



SPECIAL EVENTS PACKAGE

FOR THE PERIOD OF 1 August 2017 – 30 June 2018

Thank you for showing interest in the facilities offered by Leopard's Leap Family Vineyards. We look forward to welcoming you.

Daytime trading hours: 08h00 to 17h00

Evening trading hours: 17h00 to 00h00

All prices are subjected to change and availability, without prior notice, please contact the venue for a current quote.

VENUE OPTIONS

There are seven different areas available for events and functions:

- Tasting Room
- Family Table
- Veranda
- Culinary Area
- Kitchen
- Private Tasting Room
- Boardroom

Most of these areas open up into one another, except for the Boardroom and Private Tasting Room.

The Tasting Room has a large tasting counter and accommodates 28 guests around the counter and 16 more at 4 individual tables.

The Veranda, opening onto a stretched lawn with beautiful vineyard views, accommodates 120 guests in a more informal seating arrangement. With its modern couches and lower tables, the veranda creates a welcoming atmosphere. This area is perfect for relaxation, enjoying good food and wine and admiring the surroundings. The design allows the veranda to be closed with tall glass panels in winter or poor weather while it effortlessly opens up during the summer months. Roof heaters and large fans further assists in obtaining a comfortable temperature.

The Culinary Area seats 58 guests comfortably around tables in various sizes. A generous cooking counter equipped with cameras and two TV screens lends itself perfectly to cooking demonstrations and events such as demonstration lunches. Please note that demonstration lunches are not conducted while the rotisserie is operational - Wednesdays to Sundays 11:00 – 15:30.

The Kitchen contains 12 individual cooking stations and accommodates 20 guests cooking demonstrations. The classes are presented by different chefs, depending on the theme or occasion.

For those special occasions e.g. birthdays, anniversaries, celebrations, family feasts, this table is for you, where there is only space for 20 guests.



The Boardroom is ideal for meetings and can accommodate up to 16 guests. Other than meetings and conferences, it can also be used for formal wine tastings – ideal for corporate groups.

Please note:

All venues are well equipped and designed and furnishings are custom-made. No outside furnishings are allowed. Alternative configurations are limited.

All Prices are subject to change

VENUE HIRE

A venue fee applies for the exclusive use of the entire Leopard's Leap Family Vineyards premises, parts thereof or for events planned outside of normal trading hours:

- Exclusive use of the entire premises during trading hours - R55 000.
- Exclusive use of the Kitchen during trading hours and after trading hours - R15 000
- Groups smaller than 50 guests after trading hours – R7 500
(Venue hire does not include set-up during trading hours)
- Groups between 50 and 150 guests after trading hours or for private area during trading hours – R17 000
(Venue hire does not include set-up during trading hours)
- Groups larger than 150 guests after trading hours or for private area during trading hours – R27 500
(Venue hire does not include set-up during trading hours)
- Group bookings will secure seating in a reserved area, but not the right to the exclusive use of the facility.

Functions and group bookings are only confirmed on payment of the venue hire fee – which serves as the deposit. Full payment of the food bill is required 14 working days before the function.

Should a venue hire not be charged, the full payment of the food bill will serve as a deposit.

Please note that a service fee of 10% will be added to your total bill.

You will be liable for any breakages or damage to the property.



COOKING DEMONSTRATIONS

Food lovers wanting to fine-tune or expand their culinary skills are invited to cooking demonstrations conducted by Leopard's Leap in-house chef Pieter de Jager and visiting local and international chefs. Large-screen television sets give a clear picture of the chef's instructions and techniques, while each student receives a printed recipe to apply the newly acquired cooking skills at home. Customized cooking classes can be arranged. R450 per person, includes a glass of wine per course.

MASTERCLASS COOKING CLASSES

Classes are presented in the state-of-the-art and exceptionally well equipped Leopard's Leap kitchen, accommodating 12 students per class. Each student has his/her own cooking station. Customized cooking classes are arranged for special celebrations, family get-togethers and corporate team-building events. Duration is approximately two hours per class.

Cooking Classes are R9 900 includes either lunch or dinner.

