

# NH THE LORD CHARLES HOTEL

## WEDDING RATES & PACKAGES



NH Hotels  
The Lord Charles Hotel  
Cnr Main Rd (M9) & Broadway Boulevard (R44) Rds  
Somerset West 7130  
South Africa  
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**YOUR WEDDING**  
creating timeless moments

## VENUES

### CEREMONY VENUE

#### GAZEBO / LAKE

2016 - @ R10 000.00  
2017 - @ R12 000.00

*Situated on 9 hectares of lush private gardens, along a pristine lake, our Gazebo offers the idyllic setting for the exchanging of vows. The set-up of the gazebo includes white linen covered chairs, a red carpet, podium and PA system for your Minister, and all under our romantic Bedouin tent that will keep your guests out of the sun. Please note that the Gazebo set up will be limited to 130 persons seated. Persons: 50 – 130 persons maximum*

### RECEPTION VENUES

#### GRAND BALLROOM AND COURTYARD

2016 - MORE THAN 100 PERSONS @ R8 000.00 AND LESS THAN 100 PERSONS R12 000.00  
2017 - MORE THAN 100 PERSONS @ R10 000.00 AND LESS THAN 100 PERSONS R15 000.00

*Complete with majestic chandeliers, this formal venue can seat up to 240 guests, including a dance floor. Pre-drinks are often enjoyed in the courtyard, with direct access to the reception venue. Guests may enter the Grand Ballroom through the glass doors at the side entrance directly off the parking area. Persons: 120 – 240 persons maximum*

#### SOMERSET SUITES AND PRE-ASSEMBLY AREA

1 SOMERSET SECTION  
50-60 persons maximum

2016 @ R6 000.00  
2017 @ R8 000.00

2 SOMERSET SECTIONS  
60-150 persons maximum

2016 @ R8 000.00  
2017 @ R10 000.00

3 SOMERSET SECTIONS  
150-300 persons maximum

2016 @ R10 000.00  
2017 @ R12 000.00

*Seating up to 300 guests with a dance floor, this venue has two soundproof room dividers that enable us to create smaller venues for intimate groups of people. It has a lower ceiling and modern down lighting, which allows this venue to be transformed with ease. Pre-dinner drinks are usually served in the adjacent Pre-Assembly Area together with canapés, if required. Guests may enter the Somerset Suites through the Hotels' main entrance or through the glass doors at the side entrance directly off the parking area.*

#### PUBLIC HOLIDAYS

Please note that on a Public Holiday a Surcharge will apply in addition to the above venue hire charges

2016 @ R3000.00  
2017 @ R4000.00



# PACKAGES & CATERING

## SILVER PACKAGE

2016 @ R395 pp  
2017 @ R425 pp

Plated Starter  
Buffet Main  
Salad Bar  
1x Salad  
1x Meat  
1x Chicken  
1x Casserole Dishes  
1x Veg  
1x Rice  
1x Potato  
Plated Dessert  
Tea & Coffee

## GOLD PACKAGE

2016 @ R445 pp  
2017 @ R465 pp

Plated Starter  
Buffet Main  
Salad Bar  
2x Salads  
1x Meat  
1x Chicken  
1x Fish  
1x Casserole Dishes  
2x Veg  
1x Rice  
1x Potato  
Plated Dessert  
Tea & Coffee

## PLATINUM PACKAGE

2016 @ R495 pp  
2017 @ R525 pp

Plated Starter  
  
Plated Main Course  
(Platinum options)  
  
Or  
Buffet Main Course  
Salad Bar  
3x Salad  
2x Meat  
1x Chicken  
1x Fish  
2x Casserole Dishes  
3x Veg  
1x Rice  
1x Potato  
Plated Dessert  
Tea & Coffee

## DIAMOND PACKAGE

2016 @ R445 pp  
2017 @ R465 pp

Plated Starter  
Plated Main Course  
Plated Dessert  
Tea & Coffee



PRE DRINK EATS  
CANAPES & SNACK  
PLATTERS

Prices & Menu on Request

## PACKAGE INCLUDES

### ALL PACKAGES ARE BASED ON 50 PERSONS AND MORE

#### Includes

- Round Tables and Chairs (Tables seat up to 10 persons max)
- Black or White Table Cloths and Napkins
- Crockery
- Glassware
- Waiters and Bartender (According to Hotel Standard)
- Free Parking
- 1x Suite for Bride and Groom for the Evening (Subject to availability)
- Breakfast for Bride and Groom the next day in our Garden Terrace Restaurant

