



WEDDING RATES & PACKAGES



→ WEDDING PACKAGES

Whether you dream of a sumptuous feast for a host of guests or gourmet cuisine for an 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.

→ OUR VENUES

THE CEREMONY

GAZEBO

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 pax seated. We do reserve a backup venue in case of bad weather. Should you not make use of this facility, you are most welcome to use this venue for your photos if available.

R4 000 - Gazebo Venue Hire (September 2011 – August 2012)

R4 500 - Gazebo Venue Hire (September 2012 – December 2012)

R5 000 - Gazebo Venue Hire (2013)

THE RECEPTION (TWO VENUES TO CHOICE FROM)

GRAND BALLROOM AND COURTYARD

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, which we can then open up to the venue. Guests may enter the Grand Ballroom through the Hotel's main entrance or through the glass doors at the side entrance directly off the parking area.

SOMERSET SUITES AND PRE-ASSEMBLY AREA

Seating up to 300 guests with a dance floor, this venue has two soundproof room dividers that enable us to create a smaller venue 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.

→ OUR PACKAGES

ALL PACKAGES ARE BASED ON 50 GUESTS OR MORE

ALL PACKAGES INCLUDE:

- Complimentary Venue Hire, however if:
 - The Grand Ballroom is booked for less than 150pax, the following rates will apply:
 - The Somerset Suites is booked for less than 100pax., the following rates will apply:

	Sep 2011 – Aug 2012	Sep 2012 – Dec 2012	2013
SOMERSET SUITE	R3000	R3500	R4000
GRAND BALL ROOM	R4000	R4500	R5000

- Dedicated wedding coordinator.
- Best available accommodation rate for wedding guests.
- Complimentary Honeymoon Room for the bride and groom, including a leisurely breakfast in our Garden Terrace Restaurant.
- Complimentary 1st Anniversary dinner at NH The Lord Charles.
- Freshly brewed filter coffee and tea served with dessert.
- Round Banquet tables seating 8-10 guests each, dressed in your choice of black or white linen, with matching chair covers and linen napkins.
- Red carpet, stage pieces, lectern and PA system for speeches.
- Complimentary car parking for your guests.

→ SILVER PACKAGE

R250.00 per Person (September 2011 – August 2012)

R285.00 per Person (September 2012 – December 2012)

R300.00 per Persons (2013)

-
- A three course plated menu.
- A home-baked cocktail roll and grissini basket per table.
- Freshly brewed filter coffee and assorted teas served with desserts.

SET MENU SELECTION

STARTERS plated choice of ONE starter:

- 🍏 Roasted Olive Tomatoes and Feta Cheese on a Crisp Pastry Disc topped with Mustard Rocket and drizzled with Balsamic Reduction
- 🍏 Smoked Chicken on a Cream Cheese and Sweet Chilli Croûte served with Pearl Onion and Mint Salad
- 🍏 Wild Flavoured Beef, Mushroom and Potato Ragout on a bed of Phyllo, presented with Red Onion, Rocket and Cherry Tomato Salad draped with Honey Mustard Dressing
- 🍏 Chicken Medallions on a Forelle Pear, Cashew Nut and Crunchy Garden Green Salad, splashed with Sesame Vinaigrette
- 🍏 Cream of Pumpkin, Pear and Green Pea Soup

MAIN COURSES plated choice of ONE main course:

- 🍏 Grilled Chicken on Mushroom and Green Pea Risotto with Roasted Tomato, Brinjal and Zucchini Ratatouille
- 🍏 Chicken Roulade of Spinach, Feta Cheese and Sun-dried Tomatoes with Mascarpone and Tomato Cream, served on Lemon and Thyme Roasted New Potatoes
- 🍏 Herb Encrusted Line Fish on Lentil and Butterbean Mash with Seasonal Rainbow Vegetables and finished with a Red Pepper and Tomato Cream
- 🍏 Roast Sirloin Medallions draped with Paprika Béarnaise and Thyme Scented Jus and served with Buttered Seasonal Vegetables

