

MAReSOL 

Weddings



Weddings at Maresol:



Expect a warm, romantic ambiance and superb cuisine for your dream wedding reception at MAREsOL Restaurant in the V&A Waterfront. Whether you need an intimate venue or a unique experience to wow to your guests, we can accommodate for a guest list of up to 60 with a dance floor and 90 guests without a dance floor. MAREsOL is the only restaurant in the V&A with views of the harbour and Table Mountain from almost anywhere in the restaurant.

Our set menus and platter menus offer a variety of delicious decisions for you to tailor make your wedding feast, or opt for something on our a la carte menu to suit your style & your budget right on the water's edge.

Our Day weddings are from 08h00 – 15h00
Our Evening weddings are from 17h00 – 00h00

Our packages which include the following, based on a max of 90 guests are from R40,000: Max capacity = 90 guests (without dancefloor) / 60 guests (with dancefloor).

- 3 Course Set Menu (Waiter Service)
- Tea and Coffee (1 per person)
- Cutlery
- Crockery
- Glassware
- Extras which can be arranged at an additional cost - table linen / DJ / Lighting

Additional beverages can be arranged and will then form part of a bar tab to be settled at the end. Cash bar facilities are available. Our background music will play and a microphone can be arranged for speeches.

No two bride-to-be's are the same and therefore every wedding at MAREsOL is customised to build your special day, the way you want it. We recommend that you contact our events co-ordinator, Lee Robertson, to setup a telephonic or face-to-face meeting to view MAREsOL and discuss what you envisage for magical your day.

e: events@mar-e-sol.co.za or t: +27 (0)81 4866 433



Sample Menu 1

Starters

Mexilhoes Atlantica / Atlantic Mussels or

Fresh mussels in a bacon, onion, garlic & Pernod cream sauce

OR

Rissole / Rissóis

Rissole with salada pequen Vegetable with a peri aoli

Main Course

Espetada de Carne / Beef Espetada

300g Choice cut beef fillet rubbed with coarse salt & garlic with peppers & tomato, served with fries & MARESQL side salad

OR

Beira Platter / Prato a Beira

6 Queen prawns, half portion catch of the day, calamari steak & 3 mussels, served with Brazilian rice & MARESQL coleslaw

OR

Chickpea Curry Curry / de Grão-de-bico (V)

Delicately spiced chickpea & cauliflower curry, served with Brazilian rice & MARESQL coleslaw

Dessert

Almond Tart / Tarte de Amendoa

Served with a vanilla ice cream

OR

Tartaleta de Chocolate / Chocolate Tart

Decadent chocolate tart served with a vanilla ice cream



Sample Menu 2

Starters

Chouriço

Spicy Portuguese sausage flambéed in brandy

OR

Lula Grelhada / Grilled Calamari

Pan-fried calamari tubes with chourico, roasted cherry tomato, black olives

Main Course

Espetada de Frango / Chicken Espetada

Marinated Piri Piri deboned chicken thighs with peppers & tomato, served with fries & MARE SOL coleslaw

OR

Grelhados Filé / Grilled Beef Fillet

300g Choice cut beef fillet served our signature red wine, garlic & chili sauce, fries & MARE SOL side salad

OR

Bebê Kingklip / Whole Baby Kingklip

Beautiful texture & intense flavour - grilled & served with a tomato, caper, anchovi, basil & garlic sauce, served with Brazilian rice & MARE SOL coleslaw

OR

Spicy Kidney Bean Medley Feijão Picante (V)

Kidney beans, peppers, red radish, tomato & carrots, served with rice, crushed avocado & MARE SOL coleslaw

Dessert

Pasteis de Nata / Portuguese Pastry Tart or

Traditional custard tart, served with a vanilla ice cream

OR

Cheesecake / Bolo de queijo

Served with a vanilla ice cream & berry coulis





Venue Agreement



The terms and conditions outlined below are applicable to all weddings held at MAREsOL Restaurant and are deemed to be binding upon signing of this agreement.

MAREsOL Restaurant will provide venue, waiters, tables, chairs, crockery, cutlery, napkins and glasses out of our existing collection. The bridal party shall be responsible for all costs pertaining to flowers, table arrangements, décor and any additional hiring. Access to the venue for décor and setting up is limited to within the day or evening wedding hours unless prior arrangements have been made with management.

The bridal party should advise MAREsOL Restaurant in writing no later than seven days prior to the function of final number of guests attending and any specific dietary requirements. The bridal party is responsible for any losses or damages incurred.

Wedding Date: _____

Day or Evening Wedding: _____

Number of Guests: _____ Bar: _____

Relevant Contact details:

Bride: _____

Tel: _____

Groom: _____

Tel: _____

If applicable:

Wedding Coordinator: _____

Tel: _____

Photographer: _____

Tel: _____





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