## ADDITIONAL INFORMATION

### EXTRA'S

Details	2016	2017
Bedouin Tent	R9 000.00	R10 000.00
Dance Floor 5x5	R2 000.00	R2 500.00
Dance Floor 6x6	R3 000.00	R3 500.00
Dance Floor 7x7	R4 000.00	R4 500.00
Red Carpet	R1 300.00	R1 600.00
Chair Covers	R12.00	R14.00

### BEVERAGES

All Beverages to be provided by the hotel.  
Various Bar Service options available.  
Should you wish to supply your own wine or sparkling wine a corkage fee will apply.  
Beverages list is available on request.  
All beverages and corkage rates are subject to change

#### Corkage

2016 @ R55 per btl (750 ml)  
2017 @ R60 per Btl (750ml)

#### Gratuities

A 10% gratuity is automatically added to all beverage charges

### IMPORTANT INFORMATION

**DEPOSIT:** A non-refundable deposit of **R15 000.00** is due seven days after confirming your function (Signing of Contract)  
**FULL PAYMENT:** 100% of the pro-forma invoice is required 7 Days (1x Week) prior to the wedding.

### RECOMMENDED SUPPLIERS

#### DÉCOR

THE O COMPANY  
Sulandi Labuschagne  
Tel 084 619 5941  
[Sulandi@the-o-company.com](mailto:Sulandi@the-o-company.com)

#### DÉCOR

FOUR (4) EVERY EVENT  
Zenobia Taljaard  
Tel 082 891 9693  
[Zenobia-t@mweb.co.za](mailto:Zenobia-t@mweb.co.za)

#### DÉCOR

DECOR4U  
Tel 021 593 9831  
[info@decor4u.co.za](mailto:info@decor4u.co.za)

#### FLOWERS

FUNCTION FLOWERS  
Tel 021 851 4827  
[pck@telkomsa.net](mailto:pck@telkomsa.net)

#### PHOTO

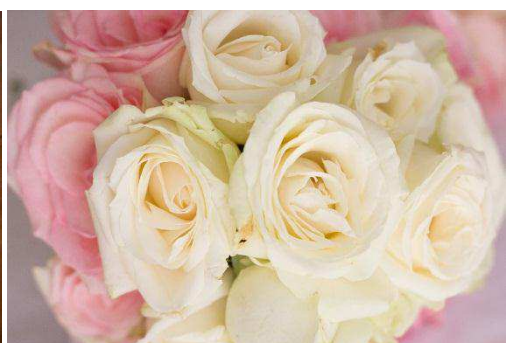
Adele Kloppers  
Tel 072 357 0772  
[info@adelekloppers.co.za](mailto:info@adelekloppers.co.za)

#### HAIR SALON

VINTAGE HAIR  
Michelle  
Tel 021 855 4143

#### FAVOURS

CHOCOLATES by TOMES  
Tel 021 905 7214  
[info@chocolatesbytomes.co.za](mailto:info@chocolatesbytomes.co.za)



# MENU

## PLATED STARTERS

- Thai Lemongrass and Coriander Scented Fish Cakes, drizzled with Sweet Chilli Sauce and Julienne Asian Salad
- Louisiana Mussel and Vegetable Chowder, drizzled with Chilli Oil and garnished with a Ciabatta Wafer
- Butternut, Feta and Roast Onion Tartlet, drizzled with Honey Mustard Dressing and topped with Fresh Rocket and Beetroot Crisps
- Smoked Chicken Crostini Cream Cheese Stack finished with Citrus and Sweet Chilli Green Leaf Salad
- Seafood Cocktail Tian with Capsicum, Spring Onion and Sprout Salad, drizzled with Creamy Dill Dressing and topped with Caviar.
- Plum Tomato, Sweet Red Pepper and Mascarpone Soup with a Hint of Herbs

### AVAILABLE FOR PLATINUM PACKAGE ONLY

- Harissa Lamb Springroll with Mint and Coriander Emulsion, Micro Greens and Herb Oil
- Seared Beef Fillet Carpaccio with Rocket, Roast Marinated Red and Yellow Peppers and a Parmesan Tuille
- Norwegian Salmon Ceviche with Japanese Sarada, topped with a Potato Crusted Tiger Prawn and Nam Jim Salsa

