



CAPE GRACE



FUNCTION VENUES

- Boardroom
- The Library Terrace
- The Conservatory
- Signal Restaurant
- The Alcove at Signal Restaurant
- Bascule Whisky Wine and Cocktail Bar

Please note:

'Half-day' refers to less than 4 hours venue hire
'Full day' refers to more than 4 hours venue hire

Situated on a private quay, nestled between the working harbour of Cape Town's bustling Victoria & Alfred Waterfront and the serenity of an international yacht marina, Cape Grace showcases the essence of the Cape with designs that reveal local creativity, whilst staying true to the warm atmosphere and personalised levels of service that have for years defined the hotel.

With a genuine passion to champion distinctive standards in service, Cape Grace is dedicated to surpassing expectations and making your stay, whether work or pleasure, the most memorable ever. The preferred choice for international travelers, Cape Grace opened its doors in 1996 and is centrally located, with quick and easy access to the airport, city centre and popular tourist destinations.

SIGNAL RESTAURANT

Signal Restaurant provides a fusion of international and local Cape flavours. Set in a sophisticated yet unhurried atmosphere, service is warm and intuitive while innovative menus are complemented by premium local wine selections.



VENUE HIRE	Lunch - R7 000 Dinner - R12 000
FLOOR AREA	200m ² / 2152ft ²
HEIGHT	4m / 13ft
SEATING CAPACITY	SEATING CAPACITY Maximum 120 guests seated (excluding the Conservatory) COCKTAIL FUNCTIONS Maximum 160 guests (excluding the Conservatory)

THE CONSERVATORY

at Signal Restaurant

The light and airy Conservatory is located in Signal restaurant. This elegantly designed, glass-enclosed room offers gorgeous views of the surrounding pool terrace and Signal Hill - a versatile venue ideal for group meetings, private dining or themed events.



VENUE HIRE	R3 000
FLOOR AREA	100m ² / 1076ft ²
HEIGHT	2.9m / 9.5ft
SEATING CAPACITY	<p>BREAKFAST, LUNCH and DINNER</p> <p>Maximum 40 guests seated</p> <p>COCKTAIL FUNCTIONS</p> <p>Maximum 60 guests Maximum 50 guests with AV equipment (screen & projector)</p>

THE ALCOVE

at Signal Restaurant

The Alcove is an extension of Signal restaurant. This area can be transformed into a private venue suitable for events, presentations and conferencing.



VENUE HIRE	R1 500
FLOOR AREA	33m ² / 355ft ²
HEIGHT	4m / 13ft
SEATING CAPACITY	SEATED FUNCTIONS Boardroom-style with or without AV equipment 16 persons DINING 30 persons (3 tables of 10) CINEMA-STYLE 20 persons COCKTAIL FUNCTIONS 30 persons standing

BOARDROOM

Our Boardroom has double French doors opening onto a private balcony with views over the yacht marina and Signal Hill and is equipped with a ceiling mounted screen and projector. This facility is ideally suited to small, intimate gatherings and successfully serves as a meeting and/or private dining venue.



VENUE HIRE	Half Day R1 000 Half Day Conference Package R365pp	Full Day R2 000 Full Day Conference Package R425pp
FLOOR AREA	30m ² / 322ft ²	
HEIGHT	4m / 13ft	
SEATING CAPACITY	breakfast, lunch or dinner event with no equipment - 14 persons breakfast, lunch or dinner event with AV presentation (screen & projector) 12 persons	

LIBRARY TERRACE

Conveniently located on the ground floor close to Reception, the Library Terrace offers natural light and panoramic views of Signal Hill and the international yacht basin. It is a venue ideally suited to small, intimate gatherings and successfully serves as a meeting or dining venue.



VENUE HIRE	Terrace Full Library	R1 500 R4 500
FLOOR AREA	34.10m ² / 367ft ²	main section: 10m x 3.6m dining area: 20m x 2.5m
HEIGHT	4.6m/15ft	
SEATING CAPACITY	INFORMAL SEATING 15 persons on couches COCKTAIL FUNCTION Maximum of 25 persons FORMAL SEATING 20 persons	

BASCULE LOUNGE

Whisky, Wine & Cocktail Bar

Overlooking the international yacht marina and Signal Hill, Bascule is the ultimate venue. With its warm wood interior and stylish furnishings, one gets the feeling of being inside a private lounge with spectacular views. The Lounge is situated adjacent to the main bar and offers the perfect venue for lunches, dinners and cocktail parties.



