



LORD CHARLES
HOTEL

—
TRIBUTE PORTFOLIO

Celebrate The Year
IN THE WINELANDS

LORD CHARLES HOTEL | SOMERSET WEST



End The Year ON A HIGH NOTE

Bring your team together for a year-end celebration in the Winelands.

From relaxed team gatherings to memorable end-of-year events, Lord Charles Hotel offers the scale and setting to make your celebration effortless.

With packages starting from R490 per person, choose from four thoughtfully designed options, created to suit different teams, budgets and ways of celebrating.

Our Packages

ST. ANDREWS PUB & PLAY

Reserve St Andrews Pub for a Casual Relaxed Get Together for Smaller Teams

Includes Food and a Welcome Drink

10 - 30 Guests

From R490pp

GARDEN CELEBRATION

Reserve the Garden Terrace for a Casual Relaxed Get Together for Medium Size Teams

Includes Food, Welcome Drink, Sound System & Complimentary Venue

30 - 120 Guests

From R680pp

WINELANDS CELEBRATION

Reserve the Somerset Suites for a Casual Relaxed Get Together for Medium to Large Size Teams

Includes Food, Welcome Drink, Basic AV & Complimentary Venue

30 - 200 Guests

From R780pp

GALA AWARDS

Reserve the Ballroom for a Formal Get Together or Awards Dinner for Medium to Large Size Teams

Includes Food, Welcome Drink, Basic AV, Complimentary Venue & Choice of Décor Package

100 - 200 Guests

From R950pp

**Excludes Gratuity*

ST. ANDREWS PUB & PLAY

Menu

ARRIVAL BOARD

Cape Biltong, Spiced Nuts, Olives, House Crisps, Local Cheeses

HOT SHARING BOARD

Cape Malay Samosas, Beef Sosties, Line-Fish Goujans with Aioli, Vegetable Croquettes

MAIN SHARING BOARD

Pulled Beef Sliders with Coleslaw, BBQ Pork Riblets, Chicken Lollipops & Sweet Chilli Vegetable Bao Buns

DESSERT BOARD

Chocolate Brownies, Mini Milk Tarts, Custard Filled Doughnuts & Malva Pudding Cake Pops

10 TO 30 GUESTS | R490pp

GARDEN CELEBRATION *Menu*

GARDEN HARVEST TABLE

Wood-Fired Artisan Breads & Roosterkoek

House-Made Pâtés

Cape Cheeses, Preserves, Olives, Pickles, Nuts and Festive Accompaniments

Seasonal Crudités, Vegetable Crisps, Hummus and Dips

Caesar Salad Station

FROM THE FIRE

Beef Sirloin Carving Station

Cape Herb Flame Grilled Chicken

Beef Boerewors

Tofu & Vegetable Kebabs Topped with Grilled Corn Salsa

LIVE COOKED SOSATIE STATION

Line Fish & Prawn

Lamb & Apricot

FAMILY-STYLE SIDES

Mielie-pap and Tomato Smoor

Coal-Roasted Sweet Potato

Roasted Cauliflower Bake

DESSERT TABLE

Christmas Mince Tartlets

Koeksisters

Raspberry Trifle Glass Dessert

Strawberry Cupcakes

Ginger Pudding with Vanilla Custard

30 TO 120 GUESTS | R680pp

WINELANDS CELEBRATION

Menu

SHARING PLATTER

Lavosh with Pumpkin Humus and Rocket Pesto
Cured Ocean Trout Tartar with Fresh Radish, Caper Aioli & Rice
Crackers,
Beetroot Crisp with Beetroot Gel, Cumin Labneh, Almonds

MAIN COURSE

SLOW BRAISED LAMB SHOULDER

Fondant Potatoes, Garden Peas, Mushroom Puree, Rosemary Jus,
Oven Dried Tomatoes

OR

CARAMELIZED BUTTERNUT ARANCINI

Blackened Sweetcorn, Smoked Cauliflower Puree, Cucumber Chilli
Salad and Beetroot Relish

FAMILY STYLE DESSERTS

Salted Chocolate Tart with Hazelnut Praline
Passionfruit Panna Cotta
Apple & Walnut Phyllo Pastry Rolls with Ginger Syrup
Chocolate Mousse Cups with Plum Caramel

30 TO 200 GUESTS | R780 pp

GALA AWARDS DINNER

Menu

CANAPES ON ARRIVAL

Pipe Bread Crostini with Pesto Pepper & Feta (V)

Onion Gorgonzola & Grape Tart (V)

Hoisin Duck Omelette Rolls (Gf)

Rare Roast Beef on Mini Yorkies

STARTERS

SMOKED OSTRICH CARPACCIO

Red Cabbage Puree, Pear Chutney, Parmesan Shavings, Turnips, Butternut

OR

GOATS CHEESE AND CHIVE CROQUETTE

Beetroot Puree, Compressed Apple, Beef Legumes, Dukkah

MAIN COURSES

HARISSA SPICED LINEFISH

Buttered Mediterranean Crushed Potatoes, Slow Baked Tomato, Broccoli, Provencal
Beurre Blanc

OR

PEPPERED BRAISED BEEF SHORT RIB

Buttery Mashed Potato, Mushroom, Pea Puree, Rainbow Carrots, Jus

OR

GRILLED PARMESAN POLENTA

Roasted Cauliflower, Charred Corn, Grilled Baby Carrots, Carrot Puree,
Pickled Shimejis, Gremolata Dressing

DESSERT

DARK CHOCOLATE TORTE

Strawberry Ice Cream, Chantilly Cream, Meringue and Berry Dust

100 to 200 GUESTS | SET MENU WITH ARRIVAL
CANAPES AT R950pp



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LET'S MAKE YOUR YEAR-END *One to Remember*

Ready to celebrate your team? Our events team is here to help you choose the right package and create a year-end celebration tailored to your needs.

From intimate team gatherings to larger corporate celebrations, we will take care of the details so you can focus on celebrating the year together.

CONTACT OUR TEAM

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