



YEAR-END EVENTS & TEAM BUILDING 2025







## FROM OUR HOME TO YOURS

The Red Carnation philosophy of generous hospitality, paired with the elegant settings our impressive event spaces offer, are sure to result in memorable events and occasions. All our venues are available for private hire and provide spectacular settings for events, birthday parties, anniversaries, and celebrations.

Each event booking is meticulously managed by a dedicated member of our multi-skilled team of function organisers, who are on hand from the initial enquiry until the conclusion of the event. Working together with our team of talented chefs, you can look forward to a menu of delicious dining options to transform your event into a truly memorable occasion.

Executive Chef Christo Pretorius, deftly combines international inspiration with home-grown flavours that celebrate seasonality, sustainability and the bountiful fresh produce of the Cape. Alongside Chef Christo's contemporary plates, look forward to a selection of much-loved signature dishes created by Beatrice Tollman, the inspirational founder of The Red Carnation Hotel Collection.



Victoria Road, Camps Bay, Cape Town, South Africa  
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## THE APOSTLES BRAAI







## EXPERIENCE A TRADITIONAL SOUTH AFRICAN BRAAI

The Apostles Braai showcases the very best of the South African barbeque tradition. Tender, locally sourced meat is roasted over customary hot coals, bringing together family and friends in the name of good food and good wine. The cultural tradition of braai is something that all South Africans share, and we're proud to present this at The Twelve Apostles, with distinctive ocean and mountain views providing a stunning backdrop. Set amid lush indigenous gardens at the rear of the hotel, this beautiful light filled event venue offers sea and sunset views, with vistas extending up to the rugged peaks in the Table Mountain National Park. It's a striking space of mirrored walls and picture windows that allow natural light and panoramic views to wash in. A handcrafted Murano glass chandelier hangs in the centre of the room and handblown Biot glassware from Provence graces the tables.

*Only available for exclusive use for up to 32 guests. Venue Hire Fee applies.*



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## BRAAI MENU FROM R 695.00 PER PERSON

### ARRIVAL SNACKS

marinated olives and spiced nuts  
corn focaccia | rooster brood | whipped salted butter | smoked fish pate

### STARTER

Marinated Chicken Pita Roll  
braai chicken thighs | fresh tomatoes | caramelized onion jam | cos lettuce |  
chilli, garlic and coriander yogurt sauce

### MAIN COURSE SELECTION

*Served family style per table*

crispy Hasselback baby potatoes with creme fraiche and chopped chives  
mielie meel pap with chakalaka smoor  
baby gem lettuce, anchovies, croutons and Ceasar dressing  
grilled garlic and herb mushrooms  
12A Greek Salad | creamy lemon dressing

*From the Grill (Braai)*

grilled picanha steak with peppercorn sauce  
grilled lamb tjops with chunky mint dressing  
barbecued corn (Mielies) with sour cream, chives

### DESSERT

Lemon and Raspberry  
lemon tart | lemon curd | crisp meringue | raspberry macaron | raspberry  
sorbet



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## SEAFOOD BRAAI MENU FROM R 795.00 PER PERSON

### ARRIVAL SNACKS

marinated olives and spiced nuts  
corn focaccia | rooster brood | whipped salted butter | smoked fish pate

### STARTER

Sustainable Fish Tataki and Nigiri  
chilli salsa | sesame oil | ponzu | sesame seeds

### MAIN COURSE SELECTION

*Served family style per table*

12A Greek salad | creamy lemon dressing  
variation of seasonal baby vegetables | herb butter  
Saldana bay mussels | creamy coconut broth | lemongrass | ginger | basil and  
chilli  
roasted sweet potatoes | creme fraiche | chopped chives

*From the Grill (Braai)*

sustainable line fish skewers | corn salsa | lime and avocado dressing  
grilled 16/20 prawns | lemon and herb butter sauce  
barbecued mielies | sour cream | chives | spiced popcorn

### DESSERT

Chef Christo Ouma's Malva Pudding  
salted caramel crème | vanilla custard | gooseberries



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Spice up your culinary skills with our South African Curry Master Class at The Apostles Braai. For quick and easy weeknight dinners to impressing your loved ones with a romantic feast, we've got you covered.

