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1 Sep 2010 – 31 Aug 2011

Dear Valued Guest,

Thank you for your interest in Diep in die Berg. Below please find our general rules, conditions & prices for 2010/2011 as requested.

Year-end Special

Receive a R2000 bar limit when you book your 2010/2011 year-end function lunch or dinner. Offer valid for functions booked during weekdays, Mondays to Thursdays, excluding the day before a public holiday.

* Terms and conditions apply

Venues

The venue hire quoted is for the use of our venue. The full venue hire is payable to secure your booking.

DAY EVENT – WEEKDAYS		
Venue	Venue Hire	Capacity
Banquet 1 (min 70 guests)	R3 200.00	70 – 90 pax
	R3 550.00	91 – 110 pax
	R3 850.00	111 – 130 pax
	R4 300.00	131 – 150 pax
Banquet 2 (min 120 guests)	R4 300.00	120 – 140 pax
	R4 650.00	141 – 160 pax
	R4 950.00	161 – 180 pax
	R5 400.00	181 – 200 pax
	R5 750.00	201 – 220 pax
	R6 050.00	212 – 240 pax
	R6 700.00	241 – 260 pax
Gazebo (min 20 pax)	R2 200.00	20 – 40 guests

PLEASE NOTE:

- Mondays to Thursdays, excluding evenings before a public holiday
- Venue available from 08h00 for setup

BEE LEVEL 2 VERIFICATION

Members – H.W.Storm; A. van Zyl (CA) SA
Shelfclose Twenty CC t/a Diep in die Berg Conference and Function Centre
Registration Number - 2003/070071/23

EVENING EVENT – WEEKDAYS		
Venue	Venue Hire	Capacity
Banquet 1 (min 70 guests)	R4 000.00	70 – 90 pax
	R4 400.00	91 – 110 pax
	R4 750.00	111 – 130 pax
	R5 300.00	131 – 150 pax
Banquet 2 (min 120 guests)	R5 100.00	120 – 140 pax
	R5 500.00	141 – 160 pax
	R5 850.00	161 – 180 pax
	R6 200.00	181 – 200 pax
	R6 500.00	201 – 220 pax
	R7 000.00	212 – 240 pax
Gazebo (min 20 pax)	R7 700.00	241 – 260 pax
	R3 100.00	20 – 40 guests

PLEASE NOTE:

- Mondays to Thursdays, excluding evenings before a public holiday
- Venue available from 17h00 for setup

DAY & EVENING EVENT – WEEKENDS		
Venue	Venue Hire	Capacity
Banquet 1 (min 70 guests)	R5 950.00	70 – 90 pax
	R6 500.00	91 – 110 pax
	R7 150.00	111 – 130 pax
	R7 900.00	131 – 150 pax
Banquet 2 (min 120 guests)	R7 950.00	120 – 140 pax
	R8 500.00	141 – 160 pax
	R9 150.00	161 – 180 pax
	R9 700.00	181 – 200 pax
	R10 350.00	201 – 220 pax
	R10 900.00	212 – 240 pax
Gazebo (min 20 pax)	R12 000.00	241 – 260 pax
	R3 100.00	20 – 40 guests

PLEASE NOTE:

- Friday evenings, Saturdays, Sundays, public holidays and evenings before a public holiday
- Venue available from 17h00 for setup on Fridays
- Venue available from 08h00 for setup on Saturdays, Sundays and public holidays if not booked for an earlier event

Please initial each page:

Facilities

Included in the cost of the venue hire:

- Venue
- Standard cutlery, crockery and glass ware
- Banqueting hall with round tables, wrought iron chairs and cushions
- Cream table linen and white linen napkins
- Waiters and barmen, 1 per 3 tables (up to a maximum of 6 hours)
- Fireplace and air-conditioning system (cooling & heating)
- Fully equipped bar

Excluded from the cost of the venue hire:

- Catering and all beverages
- Sound system and microphone facility
- Décor and draping (for example: flowers and candles)
- Special cutlery & crockery
- Coloured table linen & napkins
- Photography & entertainment
- Fire wood, available on request at a cost of R175.00

Menu Prices

- Our menus are interchangeable to accommodate your personal requirements.
- Children under the age of 10 years are charged at 2/3 of the buffet menu price
- No half portions on plated menus, please refer to kiddies catering

OPTIONS:

- Plated Breakfast Menu – R245.00 per person
- Buffet Breakfast Menu – R270.00 per person
- Plated Dinner Menu – R330.00 per person
- Buffet Dinner Menu – R360.00 per person
- Spit braai menu – R340.00 per person

