



The Venue

@

 Pearl Mountain

WEDDINGS

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 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 Wedding 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 special occasion 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

Midweek Wedding	Monday - Thursday	R30 000
Weekend Wedding	Friday - Sunday	R35 000
Winter Wedding	1 May – 31 August	R25 000

Your Wedding at Pearl Mountain

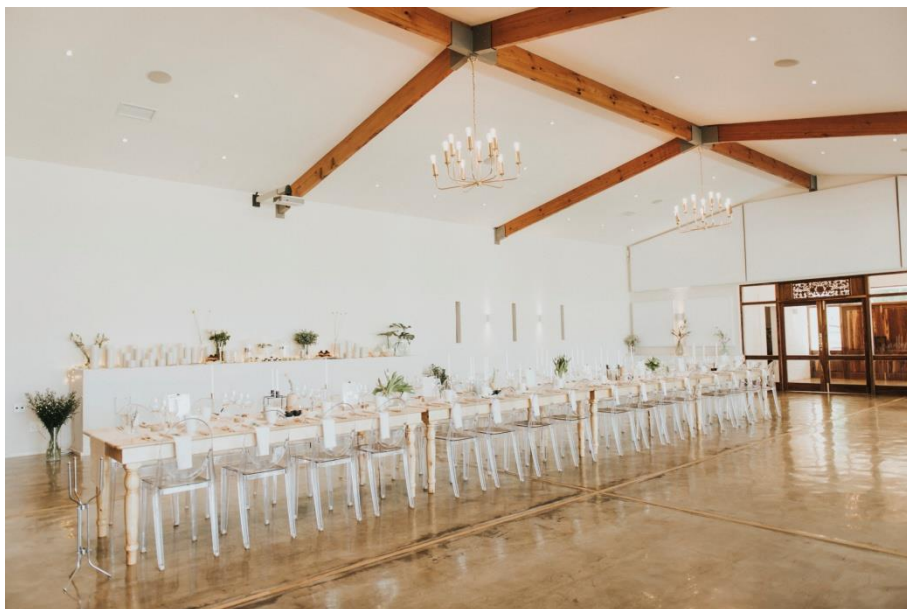
The following items are included in the reception package for The Venue:

- ✓ Exclusive use of The Venue
- ✓ PA System
- ✓ Temperature control throughout during summer months
- ✓ Fireplace during cold winter months set with Incanda lounge set
- ✓ 15 Rectangular Tables 1m x 2.4m (10 seater) / 150 Metal Bistro Chairs
- ✓ Cutlery, crockery and glassware for the starter, main course and dessert up to 150 guests
- ✓ 10 Ice buckets plus stands
- ✓ 3 Chandeliers
- ✓ Coordination running up to Wedding day (LA Organized – www.laorganized.co.za)
- ✓ 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

SIGNED _____

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
- ✓ Reception table setup (i.e. setting of the cutlery, crockery, glasses and table decor)
- ✓ Catering and service staff
- ✓ Additional lighting, sound, DJ and entertainment
- ✓ Ceremony chairs, setup and sound
- ✓ 1 Duty Manager for the full shift duration on the Wedding (Billed at R2 000 to clients account)



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 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.

SIGNED _____

2019 Menu Selection

CANAPES

Please select **5 items** for *R95 per person

Smoked Salmon Rosette on a buttermilk blini, kewpie mayo and salmon roe

Mini Quiche filled with gruyere cheese, mushroom and spinach (V)

Potato Rosti topped with sour cream and chives

Thai Fishcake topped with avo mousse, tomato & onion salsa and coriander

Asian Stir-Fried Vegetable Springroll served with sweet chilli dipping sauce (V+)

Lamb Kofta with minted yoghurt

Crispy Pork Belly splashed with a sweet and sour sauce

Deep fried risotto balls filled with Mozzarella cheese (V)

Chicken Satay skewers

Additional Options *R38 per item

Moroccan Lamb Cigars with minted yoghurt

Lamb Burger Sliders

Bocconcini, tomato and basil pesto (V)
*(Caprese skewer)

Beer battered fish goujons

Sesame crusted seared rainbow Trout

*Extra canapés can be added at an additional cost of R20 per item

3 Courses Plated Menu

STARTER

Please select **1 item** for starter

Cajun Chicken Salad with avo, cherry tomatoes, crispy croutons, soft boiled egg and Caesar dressing

