

Cape Lodge

WEDDING KIT
2009



EXPERIENCE ANOTHER WORLD

CAPE LODGE GOURMET RETREAT

Welcomes the Bride and Groom!

We are delighted that you are considering Cape Lodge as a venue for your special day.

Cape Lodge sitting on 40 acres of parkland, manicured gardens, sweeping lawns and private lakes provides the perfect setting for beautiful weddings. Our magnificent award winning lakeside restaurant caters for wedding receptions to a maximum of 120 guests and the hotel accommodation capacity is a maximum of 44 guests.

We hope that we can soon welcome you, your bridal party and wedding guests to the hotel. Please do not hesitate to contact us if you would like to place a reservation or if we can assist you with any further queries regarding your special day.

Cape Lodge

Caves Road • Yallingup
Western Australia 6282

Phone 61 8 9755 6311 • Fax 61 8 9755 6322

www.capelodge.com.au • email stay@capelodge.com.au

CAPE LODGE ~ HOTEL AND FACILITIES

Situated in the heart of the renowned Margaret River vineyards and close to magnificent beaches and art galleries, Cape Lodge is the ideal location to explore the surrounding South West region.

Cape Lodge is a 5 star boutique hotel and member of the prestigious Small Luxury Hotels of the World portfolio. The hotel is listed in Condé Nast Traveller's Gold List 2005 and 2008 "World's Best 100 Hotels", ranking fourth in the World in the "Best for Food" category.

Also voted "Best Boutique Hotel in Australia" in 2008 and 2009 Cape Lodge is described as one of Australia's finest new generation gourmet establishments with the magnificent lakeside fine dining a la carte restaurant and cookery school. The hotel facilities also include a tennis court, swimming pool, and all 22 suites designed for luxurious seclusion and privacy.

Cape Lodge's award winning Executive Chef, Tony Howell, changes the menu daily and serves fresh, innovative cuisine. A choice of menus is available for weddings and a sample is attached.

Wedding Booking Information

Menus

Menus are available from \$165.00 per person including pre dinner canapés, a four course set menu, coffee, tea and hand made chocolates. *Please see the sample menu enclosed herein.* The per person cost includes white linen and personalised menus.

Wine and Beverages

All beverages will be charged on consumption.

Wines may be selected from our wine list.

Wedding Ceremony Fee

\$500.00 for the first 20 Guests then \$20pp for every additional person

Wedding Ceremonies can only be held on our grounds in conjunction with a Wedding Reception booked at Cape Lodge

Wedding Reception Fee

A Wedding Reception Fee of \$2,500.00 applies for the first 80 guests. There is an additional fee of \$2,000.00 between 80-120 guests.

Other Considerations

Cape Lodge can assist with the total coordination of your wedding including decoration, flowers, photography, transport and entertainment.

A Wedding Coordination Fee will apply.

SAMPLE 4 COURSE SET MENU

CONDÉ NAST TRAVELLER GOLD LIST - "TOP 10 IN THE WORLD FOR FOOD" 2008

Canapés

CARPACCIO OF MARGARET RIVER VENISON
TEMPURA WHITING
PRAWN DUMPLINGS
THAI SPICED MARRON CAKES

First Entrée

TIGER PRAWNS WITH TOMATO CONCASSÉ, HOUSE SMOKED SALMON &
DILL CODDLED EGG & CEVICHE OF SEA SCALLOPS

≈

Second Entrée

HOME MADE PEMBERTON MARRON RAVIOLI WITH SAGE BURNT
BUTTER

≈

Main

RARE ROASTED HARVEY BEEF FILLET FILLED WITH PERSIAN FETTA &
ENGLISH SPINACH WITH MERLOT JUS

≈

Dessert

TOFFEE CRUSTED ORANGE & COINTREAU BRULEE

Tea or Coffee & Chocolates

Your Chef this evening is Tony Howell

\$165.00pp

Prices and menus are subject to change without notice.
Menus are based on the seasonal availability of produce.

