

The Stellies Taproom

Private Events Information

about us

At the Stellies Taproom on Klein Joostenberg we serve delicious craft beers on tap brewed onsite by The Stellenbosch Brewing Company, as well as yummy picnic-style food designed to be shared amongst friends and family. The taproom is in the gardens on the farm and is a friendly, relaxed space with tables in the gardens, inside and on our stoep.

taproom hire

Payment of the taproom hire fee of R3000 is required in order to secure your booking for a private event. There is an additional R2500 refundable deposit that is required to cover any breakages on the night. Our venue and equipment are in good condition and we reserve the right to hold the client responsible and to charge the client for any damages to our property as a result of the function. This deposit will be retained until all accounts have been settled and damage has been assessed.

The taproom hire includes: The use of the gardens and Taproom, biodegradable cutlery, plates and packaging. Additionally, this includes staff, all glassware and seating in the gardens and Taproom.

If the function is cancelled more than 30 (thirty) days before the booked date we will refund 80% of the venue hire fee. For cancellations made less than 30 (thirty) days before the booked date, there is no refund.

Kindly note that there is a minimum of 30 guests required in order to hire out the Taproom.

timing

The Taproom is available from 18:00 - 24:00. Kindly note that normal trading ends at 17:00 and the Taproom needs to be cleaned and set up for your event. You are welcome to be on site from 17:30 to set up your own décor, but this remains at the discretion of management and is dependent on the COVID Curfew regulations.

If the event exceeds the above time, a R1000 overtime fee, per hour or part thereof, will be charged and added to the total bill on the night.

catering costs

The Taproom set menu is charged per person. A service fee of 10% is added to this menu cost. Confirmation of the number of guests attending is required at least 10 days before the booked date. The food account will be invoiced for this number of guests and is payable 5 working days before the event.

beverages

Beverages are charged on consumption and are not included in the cost of the set menu. A cash or open bar can be provided. Kindly note that we don't serve hard spirits and our alcohol offerings include Stellenbosch Brewing Company craft beer on tap, Joostenberg Wine and Villiera bubbly. WE DON'T ALLOW ANY WINES/ALCOHOL TO BE BROUGHT IN AND THUS CORKAGE DOES NOT APPLY.

The Stellies Taproom

🍀 Group Booking Information 🍀

special equipment

Specially hired equipment and service providers such as photographers, DJ's or bands are not included in the venue hire fee or set menu. You are welcome to arrange such service providers on your own account.

restrictions

Use of venue & premises at own risk. No swimming in the dams is allowed. Music volume to be kept at a low, reasonable level and is only allowed inside - outside by special request only. Clients and their guests may not bring in their own beverages or food at all.

decor

The setting under the trees in our green, shady gardens is lovely and table decor is not needed. Existing tables stay as they are, and can be moved by staff on request to suit the needs of the event. Existing decor cannot be removed. We don't allow streams, glitter, confetti, plastic balloons and other single-use plastic products. Flowers and candles can be provided if required.

closing procedures

A responsible person representing the client is required to be at the function until all the guests have safely left the property and to ensure that all final accounts have been settled in full.

proof of payment and non-payment

It is incumbent on the client to provide The Stellies Taproom with proof of payments. The clients name and date of the event should appear as a reference on all payments.

The Stellies Taproom reserves the right to halt all preparations and cancel the event should payments not be received as specified in this document.

banking details

Joostenberg Hospitality
ABSA Business Bank
4055 793 608
632005

Please send all correspondence and proof of payments to taproom@stelliesbeer.com

The Stellies Taproom

🍂 Taproom Set Menu 🍂

Best of the Boland

Hand-crafted local cheeses, Joostenberg charcuterie, homemade preserves, homebaked breads, croutons, herb butter

This Lil' Piggy

Joostenberg cocktail pork sausages, dijon mayo

Dough Re Mi

Sourdough flatbread, Ladismith white cheddar, home cured ham, tomato, oregano, leaf salad

Cape Caprese

Skewered rosa tomato, Zandam bocconcini, basil pesto



Canelé

Dark & White Chocolate Brownie

Cupcake

R180 per person

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🍂 Cake & Cupcake Menu 🍂

Cakeage

Should you wish to bring your own cake &/or cupcakes cakeage is charged at R10 per person which includes plates, cutlery & serviettes.

Joostenberg Cakes

The following cakes are available for a minimum of 15 people:

Light Sponge Cake flavoured with lemon, orange, berry, coffee or vanilla, R25 pp

Dark Chocolate Mousse Cake, R40 pp

Carrot Cake with Cream Cheese Icing, R40pp

Baked Cheese Cake, R30pp

Meringue Gateau: berry or granadilla, R25 pp

Joostenberg Cupcakes

The following cupcakes are available (no minimum order):

Peppermint Crisp & Caramel, R20 pp

Theme-coloured & filled, R20 pp