

The Kraal

AT JOOSTENBERG WINE ESTATE

The Kraal Restaurant - Event Info

Valid until December 2024

BACKGROUND INFO

The Kraal Restaurant is a secluded space situated in a shaded, stone walled courtyard on the historic Joostenberg Wine Estate in Muldersvlei.

Slow, farm-style meals are served at wooden tables set outside in between fruit and wild olive trees, right next to the winery and the “werf” garden. The surrounding area is traditionally known for mixed farming, making it possible for the chefs to source a wide variety of interesting fresh produce right on our doorstep. Menu compilation is guided by what is delicious, seasonal and growing locally.

Joostenberg Wine Estate At Joostenberg Estate we believe that fine winemaking is about emphasizing the link between site (terroir) and wine. The estate is known for producing some of the best organic wines in South Africa. The full range of current vintages, as well as some rare bottles from our small batch collection, and specially kept older wines are offered to savour with your meal.

WEDDINGS AND PRIVATE EVENTS Bookings for bigger groups, birthday lunch or supper parties, weddings and celebrations are very welcome at our relaxed, rustic winery restaurant.

Number of guests

Up to 60 guests can be accommodated. For exclusive use, we require a minimum booking for 40 guests. Larger groups can be accommodated depending on the type of event and requirements. Please enquire with us directly.

Menu Costs

Our usual prices are as follows:

Three course meal R485 pp OR Canapés plus a three course meal R550 pp

These prices exclude beverages and an automatic 12.5% service fee.

Extra charges may apply depending on set up requirements, timing of the event, menu choice and beverages.

Prices valid until end December 2024.

Beverages

All beverages (Joostenberg estate wines, beers, soft drinks etc.) must be ordered from our list.

Clients and their guests are not permitted to bring in their own beverages.

An open or cash bar, and table service for beverages is available.

Service fee

12.5% service fee is added automatically to the total food and beverage account.

Timing guideline

Brunch: 9 – 15h

Daytime lunch event: 11h00 - 17h00

Evening dinner event: 18h – 24h

Timing for the set up and preparation, as well as for breakdown and clearing, must be completed within the time frame provided by The Kraal managers.

NOTE: Should additional timing be required for the set up, the event or the breakdown, an additional charge of R2 000.00 per hour will be charged.

Venue hire

For exclusive use of The Kraal for an event, there is a venue hire charge as follows:

Friday, Saturdays, Sundays and Public Holidays R14 000.00

Monday – Thursdays R10 000.00

- NOTE: We can offer a semi-private area for groups of up to 40 guests, at zero venue hire, for brunch or lunch, within our normal trading hours.

Extra charges will apply depending on set up requirements, timing of the event, menu choice and beverages.

Weather Plan B

The Kraal is an outdoor space. In case of poor weather, the event will automatically be moved into the cosy 'waenhuis' tasting room.

A tent or marquee is highly recommended for bigger groups to provide shade, or in case of poor weather. This is an extra cost for the clients account.

Music

Music for dancing is allowed until midnight. This cut off time is strictly enforced due to tenants who live on the farm.

Please ask for our list of preferred DJ's.

Furniture, crockery, cutlery and glasses

All furniture, crockery, cutlery and glasses required for serving the meal are included in the menu price per person.

Arrangements can be made to hire additional items from our dedicated service provider, but this would be an extra expense.

The Kraal has a specific supplier for all hiring requirements.

Decor

Please discuss all your decor ideas with The Kraal managers before making any arrangements or paying deposits so that we can advise on what is feasible, and your event can be planned carefully. We do have preferred décor suppliers.

- Simple arrangements of seasonal farm flowers and greenery in our own small vases can be provided as table decor. Alternatively, a list of preferred florists will be supplied.
- Timing for set up and breakdown must be arranged with management, and suppliers will be expected to fit in with the timing specified.
- Please keep decor as environmentally friendly as possible. No single-use plastic or paper decorations that can blow away and make a mess are allowed. This applies especially to balloons, confetti, glitter and streamers. Nothing may be stuck or nailed to walls, windows, doors etc, or installed in any way that causes any damage. All waste such as wrapping, packaging and boxes brought in by clients must be removed at the end of the event.

Payment plan for events

- 50% of the account for the meal as well as the venue hire amount is payable to secure your booking.
- The balance of the food account is payable 10 working days before the date of the event.
- The beverage account is payable on or before the date of the event.
- Proof of payment must be supplied for each payment made.

Contact details

Physical address: The Kraal Restaurant, Joostenberg Wine Estate, Hoopenberg Road, Muldersvlei.

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