

Events at 101

Our event space and dining venue provides a spectacular setting for private occasions in George. Weddings, birthday parties, anniversaries, corporate functions and celebrations will all find a home in our versatile, private event space.

The 101 Meade philosophy of generous hospitality paired with the elegant setting provided by our impressive event space is sure to result in a memorable occasion or meeting.

Take in the ambiance of our private room, enjoy a taste of our unique & curated set menu offerings & wine list. At 101 we are all about enjoying a taste of the good life and celebrating moments, whether big or small.

Our dedicated event Coordinator will liaise with you personally to guide you through your booking & requirements.

Get in touch today: events@wildroutegroup.co.za

101 MEADE
RESTAURANT & BAR

MENU OPTION *one*

A duo of home baked breads & flavoured butter

Main Course

Cajun Grilled Chicken

Cajun grilled chicken breast, sautéed vegetables, roast sweet potato gorgonzola & spinach sauce

Mature Beef Sirloin

250g Flame grilled sirloin, rustic chips, Asian slaw, green peppercorn & brandy sauce

Chana Masala Vegetable Curry

Sweet potato, chickpea, kale, pea & lentil curry, chaat roast potato, tamarind lemon scented turmeric rice, poppadom, sambals

Dessert

Apple Crumble

Spiced apple, raisin ginger nut crumble, salted caramel ice cream

R285 per person

Minimum 10 guests. Excluding drinks & gratuity.

Regrettably, no corkage allowed when dining on a set menu.

WIFI in the restaurant is capped to 250 megabytes per device.

MENU OPTION *two*

A duo of home baked breads & flavoured butter

Starters

ADD 2 OYSTERS FOR R70

Butternut Soup

Roast butternut & pumpkin soup, crème fraîche, toasted seed sprinkle

Fried Camembert

Deep fried camembert, turmeric crostini, roast nut & fig salsa, rocket

Main Course

Cajun Grilled Chicken

Cajun grilled chicken breast, sautéed vegetables, roast sweet potato gorgonzola & spinach sauce

Mature Beef Sirloin

250g Flame grilled sirloin, rustic chips, Asian slaw, green peppercorn & brandy sauce

Chana Masala Vegetable Curry

Sweet potato, chickpea, kale, pea & lentil curry, chaat roast potato, tamarind lemon scented turmeric rice, poppadom, sambals

Dessert

Crème Brûlée

Vanilla crème brûlée, burnt Swiss meringue, seasonal berries

R345 per person

Minimum 10 guests. Excluding drinks & gratuity.

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MENU OPTION *three*

A duo of home baked breads & flavoured butter

Starters

ADD 2 OYSTERS FOR R70

Mediterranean Chickpea Salad

Mixed leaves, rocket, chickpeas, heritage tomatoes, cucumber, red pepper feta cheese
red onion, olives & citrus dressing

Butternut Soup

Roast butternut & pumpkin soup, crème fraîche, toasted seed sprinkle

Slow Roasted Pressed Pork Belly

Slow cooked pork belly, pickled fennel slaw, rocket, walnut & apple gel

Main Course

Red Tandoori Chicken Curry

Red tandoori chicken curry, raita, fried onion rings, fresh naan, lemon scented turmeric rice
tamarind chutney

Pan Fried Line Fish

Pan fried ginger & mirin glazed line fish, sesame sweet potatoes, half shell mussels lime
infused coconut cream sauce, tender stem broccoli

Surf & Turf

Sirloin, fried baby squid & prawns, rustic chips, garlic aioli and Asian slaw

Asian King Oyster

Pan fried king oyster mushroom, shitake & shimeji, mung bean sprouts
Asian potatoes, miso aioli, toasted pine nuts

Dessert

Cheese Cake

Baked lemon cheese cake, lemon curd topping, chantilly cream, berry compote

R395 per person

Minimum 10 guests. Excluding drinks & gratuity.