VENUE HIRE	Lounge		Conference Rates	
	Half Day R1 500	Full Day R3 000	Half Day Conference Package R365pp	Full Day Conference Package R425pp
FLOOR AREA	77m ² / 828ft ²			
HEIGHT	2m / 6.5ft			
SEATING CAPACITY	SEATED FUNCTIONS, PRIVATE DINING maximum of 24 persons CONFERRING maximum of 16 person with AV equipment- screen & projector maximum of 18 person without AV equipment CASUAL LOUNGE SEATED, GROUP WHISKY TASTINGS maximum of 28 persons seated on casual lounge furniture			

EAT. DRINK. CELEBRATE.

CANAPE PRICING

meat, poultry and seafood canapés - R16.50 per canapé

vegetable and dessert canapés - R15.00 per canapé

4 – 6 canapés per person recommended as snack canapés

10 – 12 canapés per person recommended as a meal replacement

MENU PRICING

R275 for a two course menu - R340 for a three course menu

SELECTION OF MENU ITEMS

12 or less guests	–	a la carte
13-20 guests	–	3 choices per course
21-30 guests	–	2 choices per course
31 and above guests	–	1 item per course

an additional choice can be selected for your main course at a charge of R50 per guest.
please note: dietary requirements can be catered for with prior notice.

SEAFOOD CANAPÉS

R16.50 per canapé

freshly shucked oysters

bloody mary shots or fresh lemon and tabasco

cape grace "fish & chips"

seared scallop on potato crisp with salmon roe tartar

smoked salmon

crispy potato rösti with dill crème fraîche

seared salmon cubes

wasabi-lime mayo and toasted sesame seeds

cured salmon tartar

chive blini and poached quail egg

salmon or tuna springroll

sweet soy, spring onion and coriander

crispy thai fish cake

pineapple and red onion salsa

prawn tempura

sweet chilli and soy dip

grilled prawn skewer

chilli syrup, basil and lime

curried mussel tartlet

apple crème fraîche

smoked snoek pate

with apricot chutney on rye melba

mini salad - served in a ramekin

grilled prawn, avocado and lemon crème fraîche
seared tuna, pickled cucumber, chilli, mint
and coriander

POULTRY CANAPÉS

R16.50 per canapé

coconut-coated chicken skewer

with butter curry sauce

chilli chicken springroll

coriander crème fraîche

tandoori chicken pita

with cucumber and mint raaita

lemongrass chicken

crispy wontons, coconut and chilli

samoosa

chicken and corn with sweet chilli

confit duck springroll

served with hoison ginger dipping sauce

ostrich carpaccio

balsamic poached pear, gorgonzola
and pine nuts

RED MEAT CANAPÉS

R16.50 per canapé

spicy lamb tartlet

with cucumber raaita

samoosa

minted lamb served with lemon and
cumin crème fraîche

soy glazed beef satay

served with spicy peanut sauce

grilled beef fillet

on crispy potato rösti with
truffled mushroom cream

mini beef burgers

on a sesame bun and served with bbq sauce

individual beef bobotie

spiced tomato pickle, onion crisps

mini quiche

bacon and cheese

salad- served in a ramekin

caesar - anchovy, crispy pancetta and parmesan

seared beef, ginger and pickled mushrooms

CANAPÉ MENUS

VEGETARIAN CANAPÉS

R15.00 per canapé

caprese salad skewer
with balsamic cream

caramelized onion
and goats cheese tartlets

samosa

potato and goats cheese with spiced tomato pickle

mini salad - served in ramekins
roasted vegetables, quinoa and feta

mini veggie burger
chickpea fritters with avocado salsa

mini quiche
spinach and gorgonzola
mushroom and caramelised onion
butternut and feta

cup of soup
wild mushroom cream with basil crème fraîche
spiced butternut with toasted coconut
potato with truffle foam

pepperdew popper
cream cheese and black pepper

DESSERT CANAPÉS

R15.00 per canapé

tropical fruit delice
layered vanilla sponge, bavarois and fruit jelly

intense chocolate tartlet
with espresso and orange

buttermilk panna cotta
banana crème, chocolate mousse
and sesame wafer

opera delice
coffee and butter cream ganache layer cake

lemon strawberry crumble
strawberry and basil compote, lemon cream
and almond crumble

a selection of homemade macarons
flavours available on request

hand-made chocolates
raspberry and pink peppercorn bon-bons
milk chocolate and passion fruit cocoa pods
green tea chocolate cup

cake pops
red velvet in dark chocolate; lemon poppy;
rooibos chai; chocolate pecan

local artisanal cheese selection
served with fig preserve, crackers and cranberry rye bread