## PLATED MAIN COURSE

- Lemon Grilled Chicken Breast Supreme Stuffed with Sun-dried Tomato, Feta and Baby Spinach served on Olive and Herb Crushed New Potatoes with Seasonal Vegetables and a Thyme and Garlic Jus
- Beef Sirloin on Roasted Sweet Potato, Roasted Zucchini and Roasted Onions, with a Peppercorn Cream Reduction
- Grilled Line Fish on Cous-Cous and Toasted Nut Pilaf with Pan-roasted Zucchini and Pepper Ribbons, Tomato Petals and Fragrant Chermoula Dressing
- Slices of Roast Chicken Ballantine on Spring-onion Mash with Steamed Seasonal Vegetables and a Mustard and Herb Veloute

### AVAILABLE FOR PLATINUM PACKAGE ONLY

- Medallion of Beef Fillet on Buttered Steamed Spring Vegetables, served with Pomme Berney and draped with a Mushroom Jus and Bearnaise sauce
- Baked Line Fish wrapped in Parma Ham on Saffron Risotto with Mediterranean Roast Vegetable, Parmesan Cream Sauce and a Cherry Tomato and Basil Salsa
- Herb Roasted Lamb Cutlets served with Minted Pea and Potato Mash, Buttered Steamed Spring Vegetables and Red Wine Jus, garnished with Rosemary and a Parmesan Tuille (SERVED MEDIUM)

## PLATED DESSERT

- Tiramisu with Chocolate and Coffee Ganache
- Dark Chocolate Torte with White Chocolate Mousse, Blue Berry Compote and a Chocolate Cigar
- Lemongrass and Cardamom Bavarois with Pineapple and Mint Salad and a Brandy Snap
- Mixed Berry Cheesecake with Chantilly Cream and Berry Compote
- Granadilla Cheesecake with Mango Coulis
- Sticky Toffee Pudding with Crème Anglaise

### AVAILABLE FOR PLATINUM PACKAGE ONLY

- Trio of Chocolate - Dark Chocolate Torte, Soft White Chocolate Macaroon on Strawberry Salad; Chocolate Cappuccino Mousse
- Amarula Crème Brulee with Scottish Shortbread and Chantilly Cream
- Caramel and Banana Tart with Brulee of Italian Meringue and Passion-fruit Curd

BUFFET

**SALADS**

- Greek Salad with Feta Cheese, Tomatoes and Black Olives
- Sweet Potato Salad tossed with Sweet Chilli Sauce, Lime, Fresh Herbs and Toasted Sesame Seeds
- Crunchy Green Bean Salad with Red Onion, Cocktail Tomatoes, Rocket and a Mustard Vinaigrette
- Traditional Coleslaw with Carrots, Raisins, Nuts and a Light Lime Mayonnaise
- Gourmet Potato Salad with Chopped Egg, Bacon and Parsley
- Sweet Beetroot and Green Apple Salad with Fresh Lime, Ginger and Mint
- Mediterranean Roasted Vegetables with Fussili Pasta, Basil Pesto and Cherry Tomatoes

AVAILABLE FOR PLATINUM PACKAGE ONLY

- Caprese Insalata of Sliced Fresh Ripe Tomato, Fior Di Latte Cheese, Basil, Extra Virgin Olive Oil and a Squeeze of Fresh Lemon Juice
- Caesar Salad with Crisp Cos tossed with Croutons, Boiled Egg, Parmesan Cheese and Caesar Dressing
- Rocket, Slow Roasted Tomato, Blue Cheese and Asparagus Salad with Lemon and Herb Vinaigrette and Crushed Toasted Almonds

**MEAT/ ROAST**

- Roast Sirloin of Beef with a Pepper Crust and Jus served with condiments of Horseradish and a selection of Mustards
- Roast Rolled Shoulder of Lamb rubbed in a Lemon and Herb Marinade
- Roast Leg of Pork with Pan Gravy served with Condiments of Apple Sauce and Pineapple Chutney

AVAILABLE FOR PLATINUM PACKAGE ONLY

- Roast Loin of Kassler Pork glazed with Apple, Pecan Nut and Sage Butter
- Roast Deboned Leg of Karoo Lamb studded with Rosemary and Garlic and served with Jus and Mint Sauce
- Sliced Medallions of Roast Venison Loin wrapped in Bacon and served with Safari Fruit Jus

**CHICKEN**

- Roast Chicken with a Herb and Cape Mustard Gravy
- Portuguese Style Roast Chicken brushed with Mild Peri Peri and Lemon Marinade