WEDDING RECEPTION MENU OPTIONS

CONDÉ NAST TRAVELLER GOLD LIST - "TOP 10 IN THE WORLD FOR FOOD" 2008

CANAPES

Pastry Scrolls
Tempura Fish
Carpaccio of Margaret River Venison
Asian Style Fish Dumplings with Broth

FIRST ENTRÉE

(please select one dish)

Freshly Shucked Oysters topped with Chilli Lime Apple Sorbet
Sashimi of Yellowtail with Jasmine Rice and Asian Omelette
Tian of Tiger Prawns with a Warm Avocado Soup
Warm Spatchcock and Veal Terrine with Creamed Carrot
Trio of Salmon; Seared, Tartare and House Smoked
Seared Abrolhos Scallops with Poached Tasmanian Salmon and Saffron Beurre Blanc
Duck, Truffle and Goats Cheese Tortellini with Veal Broth and Vasse Asparagus

SECOND ENTRÉE

(please select one dish)

Beef Cheek, Truffle and Goats Cheese Tortellini
Pressed Duck topped with Seared Abrolhos Scallops and an Asian Sauce
Roasted Mt Barker Chicken Breast with Herb and Fetta Gnocchi and Beurre Blanc
Homemade Ravioli filled with Pemberton Marron served with Sage Burnt Butter
Noisettes of Amelia Park Lamb with Salsa Verde and Caramelized Shallots
Seared Scallops with Tempura Nori Duck Rolls

MAIN COURSE

(please select one dish)

Asian Herb Crusted Roast Local Fish on Steamed Greens
Rare roasted Harvey Beef fillet filled with Persian fetta and English spinach with Merlot Jus
Amelia Park Loin of Lamb on Mushroom Duxelle with Buttered English Spinach and Verjuice
French Braised Duck Leg on a Bean Medley
Local Fish of the Day with Roasted Fennel Bulb and Pear
Seared Tasmanian Salmon on Avocado Tian with Lime Oil
Pork Loin on the bone stuffed with brandied prunes wrapped in prosciutto on creamed cauliflower

DESSERT

Trio Dessert plate -
Chocolate Pavlova, Chocolate Tart & Ice cream
Lemon Tart, Citrus Salad & Cointreau Souffle
Semi-freddo, Toffee Crusted Seasonal Fruit Brulee & Berry Romanoff
Trio of Sorbets
Please select two entrée dishes and one main

WEDDING RECEPTION VEGETARIAN MENU OPTIONS

CONDÉ NAST TRAVELLER GOLD LIST - "TOP 10 IN THE WORLD FOR FOOD" 2008

TOMATO GAZPACHO & AVOCADO SOUP

STEAMED VASSE ASPARAGUS, CHOPPED EGG AND SHAVED PARMESAN WITH APPLE
& BALSAMIC VINEGAR

WARM ENGLISH SPINACH SALAD OF PAN FRIED MUSHROOMS WITH SHAVED PARMESAN
& BALSAMIC VINAIGRETTE

ROASTED CAPSICUM, YARRA VALLEY PERSIAN FETTA AND BASIL ROLLS

BAKED VEGETABLE STACK OF CHAR GRILLED EGGPLANT, ZUCCHINI, ROASTED CAPSICUM
& BUFFALO MOZZARELLA WITH RED ONION JAM

HOMEMADE ENGLISH SPINACH, GOAT'S CHEESE & PUMPKIN TORTELLINI
WITH SAGE BURNT BUTTER

HOMEMADE FETTUCCINE WITH FRESH BASIL, GARLIC, LIVES,
ROASTED ROMA TOMATOES & OLIVE OIL

TARTE TARTIN OF RED ONION JAM, ASPARAGUS & GOAT'S CHEESE TOPPED
WITH ROCKET AND RASPBERRY VINAIGRETTE

PEAR, TATSOI, ASIAN NOODLE & BABY CORN SALAD WITH A PICKLED GINGER,
SOY & SESAME DRESSING

ROASTED ROMA TOMATO & BASIL SOUP WITH GRUYERE CHEESE CROUTONS

HOMEMADE ROAST PUMPKIN, SPINACH AND KERVELLA GOAT'S CHEESE TORTELLINI
WITH PINE NUT & SAGE BURNT BUTTER

SWEET POTATO & PARMESAN ROSTI WITH CHAR GRILLED ASPARAGUS & APPLE BALSAMIC

WARM ENGLISH SPINACH, MUSHROOM, CORN, AVOCADO & PARMESAN SALAD WITH
BALSAMIC DRESSING

ASIAN WOK VEGETABLES & NOODLES WITH CHILLI JAM

Our Executive Chef is Tony Howell
Menus are subject to availability of seasonal produce.

