



BROOKDALE ESTATE

STAY CURIOUS

MANOR HOUSE DINING FACT SHEET

MANOR HOUSE DINING PHILOSOPHY



Personalised experiences are the hallmark of Brookdale Manor House and this extends to the culinary landscape created by Executive Chef Gary Coetzee which is as deep in flavour as it is far reaching in style. In keeping with our philosophy to 'stay curious' and invest in wellness, menus at Brookdale Manor House are low in food miles, full of flavour and tailored to the tastes of our guests.

DINING HIGHLIGHTS - ALL STAYS

| | | | |
|--------------------|----------------------------------|--------------------|----------------------------------|
| INDOOR DINING | ✓ 2 rooms + pool house | MINI BAR & SNACKS | ✓ Select items included |
| AL-FRESCO DINING | ✓ Terraces + courtyards | LOCAL BEVERAGES | ✓ Select drinks included |
| IN-ROOM DINING | ✓ Limited (snacks & platters) | TEA & COFFEE | ✓ Excludes speciality coffee |
| BREAKFAST | ✓ Included in stay | TAILORED MENUS | ✓ Dietaries requested on booking |
| LIGHT LUNCH | ✓ Optional extra (from R 250pp)* | VEGAN/VEGETARIAN | ✓ Dietaries requested on booking |
| DINNER & SET MENUS | ✓ Optional extra (from R 450pp)* | KOSHER/HALAAL | ✓ Limited service available |
| PLATTERS | ✓ Optional extra (from R 200pp)* | OUTSIDE GUESTS | ✓ Subject to availability |
| CHILD-FRIENDLY | ✓ Goodness made with care | SPECIAL OCCASSIONS | ✓ Enquire for event information |

*Meal costs are estimated and subject to change. Kindly enquire for menu options based on preferences and final menu costs.

VILLA STAYS

SOURCING & SUSTAINABILITY

| | | | |
|-----------------|----------------------------------|-----------------------|--------------------------------|
| PRIVATE CHEF | ✓ Services included | ESTATE GARDENS | ✓ Farm to fork dining |
| LUNCH & DINNER | ✓ Tailored menus (from R 250pp)* | SEAFOOD | ✓ Green listed, locally caught |
| BROOKDALE WINES | ✓ Included (Mason Road range) | MEAT, DAIRY & PRODUCE | ✓ From nearby Paarl farms |
| PANTRY STOCKING | ✓ R250 per trip + groceries cost | MADE FROM SCRATCH | ✓ Homemade in our kitchen |



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WHERE TO DINE IN THE PAARL WINELANDS



For our guests spending more than a few days with us, we recommend exploring the Paarl Winelands for a taste of South Africa's varied culinary scene. More and more distinguished South African chefs are opening new ventures in the Paarl region, alongside longstanding local favourites.

Spend lunch times at Jewels Restaurant for delicious tapas or, for the fine dining lover, visit Faber at Avondale. In the afternoons, stop by Backs for a gin and freshly made macaron, or visit Bean in Love for a perfect coffee and wonderful cake selection. The Cape Winelands is a thriving source of culinary inspiration, and the chefs in the Paarl Wine Valley are cooking up a feast.

| CASUAL DINING | | FINER FARE | | UNIQUE MEALS | |
|---------------|-------------------------|------------|----------------------------|---------------|------------------------|
| COSECHA | Authentic Mexican | FABER | Organic fare at its finest | BEAN IN LOVE | Local coffee favourite |
| FAIRVIEW | Perfect for families | JEWELLS | Sophisticated comfort | ALPACA LOOM | A fun afternoon out |
| BACKS | Known for burgers & gin | NEDERBURG | Nostalgic & wholesome | PAPPA GRAPPA | Vibey distillery |
| BOSCHENDAL | Great for kids | NOOP | Uncomplicated finesse | GRAND ROCHE | High tea elegance |
| PEARL ROCK | Great views & food | BABEL | Refined farm-to-fork | MEALS ON MAIN | Support student chefs |

MANOR HOUSE DINING

FACT SHEET

FOR MORE INFORMATION | info@brookdale-estate.com

When making a reservation, guests are asked to complete a preference sheet to allow the Brookdale Manor House team to craft personalised stays and culinary journeys. Our team will be able to give you guidance on the top restaurants to suit your tastes during your stay. Speak to us for more information on our food options, events, menus and recommended experiences.