## **CURRY MASTER CLASS FROM R 575.00 PER PERSON**

### **ARRIVAL SNACKS**

onion bhaji | mint and coriander chutney  
mini chicken pies | Mrs Balls chutney  
potato samosas | pineapple chutney

### **MAIN COURSE**

tandoori marinated lamb chops finished off on the braai  
deboned and tikka masala marinated chicken thighs  
12A style pilaf rice  
homemade naan bread on the braai  
mint and garlic yogurt sauce  
tomato, cucumber and onion sambal  
Durban style carrot sambal

### **DESSERT**

Cape Malay Milk Dessert  
boeber | toasted pistachio and coconut flakes | rose water jellies

12A  
THE TWELVE APOSTLES  
RESTAURANT & SPA

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THE CONSERVATORY





## UNWIND & RELAX WITH YOUR FAVOURITE TIPPLE

Our Conservatory offers a peaceful corner to soak up spectacular views of the Atlantic Ocean and Table Mountain National Park. Savour a cocktail in The Leopard Bar next door, and discover our collection of gins with delicious canapés.

While ideal for quiet time, the Conservatory can also be used for exclusive intimate dinners, baby showers, hens' parties, book clubs or even as a breakaway room for conferences.

Join us for a superb Gin-tasting experience, with a flight of three local gins paired with tonic waters and a variety of botanicals and spices, to create your own uniquely crafted blend. Complement your gin with three delicious canapés.

Indulge in our modern take on this age-old tradition, with High Tea available twice-daily in either The Leopard Bar or The Conservatory. High Tea is served at the table, with a three-tier stand filled with sweet and savoury treats. Look forward to a delicious selection with a selection of finger sandwiches, scones with cream and jam and sweet delicacies prepared by our Pastry Chef.



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**THE GIN LAB**  
**GIN MAKING EXPERIENCE FROM R 725.00 PER PERSON**

**WELCOME**

Enjoy a welcome drink with your host in The Conservatory

**GIN TASTING**

Start off the event with a tasting of 3 hand-picked local gins, beautifully paired with our Chef's selection of canapés including:

*Smoked fish pate | homemade cheese biscuit*  
*Musgrave Pink Gin*

*House-smoked beef filet tartar | chive aioli | crispy onions*  
*Inverroche Amber Gin*

*Mushroom croquette | soy pickled mushrooms*  
*Cruxland Kalahari Gin*

*Seasonal fruit pâte de fruit*

**GIN-MAKING**

Interactive gin-making with your 12A host and the evening at leisure



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## TEA BY THE SEA FROM R 625.00 PER PERSON

Our High Tea is served on a 3-tiered display stand, with a selection of finger sandwiches, scones with cream and jam and sweet delicacies prepared by our Pastry Chef.

### SWEET ITEMS

plain and cheese scones | mascarpone | cheddar cheese | berry compote  
almond frangipani | passionfruit whipped ganache  
dark chocolate torte | toffee ganache  
Bea's cheesecake | Chantilly cream | berry compote  
choux puffs | coffee | milk chocolate crème  
lemon tart | vanilla whipped ganache  
berry macaroon | mix berry crème

### SAVOURY ITEMS

marinated tomato | cheddar cheese | tomato bread  
salted beef | honey mustard mayonnaise | gherkins | red onion | pretzel roll  
seeded bagel | smoked salmon trout | crème fraîche  
roast chicken mayo | toasted mix nuts  
mushroom | truffle oil | goats curd | empanada

*Vegan and Vegetarian options available on request  
Weekend surcharges apply*



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## COCKTAILS AND CANAPÉS FROM R 595.00 PER PERSON

Cocktails with a chef selection of canapés, beautifully paired for the occasion.

Watch the sun dip beyond the Atlantic Ocean as you sip on signature cocktails from our talented mixologists. Home to some of the best sunset views in Cape Town, The Leopard Bar offers a sundowner experience you won't forget. Passionate service and a creative bar menu are accompanied by laid-back live music that sets the mood each evening.

