



LIEVLAND

Café

LIEVLAND VINEYARDS
R44 KLAPMUTS
STELLENBOSCH

café@lievland.co.za | 021 879 7892

www.lievland.co.za
@lievlandcafe

WEDDING PACKAGES / PRIVATE EVENTS

Position & Facilities

Lievland Café is situated at Lievland Vineyards on the R44 in the Klappmuts district of Stellenbosch. Centrally positioned in the Stellenbosch Winelands, only 15 minutes from Stellenbosch and Paarl and about an hour from central Cape Town and the southern suburbs – making it a practical choice for social gatherings and celebrations.

The room is versatile and the setup can be adjusted to suit a wide variety of group sizes and events. Lievland Café is a contemporary, casual café dining experience and a unique space for elegant, bespoke events. It has the graceful style of the heritage building combined with a modern addition over-looking vineyards and mountains. We want our guests to have a sense of comfort and quality. Ample parking and bathrooms are available.

Capacity and Venue Hire

The capacity of Lievland Café is determined by the seating plan and space required for dance floor, staging or other special equipment.

- 160 guests - Maximum capacity (no dance floor)
- 100 guests - Maximum capacity (including dance floor)
- 30 guests - Minimum required guests

Prices valid until end March 2025

Lievland Café Venue Hire

EXCLUSIVE USE - CAFÉ INTERIOR ONLY

- R5 000 - 08h00 to 11h30 (Brunch)
- R5 000 - 12h30 to 16h00 (Lunch)
- R5 000 - 18h30 to 23h00 (Dinner)
- R20 000 - 08h00 to 16h30 (Full Day)

EXCLUSIVE USE - CAFÉ INTERIOR & OUTSIDE COURTYARD AREA

- R10 000 - 08h00 to 11h30 (Brunch)
- R10 000 - 12h30 to 16h00 (Lunch)
- R5 000 - 18h30 to 23h00 (Dinner)
- R30 000 - 08h00 to 16h30 (Full Day)
- R30 000 - 13h30 to 00h30 (Extended Full Evening)
- R2 500 - Additional overtime per hour or part there-of

***Important note:** All above rates **EXCLUDE** the Tasting Room, veranda, lawns and other outside areas. Please feel free to discuss your needs and budget with us.

The Venue Hire INCLUDES:

- fully licensed indoor bar setup and ice
- white crockery, stainless steel cutlery and clear glasses
- rectangular wooden tables
- restaurant chairs
- linstyle white napkins
- salt & pepper grinders
- two fireplaces

The Venue Hire EXCLUDES:

- table linen – tablecloths / napkins etc.
- beverages and food
- menu tastings
- additional furniture
- marquee, tents, umbrellas
- outdoor dance floor
- décor and flowers
- stationery
- sound and decorative lighting

LIEVLAND

Café

PLATED MENU R495pp

INDIVIDUALLY PLATED

STARTERS

ALL SERVED WITH FRESH HOMEBAKED BREADS

Creamy Lowerland polenta with mushroom fricassée and rocket

or

Cold, poached trout, cucumber, radish and rocket with lemon dressing

MAINS

Cape line fish with vegetable tian, crispy roast baby potatoes and
sauce vierge

or

Roast beef fillet, pomme anna, glazed seasonal vegetables
and a red wine jus

DESSERTS

Sacher torte with orange sauce

or

Burnt Basque cheesecake with berry sauce

LIEVLAND

Café

FAMILY STYLE R525pp

SHARING PLATES DOWN THE CENTRE OF THE TABLES

STARTERS

Selection of home baked breads

Carrot hummus, honey roast carrots and carrot top pesto

Chicken liver parfait with crispy red onion

Parisian gnocchi with fresh herbs, roast tomato, aubergine, lemon and parmesan

MAIN

Roast fillet of beef with a red wine & black pepper sauce

Potato gratin dauphinois

Mediterranean vegetable tian with a herb dressing

Winter vegetables with herb butter & lemon

DESSERTS

Berry tartlets

Canelés

Coffee macarons

Dark & white chocolate brownies

LIEVLAND

Café

BUFFET R595pp

GUESTS HELP THEMSELVES FROM A BUFFET TABLE

STARTERS IN THE CENTRE OF THE TABLE

Selection of home baked breads

Mediterranean Platter - spicy aubergine, hummus, chicken liver parfait, olives, falafels, grilled carrots, cucumber relish

OR

STARTER PLATED

Chicken liver parfait with toasted brioche and baby leaf salad

MAINS BUFFET

Slow cooked Karoo lamb shoulder with thyme jus and confit garlic

Grilled lemon & herb free range chicken kebabs

Line fish with chenin cream sauce and fresh herbs

Oven baked, stuffed Mediterranean vegetables

Roast potato wedges with wild rosemary

Asian style broccoli

Dressed green salad with olive oil croutons

DESSERTS BUFFET

Sacher torte squares with apricot pureé

Chocolate eclairs

Baked cheesecake with berries

Canelés

CANAPÉS

- Trout & sour cream blinis (2pp)
- Klein River Gruberg cheese straws (3pp)
- Chicken wing lollipop with aioli (2pp)
- Epoisses Gougère (3pp)
- Falafel with hummus (2pp)
- Spinach & Dalewood feta quiche (2pp)
- Duck liver parfait on toasted brioche with caramelized onion (2pp)
- Pork curry frikkadel with homemade chutney (2pp)
- Red pepper & creamed goat's cheese on lavash (2pp)
- Grilled free range chicken skewer with herb mayo (2pp)

- Dark chocolate & apricot cake (2pp)
- Fig & almond tartlet (2pp)
- Canelé (2pp)
- Opera cake (2pp)
- Fresh berry tartlet (2pp)

3 canapés for R75 pp (in addition to set menu)

5 canapés for R125 pp (in addition to set menu)

10 canapés for R250 pp

15 canapés for R375 pp