PLEASE NOTE:

- *Valid : 1 September 2010 – 31 August 2011*
- *Half portions under 10 years from the buffet menus charged at 2/3 of menu price*
- *For alternate options, Vegetarian, Special Requirements & additional extras please contact discuss with your co-ordinator*
- *All prices are inclusive of VAT and are subject to change without prior notice*
- *A minimum catering/menu selection shall automatically be added to all agreements unless specifically otherwise agreed in writing, same is calculated in accordance with the function/venue/reception time and capacity*

Please initial each page:

Time Schedule

- Standard service time is worked on a maximum of three hours from starter to end of service.
- Should these service times be extended or delayed there will be an additional charge of R350.00 per hour to cover catering staff overtime.

FOR EXAMPLE:

- Starters served at 18h00
- Main course served at 19h00
- Dessert served at 20h00

Weddings & Functions Menu

BRUNCH : PLATED AND SERVED TO GUESTS – R245.00 PP

Cold starter options

Health Fruit Platter

Assorted fruit stick with muesli and nuts
 Flap jack topped with cream cheese
 Balsamic and honey reduction

Smoked Salmon

Herbed crumpets topped with smoked salmon
 Cream cheese and chives
 Cracked black pepper

Griddle Cakes with Strawberries (seasonal SQ)

Strawberries and fresh cream
 Drizzled with honey

OR

Warm starter options

Filled Crepe

Spinach with feta cheese topping *OR*
 Savoury mince gratinated cheese sauce topping *OR*
 Mushroom and fried potato with fresh herbs

Individual Quiche

Spinach and butternut with red onion marmalade *OR*
 Beef and broccoli with blue cheese dressing

- Please select one of the above options, served plated to guests -

Please initial each page:

Main Breakfast / Brunch Meals

Fruit juice blend on each table

Individual scrambled egg and spinach pots

Pan fried beef breakfast sausage

Duo of mushrooms on a toasted crouton

Pork loin with a mustard seed crust

Rosti potato with sour cream and chives

Fresh tomato wedges with parsley topping

Pastry basket served to each table with breakfast with a selection of the following:

Freshly baked croissants

Assorted danish pastries with a sugar glaze design

A variety of muffins, toast / bread selection

Complimented by mini butters and select preserves

Something sweet to finish the meal

Freshly brewed tea and coffee from a beverage buffet

With a selection of two of the following :

Orange glazed apple strudel filled with fruit and nuts

Breakfast scones with jam and cream

Mini honey drenched baklava

Cocktail chocolate eclairs

Chocolate brownies

"Koeksusters"

Weddings & Functions Menu

BRUNCH : BUFFET WITH PLATED STARTER – R270.00 PP

Cold starter options

Health Fruit Platter

Assorted fruit stick with muesli and nuts
 Flap jack topped with cream cheese
 Balsamic and honey reduction

Smoked Salmon

Herbed crumpets topped with smoked salmon
 Cream cheese and chives
 Cracked black pepper

Griddle Cakes with Strawberries (seasonal SQ)

Strawberries and fresh cream
 Drizzled with honey

OR

Warm starter options

Filled Crepe

Spinach with feta cheese topping *OR*
 Savoury mince gratinated cheese sauce topping *OR*
 Mushroom and fried potato with fresh herbs

Individual Quiche

Spinach and butternut with red onion marmalade *OR*
 Beef and broccoli with blue cheese dressing

- Please select one of the above options, served plated to guests -

Main Breakfast / Brunch Meals

Fruit juice blend on each table

Please select one of each item :

Individual scrambled egg and spinach pots *OR*
 Scrambled egg topped with cheese

Pan fried beef breakfast sausage *OR*
 Pan fried cheese grillers

Duo of mushrooms on a toasted crouton *OR*
 Creamed spinach with feta crumble on a toasted crouton

Please initial each page:

Pork loin with a mustard seed crust *OR*

Grilled bacon rashers *OR*

Savoury beef mince

Rosti potato with sour cream and chives *OR*

Potato wedges with cream cheese and chives *OR*

French fried toast with cinnamon topping

Fresh tomato wedges with parsley topping *OR*

Grilled tomato rounds topped with cracked pepper

Pastry basket served to each table with breakfast with a selection of the following:

Freshly baked croissants

Assorted danish pastries with a sugar glaze design

A variety of muffins, toast / bread selection

Complimented by mini butters and select preserves

Something Sweet to finish the Meal

Freshly brewed tea and coffee from a beverage buffet

With a selection of two of the following :

