



**Dear Future Bride & Groom,**

Congratulations on your engagement and thank you for choosing Morgenhof Wine Estate as your wedding venue.

It will be a joy to create a wedding that you will remember for the rest of your lives – Morgenhof will be there every step of the way. Tranquil surroundings, warm hospitality, and freshly prepared meals and attention to detail, makes this the perfect choice for a venue for your wedding. Morgenhof Wine Estate adds a touch of “Style & Sophistication” to your wedding day.

With spectacular views of the Simonsberg Mountains, and the vineyards your wedding pictures will have a classical & elegant feel which will capture on your special day, to cherish forever.

We have two beautiful chapels on our Estate; they will accommodate your friends and family while they witness your special union.

Our wedding package is designed to help you in planning a perfect wedding ceremony and reception. You will work hand in hand with us. We are here to ensure that all your wedding arrangements are made in accordance with your wishes.

It will be our pleasure to show you all these facilities available to you – please book an appointment with us. Once you have viewed our facilities, you will agree that Morgenhof Wine Estate is the perfect setting to host your dream wedding. The scenic photos taken at your wedding will remind you of how special your day was at Morgenhof Wine Estate. Enclosed for your perusal is information regarding all our wedding packages, in addition you can visit our website: [www.morgenhof.com](http://www.morgenhof.com)

We look forward to hearing from you and to having the pleasure of hosting your spectacular wedding at Morgenhof Wine Estate.

***Best Wishes***

***Nadia Beutler***

Banqueting Manager

Morgenhof Wine Estate

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## MORGENHOF WINE ESTATE

Morgenhof Wine Estate is the ideal location for having the wedding of your dreams. With exquisite views of the vineyards, and gardens that compliment the historic Cape Dutch architecture of the estate – your wedding photos will be magical and ooze classical memories.

## COORDINATORS

The dedicated banqueting team at Morgenhof Wine Estate will work with you every step of the way ensuring that your Wedding day is just the way you envisioned it. They will advise you on menu options, florists, photographers, decorators, and more.

## CEREMONY

Your guests and loved ones will be comfortably accommodated in Morgenhof's chapel to witness your union. The chapel can accommodate upto 130 guests, and our smaller chapel with a natural stone floor, named "The Perdestal" can seat upto 60 guests.

## RECEPTION

Guests will be able to choose from a variety of wedding venues for your reception – all venues are surrounded by the estate's uniqueness and picturesque landscape. You will be treated to Morgenhof Wine Estate's fine catering and fine wines.

## ACCOMMODATION

Morgenhof Wine Estate Manor House this was the building that replaced the old farmhouse as the main residence was restored as an exclusive manor house. The house has been restored as authentically as possible to its 1830 state. At ground level there are two luxury suites, a spacious entertainment room, a dining room and a kitchen. In the attic section there are three luxury bedrooms. An inside staircase as well as an outside one lead to the attic, so that the two sections of the house can be used separately. The ceiling beams are made of wild pear and ironwood.

The manor house lends itself as a perfect venue for the bride to get ready for the ceremony as well as for the bridesmaids; it is just 2 minutes walk to the ceremony and reception, which makes this ideal and convenient. It also provides accommodation to the bride and grooms' family. The manor house has its own self catering kitchen, braai facilities, swimming pool and each bedroom has an en suite bathroom. For the evening we transform your room into a romantic setting for the bridal couple and in the morning you are treated to a champagne breakfast in our restaurant.

## HONEYMOON

Owned by Anne Cointreau, we recommend to you our Clearwater lodges situated in the Limpopo province (3 hours from Johannesburg) which is a haven for those seeking a quality wildlife experience, a getaway, and the most romantic setting for an intimate honeymoon. Clearwater strives to provide an atmosphere where one can relax and take part in the splendour of the Waterberg nature.

Our objectives are to provide a professional informative game viewing experience as well as excellent cuisine and accommodation. You will arrive as a guest and leave as a friend.

