

EST 1984
SILVERMIST
ORGANIC WINE ESTATE

KRAAL PRIVATE VENUE



Kraal
Occassions

50 to 80 pax

WELCOME TO THE KRAAL

A unique outdoor venue with views of the Oranjekloof Nature Reserve, breath-taking mountains, and overlooking the Cape Peninsula.

2026

LOW SEASON: R60, 500
(April / May / June / July / Aug)

HIGH SEASON: R77, 000
(Sept / Oct / Nov / Dec / Jan / Feb)

2027

LOW SEASON: R66, 000
(April / May / June / July / Aug)

HIGH SEASON: R82, 500
(Sept / Oct / Nov / Dec / Jan / Feb)

This Package Includes:

- Built in surround sound music system.
- 15 x 10 meter Stretch Tent
- Fairylights & Festoons (Low Lighting)
- Wi-Fi
- Fire pit with a load of firewood
(R500,00 per additional load)
 - 6 Pallet couches with cushions
 - 3 Malawian cane chairs
 - 4 Wooden side tables
 - 3 White coffee tables
 - 2 Wooden pallet ottomans
 - 6 White wingback metal chairs
 - 4 Green & gold velvet ottomans
 - 5 Cocktails tables with tables cloths and overlay
 - 20 Black Bar Stools
 - 3 Pic Nic Pockets
 - Miscellaneous Scatter Cushions
- Crockery
- Cutlery
- Glassware
- Planter Boxes with Trees
- Overlays
- Table Cloths
- Table Top Lanterns
- Tea Light Candle Holders + Tea Light Candles
- Wine Coolers
- Ice Baths
- Serving Trays
- 1 x Event Manager
- 2 x Barmen + 2 x Waiters
- 1 x Washer/Cleaner
- His and Hers toilet facilities

SILVERMIST
HOTEL



Guests attending events at Silvermist Organic Wine Estate qualify for a 35% discount on the per night RACK RATE.

Stays include breakfast next day.

Suites can be viewed on the Silvermist Organic Wine Estate website

Tel: +27 (0)21 110 5420 | hotel@silvermistestate.co.za

MENU OPTIONS

Harvest Table

R375 Per Person

Caprese Skewers Drizzled With Balsamic Reduction

Seasonal Fruit Platters/Skewers

Locally Sourced Beef & Chicken Samosas Served with A Dipping Sauce

Hand Rolled Veggie Spring Rolls

A Selection of Biltong & Droewors

Dalewood Cheese Selection Served with Crackers And Preserves

Charcuterie Selection (According To Dietary Requirements & Availability)

Slow Baked Ciabatta Croutons Topped with Meat Carpaccio and/or a Vegetable Relish on

Cream Cheese

(Swap Meat For Smoked Salmon +R25pp)

Fire Table

R550 Per Person

A-Grade Grass-Fed Beef Fillet Cooked To Order served with a Green Pepper Sauce

Barbecue Chicken Espetadas

(Add Lamb: +R65pp)

Fish Option (Swap Out a protien): Catch of the Day Poached In Lemon Butter

Served with

Baby Potatoes dressed with a herbasouus and zesty garlic aoli

Duo Coloured Asian Slaw garnished with Crushed Candies Cashews

Seasonal Green Garden Salad

Charred Corn With Garlic & Parsley Butter

Dessert Menu Option

- Add a Potjie Pot of Pap served With Chakalaka: +R25pp

R95 each

Individually Plated Desserts:

Choose One or Two Option

Carrot Cake Slice - Succulent, rich and fruity cake made with grated carrots, seasonal tree nuts, raisins and cinnamon, layered with a decadent cream cheese and lemon frosting.

Chocolate Velvet Slice - Rich and decadent chocolate cake, layered with smooth apricot jam and chocolate ganache, topped with fine chocolate shavings.

Southern Red Velvet Slice - Moist and velvety chocolate cake, layered with a smooth and delicious lemon cream cheese frosting and garnished with crushed almonds and coconut macaroons.

Chocolate Decadence - Rich chocolate brownie base blended with seasonal tree nuts, buried under a thick layer of decadent hazelnut and chocolate flavored mousse, covered with ganache and sprinkled with roasted seasonal tree nuts.

New York Baked Cheesecake - Thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base. Delicious! (Toppings may vary)

Black Forest Gateaux - Traditional German chocolate sponge cake layered with sour cherries, chocolate flavored mousse and fresh cream, topped with fine chocolate flavored shavings.

