

# BANQUETING PACK

CAPE GRACE, A FAIRMONT MANAGED HOTEL  
CAPE TOWN, SOUTH AFRICA



CAPE GRACE  
A FAIRMONT MANAGED HOTEL





# HOTEL OVERVIEW

## WELCOME HOME

Standing at the heart of the V&A Waterfront is a figure that evokes familiarity, comfort and a sense of adventure. Cape Grace is a timeless presence. With rooms gazing out onto the harbour, marina, or majestic silhouette of Table Mountain, our grand hotel feels as if it has always been part of the landscape. No matter where life takes you, Cape Grace will always welcome you back home.

Every visit, even the first, truly feels like a homecoming. Handcrafted journeys, thoughtfully curated. Our service comes from the heart, genuine and unscripted. Our personalized room experience envelops you in warmth, infusing your stay with an abundance of thoughtful amenities and heartfelt gestures.

## CAPE TOWN

Cape Town is a modern, cosmopolitan city surrounded by nature. Centered around Table Mountain, one of the New 7 Wonders of the world, the Mother City is known for its beautiful beaches, stunning biodiversity, award-winning food and wine, and sheer variety of experiences on offer.

## LOCATION

On a private quay in Cape Town's vibrant V&A Waterfront, this stately hotel offers an unrivalled presence and handcrafted hospitality.

## CAPE GRACE

Our service comes from the heart, genuine and unscripted. Our hotel is brimming with life from dusk until dawn. Personalized room experience envelops you in warmth, infusing your stay with an abundance of thoughtful amenities and heartfelt gestures. Meaningful interactions with our staff, locals and travellers await at every corner, fostering a deeper connection with the unique spirit of our city and region.

## CONTACT DETAILS

### Telephone

+27 (21) 410 7100

### E-mail

[capegrace.info@fairmont.com](mailto:capegrace.info@fairmont.com)

### Website

[www.capegrace.com](http://www.capegrace.com)

### Social Media

Find us on Facebook, Instagram & LinkedIn  
[@capegracehotel](#)  
[@bascule\\_bar](#)

## LOCATION

### Physical Address

West Quay Road  
Victoria & Alfred Waterfront  
Cape Town  
South Africa

### GPS coordinates

33°54'29"S | 18°25'12"E



# BANQUETING & MEETINGS

Perfect for both leisure and business, Cape Grace offers tailored spaces for corporate meetings and executive gatherings. Whether you're hosting an intimate board meeting or a strategy session for your leadership team, our dedicated event spaces can be tailored to your needs. Seamless service, discreet support, and flexible layouts allow you to focus on what matters most — your agenda and your guests.

Marina Room	DIMENSIONS			CAPACITY							
	TOTAL M2	FEET	CEILING HEIGHT	U-SHAPE	BOARD ROOM	THEATRE	COCKTAIL	CLASS ROOM	CABARET	BANQUET	RESTAURANT SET-UP
Private Dining Room (min 8)	32.14m <sup>2</sup>	345.95 ft	3.16m	--	12	--	--	--	--	--	--
Cape Grace Boardroom (min 10) 8.6m x 4.6m	39.56m <sup>2</sup>	425.82 ft	2.9m	--	14	--	--	--	--	--	--
Marina Room (min 20)	81.5m <sup>2</sup>	811.26 ft	3.2m	24	20	50	50	36	30	50	--
Bascule*	271.69m <sup>2</sup>	2924.45ft	2.4m	--	--	--	80	--	--	--	30 (lounge)
Heirloom*	239.73m <sup>2</sup>	2580.43 ft	3.35m	--	--	--	100	--	--	--	80
Pool Terrace*	102m <sup>2</sup>	1097.92 ft	3.06m	--	--	--	60	--	--	--	40
Entire Pool Area*	573.18m <sup>2</sup>	6169.66ft	--	--	--	--	120	--	--	--	--

\*Hotel outlets may be booked exclusively subject to hotel occupancy

## VENUE HIRE RATES

Cape Grace Boardroom & Private Dining Room: Half day – R8 500.00 | Full day – R14 000.00 | 24 hour hold – R19 500.00

Marina Room: Half day – R18 000.00 | Full day – R34 000.00 | 24 hour hold – R40 000.00

\*Venue hire rates includes water, coffee, tea, notepads, pens & mints.

\*Periods of peak demand & city-wide events are excluded & subject to quotation upon request.