Orange glazed apple strudel filled with fruit and nuts

Breakfast scones with jam and cream

Mini honey drenched baklava

Cocktail chocolate eclairs

Chocolate brownies

"Koeksusters"

Weddings & Functions Menu

DINNER : PLATED AND SERVED TO GUESTS – R330.00 PP

To start with : Please select one

Individual Mixed Leaf Salad bowls :

- Salami mozzarella and tomato – sundried tomato and basil pesto (contains nuts) **OR**
 Cajun spiced chicken strips – honey and mustard dressing **OR**
 Roast butternut with haloumi and bacon – red wine reduction

Pasta Selection :

- Spinach and ricotta ravioli – cream and napolitano topping **OR**
 Chicken tortellini – alfredo topping (ham optional) **OR**
 Cheese and spinach panzerotti – boscaiola topping (contains nuts)

Vegetarian Options :

- Black mushrooms spinach and feta en crout`e – gratinated with mozzarella **OR**
 Cream of butternut and orange soup topped with croutons

From the Oven :

- Bouché of chicken and sweet leeks on assorted salad cuts served with a red wine and balsamic reduction **OR**
 Phyllo bundle with bacon haloumi and butternut seated on a couscous salad topped with a sweet red wine dressing **OR**
 Baked line fish with lemon and banana leaves in foil bundles

Main meals plated and served to guests : Please select one

Rump Espatada – Marinated and served on a rosemary skewer with red wine and cracked pepper.
 Serving suggestion: chunky buttered potato

Rump Wellington – With a mushroom topping encased in spinach and a pastry lattice enhanced by a red wine reduction.

Beef Fillet Pocket – Filled with leek and bacon topped with a mushroom sauce

Beef and Chicken Duo – Braised beef medallion with red wine and mushrooms & crumbed chicken breast stacked with: Spinach and
 Feta *OR* Bacon and Leek *OR* Feta and Peppers

Filled Chicken Breast – Spinach and feta filling in a nut crust served with a mushroom sauce

Fillet with a Fresh Herb Crust – Fillet medallion seated on a braised onion and potato rosti with a red wine sauce
(additional charge of R 12.00 pp)

Roast Lamb – Stacked with spinach potato and feta served with a red wine and balsamic reduction

Braised Lamb Shank – Served with rosemary and caramelised onions enhanced by a pinotage and ginger reduction.
(additional charge of R 20.00 pp)

Please initial each page:

All main meals plated with a selection of one starch and two vegetables

Steamed rice / Savoury rice
 Roast paprika potatoes / Chunky buttered potatoes
 Baby jacket potatoes / Individual Potato Bake
 Julienne carrots with braised onion / Sweet orange and honey carrots
 Butternut with cinnamon and sugar / Oven roasted sweet potato
 Green beans with onion (optional bacon / potato) : Broccoli cheese
 Seasonal oven roast vegetables 6 mix with butter and cracked pepper

Cold dessert options

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur
Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze
La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)
Individual Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and Orange
Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup
Fresh Fruit Pavlova : Pastry cream and select fresh fruit in a meringue

OR

Hot dessert options

Sticky Toffee Apple Pudding : Rich toffee steamed pudding filled with apple topped with a toffee sauce
Chocolate Mud Pudding : Decadent double chocolate steam-baked served with white chocolate shavings
Mini Malva with Orange : Individual dessert with orange liqueur and butter syrup

- Please select one of the above options, served plated to guests -

Tea and filter coffee served from a beverage station

Weddings & Functions Menu

DINNER : BUFFET MAIN AND DESSERT WITH PLATED STARTER – R360.00 PP

To start with : Please select one

Individual Mixed Leaf Salad bowls :

- Salami mozzarella and tomato – sundried tomato and basil pesto (contains nuts)
- Cajun spiced chicken strips – honey and mustard dressing
- Roast butternut with haloumi and bacon – red wine reduction

Pasta Selection :

- Spinach and ricotta ravioli – cream and napolitano topping
- Chicken tortellini – alfredo topping (ham optional)
- Cheese and spinach panzerotti – boscaiola topping (contains nuts)

Vegetarian Options :

- Black mushrooms spinach and feta en crout` e – gratinated with mozzarella
- Cream of butternut and orange soup topped with croutons

From the Oven :

- Bouché of chicken and sweet leeks on assorted salad cuts served with a red wine and balsamic reduction
- Phyllo bundle with bacon haloumi and butternut seated on a couscous salad topped with a sweet red wine dressing
- Baked line fish with lemon and banana leaves in foil bundles