Clearwater offers two unique and distinctive lodges - Kudu and Tshetshepi. Both Kudu and Tshetshepi lodges pride themselves on offering wholesome, ethnic, **gourmet food and fine wines** which are served on the deck, in the dining room or in the rustic boma of the respective lodges. The **entertaining areas** (lounge, bar, dining room) of both lodges are surrounded by a wooden deck, where guests can relax for endless moments, or refresh in the pool. **Game drives** are undertaken in comfortable landrovers, generally in the early morning and late afternoon. Walking safaris, under the personal guidance of one of the game rangers, as well as visits to the nearby bushman paintings can also be arranged. The program is however totally flexible, and is set to meet with each client's personal requirements.

## WEDDING CEREMONY & RECEPTION

### Wedding venue rates:

- ☞ **Morgenhof Chapel or Perdestal R2500**  
Includes chairs, a register table and a podium for the minister.  
Our red carpet is available at an extra fee of R300
- ☞ **Reception Venue Hire**  
Includes tables, chairs, crockery, a full setting of cutlery, wine and champagne glasses, ice buckets, and Morgenhof standard range of table linen (white tablecloths and white serviettes), DJ area, and a cake table.
- ☞ **Old Maturation Cellar R9000**  
The Old Maturation Cellar provides the ideal setting for a dream wedding.  
The venue can accommodate up to 130 guests with a dance floor.
- ☞ **Gazebo Restaurant R7200**  
The venue can accommodate up to 60 guests with a dance floor.
- ☞ **The Tower R4050**  
The Tower provides the ideal setting for an intimate wedding catering up to 30 guests

A Maitre'D will be present during your function as well as waiters and a barman for a period of nine (9) hours, but not beyond 01h00, a fee of R1000 is due for every hour thereafter and will be charged per 30min.

- ☞ **Bar**  
We have 2 options available. We can recommend to you a bar service who may run a cash bar for you, or one can have the liquor bought and delivered to our estate and we will serve it to your guests at the event. Wine, juice and mineral water are charged at the current rates at the time of your wedding. You may select your wine from our Morgenhof or Fantail range of wines. Morgenhof Brut Reserve is the only sparkling wine we offer. Our system allows for you to set a limit on the wines consumed and we charge only on open bottles. Regrettably we cannot allow other wines of any nature to be brought onto the premises, with the exception of Sparkling wine, no corkage will be charged for this.
- ☞ **Accommodation**  
Accommodation for your guests is available as per our current rates. It is advisable to book well in advance. A deposit will be required to confirm bookings and the full outstanding balance is payable upon check-in. Check in time is 14h00 or by prior arrangement, subject to availability.
- ☞ **Jugs of Juice R25.00 per jug**  
A selection of fresh fruit juices is available; your own may not be brought on to the property.
- ☞ **Sparkling Wine R98.00 per bottle**  
We offer our very own Brut Reserve 2005, with a perfumed nose; this is a fruity Cap classique methode showing a combination of grape fruit, granny smith apple, peaches, orange blossom flavours and a touch of savoury spice. The palate has a crisp acidity which adds to a lot of freshness.
- ☞ **Décor and Flowers**  
**Draping and Flowers for the function are not included in the venue hire. We can highly recommend our preferred décor suppliers and would provide you with their contact details. All decorations to be discussed with management to ensure no damage is done to the venue.**
- ☞ **Catering**  
For an extensive menu selection, feel free to ask us and should you wish to make any changes we would be delighted to assist you. Halaal catering can be arranged by us but for no more than 10% of your total number of guests. Please note that there is a R30.00 surcharge per person on Halaal meals. A 10% service fee will be charged on all food and beverages (Morgenhof wines, juice, water, etc)

**Morgenhof Wine list** – we are available to assist you in pairing the correct wines with the menu you have chosen for your wedding reception



