



**We will have the following initial supplies and amenities available on arrival – this is replenished every 4 days:**

**Kitchen & Living area:**

- Mineral water – Sparkling and Still
- Mineral water for the ice machine
- Firelighters
- Lighters
- 500ml Hand sanitizers
- Condiments such as Tabasco green and red, Worcester Sauce
- Basic seasoning such as salt, pepper, braai spice and dried herbs
- Olive oil
- Balsamic Vinegar
- Selection of teas
- Coffee pods
- Loose leaf rooibos tea
- Selection of sugars and sweeteners
- Honey
- Rusks and biscuits

**Bedrooms:**

- Luxury linen and towels
- Bathrobe and slippers
- Bathrooms amenities such as shampoo, conditioner, body wash, Bubble bath (Where applicable), hand & body cream from Wild Olive
- Toilet paper

**Cleaning Equipment:**

- Refuse bags in each bun in the house
- Sunlight Liquid
- Dish sponges
- Terry cloth
- Kitchen towel fabric
- Kitchen towel paper roll
- Dish washing powder
- Clothes washing powder

***Please note that we are a self-catering establishment, therefore any additional supplies would need to be purchased from the local grocer.***

***We recommend Waterstone Village, which is a 10-minute drive away from us towards Somerset West.***

# Taaibosch



## **Groceries Shopping:**

We have a stunning Woolworths Food Market, also located at Waterstone Village.  
I would be happy to do shopping for you to stock your villa.

I add a 10% service fee on the total groceries bill.

Please find the link to their online shop from where you can provide me with a list:

[https://www.woolworths.co.za/dept/Food/\\_/N-1z13sk5](https://www.woolworths.co.za/dept/Food/_/N-1z13sk5)

## **Housekeeping Service:**

The villas are serviced every 4 days with linen change.

Should you wish to have the villa serviced more frequently, please let me know and we will schedule accordingly.

Kindly see the rates below for the different villas for a mid-stay clean with no linen change:

### **Manor House:**

Weekday Rate:	R 1 140.00 per day
Saturday Rate:	R 1 540.00 per day
Sunday/Public Holiday Rate:	R 2 280.00 per day

### **Farsight Villa:**

Weekday Rate:	R 1 140.00 per day
Saturday Rate:	R 1 540.00 per day
Sunday/Public Holiday Rate:	R 2 280.00 per day

### **Garden Villa:**

Weekday Rate:	R 740.00 per day
Saturday Rate:	R 990.00 per day
Sunday/Public Holiday Rate:	R 1 460.00 per day

The housekeepers come in on the day and spend about 2 hours cleaning the villa and then they depart.  
They are not permanently on site.



***The following services are subject to availability and rates may change at any time due to inflation. Please book well in advance to avoid disappointment.***

This should include:

- The time you would like to sit down for each meal (gives the chefs an indication when to start with the food prep)
- The number of guests attending the breakfast/lunch/dinner
- Any dietary within the group

**Breakfast @ R 440 per person**

- The chef and serving staff fee are R 800 (Public Holiday rate is R 970) for groups of up to 10 guests
- For groups of 11 to 20 guests the above rates would be double.
- For larger groups, we would need to hire equipment and work out a special rate for you.

## **Lunch or Dinner**

The Chef drops off the meal at the villa for you to enjoy – no chef fee is involved with these options:

MEAL		PRICE PP
LIGHT OPTIONS	<ul style="list-style-type: none"> <li>• <b>Slider Burger boards:</b> Choice between: Trio – chicken, beef &amp; chickpea Duo – chicken &amp; beef / chicken &amp; chickpea / beef &amp; chickpea Solo – chicken, beef <u>or</u> vegetarian Served with parmesan potato wedges, truffle aioli and green salad</li> </ul>	R 295.00
	<ul style="list-style-type: none"> <li>• <b>Salad spread:</b>  Selection of salads – menu will change daily</li> </ul>	R 295.00
	<ul style="list-style-type: none"> <li>• <b>Mezze platter:</b> Selection of local cheese, olives, preserves, pickles, breads &amp; spreads</li> </ul>	R 295.00
	Add Charcuterie	R65.00



