil (V)

Rigatoni Toscana – Rigatoni pasta dressed with basil pesto in Tuscan sauce of tomatoes, olives, baby marrow, freshly grated Parmesan and Danish feta (V)

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

Followed by Decadent Vegan Chocolate tart with strawberry preserve

MID-AFTERNOON

(only included for the full-day conference)

Filter Coffee / Tea with Buttermilk Scones, whipped cream, jam and cheese

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Beverage List 2019

WHISKY

Jack Daniel's	R25
Bell's	R20
J&B	R20
Jameson	R25
Johnnie Walker Red Label	R20
Johnnie Walker Black Label	R35
Chivas Regal	R35
Southern Comfort	R20

BRANDY

Klipdrift	R18
Richelieu	R18
Olof	R18

RUM

Captain Morgan	R18
Bacardi	R18
Red Heart	R18
Spiced Gold	R18

WHITE SPIRIT

Smirnoff Vodka	R16
Gordons Gin	R18
Stretton's Gin	R18
Bombay Sapphire	R28
Mainstay Cane	R16

BEER & CIDERS

Black Label	R25
Castle	R25
Castle Light	R25
Windhoek Lager	R25
Windhoek Light	R25
Savanna Dry	R28
Savanna Light	R28
Heineken	R25

SPARKLING WINE

JC Le Roux – Le Domaine	R150
JC Le Roux – La Chanson	R150
JC Le Roux – La Fleurette	R150
JC Le Roux – Sauvignon Blanc	R150
JC Le Roux – Le Domaine (non Alc)	R150
JC Le Roux – La Fleurette (non Alc)	R150

LIQUEUR

Jose Cuervo Gold	R25
Ponchos Tequila Coffee	R25
Caramel Vodka	R25
Chocolate Vodka	R25
Amarula Cream	R16
Jägermeister	R22
Peppermint Liqueur	R18

MINERAL WATERS

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

CORDIAL

Passion Fruit	R6
Lime	R6
Kola Tonic	R6

SOFT DRINKS

Coke 200ml	R18
Coke Light 200ml	R18
Dry Lemon 200ml	R18
Tab 200ml	R18
Tonic Water 200ml	R18
Ginger Ale 200ml	R18
Lemonade 200ml	R18
Soda Water 200ml	R18
Appletiser 275ml	R28
Grapetiser Red 275ml	R28
Grapetiser White 275ml	R28
Red Bull 250ml	R35

SIGNED _____

Wine List 2019

PEARL MOUNTAIN

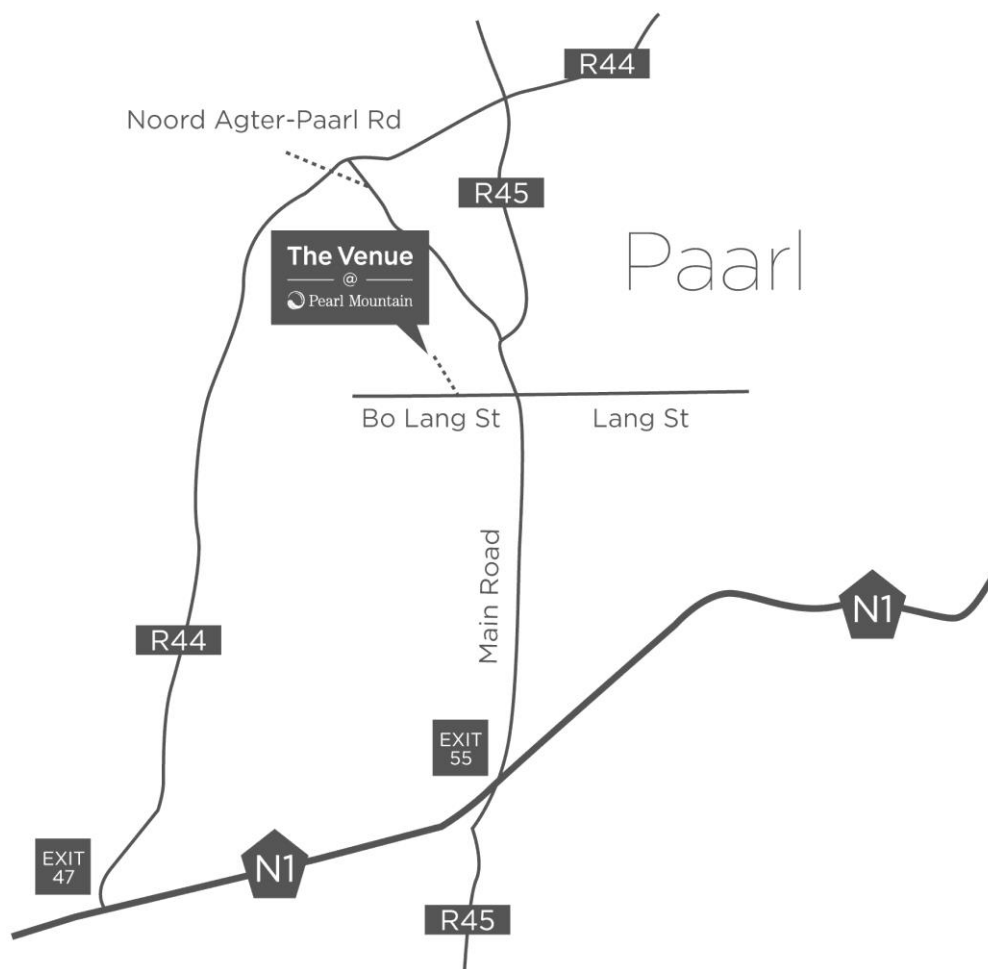
Avis - Chardonnay (barrel fermented)	Vintage 2016	R155
Above the Mist – Merlot	Vintage 2014	R99
Wagon Trail – Shiraz	Vintage 2016	R245
Witkaree – Chenin Blanc (barrel fermented)	Vintage 2017	R155

