

# *Bellgables*

## *Country Restaurant*



*REM EXT of PTN 10 PTN B*

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*Facebook: 'Bellgables Country Restaurant'*

*Instagram: 'bellgablescountry'*

*Director: Errol Jobey*

# *Bellgables*

## *Country Restaurant*



*Bellgables is a country restaurant situated on 21 acres of land, nestled in the Zwartkop Hills valley. Here you will find tranquillity, elegance and a superb dining experience, quite unlike any other.*

*Located on Beyers Naudé Drive Extension, the restaurant is easily accessible from all major areas with the N14 Motorway providing easy access from Pretoria and surrounds.*

*The Classic Dining Room comfortably seats 26 people. A maximum of 70 guests are catered for in the Crystal Terrace Room that overlooks the classically designed pool, rustic gardens and natural dams flanking the passage way leading up to the indigenous forest. The décor is lavish and includes antiques and paintings collected over many years. The walls are plastered with a special aging technique, making the tones muted and earthy and allow for a seamless blend with the period furniture. Generous flower arrangements spill out of concrete urns complimenting arrangements on plinths throughout the dining areas. Lavish fruit and vegetables arrangements add to the rich country atmosphere.*

*There is a plush bar lounge that flows into the Crystal Terrace Room through an archway. Furnished with comfortable couches to relax in it is perfectly suited for a pre-dinner drink while you peruse the menu or for an after-dinner coffee and cognac.*

*Large wooden doors invite you into a walk-in wine cellar filled with a private collection of older South African vintages and magnums. These were specially selected for the cellar by owner Errol Gobey.*

*There is also the semi Private Room nestled between the dual sided fireplace and the Wine Cellar. It accommodates up to 14 guests and can be reserved for more intimate dinners. The menu incorporates both international and local styles and is updated seasonally. Specials compliment the already extensive a-la-carte menu with homemade bread always available. All food is freshly prepared and beautifully garnished to delight all the senses.*

*Bellgables caters for weddings, dinner parties, private celebrations and other special occasions. The cuisine is by Chief Patron Errol Gobey who is a Maitre Rôtisseur member of the Confrérie de la Chaîne des Rôtisseurs. Bellgables is also holder of the prestigious Blazon ~ international symbol of excellence in food, wine and service.*

*Bellgables has raked up numerous awards since starting out and includes amongst several others: Best Country Restaurant, Best Overall Restaurant, American Express Platinum Card Program for Fine Dining 2000-2017, Diners Club International Wine List Merit & Platinum Awards, Best Fine Dining Restaurant 2002-2003 Fleur Du Cap Gourmet Festival, Style Magazine Top 100 Restaurants 2003-2004 and voted as Top Restaurant of Dine Magazine's Top Ten Restaurants by the Gauteng Tourism Authority.*



~ Menu Options ~

<p align="center"><i>OPTION A</i></p>	<p align="center"><i>Preselected</i></p> <p>1x <i>Starter</i> 1x <i>Main Course</i> 1x <i>Dessert</i></p>	<p align="center"><b>R 475.00</b></p> <p align="center"><i>(Per Person)</i></p>
<p align="center"><i>OPTION B</i></p>	<p align="center"><i>Preselected Choice of</i></p> <p>1x <i>Starter</i> 2x <i>Main Course</i> 1x <i>Dessert</i></p>	<p align="center"><b>R 495.00</b></p> <p align="center"><i>(Per Person)</i></p>
<p align="center"><i>OPTION C</i></p>	<p align="center"><i>Preselected Choice of</i></p> <p>2x <i>Starter</i> 2x <i>Main Course</i> 2x <i>Dessert</i></p>	<p align="center"><b>R 525.00</b></p> <p align="center"><i>(Per Person)</i></p>
<p align="center"><i>OPTION D</i></p>	<p align="center"><i>Preselected Choice of</i></p> <p>3x <i>Starter</i> 3x <i>Main Course</i> 3x <i>Dessert</i></p>	<p align="center"><b>R 555.00</b></p> <p align="center"><i>(Per Person)</i></p>



## DISH PRE-SELECTION (PER ABOVE MENU OPTION CHOSEN)

### ~~~~~ STARTERS ~~~~~

#### SOUPS

- Butternut:** Oven-baked butternut soup, dotted with Danish feta  
**Vichyssoise:** Creamy potato, onion and leek soup served with garlic croutons  
**Seafood Chowder:** Creamy assorted seafood served with garlic croutons

#### SALAD

- Country Greens:** Cherry tomatoes, olives, cucumber, sprouts, brinjal, rocket and assorted farm greens with a sun-dried tomato vinaigrette  
**Brinjal Stack:** Stacked slices of fresh tomato, marinated brinjal, mushroom and Mozzarella cheese on a rosette of lettuce, served with sun-ripened tomato pesto

#### CARPACCIO

- Beef:** On a bed of rocket; thinly sliced seared beef with white truffle oil and chive dressing, topped with mild Pecorino cheese  
**Beetroot:** Sliced beetroot on a bed of greens, drizzled with balsamic onion glaze and topped with Danish feta  
**Salmon:** Thin slices of smoked salmon trout with dill dressing, topped with Pecorino

#### WARM VARIETY

- Seafood Crêpe:** Calamari, mussels & shrimp in a creamy tomato base; wrapped in crepe; topped and grilled with Pecorino cheese  
**Halloumi Rolls:** Fried strips of bacon-wrapped Halloumi cheese with tsatsiki sauce and assorted greens  
**Black Mushroom:** Grilled black mushroom stuffed with jersey cream cheese, herbs & shredded salmon trout, served with creamy salmon sauce

### ~~~~~ MAIN COURSE ~~~~~

#### FISH & VEGETARIAN

- Salmon:** Pan fried salmon served with creamy lemon dill sauce  
**Kingklip:** Kingklip fillet topped with Pecorino, plated in a pool of creamy assorted fish sauce  
**Prawn-Chicken Curry:** Cream based chicken & prawn curry flavored with spices & curry leaves, served with rice and roti  
**Vegetable Curry:** Assorted seasonal vegetables in a creamy curry leaf sauce, served with Basmati and roti

#### MEATS & GAME

- Fillet Medallions:** Herb soaked medallions of fillet served in a pool of creamy mushroom sauce  
**Lamb Shank:** Oven-baked lamb shank with red wine reduction

### ~~~~~ DESSERTS ~~~~~

- Crème Brûlée:** Classic Crème Brûlée topped with a caramelized crust  
**Chocolate Mousse:** Creamy coffee and brandy chocolate decadence topped with marbled chocolate  
**Trio of Sorbet:** Mignons of fruit sorbet  
**Carrot Pudding:** Baked pineapple and carrot pudding flavored with cinnamon. Served hot, with vanilla butter sauce



## Contractual Agreement

### ~ VENUE ~

#### i) Venue Hire (Exclusive / Partial)

The exclusive venue hire fee is R 12,000.00. This is applicable from 12H00 ~ 18H00 or 18H00 ~ 23H45. Additional time requirements beyond the above indicated timeframes are subject to a fee of R 3,000.00 per hour. This fee is charged strictly per hour, or any increment thereof. In order to confirm bookings, we require that the venue hire or similarly arranged deposit be paid and proof thereof be faxed or e-mailed to our office. Further this, receipt thereof is to be telephonically confirmed. Confirmation of bookings will follow only after all of the above requirements have been met. All tentative reservations will be treated as valid for a maximum of seven (7) working days from date of initial booking.

#### ii) Dining Areas

The Crystal Dining Room is available for separate booking. a R 5,000.00 fee is applicable for the exclusive use thereof.

#### iii) Gallery

The Gallery may be used for wedding ceremonies and or cocktail receptions. When a chapel is required for wedding ceremonies, the Gallery is converted for this purpose. Charges for this are as follows:

- Chapel (incl. conversion and setup) with Cocktail Reception: - R 5,000.00 (excluding cocktails)
- Cocktail Reception Only (@ Gallery Courtyard): - R 2,500.00 (excluding cocktails)

### ~ FLOWERS ~

Bellgables offers an optional flower hire where existing concrete urns throughout the dining areas are facilitated for large flower arrangements. The hire allows for a colour scheme of choice and includes matching table arrangements. The flower hiring fee is R 12,000.00. Relevant charding of the fee is subject to individual requirements, per consultation.

### ~ WINES ~

The selected wines for functions are pre-ordered in cases of six (6) bottles. Any subsequent remainder of wine are to be taken by hosts / hostesses. This is relevant for group bookings of 50 pax or more.

### ~ EXCLUSIONS & LIMITATIONS ~

The following, as set out in the detail below, pertains to all bookings and becomes the responsibility and liability of the Hosts / Hostesses:

- Bellgables is fully licensed and therefore NO alcohol is allowed onto the premises under any circumstances.
- Any damages to furniture including glassware, antiques, bronzes and or any other damages of any kind whatsoever will be payable and will be charged to the bill.
- Regret no children under the age of 12 years.
- Removal of flowers from the restaurant is strictly prohibited.
- The bar strictly closes at 00H00. Last rounds will be called at 23H30.
- Bellgables Bar Lounge, Wine Cellar, cloak rooms and dining areas are entirely NON-SMOKING.
- The standard industry-accepted ten percent (10%) service charge will be added to all invoices.
- We require that the full invoice, or any remaining balance thereof, including (when applicable) the selected menu choice, flower hire and wines to be settled fourteen (14) days in advance to scheduled reservation date.
- Please note that there is a surcharge of five percent (5%) for all credit card transactions.
- Bank Guaranteed cheques are accepted although electronic transfer is preferred as method of payment.
- Attending guest total must be confirmed seven (7) working days prior to scheduled event & is treated as final.
- When a set or choice-set menu is applicable, guests are required to retain their original seating positions, especially during serving of courses, as the tables and individual seats are coordinated from the kitchens.
- Dinner candles & tea lights are not supplied for functions. These may be brought in separately or can be hired.
- All deposits, including exclusive venue hire, partial venue hire, flower hire, wines and menu selection are strictly non-refundable.

~ **BANKING DETAILS** ~

- *NAME:* Bellgables Country Restaurant
- *BANK:* ABSA
- *BRANCH:* Clearwater
- *SORT:* 632005
- *ACC:* 4088661084
- *TYPE:* Current

~ **BOOKING PARTICULARS** ~

<i>Full Name:</i>		
<i>Scheduled Date:</i>		
<i>ETA:</i>		
<i>Lunch / Dinner</i>		
<i>Guest Total: {Final confirmation seven (7) days prior}</i>		
<i>Menu Selection: (Option A, B, C or D)</i>		
<i>Custom Printed Menus: [Y/N]</i>		
<i>Wines &amp; Provisional Bar Limit:</i>		
<i>Venue Hire :: Exclusive [I/A]</i>		
<i>Venue Hire :: Partial [I/A]</i>		
<i>Flower Hire :: Full (All dining areas) [I/A]</i>		
<i>Flower Hire :: Partial (Selected dining areas) [I/A]</i>		
<i>Flower Hire :: Petals</i>		
<i>Gallery Reception (excl. cocktails): [I/A]</i>		
<i>Chapel (excl. cocktails): [I/A]</i>		
<i>Deposit Total:</i>		
<i>Full Name.....</i>	<i>Signature:.....</i>	
<i>Contact No.....</i>	<i>Date:.....</i>	

**IMPORTANT NOTICE**

*Booking particulars must be fully completed. Please print, sign and return a copy of this contract to our office via fax or e-mail. By signing this contract you acknowledge that you fully understand & agree to the legally binding terms and conditions as set out in this contractual agreement.*

*The venue hire fee, as charged, is a fully inclusive flat rate that covers items & services such as décor, crockery, cutlery & napery.*

