



SIMON'S

— GROOT CONSTANTIA —

Wedding & Events Package

2023 - 2024

HOW LOVELY TO MEET YOU!

We are delighted that you are considering Simon's Banqueting Cellar as a venue for your special celebration.

At Simon's Banqueting Cellar we understand the importance of each celebration reflecting the personality and individualistic style of the host/s and therefore mindfully curate every occasion with the host and their guests front of mind.

We are a dedicated team full of energy and ideas to bring your dreamed vision to life.

THE VENUE

Our venue can seat up to 180 guests (150 with dance floor) comfortably inside. We can accommodate up to 250 cocktail-style. To have guests experience the beauty of the Groot Constantia Estate we also offer exclusive use of our outside terrace. The terrace is accessed through large glass doors and can seat an additional 40 guests. Our guests love the relaxed ambiance of our terrace with its satellite bar for welcome drinks, roaming canapes and lounge pockets.

The true ambiance and beauty of Simon's Banqueting Cellar can only really be experienced in person. We look forward to meeting you.



Book your site visit here:

functions@simons.co.za

OUR RATES

PEAK SEASON: OCTOBER - APRIL
MONDAY – THURSDAY : R 18 000
FRIDAY : R 28 000
SATURDAY : R 38 000
SUNDAY : R 25 000

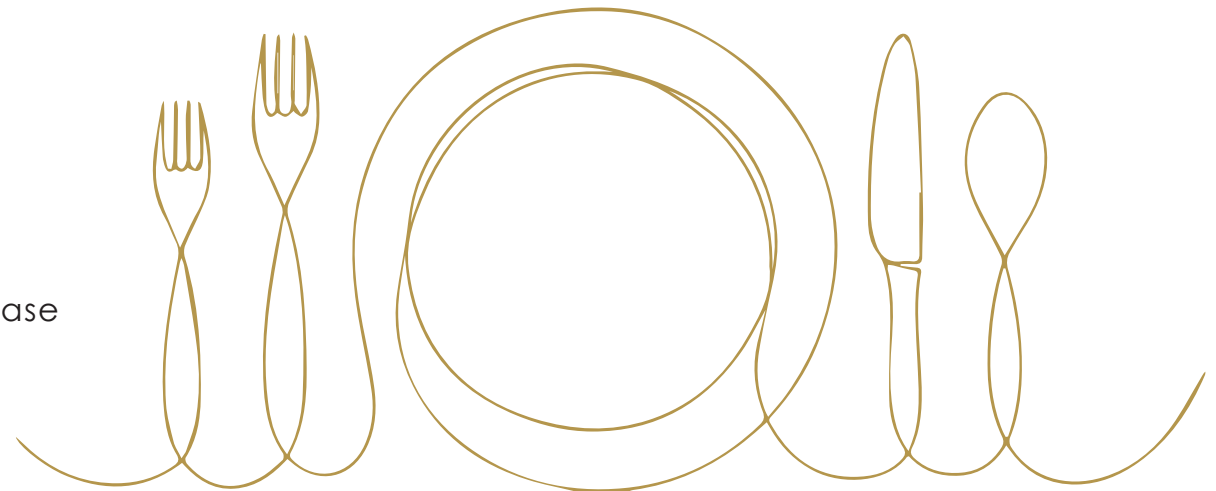
OFF SEASON: MAY – SEPTEMBER
MONDAY – THURSDAY : R 13 000
FRIDAY : R 20 000
SATURDAY : R 30 000
SUNDAY : R 18 000

Inclusive of :

- A dedicated event manager from conception to completion of your celebration
- Wooden tables / can be set up to suit your table layout
- Chairs
- Checkered dance floor 5sqm
- A choice of a selection of carefully curated napery to suit your colour pallet
- Candle holders / votives with candles
- Lounge pockets
- Cutlery
- Crockery
- Glassware
- Printed menus at each table setting
- Staffing (additional charges may apply. Please see t&c's)
- Pre and post event cleaning
- Basic PA system
- Security

Excluded :

- Catering
- Beverages
- Additional Décor



FOOD AND BEVERAGE

Our in-house catering team and award-winning chef has carefully curated the below attached set-menus for your selection. Should you wish to create your own bespoke menu our chef is happy to assist in creating the dining experience you envision for your guests.

CANAPES / HOT AND COLD

Choose 6 for R195pp or individually at R35 per item

DESSERT BUFFET TABLE

Can replace set menu dessert at R30 per item – choose 5 at R140

AFTER DINNER DRINKS TROLLEY

The perfect finish to a delicious dinner - our drinks trolley will stop at your table stocked with velvet liquors and digestives

All catering is done exclusively by our own chefs. No outside catering is allowed unless arranged by the venue
Prices are based on selection and subject to change

Please note that Simon's Banqueting Cellar is **halal friendly**. For our strictly halal guests we make use of a trusted outside caterer at an additional charge.