Enjoy an impressive selection of South African wines and craft beers, inventive cocktails, and a wide collection of cognac, whisky, and port. The Leopard Bar is also a popular spot for whale watching - whales are frequently seen between July and December, with sightings of southern right whales all but guaranteed during August and November.



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AZURE







## A CELEBRATION OF THE OCEANS

Voted South Africa's Best Hotel Restaurant at the 2020 World Culinary Awards, Azure Restaurant blends panoramic sea views with a menu of exceptional Cape cuisine. Our menu champions local ingredients, particularly local seafood and sustainably caught fish. Local delicacies such as mussels, crayfish, oysters, prawns, langoustines, and squid all take centre stage on our elegant, fine-dining menu.

In a refined space of plush leather seating and starched white tablecloths, Executive Chef Christo Pretorius' contemporary plates celebrate seasonality and sustainability, as well as a selection of much-loved classic signature dishes created by Beatrice Tollman, the inspirational founder of The Red Carnation Hotel Collection.



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## SELECT MENU

FROM R 295.00 PER PERSON (2-COURSE)

FROM R 395.00 PER PERSON (3-COURSE)

### STARTERS

#### *Atlantic Yellowfin Tuna*

miso marinated tuna | oyster and fennel emulsion | edamame beans | cured lemon | salmon trout eggs

#### *Kalahari Beef Barley Risotto*

braised oxtail | smoked indezi cheese velouté | chives | caramelized onion | beef demi glaze

#### *Boerpampoen Salad*

gochujang dressing | white cabbage | spring onion | coriander | furikake | roast pumpkin puree

### MAINS

#### *Grilled Cape Atlantic Hake*

mushroom crème | shimeji mushrooms | grilled corn salad | stuffed chicken wing | chicken sauce

#### *Azure Grilled Selection*

served with either a Café de Paris butter | creamy peppercorn sauce | mushroom truffle sauce |  
lemon butter sauce and choice of one side  
200g sustainable line fish | 200g beef rib eye | 200g beef fillet

#### *Sides*

creamed spinach | creamy mash potato | roasted baby carrots |  
sautéed baby vegetables | pommes frites

#### *Slow Roast Chicken Thighs*

miso caramel | spinach crème | crispy potatoes | sauté kale | crème de volaille sauce

### DESSERTS

#### *Guava Custard*

honey poached guava | vanilla bean crumble | guava crèmeux | vanilla bean custard | vanilla & white  
chocolate mousse | honey spiced sponge