DESSERTS plated choice of ONE dessert:

- 🍏 Individual Decadent Chocolate Mousse
- 🍏 Passionfruit Bavarois on White Chocolate Sauce
- 🍏 Warm Banana Malva Pudding with Sweet Fruit Coulis and Vanilla Anglaise
- 🍏 Trio of Berry Mousse on Lemon Crumble with Berry Compote

FILTER COFFEE OR ASSORTED TEAS

→ GOLD PACKAGE

R300.00 per Person (September 2011 – August 2012)

R325.00 per Person (September 2012 – December 2012)

R350.00 per Persons (2013)

- A three course plated menu **OR** a plated starter and dessert with a buffet for main course
- A home-baked cocktail roll and grissini basket per table
- Freshly brewed filter coffee and assorted teas served with dessert

SET MENU SELECTION

STARTERS plated choice of **ONE** starter:

- 🍏 Moroccan Harissa Lamb Tartlet with Roasted Apricot, Olive, Feta Cheese and Fresh Herbs
- 🍏 Thai Lemongrass and Coriander Scented Fish Cakes drizzled with Sweet Chilli and topped with a Thai Herb and Vegetable Salad
- 🍏 Blue Cheese and Caramelised Sweet Pearl Onion Tart with Rocket and Mint Salad
- 🍏 Smoked Salmon and Smoked Chicken Crostini Cream Cheese Stack finished with Citrus Green Leaf Salad
- 🍏 Crab Cocktail Springroll with Ginger and Coriander Aioli on Glass Noodle and Peanut Salad
- 🍏 Plum Tomato, Sweet Red Pepper and Mascarpone Soup with Hints of Herbs

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

- 🍏 Sun-dried Tomato and Sweet Onion Puree Stuffed Chicken, served on Olive and Lemon Roasted New Potatoes, with Seasonal Wok Fried Vegetables and Honey-herb Jus
- 🍏 Beef Wellington on Creamed Sweet Potato, Roasted Zucchini and Roasted Onions, topped with Pink Peppercorn Cream
- 🍏 Medallion of Beef Fillet Au Poivre on Pumpkin Puree with Green Spring Vegetables and Creamed Pepper Sauce
- 🍏 Grilled Line Fish topped with Seafood Marinara and Napoli Cream Sauce and served on Butternut Puree with Carousel of Vegetables
- 🍏 Herb Encrusted Baked Line Fish with Dill and Chive Cream on Broccoli and Feta Tart

DESSERTS plated choice of **ONE** dessert:

- 🍏 Tiramisu on Espresso Syrup with Vanilla Infused Cream
- 🍏 Dark Chocolate Tart with a Chocolate Mousse Cup and Fruit Compote
- 🍏 Lemon Tart with Raspberry Compote
- 🍏 Passionfruit Cheesecake with Mango Coulis

FILTER COFFEE OR ASSORTED TEAS

→ GOLD PACKAGE

NH YOUR WEDDING BUFFET

MAIN COURSE BUFFET OPTION

Choice of ONE of the following:

- 🍏 Roasted Beef Sirloin in Thyme Jus
- 🍏 Roasted Pork with Crackling and Apple Sauce

Choice of ONE of the following:

- 🍏 Roasted Lemon and Herb Chicken Pieces
- 🍏 Crumbed Chicken Roulade of Baby Spinach and Feta Cheese in Apricot Jus

Choice of TWO of the following:

- 🍏 Roasted Chicken and Mushroom Pie
- 🍏 Beef Lasagna in Napoli Sauce with Cheese Gratiné
- 🍏 Mutton Breyani served with Raita, Homemade Chutney and Tamarind Sauce, Fresh Chillies and Chilli Sauce
- 🍏 Traditional Cape Malay Beef Bobotie with Traditional Condiments
- 🍏 Tuna and Pasta Bake with Béchamel and Sauce Napolitano
- 🍏 Sweet and Sour Fish with Pineapple and Peppers
- 🍏 Thai Fish Cakes in Lemongrass and Coconut Cream