**Brut Reserve 2005 ☞ R98.00**

With a perfumed nose this is a fruity Cap classique methode showing a combination of grape fruit, granny smith apple, peaches, orange blossom flavours and a touch of savoury spice. The palate has a crisp acidity which adds to a lot of freshness

**Sauvignon Blanc 2008 ☞ R65.00**

This is a refreshing white with dominant flavours of asparagus, green pepper and gooseberries followed by a full palate with clean mineral crispness that lingers delicately on the aftertaste

**Chenin Blanc 2008 ☞ R75.00**

A wonderful expression of citrus and lime with good oak integration on the nose. These flavours explode onto a full creamy palate that finished with good crispness

**Merlot 2006 ☞ R90.00**

This is a fruit driven wine showing flavours of plum, red cherries, cranberries and raspberries

**Cabernet Sauvignon / Merlot 2002 ☞ R72.00**

A blend of Cabernet Sauvignon and Merlot, This wine shows flavours of plum on the nose with lots of rich berry flavours on the palate. This is an ideal food wine

**Morgenhof Estate 2004 ☞ R180.00**

This is a full-bodied wine with flavours of black berries; prune & black cherries entice you on the nose. Followed through by a layered and complex palate with added hints of dark chocolate and mixed spice. Awards: 4 ½ Stars in John Platter.

**Premiere Selection 2001 ☞ R295.00**

An intense ruby coloured wine with flavours of prune, black cherries, cigar box, chocolate and meatiness. These flavours follow through on the palate which is robust yet smooth with juicy tannins. Awards: 4 ½ Stars in John Platter SILVER AT VERITAS, BEST NEW WORLD RED WINE IN THE DECANTER MAGAZINE 2006 BY STEVEN SPURIER

**Cabernet Sauvignon Reserve 2001 ☞ R175.00**

This wine is a special selection from the best vineyards. Matured in 100% New French Oak barrels Awards: 4 ½ Stars in John Platter.



**Champagne Gosset Wine list**

GOSSET is the oldest and longest established Champagne house and is called “the oldest Maison de Vin” in Champagne Aij 1584. Before the invention of Champagne in the middle of the 18<sup>th</sup> Century, Gosset was already selling red wines in the North and East of France.

**Gosset Brut Excellence ☞ R447.20**

The Gosset “Brut Excellence” respects the fundamental principles of the art of Champagne making: using black grapes for body, bouquet and character and white wines for freshness and delicacy.

**Gosset Grande Reserve ☞ R569.80**

The “Grande Reserve” comprises a blend of several vintages which are reaching a perfect stage of maturity. Through its finesse, its freshness and finesse this Champagne is truly a prestige Cuveé. Powerful and aromatic, this champagne is ideal for serving as an aperitif or to accompany a very special meal.

**Gosset Grande Millesime 99 ☞ R757.50**

This champagne is well-balanced, fruity, with a great deal of character. Crisp, fine, lingering on the palate, this vintage champagne is one of the best wines of Gosset

**Gosset Grand Rosé ☞ R687.00**

This is a speciality of the Gosset House. It is created by adding a carefully selected red wine to the classic Champagne blend. Distinctive, delicate yet intense, this is an individualistic champagne with great personality.

## Fantail Wine list



### **Fantail Sauvignon Blanc / Chenin Blanc 2008 € R32.00**

A refreshing blend of Chenin Blanc and Sauvignon Blanc with lime, citrus and tropical fruit flavours on the nose finishing with a touch of sweet berries on the palate

### **Fantail Chardonnay 2008 € R35.00**

This is a lovely unwooded Chardonnay showing flavours of peach and pineapple on the nose finishing with a hint of honey on the after taste

### **Fantail Pinotage Rosé 2009 € R30.00**

This is a light bodied wine with distinct flavours of raspberry, liquorice and mulberry on the nose followed by a jammy fruits taste on the palate