AVAILABLE FOR PLATINUM PACKAGE ONLY

- Roast Chicken Breast Supreme with a Leek and Thyme Stuffing

**FISH**

- Grilled Line Fish with Fragrant Chermoula Dressing
- Roasted Line Fish with Parsley and Lemon Butter Cream Sauce

AVAILABLE FOR PLATINUM PACKAGE ONLY

- Pan-roasted Line Fish with Chardonnay and Lemon Butter Shrimp Sauce
- Baked Line Fish with Goats Cheese and Basil Pesto
- Sicilian Baked Line Fish with Calamari Half Shell Mussels and a Rich Tomato, Garlic and Herb Sauce

### **CASSEROLE DISHES**

- Thai Chicken Curry with Coconut Milk, Coriander and Lemongrass
- Cape Malay Chicken Curry with Potato, Almonds and Apricots
- Chicken and Pearl Onion Casserole with Dijon Mustard and Fresh Herbs
- Beef, Rosemary and Ale Pie in Crisp Puff Pastry
- Beef Bobotie Baked with Bay Leaves and served with Chutney and a Tomato Onion Sambal
- Chinese Style Braised Beef with Sweet Soy Vegetables
- Beef Lasagna
- Lamb Breyani, braised with Fragrant Spices and Herbs and served with Traditional Condiments
- Classic Beef Bourguignon with Bacon and Pearl Onions
- Slow Cooked Lamb Knuckles in Tomato and Red Wine with Root Vegetables
- Sweet and Sour Pork with Pineapple and Litchis
- Grilled Beef Short Ribs in a Sticky Ginger Barbeque Sauce
- Spicy Smoked Snoek Kedgeree with Sambals and Coriander Yoghurt

### **AVAILABLE FOR PLATINUM PACKAGE ONLY**

- Lamb Rogan Josh with Sambals and Grilled Roti
- Coq au Vin: A Traditional French Chicken Stew with Bacon, Baby Onions, Button Mushrooms, Red Wine, Cream and Herbs
- Braised Irish Lamb Stew with Root Vegetables and Fresh Herbs
- Spanish Fish Paella with Olives, Peppers, Grilled Chorizo and Oregano

### **VEGETABLES**

- Green Beans with Sautéed Onions and Garlic
- Carrots with Lemon Butter Glaze
- Broccoli with Toasted Almonds and Cheese Gratiné
- Broccoli and Cauliflower in Cheddar Cheese Sauce
- Cinnamon Roasted Pumpkin
- Green Peas with Sweetcorn and Red Onions
- Roasted Baby Marrows, Patty Pans and Cherry Tomatoes
- Medley of Mediterranean Vegetables with Olive Oil and Herbs
- Roasted Root Vegetables with Garlic and Rosemary

### **POTATOES AND RICE**

- Roast Potatoes with Rosemary and Black Pepper
- Roast Potatoes with Paprika
- Steamed Baby Potatoes with Parsley, Butter and Garlic
- Roasted Baby Potatoes with Olive Oil, Thyme and Maldon Salt (AVAILABLE TO PLATINUM ONLY)
  
- Steamed Jasmine Rice with Fresh Coriander
- Steamed White Rice with Toasted Cumin and Mustard Seeds
- Savory Rice with Fried Onion, Peas and Parsley
- Saffron Rice with Dried Fruit and Cinnamon
- Pilau Fried Rice with, Curry, Ginger, Onion, Mint and Coriander (AVAILABLE TO PLATINUM ONLY)

## ACCOMMODATION

### ACCOMMODATION RATES FOR YOUR GUESTS FOR 2016

*We offer discounted Accommodation Rates to your Wedding Guests.*

*Single Standard Room @ R1195.00*

*Double Standard Room @ R1395.00*

*Rate includes Breakfast and Vat, Excludes 1% Tourism Levy*

*Above rates are subject to availability*

*Rates valid until December 15<sup>th</sup> December 2016*

## HOTEL LAYOUT

1. Garden Terrace Restaurant
2. La Vigna Restaurant
3. Wine Cellar
4. St Andrews, 19<sup>th</sup> Hole Pub & Bar
5. Lobby / Lounge
6. Reception
7. Amsterdam
8. Somerset 1
9. Somerset 2
10. Somerset 3
11. Pre-Assembly
12. Lourensford
13. Cloetenberg
14. Morgenster
15. Vergelegen
16. Courtyard
17. Grand Ball Room