#### *Coffee and Chocolate*

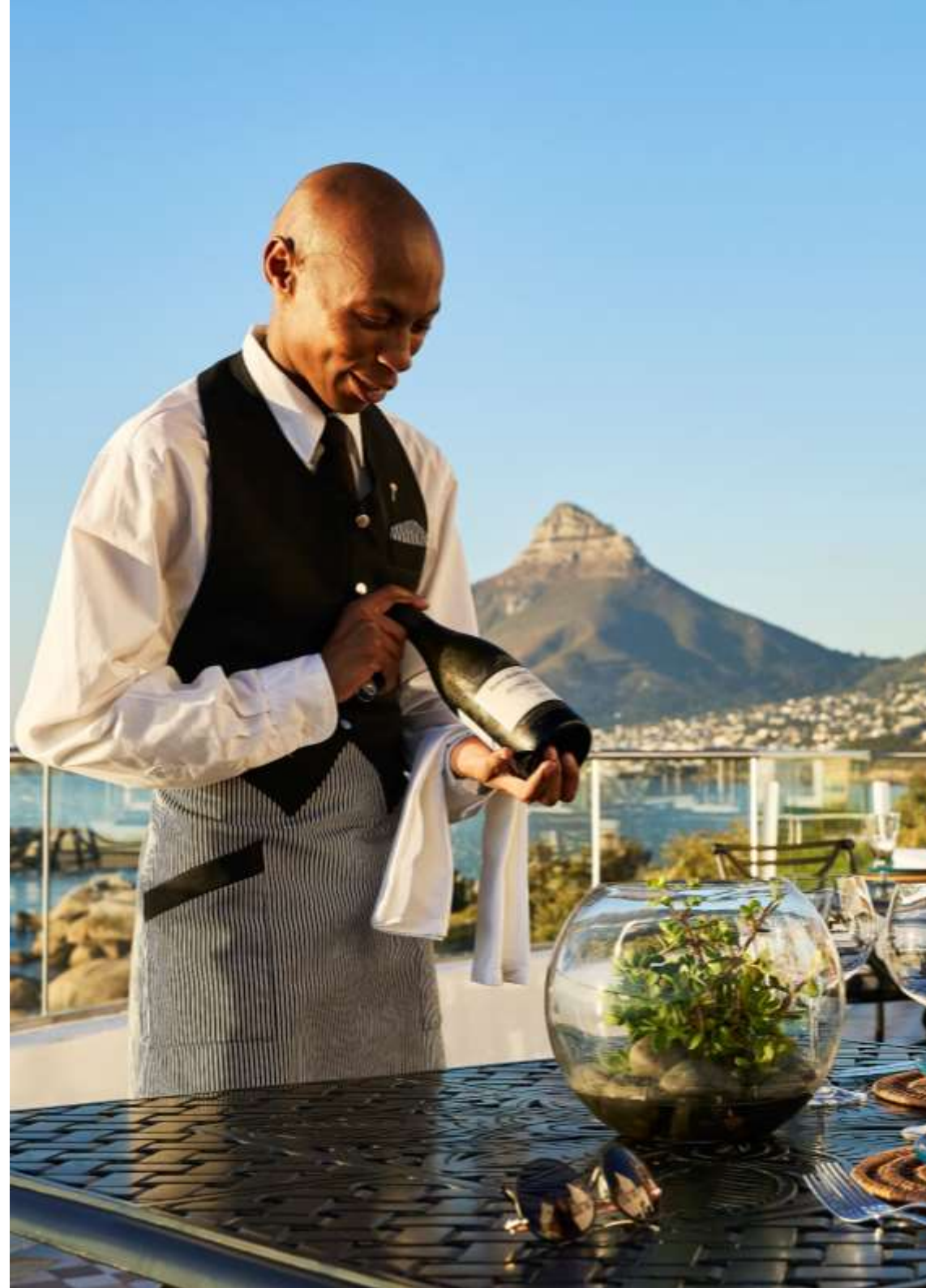
dark chocolate fondant | coffee & milk chocolate mousse | whipped cream cheese | chocolate aero |  
coffee pearls | salted caramel

#### *Deconstructed Vanilla Bean Crème Brûlée*

vanilla crème brûlée | fresh berries | berry gel



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DINING WITH A VIEW







## PRIVATE EVENTS

Our versatile event spaces and dining venues provide spectacular settings for private hire occasions such as weddings, birthday parties, anniversaries, and celebrations.

Take in the sublime ocean and mountain views from our elegant Lion's Head room, enjoy a taste of the traditional South African BBQ in our Apostles Braai, restaurant or marvel at the panoramic sea views from the light and airy Atlantic Marquee, the perfect space for a larger celebration



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## PLATED SET MENU FROM R 595.00 PER PERSON

### STARTERS

*(please choose 1 starter)*

#### **Roast Tomato Risotto- can be made vegan**

organic tomato salad | aged parmesan | basil crème

#### **Slow Cooked Egg**

potato and leek soup | spring garden salad | crispy pancetta | crispy leeks| bacon

#### **Free Range Chicken Terrine**

salt cured egg yolk | mustard mayo | apple salad | crispy skin

#### **Salt-baked beetroot Tartare**

coconut yoghurt curd | pickled beet salad | berry compote | seed loaf croutons | micro herb salad

#### **Vegetable Pakoras with Dhal**

hung yogurt | toasted coconut | dhanias dressing | pineapple chutney

#### **Classic Caesar Salad**

parmesan cheese | herb croutons | baby coz lettuce | anchovies| Caesar dressing  
*add chicken or add rare roast beef*

#### **Smoked beef carpaccio**

garlic mayo | herbed croutons | onion Jam | aged parmesan

#### **Barbequed Carrot Tartare**

yoghurt curd | pickled carrot salad | burnt orange gel | wild rice puffs | barbeque dressing

### MAINS

*(please choose 2 main courses as a choice select option)*

#### **Venison Loin**

harissa yogurt |cumin roasted carrots | apricot chutney | fragrant cous-cous

#### **Roasted Chicken**

slow cooked dark meat | charred leek puree | baby leeks | fennel and leek braise | chicken gravy

#### **Miso Pork Belly**

braised baby root vegetables | sauteed bok choy | crispy rice | pickled root vegetables |  
honey and soy jus

#### **Line fish of the day**

citrus roast sweet potato puree | roasted broccoli | young peas | citrus beurre blanc



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### ***Chalmer Beef***

grilled beef fillet | slow-cooked mushrooms | pomme fondant | black mushroom | beef jus

### ***Vegan Miso glazed Aubergine***

braised baby root vegetables | sautéed bok choy | steamed short grain rice | pickled root vegetables | chunky herb dressing

### ***Potato Gnocchi***

creamed corn velouté | charred corn salad | forest mushrooms | fresh celery

### ***Line fish of the day***

lentil curry | pickled cucumber | yogurt raita | spinach and potato

### ***12A Grill Options***

200g beef sirloin | 200g beef ribeye | 200g sustainable line fish | Free-range grilled chicken breast

Served with side salad and choice of 1 side

creamy mash | sautéed baby veg | creamed spinach | oven baked butternut | crispy French fries

### ***Homemade sauces***

Peri-peri | lemon butter | garlic butter | mushroom | peppercorn

### **DESSERTS**

*(please choose 1 dessert)*

### ***Bea's Cheesecake***

vanilla cream | forest berry compote | berry gel

### ***Crème Brûlée***

vanilla crème Brûlée | shortbread

### ***Seasonal Fruit Plate***

fresh cut seasonal fruit | berry gel | yogurt

### ***Tahitian Lime Pie***

candied lime | lime curd | vanilla lime crème | coconut crumble

### ***Dark Chocolate Pate a Choux***

chocolate and citrus mousse | berry compote | vanilla crème | cocoa streusel

### ***Chef Gina's cake of the day***

freshly baked delicious sponges | seasonal flavours

### ***12A sweet treats***

**Home-made selection of:**

fudges | clusters | cookies



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## BUFFET MENU SELECTION FROM R 675.00 PER PERSON

### SALADS

*(Please select 3 of our delicious homemade salads)*

Roasted curried cauliflower | sultana salad

Charred broccoli | pine nut | lemon dressing

Classic Caesar salad

Potato salad | sour cream | spring onion

12A Greek salad

Marinated tomato | olive | feta

Cabbage slaw | yogurt dressing

Couscous salad | feta | roasted butternut

Oven-roast peppers | cherry tomatoes | goats' cheese | pearl barley salad | lemon dressing

Marinated chickpea | baby marrow quinoa salad | mint yoghurt dressing

*In addition, a DIY salad will be standard for each booking; consisting of mixed baby leaves | cucumber | feta | marinated olives | red onion | herb croutons | shaved parmesan and House dressings*

### MAINS

*(Please select 2 options, maximum one per each category)*

#### **Sustainable Line Fish**

Grilled fish of the day | lemon and fennel crème

Cajun fish of the day | Pine-apple salsa

Fish of the day | baked with tomato | olives | capers | fresh basil

Southern-style baked fish | coleslaw

#### **Free Range Chicken**

Greek-style baked chicken | lemon | garlic | tzatziki

Cape Malay-style chicken curry | poppadum | achars | steamed basmati rice

Southern style baked chicken | coleslaw

Mozambiquan Peri-peri grilled chicken | Pickled roasted peppers

#### **Grass Fed Beef**

Beef | broccoli stir-fry

Indonesian beef curry | coconut | crispy onion | basmati rice

Roasted Beef sirloin | mushroom ragout

Roast beef rib eye | peppercorn jus

#### **Cape Lamb**

Roast rump of lamb | mint & parsley pesto | lamb jus

12A Shepherd's Pie | creamy mash

Durban-style lamb curry | atchars | butter rotis | dhanias basmati rice

Oven roast leg of lamb | garlic | anchovies | thyme jus



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*Buffet Menu Selection continued:*

### **SEASONAL VEGETABLES**

*(Please select 2 of our seasonal vegetable side selections)*

Seasonal roasted root vegetables  
Harissa roasted carrots | toasted almonds  
Honey & chai spiced baked butternut | toasted pumpkin seed  
Seasonal baby vegetables | garlic herb butter  
Charred whole corn | chive sour cream | cheddar  
Bake maple sweet potato | cinnamon oat crumble  
Roasted curried cauliflower | fresh basil | pine nuts  
Grilled broccoli | satay sauce | toasted peanuts | coriander | lime  
Oven roast caponata vegetables | capers | sultana gastric  
Roast aubergine | toasted pine nuts | curry oil | yoghurt

*In addition to either Steamed basmati rice or traditional roasted garlic potatoes with every package*

### **DESSERTS**

*(Please select 2 of our heavenly desserts)*

Warm Malva pudding | citrus anglaise  
Apple crumble and oat slice  
Croissant bread and butter pudding | vanilla custard  
Berry Eaton Mess | crisp meringue  
Vanilla and caramel Swiss roll  
Classic Malva Pudding | vanilla custard  
Vanilla Panna-cotta | naartjie gelée | citrus salad  
Cheesecake | vanilla cream | berries  
Lemon tart | berry compote | crispy meringue  
Strawberry and white chocolate Swiss roll  
Rocky road Brownie | chocolate crèmeux  
Hot chocolate pudding | caramel custard

*In the addition, seasonal sliced fruit selection with every package*

*Add to your selection*

*Additional Main Course Selection @ R 125.00 per item*

*Additional Dessert Selection @ R 65.00 per person*



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TAKE TO THE SKIES







## THE ART OF FLIGHT

Experience unforgettable views with a helicopter flight over the spectacular Atlantic Seaboard before landing at The Twelve Apostles Hotel and Spa for a curated food experience - from sushi and wine pairings to, gin tastings and our popular Tea by the Sea.



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**TAILORED HELICOPTER EXPERIENCES  
FROM R 3 700.00 PER PERSON**

**STANDALONE FLIGHT FROM R 3 700.00 PER PERSON**

**FLIGHT AND 2-COURSE LUNCH FROM R 4 520.00 PER PERSON**

Enjoy a 2-course lunch with wine pairing created by Executive Chef, Christo Pretorius and his kitchen Brigade in either our Azure Restaurant or Café Grill.

**FLIGHT AND SEAFOOD PLATTER FROM R 5 935.00 PER PERSON**

Enjoy a seafood sharing platter created by Executive Chef, Christo Pretorius, and his kitchen Brigade, paired with a Sommelier's choice of house wine.

**FLIGHT AND TEA BY THE SEA FROM R 4 425.00 PER PERSON**

Enjoy our famous Tea by the Sea, created by our Executive Chef Christo Pretorius and his kitchen Brigade, including a gin cocktail prepared by our Mixologist.

**FLIGHT AND SUSHI PLATTER R 4 255.00 PER PERSON**

Sushi platter created by our Executive Chef Christo Pretorius and his kitchen Brigade, paired with our Sommelier's choice of house wine.

**FLIGHT AND MASSAGE FROM R 5 380.00 PER PERSON**

A Spa Massage using hands, arms and elbows, as well as heated stones to allow a deeper penetrating massage to the core of the muscle.



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## THE SPA







## BE AT ONE WITH THE OCEAN

The award-winning luxury Spa at The Twelve Apostles Hotel offers a cocoon of wellness and rejuvenation, surrounded by the natural beauty of the Table Mountain National Park and the Atlantic Ocean. Discover the serenity of the calm and restorative space, with seven treatment rooms, two of which offer couples' treatments. Two additional Mountainside Spa Gazebos offer the unique opportunity for a wellness journey with panoramic ocean views.



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## TAILORED EVENT TREATMENTS FROM R 1 950.00 PER PERSON

### THE ESSE EXPERIENCE- R 1 950.00 PER PERSON

(60min) Tailored to your unique skin needs, this luxurious facial redefines skincare with Biotherapeutic ingredients. A tranquil infusion of nature's finest ingredients restores balance, vitality, and deep hydration. Acupressure techniques enhance circulation and skin health, leaving your complexion supple, radiant and vibrantly alive

### HOT LAVA SHELL MASSAGE - R 2 150.00 PER PERSON

(60min) A complete massage journey using hands, arms and elbow, incorporating the self-heating technology of the Tiger shell to allow a deeper penetrating massage to the core of the muscle. The shells heat up and give calcium ions when activated by natural ingredients. This renews and firms the skin, giving it a healthy glow.

## HALF DAY SPA EXCLUSIVE USE @ R 60 000.00 (MAX 11 GUESTS)

Enjoy the spa exclusively for half a day and enjoy our generous hospitality including:

- Canapés curated by our Executive Chef and his kitchen brigade on arrival -
- A dedicated 'Bubbles Buttler' serving MCC whilst guest enjoy the relaxation facilities -

- A tailored gift from the spa team on departure -

- Cocktails and canapes served on the Leopard Bar Terrace -

Choice of one of the following (per person):

- 60-minute Massage and 30 min ESSE Facial-
- 30-minute Massage and 60 min ESSE Facial -
- 60-minute Massage and 30 min Manicure or 30 min Pedicure -
- ESSE Facial and 30 min Manicure or 30 min Pedicure -



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## THE FYNBOS GARDENS







## TEAM BUILDING IN THE GARDENS FROM R 650.00 PER PERSON

The Gazebo in the Fynbos Garden is ideal for team building events. Spend the afternoon playing croquet, giant Jenga, giant Chess and other board games. Curate your own personal bar experience with your choice of fresh seasonal fruit platters, oysters, sushi platters or savoury platters.

### ***Arrival Snack Platters***

marinated olives  
spicy nuts  
garlic and rosemary focaccia, cheese sticks and flatbread | cucumber tzatziki |  
BF olive oil and balsamic | roast pepper hummus | whipped salted butter

### ***Choose one of the following platters:***

#### ***Cosy Bay Platter***

2 ea sustainable mini fish cakes | tartare sauce | 4 ea crumbed hake goujons |  
2 ea smoked fish pate on bagel crisps

#### ***Kraal Platter***

4 ea chicken croquettes | 2 ea beef sliders | 2 ea bobotie spring rolls |  
sweet chilli aioli | peach chutney

#### ***Fynbos Platter***

4 ea local Cape cheese | savoury biscuits | seed crackers | toasted ciabatta |  
seasonal preserves

#### ***Atlantic Sushi Platter***

4 ea spicy seared yellowfin tuna rolls | 2 ea Norwegian salmon rose | 2 ea  
sustainable fish nigiri

#### ***Caracal Platter***

selection of cured meats | pickles | mustard | onion jam | 2 ea bbq ostrich and  
apricot kebabs | toasted bagel | pretzel roll | whipped butter

#### ***Biltong Platter***

kudu biltong (50g) | beef biltong(50g) | chilli sticks(30g) | biltong braai broodjie







## BOOK YOUR YEAR END EXPERIENCE

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### Terms and Conditions

Year End Events available up until the 19<sup>th</sup> of December 2025

Individual terms and conditions apply per experience booked

Private venues are subject to a minimum hire fee

Inclusions are non-refundable nor transferable

Deposits are required as set out by the hotel to secure reservations

Offers are subject to availability at time of booking