

EST . 1917

SKILPADVLEI

Wine Farm

Functions Packages

2026

A Refined Setting for all Gatherings.

ML Joubert Venue | Up to 180 guests | Stellenbosch Winelands
functions@skilpadvlei.co.za | 021 881 3237 | www.skilpadvlei.co.za



W E L C O M E

Thank you for considering Skilpadvlei for your function.

Nestled in the heart of the Stellenbosch Winelands, Skilpadvlei Wine Farm has been a place of celebration and hospitality since 1917. Our historic estate, framed by vineyards, mountain views and carefully tended gardens, provides an exceptional backdrop for any occasion from milestone birthdays and year-end functions to corporate events, private celebrations, and everything in between.

We believe that every function deserves the same level of attention, care and quality. Our experienced team of function managers will work with you from your first enquiry through to the final toast, ensuring that every detail is thoughtfully considered and beautifully executed.

This package has been designed to give you a clear picture of what Skilpadvlei has to offer and to inspire you as you begin planning your event. We look forward to making your occasion truly memorable.

Ideal For

- Birthday celebrations (18th, 21st, 30th, 50th and beyond)
- Year-end functions and corporate events
- Private celebrations and anniversaries
- Farewell and retirement functions
- Themed celebrations and group dinners

THE ML JOUBERT VENUE

The ML Joubert Venue is Skilpadvlei's largest and most versatile event space — a soaring, light-filled hall featuring exposed white-painted beam ceilings, natural wood floors, and abundant natural light. The venue opens onto the estate's landscaped gardens and carries a distinctive character that sets it apart from conventional corporate spaces.

Venue At a Glance

You will be able to start your set-up of your event's décor from 09h00 in the morning of your function and enjoy your day until 00h00 midnight. You may hire the venue after 00h00 at an additional R3000 per hour until 02:00.

Venue Facilities

- Fully air-conditioned hall and bar area
- Backup generator
- Fully licensed bar
- Designated smoking section
- Disabled access and accessible bathroom
- Ladies and gents bathrooms
- Baby changing station
- Designated secure parking
- Lawn area for pre-drinks and outdoor lounge
- Garden setting with vineyard views

Please note: Lawn furniture, umbrellas and outdoor games are not included



FUNCTION PACKAGE OVERVIEW

Each function at Skilpadvlei is supported by a comprehensive package designed to take care of the essentials so you can focus on enjoying the occasion. Our package is priced per person and includes a full 3-course menu, service staff and full use of the venue and its facilities.

Included in Your Package

- Exclusive use of the ML Joubert Venue
- Dedicated waiters (1 per 20 guests)
- Bar, barmen and ice (1 per 50 guests)
- Round tables (8–12 seater) and trestle tables (8–10 seater)
- White tablecloths and white napkins
- Cutlery and crockery for all courses
- Meals from our curated menu
- Glassware for wine, champagne and juice
- Standard set-up and post-event cleaning
- Chairs and chair covers for reception
- Lawn area for pre-drinks or garden
- Generator backup for uninterrupted service

Arranged by the Client

To allow you to personalise your function fully, the following elements are left for you to organise:

- DJ, band or sound equipment
- Sound accessories — extension cords, microphones and speakers
- Table décor and personalised styling
- Birthday cake, themed cake, stand and knife
- Pre-drinks refreshments (see Beverages section)
- Accommodation for guests (available on the farm — see page 9)

Catering Notes

- Buffet-style service is available for any number of guests.
- Plated service is available for groups of 100 guests or fewer.
- You are welcome to bring your own birthday cake or cupcakes.
- Children aged 0–2: No catering fee. Parents may bring food for this age group.
- Children aged 3–12: Half-price catering rate applies.
- Special dietary requirements can be accommodated — please advise in advance

Personalisation Option

You are welcome to bring your own tablecloths, napkins, cutlery and chairs should you wish to customise the look of your tables. Tiffany chairs are available at R20 per chair and cushion for use during the reception.

FOOD & DINING EXPERIENCE

At Skilpadvlei, we take great pride in our culinary offering. Our kitchen team crafts menus that celebrate the flavours of the Cape, using fresh, seasonal ingredients and time-honoured recipes alongside contemporary techniques.

We offer two distinct menu experiences the Traditional Menu and the Braai Menu each fully customisable to reflect your personal taste and the spirit of your occasion. For each menu, you will select one option per course from our carefully chosen selections below.

Choose from two menu options

Option 1 - Traditional Menu

R 565 Per Person

Select one starter, two proteins, and one choice per accompaniment and dessert.

Option 2 - Braai Menu

R 620 Per Person

Select one starter, two proteins, and one choice per accompaniment and dessert.

