

ASARA CAPE FUSION WEDDING

Thank you very much for considering Asara Wine Estate & Hotel for your special day. Surrounded by vineyards and set in serene gardens, Asara offers the perfect scenery for a beautiful & romantic ceremony and your memorable Wedding celebration.



WEDDING PACKAGE FEE (min. of 30 guests)

May 2021 – August 2021 R 1 625,- pp

Sept 2021– April 2022 R 1 795,- pp

For the Wedding Suite a 50 % discount is offered for weddings on Mondays, Tuesdays & Wednesdays. Please contact us if you wish to host a smaller wedding celebration.

INCLUDED IN THE PACKAGE

Venue hire

Exclusive use of Raphael's/Ballroom, Patio & our beautiful gardens for 9 hours

Ceremony/Reception

Wedding Arch, 1 Glass of Asara Methode Cap Classique & Canapés (6 pieces pp)

Wedding Menu

3 Course Menu (please see suggestions attached)

If you prefer the Menu from Bell Tower or Avalon Package, this can easily be swapped for an additional cost.

All staff for your Wedding

Manager, Chefs, Waiters, Set-up, Cleaning and Security

Tables/Chairs

White Tiffany & Wimbledon chairs

**Crisp White linen**

Table clothes & Napkins
Set up of tables with cutlery, crockery and glassware
Table for Wedding Cake
Gift Table

Secure Parking**EXCLUDED****Accommodation**

Special Rates available on request

Drinks

All Drinks will be charged at an additional cost, please see our Wine List attached

OPTIONAL**Lunch/Dinner Options**

Vineyard Dinner
Winemaker s Dinner
Tapas Style Lunch
Wine pairing Menu

Explore/Relax

Spa Treatments
Helicopter Trips
Golf

Please note:

A mandatory fee applies for extra hours at the venue and for staff should the celebrations exceed the allocated hours as stipulated above.

All prices are incl. 15% VAT, excl. 15% Service fee and are subject to change,
T & C's apply.



CAPE FUSION WEDDING MENU

Please select one item per course

STARTER

Asara garden grown baby beetroots and herb salad
Served with roasted walnuts, beetroot puree and smoked goats' cheese

OR

Deep fried baby squid
Lemon and garlic aioli, sriracha sauce

OR

Coconut and pumpkin soup
Served with toasted coconut flakes and sous vide apple

MAIN

6 Hours braised pork belly
Set on creamy mashed potatoes served with wilted English spinach & grilled apple
Cider jus

OR

Pan fried sustainable line fish
Served with fennel and dill puree, baby carrots and citrus salsa, herbed gnocchi

OR

Free range chicken supreme
Van der plank potatoes, tender steam broccoli, mushroom sauce

DESSERT

Vanilla crème brûlée
With julienne of green apple and lemon sorbet

OR

Carrot cake
Carrot cake, roast pineapple compote, toasted coconut, coconut ice cream

OR

Cheesecake mousse
Blueberry compote, blueberry ice cream