Choice of TWO of the following:

- 🍏 Creamed Spinach
- 🍏 Roasted Cinnamon Butternut sprinkled with Honey
- 🍏 Broccoli and Cauliflower Bake in Cheese Gratiné
- 🍏 Cauliflower and Brinjal Curry
- 🍏 Penne tossed with Mushrooms, Broccoli and Parmesan
- 🍏 Baked Vegetable Cannelloni with Cheese Gratiné
- 🍏 Soy Stir-fried Vegetables with Roasted Cashew Nuts
- 🍏 Stewed Green Beans with Potato Brunoise and Bacon

Choice of TWO of the following:

- 🍏 Savoury Rice
- 🍏 Steamed Jasmine Rice
- 🍏 Roasted Baby Potatoes
- 🍏 Roasted Potatoes

→ PLATINUM PACKAGE

R395.00 per Person (September 2011 – August 2012)

R395.00 per Person (September 2012 – December 2012)

R395.00 per Persons (2013)

- A three course plated menu **OR** a plated starter and dessert with a buffet for main course
- A home-baked cocktail roll and grissini basket per table
- Freshly brewed filter coffee and assorted teas served with petit fours

SET MENU SELECTION

STARTERS plated choice of ONE starter:

- 🍏 Oak Smoked Salmon Tower on an Olive Oil Crostini, with Cream Cheese, Caviar and Capers
- 🍏 Duck and Pear Tart with Cheese Gratiné, Caramelised Onion, Rocket and Balsamic Dressing
- 🍏 Salmon Wrapped Forelle Pear with Asian Cashew Nut Salad and a Humus Wonton Wafer
- 🍏 Mini Seafood Platter of Pickled Fish, Mussels, Calamari, Salmon and Cream Cheese Tart
- 🍏 Tarte Flambé topped with Smoked Salmon, Capers and Cream Cheese
- 🍏 Mock Crayfish and Prawn Salad with Celery, Apple and a Saffron and Lime Aioli
- 🍏 Flash Grilled Carpaccio of Beef on a Herb Croûte with Tomato and Parmesan Cheese Salad, Radish and Fried Mushrooms

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

- 🍏 Chicken Supreme with Shrimp and Lemongrass Stuffing presented on Mashed Potato and Crushed Wheat with a Mélange of Vegetables and a Thyme Jus
- 🍏 Flat Top Grilled Baby Chicken on Roasted New Potatoes with Seasonal Vegetables
- 🍏 Matured Beef Fillet draped with Paprika and Tomato Béarnaise and served with Roasted New Potatoes and Seasonal Buttered Vegetables
- 🍏 Grilled Beef Fillet and Stuffed Chicken Supreme served with Roasted Butternut, New Potatoes and Caponata Vegetables
- 🍏 Potato and Spinach Encrusted Line Fish on Grilled Seasonal Vegetables with Bacon and Leek Cream Sauce
- 🍏 A Fresh Line Fish Pastry Parcel, baked and draped with Butter and Marsala Prawn Cream, served on Roasted Broccoli, Cauliflower and Mashed Potatoes

DESSERTS plated choice of ONE dessert:

- 🍏 Moist Dark Chocolate Mousse Cake with Butterscotch Sauce and Fruit Garnish
- 🍏 Malva and Banana Pudding with Crème Anglaise and Trio of Berry Compote
- 🍏 Vanilla Crème Brûlée with Sweet Fruit Garnish
- 🍏 Carousel of Sweets – Chocolate Tart, Chocolate Mousse and Honey Nut Phyllo
- 🍏 Moist Apple Cake with Cream Anglaise
- 🍏 Baked Cheesecake with Sweet Coulis and Sweet Fruit Garnish

FILTER COFFEE OR ASSORTED TEAS

→ PLATINUM PACKAGE

NH YOUR WEDDING BUFFET

MAIN COURSE BUFFET OPTION

Choice of TWO of the following:

- 🍏 Roasted Beef Sirloin with Mushroom and Peppercorn Cream
- 🍏 Pepper Encrusted Beef Sirloin Cutlets draped with Jus Cream Broth
- 🍏 Roasted Pork with Crackling and Apple Sauce
- 🍏 Roasted Lemon and Herb Chicken Pieces
- 🍏 Crispy Coated Southern Fried Chicken Pieces

Choice of TWO of the following:

- 🍏 Roasted Chicken and Mushroom Pie
- 🍏 Beef Lasagna in Béchamel and Sauce Napoli with Cheese Gratiné
- 🍏 Mutton Breyani served with Raita, Homemade Chutney and Tamarind Sauce, Fresh Chillies and Chilli Sauce
- 🍏 Chicken Provencal baked in Sweet Chilli and Apricot Infused Aioli
- 🍏 Baked Line Fish with Gorgonzola and Dill Cream, Prawns and Smoked Salmon
- 🍏 Baked Line Fish Piccata with Banana and Avocado Pear in a Prawn Bisque
- 🍏 Traditional Cape Malay Beef Bobotie with Traditional Condiments
- 🍏 Beef Stroganoff
- 🍏 Green Chicken Curry with Fresh Coriander, Basil, Coconut Milk and Lime Leaves
- 🍏 Butter Chicken with Paprika, Cumin, Cream, Coriander and Lime Yoghurt

Choice of THREE of the following:

- 🍏 Creamed Spinach with Parmesan Cheese
- 🍏 Roasted Cinnamon Butternut sprinkled with Honey
- 🍏 Broccoli and Cauliflower Bake in Cheese Gratiné
- 🍏 Cauliflower and Brinjal Curry
- 🍏 Cumin Scented Pea and Potato Curry
- 🍏 Green Bean, Potato and Bacon Stew
- 🍏 Penne tossed with Mushrooms, Broccoli and Parmesan
- 🍏 Baked Vegetable Cannelloni with Cheese Gratiné

Choice of TWO of the following:

- 🍏 Savoury Rice
- 🍏 Steamed Jasmine Rice
- 🍏 Roasted Baby Potatoes
- 🍏 Roasted Potatoes

→ EXTRAS (NOT INCLUDED IN THE PACKAGE OPTIONS)

CANAPES

THREE items @ R55.00 per person OR FIVE items @ R75.00 per person

- 🍷 Smoked Salmon and Avocado Pear Maki Rolls
- 🍷 Thai Fish Cakes with Hot and Sour Sauce
- 🍷 Mussel and Corn Chowder
- 🍷 Vegetable Tartlets
- 🍷 Bobotie and Apricot Tartlet with Fresh Coriander
- 🍷 Beef Fillet Skewers drizzled with Sweet Chilli
- 🍷 Prawn Wonton with Ginger
- 🍷 Brie and Onion Tarts
- 🍷 Mustard Honey Marinated Chicken Lollipops
- 🍷 Chocolate and Chilli Ostrich Skewers
- 🍷 Lemon and Herb Glazed Chicken Skewers
- 🍷 Smoked Salmon Croûte with Cape Crème Fraiche
- 🍷 Chicken Skewers with Red Curry Sauce

CHEESE PLATTERS

R17.50 per person (served as TWO platters per table for 10 pax)

- 🍷 South African Cheese Selection served with Preserves, Fresh Fruit, Nuts and Crackers

FRIANDISE PLATTERS

R14.00 per person (served as TWO platters per table for 10 pax)

- 🍷 Friandise Platters with a Selection of Miniature Sweet Delights, Truffles, Fudge and Brownies

ADDITIONAL ITEMS

- Dance floor : 6x6m @ R2 200 or 7x7m @ R3 200
- Jugs of juice : R56.00 per jug for 2011 and price to be advised for 2012
- Corkage fee : R45.00 per bottle for 2011 and price to be advised for 2012 (750ml bottles)
(only white/ red or sparkling wine permitted to be brought in, corkage fee will apply)
- Service charge for the event will be at the guest's own discretion

