



Bespoke Weddings & Conferences Information Package

Buitenverwachting Restaurant is an exciting events venue, situated in the Constantia Valley with spectacular views of our own vineyards and the Constantiaberg Mountain. It is ideal for secure premiere parties, fashion shows, product launches, business meetings, weddings or any other special occasion.

The completely redecorated restaurant blends the classic with the latest in furnishings. Light and airy, the shades of cream create an inviting aura. Exquisite artwork is an integral addition to the graceful lounge through to the elegant dining area.

The cuisine is fine dining with a sophisticated, contemporary feel. Chef Edgar's Austrian roots are evident in a dining experience, which is a delight for the taste buds of the connoisseur. Edgar's sense of artistry is portrayed to perfection adding a mouth-watering experience for the pampered palate. Menus are designed to offer sophisticated fare, using only the finest produce sourced locally and internationally.

Wines can be selected from a recommended Events Wine List, tailored for your specific needs by our Restaurant Manager, with several recommended wines for each food course to choose from.

At Buitenverwachting, we understand how important your special day is or how important your clients are and we will make your experience with us "Beyond Expectations".



The Courtyard Fountain – the scene of many pre-dinner cocktail receptions



Buitenverwachting
Restaurant

Events at Buitenverwachting

Exclusive Hire

The scene of high profile corporate parties, weddings, fashion shows, product launches... Buitenverwachting Restaurant offers a unique design and experience for private hire. Cocktails and canapés and dining for up to 100 people seated can be catered for.

Awards & Accolades

Platinum Fine Dining Restaurant	American Express	2009
10 Year Achievement Award	American Express	2008
Platinum Award Wine List of the Year	Diners Club International	2007
Honorary Member	Austrian Food Guide/BOEG	since 2006
5 Star Chef	Wine Magazine Top 100 Restaurants	2000-05
Eat Out Johnnie Walker Restaurant Award	Eat Out Magazine/Johnnie Walker	2003
Selected Restaurant SA	American Express Fine Dining Program	since 2002
Best Restaurant in Africa	Frankfurter Allgemeine Zeitung/Germany	2002
Davidoff Gourmet Festival	Sylt/Germany	2002
Winner Jeanette James Floating Trophy	Chaîne de Rôtisseurs	2001
Runner-up Business Day/Fine Dining	Business Day Newspaper	2000
Winner Tony Jackman/Fine Dining	Tony Jackman / Cape on the Plate	1998
Winner Business Day/Fine Dining	Business Day Newspaper	1998
Winner Business Day/Fine Dining	Business Day Newspaper	1997



Buitenverwachting Restaurant; Klein Constantia Road; Constantia; 7806
Tel. +27 21 794 3522 Fax. +27 21 794 1351

events@buitenverwachting.com

restaurant@buitenverwachting.com



Terms & Conditions

1. TERMS

All reservations for any event at Buitenverwachting, provisional or confirmed, are made upon and are subject to the following Terms and Conditions and no variation thereof will be accepted unless agreed in writing with Buitenverwachting. Written confirmation and the Client's signature will confirm acceptance of Buitenverwachting's Terms and Conditions.

In these Terms & Conditions "Buitenverwachting" means Buitenverwachting Farm Trust (Pty) Ltd. Restaurant, and the "Client" means the Person, Firm or Company booking Buitenverwachting.

2. NUMBERS

The restaurant can seat a maximum of 100 persons. A semi-exclusive restaurant area, closed off by dividing walls, is available for smaller groups. The Client/Organiser is responsible for informing our Events Coordinator, Yolanda Osojnik, or the Manager on Duty of any changes. Final numbers must be confirmed via E-mail or Fax 48 Hours prior to the function. Failing to comply with the requirements stipulated above will result in a Penalty Fee of 100% of the food cost per person per number of guest previously booked for.

We reserve the right of admission.

3. TIMINGS

The venue is available for **lunch events from 12noon until 16h00** and for **dinner events from 18h30 until 24h30**.

Due to residents living on the farm, any music being played at events on our premises needs to be turned off at **no later than 24h30**. Guests may vacate the restaurant at **no later than 01h00** at which time the restaurant will be reset.

Please ensure that your arrival times are correct as failure to do so may result in delays in the food service.

The following times are available for setting up on the day of your event –

Lunch 08h00 – 11h00

Dinner 16h30 – 18h30

Please note that we do not allow any set up that will interrupt our normal service times.

Buitenverwachting has beautiful lawn areas and an Old Wine Cellar that may be used for Wedding Ceremonies or any other Event. Access to these areas are limited to the following time restrictions –

Lunch ceremonies from 10h00

Dinner ceremonies from 17h00

4. SEATING ARRANGEMENTS

Whether in the Restaurant or in the Old Wine Cellar, we have a seating plan guideline for your convenience. Tables of eight to ten are available. Please confirm the layout before finalising your seating plans. Seating for any function or conference must be arranged one month in advance of the function date.

5. WINE SELECTION

For your convenience we have created an Events Wine List with wines matched to the Food Menu. Our Restaurant Manager will gladly assist you in choosing the right wine for you for your event. Alternatively you may wish to have something different for your event. We will gladly assist you in sourcing a wine of your choice. All wines and beverages consumed must be bought through the Restaurant – **we do not allow corkage** for any event.



Terms & Conditions continued

6. MENU SELECTION

Set menus ONLY are available for any event. Please find the menu options attached. A minimum of three courses, excluding wedding cake, is required for any event. **Menu prices are based on one selection for each course.**

Choices for any courses on the day of your event will result in a change in the menu price and can only be offered with exclusive hiring of the venue.

