

WEBERSBURG

WEDDING PORTFOLIO

Dear Prospective Bride & Groom

Thank you for your interest in **Webersburg Wine Estate**. We are pleased to present you with information regarding our Estate and have confidence that we can be of service to you.

Webersburg Wine Estate warmly invites you to its elegantly restored Cape Dutch homestead and boutique winery which is nestled in the lower valley of the Helderberg mountains in the heart of Stellenbosch Winelands.

The integrity of our relations with you is important to us. You are assured of a delightful smoothly coordinated stress-free experience. Whether you decide on a small intimate wedding reception or a larger more extravagant affair, **Webersburg Wine Estate** offers the ideal venue for you.

Webersburg boasts with the most sophisticated function venue which would be the perfect venue to host your wedding for a minimum of 40 to 180 guests in total.

Herewith, a brief overview of what we could do to create your wedding day!

A summary of services offered

- Assistance with the following:
 - Florists and décor consultants
 - Entertainment and music
 - Professional Service Staff
 - Photographers / Video coverage
 - Aroma therapists
 - Transport
 - Bar-service specialists
 - On-site renowned chef's & caterers
- Obtain quotations from high profile, professional, yet reasonably priced service providers.
- Menu compilation and selection of suitable wines, specifying brands, cultivars and vintages.
- Compiling an action list to ensure that deadlines specified by both parties are adhered to.
- Preparing a comprehensive timing schedule/programme for the day of the wedding.
- Organizing and perfecting any pre-wedding function(s).
- Post-wedding feedback meeting to wrap up the event, if necessary.



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Our beliefs for your Wedding

At Webersburg your day should project your unique individuality. The overall theme of your wedding should be an extension of the personalities of the Bride and Groom. An experience that captures your true essence. The expectations of your guests have to be exceeded by far.

An extensive database with a comprehensive list of the finest service providers ensures that your dream day is turned into a tangible reality. While it is of utmost importance to take note the trends set around the world - it is even more stimulating to be trend setters!

The starting point

Correspondence between us will allow us to assess your individual needs and preferences. Recommendations will then be made followed by a proposal and a suggested budget that will be presented. On acceptance, we will work closely to plan and co-ordinate your special day.

Sample tastings of the menu and accompanying wines could be arranged. On your big day, myself will personally be present to oversee the detailed arrangements of your wedding, and ensure perfection, harmony and an overall enjoyable experience to you, your families and your guests.

Our role:

We are passionate about what we do and will ensure that your wedding speaks of style and elegance – a stress-free experience handled on a personal basis. Our vision is one of originality and attention to the finest detail. You may with confidence expect that we will meet and even exceed your expectations. We are looking forward to assist in creating magic and to add style and elegance to your wedding.

We hope that we may assist you in arranging a most memorable day.

Warm Regards

Celesté E Mullins
General Manager: Events



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VENUE AND SEATING CAPACITY

Venue / Set-up	The Venue	Tasting Room	Historic Wine Cellar	Wine Cellar (New)	Marquee Area
Guest Capacity	Minimum 80 to 180 guests	Minimum 10 to 50 guests	Minimum 50 to 100 guests	Minimum 30 to 70 guests	Minimum 200 to 500 guests

ACCOMMODATION

- Webersburg in total has TEN rooms with a combination of five en-suite rooms and five self catering suites.
- Should your party exceed the amount of rooms we have available, alternate accommodation and transfers could be arranged through our Events Manager.

