



RHEBOKSKLOOF

WINE ESTATE

CONFERENCE PORTFOLIO 2019 - 2020

The Cape Dutch

Capacity: 30 – 80



The Rhebok

Capacity: 80 – 300



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CONFERENCE OPTIONS

FULL DAY CONFERENCE

R650

Arrival Tea, Coffee & Farm Bread and Butter,
Chicken Liver Pate, Selection of Breakfast Meats
and Mustards, Cheese Board, Preserves,
Granola, Plain Yoghurt and Honey
Mid-morning tea, Coffee & Petit Scones with Cheese, Jam & Cream
Exclusive use of the Conference Facilities from 08h00 – 17h00
2 Course Lunch
Afternoon Tea, Coffee & Home Baked Biscuits
Notepads & Pens
Data Projector
Flipchart & Markers
Free Wi-Fi Access
Registration Table at the Entrance
Mineral Water & Mints

HALF DAY CONFERENCE

R475

Arrival Tea, Coffee & Farm Bread and Butter,
Chicken Liver Pate, Selection of Breakfast Meats
and Mustards, Cheese Board, Preserves,
Granola, Plain Yoghurt and Honey
Mid-morning tea, Coffee & Petit Scones with Cheese, Jam & Cream
Exclusive use of the Conference Facilities from 08h00 – 13h00
Notepads & Pens
Data Projector
Flipchart & Markers
Free Wi-Fi Access
Registration Table at the Entrance
Mineral Water & Mints

LUNCH OPTIONS

16 and more guests 2 course set menu
15 or less guests a la carte menu

STARTER

MASON FARM ORGANIC WINTER HERB SALAD WITH
PICKLED HEIRLOOM BEETROOT, GOAT'S CHEVIN AND
TOASTED WALNUT NASTURTIUM PESTO

BABY GEM SALAD WITH HUGUENOT CHEESE CRUMBLE,
ANCHOVY DRESSING AND GRUYERE SHAVINGS

FARM SALAD WITH COLD SMOKED FRANSCHHOEK
TROUT, AVOCADO, WINTER RADISHES, CITRUS HERBED
QUINOA AND MICRO SALAD

SMOOR SNOEK CROQUETTES WITH TEXTURES OF
CAULIFLOWER AND CAPE ATCHAR AÏOLI

BEEF TAGLIATA WITH GRUYERE SHAVINGS, WILD ROCKET AND TRUFFLE MAYO

MAIN COURSES

SHIITAKE AND WILD GARLIC RISOTTO WITH TRUFFLE INFUSED BUTTER,
KLEIN RIVIER GRUYERE AND CRISPY ONIONS (V)

MEDITEREANEAN VEGETABLE BOWL, SMOKED TOMATO RAGOUT (VEGAN)

CONFIE DUCK, LENTIL, ORANGE AND GINGER GLAZED CARROTS, CRISP KATAFI

SLOW ROAST LAMB SHOULDER WITH BRAISED BARLEY, SEASON VEGETABLES
AND HONEYED ROOIBOS JUS

CHAR GRILLED BEEF SIRLOIN, POTATO GRATIN, MUSHROOM AND BURNT ONIONS

DESSERT

WARM APPLE AND ALMOND CRUMBLE WITH CARDAMOM
SPICED CRÈME

ROOIBOS TEA CRÈME BRULEE, HONEYED RED WINE PEAR,
PEAR CRISPS AND BISCOTTI

70% DARK CHOCOLATE TORTE, STRAWBERRY AND MINT SALAD WITH VANILLA ICE CREAM