“TAKE-OUT MENU”

wok-fried vegetable noodles
with chilli soy & coconut foam (v)
25

mildly curried lentils
with quail eggs, steamed rice (v)
25

sweet & sour chicken
with vegetable fried rice
30

chicken butter curry
with steamed basmati rice and poppadoms,
onion crisps and apple raaita
35

hot chilli prawns
with pea pilau
45

fish & chips
with salmon roe tartare
35

meatballs in smoked tomato sauce
with homemade tagliatelle
30

spicy lamb curry
roti and minted cucumber raaita
35

CANAPÉ MENUS

STARTERS

soup of the day

mushroom tortellini (v)

poached quail egg, aerated gorgonzola, caramelized pear and toasted walnuts

saffron-infused quinoa (v)

olives, tomato, goat's feta, roasted red onion, chilli, coriander and lemon vinaigrette

beetroot crepes (v)

goat's cheese mousse, roasted beets, dukkha spice dressing

mustard-dressed baby salad leaves (v)

cucumber, carrots, tomato, feta and toasted seeds

grilled prawn, seared scallop

avocado mousse, passion fruit and chilli prawn ceviche, coriander air

citrus cured salmon

orange and fennel salad, horseradish crème fraîche

smoked snoek pâté

avocado salsa, apricot chutney and rye melba

ostrich tataki

pickled mushrooms, marinated courgettes, wild rocket, parmesan, onion crisps and toasted cumin vinaigrette

pan-fried duck liver

with chilli and garlic, onion, tomato and basil bruschetta

curried lamb tartlet

apple crème fraîche, spinach and lime

MAINS

potato "risotto" (v)

potato cubes, sautéed cauliflower and peas, shaved parmesan and herbed pangritata

home-made tagliatelle (v)

smoked tomato sauce, grilled aubergine, rocket, parmesan and pine nuts

braised pork belly

lemon-scented creamed potato, sautéed vegetables, sweet chilli and ginger jus

soy-glazed chicken fillet

smoked pepper risotto, olive, tomato and spinach gremolata

roasted petit poussin

parsley potatoes, mushrooms, peas and truffle cream

olive crusted line-fish

with homemade gnocchi, basil cream, confit tomatoes, spinach and peas

pan-fried line-fish

potato puree, saffron mussel velouté

twice cooked crispy duck

wok fried spring vegetables, chilli coconut curry, shitake mushroom tart, coriander crème fraîche

slow-roasted shoulder of lamb

cardamom-scented sweet potato puree, grilled vegetables and caramelised garlic jus

grilled fillet of beef

potato rösti, truffled mushroom compote, sautéed spinach and buttered fine beans

DESSERTS

chocolate pave

with gingerbread ice cream, chocolate caramels and vanilla salt

malva pudding

apricot serpentine, vanilla bean ice cream, butterscotch sauce and brandy snap

iced citrus soufflé

meringue shards, star anise macerated pineapple

chocolate ganache and raspberry tartlet

salted caramel, mascarpone ice cream and almond croquant biscuit

honey panna cotta

blackberry and lemongrass soup, almond financier

mocha meringues

caramelized pecans, chantilly cream, rose jellies, espresso syrup and white chocolate snow

home-made ice creams and sorbets

using the finest seasonal ingredients

local hard & soft artisan cheese selection

fig preserve, dried fruit terrine, oaties and roasted nuts

CAPE GRACE CONTACTS

FUNCTIONS

Astrid Groenewald

Chantelle Martin

functions@capegrace.com

T +27 21 410 7097 – **Email:** astrid@capegrace.com

T +27 21 410 7099 – **Email:** chantelle@capegrace.com



DIRECTIONS - TO CAPE GRACE FROM CAPE TOWN INTERNATIONAL AIRPORT

- ❑ Travel past the airport building on your left and follow the EXIT signs
- ❑ Proceed under the bridge
- ❑ From the left, join the N2 motorway
- ❑ Continue travelling along the N2 and pass the golf course and river on your left
- ❑ Follow the 'Stad/City N2 M3' signs
- ❑ The road will curve to the right. Stay in the middle lane and follow the 'N2/City/Foreshore/Seapoint' signs
- ❑ Whilst following these signs, the road will begin to descend and you will get your first glimpse of Cape Town's harbour
- ❑ Continue on Motorway 7 and follow the 'M6 Coen Steytler/Seapoint/Waterfront' sign
- ❑ Travel in the right-hand lane and keep following the above mentioned sign – the dockyards will be on your right
- ❑ At the traffic lights, turn right and follow the 'Waterfront' signs
- ❑ At the next set of traffic lights, continue straight and enter the V&A Waterfront – the Caltex fuel station will be on your right
- ❑ Keep travelling in the right-hand lane. As you approach the traffic circle, the road will split into 3 lanes:
 - the Left lane will take you to the Waterfront Shopping Centre
 - *the Middle lane (the one you want to be in) will take you to Cape Grace*
 - the Right-hand lane will take you to the Clock Tower
- ❑ Follow the middle lane around half the circle and take the exit marked 'West Quay'. Cape Grace will soon be visible

Airport Distance: 21 Km's - Time of Arrival: 20-45 min (dependant on traffic)