Additional Bar Snacks *(Add-On Option)*

R95 Per Person

Biltong, Droewors, Salted Pretzels, Luxury Nuts & Chips

DRINKS LIST

From the Cellar

Constantia Ridge Sauvignon Blanc

R180,00

Constantia Ridge Rose

R180,00

Constantia Ridge Cabernet Sauvignon

R200,00

Beers & Ciders

Castle Lite

R35,00

Savannah Dry

R45,00

Stella

R40,00

Windhoek Draught

R40,00

Savannah 0%

R45,00

Heineken 0%

R40,00

Hardwood

All served as double tots

Gordons Gin & Tonic

R50,00

Bombay Gin & Tonic

R65,00

Tanqueray Gin & Tonic

R65,00

Absolute Vodka & Mix

R60,00

Klipdrift & Mix

R50,00

Absolute Vodka & Red bull

R75,00

Captain Morgan Rum & Coke

R60,00

KWV 3 Year & Mix

R60,00

Johnny Walker Black

R65,00

Jamesons Reserve

R75,00

Water

Still 750ml

R65,00

Sparkling 750ml

R65,00

Soft Drinks

Coke

R25,00

Coke Zero

R25,00

Red Bull

R35,00

Soda Water

R25,00

Indian / Pink Tonic Water

R25,00

Sugar Free Indian / Pink Tonic Water

R25,00

Ginger ale

R35,00

Appletizer / Grapetizer

R45,00

Single Tots

Gordons Gin

R25,00

Bombay Gin

R25,00

Tanqueray Gin

R25,00

Absolute Vodka

R30,00

Klipdrift

R30,00

Captain Morgan Rum

R30,00

KWV 3 Year

R30,00

Shooters

Jagermeister **R35,00** - El Jimador **R50,00** - Patron Silver **R65,00** - Patron Resperado **R65,00**

RULES & REGULATIONS

By paying the deposit for venue hire, you acknowledge and agree to adhere to the following rules and regulations:

Music and Noise Guidelines

- Basement music or deep bass music is strictly prohibited.
- All live music and DJ booths must be set up under a tented structure to minimize noise pollution.
- Music volume must be kept at a respectful level. Silvermist Organic Wine Estate is home to La Colombe Fine Dining Restaurant, residential properties, Silvermist Hotel, and The Drumstruck Experience. The estate is surrounded by homes and farms, and while music is enjoyed, all regulations must be strictly followed.
- Music cut-off time is strictly 10:00 PM. Events with approved extra time must lower the music volume to the minimum level during the extension period.

Venue Usage

- The Client must not exceed the maximum capacity of the venue under any circumstances.
- All guests and vendors are required to vacate the venue by 10:00 PM on the day of the event.
- If the Client wishes to extend the use of the venue beyond the agreed exit time, an extension fee of R5000.00 per hour will be charged. Extensions are subject to venue availability and must be approved in writing beforehand.
- A setup fee equal to 35% of the venue fee will be charged for additional setup days, covering space preparation and basic arrangements.

T'S & C'S

- The Client is responsible for any damage to the venue or its property occurring during the event.
- A refundable breakage deposit of R1500 is required.
- All external vendors must be approved by the venue in advance.
- The Client must comply with all applicable laws, regulations, and venue policies.
- Noise levels must remain within legal limits and adhere to venue guidelines.
- Last-Minute Changes: The Client may request changes to event details—including time, guest count, and setup—up to 72 hours before the event. The venue will make reasonable efforts to accommodate such changes, subject to availability and at its sole discretion. Additional charges may apply if changes affect costs or logistics.
- Weather Disclaimer: The venue is not liable for any loss, damage, or inconvenience caused by adverse weather conditions. The Client assumes all risks associated with weather and is encouraged to arrange suitable contingency plans if necessary.
- The event invoice must be settled in full one week prior to the event date.
- 12% Service Charge Applicable on Catering & Bar Service

Cancellation Policy

- If cancellation occurs 14 days before arrival, 100% of the deposit will be forfeited.
- If cancellation occurs 31 days before arrival, 75% of the deposit will be forfeited.
- If cancellation occurs 32 days before arrival, R5000.00 will be forfeited.
- If rescheduling is required, any deposit paid will be applied to the newly scheduled date.