



FOOD & WINE PAIRING DINNERS

Presented by

Sommelier Nelda van Zyl & Chef Bertina Engelbrecht



For further information contact Nelda
t: 084 517 2519 , nelda@thewinetender.co.za

We would like to present to you and your guests:

A unique series of Food and Wine Pairing Dinners, hosted by Sommelier Nelda van Zyl and Chef Bertina Engelbrecht

Join us on a culinary experience that invigorates the senses with professionally prepared, seasonal available produce, complimented by award-winning wines, with expert analysis,
From the West Coast Region.

Menus inspired by Seasonal availability / Menus available on request
Wines show cased are our expert Sommelier`s choice from the West Coast Region

Choice of Menus available :

Paired 3 Course Dinner,
Paired 5 Course Dinner,
3 Course Goats Cheese Dinner (Vegetarian Friendly)
Paired 5 Course Seafood Dinner,
Paired 3 Course Seafood Dinner

- ◆ Dietary requirements, allergies and food preferences have to be communicated when bookings are made
- ◆ Food and Wine Pairing Dinners are not served to groups less than 6 or more than 12 at our Guesthouse Venue
- ◆ Dinners are hosted at a private function Venue in Lamberts Bay.
- ◆ Bookings for private functions can be arranged
- ◆ Food and Wine Products may be sponsored with prior arrangement, for promotional purposes

