

JONKERSHUIS

constantia eatery

JONKERSHUIS FUNCTIONS

Dear Guest

Thank you for considering Jonkershuis Constantia to host your Function. This brochure contains all the necessary information regarding our venue and what details we require from you.

We recommend that you join us for a tour of the Jonkershuis and various venue options available, please feel free to arrange an appointment with either Tammy Botbyl, Olivia Thahane or myself.

Should you require any further assistance please feel free to contact us and we look forward to hearing from you.

Kind regards

Julie Galvin

info@jonkershuisconstantia.co.za

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FUNCTION PACKAGE

RECOMMENDED TIMES

- BRUNCH 09H00 – 14H30, thereafter R2000 per hour (must be pre-arranged)
- LUNCH 12H00 – 16H00, thereafter R2000 per hour (must be pre-arranged)
- DINNER 18H00 – 24H00, thereafter R2000 per hour (must be pre-arranged)

For dinner functions, the courtyard will be available for supplier set up from 16h00

SEATING CAPACITY

- 120 guests seated *Jonkershuis Courtyard*

- 80 guests & dance floor *Jonkershuis Courtyard*

(Please note this area is outdoors & subject to weather conditions Reference terms & conditions re : Bedouin Tents)

- 80 guests *Jonkershuis Main Restaurant Inside*

- 64 guests seated *Private dining room*

- 40 guests & dance floor *Private dining room*

Venue hire for public holidays will vary and is quoted on request

Functions on a Weekend Lunch will hold an additional Room hire surcharge for exclusivity

VENUE HIRE FOR EXCLUSIVITY OF JONKERSHUIS RESTAURANT & COURTYARD

Based on a minimum of 80 guests

- R 7 000, plus the menu price per person

Should your numbers fall below 80 guests an additional venue hire may be levied

VENUE HIRE FOR EXCLUSIVITY OF JONKERSHUIS PRIVATE DINING ROOM

- R3500 for 29 or less guests, plus the menu price per person
- R2500 if 30 or more guests, plus the menu price per person

VENUE HIRE FOR THE USAGE OF THE JONKERSHUIS LAWNS & MIDDLE AVENUE FOR FUNCTIONS

(AREA CLOSEST TO THE GROOT CONSTANTIA ORIENTATION CENTRE)

- Based on a minimum of 150 guests
- R 10 000, plus the **buffet** menu price per person
- Should your numbers fall below 150 guests an additional venue hire may be levied
- Please note that the venue hire is **exclusive** of décor, additional lighting, dance floor marquee or Bedouin structures

VENUE HIRE IS INCLUSIVE OF

- Coordination, planning and execution of the event
- Standard rectangular tables and chairs
- Standard table linen and napkins
- Standard Glassware
- Standard Crockery and cutlery

Should your numbers exceed 120 guests, additional crockery, cutlery, glassware and napery may need to be hired in – this will be billed to your account.

MARQUEE

- Cost is Dependant on the size and type, this will be quoted separately as will the hiring of all additional furniture, crockery, cutlery and glassware (*should this be necessary*)

MENU SUGGESTIONS

- Please see choices attached

Filter Coffee or Ceylon Tea is included in all Set Menus

**THESE MENUS ARE A GUIDELINE,
WE APPRECIATE THAT THIS IS A SPECIAL EVENT
AND THEREFORE WILL GLADLY DESIGN A MENU TO SUIT YOUR REQUIREMENTS**

PLEASE NOTE:

**OUR KITCHEN IS NOT HALAAL OR KOSHER.
THESE MEALS CAN BE ORDERED IN SEPARATELY & QUOTED ACCORDINGLY**

BAR

- A Fully licensed bar is available
- Corkage will be charged at R50 per 750ml bottle ***Wine & Sparkling Wine only
- Should you require a satellite bar, additional barman will be required (1 barman per 40 guests) at a cost of R400 each

DÉCOR AND FLOWERS

- Any additional décor, additional lighting and flowers are for your own account

DELIVERY AND COLLECTION OF ADDITIONAL DECOR

- Delivery of all items will be taken between 08h30 – 10h00 on the day of your function
- Collection of all items must be completed by 10h00 the day after your function
- Jonkershuis will not be held liable for any loss or damage to items

A List of Jonkershuis preferred suppliers is available on request

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TERMS AND CONDITIONS FOR FUNCTIONS

