



WEDDINGS

We would love to assist in creating the perfect event for your special occasion. Be it a wedding, engagement, birthday or anniversary, our team at The Marine is on hand to ensure the perfect celebration is planned with you from start to finish.

Select one of our intimate venues or spaces at our beautiful seaside location, and our guest relations team will assist with great food, ideas and the finer details. A wedding is a celebration of the coming together of two families through the union of two people. We design your wedding experience at The Marine around four elements which include exceptional service, unique setting, exquisite accommodation and cutting-edge cuisine and world-class wines.

Your guests are our guests. At The Marine we celebrate the culture of impeccable hospitality, and extend an authentic and warm welcome to all who cross our threshold.

Our team has been trained in traditional hospitality values. This means while great care is given to attention to detail, the service is intuitive and never obtrusive.

During your celebration our team will attend to all the finer details: from making sure both you and your wedding party are comfortable in your accommodation, to the details of the ceremony and a seamless roll-out of the reception.

Our team look forward to creating a magical experience for you and your wedding party.

Annemie Parker

General Manager

+27 (0)28 313 1000

gm@themarine.co.za

www.collectionmcgrath.com



WEDDINGS

EXQUISITE ACCOMMODATION

Forty individually decorated rooms and suites in an awe-inspiring natural setting.

There's something to suit everyone in your wedding party, including those travelling as a family.

Your Guests will have access to our wonderful wedding accommodation rate. They qualify for a 15% discount at time of booking.

UNIQUE SETTING

There is a variety of locales for you to say "I do" in our stunning outdoor and indoor areas ...

Number of guests per venue and venue offering								
Venue	Ceremony	Cocktail Reception	Banquet Reception	Sea Views	Private Foyer	Secure Parking	Natural Light	Wheelchair access
<i>The Greens</i>	120	-	120	yes	-	yes	yes	yes
<i>The Pavilion</i>	60	80	60	yes	yes	yes	yes	yes
<i>Sun Lounge</i>	-	80	30	yes	-	yes	yes	yes
<i>Pool Area</i>	30	80	n/a	-	-	yes	yes	yes

The Greens

Just as its name suggests, The Greens is a beautiful area covered with green lawn, running parallel to the fynbos-lined cliff path skirting the hotel. The views are mesmerising, encompassing Walker Bay and distant mountain ranges. From here, during your ceremony, guests will be able enjoy fresh sea air laced with the aromas of the local fynbos. Conveniently, The Greens is adjacent to The Sun Lounge, which makes for an easy flow from ceremony to canapés and champagne.

The Sun Lounge

Large, high windows ensure that the sun floods in and leads the eye to stunning views of Walker Bay, making this venue a chic and meaningful indoor space for both a ceremony as well as a reception.

This area can accommodate 80 people cocktail-style, and 32 for banquets.

The Pavilion

Glamorous and edgy, this fine dining restaurant is an exceptional space for a wedding reception. Think a striking interior, with beautiful views over Walker Bay. Guests can dance the night away 1920s style on the black-and-white chequerboard floor. The centrepiece of the restaurant's interior is the glass wine cellar, which has been designed to look as if individual bottles are floating under the star-like ceiling lights.



WEDDINGS

PERSONALISED PACKAGES

Here are three suggested options to tailor to your requirements;

<i>The Marine Wedding Packages</i>			
<i>Information</i>	<i>The Shell</i>	<i>The Pearl</i>	<i>The Abalone</i>
<i>Price per person including VAT</i>	750	890	950
<i>Venue Hire (for 6 hours, until 00:00, min of 30 guests)</i>	<i>included</i>	<i>included</i>	<i>included</i>
<i>Welcome Drink (1 glass pp, sparkling wine & non alcoholic)</i>	<i>included</i>	<i>included</i>	<i>included</i>
<i>Menu</i>	<i>Three Course</i>	<i>Canapés & Three Course</i>	<i>Canapés & Four Course</i>
<i>Coffee & Tea</i>	<i>included</i>	<i>included</i>	<i>included</i>
<i>Arrival Canapés</i>	<i>excluded</i>	<i>included</i>	<i>included</i>
<i>Bridal Room</i>	<i>excluded</i>	<i>included</i>	<i>included</i>
<i>Venue Setup</i>	<i>included</i>	<i>included</i>	<i>included</i>
<i>Ceremony Venue</i>	<i>included</i>	<i>included</i>	<i>included</i>
<i>Honeymoon Suite</i>	<i>excluded</i>	<i>included</i>	<i>included</i>
<i>Additional décor, flowers and co-ordination</i>	-	-	-