Standard Room Features:

- Full bath and shower with vanities
- Elegantly furnished to suit all the needs
- Tea and coffee making facilities
- Remote controlled television in rooms with DSTV
- Air-conditioning in all rooms
- Individual safes in all rooms
- Mini fridges in all rooms

PACKAGES

RACK RATES

Valid to December 2008

We have the following packages available:

Package 1: (Day Event Package Only)

Monday to Thursdays

R28 500.00 excluding 14% Value Added Tax

Package 2: (One Day Mid Week Package)

Monday to Thursdays

R42 100.00 excluding 14% Value Added Tax

One Nights Accommodation Inclusive (10 Rooms in Total – sleeps 20 guests)

Package 3: (Weekend Package)

Friday, Saturday or Sunday Evening

R65 700.00 excluding 14% Value Added Tax

Two Nights Accommodation Inclusive (10 Rooms in Total – sleeps 20 guests)



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Package 4: (Three Night Weekend Package)

Friday, Saturday and Sunday Evening R80 700.00 excluding 14% Value Added Tax
Three Nights Accommodation Inclusive (10 Rooms in Total – sleeps 20 guests)

Please note the following:

- Please note that a Full English Breakfast are inclusive should you stay over on our Estate
- Should you require dinner for your guests staying over on our Estate, this need to be booked in advance

Venue Hire Includes the following:

- Use of the venue up until midnight. (Dependable on availability and package requested)
- Square tables & chairs. (Depending on the amount of guests attending)
- Basic style crockery & cutlery for 180 guests, depending on your choice of menu
- ***Please note that our package excludes ceremony chairs***

HOW TO GET TO WEBERSBURG WINE ESTATE

Location:

Situated in the Stellenbosch Winelands of the Western Cape:

- Approximate 40 kilometers from Cape Town International Airport
- Approximate 55 kilometers from Cape Town Business District
- Approximate 50 kilometers from Victoria & Alfred Waterfront
- Approximate 30 kilometers from Franschhoek
- Approximate 15 kilometers from Central Stellenbosch

From Cape Town International Airport: or N2

Exit the airport and drive towards the sign N2. Turn left direction to Somerset West on the N2. Drive fifteen kilometers and exit on R310 or Baden Powell Road, in the direction of Stellenbosch. Drive approximately eight kilometers along Baden Powell. Turn right into Annandale Road towards the R44. Approach the big strawberry. At the stop, cross over R44 and drive about 1 kilometer and turn right into Webersburg Wine Estate Main Entrance.

From N1 or Paarl

Exit the N1 and take the Stellenbosch or R44 turn off and right. Follow R44 through Stellenbosch in the direction of Somerset West. Annandale road is situated approximately eight kilometers from the Dorp Street or R44 intersection and is well sign posted on the R44. Turn left into Annandale Road. (These is a big strawberry or a farmstall – Mooiberge on the left)... Drive approximate 1 kilometer and turn right into Webersburg Wine Estate.



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WEBERSBURG BUFFET MENUS AND EXAMPLES

Herewith some ideas of tantalizing buffet menus that we find fitting for your event. Please note that all our menus are custom made and an exact price per head will be provided after you have confirmed your exact selection. Menu prices start at R220.00 for a Three Course Buffet Menu

Buffet menus are only available for 50 guests plus.

3 COURSE BUFFET MENU

Menu 1

Starter:

CENTERPIECE DISPLAYS ON EACH TABLE WITH:

Lamb Kefta and Chilli Yoghurt
Humus and Pitta Breads
Chick Pea and Phyllo Triangles
Bowls of Marinated Olives

Buffet Style Main Course:

All Main Course dishes will be presented on a variety of contemporary China platters and placed on a Buffet where guests will be assisted by our Service Staff:

LAMB AND APRICOT TAJINE
served with Couscous

ROASTED CHICKEN PIECES
with Raisins and Preserved Lemon

STUFFED PEPPERS WITH LENTILS

FATOUSH SALAD
Consisting of Cucumber, Tomato, Red Onion, Mint and Parsley
and drizzled with Lemon and Olive Oil

ROASTED COURGETTES & AUBERGINE WITH CUMIN

MOROCCAN FLAT BREAD

Desserts Served from the Buffet:

CARDAMOM AND CINNAMON CRÈME BRULEE
LEMON, DATE AND ALMOND TART
PAVLOVA with Rosewater, Orange & Honey



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Menu 2

Starter:

CENTERPIECE DISPLAYS ON EACH TABLE WITH:

Platters of Seafood
Hot & Cold Smoked Franschhoek Trout
Fresh Knysna Oysters with Lemon & Tabasco
King Black Tiger Prawns
Saldana Bay Mussels
served with Aioli

Buffet Style Main Course:

All Main Course dishes will be presented on a variety of contemporary China platters and placed on a Buffet where our Service Staff will assist guests:

KAROO LAMB CUTLETS
served with a Salsa Verdi

SKEWERED OSTRICH FILLET
served with Béarnaise Sauce

WEST COAST LINE FISH
with Garlic & Lemon Butter

ITALIAN ANTIPASTI
char-grilled Asparagus with Olives
'Aubergine Involtini'
Aubergine rolls filled with Ricotta, Fresh Mint and Chilli
Peppers Stuffed with Anchovies
Pasta Salad
with Pesto, Pinenuts and Parmesan Shavings
Tomato, Mozzarella and Basil Salad

CIABATTA
with Olive Oil & Balsamic

Desserts Served from the Buffet:

TOWERS OF PROFITEROLES
and drizzled with Chocolate Sauce

LEMON TART PROVENCAL
Crème Fraîche

A SELECTION OF LOCAL CHEESES served with Celery, Preserved Fig, Grapes and Biscuits



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Menu 3

Starter:

CENTERPIECE DISPLAYS ON EACH TABLE WITH:

Platters of Antipasti

Char-grilled Asparagus with Olives

'Aubergine Involtini'

Aubergine rolls filled with Ricotta, Fresh Mint and Chilli

Slices of Spanspek Melon, Vine Tomatoes, Pepper Stuffed with Pesto

Sliced Italian Meats to Include

Prosciutto Cotto, Mortadella and Parma Ham

Buffet Style Main Course:

All Main Course dishes will be presented on a variety of contemporary China platters and placed on a Buffet where guests will be assisted by our service staff:

ROASTED FILLET OF BEEF

Béarnaise Sauce

LAMB SOSATIES

Traditional Cape Malay Marinade

KING PRAWNS

marinated in Chilli, Lemongrass and Fresh Lime

SALAD OF BABY SPINACH

Bean Sprouts, Crispy Pancetta

drizzled with a Roasted sesame Seed Dressing

COUSCOUS SALAD

with Cucumber, Tomato and Fresh Mint

TOMATO & RED ONION SALAD

with a Roasted Garlic & Lime Dressing

CIABATTA

with Olive Oil & Balsamic

Desserts Served from the Buffet:

'CHOCOLATE EXTRAVANGANZA'

A Central Tiered Display of Chocolate Delicacies consisting of:

Dark Chocolate Truffle Cake with Raspberry Coulis

white Chocolate Cappuccino Tart served with Strawberries

Chocolate Pavlova with Fresh Summer Berries



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Webersburg sit-down menu dinner examples

Herewith some ideas of tantalizing sit-down menus that we find fitting for your event. Please note that all our menus are custom made and an exact price per head will be provided after you have confirmed your exact selection. Menu prices start at R220.00 for a Three Course Dinner

Example Starter Suggestions Suitable for sit-down Functions

SALMON CARPACCIO
with Wild Rocket

THAI FISH CAKES
served with a Julienne Salad of Spring Onion, Carrot and Ginger
with Soy and Sesame Dressing

CRISPY PEKING DUCK
served with Chinese Pancakes
Spring Onion, Cucumber and Hoisin Sauce

ASPARAGUS WRAPPED IN FRANSCHOEK SMOKED TROUT
dressed with a Red Pepper Coulis

ORIENTAL PRAWN SALAD
with a Light Vietnamese Dressing

POTATO BLINIS WITH SMOKED FRANSCHHOEK TROUT
Crème Fraiche & Caviar

TRIO OF HOMEMADE PATES
To include:
Snoek, Springbok and Chicken Liver
served with Melba Toast