# MENUS *for* CONFERENCE

## BREAKFAST

### Continental Breakfast

**R395.00 per person**

Served family style OR table buffet  
Minimum of 15

### Plated Hot Breakfast

**R295.00 per person**

### Buffet Breakfast

**R695.00 per person**

Minimum of 15

### Finger Foods Breakfast

**R650.00 per person**

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## DAY CONFERENCE PACKAGES

### CAPE GRACE BOARDROOM

Minimum of 10pax

### Half Day Conference incl. Breakfast or Lunch

**R1 040.00 per person**

Lunch served in Heirloom

### Full Day Conference incl. Lunch

**R1 400.00 per person**

Served in Heirloom

### MARINA ROOM

Minimum of 20pax

### Half Day Conference incl. Breakfast or Lunch

**R940.00 per person**

Lunch served in Heirloom

### Full Day Conference incl. Lunch

**R1 250.00 per person**

Served in Heirloom

### Post Conference Canapés

**R550.00 per person**

### Note:

- A/V – TV screen, cable & wireless connectivity included
- E-hailing services are encouraged
- Parking – Subject to availability.
- Additional parking available at V&A Waterfront Portwood parking, walking distance to the hotel at R75 per vehicles.

## REFRESHMENT MENU

### Pastry Selection with Cheese & Preserves

**R150.00 per person**

### Finger Sandwiches 3 Fillings

**R150 per person**

### Home-made Cookies

**R45 per person**

### Freshly Squeezed Juices

**R55 per person, per break**

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## AFTERNOON TEA

Minimum of 20pax

### Cape Grace Afternoon Tea (including MCC)

**R750.00 per person**

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## LUNCH & DINNER

### Family Style Lunch

**R895.00 per person**

Served in Heirloom

### Working Buffet Lunch

**R895.00 per person**

### Braai Experience

**R1 200.00 per person**

Served Family Style at the Pool

Minimum of 15pax

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## Cocktail Canapés Menu

- 6 Canapes - R600 Per Person
- 9 Canapes - R750 Per Person
- 13 Canapes - R950 Per Person

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## SET MENU

### Heirloom 2 or 3 Course Choice Set Menu

- 2 Course Set Menu: R750.00 - R895.00 per person
  - 3 Course Set Menu: R915.00 - R1195.00 per person
- Served in Heirloom

*\*Note: Menu prices exclude venue hire rental and service charge of 12.5% on final account.*

# BREAKFAST

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**All Breakfast Tables Include**

selection of tea & coffee  
selection of house pressed juices

## Continental Breakfast

family style OR table buffet (minimum of 15)

**Freshly Baked Croissants, Muffins, Scones & Danishes**

preserves & butter

**Breakfast Jar**

double cream yoghurt, goji berry granola & fruit compote

**Mezze Board**

selection of cured meats, local cheese, crudités with hummus

**Smoked Fish Antipasti**

salmon trout, peppered tuna, smoked yellowtail, caper, cornichons, lemon, mustard

**Bread Selection**

cape seed, sourdough, bagels, OR gluten-free bread

**Mini Jars**

cape seed, sourdough, bagels, OR gluten free bread

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## Plated Hot Breakfast

select one option

eggs done your way, beef boerewors, blistered cherry tomato,  
basil pesto mushroom, streaky bacon (turkey or macon available on request),  
seasoned crispy potato

**Eggs Royale**

smoked salmon trout, poached free range eggs, cream cheese,  
hollandaise, english muffin

**Eggs Benedict**

soft bacon, poached free range eggs, hollandaise, english muffin

**Avocado Croissant**

guacamole, poached free range egg, parmesan cheese, lemon oil, fresh rocket

# BREAKFAST

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## Buffet Breakfast

**Freshly Baked Croissants, Muffins, Scones & Danishes**  
preserves & butter

**Breakfast Jar**  
double cream yoghurt, goji berry granola & fruit compote

**Seasonal Fresh Fruit**

**Mezze Board**  
selection of cured meats, local cheese, crudités with hummus

**Smoked Fish Antipasti**  
salmon trout, peppered tuna, smoked yellowtail, caper, cornichons, lemon, mustard

**Bread Selection**  
cape seed, sourdough, bagels, OR gluten free bread

**Mini Jars**  
bircher muesli, yoghurt, roast apple, honey, cranberry, almonds

scrambled eggs, crispy bacon, turkey or macon available on request, boerewors  
sausage, sautéed mushrooms, grilled heirloom tomatoes, potato hash browns,  
chakalaka beans

