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events and venue general information



Joostenberg events & venue.



position and facilities.
service and catering.
wine and beverages.
flowers, set up and décor.
venue hire.
timing.

position and facilities.

Joostenberg Events Venue and Bistro are situated on Klein Joostenberg on the R304 in the Muldersvlei district near Stellenbosch. Centrally positioned in the Boland winelands, access is easy from several areas - only 15 to 20 minutes from Stellenbosch, Paarl, Durbanville and Bellville, and less than an hour from central Cape Town and the southern suburbs – making it a practical choice for both business and social gatherings.

Joostenberg Events Venue is modern and spacious with large sliding doors opening onto a veranda. The atmosphere is rural and serene with views across hectares of gardens, a dam and farm lands. Facilities are versatile and the venue is set up for each occasion to suit the needs of the client. It is ideal for hosting celebratory lunches, dinners or breakfasts, seminars, trade shows and weddings.

Joostenberg Bistro is a cosy, family friendly space with tables set in front of a huge fireplace in winter and spilling out onto a vine shaded stoep in summer. It is open daily for breakfasts and lunches, and is available in the evenings for convivial, informal private suppers.

The Victorian gazebo in the garden is the perfect setting for romantic wedding ceremonies.

Ladies, gents and disabled cloak room facilities and ample parking are provided.
Office facilities are available by prior arrangements.





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The Joostenberg team will take care of each aspect of every event. The focus is to provide comprehensive, friendly and efficient service, tailored to suit client requirements and budget. Meals are freshly prepared on site, flowers for décor are grown on the farm and wines crafted from our own vineyards are offered. We will assist with menu compilation, beverages choices, programs, timing and décor.

Waiter and bar service is part of every package. It includes service during the event as well as the preparation, cleaning, set up and break down of the venue. Ten percent (10%) of the menu prices is charged for service.

catering.

Chef Christophe Dehousse heads up our kitchen team, and cooks from scratch using fresh ingredients every day. Although the kitchen is versatile, classic French bistro dishes are a specialty and the use of local farm produce, particularly our own pork, lend a strong Boland influence. Menus are worked out with the client to suit the occasion. Whether cooking simple country dishes for a conference, a gourmet gala dinner or elegant cocktail, excellent quality is guaranteed.

Menu prices are charged per person including VAT and children under 12 yrs pay half price. Requests for special meals or particular dietary requirements can be accommodated. Costs for these will be calculated S.Q.





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Joostenberg wines ranging from fresh, fruity whites to full bodied reds, will compliment your meal and offer both quality and value. Our wines are crafted from our own vineyards and we are especially proud to have organic certification. To compliment our own range we also stock selected wines from neighbouring wineries.

Joostenberg Events Venue and Bistro has a full on consumption license and carries a variety of other beverages such as fresh juices, homemade lemon cordial, iced teas, ginger beer and as well as the most popular spirits. A cash bar, open bar or table service can be provided.

It is not permitted to bring any beverages onto the premises at all. The only exception is for wines when arranged with us by the client well in advance. In such cases R 40.00 corkage fee per bottle will be charged. We may not to sell beverages at an event to “take-away”





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The Joostenberg team will take care of all your flower and décor needs, and ensure that the venue is set up to your requirements.

Cut flowers such as roses, lavender, fynbos and fragrant herbs are grown on the farm. Our in house florist will design table flowers arranged to suit colour choice, theme and personal preference and will quote accordingly. Particular flower type, colour and containers will be sourced as needed.

Our standard table setting consists of round 8 seater tables, white plastic chairs, white cotton table cloths and napkins. Crockery is white, cutlery stainless steel and glasses plain clear glass. These are all included in our venue hire cost. However a variety of tables, chairs, table linen, chair covers and all sorts of décor items can be provided. These are extra expenses and will be quoted for.

We do not allow outside companies or individuals to provide décor in our venue.