You are welcome to serve your birthday cake / cupcakes

Children:

- 0-2 years no catering fee - parents are allowed to bring them something to eat.
- 3-12 years - Half price

Dietary Requirements

Please advise your function manager of any dietary requirements — vegetarian, gluten-free, or Halaal — when confirming your booking. Halaal meals are sourced from a certified supplier and are charged at an additional cost per person. All requirements must be communicated at least 5 working days before the function



OPTION 1 — TRADITIONAL MENU

R 565.00 per person

Select one starter, two proteins, and one choice per accompaniment and dessert.

Starter - Choose One

Bread Table

Home-baked wholewheat and white bread, mini roosterkoeke and corn bread, served with jam, cheese and a variety of pâtés

Soup

Mushroom, Butternut or Vegetable — served with freshly baked bread and butter

Mini Pancakes

Salmon and Cream Cheese | Chicken Mayo | Bacon, Feta and Avo | Ham, Cheese and Béchamel

Harvest Table

fresh fruit, cheeses, preserves, cold meats, crackers and spreads

Rice - Choose One

- White Rice
- Savoury Rice
- Basmati Rice

Vegetables - Choose One

- Cauliflower and Broccoli with a Cheese Sauce
- Green Beans with Crispy Bacon and Feta Crumbs
- Pampoenkoekies with Cinnamon
- Roasted Pumpkin
- Cinnamon and Butter Sweet Potato
- Creamed Spinach and Feta
- Oven Roasted Seasonal Vegetables with Olive Oil, Salt and Pepper

Main Course - Protein (Choose Two)

- Traditional Creamy Chicken Pie
- **Oven Grilled Chicken with your choice of sauce:** (BBQ, Honey Mustard, Chutney Mayo or Lemon and Herb)
- Butter Chicken Curry
- Hearty Lamb Pie
- Lamb Curry
- Roast Beef with Gravy
- Pork Neck with Feta and Peppadews, drizzled with Honey and Mustard

Starch - Choose One

- Jacket Potato with Sour Cream
- Potato Bake with Cream, Cheese, Onions, Garlic and Mushrooms
- Crispy Deep-Fried Potatoes
- Creamy Mashed Potatoes
- Buttery Baby Potatoes with Garlic and Parsley

Salad - Choose One

- **Greek Salad:** lettuce, cucumber, cherry tomatoes, red onion, feta, olives and dressing
- Beetroot, Feta and Pecan Nut Salad
- **Caprese Salad:** basil pesto dressing, mozzarella, rosa tomatoes and fresh lettuce
- **Summer Salad:** strawberries(Seasonal), nuts, feta and baby spinach with balsamic glaze

Dessert - Choose One (Plated)

- Malva Pudding with Custard or Ice Cream
- White and Dark Chocolate Mousse Duo with Fresh Berries
- Cheesecake with Chocolate Shavings and Berry Coulis
- Mississippi Mud Pie

OPTION 2 — BRAAI MENU

R 620.00 per person

Select one starter, two proteins, and one choice per accompaniment and dessert.

Starter - Choose One

Bread Table

home-baked wholewheat and white bread, mini roosterkoeke and corn bread, served with jam, cheese and a variety of pâtés

Soup

Mushroom, Butternut or Vegetable — served with freshly baked bread and butter

Mini Pancakes

Salmon and Cream Cheese | Chicken Mayo | Bacon, Feta and Avo | Ham, Cheese and Béchamel

Harvest Table

fresh fruit, cheeses, preserves, cold meats, crackers and spreads

Canapé Selection:

- Mini chicken pies with rosemary
- Mini meatballs with BBQ sauce
- Vegetable spring roll with sweet chilli
- Crumbed mozzarella balls
- Bacon and cheese quiche

Main Course - Protein (Choose Two)

- Pork Chops with Honey and Mustard Sauce
- Lamb Chops with Fresh Rosemary
- BBQ Chicken Pieces
- Chicken Skewers
- Boerewors with Tomato Relish
- Pork Sausages

Rice - Choose One

- White Rice
- Savoury Rice
- Basmati Rice

Salad - Choose One

- **Greek Salad:** lettuce, cucumber, cherry tomatoes, red onion, feta, olives and dressing
- **Mexican Salad:** beans, corn, cucumber and peppers
- Beetroot, Feta and Pecan Nut Salad
- **Caprese Salad:** basil pesto, mozzarella, rosa tomatoes and fresh lettuce
- **Summer Salad:** strawberries(Seasonal), nuts, feta and baby spinach with balsamic glaze
- Broccoli Salad with sweet mayo, cheese, cucumber and red onion