STUBBORN MAN

Shiraz <i>Select</i>	Vintage 2015	R78
Cabernet Sauvignon <i>Select</i>	Vintage 2015	R68
Sauvignon Blanc	Vintage 2018	R78
Chardonnay	Vintage 2018	R65
Rose	Vintage 2018	R70
Chenin Blanc	Vintage 2018	R72

SIGNED _____

Directions to The Venue



Approaching from Cape Town on the N1

Drive on the N1 towards Paarl and take exit 47.
Turn left onto the R44 and continue to the Noord Agter-Paarl turn off. (approximately 15km).
Turn right into Noord Agter-Paarl Road and continue to Bo Lang Street (approximately 7km).
Turn right into Bo Lang Street.
Turn right into Pearl Mountain Estate, (approximately 100m after the roundabout)

Approaching from Worcester on the N1

Drive on the N1 towards Paarl and take exit 55.
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 47.
Turn left onto the R44 and continue to the Noord Agter-Paarl turn off. (approximately 15km).
Turn right into Noord Agter-Paarl Road and continue to Bo Lang Street (approximately 7km).
Turn right into Bo Lang Street.
Turn right into Pearl Mountain Estate, (approximately 100m after the roundabout)

SIGNED _____

Terms and Conditions

General:

The Venue is available from 08h00 until 13h00/16h00 on the day of the Conference. Should the client decide to extend this time, a cost of R3 000 per hour will be added to the client's 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 Conference will be allocated for breakdown purposes, where after 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 day of the Conference. Wine list – please refer to page 6 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 R50.00 will be charged per consumed bottle.

Catering:

All catering will be done in house by Pearl Mountain, with a plated menu as per page 4 of this contract. Any dietary requirements, for example Vegetarian, Vegan, Halaal or Allergies, must be communicated to Management 14 days prior to your function date. Additional Barmen & Waiter staff can be arranged at additional charge of R120 per hour that will be allocated to the clients' final account.

Payments & Deposits:

Provisional bookings are only accepted on receipt of contract and will be held for 7 days only. Thereafter the full payment of conference fee will be payable to secure the conference date. Pearl Mountain unfortunately does not accept any cheques. All rates are including VAT.

Breakages:

A R3 000 refundable breakage deposit will be required in case of any shortages, damages or breakages to any property of Pearl Mountain. This also includes any damages to floors, walls and ceilings. Any damage to property or breakages caused by the client, guests, agent, employees (staff in attendance) and service providers will be charged to the client's 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 Conference will anybody be allowed to paint, stick vinyl, presstik or tape on the walls or floors, or to hammer nails into any part of The Venue. The balance due will be repaid within 14 days after the Conference.

Cancellation Policy:

A cancellation fee of 50% will be applicable if the Conference is cancelled after the booking has been confirmed and full payment has been made. Therefore Pearl Mountain will retain the 50% deposit received. Should the client cancel the confirmed booking 1 month prior to Conference date, full payment of the Venue fee is payable.

The Venue takes no responsibility for outdoor events and the client remains responsible for any extra cost involved should radical shift in the weather affect the arrangements for the event. Deposits and or full payments done for the use of Pearl Mountain facilities are not refundable due to changing weather conditions or any other condition which we are not responsible for.

SIGNED _____

Terms and Conditions

Indemnity:

The client (signatory to this agreement), sponsors, guests 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 Conference 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.

Terms and Conditions accepted

Signed at _____ on this _____ day of _____

20_____.

Client: Full Names

Client: Signature

Client: SA ID Number

Pearl Mountain Manager: Full Names

Pearl Mountain Manager: Signature

Client Information

Conference Date

Conference Type	Full-Day	Half-Day
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Conference Duration (arrival / departure)

Number of Delegates Attending ±

Company Name

Full Name of Director

ID Number (copy of ID required)

Company Registration

Company VAT Number

Physical Address

Contact Number

Email Address

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 _____