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MENU OPTION *four*

A duo of home baked breads & flavoured butter

Starters

ADD 2 OYSTERS FOR R70

Togarashi Tuna

Sashimi tuna, togarashi dressing, avocado, Asian micro leaf salad, crispy wonton crackers ponzu aioli

Japanese Beef Short Rib

Japanese pulled beef short rib, roast bone marrow, pickled radish, coriander spring onion & chilli, turmeric crostini

Butternut Soup

Roast butternut & pumpkin soup, crème fraîche, toasted seed sprinkle

Main Course

Red Tandoori Chicken Curry

Red tandoori chicken curry, raita, fried onion rings, fresh naan, lemon scented turmeric rice tamarind chutney

Pan Fried Line Fish

Pan fried ginger & mirin glazed line fish, sesame sweet potatoes, half shell mussels lime infused coconut cream sauce, tender stem broccoli

Beef Fillet

Grilled fillet steak, biltong mash, poached brandy apricots, port wine jus tenderstem broccoli

Oyster Ostrich Fillet

200g ostrich fillet, exotic mushrooms, parsnip cream, pomme anna potatoes tender stem broccoli, cafe au lait sauce

Asian King Oyster

Pan fried king oyster mushroom, shitake & shimeji, mung bean sprouts Asian potatoes, miso aioli, toasted pine nuts

Dessert

Dark chocolate Marquise

Dark chocolate Marquise, mirror glaze, white chocolate pastry cream, berry gel & orange dust

R475 per person

Minimum 10 guests. Excluding drinks & gratuity.

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PRIVATE EVENT *wine menu*

10% discount already applied to the selection of wines below.
See our restaurant wine menu for a selection of Boutique Wines.



750ml

Red Wine

Waterford Pecan Stream Pebble Hill: a unique blend in its class with the use of Italian & Spanish varietals, medium bodied & fruity taste <i>Region: Western Cape Perfectly paired with steak</i>	285
Ernie Els The Big Easy Cabernet Sauvignon: fruit forward, heavy & just like Ernie's swing, packs a punch <i>Region: Stellenbosch Perfectly paired with beef, lamb, venison, mushrooms</i>	305
Morgenster Cabernet Sauvignon: Rich red fruit flavors abound; black currants, cherries, and plums <i>Region: Stellenbosch Perfectly paired with red meat dishes</i>	375
Jordan Long Fuse Cabernet Sauvignon: dark fruit flavours, silky palate makes it a lovely wine for food pairing <i>Region: Stellenbosch Perfectly paired with lamb, chicken</i>	585
Ken Forrester Petit Pinotage: cheerful, petit Pinotage. reflects the modern fruit driven wine style that customers love, juicy, soft palate & delicious fruit concentration <i>Region: Stellenbosch Perfectly paired with almost any dish</i>	185
Beyerskoof Pinotage: made for early drinking, medium bodied with a fresh finish, well balanced <i>Region: Stellenbosch Perfectly paired with venison, lamb, burgers</i>	265
Diemersdal Reserve Pinotage: full bodied wine with a long, lingering finish a bold Pinotage <i>Region: Durbanville Perfectly paired with chocolate, lamb, beef</i>	515
Tokara Shiraz: deep ruby colour, silky tannins. medium bodied, herbaceous taste <i>Region: Stellenbosch Perfectly paired with venison, vegetarian dishes or enjoyed on it's own</i>	360
Hermanus Pietersfontein Skoonma Shiraz: elegant structure persistent finish & unabashedly alive <i>Region: Hermanus Perfectly paired with sirloin, rump, lamb</i>	530
Bosman Gen8 Merlot: A true classic. A medium bodied wine with an appealing bouquet of ripe cherries and mulberry <i>Region: Wellington Perfectly paired with tomato based dishes and chicken</i>	225
Hermanus Pietersfontein Posmeester Merlot: elegant Merlot offering fresh fruit & generous drinkability, an everyday favourite <i>Region: Hermanus Perfectly paired with chicken, steak, vegetarian dishes</i>	305
De Grendel Merlot: if classic elegance is more your thing, look no further than our distinguished & elegant merlot <i>Region: Cape Town Perfectly paired with chicken, liver, starters, pork, lamb</i>	445
Thelema Sutherland Pinot Noir: aged in French oak barrels for nine months wonderfully balanced with a long, refined finish <i>Region: Elgin Perfectly paired with risotto, salmon & mild beef</i>	505
Haute Cabrière Reserve Pinot Noir: aged for 11 months in French oak barrels well rounded tannins, extremely versatile <i>Region: Franschhoek Perfectly paired with steak tartare, venison, eisbein</i>	665