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## Finger Foods Breakfast

### PLATED COLD

granola, yogurt & seasonal fruit compote jars  
fresh fruit cups with honey  
mini cheese & cracker plate  
selection of home baked pastries with preserves

### PLATED BOWL FOOD

**Pap En Wors**  
grilled boerewors, cheese pap & smoor

**Salmon Benedict**  
quail egg, hollandaise & chives

**Chorizo Taco**  
scrambled egg, chorizo, corn salsa, lime yoghurt, coriander, tortilla

**Brulée Toast**  
brioche

# DAY CONFERENCE MENU'S

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## Arrival

**Freshly Baked Croissants & Muffins**  
preserves & butter

**Breakfast Jar**  
double cream yoghurt, goji berry granola & fruit compote

**Selection of Tea, Coffee or Juice**

## Mid-Morning Break

**Selection of Home-made Biscuits**  
chocolate chip, peanut nutter butters, crunchies & jolly jammers

**Finger Sandwiches**  
3 fillings

**Sliced Seasonal Fruit**

**Selection of Tea, Coffee or Juice**

## Lunch

**Family Style Lunch Served To The Table**

## Afternoon Tea Break

**Chocolate Brownies**

**Scones**  
lemon curd, cantilly cream, strawberry jam

**Selection Of Tea, Coffee or Juice**

Complimentary – Still water, coffee, tea & house made cookies



# LUNCH

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## Working Buffet Lunch

served in the venue

### STARTERS

chicken caesar salad, anchovy dressing  
roasted vegetables couscous salad

### MAINS

grilled chicken skewers, peanut sauce  
mini smash burger sliders  
fish goujons, fries, fresh lemon  
asian vegetable bao buns  
swee corn samosa, tamarind chutney

### DESSERTS

dark chocolate, and salted caramel tart  
seasonal fruit pavlova  
mixed berry pannacotta

# DINNER

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## Braai Experience

### **STARTERS**

braai broodtjies & smoked fish pâté  
potato salad, bacon bits  
green salad, hibiscus dressing  
3 bean salad  
roasted honey butternut, almond, cranberry salad with blood orange oil

### **OFF THE BRAAI**

abalobi fish malay basting  
farmstyle boerewors, tomato smoor  
grilled steak with cowboy butter  
sticky bbq lamb chops  
char grilled corn on the cob, local seasoning & butter  
baby potato, sour cream & chive  
pap with local cheeses & chakalaka  
wood fired rustic vegetables, chimichurri (vegan/gluten free)

### **DESSERTS**

ice cream and sorbet selection  
peppermint crisp tart  
malva pudding

# COCKTAIL

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## Sundowner Canapés

complimentary cocktail on arrival  
selection of 6 canapés R550.00 per person

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## Cocktail Canapés

### **R600.00 per person (6)**

beef tataki, parmesan shortbread, black garlic aioli  
pork croquettes, burnt apple purée  
line fish ceviche, burnt lime, tomato, coriander  
vietnamese rice paper rolls, peanut sauce  
roasted tomato tart, aubergine caviar, pomegranate  
wild mushroom arancini, aioli

### **R750.00 per person (9)**

freshly shucked oysters, herb espuma  
grilled prawn and avocado rolls  
wild mushroom arancini, aioli  
beef tataki, parmesan shortbread, black garlic aioli  
pork belly bao bun  
grilled vegetable kebabs  
pork croquettes, burnt apple purée  
chocolate choux crousstillant  
lemon meringue tartlet

### **R950.00 per person (13)**

freshly shucked oysters, herb espuma  
grilled prawn avocado rolls  
wild mushroom arancini, aioli  
beef tataki, parmesan shortbread, black garlic aioli  
pork belly bao bun  
fried calamari skewers  
salmon preserved lemon kebabs  
grilled vegetable kebabs  
pork croquettes, burnt apple purée  
chocolate choux crousstillant  
lemon meringue tartlet  
raspberry pistachio slice  
parisian macaron

