

# Discover the Ideal Venue for Your Next Conference at Fort Simon Wine Estate

At Fort Simon Wine Estate, tranquility and elegance intertwine to create a conferencing experience like no other. Nestled amidst the serene beauty of our authentic architecture and lush gardens, our venue is an oasis of calm that promises to inspire. It's not just a feast for the eyes; it's a sanctuary designed to leave a lasting impact on your employees, clients, and business partners.

We invite you to visit Fort Simon Wine Estate to explore our facilities firsthand. Schedule a viewing and secure your next conference with us. Experience the perfect blend of professional functionality and serene beauty at our wine estate.





#### Venue Hire

• Full Day: 08h00 - 17h00

#### Catering

- 3 x Refreshment Breaks with Tea/Filter Coffee & Light Eats
- 2-Course Lunch (See menu options on next page)

#### Standard Conference Equipment

- · Projector & Screen
- · Whiteboard & Markers
- Flipchart & Pens
- · Unlimited, High-Speed Wifi
- · Remote Clicker
- PA-System & Microphone

#### Standard Conference Stationary

· A5 Notepad & Pens

#### **Additionally Included**

- · Bottled Water & Conference Sweets
- Parking
- · Airconditioned
- · Large Fireplace for cold days
- · Tranquil poolside terrace for breaks and lunch
- · Back-Up Generator
- Event Staff

#### Optional Extras (Additional Charge)

- · Barista Service for speciality coffee drinks
- · Cash-Bar Service
- Lawn Games & Other Team Building Activities



# CHOOSE ANY OF THE MENUS BELOW (Courses are interchangeable)

### MENU 1

MAIN

Classic Beef Lasagna Artisan Bread Rolls Crisp Garden Salad

DESSERT

Decadent Chocolate Malva Pudding with Traditional Custard

## MENU 2

MAIN

Savory Butter Chicken with Fragrant Jasmine Rice Spiced Pumpkin Beignets Broccoli and Cauliflower Gratin

DESSERT

Peppermint Crisp Delight

## MENU 3

MAIN

Golden Chicken Schnitzel with Creamy Mushroom Sauce on Garlic Mashed Potatoes Mediterranean Greek Salad

DESSERT

Sumptuous Strawberry Tart

### MENU 4

MAIN

Savory Beef and Caramelized Onion Pie Creamy Mashed Potatoes with Rich Gravy Honey-Glazed Sweet Potatoes

DESSERT

Fudgy Brownie Sundae

