

A detailed botanical illustration of a pea plant (Pisum sativum). The illustration includes a large central drawing of a flowering branch with trifoliate leaves and a terminal raceme of flowers. Surrounding this are several smaller, numbered anatomical drawings: 1. A single flower with its long, curved pedicel. 2. A dissected flower showing the internal reproductive parts. 3. A long, slender, inflated seed pod (siliqua). 4. A small, detailed view of the seed pod's tip. 5. A seed pod shown open, revealing several round seeds inside. 6. A single seed. 7. A cross-section of the seed pod showing the arrangement of seeds. 8. A single flower with a developing ovary. 9. A dissected flower showing the internal structure. 10. A single flower with a long, curved pedicel. 11. A root system with a terminal nodule.

Wedding Packages
c u v é e



WEDDING PACKAGES

Dear Bride and Groom to be, we would like to use this opportunity to congratulate you on your engagement. Cuvée offers tailor-made wedding packages combined with personal service, award-winning Simonsig wines and excellent cuisines. We look forward to sharing this memorable occasion with you.

CEREMONY

Cuvée Restaurant is a picture-perfect setting in the heart of the Cape Winelands, ideal for an unforgettable ceremony and reception. With spectacular views of the Simonsberg Mountains and the breath-taking landscape of our vineyards, your wedding pictures will have a classic and elegant feel.

RECEPTION

The venue can accommodate 30-70 people with a dance area and DJ station. Our team will assist you in the table layout and seating arrangements to ensure that your loved ones are comfortably accommodated.

FOOD

Executive Chef Stephanie de Wet and her team will ensure that your culinary experience is of the highest standard. With numerous menu options to choose from as well as custom designed menus, we guarantee that any food lover's expectations will be satisfied.

SERVICE

Our Restaurant Manager and his accomplished team will ensure that service is of the highest standard. Our Function Coordinator will also be on hand to lend her personal touch and ensure that your wedding runs effortlessly and meets all specifications agreed upon.

VENUE HIRE

From 1 November 2016 to 30 October 2017

Monday-Thursday
40-70 guests – R25 000

Fridays, Saturdays, Sundays and public holidays
40-70 guests – R30 000

Ceremony and Reception Venue fee includes the following:

Ceremony

Exclusive use of Simonsig Wine Estate and Cuvée Restaurant
The use of the lawn, deck and all outside areas (weather permitting)

Set-up of outside areas (chairs/benches)

Wine barrel podium for minister

Reception

Set-up of tables and chairs for reception
Round tables for the wedding cake and gifts

Venue napkins (white)

Modern cutlery: starter and main knives and forks, dessert spoons and forks,
butter knives and teaspoons

Crockery: side, starter and main plates, pasta, soup and dessert bowls/plates

Extra crockery: teacups and saucers, sugar bowls, teapots, milk jugs, plungers,
pinch bowls for salt and pepper

Glassware: red and white wine glasses, champagne flutes and water goblets
Lounge couches

Ice buckets, ice and water jugs

Appointed cleaning staff at your event to ensure that the restrooms and venue remain neat for the duration of the event.

Please note: Any décor, gifting, flowers, music or other linen are for your own account.

Our wedding coordinator will assist you in the following:
A site inspection of the entire venue (booking is essential)

Venue layout and table setting

Compile a detailed programme and time schedule to ensure everything runs smoothly

Coordinate rundown of events on your wedding day

Send quotations, invoice and payment dates

TIMES

The venue is available for set-up and use during the following times:

Lunch wedding (2/3 course) 08:00-17:00

Dinner wedding (2/3 course) 08:00-23:30

Should you wish to extend the duration of the evening wedding after 00:00, an additional fee of R2500 per hour will be charged to your account.

MENU

All catering will be done by Cuvée Restaurant. We have a wide variety of menus to choose from (prices are subject to seasonality) and our chef is flexible to cater to your needs. All dietary requirements (Halaal, Kosher, allergies, gluten-free, and vegan) must be specified. Final number of guests and menu need to be confirmed 14 days prior to the function date. No late changes will be accepted. Please note that a service fee of 15% will be added to the total food and beverage bill that covers the costs of all waiters and barmen. All rates are subject to change without prior notice.

LUNCH AND DINNER

2 course @ R295 p.p

3 course @ R395 p.p

Please select 2 options per course:

STARTERS

Beef tartare with melba toast, pickled mushrooms and parmesan

Wild mushroom risotto with truffle sauce

Salt and pepper squid with yuzu mayo and cracked black pepper dressing

Chicken liver parfait with homemade chutney and toasted sourdough

Antipasti – parma ham, salami, grilled artichokes, marinated bocconcini, white anchovy, olives, ciabatta

MAINS

Lamb rump with parmesan gnocchi, burned aubergine puree, semi-dried tomatoes and olive jus

Beef sirloin with confit garlic puree, pearl onions, spinach, potato rosti and veal jus

Line fish with sweetcorn, edamame, spring onions, ponzu, pak choi and crispy onions

Rolled chicken filled with apricot, kale cream, crispy kale and jus

Braised pork belly with mash, shiitake, sprouts and peas



DESSERT

Classic crème brûlée with biscotti.
Pecan pie with spiced buttermilk ice-cream
Dark chocolate terrine with espresso ice-cream and caramel sauce
Eton mess with meringue, berries, berry coulis and chantilly cream

ADDITIONAL COURSES

Cheese Course @ R90 p.p
Healey's mature cheddar
Gorgonzola
Fairview brie
Indezi river's black pepper kwaito
All cheeses are served with Antoinette Malan's preserves and bread crisps

CANAPÉS MENU @ R35 PER ITEM PER PERSON

COLD

Bruschetta with tomatoes basil and bocconcini
Smoked salmon and cucumber crème fraîche on rye
Saldanha bay oysters
Cheviche with lime and coriander
Smoked duck, bacon jam and butternut

HOT

Variety of soup shots SQ
Tempura prawns with home-made sweet chilli
Harissa beef kebabs with yogurt
Bobotie springrolls with korrelkonfyt
Hot, smoked oysters with ponzu mayo

SWEET

Dark chocolate truffles
Millionaires shortbread
Miniature cupcakes
Macaroons



Thank You
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