

Weddings & Events

Privé Package

This complete wedding co-ordination package allows you to enjoy the excitement involved with the preparation of your special day while leaving the detailed event planning to us. Includes the management of all third party service providers, budget planning and execution of the wedding day. Wedding coordination by Weddings by Marius* (www.weddingsbymarius.co.za)

INCLUDES

- Wedding ceremony garden | trees | lagoon (side view)
- · Wedding reception in the ballroom venue
- Refundable breakage deposit
- Complete rain plan/backup plan
- · Ceremony chairs, reception chairs and linen hire
- Reception venue includes:
- Banqueting tables (round)
- Tablecloths & napkins
- Wait and bar staff (on the night)
- Crockery, standard cutlery and glassware
- Selection of 4 canapés
- Buffet wedding menu
- Honeymoon suite on wedding night (including breakfast)
- Buttonhole for groom and 3 grooms-men
- Wedding cake**
 Photography allo
- Photography allowance**
- DJ allowance**
- 50% discount on bridal suite venue hire rate subject to availability
- Ceremony and bridal flowers for reception décor
- * Terms and conditions apply
- ** Weddings by Marius preferred supplier



EXCLUDES

- · Wedding insurance
- Minister
- · Wine | beverages
- Service charge
- · Additional hiring i.e. unique cutlery | glassware
- Dance floor
- Additional musicians i.e. live band etc.
- Decorative lights
- Videographer
- Stationery
- Mobile Coffee Bar
- Wedding website

Guests:

60 - From R148 450

Sunset Deluxe Package

SUNSET LOUNGE VENUE

INCLUDES

- · Venue hire The Ballroom
- Arrival drink Moorings selection of an alcoholic and non alcoholic drink
- Selection of 5 arrival canapés
- Minimum beverage spend (R120 per person)
- 3 course plated or buffet menu option
- Honeymoon suite
- 1 x year anniversary (1 x deluxe 1 night stay including bed and breakfast)
- Décor package from EMquisite Exquisite Évent Design & Decor

Guests:

60 - From R66 848 80 - From R88 808 100 - From R94 960

AUDITORIUM VENUE

INCLUDES

- Venue hire The Ballroom
- Arrival drink Moorings selection of an alcoholic and non alcoholic drink
- Selection of 5 arrival canapés
- Minimum beverage spend (R120 per person)
- 3 course plated or buffet menu option
- Honeymoon suite
- 1 x year anniversary (1 x deluxe 1 night stay including bed and breakfast)
- Décor package from EMquisite Exquisite Event Design & Decor

Guests:

60 - From R56 848 80 - From R70 808 100 - From R84 960



Deluxe Package

DELUXE PACKAGE INCLUDES

INCLUDES

- Table cloth 8 seater tables
- Serviettes/napkins
- Chair cover
- · Chair detail tussle
- Under plates/chargers
- Votive candles
- Fairy lights
- Draping
- Setup | Strike
- Delivery | Collection

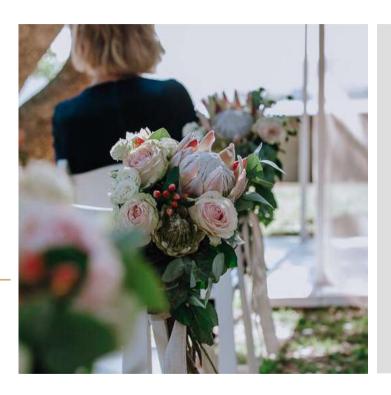
EXCLUDES

• 20% Breakage

Guests:

60 - From R9 648 80 - From R11 208

100 - From R12 690



Sunset Ballroom Package

INCLUDES

- · Venue hire The Ballroom
- Arrival drink Moorings selection of an alcoholic and non alcoholic drink
- Selection of 5 arrival canapés
- Minimum beverage spend (R120 per person)
- 3 course plated or buffet menu option
- Honeymoon suite
- 1 x year anniversary (1 x deluxe 1 night stay including bed and breakfast)
- Décor package from EMquisite Exquisite Évent Design & Decor

Guests

80 - From R80 895

- Table cloth 8 seater tables
- Serviettes/napkins
- · Chair cover
- Chair detail tussle
- Under plates/chargers
- Votive candles
- Fairy lightsDrapina
- Setup | Strike
- Delivery | Collection

EXCLUDES

• 20% Breakage



Plassic Package

INCLUDES

- · Venue hire The Auditorium
- Arrival drink Moorings selection of an alcoholic and non alcoholic drink
- Selection of 5 arrival canapés
- Minimum beverage spend (R120 per person)
- 3 course plated or buffet menu option
- Honeymoon suite
- 1 x year anniversary (1 x deluxe 1 night stay including bed and breakfast)
- Décor package from Emquisite

Guests:

100 - From R81 377

Table cloth - 8 seater tables Serviettes / napkins Chair cover Under plates / chargers Fairy lights Draping of stage Setup | Strike Delivery | Collection

EXCLUDES

• 20% Breakage







Menu Selections

Premier Resort the Moorings - an introduction to our food offering.

