



Diaz Ocean View

Waves of Grace

M E E T I N G S & E V E N T S

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*Where sophistication meets the ocean's charm, and every detail is designed
to transform your special moments into timeless memories.*

A PROPOSAL PREPARED FOR YOUR CONSIDERATION

Mossel Bay, Garden Route, South Africa

WELCOME

An Occasion Worth Celebrating

Celebrate life's most meaningful occasions at Waves of Grace. From intimate birthdays and baby showers to elegant year-end functions and seaside weddings, we provide a versatile, refined setting tailored to your needs — where the sound of the ocean becomes part of the celebration itself.

Thank you for considering Diaz Ocean View Hotel for your upcoming event. On the following pages you will find our venues, terms, dining experiences and menu selections for 2026, prepared especially for you and your guests.

WHAT'S INSIDE

- 01 Event Spaces** — *intimate settings, exclusive hire & poolside celebrations*
- 02 Terms & Venue Details** — *bookings, extended events & pool access*
- 03 Venue Hire & Fees** — *rates, inclusions & add-ons*
- 04 Conference & Pool Party Menus** — *breakfasts, breaks & kids' menus*
- 05 The Tides of Taste** — *our signature two-course plated menu*
- 06 Breakfast, Pensioners' & High Tea** — *buffets and afternoon indulgence*
- 07 Cakes & Picnic Baskets** — *made to order, 48 hours' notice*
- 08 Canapé Selection** — *build-your-own bite-sized elegance*
- 09 The Sea & Serenity Buffet** — *our most bespoke dining experience*
- 10 Contact & Next Steps** — *reach our team directly*

YOUR SETTING

Event Spaces

Every event at Waves of Grace is shaped around you. Choose the setting that best suits the mood of your occasion:

- **Intimate Table Settings** — an elegant, personal arrangement for smaller gatherings.
- **Exclusive Restaurant Hire** — the full restaurant, reserved entirely for you and your guests.
- **Poolside Celebrations** — an open-air, vibrant setting overlooking the water.

TERMS & CONDITIONS

- Final guest numbers may be adjusted up to 72 hours prior to the event.
- Full payment is required no later than 48 hours prior to the event.

ON THE DAY OF THE EVENT

- No refunds are issued for non-attending guests.
- Leftover meals are welcome to be taken home.
- Guests may enjoy unlimited dining during the 4-hour event period, for their own account.
- Overtime is charged at R500 per additional hour.

BEYOND THE EVENT

Extended Events & Accommodation

- Quiet hours at the hotel begin at 22:00.
- Should you wish to extend your event beyond this time, exclusive booking of the hotel is required.
- All rooms will be offered at a discounted rate of 20%, including breakfast and complimentary coffee, tea or juice.
- Should a room be required for use during the function, standard room rates apply, with a 10% discount.

POOL ACCESS

Use of the pool is available at an additional cost of R100 per adult and R50 per child (12 years and younger), subject to availability.

VENUE HIRE RATES — RESTAURANT OR POOL AREA (4 HOURS)

Period	Rate
01 May 2026 – 31 October 2026	R2 000
01 November 2026 – 30 April 2027	R3 800

VENUE HIRE RATES — CONFERENCE ROOM (4 HOURS, MAX. 10 GUESTS)

Period	Rate
01 May 2026 – 31 October 2026	R850
01 November 2026 – 30 April 2027	R1 000

THE FINER DETAILS

Venue Fee Includes

- White tablecloths
- Cutlery & crockery
- Wine & juice glasses
- Serviettes

ADDITIONAL INFORMATION & FEES

Set-up & breakdown (incl. balloon arches & décor)	R1 500
Corkage, per bottle	R85
Cakeage, per person	R45
Jugs of juice (8–10 guests)	R150
Continuous coffee service, per person	R85

Venue time: 4 hours, plus 1 hour prior to the event for set-up.

- Layout changes — rearranging tables or chairs may incur extra charges.
- A 20% service fee applies.
- Champagne and sherry glasses are available at an additional cost.
- Coffee & tea station included with dessert.
- Please bring your own pool towels when booking a pool party.

DINING WITH US

Menu Selections

Every gathering deserves a menu to match. From working breakfasts to poolside treats for the youngest guests, our kitchen team — led by Head Chef Louise-Mari Zeelie — has curated a range of options to suit every occasion.

CONFERENCE MENU

Option 1

Muffin (2 per person, 2 coffee breaks) + continuous coffee station **R120 pp**

Option 2

Small juice, bottomless coffee, 1 hot breakfast option & a muffin **R205 pp**

Hot breakfast options: *On the Go · Bacon & Cheese or Cheese & Mushroom Omelette · Smashed Avo on Toast · Flapjack with Bacon & Cheese*

POOL PARTIES — KIDS' MENU

Build-Your-Own Pizza **R100 pp**

Large pizza base, cheese, sauce & toppings — ham, pineapple, chicken, salami and sweet chilli sauce (more toppings on request).

Build-a-Burger **R100 pp**

Burgers cooked beforehand; includes cheese, chips and condiments.

