EST 1984

SILVERMIST

ORGANIC WINE ESTATE

KRAAL PRIVATE VENUE

Intimate Gatherings

25 to 49 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	2027
LOW SEASON: R33 000.00 (April / May / June / July / Aug)	LOW SEASON: R38 500.00 (April / May / June / July / Aug)
HIGH SEASON: R44 000.00 (Sept / Oct / Nov / Dec / Jan / Feb)	HIGH SEASON: R49 500.00 (Sept / Oct / Nov / Dec / Jan / Feb)

This Package Includes:

- Built in surround sound music system.
- 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
- Miscellanious 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
- Event Manager
- 2 Barmen/Waiters
- 1 Runner/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

(Add Smoked Salmon + R35 pp)

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)

For Pescaterians: 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

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

Dessert Menu Option

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

Silvermist Sauvignon Blanc
R350.00
Silvermist Rose
R350.00
Silvermist Cabernet Sauvignon
R350.00
Steenberg 1682 MCC Brut
R580.00

Beers & Ciders

Castle Lite
R45,00
Savannah Dry
R40,00
Stella
R55,00
Windhoek Draught
R45,00
Savannah 0%
R45,00
Heineken 0%
R50,00

Hardwood

All served as double tots

Gordons Gin & Tonic
R75,00
Bombay Gin & Tonic
R95,00
Tanqueray Gin & Tonic
R85,00
Absolute Vodka & Mix
R85,00
Klipdrift & Mix
R75,00
Absolute Vodka & Red bull
R100,00
Captain Morgan Rum & Coke
R75,00
KWV & Mix
R75,00
Johnny Walker Black
R80,00
Jamesons Reserve
R65,00

Water

Still 500ml
R28,00
Sparkling 500ml
R28,00

Soft Drinks

Coke
R28,00
Coke Zero
R28,00
Red Bull
R40,00
Soda Water
R28,00
Indian / Pink Tonic Water
R28,00
Sugar Free Indian / Pink Tonic Water
R28,00
Ginger ale
R28,00
Appletizer / Grapetizer
R35,00

Single Tots

Gordons Gin
R25,00
Bombay Gin
R35,00
Tanqueray Gin
R30,00
Absolute Vodka
R25,00
Klipdrift
R20,00
Captain Morgan Rum
R20,00
KWV Brandy
R20,00

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.