

EVERTSDAL

GUESTHOUSE COLLECTION



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

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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 14 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 R5500 venue fee (once off) 11 – 25 pax R10 000 venue fee (once off) 26 – 40 pax R15 000 venue fee (once off) 4 hours maximum from when the function starts (R1070 additionally p/h)
Per Head	Breakfast/Brunch @ R285 per person (incl. sweet treat)
	Light Lunch 2 Course @ R290 per person
	Lunch/Dinner: 2 Course @ R355 per person
	3 Course @ R465 per person
	Platters: Option 1: Sweet & Savoury Combo –choose any 6 @ R315 pp
	Option 2: Sweet & Savoury Combo –choose any 8 @ R375 pp
	Option 3: Sweet & Savoury Combo –choose any 10 @ R445 pp
Corkage (per bottle) – Champagne & Wines	R90 per bottle opened (We do not serve wine per glass)
Juice (per jug)	R125
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: @ R285 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: @ R290 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: @ R355 pp OR R465 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 R100 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 (R100 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 (R100 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: @ R315 pp OR R375 pp OR R445 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	ONLY AS ADD ON: WHOLE CAKE: Chocolate Peanut Butter Cake @ R695 (serves 12)
Topped Canapés - Steak and Horseradish (2pp)	
Topped Canapés - Camembert & Green Fig (2pp)	ONLY AS ADD ON WHOLE CAKE: Carrot Cake @ R800 (serves 12)
Topped Canapés – Salmon Cream Cheese & fresh Salmon with Fennel (2pp)	ONLY AS ADD ON WHOLE CAKE: Lemon Meringue @ R695 (serves 12)

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

Cultivar	Estate	Price
White		
Chardonnay	Diemersdal Unwooded	R 210
Sauvignon Blanc	Diemersdal	R 210
Sauvignon Blanc	De Grendel	R 260
Rosé	De Grendel	R 200
Red		
Blend	Diemersdal Cab/Merlot	R 210
Blend	La Motte Millenium	R 255
Blend	Rupert & Rothchild	R 485
Cabernet Sauvignon	Protea	R 185
Merlot	Diemersdal	R 310
Merlot	Leopards Leap	R 190
Merlot	De Grendel	R 415
Pinotage	Diemersdal	R 310
Shiraz	Diemersdal	R 310



Beverages we provide:

Beers (only Castle and Amstel) 340ml @ R40 per bottle

Cider (Hunters Dry / Savannah) 330ml @ R40 per bottle

Soda (Coke & Coke Light) 200ml @ R35 per can

Appetizer and **Grapetizer** 275ml @ R40 per bottle