

# JONKERSHUIS

constantia eatery

## JONKERSHUIS COCKTAIL 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](mailto:info@jonkershuisconstantia.co.za)

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## FUNCTION PACKAGE

### RECOMMENDED TIMES

- BRUNCH 09H00 – 14H30, thereafter R2000 per hour (must be pre-arranged)
- LUNCH 11H00 – 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*

### CAPACITY – SCATTERED SEATING ONLY

- 180 guests *Jonkershuis Courtyard*  
*(Please note this area is outdoors & subject to weather conditions*  
*Reference terms & conditions re : Bedouin Tents)*
- 100 guests *Jonkershuis Main Restaurant Inside*
- 80 guests *Private dining room*

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

*Weddings 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 minimum spend 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 minimum spend per person
- R2500 if 30 or more guests, plus the minimum spend 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 minimum spend 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*)

## **CANAPE SUGGESTIONS**

- Please see choices attached

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

## **PLEASE NOTE:**

**OUR KITCHEN IS NOT HALAAL OR KOSHER.  
THESE ITEMS 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 minimum spend (on food), 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**.
- 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](mailto:info@jonkershuisconstantia.co.za)**

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## COCKTAIL FUNCTION CHECKLIST

<b>HOST</b>	<b>FUNCTION DATE:</b>
TEL _____ FAX _____	VENUE: _____
CELL _____ EMAIL _____	NUMBER OF GUESTS: _____
<b>2<sup>ND</sup> CONTACT</b>	<b>TIME SCHEDULE</b>
TEL _____ FAX _____	ARRIVAL & PRE-DRINKS _____
CELL _____ EMAIL _____	HOST WELCOMED _____
EMERGENCY CONTACT: _____	CANAPES START _____
<b>BAR</b>	CANAPES SERVED UNTIL _____
ARRIVAL DRINKS _____	SPEECHES _____
SPEECHES / TOASTS _____	DESSERT CANAPES _____
<b>BAR TAB LIMIT &amp; SPECIFICATIONS</b>	DANCING _____
<b>SPECIAL REQUIREMENTS</b>	CLOSE _____
<b>OTHER</b>	<b>SEATING PLAN / DÉCOR</b>
	EQUIPMENT TO BE HIRED IN AT GUEST COST
	PA SYSTEM _____
	MICROPHONE _____
	<b>OUTSIDE SUPPLIERS DETAILS</b>
	DJ / BAND _____
	FLORIST _____
	<b>DEPOSIT</b> _____ <b>DATE</b> _____
	INITIAL DEPOSIT @ R3000 PAID ON _____
	ESTIMATED COSTS _____ PAID ON _____
	BALANCE _____ PAID ON _____

# JONKERSHUIS

## constantia eatery CANAPE ITEM SNACKS

Please compile your own menu by selecting items from the different categories below

Please mark next to the required items with an

### SAVOURY

#### R 10 per item, per person

##### Cold

- Ramekin of Salted nuts
- Bread sticks

##### Hot

- Chilli Beef Samoosa – bell pepper, pineapple & cucumber relish
- Cumin chicken samoosa – peach chutney
- Vegetable samoosa – cucumber, mint yoghurt
- Cinnamon & butternut fritters

#### R 13 per item, per person

##### Cold

- Tomato, basil & goats cheese bruschetta
- Smoked snoek pate canapé – apricot & red onion relish
- Mushroom pate – grape relish
- Gorgonzola & onion relish
- Sautéed chicken liver pate en croûte – grilled pear
- Mozzarella, tomato & fresh basil (in season) bites – basil pesto

##### Hot

- Roasted lemon chicken, leek and thyme parcels
- Herbed beef frikkadels – mustard mayonnaise
- Mini vegetable quiche bites
- Snoek tarts – apricot relish
- Fish Goujons – citrus mayonnaise
- Honeyed chicken wings

### SOUP

#### R 14 per item, per person – served in espresso cups

##### Cold

- Tomato & Mint
- Asparagus Soup
- Broccoli & Blue Cheese

##### Hot

- Asparagus Soup
- Broccoli & Blue Cheese
- Butternut
- Seafood Chowder

## **R 15 per item, per person**

### **Cold**

- Smoked salmon trout canapé – horseradish cream, capers and lemon
- Brie & grape relish canapé
- Ostrich Carpaccio – rocket olive oil & Parmesan
- Mixed mushroom bruschetta
- Asparagus spears (seasonal) – citrus crème fraîche
- Parma ham – fresh fruit
- 3 cheese tarts – caramelized onion

### **Hot**

- Wild mushroom supli – fresh tomato sauce
- Herb crumbed fish cakes – mango & ginger chutney
- Beef brochette – Madagascan green peppercorn sauce
- Chicken stuffed with herbs & goat's cheese – roasted red pepper & tomato sauce
- Chicken pesto brochette
- chicken satay skewers – dipping peanut sauce
- Beef satay skewers – dipping peanut sauce

## **R 20 each**

- Poached prawns – roasted garlic aioli
- Seared prawn – dusted with masala rub, lemon cream sauce
- Fillet brochette – béarnaise sauce

## **R 16 each**

- Cold Oysters – cucumber & chilli relish

## **R17 each**

- Warm Oysters Mornay

## **R40 each**

- 3 Prawns on a skewer – masala cream / masala rub with dipping paprika salsa
- (can be served hot or cold)

## **SWEET**

## **R 12 per item, per person**

- Lemon tart – crème fraîche
- Milktarts
- Koeksisters
- Fruit skewers
- Hertzogkoekies

## **R 14 per item, per person**

- Baked cheese cake – berry coulis
- Truffles
- Fruit Patisserie
- Fruit skewers – chocolate dipping sauce

*Should you require an item which is not listed, please do not hesitate to contact us*