SEARED TUNA WITH CANNELLINI & BOLLOTTI BEANS
served with a Herb salad
ROCKET SALAD WITH BLUE CHEESE AND PEAR
drizzled with Light Walnut Dressing

FILO PARCEL FILLED WITH GOATS CHEESE WITH GREEN BEAN SALAD
served with a Tomato Chutney and Balsamic Vinaigrette

TIAN OF FRESHLY STEAMED SALDANHA BAY MUSSEL AND FRESH AVOCADO
served with a Red Pepper & Tomato Coulis

SLOW DUCK SALAD
served with a Herb leaf salad with Water Chestnuts and Mange Tout



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CARPACCIO OF BEEF
with Rocket and Parmesan

SALAD OF CHAR-GRILLED MEDITERRANEAN VEGETABLES
dressed with a Balsamic and Red Wine Vinaigrette

VEGETABLE & SEAFOOD TEMPURA STACK
with an Asian Dipping Sauce

Example Main Course Suggestions **Suitable for sit-down Functions**

ROASTED RACK OF KAROO LAMB WITH A RED WINE REDUCTION
served with Butternut Mash and Roasted Mediterranean Vegetables

TOURNEDOS OF BEEF WITH A WILD MUSHROOM GRAVY
served with a Potato Rosti, Buttered Spinach and Roasted Carrots

FILLET OF BEEF
served With A Chilli Chocolate Sauce, French Beans & Roasted Potato Wedges

BREAST OF CHICKEN WRAPPED IN PANCETTA
served with a Lemon & Rosemary Risotto, Char-grilled Asparagus, French Beans & Carrots

FILLET OF NORWEGIAN SALMON
served With Smashed Petit Pois and Mint, Drizzled with Lemon and Olive Oil

SUPREME OF CHICKEN
marinated With Lemon and Rosemary
served with Rosti Potato Cakes and Char-grilled Asparagus

MEDALLIONS OF OSTRICH WITH A BLUEBERRY JUS
Celeriac Mash, Roasted Baby Marrow and carrots

SLOW ROASTED KAROO LAMB SHANK
braised in Red Wine & Rosemary
served with Colcannon & Carrots Roasted with Thyme & Honey

MEDALLIONS OF SPRINGBOK
accompanied with a red wine reduction
Butternut mash, French beans & Carrot Batons

BREAST OF DUCK
served on Vanilla Mash
char-grilled Leeks and Asparagus
with a Red Wine & Sour Cherry Reduction



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ROASTED RACK OF KAROO LAMB WITH A DENNINGVLEIS SAUCE
served with Carrot Puree and Green Beans

SLOW ROASTED DUCK WITH GINGER
served with Rosti Potatoes and English Spinach

TANDOORI LAMB CHOPS
served Potato Wedges, Minted Raita and Griddled Aubergine

Example Dessert Suggestions
Suitable for sit-down Functions

COFFEE PANACOTTA
with Shortbread Biscuits

DARK BELGIAN CHOCOLATE TART
served With Homemade Cinnamon Ice Cream

STICKY TOFFEE PUDDING
with Dates, Pecan and Vanilla Pod Crème Anglaise

WHITE CHOCOLATE CAPPUCINO TART
served With a Selection of Seasonal Berries

TRIO OF MINIATURE DESSERTS TO INCLUDE
Brandy Snap Baskets Filled With Bitter Chocolate Mousse
Lemon Tart Provencal
Miniature Vanilla Pod Crème Brûlée

ORANGE & BLUEBERRY TART
served with a Star Anise Ice Cream

VANILLA PANACOTTA
with Rosewater Scented Plums

CHOCOLATE FONDANT
with Homemade Cardamom Ice Cream

TERRINE OF SUMMER BERRIES
served with Crème Anglaise

SHORTBREAD
with Strawberries and Vanilla Cream

Please advise any dietary requirements timeously.

We here at Webersburg look forward welcoming you & hosting your wedding on our Estate!



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