Vegetables - Choose One

- Green Beans with Crispy Bacon and Feta Crumbs
- Pampoenkoekies with Cinnamon
- Roasted Honey and Garlic Cauliflower and Carrots
- Oven Roasted Seasonal Vegetables with drizzled Olive Oil, Salt and Pepper
- Buttery Corn on the Cob

Starch - Choose One

- Braaibroodjies: butter, tomato, onion and cheddar cheese
- Garlic Bread
- Jacket Potato with Sour Cream
- Potato Bake with Cream, Cheese, Onions, Garlic and Mushrooms
- Potato Salad with Egg, Bacon Bits and Fresh Parsley
- Crispy Deep-Fried Potatoes
- Buttery Baby Potatoes with Garlic and Parsley
- Curry Noodle Salad

Dessert - Choose One (Plated)

- Malva Pudding with Custard or Ice Cream
- White and Dark Chocolate Mousse Duo with Fresh Berries
- Cheesecake with Chocolate Shavings and Berry Coulis
- **Dessert Tray:** Peppermint Crisp, Lemon Meringue and Milk Tartlets
- Chocolate Brownies with Cream or Ice Cream
- Mississippi Mud Pie

BAR & BEVERAGE EXPERIENCE

We want your guests to arrive to an inviting, well-curated welcome a cash bar can be organised with your functions manager

You are welcome to arrange your own pre drinks for the arrival reception please note that drinks must be delivered to the venue the day before your function for our team to assist with set-up and service.

Take note that NO hard liquor or wine may be brought onto our premises

Pre-Drinks — What You May Bring

- The following are permitted for self-provided pre-drinks:
- Beers and ciders
- Soft drinks and juice
- Sparkling wine
- Cocktails and punch
- Sherry
- Non-alcoholic mocktails

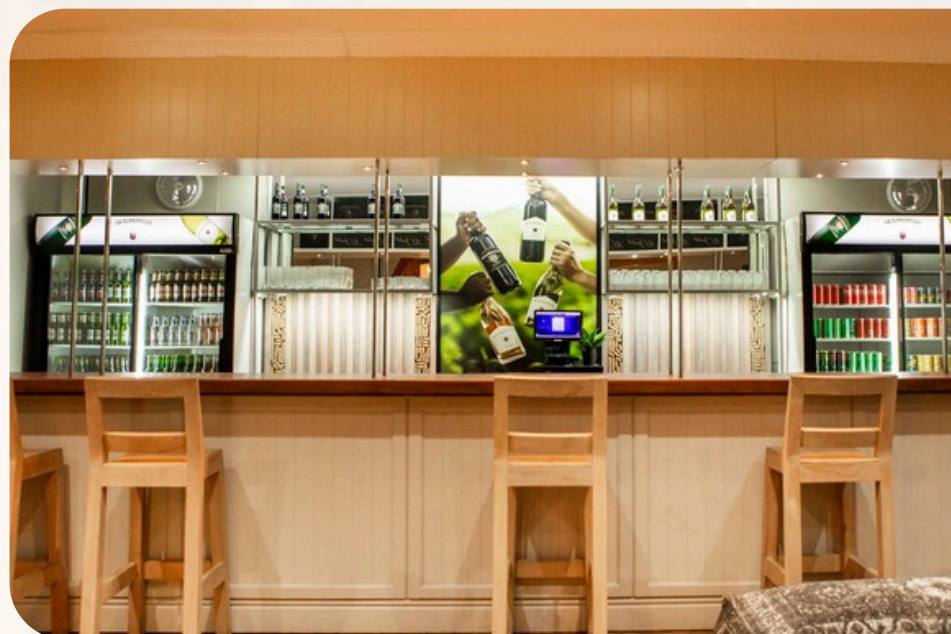
Bar & Beverages During the Function

- No hard liquor or wine may be brought onto the premises.
- Skilpadvlei's bar team will handle set-up, service and restocking throughout your event.
- Ice, jugs, glasses and wine barrels are provided at no additional charge.
- Pre-drinks snacks and canapés are available to order separately through your function manager.

A note on beverages

All wine, spirits and beverages during the function must be purchased through Skilpadvlei. Our fully licensed, well-stocked bar offers a wide selection of beverages at competitive prices. Pricing is available on request.

All pre-drinks provided by the client must be delivered to Skilpadvlei the day before the function. Our team will be happy to assist with set-up and serving so that your arrival reception runs seamlessly.



BOOKING REQUIREMENTS

Our function bookings are subject to minimum guest requirements, which vary by season and day of the week.

These minimums ensure that every event benefits from the full Skilpadvlei experience.