Cupcake Decorating **on request**

A naked cupcake, white butter icing, three colours of glacé icing, sprinkles and piping bags.

SIGNATURE DINING

The Tides of Taste Menu

A two-course plated experience — minimum of 8 guests — at R285 per person. Choose a starter and main to receive a complimentary soft drink, or a main and dessert to receive a complimentary tea or filter coffee.

STARTERS

- Soup of the day
- Cape Malay fish cakes
- Garlic and feta focaccia
- Greek salad
- Creamy mussels

MAINS

- Any burger
- Chicken schnitzel
- Hake and chips
- Butter chicken curry
- Basil pesto pasta with chicken

DESSERTS

- Cake of the day
- Traditional malva pudding
- Belgian waffle and ice cream

GROUP DINING

Breakfast Buffet

R265 per person · Minimum of 12 guests

- **On arrival** — small juice and a health cup (yoghurt, muesli and fruit salad).
- **Hot buffet** — bacon, sausage, mushrooms, tomatoes, crispy potatoes, and scrambled or poached eggs.
- **Bread selection** — white, brown and health loaf, served with jam and butter.
- Muffins
- Coffee and tea included

PENSIONERS' GROUP LUNCH — R145 PER PERSON

Includes juice or wine, and ice cream with chocolate sauce. Please select from:

- Hake and chips
- Chicken schnitzel and chips
- 200g sirloin steak and chips
- Asian beef stir-fry
- Grilled pork chops with chips and coleslaw
- Traditional pie served with chips and gravy

AFTERNOON INDULGENCE

The High-Tea Experience

Indulge in the Waves of Grace High Tea Experience — a refined and beautifully presented selection of sweet delicacies and savoury bites, thoughtfully curated for a relaxed and elegant afternoon by the ocean.

R495 per person · Minimum of 4 guests · Please book 48 hours in advance

SWEET SELECTION — Rich chocolate brownies — Classic coffee éclair — Melkert éclair — Light and tangy lemon meringue — Moist carrot cake	TRADITIONAL TEA FAVOURITES — Freshly baked scones — Moulded butter — Strawberry jam — Fresh cream — Selection of cheese
SAVOURY SELECTION — Mini chicken & mushroom pies — Lentil & butternut spring rolls — Pigs in a blanket — Tender beef skewers	BEVERAGES — Welcome mimosas — Bottomless tea selection — Freshly brewed filter coffee

MADE TO ORDER

Whole Cakes

Please arrange 48 hours in advance.

Baked cheesecake	R850
Chocolate cake.....	R550
Carrot cake	R620
Caramel cake.....	R850

PICNIC BASKET — R885

Please arrange 48 hours in advance. Enjoy at the pool, in your room, or on the restaurant terrace. Includes:

- Milk & honey rolls, rosemary & feta focaccia, flavoured butter
- Tomato jam, biltong pâté, snoek pâté
- Gypsey ham, salami, smoked chicken
- Goat's cheese truffles, cheddar & Camembert
- Chakalaka aioli & sweet chilli sauce
- Coronation chicken wrap, bobotie quiche, hummus & chips
- Salad skewers, fruit skewers
- Chocolate brownies, chocolate-dipped strawberries

BUILD YOUR OWN

Canapé Selection

Elegant bite-sized selections, perfect for stylish celebrations and social gatherings — a bespoke build-your-own menu experience. R50 per person, including garnishes & dips. Minimum portion amounts per item are listed below.

Bobotie quiche (12 portions)	R135
<i>A modern twist on a South African favourite, served in delicate bite-sized portions.</i>	
Pigs in a blanket (24 portions)	R120
<i>Mini sausages wrapped in golden pastry — a timeless crowd-pleaser.</i>	
Soup shots (1 per person)	R35 each
<i>Seasonal soup served in elegant miniature portions.</i>	
Cranberry & brie phyllo cups (8 portions)	R200
<i>Crisp phyllo pastry filled with creamy brie and a touch of cranberry sweetness.</i>	
Caprese salad skewers (16 portions)	R220
<i>Fresh mozzarella, cherry tomato and basil, drizzled with balsamic glaze.</i>	
Chicken koftas (20 portions)	R150
<i>Lightly spiced skewers served with a complimentary dipping sauce.</i>	
Snoek pâté with sweet potato chips (24 portions)	R105
<i>A local delicacy paired with crisp, flavourful chips.</i>	
Mini chicken & mushroom pies (12 portions)	R270
<i>Comforting, savoury classics with a rich filling.</i>	
Lentil & butternut spring rolls (12 portions)	R192
<i>A delicious vegetarian option with warm, earthy flavours.</i>	
Beef skewers (16 portions) R260	
<i>Tender, grilled beef served with garnish.</i>	
Glazed Asian chicken wings (10 wings)	R85
<i>Crispy-skinned wings in a sticky honey, soy & ginger glaze, finished with chilli and spring onion.</i>	
Traditional Cape Malay fish cakes (24 fishcakes)	R260
<i>Flaked white fish infused with mild Cape Malay spices, coriander and lime, pan-seared golden.</i>	
Artisan bruschetta duo (2 flavours) (24 portions)	R340
<i>Vine-ripened tomato, basil & garlic; and sautéed wild mushroom with fresh herbs.</i>	
Fudge brownie bites (each)	R35
<i>Rich, chewy chocolate brownie squares, dusted with powdered sugar.</i>	
Mini lemon meringues (each)	R30
<i>Crisp pastry cases filled with tangy lemon curd, topped with toasted meringue.</i>	
Chocolate cream éclairs (each)	R30
<i>Light choux pastry filled with chocolate cream, dipped in dark chocolate ganache.</i>	
Classic cheesecake bites (each)	R25
<i>Creamy vanilla cheesecake rounds on a biscuit base, finished with berry coulis.</i>	