### **Fantail Merlot 2005 € R48.00**

Full bodied wine with dominant flavours of blackberry fruit

### **Fantail Cabernet Sauvignon 2004 € R48.00**

This is a juicy easy-drinking wine with distinct flavours of wild berries, plum & black olives finishing with a fruity structure of meatiness on the palate

### **Fantail Cabernet Sauvignon / Cabernet Franc 2006 € R38.00**

One finds lovely flavours of dark berries on the nose and lots of meatiness on the palate finishing with a nice dark chocolate aftertaste

### **Fantail Pinotage 2007 € R48.00**

A soft delicate wine with flavours of strawberry and raspberries, with a touch of spice

### **Fantail Semi-sweet 2008 € R30.00**

This is a sweet wine showing distinct flavours of dried apricot, citrus and mango on the palate

### **Fantail Grape Juice € R20.00**

## WEDDING CANAPES

**OPTION 1**  
**R30 PER PERSON**  
CHOICE OF 3 ITEMS

### **MENU**

Duck liver parfait served with homemade apple chutney  
Vegetable roulade served with sundried tomato pesto  
Chicken and cherry roulade with spinach and feta  
Phyllo baskets filled with ratatouille and parmesan crisps and basil pesto  
Caprese tart dressed with oak smoked olive oil  
Beef marinated in apple, Soya and teriyaki on a crostini with tomato and chilli chutney

**OPTION 2**  
**R60 PER PERSON**  
CHOICE OF 5 ITEMS

### **MENU**

Vegetable Strudel  
Grilled Haloumi with sundried tomato pesto  
Baked mini frittatas  
Salmon Gravavlax served with avocado mousse  
Escabeche served with honey hollandaise  
Vegetable pate served with basil pesto  
Beef and ratatouille baskets  
Baked chicken mousse served with red pepper marmalade  
Provencal tart with aubergine caviar  
Gorgonzola & Onion marmalade tartlets

## **MENU CHOICES:**

### **SET MENU OPTION A**

1 Starter, 1 Main Course, 1 Dessert  
R225.00 per person

#### **SET MENU A**

Freshly baked breads & butter on table

#### **STARTERS**

Grilled asparagus spears wrapped with crispy Parma ham and Cep sauce

Signature salad, baby leaves, tomato jelly, sweet and sour cucumber, pickle mushrooms tossed in a sweet honey dressing

Confit of rabbit served with a spicy pumpkin jus and wholegrain relish

Duo of Courgette and Beetroot soup with crispy leeks

#### **MAIN COURSE**

Chilli salmon served with braised baby vegetables, spinach and saffron beurre blanc

Beef wrapped in crispy fat served on baby carrots, potato cake and Pinotage jus

Olive stuffed chicken served with leek and potato mash, Normandy vegetables and marsh and sage sauce

Mushroom and Brunoise of vegetable risotto topped with parmesan shavings and asparagus spears and dressed with white truffle oil

#### **DESSERT**

Bread and butter pudding served with white chocolate and cardamom crème anglaise

Berry panna cotta served with coulis and tuile basket

Crepe flambé served with vanilla pod ice cream

Chocolate fondant served with vanilla pod ice cream with a tuile biscuit and an orange reduction

#### **TEA/COFFEE**

### **SET MENU OPTION B**

1 Starter, 1 Main Course, 1 Dessert  
R165.00 per person

#### **SET MENU B**

Freshly baked breads & butter on table

#### **STARTERS**

French Onion Soup served with a garlic and parmesan crouton

Cherry tomato tart with creamy basil sauce

Baby calamari served with tomatoes, coriander, shevri, rocket and soy

Beef olive on a Monticarlo salad

#### **MAIN COURSE**

Black forest and vegetable risotto served with parmesan shavings

Market fish served with potato rosti and vegetable mousse

Beef Wellington served with garlic roasted vegetables and bordelaise jus

Baby Chicken served with potato cake, vegetable gratin and a rich apple sauce

#### **DESSERT**

Strawberry and coconut terrine served with French custard

Chocolate and chilli soufflé dressed with candied orange sauce

Lemon chiffon cake served with lemongrass custard

Fruit panna cotta with apple and vanilla coulis and a sugar biscuit

#### **TEA/COFFEE**

**PLATED / BUFFET OPTION**

1 plated Starter, Buffet Main Course (2 salads, 2 mains, 3 vegetable and starch), and 1 plated Dessert. Cost: R300.00 per person