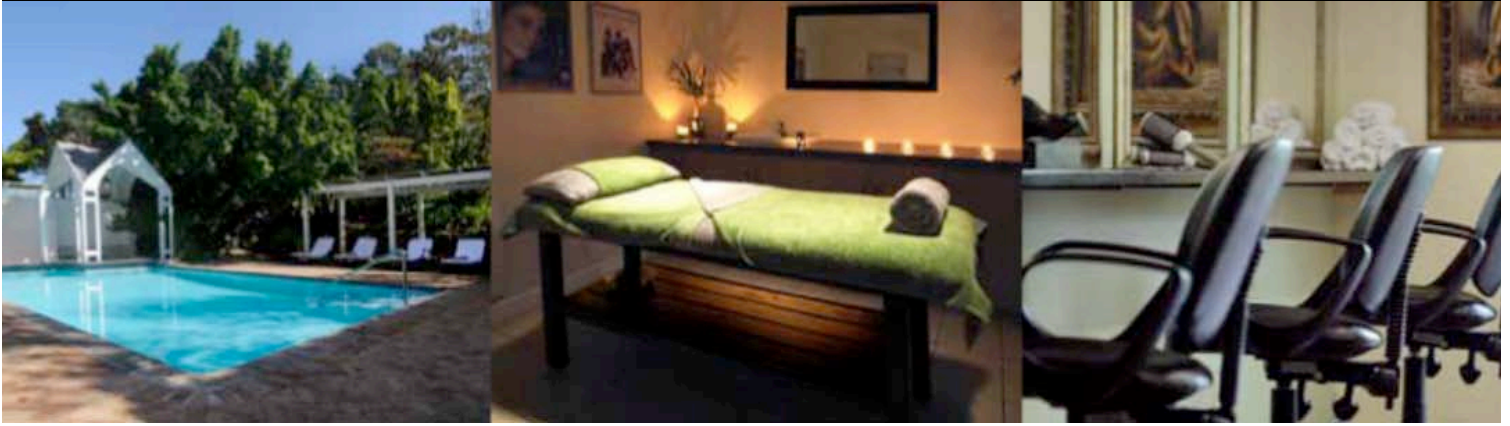
SPECIAL DIETARY REQUIREMENTS

- Please note that the chef will cater for special dietary requirements, (if requested) at least 72 hours prior to your event, at no extra charge. Strictly Halaal and Kosher Catering, which must be out-sourced, will incur a surcharge.

→ DEPOSIT AND PAYMENT

- A non-refundable deposit of **R3 500** is due seven days after confirming your function. An additional payment of 100% of the pro-forma invoice is required 72 hours prior to the wedding.

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.