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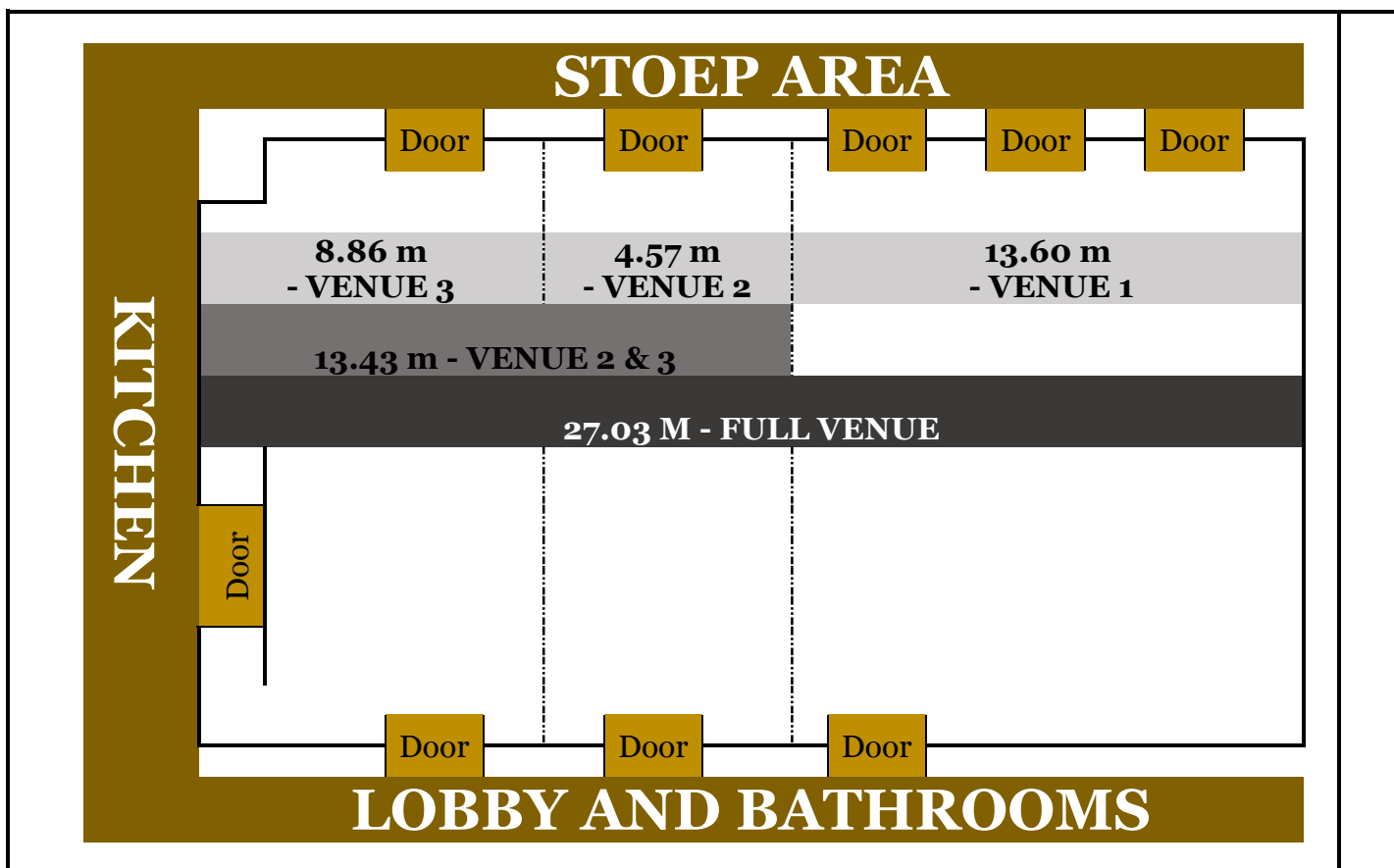
The capacity of the venue will be determined by the seating plan, dance floor, staging or other special equipment required for the event.

The venue hire includes:

The use of gardens and specified venue; cutlery, crockery and glasses set according to the menu and beverage choices of the client; white cotton table cloths and napkins; 8 seater round tables and white plastic chairs.

Events venue (all prices are VAT inclusive)

Full venue	approximate capacity of 300 guests	R 9 000.00
Venue 1	approximate capacity of 100 guests	R 4 500.00
Venue 2	approximate capacity of 30 guests	R 1 500.00
Venue 3	approximate capacity of 60 guests	R 3 000.00
Venue 1 & 2	approximate capacity of 130 guests	R 6 000.00
Venue 2 & 3	approximate capacity of 100 guests	R 4 500.00



Joostenberg Bistro

R1000 venue hire is charged. The bistro is only available for dinners from 18.00 – 23.00.

The bistro can accommodate a minimum of 40 and a maximum of 80 guests.

Gazebo

R 2 000.00 inclusive of up to 100 chairs for the ceremony



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The venue is provided for a certain amount of time depending on the type of reception or conference.

Following is a guideline of timing:

Morning/breakfast: 08.00 – 11.30

Lunch: 12.30 – 16.30

Dinner: 19.00 – 00.00

Cocktail: 18.00 – 21.30

Morning wedding: 08-13h00

Lunch wedding: 12h00-17h00

Evening wedding: 16h00-00h30

These times can be adjusted, but arrangements must be made well in advance and are dependent on other events taking place over the same period of time.

If the event exceeds the cut off time a R 1 000.00 overtime fee, per hour or part thereof will be charged.