## CAPE GRACE BOARDROOM



## MARINA ROOM - CLASSROOM SET-UP



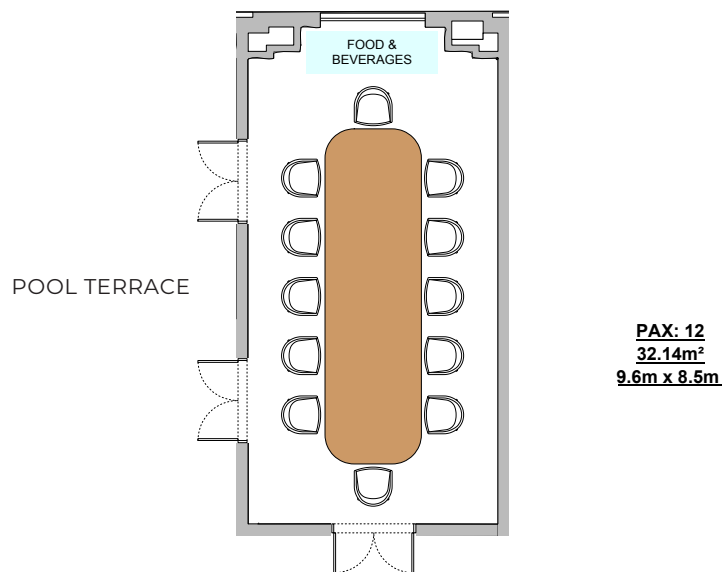
## MARINA ROOM - DINNER SET-UP



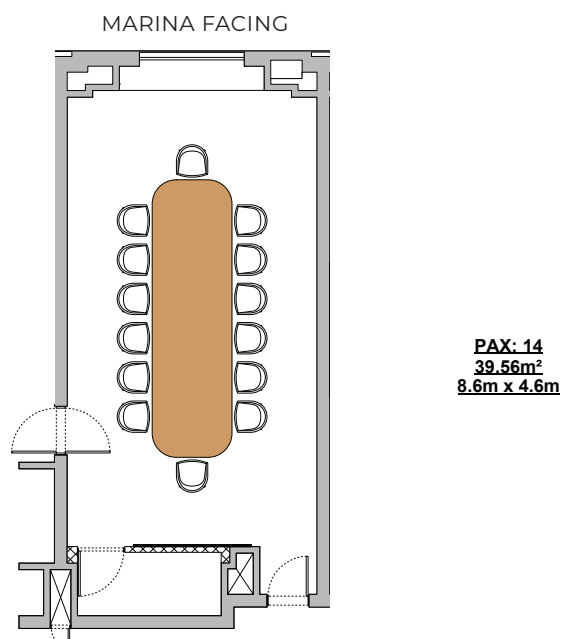
# FLOOR PLANS

## Private Dining Room & Cape Grace Boardroom

### Private Dining Room



### Cape Grace Boardroom



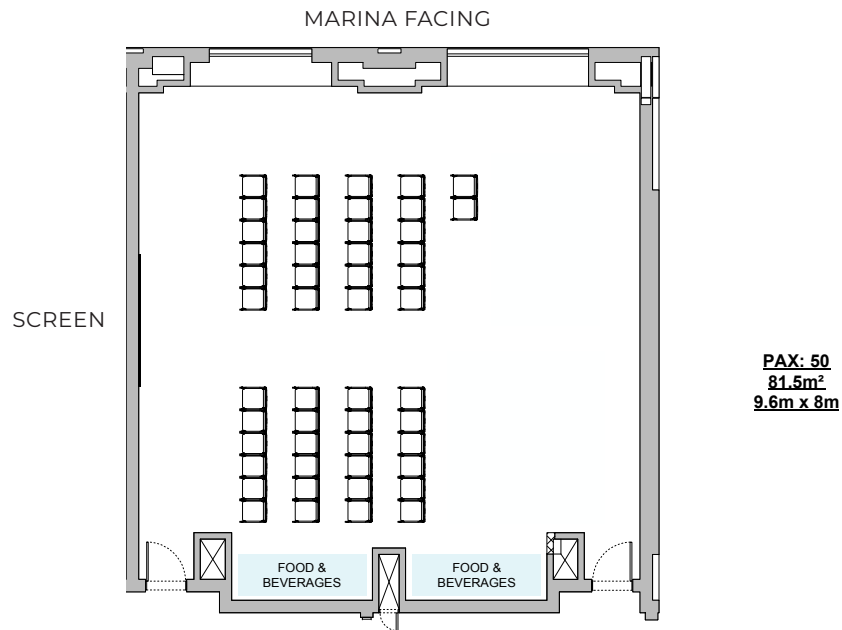
Cape Grace Boardroom – An adjacent suite can be booked at the prevailing rate, allowing for a breakout space.