R85

Wild Mushroom Risotto (100g) served with sautéed exotic mushrooms, truffled rocket & shaved parmesan (V)

R75

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

R85

Pan Fried Line Fish (80g) on herbed pearled wheat with saffron bisque

R85

Salmon & Avo Spring Rolls served on sliced smoked salmon and rocket with horse radish cream, avo mousse and pickled cucumber

R75

Potato & Leek Soup served with Artisan Breads (V)

R50

Grilled Beef Fillet Salad served with red wine poached pear, Turkish apricots, beetroot, wild rocket, honey & mustard dressing

R85

Springbok Carpaccio with sautéed shimeji mushrooms, wild rocket, shaved grana padano and drizzled with white truffle oil

R85

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

R75

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

R80

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

R80

SIGNED _____

2019 Menu Selection

MAIN

Please select **1 item** for main

Oven Roasted Rack of Lamb (250g), crusted with Italian herbs served with crispy new potatoes, crunchy green summer vegetables and Merlot jus	R185	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	R150
Red Wine Braised Karoo Lamb Shank (350g) on butternut potato mash with oven roasted vegetables and red wine jus	R195	Rigatoni Toscana – Rigotani pasta dressed with basil pesto in Tuscan sauce of tomatoes, olives, baby marrow, freshly grated Parmesan and Danish feta (V)	R150
Wild Mushroom Risotto (200g) with sautéed Shimeji mushrooms, wild rocket, shaved Grana Padano cheese and drizzled with white truffle oil	R150	Oven Roasted Fillet of Kingklip (180g), served on prawn & saffron risotto, sautéed green vegetables, and orange & lemon beurre blanc	R180
Oven Roasted (200g) Beef Fillet served with wholegrain mustard mash, grilled mediterranean vegetables and red wine & mushroom jus	R220	Wild Mushroom Risotto with white truffle oil, topped with crispy pumpkin shavings & sautéed Shimeji mushrooms (V+)	R150
Seared Norwegian Salmon (180g) on tabbouleh with roast beetroot puree, strawberry, rainbow carrot, tomato and snow peas	R175	Teriyaki Marinated Vegetable & Spinach Roulade on crispy potato rosti with a Thai sweet chilli dressing (V+)	R115

DESSERT

Please select **1 item** for dessert

Sticky Soft Pavlova Nest filled with vanilla Chantilly cream, fresh summer fruit and passion fruit coulis	R60	Decadent Dark Chocolate Tart layered with chocolate ganache, served with vanilla pod ice cream and chocolate sauce	R65
Strawberry Cheesecake, drizzled with strawberry coulis	R60	Caramelised Baked Lemon Tart with berry coulis	R45
Mascerated Summer Fruit served with classic Italian Amaretto zabaglione and crushed Amaretto biscuits	R60	Baked Tiramisu Cheesecake drizzled with mocha espresso syrup	R55
Vanilla Pod Panna Cotta drizzled with summer berry coulis and berries	R55	Chai Coconut Panna Cotta with mango & passion fruit compote (V+)	R55
Burnt Honey and Rooibos Crème Brulee with shortbread biscuit	R55	Cape Brandy Pudding served with orange custard	R45
		Traditional Malva Pudding with amarula crème anglaise	R55