The flavour of your food is what we focus on followed by the presentation of our dishes to build anticipation of a flavourful dish waiting to be enjoyed.

Our offering is fresh, flavourful and will leave you wanting more. Our aim is to ensure we succeed with every bite. Please enquire about a customised menu should you have something different in mind.

Standard Set Menu

Selection of one of the following for each course

STARTERS

Soup of the day - hot and aromatic Served with croutons

Springbok carpaccio salad Thinly sliced carpaccio served on a bed of lettuce

Brinjal stack Layered with blue cheese and seasoned to perfection, topped with cheddar cheese.

MAINS

Lemon and herb chicken supreme Chicken breast served with rice or fries and seasonal vegetables

Fish of the day
Pan fried fish of the day served with fries and tartar sauce

Vegetable stir fry Julian vegetables served with chinese noodles

DESSERTS

Hot pudding of the day served with custard

Fresh fruit salad served with fresh cream or ice cream

Tiramisu - served traditionally in layers of Mascarpone with rum and Espresso drenched biscuit covered in cocoa



3 Courses - From R300 _____

Set Menu Option A

Selection of one of the following for each course

ARRIVAL STARTERS

- Served canapé style

Fish goujon with cucumber salsa Smoked salmon with cream cheese on a blini Mini mock crayfish spoons

MAINS

Select one of the lamb dishes (No choice options allowed on the day due to service/pre-ordering)

Roast rolled lamb with a roast jus

Herb crusted 3 bone rack of lamb with a garlic & herb tomato sauce or

Lamb shank in a rich red wine jus

Served with baby vegetable melange in a half gem squash with a Hollandaise

Or

Pomme croquette or roast potato wedges

DESSERT

Mini dessert selection 4 x Chef selection items served per table on large tiles



Set Menu Option B

ARRIVAL STARTERS

Fish goujon with cucumber salsa Smoked salmon with cream cheese on a blini Mini mock crayfish spoons

MAINS

Select 1 of the lamb dishes (No choice options allowed on the day due to service/pre-ordering)

Roast rolled lamb with a roast jus

C

Herb crusted 3 bone rack of lamb with a garlic & herb tomato sauce or

Lamb shank in a rich red wine jus

Served with baby vegetables melange in a half gem squash with a Hollandaise

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Pomme croquette or roast potato wedges

DESSERT

Wedding cake plated (supplied by bride and plated by chef)



Mooring Cocktail Menu

Selection to choose from

MAINS

- Mini sweet and sour chicken satay
- Fish goujon with cucumber salsa
- Cut chicken
- · Wraps with sweet chilli sauce
- Smoked salmon with cream cheese on a blini
- Vegetable spring rolls
- Beef meat ball on a skewer with BBQ sauce
- Mini beef kebabs with pineapple
- Chicken liver pate with apple, bacon & brandy infusion & melba toast
- · Devils on horseback
- Snoek pate cups with melba toast
- · Mini mock crayfish spoons
- Soya samoosas
- Beef & gherkin roll
- Salami & potato salad cornets
- Mini beef or chicken slider
- Vegetable crudité & dip
- Spanakopita

DESSERT

- Chocolate mousse
- Koeksister
- Mini lemon meringue
- Mini hertzoggie
- Individual tiramisu
- Chocolate brownie
- · Crème brulee shot
- Fruit salad cup
- Custard fruit tartlet
- · Freshly sliced fruit



3 Mains & 2 Desserts - From R110

4 Mains & 3 Desserts - From R150

5 Mains & 4 Desserts - From R190

Buffet Option A

Baker's basket of freshly baked breads and rolls

FROM THE SALAD BAR

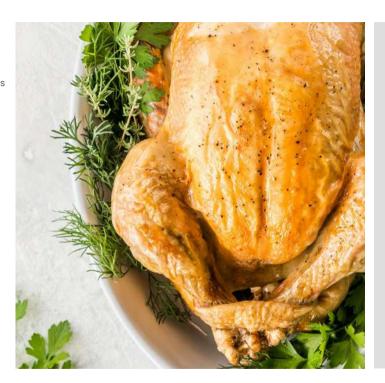
Selected salad leaves accompanied by olives, assorted peppers, sliced onions, feta, tomato, cucumber with a selection of salad dressings

FROM THE HOT KITCHEN

Roast chicken with red wine sauce Basmati rice Roast potatoes 1 x Vegetable in season

DESSERT

Malva pudding served with custard



Buffet Option B

Baker's basket of freshly baked breads and rolls

Soup of the day

FROM THE SALAD BAR

Potato and chive salad | carrot and pineapple salad | selected salad leaves accompanied by olives, assorted peppers, sliced onions, feta, tomato and cucumber with a selection of salad dressings

FROM THE HOT KITCHEN

Roast sirloin of beef with red wine sauce Roast chicken and roast potatoes Three seasonal vegetables dishes (V) Savoury rice (N)

DESSERT

Sherry trifle | cape brandy pudding served with custard