CULINARIA FOOD AND WINE PAIRING

Join Leopard's Leap's for the Culinaria Food and Wine Pairing – a tasting of the six wines in the Leopard's Leap Culinaria Collection, each paired with an example of an ideal food partner.

All the wines in the Culinaria Collection are based on traditional French blends and are made with the specific focus of being exceptional partners to food. The Culinaria Food and Wine Pairing shows these wines with food that illustrates the skill of food and wine pairing, offering guests the ideal opportunity to enjoy well-matched combinations while getting to know the fundamentals behind making informed dinner table choices.

A cooperation between Chef, Pieter de Jager and Cellar master, Eugene van Zyl, the pairing is informative and provides guests with the knowledge required for future food and wine choices, the experiences are interactive and entertaining.

R195 per person.

SOUTH AFRICAN TABLE

A food and wine discussion/conversation while Chef Pieter de Jager prepares the food and a Wine Tasting Ambassador shares his/her knowledge of the wines.

A South African feel, 3 course meal prepared and paired with Leopard's Leap wines.

R250 per person

FAMILY TABLE

For those special occasions e.g. birthdays, anniversaries, celebrations, family feasts, this table is for you, where there is only space for 20 guests.

Harvest platters and rotisserie meats are served at the table and there is a dedicated waiter.

R375 per person, excludes all beverages and 10% service charge.

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MEETINGS AND SMALL CONFERENCES

The Boardroom is equipped with all standard conferencing equipment and is ideal for meetings and small conferences. It seats 6 to 16 guests.

Venue hire per person includes the use of the boardroom, standard conferencing equipment and standard conference set up: - R100 for a half day (08h00 to 12h00) and R180 for a full day (08h00 to 17h00)

Arrival: tea, coffee and juice with yoghurt-muesli cups – R85 per person

Mid-Morning break: tea, coffee and juice with mini filled croissants and cheese scones – R95 per person

Lunch: from our rotisserie and harvest table and dessert – R330 per person

Mid-Afternoon break: tea, coffee, juice and fruit salad cups – R85 per person

10% gratuity will be charged on all food and beverage served.

Minimum number of 6 guests required, bookings to be made 14 days in advance.

BEVERAGES

large selection of wines from the Leopard's Leap range is available. Please find our current beverage list attached.

For private functions and events after trading hours we can offer a bar facility (R3 000) serving most traditional liquors. Coffee and tea are served by arrangement at an additional fee. Please note that a service fee of 10% will be added to your total bill.

SOUND, LIGHTING AND VISUALS

We have recommended suppliers that are familiar with the facility. Please supply us with requirements in order for us to assist in obtaining a quote for your special occasion.

OUTSIDE VENDORS

Before confirmation of your function and before a deposit is made, we kindly request a full list of any outside vendors to be used at or for the event.

If you have any questions, please do not hesitate to contact our Culinary Manager, Marie-Louise Oosthuizen.



Menu options for functions and events:

A SELECTION OF ONE-BITE WONDERS – R30 per canapé
SERVED AS ARRIVAL SNACKS

A selection of seasonal appetizers prepared by Chef Pieter de Jager

(Please note: One-bite wonders can only be ordered as a first course and as part of the Leopard's Leap Rotisserie and Harvest Table meal)

LEOPARD'S LEAP PLATTER – R100 PER PERSON

SERVED FAMILY-STYLE

Platters are prepared according to seasonal availability

(Please note: Platters can only be ordered as a first or second course as part of the Rotisserie and Harvest table meal)

ROTISSERIE AND HARVEST TABLE
BUFFET-STYLE SELF-SERVICE – R325 PER PERSON

MAIN COURSE - Guests can make a selection from a variety of tender, juicy meats from a state-of-the-art Rotisol spit, complemented by a selection of side dishes from the Harvest Table featuring seasonal salads and roasted vegetables sourced from the biologic vegetable and herb garden on the farm.

DESSERT

SERVED ON PLATTERS AT THE TABLES – INCLUDED IN ROTISSERIE AND HARVEST TABLE PRICE

A beautiful daily chef's selection of small individual desserts.

Please note that the food offering is worked out according to the facilities' unique lay-out. We are however open to any special requests and are happy to assist with any queries.

Please note that a service fee of 10% will be added to your total bill.