

ASARA BELL TOWER WEDDING

(2 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 6.495,- pp

Sept 2021– April 2022 R 6.995,- 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

Suckling Pig 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

3 Course Menu (please see suggestions attached)

If you prefer the Menu from Cape Fusion 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 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.



BELL TOWER WEDDING MENU

Please select one item per course

STARTER

Yellow fin tuna tartare

Served with pickled ginger, avocado mousse, wasabi mayo and melba toast

OR

Chicken liver parfait

With homemade brioche, chardonnay grapes chutney and apple puree

OR

Smoked springbok carpaccio

Set on bed of slowly roasted exotic tomatoes, basil pesto, parmesan cheese, wild rocket

MAIN

Slow braised karoo lamb shoulder

Served with mint pommes puree, roasted root vegetables, marsala jus

OR

Free range chicken supreme

Chicken breast stuffed with truffle butter, caramelized leek risotto, fine green beans, and roasting juices

OR

Seared local franschhoek trout fillet

Served with garlic and parsley steamed baby potatoes, pea puree and asparagus velouté

DESSERT

Vanilla crème brûlée

With julienne of green apple and lemon sorbet

OR

Banana caramel chocolate tart

Hazelnut ice cream, mascarpone ice cream

OR

Baklava

Pecan, rosewater cardamom syrup, cinnamon ice cream



SUCKLING PIG ON THE SPIT

ON THE SPIT

Whole free range Oak valley Suckling Pig on the spit,
marinated with garlic, rosemary, parsley oil

SIDES, SALADS & ARTISAN BREADS

Baby potatoes roasted in fat

Seasonal vegetables

Asara garden salad

Potato and egg salad

Masala pasta salad

Garlic bread

Traditional braai broodjie

Roasted pineapple pieces

Sauerkraut with crackling

Desserts

Cape brandy pudding with anglaise

Traditional fruit pavlova with vanilla ice cream