## Braai @ R 535 per person

### Service includes:

- All food to be cooked on site by a private chef
- The chef and serving staff fee are R 1 390 per evening (Public Holiday rate will be R 1 740.00) for groups of up to 10 guests
- For groups of 11 to 20 guests the above rates would be double.
- For larger groups, we would need to hire equipment and work out a special rate for you.
- Service includes table set up and initial bar and food service
- Menu options:

<b>Guests choose 2 proteins options as a group:</b> <ul style="list-style-type: none"> <li>- Aged beef ribeye</li> <li>- Beef fillet medallions</li> <li>- Karoo lamb chops</li> <li>- Pork spareribs</li> <li>- Boerewors</li> <li>- Chicken sosaties</li> <li>- Wild mushroom sosaties</li> <li>- Cauliflower steaks</li> </ul>	<b>Guests choose 3 sides as a group:</b> <ul style="list-style-type: none"> <li>○ Braai style mielie pap with roasted tomato shiba</li> <li>○ Emmental, tomato &amp; caramelized onion braai broodjies</li> <li>○ Fire cooked corn on the cob with chilli &amp; chive cream cheese</li> <li>○ Seasonal green salad with vinaigrette</li> <li>○ Roasted Mediterranean veg medley with basil pesto</li> <li>○ Grilled romaine lettuce with sumac tahini yoghurt &amp; pomegranate</li> <li>○ Hasselback potatoes with garlic crème fraiche</li> </ul>
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## DIY Braai @ R490 per person

### Service includes:

- All side dishes whilst the guest braai for themselves
- Chef and serving staff fees do not apply here
- Menu options:

<b>Guests choose 2 proteins options as a group:</b> <ul style="list-style-type: none"> <li>○ Aged beef ribeye</li> <li>○ Beef fillet medallions</li> <li>○ Karoo lamb chops</li> <li>○ Pork spareribs</li> <li>○ Boerewors</li> <li>○ Chicken sosaties</li> <li>○ Wild mushroom sosaties</li> <li>○ Cauliflower steaks</li> </ul>	<b>Guests choose 3 sides as a group:</b> <ul style="list-style-type: none"> <li>○ Braai style mielie pap with roasted tomato shiba</li> <li>○ Emmental, tomato &amp; caramelized onion braai broodjies (<i>note: to arrive prepared unassembled, &amp; uncooked</i>)</li> <li>○ Fire cooked corn on the cob with chilli &amp; chive cream cheese</li> <li>○ Seasonal green salad with vinaigrette</li> <li>○ Roasted Mediterranean veg medley with basil pesto</li> <li>○ Grilled romaine lettuce with sumac tahini yoghurt &amp; pomegranate</li> <li>○ Hasselback potatoes with garlic crème fraiche</li> </ul>
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**Should you wish to only purchase sides individually, we can also cater accordingly, rates are charged per person below:**

Emmental, tomato & caramelized onion braai broodjies	R 60 per person
Fire cooked corn on the cob with chilli & chive cream cheese	R 65 per person
Seasonal green salad with vinaigrette	R 60 per person
Roasted Mediterranean veg medley with basil pesto	R 65 per person
Grilled romaine lettuce with sumac tahini yoghurt & pomegranate	R 65 per person
Hasselback potatoes with garlic crème fraiche	R 42 per person
Braai style mielie pap with roasted tomato shiba	R 48 per person

## **Potjiekos @ R580 per person**

### **Service includes:**

- *The chef delivers the food to the villa*
- *Service includes table set up*
- *The chef and serving staff fee are R 800 (Public Holiday rate is R 970) for groups of up to 10 guests*
- *For groups of 11 to 20 guests the above rates would be double.*
- *For larger groups, we would need to hire equipment and work out a special rate for you.*
- *Service includes table set up and initial bar and food service*
- *Menu options:*

Authentic South African Potjie kos to be prepared & cooked on site over the coals served with all the trimmings.	Guests to choose 1 protein: <ul style="list-style-type: none"> <li>○ Ox tail</li> <li>○ Lamb</li> <li>○ Chicken</li> <li>○ Seafood</li> <li>○ Pork</li> <li>○ Vegetarian/Legume</li> </ul>
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## Optional Added Extra's

Mezze Platter @ R295 per person	<ul style="list-style-type: none"> <li>○ Freshly baked bread selection</li> <li>○ Spreads</li> <li>○ Pickles, preserves, olives etc.</li> <li>○ Local cheese selection</li> </ul>
Something Sweet @ R100 per person	<ul style="list-style-type: none"> <li>○ Creamy sago with burnt honey and meringue</li> <li>○ Chocolate and coconut marshmallow jaffles</li> <li>○ Spring bokkie dom pedro</li> </ul>

## Tapas Night @ R 636 per person

### Service includes:

- All food to be cooked on site by a private chef
- The chef and serving staff fee are R 1 390 per evening (Public Holiday rate will be R 1 740.00) for groups of up to 10 guests
- For groups of 11 to 20 guests the above rates would be double.
- For larger groups, we would need to hire equipment and work out a special rate for you.
- Service includes table set up and initial bar and food service
- Menu options:

Pink Valley's signature tapas to be prepared, cooked & served at the villas.	<p>A 3 course Chef selection of fan favorites.</p> <p>(Menu can be sent to guests prior for selection if required)</p>
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## Guest Liaison Services

Should you wish to include the services of our Guest Liaison, ***please book this service well in advance.***

- Half Day will be R 2 900 (normally 5 hours)
- Full Day will be R 4 050 (normally 9 hours)

She is brilliant at what she does, she can assist with food and drinks service throughout your stay, and she is highly informative about the area should you wish to book excursions, activities or meals off-site.



### **Wine Tastings:**

With regards to wine tastings, you are welcome to do a tasting at **Pink Valley Wines** during your stay. Pink Valley is our sister property and stocks all our different wines.

Please take note of their operating hours: <https://pinkvalleywines.com/>

Pink Valley Wines is the wine estate you will see on Cordoba Road before you reach Taaibosch Wine estate.

Please refer to the following link to view all our local and international properties:

<https://oddo-vins-domaines.com/>

At **Taaibosch Wine Estate**, the rate for a tasting is R 200 per person. It includes a farm tour, cellar tour and a tasting of our award winning Taaibosch Crescendo with our winemaker.

Should you purchase 2 cases of the Taaibosch Crescendo from the cellar, the tasting fee will fall away.

Tasting at Taaibosch is only available from Monday to Thursday between 09h00 and 15h00. Fridays between 09h00 and 13h00.

### ***ALL TASTING MUST BE PRE-BOOKED TO SECURE YOUR SPACE.***

We need to know the following:

- Number of guests attending the tasting.
- Date & time of the tasting.

### ***Please note:***

We do not offer tasting on weekends or any Public Holidays.

The cellar closes annually between 15 December and 15 January. The cellar is also closed for Harvest during the following months: February, March & April every year.

Taaibosch tastings may be cancelled free of charge 24 hours prior to the booked tasting date.

### **Inhouse Spa Treatments:**

Please refer to the attached INHOUSE SPA LIST.

Treatments take place in the comfort of your villa and must be arranged well in advance, please.

We would need to know which treatments you would like and what time you would like to start.

### **Yoga and Pilates classes:**

Yoga Sessions are 60 minutes.

Yoga mats and small equipment are supplied by the yoga instructor.

Rates are R670 for 1 to 2 guests.

We can request a rate for larger groups.