

# EVERTSDAL

## GUESTHOUSE COLLECTION



CNR OF GILLIAN & KENDAL STREETS, EVERS DAL, DURBANVILLE, 7550

TEL: 021 919 1752 WEBSITE: WWW.EVERTSDAL.COM E-MAIL: INFO@EVERTSDAL.COM

## FUNCTIONS AT EVERTSDAL

### *Breakfast/Brunch, Lunch/Dinner/Cocktail Celebrations*

#### Have some questions?

Everts dal is the perfect venue for intimate summer and winter functions of up to 40 guests. Our gardens provide a beautiful backdrop for any special day. We have a few guidelines that will ensure that your Everts dal experience is a memorable one!

#### Venue:

The Kendal venue is a very popular space which is used for private indoor or outdoor functions. The pool deck is lovely for summer time, and during winter we always have a roaring fire going in the dining room to ensure that everyone is warm and toasty. This is an intimate setting for you and your guests.

Our venue can accommodate up to 40 guests.

#### Times:

On weekends you may start set up at 08h00 on the day of the function or on the day before the function at 18h00 by prior arrangement with the guesthouse. All décor must be removed from the venue on the day after the function by the guest. Set up of the venue will be discussed with the manager arranging your function, well in advance. The attached rates apply to a function of a maximum of 4 hours.

#### Food and Beverages:

Everts dal does not accommodate any outside catering. The menu must be confirmed 2 weeks prior to the function date. You will receive a menu list from where you may choose your menu. We can cater for Halaal and Vegetarian meals at a per person surcharge. Rates for this will vary depending on menu chose.

No take-aways permitted.

Everts dal is fully licensed and offers a wine list with a good selection of wines from our area. We do have a wine cellar on the premises. Wines and champagne can also be brought in by guests. A corkage fee will apply. In the case of the guesthouse providing the beverages, the guests will be liable to pay for all opened bottles.

#### Payment terms:

A 50% deposit is required upon confirmation of your reservation. The balance should be settled and reflecting in our account 7 days before the event. Any extra's used during the function will only be billed afterwards and should be settled immediately on presentation of invoice. The 10% gratuity is calculated according to the full invoice total.

## Rates:

Venue Fee	0 – 10 pax R3250 venue fee (once off) 11 – 25 pax R5000 venue fee (once off) 26 – 40 pax R7000 venue fee (once off) 4 hours maximum from when the function starts (R970 additionally p/h)
Per Head	<b>Breakfast/Brunch</b> @ R245 per person (incl. sweet treat)
	<b>Light Lunch</b> 2 Course @ R250 per person
	<b>Lunch/Dinner:</b> 2 Course @ R325 per person
	3 Course @ R395 per person
	<b>Platters:</b> Option 1: Sweet & Savoury Combo –choose any 6 @ R270 pp
	Option 2: Sweet & Savoury Combo –choose any 8 @ R320 pp
	Option 3: Sweet & Savoury Combo –choose any 10 @ R380 pp
Corkage (per bottle) – Champagne & Wines	R75 per bottle opened (We do not serve wine per glass)
Juice (per jug)	R105
Service Fee (on total bill)	10%

### **The Venue includes:**

- Conference chairs
- Outside white tablecloths (not floor length)
- White linen napkins & napkin rings
- Crockery (large plates, side plates, cups)
- Cutlery (knives, forks, dessert & tea spoons)
- Serving spoons
- Water jugs with ice, lemon & mint leaves
- Secure off-street parking
- Glassware (wine, flute, sherry, normal)

### **The Venue excludes:**

- Décor / candles / underplates
- Chair covers
- Flowers
- DJ OR music system
- Microphone
- Ice buckets / stands
- Tablecloths for inside / outside venue if you do not prefer the white tablecloths we provide



***Stylish comfort, in an ideal location complimented with warm hospitality!***

## Menu:

### **Breakfast/Brunch:** @ R245 pp (Sweet Treat, Tea and Coffee Included)

<u>STARTER</u>	<u>MAINS</u>	<u>SWEET</u>
Fruit Parfait served in wine glass (muesli, fruit & yoghurt)	Scrambled Eggs, 2 x Bacon, 1 x Cheese-griller Sausage, fried Mushrooms, fried Rosa Tomato & 1 x Mini Phyllo Quiche (plated)	Chocolate Brownies

- Croissants will be served on the tables complimented with Jams, Cheese & Butter tubs.

### **Light Lunch:** @ R250 pp (Tea and Coffee Included)

Choose from the menu below:

<u>1 x MAIN</u>	<u>1 x SALAD</u>	<u>1 x DESSERT</u>
Cream Cheese Chicken Quiche & Potato Wedges	Traditional Greek Salad	Peppermint Crisp Tart
Chicken Schnitzel served with Mushrooms Sauce & Potato Wedges	Green Summer Salad	Lemon Meringue
Beef Lasagne	Butternut, Red Onion & Avocado Salad (if in season)	Melissa`s Cheese Cake with Berry Coulé
Homemade Chicken Pie	Beetroot, Walnut & Goats Cheese Salad	Goosey Chocolate Pudding with Custard

- Warm crispy Bread Rolls will be served on the tables complimented Salted Butter tubs.