- All prices quoted are inclusive of VAT at 14%, and are based on estimates which may be revised should your expected numbers change or **should market related food & beverage prices fluctuate**.
- A service fee of **12%** will be added to the **final total account**.
- A venue hire applies, together with the menu price, per person.
- Final numbers must be confirmed 1 (one) week before your function and this will be the minimum amount charged to your account.
- Only faxed or emailed confirmation will be received. All correspondence must be made via email/fax.
- There are a minimum number of guests required to qualify for the various venues and is dependant on the room. Should your numbers fall below these numbers, **an additional venue hire will be levied**.
- **You will be charged for the additional hour should guests still be lingering in the venue at 20 minutes after the agreed termination time**
- Evening functions must terminate by midnight. A fee of R2000 per hour thereafter will be levied.
- Brunch functions must terminate by 14h30. A fee of R2000 per hour thereafter will be levied.
- Lunch functions must terminate by 16h00. A fee of R2000 per hour thereafter will be levied.
- We will hold your booking on a provisional basis for 7 days, until a signed copy of this agreement is received, along with the deposit. Provisional bookings will be released without notification, should you fail to confirm via email or fax within this period.
- A *deposit of R3000* is required to confirm the booking, together with a signed copy of this contract. The total anticipated costs of the Function must be **paid in full, one month prior to the date**. If a signed copy of both pages of these terms and conditions are not faxed or emailed back to our offices, *the function will be cancelled*.
- Should cancellation occur *within 3 months* of your function, *the deposit amount will not be refunded*. Should your function cancel within 1 week of the function a 100% cancellation fee based on the estimated costs is applicable.
- The R3000 deposit will be debited against the additional bar bill and any extras on the day/evening of your function.
- *All extra's must be settled in full upon departure*, including the balance of the bar costs and any extras not covered by the deposit amount.
- Music: Due to certain noise regulations, loud music must end at 24h00 sharp.
- Weather: We take no responsibility for outdoor functions and the client remains responsible for any costs involved. A freeform tent can be hired for certain area's at a cost of (estimated) ± R3000 to cover the Courtyard ('Biscuit colour), R8000 (White) - (estimated) ± R20,000 for the Jonkershuis Lawns - 3 working days notice is required.
- The client shall be responsible for any damage caused to the buildings, furnishings, utensils and any additional equipment therein or in the immediately surrounding; by any act or omission of the client, the client's guests or employees of the client.
- The client will be responsible for the safe keeping of, or damage caused to equipment hired on their behalf.
- Jonkershuis restaurant will not be held liable for any loss or damage resulting from the presence of your guests, or their respective properties on the Groot Constantia Estate premises. The client/s hereby indemnifies Jonkershuis restaurant, Groot Constantia Estate, Iziko Properties and any of the aforementioned companies' employees against any claims that might be brought against them.

PLEASE INITIAL BOTH PAGES OF TERMS & CONDITIONS, TO ACKNOWLEDGE THAT YOU HAVE READ AND ACCEPTED THEM AND FAX TO JONKERSHUIS RESTAURANT ON +27 (0)21 794 4813

PLEASE PRINT CLEARLY

SIGNED AT _____ ON THE _____ DAY OF _____ 200_____

SIGNATURE _____ CAPACITY _____

FUNCTION HOST _____

DATE OF FUNCTION _____

BANKING DETAILS:

Sign & Seal 99 (Pty) Ltd T/A Jonkershuis Constantia Restaurant

Vat No: 4680229921

Standard Bank Helderburg

Branch code 033 012,

A/C Number 072299614

**Please fax / email a copy of the deposit slip to
+27 (0)21 794 4813 / info@jonkershuisconstantia.co.za**

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CLASSIC MENU

R190 PER PERSON

Please select one starter, one main course, and one dessert from the below menu to offer your guests.
If you wish to serve an additional choice per course please add R15 per item, per course.

STARTERS

TOMATO, BLACK OLIVE AND FETA SALAD

Mint, parsley & red wine vinaigrette

MINISTRONE SOUP

Garlic croûte

TRIO OF SAMOOSAS

Bell pepper & pineapple relish

SAUTEED CHICKEN LIVERS

Hint of chili, tomato & cream

MAINS

CAPE FILLET OF FISH

Lemon butter, baby potatoes & oven roasted vegetables

PARMESAN CHICKEN BREAST

Mashed potatoes, mushroom cream sauce, wilted greens

PENNE WITH PEAS, GREEN BEANS, GOATS FETA & MINT

Parmesan shavings

SLOW BRAISED BEEF BRISKET

Buttered carrots, garlic beans & potatoes

DESSERT

VANILLA POD ICE CREAM

Hot chocolate sauce

APPLE TART

Caramel cream & vanilla ice cream

FRUIT SORBET

Seasonal choice

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SET MENU 1

R210 PER PERSON

Please select one starter, one main course, and one dessert from the below menu to offer your guests.

