

*Wedding under the Arches*

*at*

IDIOM VINEYARDS

2020



## Proposal Outline – Cost Estimate

120 Guests  
wedding under the Arches

### VENUE & FOOD COSTS

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1. Canapés served with welcome drinks*	R200 per person
* <i>Excluding drinks</i>	
1.2 3 Course Dinner *	R500 per person
* <i>Excluding drinks</i>	
2. Gratuity/ Staffing fee	R10,000
3. Drinks per head	to be confirmed
* <i>this is done on consumption</i> <i>No beverages may be brought in</i>	
4. Exclusive Venue Hire	R40,000
<i>Includes use of Front Lawns, Main dining area and Arches Room</i> <i>Day of Event through to Midnight</i>	
<hr/> SUBTOTAL	R134 000**

\*\* *Excludes drinks & service charge and optional extras identified above.*

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## CANAPÉ MENU

*R200 Per person  
(please choose 4 different types)*

*Arrival canapés  
Served on the lawn*

Mini artichoke tartlet, asparagus & chive salsa, truffle dressing

Pea & leek arancini, mint aioli, vegetable ash

Smoked trout mousse, mini cone

Beef & ginger wontons, spicy soya, pickled radish

Crispy beef panzerotti, salsa verde emulsion

Prawn cocktail, basil & tomato salsa, crème fraîche

Confit chicken roulade, miso aubergine puree



## 3 COURSE BANQUETING MENUS

*R500 per person*

### STARTERS

Sweetcorn & lemongrass soup, cashew nut milk, granadilla coulis

*Or*

Spinach & feta ravioli, mushroom consommé, black garlic emulsion

*Or*

Beef carpaccio, smoked potato, cured egg yolk, fried capers

*Or*

Grilled zucchini salad, crispy artichoke, parmesan cream, toasted pinenut

#### MAIN COURSE

Textures of broccoli, walnut soil, grilled bok choy, chilli fried edamame, herb potato puree

Or

Seabass, caramelized baby leeks, mushy peas, wilted spinach, white wine sauce

Or

Sous vide chicken breast, braised red cabbage, roasted pear, rosemary gnocchi

Or

Grilled beef fillet, honey glazed carrots, grain mustard, fondant potatoes,  
chimichurri

#### DESSERT

Pineapple carpaccio, vanilla panna cotta, raspberry crumble

Or

Flourless chocolate cake, blueberry mousse, lavender jelly

Or

Candied ginger semifreddo, granadilla sorbet, hibiscus, koeksisters

#### INCLUDED IN THE VENUE HIRE

- Exclusive Use of the Idiom Tasting Centre for the day of your wedding through to midnight.
- Event Support on the day.
- Wine & Water glasses up to 150 guests
- Champagne glasses up to 150 guests
- Cutlery & crockery up to 150 guests

#### USAGE OF FURNITURE

- Current Interior Use Only - Restaurant Tables & Chairs – to seat 88 guests - includes high tables
- Rustic Metal Picnic Chairs - to seat 100 guests (\*cushions can be rented for R10 per cushion, at nominal cost, to the client which is suggested)
- Outdoor Wooden Tables- seating 40 guests (\*additional tables can be hired in to ensure same height, at nominal cost, to the client.)
- Wooden Bar

#### CATERING

Please note our menus are seasonal and subject to availability and substitutions may be needed from time to time. These will be discussed with you. Please do let us know of any special dietary requirements. Unfortunately, we are not a certified Kosher or Halaal kitchen; but we are able to source items- please feel free to discuss your requirements with us.

## BEVERAGES

All beverages are based on consumption on the night and a detailed bill will be sent through after the event. Our beverages are often included on the quote as an average. Usually we find R200-R350 per person works well for 100 guests. This is dependent on your wine choices and quantity of bubbly that your guests drink. We are able to offer strict cost control on our drinks & beverage services with our wines available at Cellar Door prices to the couple. We can also work to a Cash Bar.

*Wines:* Only Idiom Wines are permitted.

*Hard Liquor Bar:* We are pleased to offer this to our guests and offer a range of personalised options.

## COME THROUGH FOR A VISIT!

We know booking choosing your venue is one of the biggest decisions of your wedding. We would love to meet you and your fiancé and show you around and discuss any questions you may have. Come through for some coffee or wine and allow us to show you how Idiom transforms to make your day the most memorable start to your married lives.

Please email [reservations@idiom.co.za](mailto:reservations@idiom.co.za) to book a visit.  
We are open Tuesday through Sunday from 10am to 5pm.

## BOOKING THE VENUE

Please enquire about your preferred date and if available we are able to hold for a week. Following this, the deposit is due, which then confirms and books the event for you. Any questions please feel free to contact the Tasting Centre  
Tel: 021 858 1088