# FLOOR PLANS

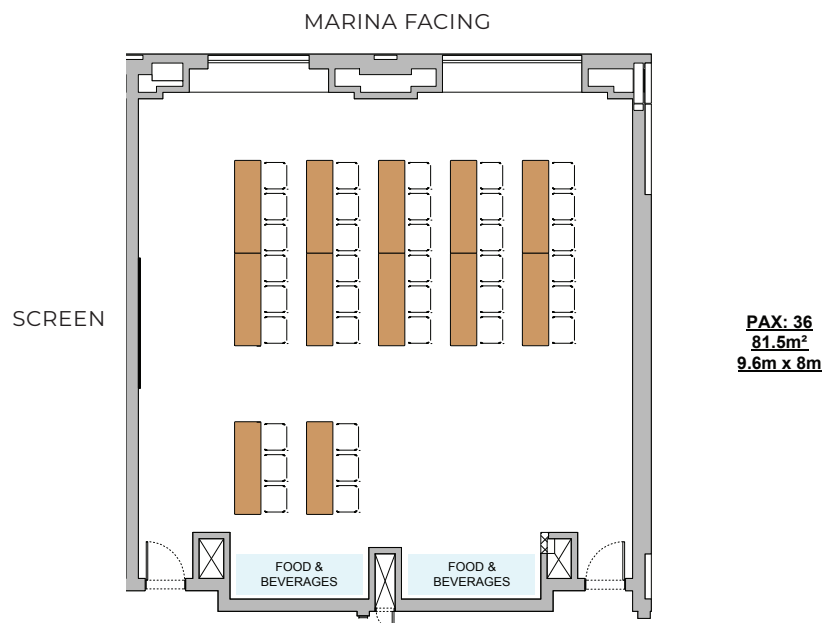
## Marina Room

Our marina & Cape Grace boardroom room both offer serene marina-facing views, complete with elegant French doors and natural light.