If you wish to serve an additional choice per course please add R15 per item, per course.

STARTERS

MARKET SALAD

Tossed baby greens, roasted rosa tomatoes, Parmesan, sweet raspberry vinaigrette

BROCCOLI & ZUCCHINI SOUP

Gorgonzola crème fraiche

ROASTED TOMATO & BASIL SOUP

Basil pesto croûte

CREAMED CHICKEN LIVER PATE

Onion marmalade, melba toasts

MAINS

CAPE FILLET OF FISH

Parsley lemon butter, baby potatoes & oven roasted vegetables

PANNED FREE RANGE CHICKEN BREAST

Peasant potatoes, sweet tomato & olive reduction, wilted greens

SLICED CHAR GRILLED SIRLOIN

Sliced medium, creamed pepper jus, broccoli & mashed potatoes

SPINACH AND RICOTTA PASTA PARCELS

Cream, tomato & basil sauce

DESSERT

VANILLA POD ICE CREAM

Hot chocolate sauce

CINNAMON MILK TART

Apricot & cinnamon relish

FRUIT SORBET

Seasonal choice

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SET MENU 2

R250 PER PERSON

Please select one starter, one main course, and one dessert from the below menu to offer your guests.

If you wish to serve an additional choice per course please add R15 per item, per course.

STARTERS

PORCINI & FIELD MUSHROOM BRUCHETTA

Sautéed with garlic, thyme & olive oil, wilted spinach, Parmesan shavings

SMOKED VENISON CARPACCIO

Rocket & caramelized pear salad

TOMATO & BOCCOCINI SALAD

Basil pesto dressing

SMOKED SALMON TROUT PATE

Fried capers, thin ciabatta toasts

MAINS

SEARED FRANSCHHOEK SALMON TROUT

Served medium, wholegrain mustard cream sauce, parsley new potatoes, country vegetables

SPINACH & CREAMED FETA CHICKEN BREAST

Roasted red pepper sauce, whipped parsley mash, roasted vegetables

PAN FRIED PEPPERED FILLET OF BEEF

Prepared medium, creamed mushroom sauce, potato & onion bake, country vegetables

SPINACH AND RICOTTA CONCHIGLIONI

Fresh tomato & basil sauce

DESSERT

OVEN BAKED MALVA PUDDING

Vanilla pod ice cream

BRULED LEMON TART

Crème fraîche

CHOCOLATE BROWNIE

Vanilla ice cream

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SET MENU 3

R300 PER PERSON

Please select one starter, two main courses & one dessert for your guests' selection on the day.
If you wish to serve an additional choice per course please add R15 per item, per course.

STARTERS

OVEN ROASTED TOMATO TART

Puff pastry, pecorino, thyme, basil & cracked pepper

SLICED SMOKED SALMON TROUT

Fried capers, dill & horseradish crème faiche

BABY GREENS AND DUCK SALAD

Roasted bell peppers, lychees, honey & ginger vinaigrette

REAL FILLET CARPACCIO

Marinated mushrooms, fresh rocket, Parmesan shavings

MAINS

GRILLED CAPE FISH FILLET

Shrimp & dill moussaline, braised greens & parsley new potatoes

ROASTED LAMB LEG

Mint & rosemary jus, potato gratin, country vegetables

SLOW ROASTED FREE RANGE CHICKEN THIGHS

Blossom honey & whole grain mustard reduction, whipped parsley mash & wilted spinach

MIXED MUSHROOM & PORCINI RISOTTO

Flavoured with nutmeg, served with wilted spinach & Parmesan

DESSERT

CHOCOLATE TART

Berry cream

MIXED BERRY SEMI FREDDO

White chocolate sauce

PEAR & ALMOND TART

Whipped cream

TRIO OF SUMMER SORBETS

Puree of fresh mint

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ITALIAN STYLE FEAST

PLATTERS FOR THE TABLE

R320 PER PERSON

PLATTER 1

- **CHAR GRILLED VEGETABLES** – Bell peppers, zucchini, aubergine, basil & mint balsamic
 - **CANNELINI BEAN BRUSCHETTA**– thinly sliced celery, vinaigrette
 - **ROASTED BALSAMIC ONIONS** – Sugar & vinegar
 - **MARINATED OLIVES** – rosemary & lemon