set menu options

101MEADE

PRIVATE EVENT *wine menu*

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See our restaurant wine menu for a selection of Boutique Wines.



750ml

White Wine

Buitenverwachting: Buiten Blanc Sauvignon, Semillon, full bodied <i>Region: Constantia Perfectly paired with shellfish, tuna, line fish & vegetarian dishes, sweet desserts</i>	205
Pierre Jourdan Tranquille: Blended to be fresh and vibrant. <i>Region: Franschhoek Perfectly paired with spicy dishes as well as floral and fragrant dishes</i>	195
Franschhoek Cellar Sauvignon Blanc: tropical aroma, fresh finish <i>Region: Franschhoek Perfectly paired with squid, paella, camembert</i>	205
Diemersdal Sauvignon Blanc: tropical fruits, ripe figs, gooseberries <i>Region: Durbanville Perfectly paired with creamy soup, fish, oysters</i>	250
Ken Forrester Reserve Sauvignon Blanc: complex with tangy grassy notes, brisk acidity <i>Region: Stellenbosch Perfectly paired with chicken, fish</i>	265
Neil Ellis Groenekloof Sauvignon Blanc: tropical & citrus aromatics elegant & poised palate <i>Region: Groenekloof Perfectly paired with seafood, salads</i>	325
Cederberg Chenin Blanc: true purity of fruit, refreshingly crisp mineral palate <i>Region: Clanwilliam Perfectly paired with curries, citrus, salads, creamy soups</i>	285
Ken Forrester Old Vine Chenin: delightful summery wine, crisp palate <i>Region: Stellenbosch Perfectly paired with spicy dishes, fish, chicken</i>	425
Diemersdal Unwooded Chardonnay: creamy taste & lingering after taste <i>Region: Durbanville Perfectly paired with shellfish, mussels, fish</i>	245
Tokara Chardonnay: packed with citrus & floral aromas <i>Region: Stellenbosch Perfectly paired with fish, chicken</i>	325
Jordan Unoaked Chardonnay: a totally unique unoaked offering <i>Region: Stellenbosch Perfectly paired with shellfish, mussels, fish</i>	355
Boplaas Dry Shiraz Rosé: A Crisp dry rosé with a fresh acidity <i>Region: Calitzdorp Perfectly paired with seafood, chicken, Asian dishes</i>	205
De Grendel Rosé: dry palate, floral undertones <i>Region: Durbanville Perfectly paired with salads, paella, spicy dishes</i>	220
Neil Ellis Wild Flower Rosé: floral & spicy notes <i>Region: Darling Perfectly paired with an endless variety of culinary dishes</i>	245
Steenberg Sparkling Sauvignon Blanc: made to be fun, fruity & fresh <i>Region: Constantia Perfectly paired with oysters, tuna, steak, lamb</i>	395
L'Omarins Brut Classique MCC: bright, vivacious & crisply zesty in the mouth <i>Region: Stellenbosch Perfectly paired with oysters, seafood, venison</i>	480
Krone Vintage Cuvee Brut Rosé: fragrant & lush nose <i>Region: Tulbagh Perfectly paired with camembert, squid, tuna</i>	485

The Gallery Room

COSTS & TERMS

THE GALLERY ROOM

We have created a very stylish private room, ideal for more personal events which can seat up to 24 guests. The Gallery Room is air conditioned and exhibits artwork by local artists from the Cape Palette gallery room.

GALLERY ROOM HIRE COSTS

We hire out our gallery room at R150 per hour, however for parties and business meetings dining in the gallery room we waive the venue hire charge.

