



## your special day at our special city wedding venue

Planning your special day? Chat to us at the Townhouse Hotel & Conference Centre. We're one of Cape Town's premier hotels and event venues, in the historic Cape Town centre.

With decades of 4-star rated hospitality expertise and a state-of-the-art new conference and event venue, we can truly deliver you an elegant, affordable, professional wedding experience with a range of no-fuss, all-inclusive packages to see your day run as smoothly and magically as you planned.

Imagine a beautifully equipped and laid out reception venue – flexible enough to suit your specific needs or decorating themes, with ample spaces for dancing and entertainment. Select from delicious banqueting options created by our acclaimed Michelin trained-chef, with tastes to please guests of all ages, customs and tastes.

For ease and convenience we're ideal – city central for local visitors and just 20 minutes from Cape Town International Airport for out-of-towners, with ample on site parking. For photo opportunities, we're a gentle stroll from the oak-lined parkland of the Cape Town Company Gardens.

And what would a wedding day at the Townhouse be, without a wedding night in one of our beautifully designed rooms or suites? It's all included in your Townhouse package.

Please browse our packages and menus that follow. Then contact us. We'd be thrilled to be part of planning your special day.

wedding





## wedding - option A

This option is priced per person and the rate will differ dependent on the number of attendees.

Package inclusive of:

- the venue 17h00 – 23h59
- Arrival drink for all guests
- Menu: plated starter, buffet offering a salad & two main course options, plated dessert
- Deluxe room for the bridal couple overnight (complimentary upgrade to suite, dependent on availability)
- A three course dinner and glass of sparkling wine for the bridal couple to celebrate their first anniversary in our newly renovated restaurant.

100-130 guests	R285 per person
80-99 guests	R295 per person
60-79 guests	R305 per person

## wedding - option B

For this option, a flat rate of R195 per person applies, as well as the venue hire fee - dependent on the size of the group.

Package inclusive of:

- Arrival drink for all guests
- Menu: plated starter, buffet offering a salad & two main course options, plated dessert
- Deluxe room for the bridal couple overnight (complimentary upgrade to suite, dependent on availability)
- A three course dinner and glass of sparkling wine for the bridal couple to celebrate their first anniversary in our newly renovated restaurant.

flat rate per guest	R195 per person
venue to accommodate 81-130 guests	R9000 venue hire
venue to accommodate up to 80 guests	R6000 venue hire

### PLEASE NOTE:

Children: • Children under the age of 12 years will be charged 50% of the adult rate quoted.  
Children under the age of 4 years will not be charged.

Set up: • Maximum seating capacity of 130 persons, inclusive of the bridal table.  
• Tables, chairs, white linen table cloths, napkins, crockery and cutlery are all included in the venue hire.  
All flowers, candles and other décor can be arranged through our preferred supplier *Matex* - details on request.

Menu: • A 10% service fee will automatically be charged to the final account.  
• A choice of menu items is available and is served subject to seasonal availability.  
• We are flexible with regards to menu, should you require a particular flavour or to suit your needs.  
• Please note that our kitchen is neither Kosher or Halaal. Should you require this, we will gladly arrange this through our preferred supplier. A surcharge would be applicable in addition to the menu price per person.

Other: • All prices are inclusive of VAT and are valid until 31 august 2010. Terms and conditions apply.



## wedding menu

Refer page 2 for wedding package options

Kindly select one plated starter, two buffet menu items and one plated dessert for all guests

### starter (plated)

*Kindly select one plated starter*

#### SPRINGBOK CARPACCIO SALAD

*Layered with pear confit, mixed rocket and lettuce and roasted red peppers, drizzled with a shallot & raspberry vinaigrette*

#### SMOKED SALMON SOUFFLÉ

*Set on a citrus - watercress salad with a caper cream dressing*

#### MUSHROOM AND ROASTED BELL PEPPER TOWER

*Sundried tomato and aubergine served with roasted pecan nut and green oil.*

#### MEDLEY OF SEAFOOD

*Lemon and dill infused calamari, smoked salmon, sautéed mussel and a tiger prawn drizzled with a Thai green coconut sauce and served with a cheese straw*

#### SALMON AND GOAT'S CHEESE PANCAKE

*Served with mixed baby leaves and walnut salad and a light anchovy dressing*

#### SPICY BEEF WRAP WITH BEAN SALAD AND CRISP LETTUCE

*Served with tomato salsa and sour cream*

#### MASALA CHICKEN SALAD

*Sautéed chicken breast strips served on garden leaves with mild curry & yoghurt dressing*

#### CAJUN CALAMARI SALAD

*Calamari rings set on crisp lettuce, cucumber and cherry tomato drizzled with cocktail dressing*

#### VICHYSOISE

*With smoked salmon trout strips, sour cream & herb croûtons*

#### SHRIMP AND CHORIZO CREAMY SOUP

*Served with herb crostini and crumbled blue cheese*

#### CHILLI SCENTED TOMATO SOUP

*With feta crumbs and grissini*

#### BEEF BOUILLON

*With mini meatballs and beef rib with garden vegetables*

#### PLEASE NOTE:

- The choice of menu items available is subject to seasonal availability.
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### main (served buffet-style)

*Kindly select two main items*

#### TANDOORI CHICKEN KEBABS

*With mint and cucumber*

#### TENDER LAMB CUTLETS

*Infused with wholegrain mustard and Rooibos honey*

#### STICKY BEEF RIBS

*Basted in rosemary marinade*

#### CAPE MALAY CHICKEN BREYANI

*With basmati rice and lentils*

#### LAMB AND POTATO CURRY

*With roasted coconut shavings and chilli salsa*

#### SUNDRIED TOMATO AND FETA MARINATED CHICKEN BREAST

*Set on a bed of spinach and olive linguine*

#### SPICY PRAWN AND MUSSEL LINGUINI PASTA

*With dill sauce*

#### CUMIN SPICED CHICKEN AND ASIAN NOODLE STIR-FRY

*With roast cashew nuts and watercress*

#### MANGO AND LEEK STUFFED CHICKEN

*With grilled sweetcorn and peppadew polenta cake*

#### BEEF & CABBAGE BREDIE

#### PAN-FRIED LEMON SCENTED SOLE FILLETS

*On mushroom rice*

#### TRADITIONAL BATTERED HAKE FILLET

*With lemon, tartar sauce and potato wedges*

#### VEAL OSSO BUCCO

*Sliced veal slowly braised in tomato gravy*

All above items served with:

*Seasonal vegetables  
Baby potatoes Lyonnaise style  
Basmati rice*

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### dessert (plated)

*Kindly select one dessert*

#### **DARK CHOCOLATE MOUSSE**

*Presented in sugar snap cup, drizzled with strawberry coulis and macadamia nut krokant*

#### **MANDARIN AND COCONUT PANNA COTTA**

*Served with glazed mini fruit kebab, baked banana samoosa, granadilla coulis and toasted coconut shavings*

#### **MOCHA PAVLOVA AND BERRY COMPÔTE**

*Served with cinnamon cream*

#### **BAKED PEAR CRUMBLE**

*Served with rich butterscotch sauce and vanilla pod ice cream*

#### **CAPE MALVA PUDDING**

*With vanilla anglaise and dark chocolate ice cream*

#### **ROOIBOS TEA SCENTED CRÈME BRÛLÉE**

*With chocolate brownie, vanilla pod ice cream*

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## contact details

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