KLEIN JOOSTENBERG PICNICS

PRIVATE EVENT INFORMATION

about us

At the Klein Joostenberg Picnic we serve yummy picnic-style food designed to be shared amongst friends and family. The gardens on the farm and is a friendly, relaxed space with tables in the gardens, inside and on our stoep.

Picnic hire

Payment of the Klein Joostenberg Picnics hire fee of R5000 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 picnic hire includes: The use of the gardens biodegradable cutlery, plates and packaging. Additionally, this includes staff, all glassware and seating in the gardens.

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 Picnic.

timing

The picnic venue is available from 18h00 – 24h00. Kindly note that normal trading ends at 17h00 and needs to be cleaned and set up for your event. You are welcome to be on site from 17h30 to set up your own décor, but this remains at the discretion of management.

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 picnic set menu is charged per person. A service fee of 12.5% 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, Joostenberg Wine and Villiera bubbly. WE DO NOT ALLOW ANY WINES/ALCOHOL TO BE BROUGHT IN AND THUS CORKAGE DOES NOT APPLY.

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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.

décor

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 Klein Joostenberg Picnics with proof of payments. The clients name and date of the event should appear as a reference on all payments.

Klein Joostenberg Picnics 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 picnic@joostenberg.co.za
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KLEIN JOOSTENBERG PICNICS

PICNIC SET MENU

Best of the Boland

Local cheeses, Joostenberg charcuterie, homemade preserves, home baked breads, croutons, herb butter

Rock 'n Roll

Mini Pork & Fennel sausage rolls with homemade chutney

Ginger Ninja Slaw

Free-range chicken breast, soy & ginger slaw and fresh coriander

Hoes Koes

Cous cous salad with roast vegetables and herb dressing

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Something Sweet

Koeksister balletjies

Berry cheesecake pudding

Canelé

R350 per person

Excluding beverage and service charge

Cakes available to pre-order

PRE-ORDER AND PAYMENT REQUIRED 48 HOURS IN ADVANCE

- Layered vanilla sponge cake with lemon/orange/ berry/ coffee or vanilla R 450
- Layered Valrhona dark chocolate mousse sponge cake R 595
- Carrot cake with cream cheese frosting and toasted pecan nuts R 650
- Baked vanilla pod cheesecake R 450
- Burnt basque cheesecake R 450
- Mocha layered sponge cake with butter icing R 450
- Red velvet cake with cream cheese frosting R 550
- Meringue gateau R 395

- Orange and chocolate
- Coffee and almond
- Fresh berry (seasonal)
- Fresh granadilla (seasonal)

- Cupcakes @ R20 each

- Vanilla
- Coffee
- Chocolate
- Lemon

- Cup cakes @ R30 each

- Peppermint crisp
- Milk tart
- Red Velvet