



Zandberg Farm Winery Road

(Off R44 Somerset West/Stellenbosch)

Tel: 842-2020 Fax: 842-2050

PO Box 5012 Helderview 7130

GROUP SET MENUS

Thank You For Your Booking Enquiry.

Please Find Attached Our Set Menus For Your Consideration.

To facilitate service please note the following conditions for group reservations:

1. For groups of 12 or more a set menu is required, (please select one of the attached menus.)
2. Groups requiring entertainment or are larger than 30 need to reserve the entire restaurant.
3. The cost of exclusive use of the restaurant is a minimum spend of R38 500.00 for dinner and Sunday lunch and R27 500.00 for lunch, Mon to Sat. This includes your menu and beverages up to the value of the minimum spend. If you do not reach the total, the difference will be added to the bill as venue fee. Anything over the minimum spend will be charged accordingly. 10% gratuity will be added to the final total.
4. Groups of 30 or less, who would like to be on their own may reserve our Helderberg room. For exclusive use of this room there is a minimum spend of R9000.00 for dinner and Sunday lunch and R8000.00 for lunch, Mon to Sat. Once again 10% gratuity will be added to the final total.
5. Menus need to be confirmed five days prior to the date of your function.
6. The number of people attending must be confirmed at least 2 days prior to the function, to facilitate setting up.
7. A 50 % deposit is required to secure your reservation. Our banking details are as follows: Nedbank Somerset West, Acc no. 1060104377 Branch code. 106012. (Please fax a deposit slip through along with the attached confirmation sheet.) or kindly fax credit card details. (to be filled in on the attached booking form)
8. A 10% gratuity will be added to the final bill.
9. No bring your own is allowed for group bookings
10. No split bills without prior arrangement.
11. R1000.00 will be added to the final bill for every hour or part thereof from 1am onwards.
12. Cancellation Policy- should you cancel on arrival, no show or cancellation on the day - the full payment due will be levied.

If There Is Anything, More That You May Require Please Do Call.

Allan Forrester

Natasha Wray

Conrad Brits

Please complete the following and fax it to (021) 842 2050

FUNCTION CONFIRMATION

Date of function:.....

Time of function:.....

No. of guests:.....

Name of host:.....

Menu choice:.....

Signed:.....

Company:.....

Telephone:.....

Method of payment

Credit card no.:.....

Expiry date:.....

Cvv:.....

Or

Bank deposit to acc 1060104377, Nedbank Somerset West, branch code 106012

MENU 1

TO START WITH

ORGANIC MIXED LEAF SALAD
*feta, sunflower seeds, olives,
oven baked croutons and parmesan shavings*

Or

HOME-MADE SOUP OF THE DAY
always fresh and inspired

Or

DEEP FRIED CALAMARI
baby salad leaves with a chilli and coriander cream

MAIN COURSE

CHOICE CUT DRY AGED RUMP
grilled and served with potato bravas & pepper sauce

Or

PENNE PASTA
*tossed with sun-dried tomatoes, feta cheese and basil pesto
topped with parmesan*

Or

FRESH FISH
of the day,

DESSERT

AFFOGATO
vanilla ice cream with a shot of espresso & frangelico

Or

TRIO OF SORBET

Or

CRÈME BRULÉE
Gatriles original since 1974 with nothing added – a benchmark after all

R290.00 PER PERSON

MENU 2

TO START WITH

CRISPY PORK BELLY STRIPS

on caramelized sweet potato with homemade tomato chutney

Or

PANKO CRUSTED CALAMARI

Served with, rosti, soy and coconut cream, coriander

Or

ORGANIC MIXED LEAF SALAD

*feta, sunflower seeds, olives,
oven baked croutons and parmesan shavings*

MAIN COURSE

PAN SEARED FRESH FISH

of the day

Or

CHOICE CUT OF DRY AGED RUMP

Chimichuri, potato bravas & sour cream

Or

HOME MADE TAGLIATELLE

*with roasted butternut, rocket, parmesan shavings
and pumpkin seeds*

DESSERT

CHOCOLATE, CHOCOLATE, CHOCOLATE

our famous recipe, served with vanilla bean ice cream

Or

LEMON TART

served with lemon mascarpone and lemon sorbet

Or

TRIO OF SORBET

R310.00 PER PERSON

MENU 3

TO START WITH

WINTER TOMATO CARPACCIO

served with creamed feta, tapanade, cucumber & fresh herbs

Or

COCONUT & GINGER RISOTTO

with pan-fried prawns and lemongrass oil

Or

SLOW ROASTED PORK BELLY

on caramelized sweet potato with homemade tomato chutney

MAIN COURSE

THE “ORIGINAL” GATRILES DUCK AND CHERRY PIE

*Roasted duck meat in a rich port and black cherry sauce,
topped with home-made puff pastry*

Or

HOLLANDSE PEPPER FILLET

rolled in crushed peppercorns and served with a cream and brandy sauce

Or

PAN SEARED FRESH FISH

of the day

DESSERTS

CRÈME BRULÉE

*Gatrules original since 1974 with nothing added
– a benchmark after all*

Or

LOCAL CHEESE BOARD

local cheeses with home-made melba and preserve

Or

BERRY & WHITE CHOCOLATE CHEESE CAKE

served with raspberry sorbet

R345.00 PER PERSON