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CONFERENCE PACKAGE

Simonsvlei winery is now offering fully catered conferences in our fully equipped conference/function venue. We are well located just outside of Paarl and just off of the N1, but in tranquil leafy surrounds. There is ample parking on the premises.

The fully air-conditioned venue seats up to 100 guests cinema style but seating can be arranged as requested. We also have a smaller adjoining venue seating up to 50 guests which can be used as a breakaway area or for meal breaks. Both open on to a lovely veranda and big lawn. We offer a screen, projector, flip chart and white board, included in the package.

eat@simonsvlei, the restaurant at Simonsvlei, offers top quality catering for conferences and are flexible on menu choices to suit your needs and budget. In addition Simonsvlei offers wine tasting after your conference as a team building and we can quote on packages to include a dinner menu option. The restaurant sells all Simonsvlei wines at cellar door prices.

See our package costs below:

Full day conference - R325pp (Incl Vat)

Tea/coffee on arrival with biscuits

- Full English breakfast is optional at R60pp

Tea/coffee/scones mid morning break

2 course lunch with juice

Tea/coffee/muffins mid afternoon break

Bottled water and mints

Screen, projector, white board and flip chart

Choose 1 main course and 1 dessert from the following;

Mains:

- *Fresh fish and chips with side salad, lemon and tartare sauce*

- Cape Malay bobotie, basmati rice and veggies
- Cape Malay chicken curry with coconut cream and fresh tomato and basmati rice
- Beef lasagne, side salad and Portuguese roll
- Chicken schnitzel, cheese sauce, chips and side salad
- Chicken pie, chips and side salad

Dessert:

- Mini pavlova, ice cream and summer berries
- Creme Brulee
- Malva pudding and custard
- Peppermint crisp tart

Half day package - R265pp (Incl Vat)

Tea/coffee on arrival with biscuits

- Full English breakfast is optional at R50pp

Tea/coffee/scones mid morning break

2 course lunch with juice

Choose 1 main course and 1 dessert from the following;

Mains:

- Fresh fish and chips with side salad, lemon and tartare sauce
- Cape Malay bobotie, basmati rice and veggies
- Cape Malay chicken curry with coconut cream and fresh tomato and basmati rice
- Beef lasagne, side salad and Portuguese roll
- Chicken schnitzel, cheese sauce, chips and side salad
- Chicken pie, chips and side salad

Dessert:

- Mini pavlova, ice cream and summer berries
- Creme Brulee
- Malva pudding and custard
- Peppermint crisp tart
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2 Hour Meeting- R140 pp (Incl Vat)

- Tea/coffee on arrival
- Venue hire with full audio visual equipment
- Water and mints in the venue