



## YOUR WEDDING

creating timeless moments

*Whether you dream of a sumptuous feast for a host of guests or gourmet cuisine for a intimate celebration, NH The Lord Charles provides the world-class facilities, professional staff and excellent service at your finger tips to make this dream come true.*

*The following packages have been created to inspire and tantalize. Should you choose NH The Lord Charles as your wedding venue, one of our experienced and innovative wedding coordinators will work with you from the initial planning stages through to your last toast, to design and bring to life a package that will ensure that your dream wedding is as uniquely individual as you are.*

*To arrange a tour of our facilities, or to meet one of our talented wedding coordinators, please contact us on +27 (021) 855 1040.*

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### OUR PACKAGES all inclusive

(\* ALL PACKAGE EXAMPLES BASED ON 100 GUESTS OR MORE)

- Dedicated wedding coordinator.
- Best available accommodation rate for wedding guest.
- Honeymoon Suite for the bride and groom, including a leisurely breakfast in our Garden Terrace Restaurant.
- 1<sup>st</sup> Anniversary Dinner at NH The Lord Charles.
- Minimum three course plated menu.
- Freshly brewed filter coffee and tea served with dessert.
- Red carpet
- Round Banquet tables seating 8-10 guests each, dressed in your choice of black or white linen, with matching chair covers and linen napkins.
- Stage pieces, lectern and PA system for head table.
- Printed personalized menus on Hotel stationary.
- Seating plan display easel at the entry to your venue and table numbers.
- Venue hire until midnight.
- Complimentary car parking for your guests.

*the detail*

NH THE LORD CHARLES

# SILVER NH YOUR WEDDING

- A three course plated menu, including freshly brewed filter coffee and assorted teas served with desserts

## SET MENU SELECTION

### STARTERS plated choice of ONE starter:

- Smoked Salmon on a Chive Blini with Crème Fraiche, Red Pepper and Rocket Essence
- Mushrooms and Feta Cheese baked in Phyllo Pastry, with Rocket, Cucumber Ribbons and Sweet Balsamic
- Goat's Cheese and Caramelized Beetroot Tian with Grain Mustard Vinaigrette
- Soy and Sesame Glazed Chicken Asian Noodle Salad with Roasted Peanuts and Sweet Onions

### MAIN COURSES plated choice of ONE main course:

- Massala Spiced Linefish, sautéed Leeks, Parmentier Potatoes and Lemon Chive Butter Sauce
- Medallions of Ostrich Au Poivre with Sweet Potato, Glazed Baby Onions and Cassis Jus
- Breast of Chicken on Onion Breyani with Beetroot Chutney and Cucumber Raita
- Roasted Rib-eye of Beef on Horseradish Mashed Potato with Glazed Carrots, Green Beans and Red Wine Jus

### DESSERTS plated choice of ONE dessert:

- Tiramisu, Espresso Sauce and Vanilla Cream
- Bitter Chocolate Tart with Berry Compote
- Vanilla Bavaois with Roasted Pineapple
- Chocolate and Banana Mousse with Candied Cashew Nuts
- Lemon Tart with Raspberry Compote
- Passionfruit Cheesecake with Mango Coulis
- Warm Coconut Pudding

### FILTER COFFEE OR ASSORTED TEAS

# GOLD NH YOUR WEDDING

- A choice of three different canapés served butler-style on arrival with pre-dinner drinks
- Bon Courage Vin Doux Blush served on arrival with strawberry juice (seasonal) as a non-alcoholic option
- A three course plated menu, including freshly brewed filter coffee and assorted teas
- served with friandise after dessert.