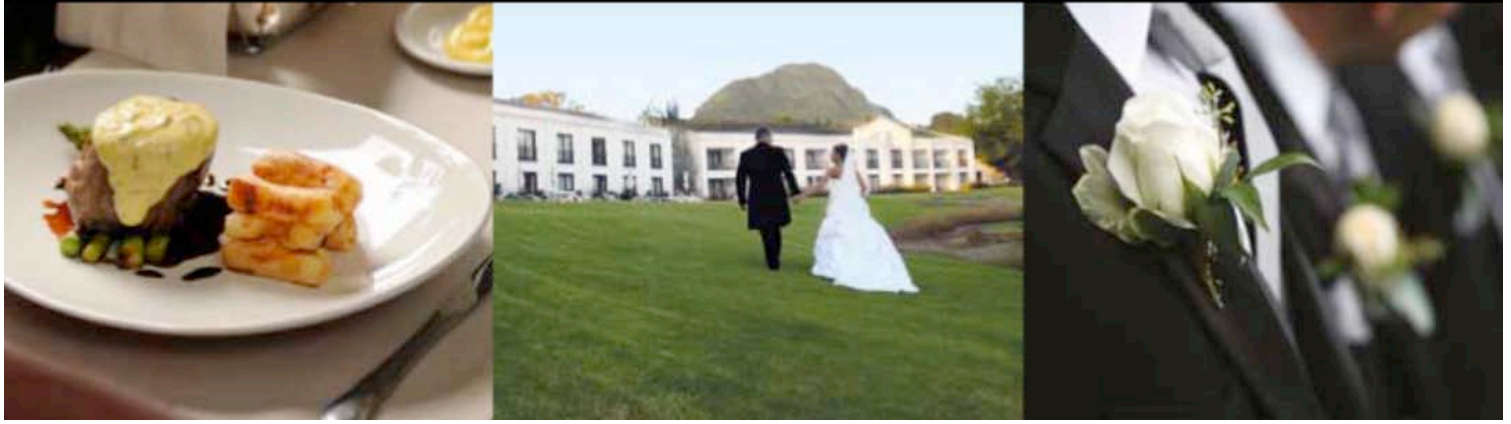


→ PREFERRED SUPPLIERS

- **VINTAGE HAIR**
Michelle: 021 855 4143 | Fax: 021 855 0760
- **SKIN & BODY CLINIC**
Tel: 021 855 1040 | appointments@skinbody.co.za / info@skinbody.co.za
- **DÉCOR 4 U**
Alton: 082 660 5507 | Gert: 082 446 0369
info@decor4u.co.za | www.decor4u.co.za
- **NUTTERS PHOTOGRAPHY**
Tel: 021 801 1369 | Dave: 084 220 0036
info@nuttersphotography.co.za | www.nutters.co.za
- **CHOCOLATES BY TOMES**
Tel: 021 905 7214 | Fax: 086 509 2778 |
E-mail: info@chocolatesbytomes.co.za |
www.chocolatesbytomes.co.za
- **FUNCTIONS FLOWERS**
Christine: 082 855 1984 | Rowena: 082 810 7033
Peter: 084 406 6716 | Jack: 074 550 8297
- **THE WEDDING BOX**
Tel: 021 852 4271 | E-mail:
averil@theweddingbox.co.za |
www.theweddingbox.co.za
- **Q'S QUALITY SOUND**
Quintes: 074 197 0509 | Email: qvstaden@gmail.com

→ HOTEL FACILITIES

- 10 Luxury suites
- 32 Superior bedrooms
- 154 Standard bedrooms
- 2 Disabled access rooms
- Currency – South African Rand
- Ample secure parking
- Direct Dial Telephone
- Colour TV
- M-net
- Hair dryer
- Air-conditioning
- Secure Parking
- Concierge
- Business centre
- Wine cellar
- Laundry & Dry Cleaning
- Shoe Cleaning & Valet
- Car Hire
- Electronic safety Deposit Boxes
- Security Services
- Shuttle Service
- Wireless Internet
- Sporting Facilities
- Dart & Billiard Room
- 3 Tennis Courts
- 2 Outdoor Swimming Pools
- Hiking
- Jogging
- Outdoor chess
- Gym
- 5 Golf Courses within 10km
- Horse riding within 10km
- Beach 5km
- Squash 7km
- Bowls 7km
- Whale watching
- Shark Cage Diving
- Wine tasting
- Quad biking



→ HOTEL LAYOUT

1. Garden Terrace Restaurant
2. La Vigna Restaurant
3. Wine Cellar
4. St. Andrews 19th 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. Cloetenburg
14. Morgenster
15. Vergelegen
16. Courtyard
17. Grand Ballroom

