

Taaibosch



We will have the following initial supplies and amenities available on arrival:

Kitchen & Living area:

- Mineral water – Sparkling and Still
- Mineral water for the ice machine
- Firelighters
- Lighters
- 500ml Hand sanitizers
- Condiments such as mustard, tomato sauce, Mayo, Siracha Sauce, tobacco green and red, Worcester Sauce
- Basic seasoning such as salt, pepper, braai spice and dried herbs
- Olive oil
- Balsamic Vinegar
- Spreads such as Peanut butter, jam, Bovril and Chocolate spread
- Selection of TWG teas
- Coffee pods
- Loose leaf rooibos tea
- Selection of sugars and sweeteners
- Honey
- Rusks and biscuits
- Muesli and cereals

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.

Groceries Shopping:

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

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

We can offer the following additional services – rates listed per offering:

These services are subject to availability and need to be booked well in advance to avoid disappointment.

Breakfast

Daily Breakfast at R 385 per person with the breakfast chef rate at R 275 per day (Public Holiday rate will be R 415)

Lunch

Lunch Options – The Chef drops off the meal at the villa for you to enjoy – no chef fee is involved with his option:

	MEAL	PRICE PP
LUNCH	<ul style="list-style-type: none"> Slider Burger boards: Choice between: Trio – chicken, beef & chickpea Duo – chicken & beef / chicken & chickpea / beef & chickpea Solo – chicken, beef <u>or</u> vegetarian Served with parmesan potato wedges, truffle aioli and green salad 	R 220.00
	<ul style="list-style-type: none"> Salad spread: Selection of salads – menu will change daily 	R 205.00
	<ul style="list-style-type: none"> Mezze platter: Selection of local cheese, olives, preserves, pickles, breads & spreads Add Charcuterie 	R 250.00 R65.00

Dinner

Dinner Options (These can also be prepared for a lunch option) - The dinner chef is charged at R 770 per evening (Public Holiday rate will be R 1 155.00):

Braai @ R465 pp

Service includes:

- *All food to be cooked on site by a private chef*
- *Service includes table set up and initial bar and food service*
- *Chef fee of R 770 applies*
- *Menu options:*

Guests to choose 2 proteins options: <ul style="list-style-type: none">○ Aged beef ribeye○ Beef fillet medallions○ Karoo lamb chops○ Pork spareribs○ Boerewors○ Chicken sosaties○ Wild mushroom sosaties○ Cauliflower steaks	Guests to choose 3 sides: <ul style="list-style-type: none">○ Braai style mielie pap with roasted tomato shiba○ Emmental, tomato & caramelized onion braai broodjies○ Fire cooked corn on the cob with chilli & chive cream cheese○ Seasonal green salad with vinaigrette○ Roasted Mediterranean veg medley with basil pesto○ Grilled romaine lettuce with sumac tahini yoghurt & pomegranate○ Hasselback potatoes with garlic crème fraiche
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DIY Braai @ R410 pp

Service includes:

- *All side dishes whilst the guest braai for themselves*
- *Menu options:*

Guests to choose 2 proteins options: <ul style="list-style-type: none">○ Aged beef ribeye○ Beef fillet medallions○ Karoo lamb chops○ Pork spareribs○ Boerewors○ Chicken sosaties○ Wild mushroom sosaties○ Cauliflower steaks	Guests to choose 3 sides: <ul style="list-style-type: none">○ Braai style mielie pap with roasted tomato shiba○ Emmental, tomato & caramelized onion braai broodjies (<i>note: to arrive assembled, but uncooked</i>)○ Fire cooked corn on the cob with chilli & chive cream cheese○ Seasonal green salad with vinaigrette○ Roasted Mediterranean veg medley with basil pesto○ Grilled romaine lettuce with sumac tahini yoghurt & pomegranate○ Hasselback potatoes with garlic crème fraiche
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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 55 per person
Fire cooked corn on the cob with chilli & chive cream cheese	R 65 per person
Seasonal green salad with vinaigrette	R 55 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 40 per person
Braai style mielie pap with roasted tomato shiba	R 45 per person

Potjiekos @ R505 pp

Service includes:

- *Chef delivers the food to the villa*
- *Service includes table set up*
- *Chef fee of R 275 applies*
- *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"> ○ Ox tail ○ Lamb ○ Chicken ○ Seafood ○ Pork ○ Vegetarian/Legume
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Optional Added Extra's

Mezze Platter @ R175 pp	<ul style="list-style-type: none"> ○ Freshly baked bread selection ○ Spreads ○ Pickles, preserves, olives etc ○ Local cheese selection
Something Sweet @ R85 pp	<ul style="list-style-type: none"> ○ Creamy sago with burnt honey and meringue ○ Chocolate and coconut marshmallow jaffles ○ Spring bokkie dom pedro

Tapas Night @ R525 pp

Service includes:

- All food to be cooked on site by a private chef
- Service includes table set up and initial bar and food service
- Chef fee of R 770 applies
- Menu options:

Pink Valley's signature tapas to be prepared, cooked & served at the villas.	A 3 course Chef selection of fan favourites. (Menu can be sent to guests prior for selection if required)
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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. You have the option to taste 3 to 4 wines.

At **Taaibosch Wine Estate**, the rate for a tasting is R 180 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.

Please note:

We do not offer tasting on weekends or any Public Holidays. The cellar closes annually between 15 December and 15 January, as well as during the harvest period, February and March every year. Taaibosch tastings need to be arranged well in advance and may be cancelled free of charge 24 hours prior to the booked tasting date. I would need to know the following:

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

Inhouse Spa Treatments:

I attached our price list for you.

Yoga and Pilates classes:

Sessions are 60 minutes. Yoga mats and small equipment is supplied by the yoga instructor. Rates are R440 per session for single guests, or R560 for a couple.

Housekeeping Service:

The villas are serviced every 4-days, which means they will only service the villa once you departed from the estate.

Should you wish to have the villa services more frequently, please let me know and I will forward the rates to you for the additional days requested.

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.