Peak Season — October to April

Day	Minimum Guests
• Saturday	100 Guests
• Friday	80 Guests
• Mon, Tue, Wed, Thu, Sundays	40 Guests

Off-Peak Season — May to September

Day	Minimum Guests
• Saturday	100 Guests
• Friday	80 Guests
• Mon, Tue, Wed, Thu, Sundays	40 Guests



ACCOMMODATION

For full day functions, private celebrations, or guests travelling from beyond the greater Cape Town area, Skilpadvlei's on-farm accommodation offers a comfortable, character-filled place to stay.

Having your guests on-site allows your event to unfold seamlessly, creating a more connected and relaxed experience while eliminating the need for off-site travel and coordination.

We strongly recommend securing accommodation well in advance, particularly during the peak season (October to April), as availability cannot be guaranteed.

Accommodation Options

7 self-catering cottages accommodating up to 30 adults sharing

11 bed and breakfast rooms accommodating up to 22 adults sharing (2 per room)

2 Self Catering cottages accomodating up to 7 adults sharing

Booking Accommodation

Contact our accommodation manager

Email: accommodation@skilpadvlei.co.za or

Phone : 021 881 3237

For all accommodation enquiries, availability and rates between 08h00 and 17h00 every day.



BOOKING & PAYMENT

Our booking process is straightforward and designed to give both parties clarity and confidence well ahead of the conference date. Your function manager will guide you through each step.

Booking Process

- Contact your function manager to confirm availability and discuss your requirements.
- A personalised quotation will be provided based on your delegate count, package selection and special requirements.
- A 50% deposit is required within 5 days of confirming your booking and will receive a reference number
- Dates are not held tentatively — your booking is confirmed only upon receipt of the deposit and your reference number.

Final Confirmation — 14 Working Days Before

- Confirm your final delegate numbers.
- Submit all menu selections and dietary requirements.
- Pay the full outstanding balance.
- A final coordination meeting will be scheduled at this stage to lock in all arrangements.

Banking Details

- **Account Holder** : W.D Joubert
- **Bank** : ABSA
- **Account Number** : 406 747 4490
- **Branch Number**: 632005

Proof of payment: Please email all proof of payments to functions@skilpadvlei.co.za with your reference number.



TERMS & CONDITIONS

By signing your functions contract, you confirm that you have read and accepted the following terms and conditions in full.

1. Skilpadvlei, its owners, management and staff accept no responsibility for any loss, theft, injury or damage suffered by delegates, organisers or their belongings on the premises.
2. Our facilities are strictly non-smoking indoors. Smoking is permitted in designated outdoor areas only.
3. Right of Admission Reserved.
4. All prices include VAT at 15%. Pricing and menus are subject to change without prior notice and are subject to availability. Final confirmed prices will be reflected in your signed contract.
5. Under no circumstances may any function guest or organiser bring wine or alcoholic beverages onto the premises — whether for personal consumption, as table gifts, or otherwise.
6. All décor must be discussed and approved with management in advance to ensure no damage is caused to the venue or its furnishings.
7. All deliveries must be arranged with management to facilitate venue access and subsequent collection.
8. Skilpadvlei Wine Farm accepts no responsibility for any loss or inconvenience resulting from power failures, natural events, or circumstances beyond our control.
9. To avoid confusion on the day, all changes must be communicated by an authorised representative of the client to the Skilpadvlei Function Manager only. Unauthorised changes made directly to other staff members will not be honoured.
10. Cancellation Policy: (a) Within 4 months of the function date — 100% of the deposit is forfeited. (b) Between 4 and 6 months prior — 50% of the deposit is forfeited. (c) Six or more months prior — 25% of the deposit is forfeited. Deposits are not transferable to alternative dates.
11. Any damage to the venue, furniture, linen, crockery, glassware or equipment will be charged directly to the client.
12. A final coordination meeting will be held 14 working days prior to the function date to confirm all arrangements. Following this meeting, changes are only accepted in writing.
13. All client-side setup must be completed at least one hour before the function is scheduled to begin, to allow for final cleaning and inspection.
14. Quoted prices may vary due to economic or operational changes. Final pricing is confirmed in the signed contract.
15. No variation to the terms of this agreement shall be binding unless recorded in writing and signed by both parties.

CONTACT US

We look forward to hosting your next function at Skilpadvlei.

Our function management team is dedicated to ensuring that your function is professionally managed, and genuinely memorable. Please do not hesitate to reach out at any stage from your first enquiry through to post-event feedback.

Get in Touch

Please do not hesitate to contact our function manager
functions@skilpadvlei.co.za or on 021 881 3237 for any enquiries or requests.
Please visit www.skilpadvlei.co.za for additional information

Skilpadvlei — est. 1917

A legacy of excellence, hospitality, and the Stellenbosch Winelands.