Should you want a buffet starter please discuss the options with your co-ordinator

Buffet style main meal : please select three

- Prime Roast Beef** : Bacon (optional) and Rosemary topping with a Port wine sauce
- Hungarian Goulash** : Tomato paprika and sweet braised peppers. Serving suggestion: steamed rice
- Beef Stroganoff** : Mushrooms cream and fresh parsley. Serving suggestion: steamed rice or broken buttered potatoes
- Roast Leg of Pork** : Topped with braised pineapple and sweet leeks, served with an apple puree
- Crumbed Chicken Breast** : Marinated and served with a button mushroom topping
- Braised Chicken Provencale** : Tomato, olives, garlic and white wine topped with fresh basil
- Traditional Chicken Pie** : topped with a puff pastry crust
- Italian Lasagne** : Chicken *OR* Beef *OR* Vegetarian. Gratinated with fresh basil and three cheeses
- Baked Line Fish** : with fresh lemon and oven dried tomato

All main meals with a selection of one starch and two vegetables

- Steamed rice (supplied standard on buffet at no additional charge)
- Roast paprika potatoes / Chunky buttered potatoes / Baby jacket potatoes / Individual Potato Bake
- Julienne carrots with braised onion / Sweet orange and honey carrots
- Butternut with cinnamon and sugar / Oven roasted sweet potato
- Green beans with onion (optional bacon / potato) : Broccoli cheese
- Seasonal oven roast vegetables 6 mix with butter and cracked pepper

Salad table with a selection of fresh salad cuts and dressings

Please initial each page:

Cold dessert options

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur

Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze

La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)

Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and orange

Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup

Vanilla Ice-cream Cake : Served with a rich chocolate sauce

Fresh assorted Fruit Salad Bowl : With mint and granadilla pulp

OR

Hot dessert options

Sticky Toffee Apple Pudding : Rich toffee pudding filled with apple topped with a toffee sauce served with custard

Self Saucing Chocolate Mud Pudding : Decadent double chocolate steam-baked served with chocolate shavings

Malva with Orange : Baked dessert with orange liqueur and vanilla custard

- Please select three of the above options, served buffet style -

Tea and Filter coffee served from a buffet beverage station

Weddings & Functions Menu

SPIT BRAAI – R350.00 PP

Pate, cream cheese and crusty bread selection
 Select preserves and flavoured butters
 Oven dried tomato and roast olives

Whole marinated lamb with fresh rosemary garlic and orange
 BBQ marinated spatchcock chicken
 Lemon and herb optional basting

Traditional potato casserole with gratinated cheese topping
 Select garden vegetable potjie with butter and cracked pepper
 Steamed braai pap with a tomato and onion relish (chilli optional)

Seasonal salad table of mixed greens with dressings and toppings

Cold dessert selection

Picasso Fudge Dessert : White chocolate mousse loaded with chunks of home-made fudge and Amarula Liqueur

Double Decker Dessert : Light and dark chocolate mousse on torte topped with chocolate glaze

La Caramella Dessert : Cappuccino mousse with Italian meringue and soft caramel (contains Amarula Liqueur)

Cheese Cake : Strawberry *OR* Granadilla *OR* Mango and Orange

Italian Tiramisu : Italian cheesecake with mascarpone cheese, boudoir biscuits and espresso with brandy syrup

Fresh Fruit Pavlova : Pastry cream and select fresh fruit in a meringue

Vanilla Ice Cream : With a warm chocolate sauce topping

Fruit salad selection with seasonal berries

Traditional trifle topped with Cream and nuts

Baked Alaska- ice cream Sponge and meringue served flambé

Duo of light and dark chocolate mousse

OR

Hot dessert selection

Sticky Toffee Apple Pudding : Rich toffee pudding filled with apple topped with a toffee sauce served with custard

Self Saucing Chocolate Mud Pudding: Decadent double chocolate steam-baked served with chocolate shavings

Malva with Orange: Baked dessert with orange liqueur and vanilla custard

Traditional Bread and Butter Pudding: Served with vanilla custard

- Please select two of the above options, served buffet style -

Excludes : Additional cost of R 680.00 per spit hire and delivery

Please initial each page:

Kiddies Catering

PLATED AND SERVED WITH STARTERS – R95.00 PP

Main meal options : Please select one

Beef Burgers with Chips Tomato Sauce and Salad Cuts

Chicken Burgers with Chips Tomato Sauce and Salad Cuts

Fish Fingers with Chips Tomato Sauce and Salad Cuts

Crumbed Chicken Strips with Chips Tomato sauce and Salad Cuts

Hot Dogs with Chips tomato Sauce and Salad Cuts

Dessert options : Please select one

Vanilla ice Cream with Chocolate Sauce

Fresh Fruit Cups with Vanilla ice cream

Valid : 1 September 2010 – 31 August 2011

No half portions on plated menus, please refer to kiddies catering

For alternate options, vegetarian, special requirements & additional extras please contact discuss with your co-ordinator

All prices are inclusive of VAT and are subject to change without prior notice

Please initial each page:

Wine List

CHAMPAGNE/MCC/SPARKLING WINE

Ayala Brut Majeur – R825.00

Squeaky clean and crisply crunchy with a fine, sparkly threat of minerality. Great finesse with appealing fruitiness and roundness.

Krone Borealis – R155.00

This blend of Chardonnay and Pinot Noir shows an elegant, biscuity bouquet, with yeasty lees-creaminess and fine persistent bubbles.

JC le Roux le Domaine – R80.00

A delightful sparkling wine with the finesse of Sauvignon Blanc with the gentle sweetness of muscadel.

JC le Roux la Chanson – R80.00

Ruby red sparkling wine with hints of strawberry and sweet plum.

Goedverwacht The Crane Brut – R75.00

This medium bodied dry sparkling wine has guava and gooseberry flavours, which is typical of The Sauvignon Blanc used for this sparkling wine.

Robertson Non Alcoholic Sparkling – R80.00

Semi sweet alcohol free sparkling wine with delicate fruit, bubbles and sunshine.

DRY WHITE WINES

Boland Sauv/Blanc – R90.00

Traditional South African style, with green fig and tropical fruit flavors on a surprisingly big palate.

Porcupine Ridge Sauv/Blanc - R90.00

Bold and unwooded with lashings of gooseberries, lots of fresh intensity and a long, lingering aftertaste.

Goedehoop Sauv/Blanc – R90.00

Full bodied with powerful flavors off bell pepper, green apple and freshly cut grass.

Fat Bastard Chardonnay – R105.00

Full, rich and ripe with some pretty serious oak treatment. Elegant with citrus, butter and well integrated oak flavours.

Spier Chenin Blanc – R60.00

Fresh citrus with a touch of orange and cinnamon on the nose. Soft vanilla from the wood and apricot on the palate with a long, zesty aftertaste.

Boland Chenin Blanc – R60.00

From the cool slopes of the Paardeberg Mountain comes this dry, crisp, accessible wine enhanced by a medley of tropical flavors and a fresh finish.

Savanha Chardonnay – R60.00

Elegant fruity Chardonnay with fresh citrus and green apple flavours. Full bodied with a well balanced palate and a yeasty aftertaste.

SEMI SWEET/OFF DRY WHITE

Robertson Gewurztraminer Special Late Harvest - R55.00

(Sweet) An intense spicy wine with litchi and rose petals on the nose, made in a sweet style with good body.

Boland Sixty/40 – R60.00

(Off Dry) A well balanced wine combining the citrus of Sauvignon Blanc with the tropical flavors of Chenin.

Spier Discover Sweet - R50.00

(Semi Sweet) Peach and Muscat aromas on the nose with delicious honey and dried peaches on a refreshing palate.

ROSÉ/BLANC DE NOIR

Landskroon Blanc de Noir - R55.00

(Off Dry) Pale coral colour with a soft fruity texture and crisp finish. Stunning with salads, fish and light meals.

Robertson Natural Sweet Rosé – R50.00

(Sweet) Sweet with deep coral aromas and red berry fruit. Low in alcohol.

Boland Sixty/40 Rosé – R60.00

(Off Dry) Appears sweet with its floral nose yet the palate is big and the finish longer than expected from South African Rosé.

RED WINES

Goedverwacht Crane Red Merlot – R80.00

Elegant, rich and full bodied with coffee, chocolate and spicy vanilla undertones.

Spier Merlot – R105.00

Plum red in colour with aromas of mint, cherry and spice which follow through on the palate and are supported by soft gentle tannins.

Boland Cabernet Sauvignon – R110.00

Bright ruby colour with loads of earthy aromas enriched with mulberry and blackcurrant flavours.

Rietvallei Cabernet Sauvignon – R115.00

Berry flavours, cassis and blackberry with well integrated oak. Serious and full bodied with good ageing potential.

Savanha Shiraz - R65.00

Cloves and aniseed backed up with vanilla on the nose followed by mulberry and raspberry with an intense, fruit driven finish.

