

ASARA AVALON WEDDING

(4 nights Accommodation included)

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 13.995,- pp

Sept 2021– April 2022 R 14.995,- 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

Accommodation

Mix of rooms (Courtyard, Deluxe, Executive & Signature)

Welcome Dinner on evening of arrival

Karoo Lamb Spit Braai

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

4 Course Menu (please see suggestions attached)

All staff for your Wedding

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

**Tables/Chairs**

White Tiffany & Wimbledon chairs

Crisp White Linen

Table clothes and Napkins

Set up of tables with cutlery, crockery and glassware

Table for Wedding Cake

Gift Table

Secure Parking**EXCLUDED****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.



AVALON WEDDING MENU

Please select one item per course

STARTER

Atlantic ocean deep water scallops
Green pea pate & watercress coulis, bacon & baby leek lardons, parmesan foam

OR

Cast iron seared angus beef carpaccio
Truffle oil marinated baby onions, celeriac emulsion &
peppered wild rocket

OR

Juniper berry & gin cured duck breast
Fermented black garlic, indian tonic caviar, citrus salad

MAIN

Pole caught seared yellowfin tuna steak
Asian style soba noodles, stir-fry root vegetables,
toasted sesame seeds & teriyaki dressing

OR

Herb crusted springbok loin
Golden roasted pommes anna, seasonal vegetable parcel, cranberry jus

OR

Betty's bay crayfish ravioli
Sous vide crayfish tail & prawn mousse, tomato concasse & lobster bisque

DESSERT

Pistachio cake
Raspberry mousse, chocolate ganache, blueberry gelée,
white chocolate ganache

OR

Banana caramel chocolate tart
Hazelnut ice cream, mascarpone ice cream

OR

Cheesecake mousse
Blueberry compote, blueberry ice cream



KAROO LAMB ON THE SPIT

ON THE SPIT

Whole free range Karoo lamb
marinated with garlic, rosemary, parsley oil

SIDES, SALADS & ARTISAN BREADS

Baby potatoes roasted in lamb fat

Seasonal vegetables

Asara garden salad

Potato and egg salad

Masala pasta salad

Garlic bread

Traditional braai broodjie

Pita bread

Tzatziki

Humus

DESSERT

Cape brandy pudding with crème anglaise

Traditional fruit pavlova with vanilla ice cream