### **Lunch/Dinner:** @ R325 pp OR R395 pp (Tea and Coffee Included)

Choose from the menu below:

- **2 COURSES:** Starter and Main OR Main with dessert
- **3 COURSES:** Starter and Main with Dessert

<u>1 x STARTER</u>	<u>1 x MAIN</u> (extra meat R80 per head)	<u>1 x STARCH</u>
Deep Fried Camembert and Cranberry Sauce	Roast Chicken, Rice & Gravy	Potato & Butternut Bake
Eastern Chicken Spring Roll with Sweet Chilli Sauce	Beef Oxtail (R80 surcharge pp)	Gourmet Potato Salad
Butternut Soup & fresh Bread Rolls	Green Bean, Lamb Curry & Rice	Butter & Herb Baby Potatoes
Tomato & Basil Tartlets	Roast Lamb, Rice & Gravy	Bake Potato with Sour Cream & Chives
Camembert & Zucchini Phyllo Spring Roll with Sweet Chilli Sauce	Creamy Chicken Casserole & Rice	Traditional Roast Potatoes
	Lamb Shank (R80 surcharge pp)	Creamy Mash
<u>2 x VEGETABLES</u>	<u>1 x DESSERT</u>	
Baby Stir Fry Vegetables	Peppermint Crisp Tart	Apple Pie & Chantilly Cream
Creamed Spinach	Goosey Chocolate Pudding with Ice Cream	Jamie Oliver`s Chocolate Tart with Ice Cream
Roast Vegetables	Malva pudding & Custard	Bread & Butter Pudding & Custard
Pumpkin Pie	Chocolate Mousse	Melissa`s Cheesecake
Broccoli & Cauliflower with Cheese Sauce	Coffee Cake	



**Platters:** @ R270 pp OR R320 pp OR R380 pp (Tea and Coffee Included)

Choose from the following menu:

SAVOURY	SWEET
Meat Balls (3pp) OR Curry Chicken Pancakes (2pp)	Sticky Chocolate Brownies (1pp)
Chicken Drumsticks (2pp)	Strawberries dipped in Chocolate (2pp)
Chicken/Steak Kebabs (2pp)	Mini Pavlova's (2pp)
Phyllo Quiches (1pp / large)	Mini Milk Tartlets (2pp)
Cheese-griller Bite (4pp)	Mini Carrot Cakes (2pp)
Phyllo Cigars with Sweet Chilli Sauce – Zucchini & Camembert filling (1pp / large)	Mini Cup Cakes (1pp)
Eastern Chicken Phyllo Cigars with Sweet Chilli Sauce (1pp/large)	Chocolate Mousse served in small glass (1pp)
Finger Sandwiches – Cream Cheese & Cucumber (2pp)	Peppermint Crisp Tarts served in small glass (1pp)
Finger Sandwiches – Chicken Mayo & Sweet Chilli Sauce (2pp)	Peppermint Truffles (2pp)
Finger Sandwiches – Egg Mayo (2pp)	Granadilla Fridge Tart served in a small glass (1pp)
Topped Canapés - Mozzarella, Basil Pesto & Rosa Tomato (2pp) OR	<b>ONLY AS ADD ON: WHOLE CAKE:</b> Chocolate Peanut Butter Cake @ R550 (serves 12)
Topped Canapés - Steak and Horseradish (2pp)	
Topped Canapés - Camembert & Green Fig (2pp)	<b>ONLY AS ADD ON WHOLE CAKE:</b> Carrot Cake @ R650 (serves 12)
Topped Canapés – Salmon Cream Cheese & fresh Salmon with Fennel (2pp)	<b>ONLY AS ADD ON WHOLE CAKE:</b> Lemon Meringue @ R550 (serves 12)

**Wine list:** (prices subject to change without prior arrangement)

Cultivar	Estate	Price
<b>White</b>		
Chardonnay	Diemersdal Unwooded	R 175
Sauvignon Blanc	Diemersdal	R 175
Sauvignon Blanc	Diemersdal Reserve	R 285
Chenin Blanc	Muldersbosch Steen op Hout	R 195
<b>Red</b>		
Blend	Diemersdal Cab/Merlot	R 175
Blend	La Motte Millenium	R 220
Blend	Rupert & Rothchild	R 395
Cabernet Sauvignon	Protea	R 155
Merlot	Diemersdal	R 250
Merlot	Leopards Leap	R 150
Merlot	De Grendel	R 335
Pinotage	Diemersdal	R 250
Pinotage	Beyerskloof	R 200
Shiraz	Diemersdal	R 250



**Beverages we provide:**

- Wine cellar on premises
- Beers (only Castle and Amstel) 340ml @ R30 per bottle
- Cider (Hunters Dry / Savannah) 330ml @ R30 per bottle
- Soda (only Coke & Coke Light) 200ml @ R25 per can
- Appletizer and Grapetizer 275ml @ R30 per bottle