



CAPE TOWN

LAGOON BEACH

hotel | conference | spa

Weddings

2026

Where happily ever after begins



Packages

CEREMONY

Package One - R22,550.00
(Up to 40 guests)

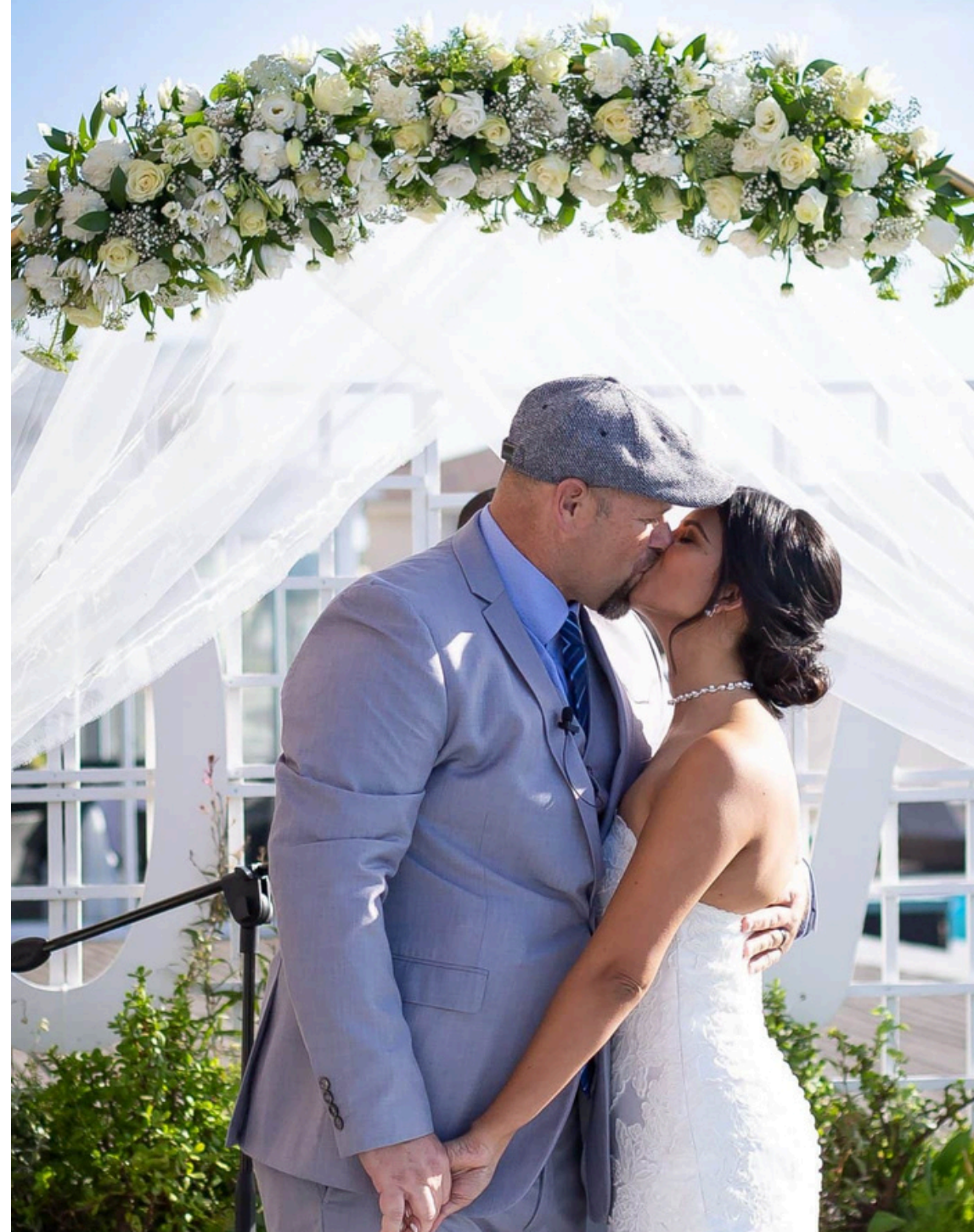


Package Two - R23,500.00
(Up to 120 guests)



Package Three - R39,000.00
(Up to 250 guests)

"A successful marriage requires falling in love many times, always with the same person." – Mignon McLaughlin





ALL CEREMONY PACKAGES INCLUDE

Ceremony Venue

Outdoor venue inclusive of a beach permit should a beach ceremony be preferred; with an indoor alternative for unfavorable weather

Wedding Arch

Package one with 2 x small flower arrangements and package two and three with 1 x large flower arrangement

Tiffany Chairs

White tiffany chairs, including delivery, setup and collection – useable for the ceremony only

Wedding Carpet

Choice of 10m red or white carpet

Venue set-up & Staffing

Basic setup of tables, tablecloths, crockery, cutlery, hotel chairs and glassware

DJ

Basic DJ services for the ceremony (*Only when a reception package is also booked*)

"A perfect marriage is just two imperfect people who won't give up on each other"