DEPOSIT

A 25% deposit is required within 5 working days of making reservation to secure booking which is non-refundable. The balance to be settled on or before event, EFT or Credit Card payments excepted. Please provide us with all your company details for pro forma and invoice purposes.

101 Banking Details

Friedshelf 1559 Pty Ltd (trading as 101 Meade Street)

Bank: Nedbank George

Account No: 1080675736

MENU COSTS

Menu prices based on menu selected.

For dietary requirements please notify us when choosing your menus.

BEVERAGE COSTS

All beverages will be charged individually.

NO CORKAGE ALLOWED.

OTHER DETAILS

Final numbers need to be confirmed 48 hours before the event.

No shows will be charged in full.

10% Gratuity charge will be added to the total final bill.

NOTES

For all events you will have access 1 hour prior to the event to decorate tables.

All additional equipment hire has to be agreed upon 72 hours prior to the event.

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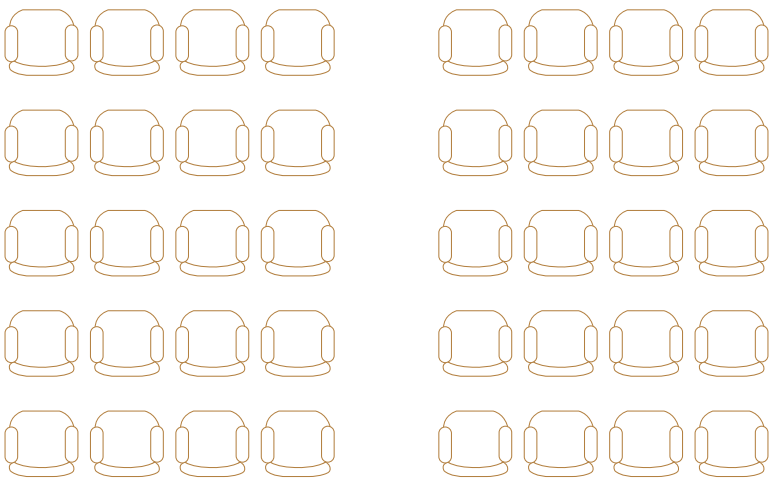
The Gallery Room