PLATTER 2

- **SLICED SIRLOIN** – marinated in rosemary, garlic, olive oil, oven roasted & served with salsa verde

GREEN SALAD

Baby leaves, apple cider vinaigrette

BREADS ON THE TABLE

GENOVESE PENNE PASTA

Green beans, new potatoes, Parmesan

CHICKEN THIGHS WITH WHITE BEANS

Oven roasted with tomato, olives, white wine garlic & herbs

OVEN ROASTED VEGETABLES

Carrots, butternut, baby onions, zucchini, baby potatoes

DESSERT BUFFET

Fresh whole fruit (apples, grapes, pears & peaches)

MINI TARTLETS

Pecan nut tart

Chocolate tart

Seasonal berry tarts

Pouring custard & cream

FILTER COFFEE

VEGETARIAN MAIN COURSE

GRILLED BLACK MUSHROOMS

Garlic, flat-leaf parsley butter & coarse salt, served on tomato & olive sauce, roasted vegetables

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BUFFET MENU 1

R300 per person

PLATED STARTER

Please select one starter from set menu 1 / 2

HOT BUFFET

– Please select three of the following choices to offer your guests on the evening

OVEN ROASTED LEMON & THYME CHICKEN THIGHS

Roasted garlic, chardonnay & baby onion jus

ROASTED PEPPERED SIRLOIN

Sliced medium, served with a mustard & black pepper jus

SMOKED SALMON TROUT & LINEFISH PIE

Italian parsley, dill & cream

ROAST PORK LOIN

Calvados & apple sauce

SERVED WITH

HONEY & CINNAMON ROASTED BUTTERNUT WEDGES

STEAMED GREEN BEANS WITH SOY & SESAME OIL

ROASTED BABY POTATOES WITH ROSEMARY & COURSE SALT

DESSERT BUFFET

SEASONAL FRUIT SALAD

APPLE PIE WITH WHIPPED CREAM

CHOCOLATE MOUSSE

VANILLA POD ICE CREAM

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CAPE MALAY BUFFET MENU

R310 per person

(requires a minimum of 80 guests)

COLD STARTERS

Served on platters to the table

Please select **four** items to offer your guests on the day

- Cape Malay style pickled fish
- Smoked Salmon Trout pate
- Smoked snoek pate
- Pumpkin fritters
- Sweet corn fritters
- Vegetable, Chicken OR Beef samoosas
- Chicken liver pate

HOT BUFFET

Please select **four** items to offer your guests on the day

- Waterblommetjie Bredie
- Tomato Bredie
- Smoorsnoek
- Malay chicken curry
- Lamb curry
- Vegetable & Lentil curry
- Beef bobotie
- Masala fish pie
- Breyani
- Roasted lemon chicken & leek pie
- Curried butternut & lentil pie

SERVED WITH : YELLOW RICE * ROASTED VEGETABLES * CURRY CONDIMENTS

DESSERTS

Please select **four** items to offer your guests on the day

- Malva Pudding
- Bread & Butter Pudding
- Milktartlets
- Koeksisters
- Coconut clusters
- Hertzog Tartlets
- Pecan nut pie
- Apple Crumble
- Fresh fruit salad

SERVED WITH CREAM OR ICE CREAM

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ESTATE BUFFET

R390 per person

PLATED STARTER

Please select one starter from set menu 2 or 3

HOT BUFFET

Please select *four* items to offer your guests on the day

SEAFOOD PAELLA

Mussels, calamari, fish fillet, prawns and chicken

BAKED CAPE FILLET OF FISH

Tomato, olives, white wine

ROAST LEG OF LAMB

Mint, onion and rosemary jus

SLICED ROASTED SIRLOIN

Prepared medium, Pepper cream sauce

OVEN ROASTED CHICKEN THIGHS

Creamed porcini & mixed mushroom sauce

CHICKEN CACCIATORI

Tomato, mushrooms, vermouth & rosemary

BASIL PESTO PENNE

Shaved Parmesan

SERVED WITH

BASMATI RICE

ROASTED PEASANT POTATOES

OVEN ROASTED SEASONAL VEGETABLES

DESSERT BUFFET

SELECTION OF SEASONAL FRUIT

CHOCOLATE TART

LEMON TART

VANILLA POD ICE CREAM

LOCAL BRIE WITH SAVOURY BISCUITS AND ONION RELISH