



Zandberg Farm Winery Road

(Off R44 Somerset West/Stellenbosch)

Tel: 842-2020 Fax: 842-2050

PO Box 5012 Helderview 7130

GROUP AND PARTY SET MENUS

Thank You For Your Booking Enquiry.

Please Find Attached Our Set Menus For Your Consideration.

To facilitate service please note the following conditions for group reservations:

- 1. For groups of 12 or more a set menu is required, please select one of the attached menus.**
- 2. Menus need to be confirmed four days prior to the date of your function or the reservation will be cancelled.**
- 3. The number of people attending must be confirmed at least 2 days prior to the function, to facilitate setting up.**
- 4. A 50 % deposit is required to secure your reservation. Our banking details are as follows: Nedbank Somerset West, Acc no. 1060104377 Branch code. 106012. (Please fax a deposit slip through along with the attached confirmation sheet.) or kindly fax credit card details. This must be done 2 days before the date of your function or your function will be cancelled.**
- 5. Groups requiring entertainment or are larger than 30 need to reserve the entire restaurant.**
- 6. Groups of less than 20 that would like to be on their own can reserve our back room. For exclusive use of this room there is a minimum spend of R7500.00 for dinner and R6500.00 for lunch**
- 7. The cost of booking the entire restaurant is R35 000.00 for dinner and R25 000.00 for lunch. This includes venue fee and menu. A 10% gratuity will be added to the final bill.**
- 8. No bring your own is allowed for group bookings**
- 9. A 10 % service charge will be added to the final bill.**
- 10. Coaches will have to park on the road side as there is no space on the farm.**
- 11. No split bills without prior arrangement.**
- 12. R750.00 will be added to the final bill for every hour or part there of from 1am onwards.**

If There Is Anything, More That You May Require Please Do Call.

Assuring Of Our Best Attention

**Allan Forrester
Liezle Malcolm
Daniella Keay
O’Ryan Marais**

Please complete the following and fax it to (021) 842 2050

FUNCTION CONFIRMATION

Date of function:.....

Time of function:.....

No. of guests:.....

Name of host:.....

Menu choice:.....

Signed:.....

Company:.....

Telephone:.....

Method of payment

Credit card no.:.....

Expiry date:.....

Cvv:.....

Or

Bank deposit to acc 1060104377, Nedbank Somerset West, branch code 106012

MENU 1

TO START WITH

ORGASMIC, ORGANIC MIXED LEAF SALAD

*Griddled vegetables, feta, pine nuts, olives, oven baked croutons
and parmesan shavings*

Or

HOME-MADE SOUP OF THE DAY

Always fresh and inspired

Or

CALAMARI

On baby salad leaves with a chill and coriander cream

MAIN COURSE

CHOICE CUT OF BEEF

Grilled to your liking, served with Madagascar pepper sauce

Or

PENNE PASTA

*Tossed with sundried tomatoes, coriander, feta cheese and avocado
topped with roasted pine nuts and shavings of parmesan cheese*

Or

TODAYS FRESH LINE FISH

DESSERT

ESPRESSO CHEESECAKE

Or

ASSORTED ICE CREAMS

Or

CRÈME BRULÉE

Gatriles original since 1974 with nothing added – a benchmark after all

R230 PER PERSON

MENU 2

TO START WITH

CRISPY PORK BELLY STRIPS

On caramelized sweet potato with homemade tomato chutney

Or

ORGASMIC, ORGANIC MIXED LEAF SALAD

*Griddled vegetables, feta, pine nuts, olives, oven baked croutons
and parmesan shavings*

Or

BARBEQUED QUAIL CONFIT

On bitter greens with sweet roasted onion

MAIN COURSE

WEST COAST MUSSELS

In a lightly curried cream with chips and mayo on the side

Or

250g BEEF FILLET

With béarnaise sauce and potato wedges roasted in duck fat

Or

PENNE PASTA

*With wild mushrooms, truffle oil and toasted walnuts,
topped with crème fraîche and parmesan cheese*

DESSERT

CHOCOLATE, CHOCOLATE, CHOCOLATE

Our famous recipe, served with vanilla bean ice cream

Or

ASSORTED SORBET

Or

FRENCH APPLE FLAN

With cinnamon ice cream

R240.00 PER PERSON

MENU 3

TO START WITH

BEETROOT AND GOATS CHEESE RISOTTO

With rocket and applewood bacon

Or

LITTLE SEAFOOD PLATTER

Miso salmon, open prawn ravioli and deep fried calamari

Or

ROASTED BUTTERNUT AND RICOTTA TART

With warm tomato dressing

MAIN COURSE

MISO SALMON

Deep fried in Ketaifi pastry, on bok choy with soy reduction and wasabi mayonnaise

Or

HOLLANDSE PEPPER FILLET

Rolled in crushed peppercorns and served with a cream and brandy sauce

Or

WILD MUSHROOM TARTE TATIN

With truffle cream and parmesan shavings

DESSERTS

STEAMED TREACLE PUDDING

With homemade vanilla custard

Or

DALEWOOD CHEESE BOARD

Local jersey cheeses with home baked oat cookies and preserve

Or

CHOCOLATE, CHOCOLATE, CHOCOLATE

Our famous recipe, served with vanilla bean ice cream

R270.00 PER PERSON