

c u v é e

RESTAURANT | van niekerk room



SIMONSIG

STELLENBOSCH



Weddings



Welcome

and thank you for choosing **cuvée** restaurant. every occasion and client is special to us and therefore we would like to assure you of our unique service.



simonsig signature restaurant **cuvée** is a picture perfect setting in the heart of the cape winelands, ideal for an unforgettable ceremony and reception. we offer tailor-made wedding packages combined with personal service, award-winning simonsig wines and superb cuisine to ensure that every bride and groom will treasure their celebration with family and friends forever.

we look forward to sharing in this memorable occasion with you.



wedding venue information

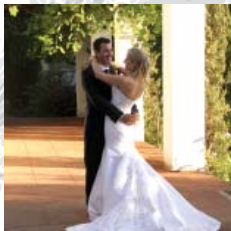
the estate's signature restaurant, **cuvée**, captivates the senses with a quirky mix of nostalgia and cape dutch modernism, served up with genuine winelands hospitality. this unique restaurant serves food and wine lovers in a stylish milieu with an element of surprise, apparent from the eclectic décor as well as in the locally inspired menu.

ceremony and pre-drinks

with panoramic views over table mountain and the winelands, enjoy your ceremony and pre-drinks on our lawn. our tasting room is also available for rainy days, offering a cosy atmosphere.

reception

cuvée offers seating for 70 guests inside the restaurant, and if the weather permits an additional 40 guests can be seated on the terrace area. the venue includes luxury ladies and gents rest rooms. we are wheelchair friendly.



venue package

a venue fee of R10 000 is charged for functions.
the venue fee includes the following:

- our coordination service is included in the venue fee, ensuring the most important details of your event are impeccably coordinated
- on-the-day coordination of the air con/heating, maintenance, waiters, kitchen, sound, lighting, as well as the lighting of candles before guests enter the reception
- appointed cleaning staff at your event to ensure that the rest rooms and venue are always neat
- **sound: cuvée** will add to your wedding bliss with a playlist that suites the ambiance
- **glassware:** red and white wine glasses, champagne flutes, water goblets
- **modern cutlery:** starter knives and forks, main knives and forks, dessert spoons and forks, butter knives, teaspoons
- **crockery:** side plates, starter plates, main plates, pasta bowls, soup bowls, dessert bowls
- **extra crockery:** teacups and saucers, sugar bowls, teapots, milk jugs, plungers, pinch bowls for salt and pepper
- **furniture (tables):** 1 square table (1.5 x 1.5m), 14 square tables (0.9 x 0.9m), 3 square table (1.1 x 1.1m), 4 round tables (1.1 m), 16 white tables outside (0.8 x 0.8m)
- **furniture (chairs):** 27 wooden arm chairs, 17 long back chairs, 50 white chairs outside

- **linen:** white tablecloths and serviettes (branded)
- **extras:** ashtrays, ice buckets, water carafes, flower vases

the following items are not included in the fee:

- menu and bar
- décor
- waitrons and barmen
- hiring costs of sound equipment and operator
- flowers

menus

your special occasion should be as spectacular as it deserves to be. **cuvée** will cater to all of you menu requirements. our chef compiles custom tailored menus to suit your needs. please inform us of any dietary requirements.

seating arrangements

we will assist in the table layout and seating arrangements.

music, décor and flowers

music is supplied by **cuvée** restaurant.

menus, number of guests attending, seating arrangements, décor, flowers, etc. must be confirmed with **cuvée** restaurant at least 14 days prior to the function in writing. flowers should be finished by 11 in the morning.



waitrons

we would like to assure you of our unique service and is proud to supply you with staff.

wines and bar

simonsig offers a range of wines, as such, only simonsig wines can be consumed on our premises. we offer a cash bar for an additional R1 000. we are able to offer a cash or account bar, depending on your requirements.

bookings

in confirming the reservation, a non-refundable deposit of 50% must be paid to ensure your booking. we cannot take responsibility for ensuring the date if this payment is not made.

should you cancel your confirmed booking, your deposit will be forfeited.

banking details

simonsig estate (pty) ltd

bank nedbank
branch code 107 110
account no 1071 247 352
reference function date

*fax proof of payment to 021 888 4916
or e-mail to cuvee@simonsig.co.za*

terms and conditions

the organiser of the function will be held responsible for any breakages or damages of **cuvee** restaurant, hired goods. **cuvee** restaurant will not be liable for any injury to a person, damage to, or loss of personal goods.

in the case of unforeseen disaster/circumstances, **cuvee** restaurant reserves the right to cancel any event. all deposits will be refunded in full in such instance.

cuvee restaurant cannot be held responsible for power failures, if possible a menu alteration will be made.

any additional requirements can be arranged for an added fee. this will then be handled separately.

prices and menus are current and subject to change due to fluctuation in food and beverage prices and tax increases.

all outstanding payments for the function held at **cuvee** restaurant are to be made on presentation of the final bill/ invoice on the day of the event.

contact details

kindly contact elbé for any enquiries or join us for a site inspection.

tel 021 888 4932
email cuvee@simonsig.co.za

