



AT JOOSTENBERG WINE ESTATE

The Kraal Restaurant at Joostenberg Wine Estate Event Info

Valid 1 Nov 2025 to 31 October 2026

The Kraal is a winery restaurant situated at the historic Joostenberg Wine Estate in Muldersvlei. Slow, seasonal meals and organic wines are served at wooden tables set outside in between fruit and olive trees in the kraal courtyards right next to the winery and the “werf” garden. On wintery days tables are moved into our wagenhuis tasting room, with its’ cosy fireplace and rustic, barn atmosphere. The surrounding area is traditionally known for mixed farming and the chefs cook with a wide variety of interesting fresh produce sourced from local suppliers and the farm garden. Menu choices are guided by what is delicious, seasonal and growing locally.

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 bespoke, intimate private events such as bridal showers, weddings, lunch and dinner celebrations. For fully exclusive use of the premises, a minimum booking of 40 guests is required. Groups of more than 60 can sometimes be accommodated depending on the type of event and requirements. Please enquire with us directly.

Venue hire

Fridays, Saturdays, Sundays and public holidays: R14 000.00

Mondays - Thursdays: R10 000.00

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

- 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 time per hour: R2500.00

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

Menu Costs

Three course meal: R565pp

3 Canapés plus a three course meal: R625 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.

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: 8 – 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.

NOTE: Should additional timing be required for the set up, the event or the breakdown, an additional charge of R2 500.00 per hour will be charged.

Weather Plan B

Weather Plan B: The Kraal is a mostly outdoor space. In case of poor weather, the event will automatically be moved into the cosy “waenhuis” tasting room. A tent or marquee may be needed for bigger groups for poor weather or shade. This is an extra cost for the client's 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 as per our usual set up as required for serving the meal and beverages are included.

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

The Kraal has specific suppliers for all hiring requirements.

Décor and Table Setting

Tables set in the usual way includes small vases of farm flowers and foliage.

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. We do have restrictions and preferred décor suppliers.

- 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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