



HAUTE CABRIÈRE

Steeped in history dating back 300 years, Haute Cabrière is nestled at the foot of a majestic mountain, with unique views of the Franschhoek Valley.

Our venue can accommodate 80 guests comfortably, and 100 guests at the maximum, in our ceremony and reception areas.

Our ceremony and reception areas are all covered, making them ideal for any weather conditions. In cases where the outside terrace is being used for cocktail hour, an inside alternative is available.



HAUTE CABRIÈRE
FRANSCHOEK

WEDDINGS AT HAUTE CABRIÈRE

FRANSCHHOEK AT ITS BEST



HAUTE CABRIÈRE VENUE

Our venue features a dining room used for receptions, and our barrel cellar for ceremonies.

The dining room consists of two areas, with an open area in the middle. We suggest a site visit before the floor plan is set up.

The barrel cellar is best utilised for 75 guests, but additional seating may be arranged to accommodate 100. An isle wrapped in wine barrels creates an intimate and romantic setting for couples to exchange vows.



VENUE FEES

May - August
R 15 000
September - April
R 38 000

*Prices increase by 10% each year.
Published September 2018.

UNIQUE SPACES



VENUE HIRE INCLUDES

Ceremony:

Exclusive use of the barrel cellar from 13h30

Seating for 75 guests (over 75 guests requires additional seating to be hired in)

Reception:

Exclusive use of Haute Cabrière Restaurant and Terrace.

(Set up from 11am)

Tables and chairs for 100 guests, long table style.

Outdoor seating for 40 guests.

Cutlery, crockery and glassware as per menu choices.

Single bottle ice buckets in stainless steel.

Table linen – serviettes, table cloths (white)

Service staff – waiters and bar staff.

(1 bar tender, 5-8 waiters depending on pax)

UNIQUE OFFERING



EXCLUSIONS

Décor | Flowers | Stationery |
Food and Beverages | DJ and sound equipment.

Service fee (10% on food and drinks bill)

Overtime after midnight at R3000 per hour, up until 02h00.

R5000 deposit for breakages/damages (refundable 7 days after function)

R5000 bar tab deposit, should an open bar be required.

WINELANDS DINING



SAMPLE THREE-COURSE MENU

Please note that this is a sample, the final selection may change and is subject to availability of seasonal ingredients. The menu is based on our a la carte menu* and priced at approximately R395pp*

Asian venison tartare

Hand chopped venison loin, soy pickled quail egg, seed cracker

Fillet, bone marrow

Beef fillet served with bone marrow, brown garlic sauce, kale croquette

Chocolate mousse cake

Horlicks ice cream

*Depending on wedding date and seasonal menu changes, the menu may only be selected 1 month prior to the function.

*Food prices quoted from September 2018 and increase annually by 10%.

* An additional course may be added at R105 per person.

COCKTAIL HOUR SUNSETS



HAUTE CABRIÈRE CANAPÉS

Canapés may be included as an additional course or feature to your reception. Please note that the below are an indication only.

Truffle and mushroom arancini

Buckwheat blini, smoked salmon, crème fraîche and caviar

Peking duck pancakes, hoisin sauce

Chicken liver parfait on brioche toast

Shoe pastry buns with gruyère filling

Almond gazpacho

Tempura smoked mussels with saffron mayonnaise

Prawn wontons with nam jim dipping sauce

Steak tartare on croutes

Salmon tartare with nori dressing

Canapés are R60 per canapé, a serving is two portions. A minimum of two menu items are required.

FINE WINES



WINES & DRINKS

We proudly serve Haute Cabrière and Pierre Jourdan wines. We carry a small spirit list available on request. With prior arrangement additional wines may be brought in and a corkage fee will apply.

Méthode Cap Classique
Pierre Jourdan Brut
Pierre Jourdan Belle Rose
Pierre Jourdan Blanc de blancs
Still Wines
Pierre Jourdan Tranquille
Haute Cabrière Chardonnay Pinot Noir
Haute Cabrière Pinot Noir Unwooded
Haute Cabrière Pinot Noir
Dessert Wines
Pierre Jourdan Ratafia

*prices available at www.cabriere.co.za

*Spirits list available on request

BREATH TAKING VIEWS



VIEWING THE VENUE

Kindly contact us on **+27 (0)21 876 8500** or **restaurant@cabriere.co.za** if you would like arrange a site inspection. Only pre-booked, approved site visits will be granted at the discretion of the management. As we are a working wine farm and restaurant, times are subject to availability.