CUTTING EDGE CUISINE & WORLD CLASS WINES

Our executive chef, Peter Tempelhoff, oversees all of the restaurants in The Collection by Liz McGrath. And as such, each and every menu is held to his high standard. "If it is not the best it can be, it doesn't belong on the menu!" At The Marine, head chef Grant Parker will meet directly with the bridal couple prior to their wedding day, to ensure the creation of a personalised set menu that tells the couple's unique story. This can take the shape of anything you wish, from a fine-dining reception dinner to a champagne breakfast or relaxed lunch.

Canapés

Please select from the list below;

- Thai Fish Cake with pickled cucumber
- Hoison Duck Crêpes
- Lamb Kofta with cucumber raita
- Cheese Beignets
- Vietnamese Chicken Salad
- Thai Prawn Skewers with lemon mayonnaise
- Curried Coconut Chicken Skewer
- Caprese on a stick
- Feta, Olive & Rosemary tartlet
- Smoked Salmon, Cream Cheese and dill mini bagels



WEDDINGS

SAMPLE MENU 1

Starter

*Prawn & Leek Gnocchi
chive beurre blanc, rocket, parmesan*

Intermediate

*Classic Caesar Salad
Cos lettuce, bacon bits, anchovy
dressing, crispy organic egg*

Main Course

*Simply Roast Fish
lentil and roast butternut cassoulet,
tender stem broccoli, fine beans, sun
dried tomatoes, gremolata*

Dessert

*Dark Chocolate & Tiramisu Parfait
raspberry coulis, strawberry & kiwi
salad, white chocolate ice cream*

SAMPLE MENU 2

Starter

*Cape Seafood Plate
smoked salmon, avocado, calamari
salad, white fish tartar*

Intermediate

*Overberg Cheese Soufflé
fynbos grappa & parmesan sauce*

Main Course

*Potato Crusted Beef Fillet
porcini mushroom purée, asparagus
spears, red wine jus*

Dessert

*Chocolate Eton Mess
chocolate ice cream, berries,
crunchy meringue*

SAMPLE MENU 3

Starter

*Goats Cheese Cheesecake
Waldorf salad*

Intermediate

*Seafood Chowder
corn, bacon, white fish, smoked snoek,
corn bread*

Main Course

*Slow Roasted Pork Belly
prawn & glass noodle salad, pickled
pineapple chutney, Asian vinaigrette,
crackling*

Dessert

*Assiette Crème Brûlée
ginger, chocolate, vanilla & espresso
biscotti*



WEDDINGS

PREFERRED SUPPLIERS

Onsite and offsite specialists who will ensure that your wedding runs seamlessly

- *Carchele Spa*
- *Hair by Gordon Byrne*
- *Flowers by Shirley Kruger*
- *Décor Function Hire*
- *Coordinator - Weddings out of Africa*
- *Photographer - Hes Range*
- *Tents - Downings*

TERMS & CONDITIONS

- *All prices are subject to availability and change*
- *Menus are sample menus only and can be adapted to suit the bridal couple's requirements*
- *A 50% deposit is required in order to confirm your booking, with balance due 2 months prior*

- *Bookings will only be accepted once payment received and banqueting contract signed*
- *A minimum of 10 rooms, over and above the above price per person, has to be booked*
- *The venue can seat 60 guests, with a dance area and 80 guests, without a dance area*
- *The above rates exclude marquee tent to accommodate more than 80 guests on The Greens*