## CANAPES your choice of THREE:

- Smoked Salmon and Avocado Maki Rolls
- Thai Fish Cakes with Hot and Sour Sauce
- Mussel and Corn Chowder
- Chilled Gazpacho Shot
- Chocolate and Chili Ostrich Skewers
- Lemon and Herb Glazed Chicken Lollipops
- Chicken Skewers with Red Curry

## SET MENU SELECTION

### STARTERS plated choice of ONE starter:

- Goat's Cheese and Caramelized Beetroot Tian with Grain Mustard Vinaigrette
- Soy and Sesame Glazed Chicken Asian Noodle Salad with Roasted Peanuts and Sweet Onions
- Six East Coast Oysters with Glazed Hollandaise, Shallot Vinegar and Chili Tomato Salsa
- Pan-fried Salmon Trout on Creamed Leeks with Mustard Sauce
- Sauté Prawns, Oven-blushed Tomatoes, Vegetable Slaw and Marie Rose Sauce
- Crispy Wild Mushroom Risotto Cake, Mushroom Ragout, Parsley and Truffle Oil

### MAIN COURSES plated choice of ONE main course: (or see BUFFET option)

- Massala Spiced Linefish, Sautéed Leeks, Parmentier Potatoes and Lemon Chive Butter Sauce
- Pan-seared Breast of Free Range Chicken on Creamed Cabbage and Smoked Bacon with Apricot and Blue Cheese Butter
- Whole Roasted Fillet of Beef, Horseradish Mashed Potatoes, Root Vegetable Parmentier and Choron Sauce
- Dried Olive and Rosemary Crusted Rack of Lamb with Fine Ratatouilles and Polenta
- Whole Roasted West Coast Sole with Prawn, Lemon and Capers Butter and Parisian Potatoes
- Medallions of Ostrich Au Poivre with Sweet Potato, Glazed Baby Onions and Cassis Jus

### DESSERTS plated choice of ONE dessert:

- Bitter Chocolate Tart with Berry Compote
- Vanilla Bavaois with Roasted Pineapple
- Chocolate and Banana Mousse with Candied Cashew Nuts
- Lemon Tart with Raspberry Compote
- Warm Coconut Pudding
- Passionfruit Cheesecake with Mango Coulis

### FILTER COFFEE OR ASSORTED TEAS



# PLATINUM NH YOUR WEDDING

- Chocolate dipped pistachio fudge at each place setting.
- A choice of five different canapés served butler-style on arrival with pre-dinner drinks.
- Bon Courage Vin Doux Blush served on arrival with Strawberry Juice (seasonal) as a non-alcoholic option.
- Sparkling wine and canapés for Wedding Party while taking photos.
- A three course plated menu finished with an assorted South African Cheese and Fruit Platter per table.
- Freshly brewed filter coffee and assorted teas served with petit fours.
- Complimentary menu tasting with our Executive Chef.

## **CANAPES** your choice of FIVE canapés:

- |  |   |
|--|---|
| <input type="checkbox"/> Smoked Salmon and Avocado Maki Rolls    | <input type="checkbox"/> West Coast Oysters with Lemon, Shallot Vinegar and Tabasco |
| <input type="checkbox"/> Thai Fish Cakes with Hot and Sour Sauce | <input type="checkbox"/> Smoked Salmon Blinis with Caper Crème Fraiche              |
| <input type="checkbox"/> Mussel and Corn Chowder                 | <input type="checkbox"/> Chicken Skewers with Red Curry                             |
| <input type="checkbox"/> Chilled Gazpacho Shots                  |   |
| <input type="checkbox"/> Chocolate and Chili Ostrich Skewers     |   |
| <input type="checkbox"/> Lemon and Herb Glazed Chicken           |   |

