

As we welcome a new group of JC students, we are excited to share our events for 2025. Some old favourites returning such as our Monthly Sundowners, the Hilton Arts Festival - and towards the end of the year our Boxes of Happiness. Keep an eye on our social-media platforms for more details closer to the time of the event. Email Ash on admin@jackiecameron.co.za for bookings

Other Events @ Jackie Cameron School of Food & Wine

Date	Event
14th February	Valentine's Day Sharing Dinner
11th May	Mother's Day Carvery
22nd - 25th May	Find us at the 'Art in the Midlands' at Harrington House
15th June	Father's Day Carvery
9th & 10th August	Find us at 'Hilton Arts Festival'
23rd & 24th August	Find us at "Dairy Fest"
From Friday 22nd August to 10th October (Only Fridays)	Boxes of Happiness - Pick up at our school
25th October	High Tea
1st November	High Tea

Sundowners

Date	Wine Estate
5th February	Franschhoek Cellar
5th March	D'Aria
9th April	Backsberg Family Wines
7th May	Bellingham
18th June	Old Road Wine Co
13th August	Avontuur
3rd September	Cap Classique
8th October	Spier
5th November	Fryer's Cove



Valentines Day



Sharing Dinner on 14th February

Arrive at 18h00, head to your table – starter, main course and dessert already there for you to enjoy at leisure... Think Cheese and Charcuterie board, main course comprising Smoked-Salmon Puff tart and dessert that includes Berries, Cream and Lavender.

Time: 6pm

Cost: R400 per person includes 10% gratuity



Mother's & Fathers Day Carvery

**Let us treat the Moms and Dads in your lives to a flavourful carvery
11th May and 15th June 2025**

Plated: Homemade soup of the day, served with artisanal bread.

Buffet: Homemade-Mayonnaise Potato Salad, and a country Salad.

Sous-vide Beef and sear-roasted Topside of Beef with Horseradish.

Yorkshire Pudding and Mustard Sauce.

Roast Gammon with Pineapple and Cherries.

Roasted Chicken with Stuffing.

Seasonal Vegetables, steamed Rice, roast Duck Fat Potatoes, Pan Sauce.

Pasta of the day.

Seasonal Fruit Salad.

Malva pudding with homemade Vanilla Crème Anglaise.

Chocolate Mousse.

Croquembouche – Berry and Rose filled Profiteroles / Choux Buns.

Time: 12:00

Cost: R450 per person, includes 10% gratuity

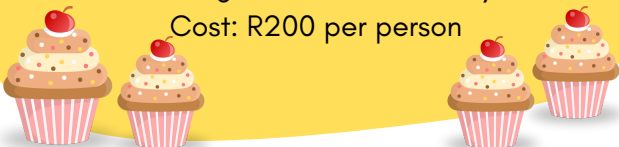
** Menu might vary according to seasonal product

Boxes of Happiness

Friday afternoons from 3pm starting in August

Each Box of Happiness is uniquely designed by the students with their personal touch and flair. There is an assortment of items in each box, and we change the contents every two weeks.

Cost: R200 per person



High Tea

26th October & 1st November

Join us for the students' final Pastry Exam, and an afternoon of mouth-watering food and delectable bubbles.

Time: 15:00

Cost: R320 per person, includes a glass of Klein Zalze bubbles and cup of Terbodore coffee or tea.





**JACKIE
CAMERON**
SCHOOL OF
FOOD & WINE

2025 SUNDOWNERS

Starting in February 2025 we will showcase different wine estates throughout the year.

The students will pair tastings for the various cultivars presented.

This will be a relaxed, informal get-together of people who enjoy fine fare - and those who would like to gain an appreciation for this sociable activity.

So, on the way home from work, stop off for a sundowner of - a food-and-wine tasting with a difference.

Dates: See below.

Time: Starting 17h30 for 18h00 - we start promptly at 18h00.

Cost: R 320 per person (Incl VAT)

Bookings: e-mail admin@jackiecameron.co.za

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