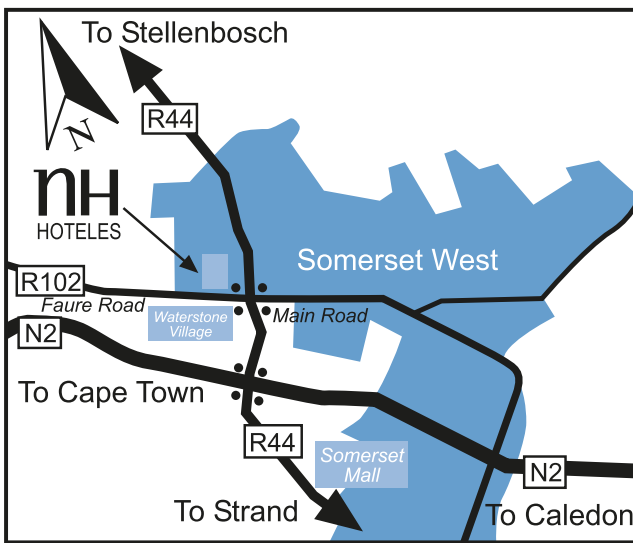


→ FUNCTION FACILITIES

FUNCTION ROOMS AND THEIR CAPACITIES	MEASURES IN METERS				NUMBER OF PERSONS AT FORMATION				NUMBER OF PERSONS AT	DAYLIGHT	
	LENGTH	WIDTH	M2	HEIGHT	THEATRE	CLASSROOM	SQUARE	U-SHAPE	BANQUET		
					COCKTAIL PARTY						
GRAND BALLROOM	19.44	22	427.7	5.15	500	250	70	80	500	300	YES
SOMERSET 1	16	10	160	3.9	125	95	40	35	150	120	NO
SOMERSET 2	16	10	160	3.9	125	95	40	35	150	120	NO
SOMERSET 3	16	10	160	3.9	125	95	40	35	150	120	YES
SOMERSET 1-2-3	16	30	480	3.9	600	300	120	O/R	600	360	YES
+Pre-assembly	35	7.1	245	3.1	N/A	N/A	N/A	N/A	150	N/A	YES
VERGELEGEN	9.6	10.9	104.6	3.9	80	50	30	25	60	60	YES
LOURENSFORD	6.25	3.6	22.5	2.7	20	15	10	N/A	N/A	10	NO
MORGENSTER	8.1	3.6	29.2	2.7	N/A	N/A	14	N/A	N/A	N/A	YES
CLOETENBERG	6.25	3.6	22.5	2.7	20	15	10	N/A	N/A	10	NO
AMSTERDAM	7.68	4.8	36.8	2.7	25	20	16	16	16	N/A	YES
WINE CELLAR	6.12	4.23	25.9	3.07	N/A	N/A	18	N/A	N/A	18	YES



→ DIRECTIONS TO NH THE LORD CHARLES



DISTANCE TO:

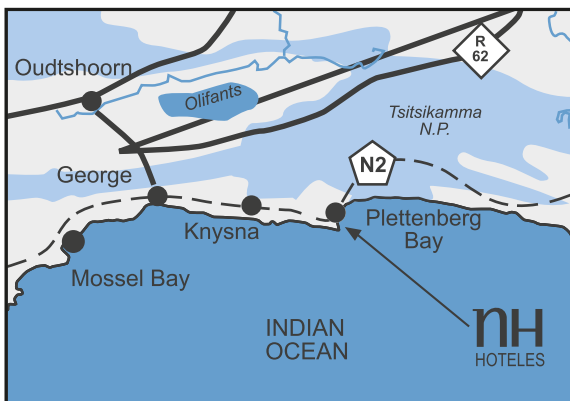
Cape Town International Airport 20km
Cape Town City Centre 45km

Main Road & Stellenbosch Roads,
Somerset West
PO Box 5151,
Helderberg, 7135,
SOUTH AFRICA

GPS COORDINATES

Latitude: -34.066419 , Longitude:18.824505

→ DIRECTIONS TO NH PLETTENBERG BAY



DISTANCE TO:

Plettenberg Bay 15km | George Airport 90km
Port Elizabeth 235km | Cape Town International Airport 530km

N2 Rietvlei Road,
Plettenberg Bay /
PO Box 2435,
6600, South Africa

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F. +27 (0)44 533 3582

info@nhplettenbergbay.co.za