SEATING SETUPS

CINEMA STYLE

Maximum 40 pax

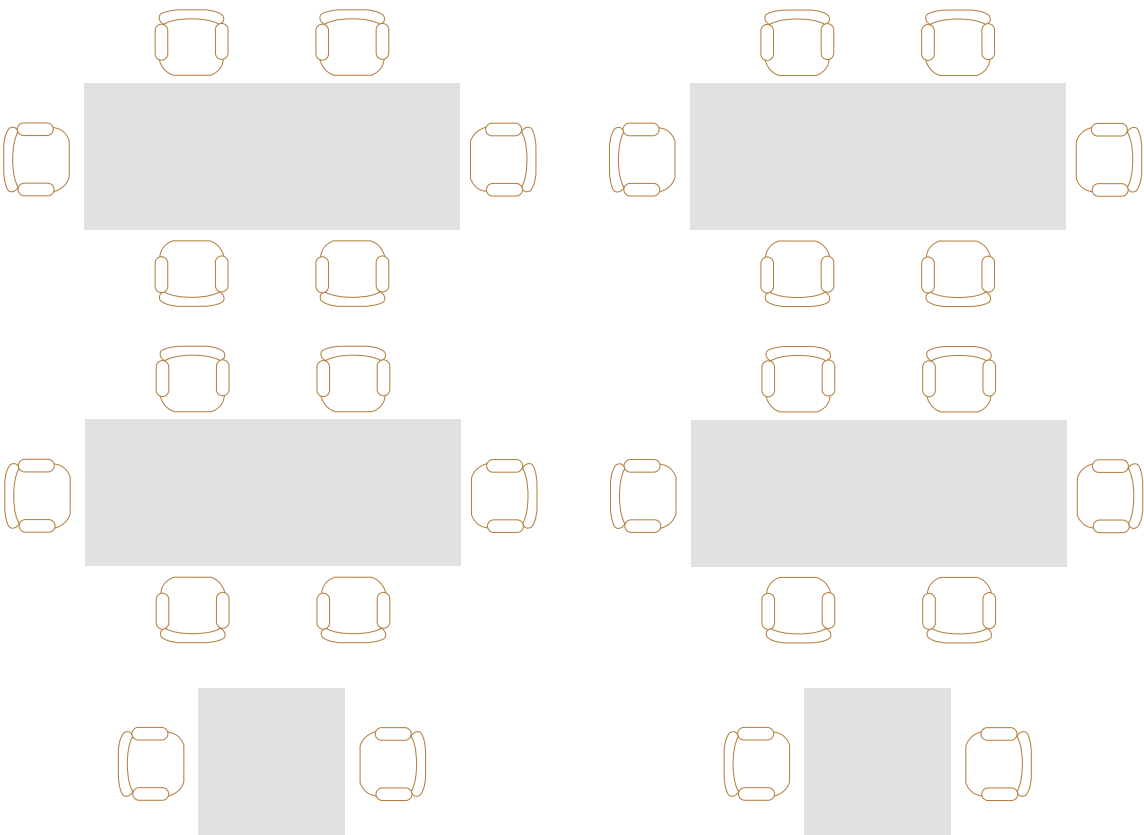
TV



CLASSROOM STYLE

Maximum 28 pax

TV

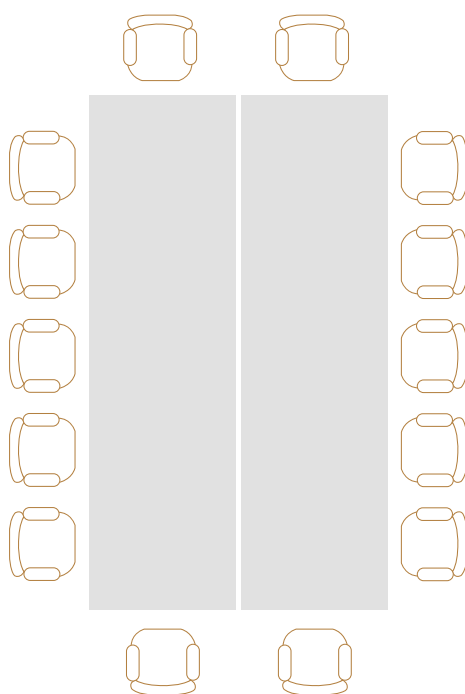
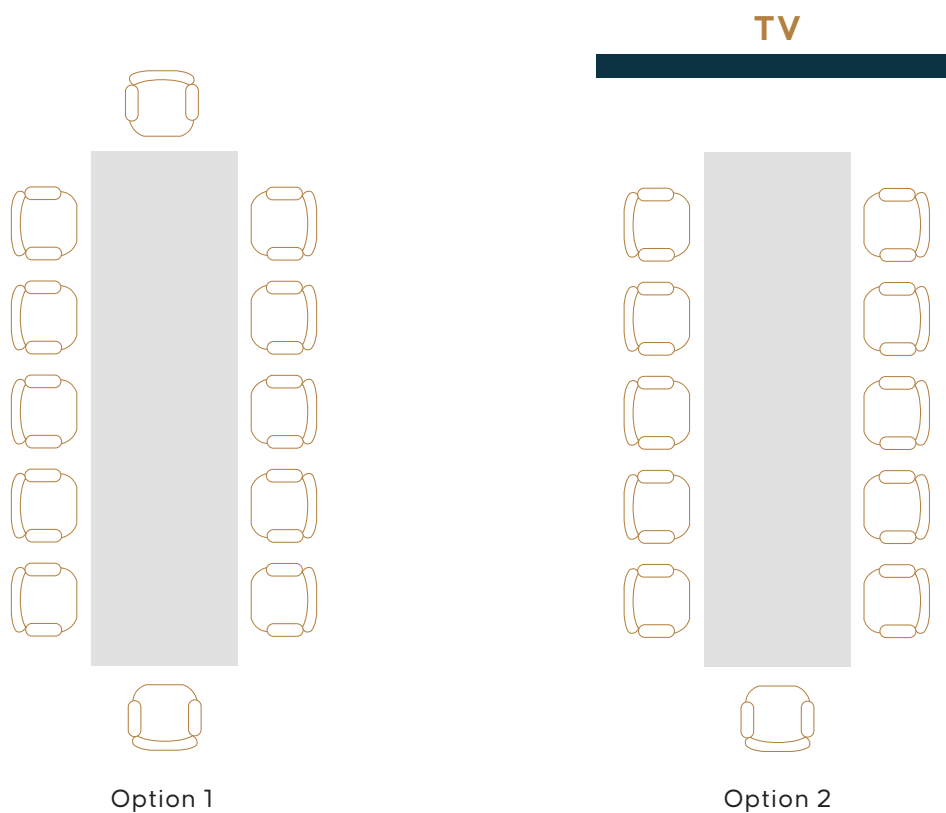