Porcupine Ridge Syrah - R120.00

Ripe, up front fruit, bursting with spice, black fruit and pepper. Rich and full bodied, juicy and delicious.

Goedehoop Pinotage - R110.00

Concentrated flavours of blackcurrant and dried prunes with well integrated oak. A full bodied wine with good structure, fermented in open vats and matured in French oak.

Boland Pinotage – R85.00

The wine has a wonderful plum, garnet colour with a complex mix of fruit on the nose. A lively pinotage sweetness balanced by careful wood ageing.

Spier Discover Red – R60.00

Straight forward accessible Cabernet based blend- fruity sweetness tempered by oak.

Boland Sixty/40 Cabernet/Shiraz – R60.00

Hints of dark chocolate and ripe fruit dominate the aromatic profile of this wine. Rich and ripe with a generous mouth feel and a kaleidoscope of pepper and spice to finish it off.

Landskroon Paul de Villiers Shiraz - R130.00

4* John Platter 2005 and 2006.

Partially barrel-fermented / aged in all new American oak, remainder French oak matured for 18 months. Herb / berry snatches and gorgeous spicy oak.

PRIVATE ESTATE WINES**Bosman Chenin Blanc - R90.00**

Rich tropical fruit, structure and mineral tones came together in perfect harmony when the grapes from three different vineyard blocks were harvested for the Chenin Blanc. The quince, melon and grapefruit on the nose will make any wine lover taste twice.

Bosman Optenhorst Chenin Blanc - R160.00

This wine was lovingly made in very limited quantities from old bush vines which date back to 1952. This is a serious wine with subtle fruit flavours in perfect balance and well-integrated with the wood component.

Bosman Adama - R140.00

Exotic, juicy flavours of black plums and red berries are synonymous with the 2007 Adama. This red blend with 85% Shiraz, 10% Mourvèdre, 3% Primitivo and 2% Viognier is a blending sensation with notes of vanilla and spice carrying through to an exciting palate with elegant and delicate tannins.

Bosman Cabernet Sauvignon - R140.00

Made from three different vineyards, this wine shows ripe berry fruit, dark fruit with hints of cherry and blackcurrant. Subtle and accessible tannins in great balance with the fruit flavours make this a serious wine suitable for any special occasion.

OTHER

Ceres Natural Spring Water – R 36.00

Natural still and sparkling 750ml glass bottle

1L Jug Juice – R 36.00

Orange, Mango / orange juice, Breakfast punch, Clear apple, Red grape or Cranberry cooler (if available)

Appetizer & Grapetizer – R 36.00

Please specify red or white grapetizer

- All beverages must be purchased from Diep in die Berg.
- Wines & champagne brought in have a corkage fee of R60.00 per 750ml bottle.
- Corkage for other sizes available on request.

- *All prices are inclusive of VAT and are subject to change without prior notice.*

Cut Off Times

- Weekend morning functions: venue available from 08h00 – 14h00, where after an overtime rate applies if the venue has not been booked for a later function as mentioned below.
- Weekday evening functions: venue available from 17h30 for setup unless otherwise arranged. After 24h00 an overtime rate applies as mentioned below.
- Weekend evening functions: venue available from 08h00 for setup if the venue has not been booked for an earlier function. After 24h00 an overtime rate applies as mentioned below.

Events Co-ordinator

- When you don't know where to start, our in-house Events co-ordinator can take the stress out of planning your next corporate event at an additional charge of R935.00.

Included in the co-ordinating package:

- Advice and assistance with the selection of the following service providers:
 - Entertainment and music
 - Florists
 - Table décor
- Delivery & collection of items quoted on by Diep in die Berg only, excludes own arranged decorations
- Obtaining quotes and liaison between the service providers and client
- On the day of the function she will orchestrate the event to ensure that everything runs smoothly & according to your specifications

Waiters

- 1 Waiter per 3 tables for seated functions & 1 waiter per 50 guests for cocktail functions.
- Dedicated waiters to tables available on request at an additional charge of R75.00 per hour per waiter for a minimum of 6 hours.
- Waiters & bar attendant cut off time 24h00, thereafter an over time rate of R750.00 per hour will apply.
- Overtime charges must be paid in advance or at time of request if not paid in advance.
- No overtime will be allowed unless fully paid for.

Breakage Deposit

- We charge a refundable breakage deposit of R1800.00 per event, after deducting for excessive breakages.
- This will be transferred into bank account supplied within 7 working days after wedding.

Bar Service

- Cash bar: guests to pay for their own drinks.
- Limit bar: a limit to be set on the total bar spent for your account. Regular updates available from barmen.