HARVEST TABLE

Served as a harvest table or as individual platters to table at R300 per person

MIDNIGHT NIBBLES

For those that need a little something to snack on later in the evening (by latest 22h30)



* Please note that a 12.5% service charge will apply on all food and beverage bills

MENU ONE

Starters

Game Carpaccio

smoked springbok, roasted beetroots, wild rocket, parmesan cheese

Panko Crumbed Fish Cakes

mesclun salad, sweet chili sauce

Caprese Salad

buffalo mozzarella, basil pesto marinated heirloom tomatoes, balsamic glaze

Mains

Grilled Linefish

fricassee of vegetables, roasted baby potatoes

Slow Roasted Karoo Lamb Shoulder

hasselback potato, vegetable fricassee, roasting jus

Olive & Artichoke Linguine

sundried tomatoes, oven roasted artichokes, kalamata olives

Dessert

Eaton Mess

crispy meringue, berry mousse

New York Cheesecake

baked vanilla cheesecake, berry coulis

R595.00 per person

excludes gratuity & beverages

menus are subject to change

MENU TWO

Starters

Beetroot Carpaccio

roasted baby beets, wild rocket, hazelnut crusted goats' cheese, chive vinaigrette

Beef Takaki

marinated exotic mushrooms, parmesan cheese, wild rocket, soy dressing

Caprese Salad

buffalo mozzarella, basil pesto marinated heirloom tomatoes, balsamic glaze

Mains

Grilled Linefish

spinach pearl barley risotto, roasted broccoli, crispy onions

Spinach and Ricotta Ravioli

with a nutty sage butter and Pomodoro sauce

Grilled Fillet

crispy rosemary potatoes, medley of exotic mushrooms, roasted brussel sprouts

Desserts

Chocolate & Caramel Mousse

belguim chocolate mousse, salted caramel

Lemon tart

Burnt meringue, berry mint salsa

Duo of local Stonehouse cheese

Homemade preserves, Groot Constantia Bread

R695.00 per person

excludes gratuity & beverages

menus are subject to change

MENU THREE

Starters

Cured Norwegian Salmon

lemon panna cotta, roasted baby beets, pea & red onion vinaigrette

Crispy Wonton Parcels

cape malay spiced minced beef, yoghurt, tomato & onion salsa

Beetroot Carpaccio

roast beets, wild rocket, hazelnut crusted goats' cheese, chive vinaigrette

Mains

Grilled Ribeye

roasted bone marrow, tender stem broccoli, sauteed mushrooms

Grilled Linefish

spinach pearl baby risotto, roasted broccoli, crispy onions

Spinach and Ricotta Ravioli

with a nutty sage butter and Pomodoro sauce

Dessert

Dark Chocolate Tart

caramel popcorn & butterscotch sauce

New York Cheesecake

Baked vanilla cheesecake, berry coulis

Trio of Stonehouse Cheeses

Homemade preserves, Groot Constantia Bread

R845.00 per person

excludes gratuity & beverages

menus are subject to change

WELCOME DRINKS

We like our guests to feel that they have arrived...Our mixologist has created the following welcome drinks for you. Should you have a signature cocktail not found below, we are happy to have it available on the day

French 75

Created during WW1, inspired by the French 75mm field gun. Bubbly / Gin

Paloma

Our summer favorite. Tequila / Lime / Grapefruit

Mimosa

We salute Frank Meier, the bartender who reportedly served the first mimosa at the Ritz Paris back in 1925

Aperol Spritz

This spritz has been a crowd-pleasing aperitivo for more than two centuries and we know why.
Aperol / Prosecco / Soda

Blood Orange Daiquiry

The tangy bitterness of the aperol followed with the lightly acidic, and subtly sweet notes of the blood orange has us hooked. Rum / Lime Juice / Syrup

We are very happy to mix up equally refreshing non-alcoholic versions of the welcome refreshments above.



BAR

Simon's Banqueting Cellar has a fully licensed service bar which is available as either a cash or limit bar. Should you wish to make use of our satellite bar on our outdoor terrace please note an additional charge of R500 will apply (1 barman per 40 guests)

We like to keep the party going as much as you do, we however call last rounds at 23h30. Should you wish to keep the bar and music going an additional x amount will apply per hour. We are situated on South-Africa's oldest wine producing estate and have an extensive wine list; therefore, we don't allow any wine or beverages to be brought in.



**Ask us about a special discount when you choose
Groot Constantia Wines for your tables**

FYI

Provisional reservations will be held for 7 days and released without prior notification. Revised quotes are subject to revised pricing. In order to confirm your reservation and secure the date of the event, we require a signed and completed copy of our terms & conditions, and the full venue hire as deposit.