The Gallery Room

SEATING SETUPS

BOARD ROOM STYLE

Maximum 30 pax

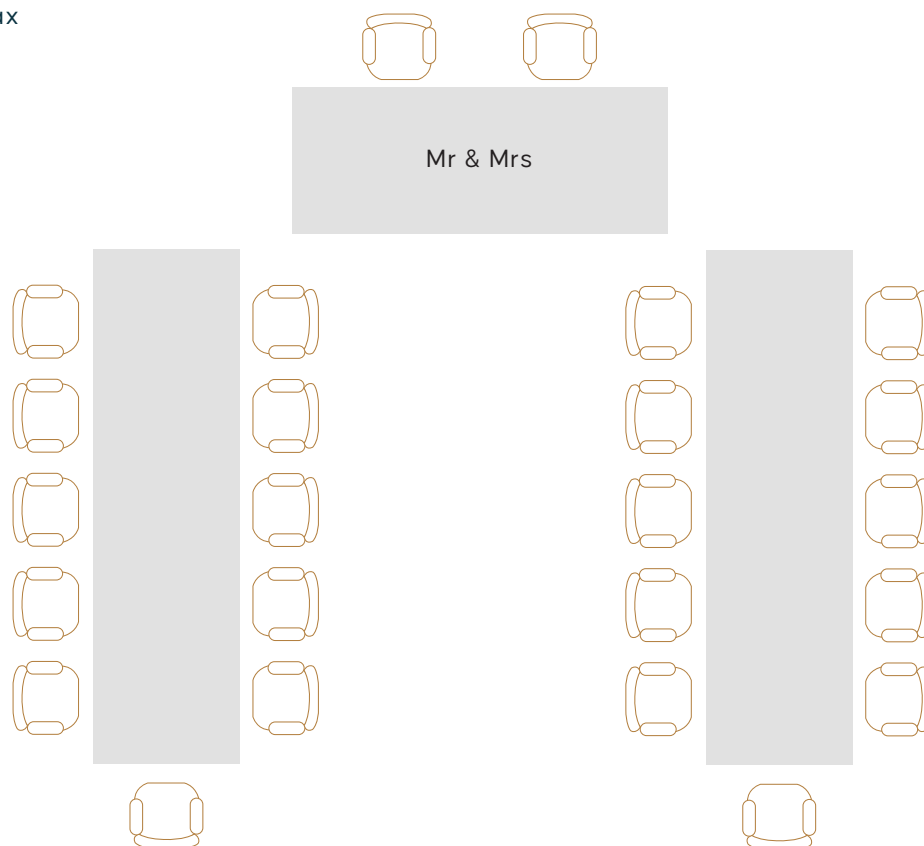


The Gallery Room

SEATING SETUPS

WEDDING SETUP

Maximum 30 pax



BIRTHDAY / 21ST / PARTY / BUSINESS DINNER / FAMILY / REUNION / CASUAL

Maximum 30 pax