### Theatre Seating



### Classroom

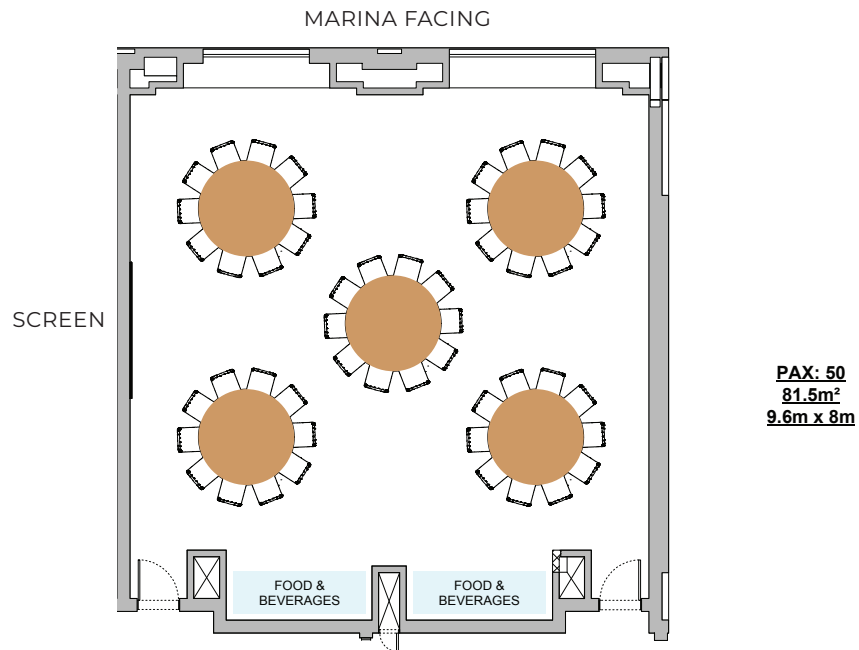


# FLOOR PLANS

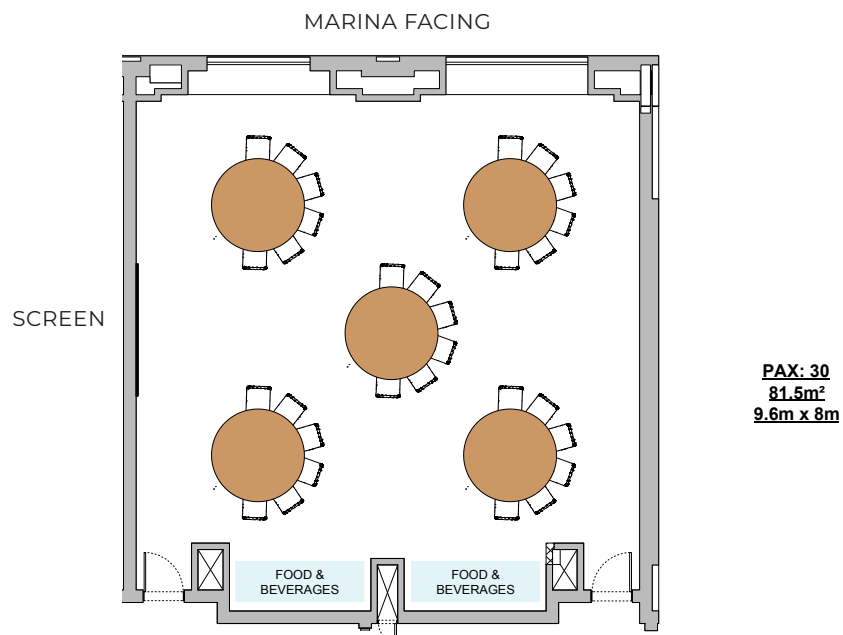
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### Banquet Seating



### Cabaret Seating

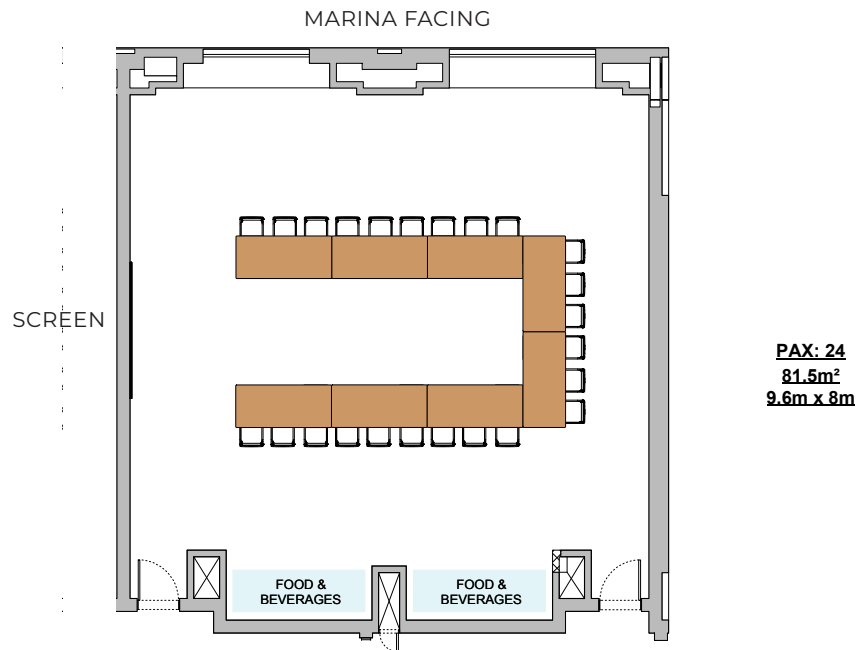


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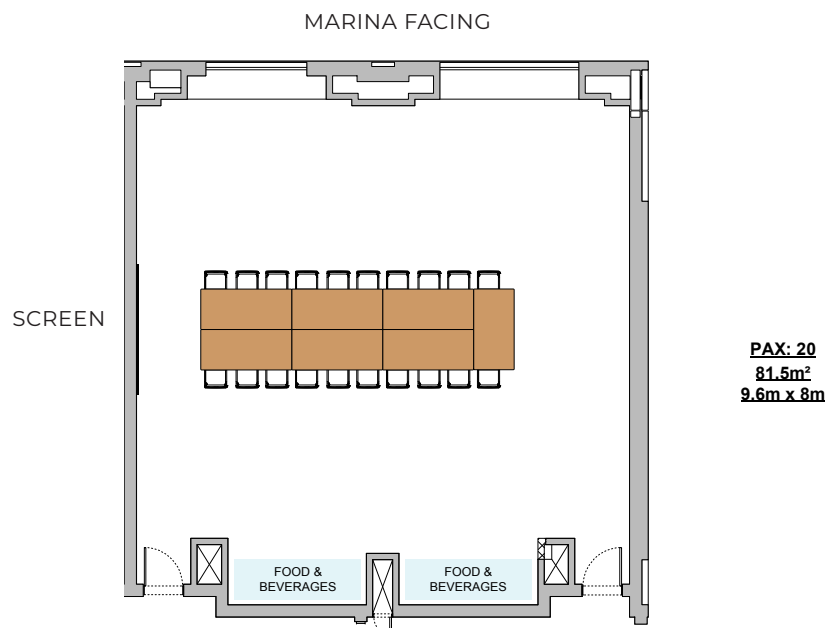
## Marina Room

Our marina & Cape Grace boardroom room both offer serene marina-facing views, complete with elegant French doors and natural light.

### U-Shape



## Cape Grace Boardroom





## CHEF WESLI & HEIRLOOM

Heirloom finds its values in preserving the rich heritage of culinary tradition, nurturing it with care and dedication to create enduring experiences that linger. Heirloom Restaurant embraces a fresh yet deeply rooted culinary philosophy. In keeping with our name, Heirloom is a tribute to the heritage that defines Cape Town and its people. Our food tells stories of the past, from our team's personal histories to the traditions and landscapes that have shaped South Africa's identity.

Drawing inspiration from local flavours, our new menu curated by Chef Wesli Jacobs, commemorates our land, the people, and the culinary practices passed down through generations.



# OUR COMMITMENT *to* SUSTAINABILITY

Cape Grace, A Fairmont Managed Hotel supports sustainability initiatives through daily operations and ongoing community partnerships.

We are proud to support and participate in Fairmont's environmental and social sustainability program. In 2024 & 2025, Cape Grace, A Fairmont Managed Hotel received the esteemed Green Key certification.

In 2024, Cape Grace also achieved the prestigious internationally recognized EDGE Buildings Certification. This global mark of excellence, developed by the International Finance Corporation (IFC), demonstrates our commitment to sustainable, resource-efficient building design and operations, and it is a milestone we are incredibly proud of.

## **SINGLE-USE PLASTIC COMMITMENT**

We are committed to removing all single-use plastic items from the guest experience. This is a major step towards reducing environmental impacts and strengthening efforts to combat plastic pollution.

As of 2022, Cape Grace continues to strive to remove all single-use plastics from the guest journey, offering reusable water bottles in guest rooms instead of single-use bottles and, swapping out our gifting products with responsible packaging. Furthermore, we have replaced plastic miniature bathroom amenities with full size refillable Le Labo bathroom amenities, such as shampoos and conditioners.

Our guestroom key cards have also transitioned from plastic to custom- made bamboo cards, adding another effort in further reducing the amount of plastic used throughout the hotel.

In 2025, Cape Grace partnered with Swedish bicycle and lifestyle brand, Vélosophy, and Nespresso to offer guests bicycles made from 95% recycled aluminum from recycled Nespresso coffee capsules. Guests can explore Cape Grace's stunning surroundings with a fleet of eco bicycles – offering a fun and eco-conscious way to discover the beauty of the Cape. Together, Cape Grace, Nespresso, and

Vélosophy RE:CYCLE demonstrate that even the tiniest act, such as recycling a coffee capsule, can kickstart a powerful ripple of reinvention.

### **SUSTAINABLE FOOD & BEVERAGE**

In our restaurants, we are committed to offering healthy, balanced, and high-quality food. Our chefs work with sustainable suppliers for fresh, locally sourced and seasonal produce and do not buy overfished species. Our kitchens utilize the Winnow Standard AI system to reduce food waste, leveraging the advancement of technology in the hospitality.

### **WATER, ENERGY & WASTE MANAGEMENT**

To reduce our water usage guests can engage with our linen and towels reuse programme. The hotel uses energy-efficient light bulbs. In addition, energy, and water consumption are measured and analysed regularly to avoid discrepancies.

Cape Grace recycles all glass, cardboard, paper, tin, plastic, metal, electronics, shipping pallets, tires, propane cylinders, mattresses, cooking oil and Nespresso pods.

# CAPE GRACE

A FAIRMONT MANAGED HOTEL



## **CONTACT DETAILS**

+27 (21) 410 7100

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