## **SET MENU SELECTION**

### **STARTERS** plated choice of ONE starter:

- Smoked Salmon on a Warm Chive Blini, Crème Fraiche, Red Pepper and Rocket Essence
- Goat's Cheese and Caramelized Beetroot Tian with Grain Mustard Vinaigrette
- Soy and Sesame Glazed Chicken Asian Noodle Salad with Roasted Peanuts and Sweet Onions
- Six East Coast Oysters with Glazed Hollandaise, Shallot Vinegar and Chilli Tomato Salsa
- Pan-fried Salmon Trout, Creamed Leeks and Mustard Sauce
- Sautéed Prawns, Oven-blushed Tomatoes, Vegetable Slaw and Marie Rose Sauce
- Crispy Wild Mushroom Risotto Cake, Mushroom Ragout, Parsley and Truffle Oil
- Sautéed Duck Livers, with Smoked Bacon, Quails Eggs and Grain Mustard Vinaigrette
- Thai Grilled Beef Fillet with Chilli, Lime and Peanuts, Glass Noodles and Bok Choi
- Ragout of Seafood Saffron Aioli and Oyster Tempura

### **MAIN COURSES** plated choice of TWO main course options: (or see BUFFET option)

- Whole Roasted Fillet of Beef, Horseradish Mashed Potatoes, Root Vegetable Parmentier and Choron Sauce
- Dried Olive and Rosemary Crusted Rack of Lamb, Fine Ratatouilles and Polenta
- Whole Roasted West Coast Sole with Prawn, Lemon and Caper Butter and Parisian Potatoes
- Medallions of Ostrich Au Poivre, Sweet Potato, Glazed Baby Onions and Cassis Jus
- Breast of Chicken, on Creamed Cabbage and Smoked Bacon with Apricot and Blue Cheese Butter
- Pan-seared Breast of Duck, Parsnip Puree, Potato Gnocchi with Green Peas and Sauce Soubise
- Roasted Loin of Veal, Lyonnaise Tart, Root Vegetable Puree and French Style Peas
- Grilled Fillet of Atlantic Salmon, Prawn and Crayfish Broth, Champagne Sauce and Shellfish Oil
- Fillet of Beef with Pate de Foie Gras, Garlic Confit, Sweet Potato and Port Sauce

**DESSERTS** plated choice of one dessert:

- Tiramisu, Espresso Sauce, Vanilla Cream
- Bitter Chocolate Tart with Berry Compote
- Vanilla Bavaois with Roasted Pineapple
- Chocolate and Banana Mousse with Candied Cashew Nuts
- Lemon Tart with Raspberry Compote
- Warm Coconut Pudding
- Passionfruit Cheesecake with Mango Coulis

**CHEESE AND FRUIT PLATTER** per table

**FILTER COFFEE OR ASSORTED TEAS** with

**PETIT FOURS** your selection of FOUR:

- Rum Raisin Truffles
- Caramel and Shortbread Sandwich
- Chocolate Salami
- Vanilla Fudge
- Turkish Delight
- Amarula Truffles

**BUFFET MAIN COURSE** AVAILABLE WITH THE **GOLD & PLATINUM** PACKAGE

**MAIN COURSE BUFFET OPTION** Choose FIVE of the following:

- Baked Fillet of Dorado, Charred Corn Salsa and Herbed Rice Pilou
- Wild Rocket, Feta Cheese and Cherry Tomatoes baked in Phyllo Pastry with Coriander Cous Cous and Raita
- Pan-fried Breast of Chicken, Apricot and White Stilton Butter with Creamed Potatoes
- Roasted Breast of Corn-fed Chicken, Glazed Pearl Onions and New Potatoes with Grain Mustard Sauce
- Medallions of Beef Sirloin, Port and Mushroom Ragout with Parisian Potatoes
- Roasted Rib-eye of Beef with Roasted Root Vegetables and Bordelaise Sauce
- Gremoulata Crusted Veal Loin with Pesto Linguini
- Roasted Salmon Trout, Buttered Green Beans and Baton Carrots with Dill Butter Sauce
- Roasted Butternut and Mascarpone Tartlets with Pesto Gnocchi
- Collop of Slow Cooked Lamb Shoulder, Caponata of Vegetables with Soft Polenta

*The above mentioned packages serve as examples.  
To receive a quote specific to your needs, or for any queries,  
please contact us on +27 (021) 855 1040.*