Risk / Loss / Damages

- Diep in die Berg, its employees or any person employed at any function will not be held liable for any loss, or injury to persons, due to negligence or any other cause whatsoever.
- Diep in die Berg will not be liable for loss or damage to any property whatsoever.
- Décor must be removed by 9am the following morning. Diep in die Berg does not accept liability for loss or damage of any item.

Payment Procedures

- To confirm and secure your booking 100% of the venue hire is payable immediately (non-refundable).
- **In order to secure booking proof of payment must be provided using unique reference number. Confirmation will be sent via e-mail or fax upon receipt of proof of payment and signed off basic wedding rates including general terms and conditions.**
- **Your wedding date will only be secured upon receipt of the above and confirmed written confirmation by Diep in die Berg.**
- 30 Days before event 50% of the catering bill is payable (non-refundable).
- All outstanding payments to be settled 7 calendar days before event (non-refundable).
- Should an open bar limit be required, 100% of this limit is payable 7 calendar days before event.
- Diep in die berg reserves the right to cancel the event should all outstanding amounts not be paid timorously as indicated above.

Cancellations

- All function cancellations must be done with a minimum of 6 months and by way of written notice prior to the date of the function (hereinafter "the notice period").
- Any function cancellation made after the start of the notice period will be subject to a 50% (fifty percent) cancellation fee of the total function charges.
- If a function is cancelled within 7 days or less from the date of the function such cancellation will be subject to a 100% (one hundred percent) cancellation fee of the total function charges.
- Any date or venue change/s will be considered a cancellation of the function and will be subject to the sole and absolute discretion of Diep in die Berg management.
- Please confirm all changes and function cancellations in writing.

Bank Details

Name : Diep in die Berg Conference & Function Centre
Bank : Nedbank
Branch no : 149745
Account no : 1497218314

We have established a reputation for quality, we look forward to showing you that it is well deserved. Should you have any questions, do not hesitate to contact me & please book early to avoid disappointment.

Kind regards,

NADIA FAASEN

Sales & Marketing

Office: 012 807 4630

Fax: 088 012 807 4640

nadia@diepindieberg.com

EVENT CONFIRMATION

Booking will only be confirmed on acceptance of this document.

Please sign each page and fax together with proof of payment, to (088) 012 807 4640.

Venue: _____

Function date and time: _____

Estimate amount of guests: _____

PCO / CLIENT NAME _____

Vat registration number: _____ (responsible for all bills)

Contact person: _____ (copy to be faxed with contract)

ID number: _____

Physical address: _____

Tel: _____

Cellular: _____

Fax: _____

E-mail: _____

COMPANY FULL NAME _____

Department: _____ (responsible for function)

Contact person: _____

Tel: _____

Fax: _____

E-mail: _____

BANK DETAILS: _____ (For refund purposes)

Name of account holder : _____

Bank: _____

Branch code: _____

Account number: _____

CLIENT NAME

ID NUMBER

SIGNATURE

DATE

Please initial each page:

DIEP IN DIE BERG GENERAL TERMS AND CONDITIONS : APPLICABLE TO ALL BOOKINGS

1. These general terms and conditions apply to each and every booking made by any person or entity (hereinafter referred to as the "CLIENT") with Diep in die Berg (hereinafter referred to as the "PROPRIETOR") for any function, occasion or utilisation of the facilities of the PROPRIETOR.
2. The CLIENT, by its signature or the signature of its representative(s) or agent(s), to any booking form or document and/or such signature to this document, accept such booking subject to these general terms and conditions.
3. The CLIENT, by its signature hereof, acknowledges that it is bound to any and all selection/s made in this agreement, notwithstanding when or where such selection/s are made, and that in the absence of an appropriate catering/menu selection being made, the CLIENT hereby acknowledges its liable and indebtedness to the PROPRIETOR for the cost of the minimum catering/menu option, calculated in accordance with the function/venue/reception time and capacity, and if applicable read together with Clause 5 *supra* (hereinafter collectively "the total function charges").
4. The person/s signing this agreement for and on behalf of or as an agent(s) of an entity/ies, hereby warrant their duly appointed authority to conclude this agreement for and on behalf of his/her principal (eg: travel agents) and further warrants their duly appointed authority to bind their principal to this agreement and the terms and conditions applicable to and/or contained herein.
5. Function Cancellation
 - a. All function cancellations must be done with a minimum of 6 months and by way of written notice prior to the date of the function (hereinafter "the notice period").
 - b. Any function cancellation made after the start of the notice period will be subject to a 50% (fifty percent) cancellation fee of the total function charges.
 - c. If a function is cancelled within 7 days or less from the date of the function such cancellation will be subject to a 100% (one hundred percent) cancellation fee of the total function charges.
 - d. Any date or venue change/s will be considered a cancellation of the function and will be subject to the sole and absolute discretion of Diep in die Berg management.
 - e. Please confirm all changes and function cancellations in writing.
6. Any signatory to a booking form, document or this agreement, thereby bind themselves as surety/ies and co-principal debtor/s in *solidum*, jointly and severally, the one to pay the other to be absolved, together with the CLIENT, being so liable herein, to the PROPRIETOR for the due and punctual performance by the CLIENT of any and all the obligations referenced herein, whether presently due, owing and payable or becoming due, owing and payable in future, under waiver of the legal exceptions of "excussion", "division", "no value received" and "revision of accounts", the meaning of which the signatory hereto declare themselves to be acquainted with and/or having been given the opportunity to establish the meaning thereof.
7. Any certificate of indebtedness issued by the PROPRIETOR shall constitute *prima facie* evidence of the indebtedness by the CLIENT for any purpose whatsoever, howsoever arising, including for purposes of Summary Judgment or any other appropriate or necessary legal step/s or remedy/ies.
8. For purposes of any legal step/s arising as between the PROPRIETOR and the CLIENT, the CLIENT hereby consents to the jurisdiction of the Magistrate Court and same shall further not derogate from the right/s of the PROPRIETOR, to institute legal action and/or take any and all necessary legal steps, in any other or secondary competent or appropriate judicial forum.
9. For purposes of any litigation between the PROPRIETOR and the CLIENT, the CLIENT hereby consents to costs on an Attorney and Client scale and the inclusion of a collection commission at 20% of the outstanding value and any tracing fees/costs.
10. For purposes of any notices or legal action arising between the PROPRIETOR and the CLIENT, the CLIENT hereby chooses as its *domicilium citandi et executandi* any/all addresses furnished by the CLIENT to the PROPRIETOR in writing, including, but not limited to, any addresses stipulated on/in any booking form or correspondence between the CLIENT and the PROPRIETOR.
11. The CLIENT hereby consents to any and all amounts due to the PROPRIETOR, bearing interest at a rate of 15.5 % *a tempora morae*, calculated daily in arrears, from date of when such amount became due and payable, to date of payment.
12. The parties agree that any/all amounts payable as a cancellation fee and/or deposit forfeited under any other terms or conditions contained in the booking form or elsewhere, shall constitute pre-agreed and liquidated damages payable by the CLIENT to the PROPRIETOR.
13. The parties agree that the PROPRIETOR, its agents, employees, contractors or any other person associated with the PROPRIETOR will not be held liable for any loss, injury or damages suffered by/to any person(s) and/or property of the CLIENT by any cause whatsoever, howsoever arising, including but not limited to negligence on the part of the PROPRIETOR and/or its agents and/or employees.
14. The CLIENT hereby indemnifies and holds the PROPRIETOR harmless for any and all damages, including but not limited to consequential damages, suffered by the CLIENT, its employees, agents, guests or any other person or thing associated with the CLIENT.
15. The CLIENT hereby indemnifies and holds the PROPRIETOR, its representatives, employees, agents and/or otherwise harmless and/or not bound by, any and all representations made to the CLIENT, prior to the conclusion of this agreement and/or which is not specifically contained herein, including but not limited to, representations made to the CLIENT, its employees, agents, representatives or any other person or thing associated with the CLIENT.
16. It is expressly agreed between the parties that the CLIENT is granted access to and given beneficial use of the facilities of the PROPRIETOR subject to the waiver and disclaimer contained in the two immediately preceding paragraphs.
17. No relaxation or indulgence granted by the PROPRIETOR shall be construed as a waiver or novation of any of the rights accruing the PROPRIETOR and shall not bar or prevent the PROPRIETOR from exercising any/all rights it may have under and/or in terms of this agreement or any other agreement between the parties hereto.
18. The agreement between the parties hereto, including this document and any annexure attached hereto, same shall constitute the whole agreement which shall not be amended or cancelled in any way, manner or form, unless such amendment and/or cancellation is accordingly reduced to writing and is duly signed by the parties hereto or their respective authorised representative/s. This clause may in no way be waived or amended by express or tacit agreement between the parties hereto.

SIGNED AND ACCEPTED.

CLIENT NAME

ID NUMBER

SIGNATURE

DATE

Please initial each page: