



## Conferencing at Hawksmoor House

Hawksmoor House is a meticulously restored Cape Dutch country retreat located on a 220-hectare wine farm, Matjieskuil, near Stellenbosch in the Cape Winelands.

We offer delegates an intimate conferencing venue exclusive to smaller groups. If you are looking for a scenic, historic, authentic Cape Dutch farm atmosphere, you've found the right place. Our packages vary according to number of delegates and the length of the conference. Feel free to contact us for a consultation appointment at the venue.

## Table of Contents

<u>CONFERRING PACKAGES 2019</u>	2
<u>ACCOMMODATION</u>	3
<u>WINES</u>	4
<u>SAMPLE MENU</u>	5
<u>DIRECTIONS</u>	6
<u>CONTACT US</u>	6

## Conferencing Packages 2019

	Number of delegates	Inclusions	Cost per delegate
24 Hour Package: Edge House	Min 8, Max 12	Arrival Tea with Rusks 2 x Tea Breaks with Snacks Lunch 2 Course Breakfast Accommodation Dinner 2 Course	<b>R1 900</b>
24 Hour Package: Manor House	Min 15, Max 18	Arrival Tea with Rusks 2 x Tea Breaks with Snacks Lunch 2 Course Breakfast Accommodation Dinner 2 Course	<b>R1 900</b>
Full Day package: Edge House	Min 8, Max 12	Arrival Tea with Rusks 2 x Tea Breaks with Snacks Lunch 2 Course	Incl. projector & screen: <b>R900</b> Excl. projector & screen: <b>R650</b>
Half Day package: Edge House	Min 8, Max 12	Arrival Tea with Rusks 1 x Tea Break with Snacks Lunch 2 Course	<b>R700</b>



Conferences are held boardroom style only. Breakaway areas are available.

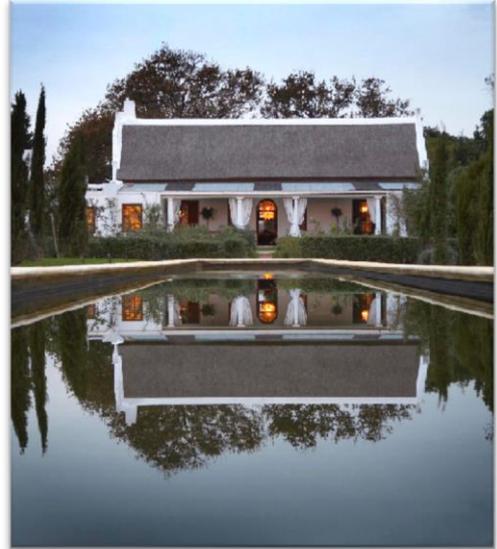
All conferencing packages include the following equipment, unless otherwise specified:

- Data projector Screen
- Pens and notepads
- Flipchart and 1 ream of paper
- Whiteboard and markers
- Sweets and water
  
- Data projector ( **extra charge** )

## Accommodation

Hawksmoor House has 15 enchanting guest rooms in four adjacent buildings set around a central pool, ornamental pond and garden. The grounds are laid out to include a large lawn, reflection pond, lavender beds, vegetable, rose and herb gardens, a wine tasting room, and a swimming pool with a view of Table Mountain.

The four accommodation buildings each offer a different perspective on the landscape and farm. The Manor House, The Slave Quarters, the Dairy Rooms and Edge house are all original footprints of the historic farm, converted with great sympathy and flair by the owners, and furnished with an elegant mix of beautiful antique pieces. Each room is individually decorated. Conferencing delegates are accommodated in the Manor and Edge houses. No matter which room you stay in, the experience is consistently elegant and the hospitality warm and relaxed. A fence around the entire property provides privacy and security.



### All rooms offer:

- Queen-size or twin beds
- Digital safes
- Elegant en-suite bathrooms with showers and/or baths
- Underfloor heating
- Tea/coffee facilities
- Private secure parking
- Free Wi-Fi in public areas

### Optional amenities:

- Cheese & meat platters
- Honesty Bar
- In-room massage and beauty treatments
- Laundry service
- Airport pick-up service
- Wine tastings
- Country Kitchen three-course dinner menu



### MANOR HOUSE

The Manor House is a meticulously restored Cape Dutch building. At its heart is the grand dining room and entrance hall, where breakfast and Country

Kitchen dinners are served. The four double Manor House bedrooms, with their grand proportions and high beamed ceilings offer a unique period experience, transporting you back in time to a bygone era of rural colonial elegance.



## EDGE HOUSE

Set across the reflecting pond from the Manor House, Edge House offers six rooms in total: four twin/double rooms and a two-bedroom apartment.

The apartment has a private lounge, dining area and kitchen, which can be stocked for self-catering guests on request. All rooms open onto a traditional shaded farmhouse verandah with comfortable couches and a thriving collection of succulent plants. In addition, each room has French doors leading to its own private seating area leading from the back of the room, with views towards Table Mountain. A pleasant stroll through the lavender gardens, past the walled vegetable garden and through the herb garden brings you to the Manor House verandah.

## Wines

We are proud of our recently restored, historic wine cellar and wine tasting room and while the production levels do not justify onsite wine production quite yet, we have established relationships with well-known vineyards nearby. Our wines, marketed as "Hawksmoor at Matjieskuil", are made solely from grapes grown and harvested at Matjieskuil Farm, the farm on which Hawksmoor is located. They include a clean, fresh and crisp Chenin Blanc from 25-year-old bush vines, and a range of Pinotage for every palate - ranging from an unoaked 2005 to a lightly oaked 2006. 2008 saw our first harvest from our new block of Mourvèdre. The oaked red will be released shortly, followed by the long-awaited 2007 Bandol-style Rosé.



Under the Waarburg label, a Rhone-style red blend and an oaked Chenin Blanc are also available. The Waarburg vines are grown on our neighboring vineyard, formerly part of the Matjieskuil werf. At the Die Laaitjie cellar, located on our sister farm near Robertson, wine maker John Hargreaves, assisted by Brad Duggett, and has produced limited-release oaked Pinotage and Shiraz.

**PRICING:** We have prepared a "mixed case" offering discounts on future purchases. Please email [wines@hawksmoor.co.za](mailto:wines@hawksmoor.co.za) for our price and availability list, offers & discounts for bulk purchases of 12 bottles or more.

## Sample menu

### STARTERS

Phyllo Mushroom Tartlet  
Soup of the Day (Vegetable)  
Roast Butternut & Feta on Mixed Greens with Vinaigrette  
Trio of Crostini (Smoked Salmon, Cherry Tomatoes & Basil, Roasted Peppers)  
Trio of Pate (Chicken Liver, Mushroom, Snoek)

### MAINS

*\*served with choice of two sides*  
Hearty Beef & Mushroom Stroganoff  
Spinach & Mascarpone-filled Chicken Breasts  
Baked Salmon Cheesecake  
Herb-cruste d Linefish  
Traditional Malay Bobotie, yellow rice and sambals  
Coq-au-vin  
Butter Chicken  
Vegetable Ratatouille & couscous  
Mild Lentil Curry  
Roast Chicken Pie  
Lamb & Bean Pot Pie

### DESSERTS

Chocolate Mint Mousse  
Malva Pudding & Custard  
Chocolate Brandy Tart  
Vanilla Pod Ice-cream & Hot Chocolate-Chili Sauce  
Apple Crumble & Vanilla Ice-cream  
Sticky Toffee Pudding  
Homemade Strawberry Ice-cream  
Frozen Lemon Meringue

## Directions

### From Cape Town

From Cape Town International Airport, head towards Somerset West on the N2. Take the R 300 off-ramp to Bellville and the N1 to Paarl off-ramp onto N1. Take exit 39 after the Engen One-Stop fuel station and at the T-Junction turn left onto the R 304 direction Klipheuwel. Pass the first left turn to Joostenberg Vlakte and approximately 500 metres further at the crest of the first rise you will see a white signboard on your left “ Hawksmoor House on Matjieskuil Farm “. Turn left and travel down our farm road for a further 1 km.

### From Paarl (N1)

Head towards Cape Town. Take Exit 39 off-ramp (hairpin bend) and at T-Junction turn left onto R 304 directions Klipheuwel. Pass the first left turn to Joostenberg Vlakte and approximately 500 metres further at the crest of the first rise you will see a white signboard on your left “ Hawksmoor House on Matjieskuil Farm “. Turn left and travel down our farm road for a further 1 km.

### From Stellenbosch

Head towards the N1 on the R304. Once you have crossed over the N1 pass the first left turn to Joostenberg Vlakte and approximately 500 metres further at the crest of the first rise you will see a white signboard on your left “ Hawksmoor House on Matjieskuil Farm “. Turn left and travel down our farm road for a further 1 km.

## Contact us



### Address:

Hawksmoor House at Matjieskuil Farm

### Telephone:

+27 (0) 21 884 4815

### Reservations:

+27 (0) 41 502 9400

### GPS Co-ordinates:

Latitude: -33°48'41.26' (-33.811460)

Longitude: 18°47'10.45' (18.786236)