It is possible to have choices for any course on the day of your event, but your guests have to pre select the dishes 2 weeks prior of your function date for no extra charge.

Besides our Function Menus, our Chef, Edgar Osojnik, will gladly cater towards your special needs (Vegetarian, Vegan, Seafood, etc.). He will also gladly assist you with a menu to suit your budget where possible. **We can not be held responsible for any allergic food reactions.**

Buitenverwachting also has a selection of canapés to tantalise your palate before your dinner.

Function Menus must be selected six weeks prior to your event date to guarantee product availability. Please note that menu selections may change should the menu not be confirmed in time. Menus are subject to seasonal change and price changes throughout the year without notice.

If you do not take the venue exclusively, we only offer set menus *without a choice in courses*.
Buitenverwachting is a fine dining restaurant and our serving time will take 2-3 hours.

7. VENUE FIXTURES & LINEN

Buitenverwachting Restaurant will not permit the affixation of decorations to any surface, nor do we allow the removal of any of our decorations (curtains, furniture, sculptures and pictures, etc) in any of our venues. All décor requirements must be confirmed with the Events Coordinator.

Décor requirements are subject to approval.

Our restaurant linen is available for your event needs. Should you require something different, this will be hired as equipment at your own cost.

8. ELECTRICAL & SOUND EQUIPMENT

Buitenverwachting is not responsible for any electrical equipment. Please ensure that you provide your own extension cables and sound cables for your event. We have a generator to supply the Restaurant with power in the case of a power cut.

9. EXTERNAL HIRING

FLOWERS – You are welcome to use the flowers that we have on regular display in the restaurant. Alternatively arrangements can be made to either use or in-house florist or to source another for your needs. Set-up of arrangements of outsourced florists must be communicated with us directly at least two weeks prior to the event. Only designated areas in the restaurant must be used for preparation.

Buitenverwachting can recommend as external coordinators –

Lephia Marsh at lephas@mweb.co.za
Lee Roethlisberger at wildatheart@mweb.co.za

EQUIPMENT - Should any additional equipment be required, we will gladly recommend suppliers to ensure the most reliable and experienced providers. Suppliers are required to deliver their equipment the day before the event or until 10am the day of the event.

Any equipment, outsourced flowers, crockery, cutlery, glasses or linen that needs to be hired by Buitenverwachting on behalf of the Client, will be added onto your final bill. Any such requests should be made in writing at least one calendar month prior to the event.



Terms & Conditions continued

Please note:

- The Client, and NOT Buitenverwachting, is liable for any breakage, loss or theft of hired extras (glasses, crockery, equipment, etc).
- Negligent breakages, losses or theft by the Client or guests of the Client of equipment will be added to your bill.
- It is the Client's responsibility to inform your own Events Coordinator, hiring company, and florist that all equipment must be collected on the following working day by the hiring company or yourself by 10am.
- We require a list of all suppliers and contact names and numbers two weeks before the function date.
- Buitenverwachting Restaurant can't be legally hold responsible for any loss, theft or damage of any equipment or others hired on your behalf, nor of any external events coordinator or any other company which is involved for your event on your behalf.

10. SERVICE CHARGE

Service Charge is not included and is structured on all consumable items as follows:

1. A service charge of 12% will be added to your bill if only using the Restaurant and Courtyard.
2. A service charge of 15% will be added to your bill if using the Restaurant and Picnic Area/Old Wine Cellar combined.
3. A service charge of 15% will be charged for any function using the Rugby Fields.

11. VAT

VAT at the current rate is included in all invoices.

12. BILLING & DEPOSITS

To guarantee the venue for your event date we require a deposit of
R10, 000.00 for 40 – 59 guests.
R20, 000.00 for 60 guests and more.

A R5,000.00 part of the deposit paid is non-refundable.

We require the remaining total amount of the food bill to be settled 2 days prior to your function.

The Client/Organiser/Company must settle the outstanding payment due to Buitenverwachting Restaurant on the day of the Function. Failing to do so will result in a 7.5% interest charge, on the outstanding amount, for every completed month.

Our Banking details:

Bank:	Standard Bank
Branch:	Constantia
Account Name:	Buitenverwachting Restaurant
Account Number:	071692487
Branch Number:	025309
Swift Code:	SBZAZAJJ

Please confirm the NAME & DATE of your event when paying deposits as reference. Proof of payment must be sent to us in writing via email or fax.

13. CANCELLATION

If an event reservation, exclusive or semi-exclusive, is cancelled within ONE week (7 days) notice of the due date, the Client will be liable for a charge of 50% of the total food price of the event and any additional charges incurred by Buitenverwachting on behalf of the Client. If an event reservation, exclusive or semi-exclusive, is cancelled within THREE days of the due date, the Client will be liable for 100% of the total food price and any additional charges incurred by Buitenverwachting on behalf of the Client.



Buitenverwachting
Restaurant

Terms & Conditions continued

14. PRICING

The Venue Fees for exclusivity of the whole Restaurant are as follows:

November to March:		April to October:	
70 persons and above	R6000		
60 – 69 persons	R9000	60 or more persons	R2000
50 – 59 persons	R12000	0-59 persons	R3000
40 – 49 persons	R15000		
30 – 39 persons	R19700		

The Venue Fees for exclusivity of a section of the Restaurant are as follows:

November to March:		April to October:	
0-19 persons	R4000	NO CHARGE	NO CHARGE
20-29 persons	R3000	NO CHARGE	NO CHARGE
30-40 persons	R2000	NO CHARGE	NO CHARGE

Old Wine Cellar

A venue fee of R3000 is required and excludes any equipment hire.

***“Our aim is to provide you with
exquisite cuisine, exemplary wines and professional service.”***