OUR MOST BESPOKE EXPERIENCE

The Sea & Serenity Buffet

A refined dining experience curated for elegance and abundance. Minimum of 12 guests.

HARVEST TABLE — R120 PER PERSON

Homemade bread, whipped flavoured butter, tomato jam, sweet chilli cream cheese, olives and hummus.

Add to your harvest table, per portion:

Pesto cream cheese.....	R70
Sliced cheddar.....	R65
Grated cheddar.....	R65
Goat's cheese truffles.....	R65
Salami.....	R45
Smoked chicken.....	R45
Cheese griller.....	R30
Cherry tomatoes.....	R35
Pickles.....	R10
Grapes.....	R30
Tuna plate.....	R18
Biltong.....	R95
Crackers.....	R65
Cucumber.....	R15
Mixed nuts.....	R65
Carrots.....	R15

PLATED STARTERS

Cape Malay-style fish cakes	R65 pp
<i>Served with pickled cucumber and chakalaka mayonnaise.</i>	
Trio of bruschetta.....	R85 pp
<i>Caprese · smashed avo & pickled onion · goat's cheese with walnuts & figs.</i>	
Roasted tomato & red pepper soup.....	R75 pp
<i>Paired with a grilled cheese sandwich.</i>	
Roasted bone marrow	R80 pp
<i>Finished with chimichurri & ciabatta.</i>	
Butter chicken skewers	R135 pp
<i>Served with salsa and mint yoghurt.</i>	

BUILD YOUR OWN BUFFET

Create a bespoke buffet by selecting from the categories below (minimum of two meat selections required).

Salads

Greek salad.....	R35
Roasted butternut & brown rice salad.....	R35
Caprese pasta salad.....	R75
Roasted veg & couscous salad.....	R55

Starches

Roasted potato wedges	R30
Garlic baby potatoes	R48
Steamed white rice.....	R20
Savoury rice.....	R20
Garlic & herb mash.....	R20

Vegetables

Broccoli & cauliflower	R55
Cinnamon roasted butternut	R35
Stir-fry vegetables	R35
Sautéed green beans	R35
Pumpkin fritters.....	R25
Creamed spinach	R45
Roasted vegetables	R65

Meats (minimum of 2 selections)

Chicken pie	R85
Butter chicken curry	R145
Roasted BBQ chicken pieces.....	R55
Pork ribs.....	R140
Beef short ribs.....	R150
Roasted leg of lamb.....	R120

Seafood

Grilled or fried hake.....	R85
Creamy mussels	R75
Calamari.....	R105

Dessert (includes coffee & tea station)

Chocolate malva	R85
Malva	R85
Cheesecake	R85
Waffle bar.....	R65

LET'S BEGIN

Contact & Next Steps

Let Waves of Grace set the stage for your next unforgettable occasion — where refined hospitality, elegant surroundings and thoughtfully crafted cuisine come together in perfect harmony.

Please contact us to discuss bookings, menu selections, and any additional information regarding your event. We look forward to celebrating with you.

Louise-Mari Zeelie

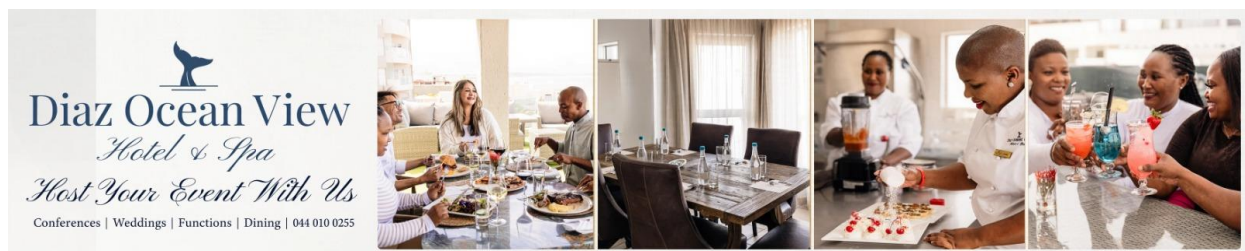
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DIAZ OCEAN VIEW · WAVES OF GRACE

Mossel Bay, Garden Route, South Africa



Conferences | Weddings | Functions | Dining · 044 010 0255