Package

RECEPTION

Reception Package @ R1,975.00 per person

Reception Venue

Venue where the reception will be hosted

Menu

See menu choices below

Day-use Room

One Classic room for the bridal party to get dressed in

Honeymoon Room - Including Breakfast

One nights accommodation in a Deluxe Sea-facing room

Welcome Drink

Glass of bubbles per person

Venue set-up & Staffing

Basic setup of tables, tablecloths, crockery, cutlery, hotel chairs and glassware

Decor

Basic décor in your chosen colour, including table runner, centrepiece, napkin and charger plate)

"Where there is love there is life" - Mahatma Gandhi



DJ

Basic DJ services for the reception

Beverages

One red wine, one white wine and one sparkling wine for every 10 guests



Menus

MENU 1

Included in package

Plated Starter

Ostrich carpaccio with beetroot and pear salad, fried goats' cheese and balsamic syrup

Buffet Main

Herb crusted sirloin with wild mushroom and rosemary potatoes

Seafood chowder

Tikka spiced chicken, potato and lentil dhaltjies

Baby roast potatoes with garlic and feta

Seasonal vegetables with basil butter

Cardamom scented rice

Plated Dessert

Amarula cheesecake with salted caramel sauce and dark chocolate ice cream

"The best thing to hold onto in life is each other." – Audrey Hepburn



Menus

MENU 2

Additional surcharge of R45pp

Plated Starter

Prawn and avocado cushion with basil crème fraîche and gazpacho dressing

Buffet Main

Rosemary and garlic studded leg of roast lamb, ratatouille vegetables and sauce paloise

Pork vindaloo with apricot rice and coconut chutney

Grilled breast of lemon chicken and pea risotto with parmesan and rocket salad

Grilled linefish with lemon and caper butter sauce

Butternut ravioli with basil pesto

Seasonal vegetables, baby baked potatoes with sour cream, and Malay rice

Plated Dessert

Baked Alaska, vanilla sponge, raspberry ripple ice cream and meringue



"Happily ever after is not a fairy tale, it's a choice." – Fawn Weaver

Menus

MENU 3

Additional surcharge of R145pp

Starters and Salads Buffet

Smoked ostrich carpaccio herb salad with toasted pine nuts, parmesan shavings and beetroot salsa

Ripe tomato and mozzarella with walnut and thyme dressing

Hot smoked salmon, wasabi mayonnaise, fried capers, red onion and cucumber spaghetti

Mustard baked gammon with spiked apple sauce, melon salsa

Honey baked butternut and goats cheese salad with toasted almond and cranberries

Sugar baked butternut with biltong and crumbed goat's cheese

Shrimp and avocado salad with baby spinach and roasted red peppers.

Crudites with avocado dip and cottage cheese, cherry tomatoes, marinated aubergine, croutons, olives, feta cheese, cucumber and minted yoghurt, garden leaves

Main Course Buffet

Goan style beef masala with coconut and lime

Slow roast Greek lamb with garlic and lemon, served with chickpeas and sweet potato.

Lemon chicken and pea risotto with parmesan and rocket salad

Grilled linefish and citrus butter with sauteed greens and garlic prawns

Caramelized pork belly served with cider jus

Wild mushroom stroganoff with beetroot relish and penne pasta

Seasonal vegetables, potatoes, and coconut scented rice

Dessert Buffet

Cape brandy pudding with van der hum custard

Chocolate and pecan nut brownies with chocolate sauce

Sliced seasonal fruits and berries

Amarula cheesecake

Lemon and passion tart



"You don't love someone because they're perfect, you love them in spite of the fact that they're not." – Jodi Picoult

Add-on Options

Enhance your menu experience with our beautifully curated Harvest Table

HARVEST TABLE

Potpies (potjie pots with pastry crust) chicken and mushroom, spinach and feta, pulled pork and pea.

Sweet chili and biltong cheesecake

Spiced chicken and apricot kebabs, butternut and coriander chutney

Honey and mustard baked gammon with aioli

Plankie steak served with slow roasted balsamic cherry tomato and mustard

Dips and mezza, chicken liver pate, smoked snoek, marinated olives and tapenade, humus, cream cheese, crudites, fried eggplant

Salads and greens, sweet potato salad with sweet corn, crème fraîche and coriander, roasted apple and pear with walnuts and feta, beetroot, and butternut with baby spinach

Artisan breads and flavoured butter

R550.00pp

Charged additionally to your selected package

Add-on Options

Spice up your menu with our vibrant Mexican Harvest Table

MEXICAN TABLE

Beef flautas – Hand rolled served with guacamole and spiced tomato salsa.

Quesadillas – Freshly pressed large flour tortilla filled with chicken, coriander, and mozzarella.

Fajita Nachos – Layered with refried beans and melted cheese and served with jalapeños, guacamole and sour cream.

Coctel De Camaron – Fresh shrimp cocktail with hot and sweet sauce. Served with avocado slices and spiced nachos.

Fajitas – Sizzling chicken and beef fajitas, served on a bed of grilled onion, guacamole, rice, beans and your choice of wholewheat or flour tortillas

Chile Relleno – fried peppers with cheese and tomato sauce

Brochetas De Camaron – grilled chili prawn kebabs with bacon, peppers, sour cream and pico de gallo

“Love doesn’t make the world go round. Love is what makes the ride worthwhile.” – Franklin P. Jones

R630.00pp

Charged additionally to your selected package