Confirmation of deposit payment and signed terms & conditions must be emailed to our offices: functions@simons.co.za and accounts@simons.co.za

Please ensure that the correct reference number, as per your deposit invoice, is used for all payments; as failure to use this reference may result in any payments being incorrectly allocated

Full pre-payment of the event is due 2 weeks prior to the event date

Final invoice will be calculated based on guest numbers confirmed 1 week prior to your function date

12.5% gratuity will be added onto the final invoice on Food & Beverages only.

Whilst our function team is on hand to answer any and all questions ALL CORRESPONDANCE MUST BE CONFIRMED VIA EMAIL ONLY, in order to avoid any confusion and to ensure we have all the correct details.

Simon's Restaurant does have a generator and is fully functional during load shedding.

Please ensure that all electrical requirements are confirmed in advance. We do not supply extension cords / multi-plugs / plug adaptors. Please ensure all your suppliers are aware that they will need to bring their own along with tape or rubber cord covers to safely secure them to the floor.

TERMS & CONDITIONS

1. All prices are quoted inclusive of VAT at 15%, and are based on estimates which may be revised should your expected numbers change or should market related food & beverage prices fluctuate.
2. A service fee of 12.5 % will be added to the final total invoice, excluding venue hire.
3. ONLY emailed confirmation will be accepted.
4. Weather - We take no responsibility for outdoor functions, the client remains responsible for any costs involved, should hiring of any coverings be required.
5. The client shall be responsible for any damage caused to the buildings, furnishings, utensils, additional equipment therein or the immediate surrounding areas; by any act or omission of the client, the client's guests or employees of the client. A R2000 breakages deposit is added to the initial invoice – any excessive breakages / damages / extraordinary cleaning up will be deducted from this deposit. The deposit will be refunded 7 working days after the event. Please ensure the correct bank details are supplied for the refund.
6. The client will be responsible for the safe keeping of equipment hired on their behalf and any damage caused to this equipment.
7. Simons 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 Simon's Restaurant, Groot Constantia Estate, Iziko Properties and any of the aforementioned companies' employees against any claims that might be brought against them.
8. The minimum spend required for the various venues is dependent on each venue, should the spend fall below these agreed figures, any shortfall will be added as venue hire.
9. All functions must terminate at the allocated time unless a later time is agreed (in writing) with Simon's Restaurant prior to the event date (when final function details are due). Any late stays will incur a fee of R3 500 per hour or part thereof and will be levied onto the final account on the evening.
10. We will hold your booking on a provisional basis for 7 days, whereupon a signed copy of this agreement as well as the booking form is due, in addition to the deposit.
11. Provisional bookings will be released without notification, should you fail to forward the signed terms & conditions along with confirmation of payment, via email to dawn@simons.co.za within this 7 day period.
12. All payments MUST use the invoice reference outlined on the deposit invoice. Simons Restaurant cannot be held responsible for any incorrectly allocated payments due to missing or incorrect reference numbers.
13. The total estimated costs of the booking must be paid in full, two weeks prior to the date. This includes: the venue hire, menu price per person, and service charge – whichever is applicable. Please email proof of payment to dawn@simons.co.za
14. Final numbers, dietary requirements and seating plan with table numbers must be confirmed 1 (one) week prior to your function. These numbers confirmed will be the minimum numbers charged to your account.
15. All extras over and above the estimated costs must be settled in full upon departure (unless arranged otherwise)
16. By signing these terms & conditions you acknowledge that the details contained therein, has been read and understood by yourself.
17. Cancellation Policy: – if the booking is cancelled
 - a. 60 days prior to the event - 75% refund
 - b. 30 days prior to the event – 50% refund
 - c. If the event has to be cancelled due to Government regulation – a full refund will apply.
18. Please note, we have an image portfolio of our functions and events which is updated after each event. The pictures are used for social media, marketing and showcasing.

TESTIMONIALS

Thanks for everything. I totally appreciate your level of service and care. We had an absolute blast and couldn't have asked for anything more

~ Claire & Bernard

Just a huge thank you for an outstanding job done on the food, venue and decor. I was blown away it exceeded my expectations, it was absolutely stunning. Thank you

~ Zelda & Warren

Thank you so much to and your team for everything. It was such an amazing day and our guests cannot stop raving about the food and the great party they had.

~ Abby & Rick

Megan and I would like to sincerely thank you for all your attentiveness and patience, creativity and style in planning and executing what was, without exception, our picture perfect wedding. You were absolutely exceptional and generous in giving of your time. You went over and above to put the finishing touches to personalise the venue, the food, the canapés and cocktails. We felt like you were a part of our journey and we hope you had as much fun as we did. Like the cake, the decor and everything else, we give 10/10.

~ Bradley and Megan



THANK YOU

We look forward to
planning your special
day with you

Book your site visit here:
functions@simons.co.za