Deposit Policy

10% of the anticipated total account including accommodation, food and beverage is required to secure the reservation.

Where a signed contract and deposit have not been received within ten days of the initial tentative reservation all rooms held will be released and the booking will be considered cancelled.

Twelve (12) weeks prior to the group arrival a review of all room requirements will be needed and full payment of the anticipated total is required.

Deposit Payments are to be made by an Electronic Bank Funds Transfer Only.

Any rooms required after this date will be subject to availability

Cancellation Policy

Twelve (12) Weeks Prior to arrival administration fee	Full Deposit Refunded less a \$500
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Within Twelve (12) Weeks of arrival	Zero Refund
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Wedding Booking Conditions

Accommodation at Cape Lodge must be booked in conjunction with a Wedding.

Menus and guest numbers must be confirmed 1 month prior to arrival

The Cape Lodge Restaurant is licensed, therefore no BYO is permitted

A \$300 per hour Venue Fee is applicable after midnight

Nothing is to be adhered to the walls or any other surface of the building without prior arrangement

The Group Booking Organisers will be charged for any damages or heavy cleaning required as a result of the function

Cape Lodge takes great care when looking after Guest's belongings. Where possible all lost property will be returned to the rightful owner. However, we can not accept responsibility for the loss or damage of items during or after the function

As Cape Lodge sits within a tranquil environment and there are a number of private residences in close proximity please keep amplified music and excessive noise to a minimum

Should the management of Cape Lodge have cause to believe that a function will adversely affect the running of our business, its security or reputation, we reserve the right to cancel the function booking

All prices are current at the time of quotation and are subject to change without notice.

Payment of Accounts

Unless credit facilities have been established prior, full payment must be made upon check out. Amex and Diners payments attract a 3% surcharge. The final account will be presented to you for payment in full (less deposits) at the conclusion of the function unless prior arrangements have been made with the General Manager.

We hereby accept the booking conditions noted above:

Name: _____

Arrival Date : _____

Departure Date : _____

Signed : _____

Dated : _____

TARIFFS VALID 1/4/2009 – 31/3/2010

Lodge King Room **\$475**

The Lodge King Room is 42m². The room has wheelchair access & disabled equipped bathroom with shower only. The room features a lounge/sitting area and king size bed.

The Lodge Suite **\$695**

The Lodge Suite is a two-room suite located in the Main Lodge and has garden and lake views. The suite features the main bedroom with king size bed, spacious marble ensuite with large spa bath and separate shower. The second room contains a relaxing lounge area with TV, CD player and a second ensuite.

4 Garden Wing Rooms **\$475**

Garden wing rooms are 38m² and feature private courtyards with outdoor settings and tranquil garden views. All feature king-size beds, TV and DVD with bath/shower in the ensuite.

8 Superior Spa Suites **\$575**

The Superior Spa suites are 55m² and all have wonderful views of the lake and gardens. They feature king-size beds, open plan ensuite with large spa bath and shower and a lounge area with TV, DVD and CD player.

8 Forest Spa Suites **\$695**

The Forest Spa Suites are 70m², situated in a woodland setting overlooking a private lake and surrounded by natural landscaping. They are a short stroll from the restaurant. All suites feature king-size beds, luxury bathrooms with double spas and separate showers. The lounge area includes TV, DVD and CD player.

The Cottage (Minimum 2 Night Stay)	1 Bedroom	\$575
	2 Bedroom	\$875

The loft design Cottage is located slightly away from the hotel overlooking the vineyard and is ideal for those looking for extra seclusion. It features a master bedroom on the mezzanine level with king size bed and ensuite with shower and a second bedroom on the ground floor with king size bed and ensuite, The ground floor also comprises a self-contained kitchen and open plan lounge & dining area which opens onto a covered paved garden courtyard. Facilities include DVD, TV, CD player and reverse cycle air conditioning throughout.

Restaurant bookings are essential, as reservations are strictly limited.

Please note that our rooms only accommodate a maximum of 2 people

Children will be accommodated on the same basis as adult guests.

Management advises that the property and facilities are not ideal for children

All inclusive Packages apply at Christmas, New Year and special event periods

There is a minimum booking of two nights over weekends



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