**BUFFET MENU**

Freshly baked breads & butter on table

**STARTERS**

Chilli salmon served with orange mousseline

Chicken & cherry roulade

Tomato and basil tart served with sun dried tomato pesto

Baby medallions of beef served on rosti potatoes

French onion soup with garlic croutons

**SALADS**

Warm pumpkin salad

Waldorf salad

Apple smoked chicken salad with honey dressing

Beetroot and cucumber salad

Monticarlo Salad, a mixed grilled vegetable salad

**MAIN COURSE**

Beef Wellington and served with a Morgenhof Demi Glaze

Chicken escalope with Marsala and sage sauce

Market fish with garlic and apricot sauce

Leg of Lamb served with lemon, thyme and garlic demi glaze

Springbok Shanks served with shallot sauce

**VEGETABLES & STARCH**

Normandy baked vegetables with garlic and fresh herbs

Provençal vegetables, roasted with tomato, coriander and green pepper corns

Courgette and butternut bake with toasted peppers

Spicy beetroot mash

Lemon basmati pilaf, basmati rice cooked in stock and flavoured with lemon

Potato and leek bake topped with parmesan

Polenta tart filled with crispy bacon and tomato

**DESSERT**

Brandy and hazelnut pudding served with whisky syrup

French style apple tart served with apple sauce

Baked vanilla custard with dark chocolate shavings

Passion fruit tart served with berry ice cream

Fresh fruit Pavlova served with lemon syrup

**TEA/COFFEE**

*Please note prices are subject to change.*

**AGREEMENT**

Wedding Couple / Client: \_\_\_\_\_

Reference number: \_\_\_\_\_ (For office use only)

Date of function: \_\_\_\_\_

Approximate amount of guests: \_\_\_\_\_

Venues Booked: \_\_\_\_\_

Type of Function: \_\_\_\_\_

This signed agreement together with the deposit slip is to be returned / faxed for confirmation of your booking to 021 889 5266.

**Person details of bride and groom:**

**Bride:**

Name and surname: \_\_\_\_\_

Contact numbers: \_\_\_\_\_ / \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Postal address: \_\_\_\_\_  
\_\_\_\_\_

**Groom:**

Name and surname: \_\_\_\_\_

Contact numbers: \_\_\_\_\_ / \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Postal address: \_\_\_\_\_  
\_\_\_\_\_

Bank Account details for credit after the function:

Account Holder: \_\_\_\_\_

Bank Name: \_\_\_\_\_

Branch Name: \_\_\_\_\_

Branch Code: \_\_\_\_\_

Account Number: \_\_\_\_\_

Type of Account: \_\_\_\_\_

## TERMS & CONDITIONS:

1. The Owners, Management and Staff members do not take any responsibility for any of the guests or host's belongings or any injury, damage or loss suffered by any persons, and damage to any such belongings and the host waives any claim it may have.
2. Please note that our facilities are NON SMOKING
3. RIGHT OF ADMISSION RESERVED
4. All décor and flowers on tables will be removed by staff and must be collected no later than the following Monday 10h00, unless by prior arrangement with management
5. Regrettably we cannot make rooms available to wedding guests to get dressed, as the rooms are serviced and ready for other guest check-ins
6. Normal check-in times are applicable to wedding guests who have booked accommodation. However, we will make every effort to accommodate early check-in, subject to rooms being serviced and departure times of previous guests checking out.
7. We will make every effort to make your day a success. Therefore, in order to avoid confusion and misunderstandings, persons not involved in the final co-ordination meeting, should not make changes on the day of the wedding. Changes should only be made by an authorized person and should be done via the Banqueting Manager and not other members of our staff.
8. All prices include VAT at 14%. Subject to availability. Prices and Menus subject to change without prior notice
9. Prices are subject to escalation after ninety (90) days from date of deposit.
10. A non-refundable deposit of 75% of the venue fee is required within fourteen (14) days of provisional booking in order to guarantee your booking. Failing which your provisional booking will be cancelled unless other arrangements are made with management.
11. Cancellations:
  - a. If the wedding is cancelled twelve (12) to six (6) months prior to the wedding, a 25% cancellation fee of the total deposit will be charged.
  - b. If the wedding is cancelled six (6) to three (3) months prior to the wedding, a 50% cancellation fee of the total deposit will be charged.
  - c. If the wedding is cancelled three (3) to one (1) month/s prior to the wedding, a 90% cancellation fee of the total deposit account will be charged.
12. The deposit paid only guarantees availability for the date originally booked. It is NOT transferable to another date
13. All chosen meals and venue fee (25% of deposit will be deducted from this invoice) must be paid not later than 7 days prior to the wedding date. The final account for the wedding will be reconciled the week after the wedding and any applicable refunds on the wine bill will be made (remaining deposit will be taken off this bill). All other payments made by the client are non refundable.
14. Final number of guests must be confirmed in writing no less than ten (10) days prior to the wedding date in order to facilitate catering arrangements. Photographer, Musician, etc. to be included in the number of guests. Unfortunately Morgenhof Wine Estate cannot credit catering charges for non-arrivals. The number of guests booked for will be charged for.
15. Under NO circumstances will the wedding couple and or guests be allowed to bring their own wine onto our premises, whether it be for consumption, table gifts or otherwise.
16. Anything hired on behalf of the client will be charged directly to the client, plus a 10% handling charge plus VAT.
17. Availability of accommodation cannot be guaranteed. Reservations should be done well in advance.
18. All decorations to be discussed with management to ensure no damage are done to the venue.
19. All deliveries to be cleared with management for proper access to the venue
20. Morgenhof Wine Estate does not accept responsibility for any loss or inconvenience due to power failures or natural causes.
21. All damage to the venue, cutlery, crockery, linen, glasses and furniture will be charged directly to the client.
22. Morgenhof Wine Estate does not accept responsibility for loss or damage of any item left in the venue after the function
23. Morgenhof Wine Estate or any of its employees do not accept responsibility for loss or damage by whatsoever cause.
24. In order to make your day a success, a final co-ordination meeting will be scheduled to take place three (3) weeks prior to the wedding date in order to finalize all arrangements. After the final co-ordination meeting, any set-up changes will only be accepted via written communication. Morgenhof Wine Estate will not accept any verbal changes.
25. Décor and set-up must be completed two (2) hours prior to the schedule time of commencement of the wedding in order to allow for final cleaning.
26. Weather - Morgenhof Wine Estate reserves the right to use our own discretion to move the wedding ceremony indoors if we consider the weather conditions to be unsuitable for outside
27. R1000 per hour for extended use of the venue and the estate after agreed event period.
28. The deposit will be allocated for any breakages and overtime as well as the wines consumed at the function, any credit will be paid back into the account given by the bride and groom.
29. Quoted prices may vary due to economical changes.
30. No variation of any terms in this agreement shall have any force & effect unless contained in writing and signed by both parties.

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**Client signature**

This is acceptance that all details above are correct and that you have read, understood and accepted the terms and conditions

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**Full name**

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**Date**

**Banking Details:**

**Morgenhof Wines  
Stellenbosch Standard Bank  
07 22 65 086  
Branch Code: 05 06 10  
Swift Code: SBZ AZA JJ  
Ref: Brides' name and date of wedding**