(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

SIGNED _____

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

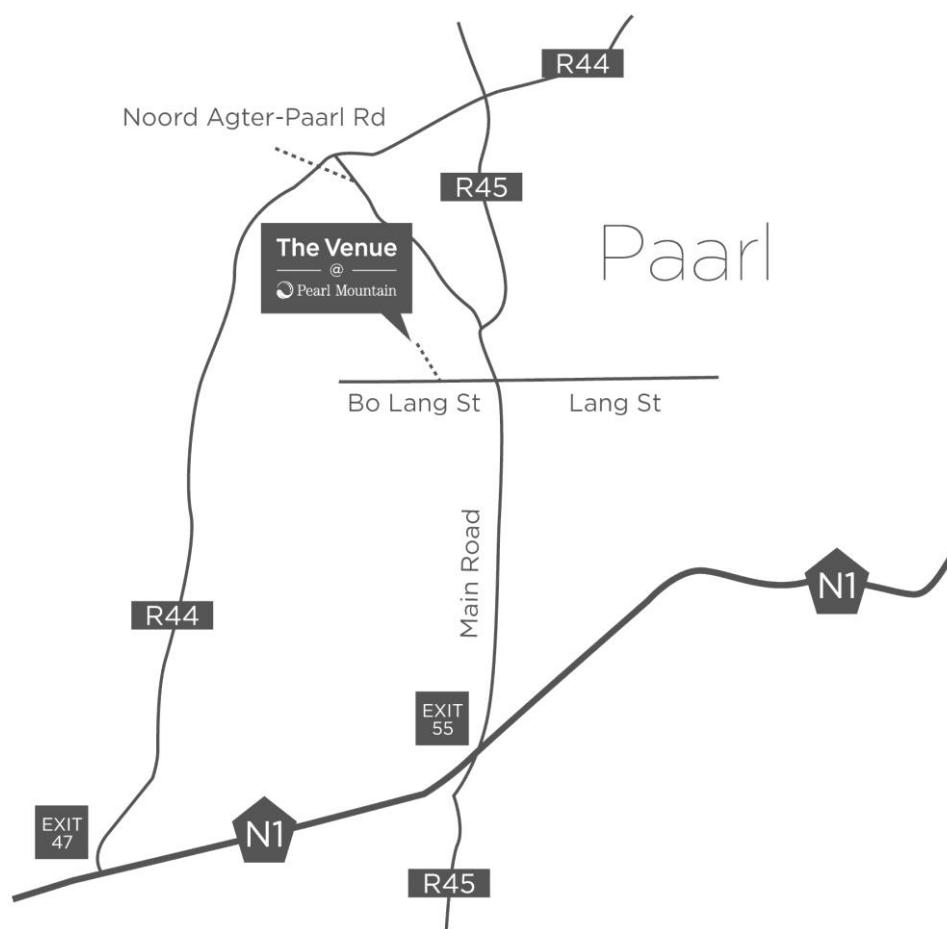
Avis - Chardonnay (barrel fermented)	Vintage 2016	R155
Above the Mist – Merlot	Vintage 2014	R99
Wagon Trail – Shiraz	Vintage 2016	R245
Witkaree – Chenin Blanc (barrel fermented)	Vintage 2017	R155

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 09h00 until 00h00 on the day of the Wedding / Event. 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 wedding guests and external suppliers up until the time they have left the premises. One hour after the Wedding / Event will be allocated for breakdown purposes, whereafter R3 000 per hour will be applicable. No rice or paper confetti to be used on the Estate or inside The Venue. 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 / Sparkling Wine, a fee of R50.00 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 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)

Menu tasting can be arranged with Management (starter & main only) at a rate of R600 per person.

Wedding Cake plating fee of R20 per person will be charged to clients account should no dessert option be selected.

Staff:

The Venue will arrange for professional barmen and waiters on your behalf. Staff will be charged separately to clients account (no additional service fee will be added). Only Pearl Mountain approved staffing companies may be used for a Wedding / Event on the Estate.

Requirements: 1 Barman per 60 guests / 1 Waiter per 10 guests

Barmen & Waiters charged @ R120 per hour

1 Duty Manager will be on duty for the duration of the function at an addition flat fee of R2 000 charged directly to the clients account (Pearl Mountain Staff).

Transport at R200 per vehicle (we will always try and allocate 4 staff members per vehicle).

Staff are required for the duration of your function with 2 hours before guest arrive and 1 hour after guest depart for standard setup and breakdown.

Note: Public Holidays & Sundays - Double rates apply for staff booked on these days.

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 Wedding / 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 Wedding Planner may start "set up" on the function date at 09h00. Please note, if you are not using a Wedding 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 R3 000 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 Wedding / 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.

SIGNED _____

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 R3 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 Wedding / 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 Wedding / Event.

Cancellation Policy:

A cancellation fee of 50% will be applicable if the Wedding 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 Wedding / 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 Wedding / 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 Wedding / 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.

SIGNED _____

Client Information

Wedding Date

Function Type	Wedding 0-60 PAX	Wedding 60-120 PAX
Ceremony	Church	Pearl Mountain

Function Duration (arrival / departure)

Number of Guests Attending ±

Bride Full Name

ID Number (copy of ID required)

Home Address

Cellphone number

Private Email Address

Groom Full Name

ID Number (copy of ID required)

Home Address

Cellphone Number

Private 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 both your IDs. 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
