

A photograph of a wedding venue. In the foreground, several white orchids in pots are placed on wooden benches. The pots are wrapped in white paper. The background shows a paved area and a building with large windows. The text "River MEADOW MANOR" is overlaid in the center.

River

MEADOW MANOR

WEDDING GUIDE



Welcome To River Meadow Manor

Our beautiful venue beneath ancient trees which tell a story rich in history, style, family and experience. Let us craft the wedding of your dreams with the finest of details.

Start your forever with us, we look forward to embarking on this journey with you!



Arrival

As your guests arrive they will be welcomed with infused water and homemade lemonade in our beautiful gardens. Served on a rustic table with chandeliers in the trees and a wooden drinks bar.



Ceremony

We have the option of a glass conservatory or an organic garden gazebo, as well as various intimate indoor venues. Included in the standard rate is the option of white Tiffany chairs or rustic benches and a podium.



Pre-Reception

After your ceremony invite your guests to enjoy a gorgeous harvest table of assorted freshly baked breads and biscuits, served with a selection of local cheeses, homemade preserves, pestos, hummus, marinated olives, flavoured butters and cold cuts.

Please enquire about canapés as opposed to the harvest table.

Non-alcoholic spritzer included.

Additional bar services available at an additional cost.

Please see details in 'bar' section.



Reception

Included in the standard rates is the choice of round or long wooden tables and a main table if required, with white Tiffany chairs.

Standard table cloths, crockery, cutlery, wine & champagne glasses.

Cake table & DJ Table.

An easel for seating plan.



Accommodation

The bridal suite is available to the bride from 10 am
on the morning of the wedding for getting ready.

As a wedding gift the bridal suite is turned down romantically for the couple with
a complimentary platter and bottle of sparkling wine.

Breakfast the following morning is available at an additional cost.

We encourage guests to relax and spend the night with us
in one of our 30 gorgeous double rooms at special wedding rates:

Standard room - R 1300.00 for 2 people

Luxury room - R 1550.00 for 2 people

Breakfast is available at R 185.00 pp



The Bar

If you would like to arrange a limited open bar, the amount is payable 2 weeks before the wedding date. Our price list is available on request. We proudly offer local Craft beer and Gin & Tonic on tap – prices on request. Cash bar is available to guests.



Staff

A venue coordinator will be allocated to you for the duration of your planning and part of the event.

Standard setup of venue and cleaning is included.

We provide one waiter per 20 guests and one barmen per 60 guests. Additional waiters and barmen are available and compulsory for plated menu's, at an additional cost of R 350.00 each, per 6 hour shift.

Additional hours will be added as needed.



Additional Information

All guests must please check out of their rooms by no later than 11h00 the following morning.

Clearing of the venue will start at 23h00.

Music must stop at 23h00 (Not negotiable due to residential area)

The final appointment must be 3 weeks prior to the wedding date, where final numbers, menu and agenda must be confirmed with the coordinator.

Outside suppliers must vacate the venue 2 hours prior to the starting wedding time, including florists.

All decor must please be removed before 9h00 the following day.



Additional Costs

All flowers, décor and candles

PA system

Additional accommodation for guests

Venue setup day prior to wedding please request

a quote and confirm time 2 weeks in advance

Craft Beer

Gin & Tonic on tap 5 lt.

Non-alcoholic cocktail 5lt.

Grooms Dressing Room: R 1400,00 available from 10h00 until 22h00

Additional waiters: R 350,00 each per 6 hours.

Additional Barmen: R 350,00 each per 6 hours.

Securing your date

In order to secure your reserved date, proof of payment and the signed contract must be emailed or delivered in person. You will receive written confirmation from River Meadow Manor once payment is received. No provisional reservations will be made.

Cancellation Policy

All changes and cancellations to be made in writing.

If the wedding is cancelled or postponed for any reason, the full deposit will be forfeited.

If a written notice of cancellation is NOT received from the client three months before the wedding date, there will be a cancellation fee of 50% and one month prior, 100% of the pro forma invoice charged, for immediate payment by the client.

Terms and Conditions

Right of admission is reserved.

No smoking is allowed inside the buildings, designated smoking areas are available.

No alcohol is allowed onto the premises.

No fireworks are allowed.

River Meadow Manor, it's staff and any person employed for any function shall not be held liable for any loss or injury because of negligence or any other cause.

Children should be supervised at all times by an adult, we will not be held liable for any injuries.

All candles must be placed in candle holders.

Any damage to River Meadow Manor - including linen, will be added to the clients invoice.

The client remains responsible for any costs involved, should a radical shift in the weather affect the presentation or arrangements of the function.

A minimum of R 5000.00 will be charged for a shift in venue area.

Payment Requirements

A nonrefundable deposit of R10 000 is payable within 14 days of the reservation to confirm the wedding date.

The deposit secures your date and cannot be transferred to another date (Nonnegotiable).
By paying the deposit, you accept all conditions regarding cancellations, payments and postponements.

Please use your invoice number and name as a reference when making a payment.

The final invoice is payable 2 weeks before the function date.

River Meadow Manor has the right to cancel your wedding or function if the invoice is not paid in full 14 days before the event.

We unfortunately don't accept any cheques. Debit & credit cards, cash or EFT are accepted.



MENUS

Buffet or Plated

Plated Mains

All mains are served with seasonal vegetables and a choice of starch

Rice; pap; twice roasted potatoes; jewelled cous-cous; pomme puree; potato dauphinoise

Fillet of Beef - served medium | R 225
with mushroom, red wine jus or bone marrow sauce

or

Chicken Galantine with lemon and herb sauce | R 175

or

Herb crusted kingklip with Chardonnay & chive cream sauce | R 145

or

Grilled salmon with ruby grapefruit Hollandaise | R 210

or

Slow roasted pork belly with roasted apples and pickled apple chutney | R 165

or

Vegetarian Cape Malay curry with basmati rice and sambal | R 135

or

Braised lamb shank with creamy Gorgonzola & sherry sauce | R 255

Plated Starters

Thai fish and potato cakes with an Asian herb salad and spicy capsicum aioli | R87

or

Smoked salmon and avocado terrine with micro herb salad | R 78

or

Roasted spiced butternut soup with herb croutons and cream | R 65

or

Mushroom cream soup with croute and roasted walnuts | R 65

or

Ceaser salad filled tacos | R 75

or

Mini country chicken & mushroom pies | R 95



Plated Desserts

Vanilla, chocolate, berry, or passion fruit cheese cake | R 85

or

Lemon meringue tart | R 65

or

Peppermint tart | R 55

or

Vanilla crème brulee | R 64

or

Death by chocolate cake | R 60

or

Pavlova with fresh berries and clotted cream | R 50

or

Malva pudding and custard | R 65



Buffet Pricing

Buffet option 1 | R 175

Bread board, 1 salad, 1 starch,
2 vegetable, 1 meat, 1 dessert

Buffet option 2 | R 195

Bread board, 2 salad, 1 starch,
2 vegetable, 1 meat, 2 dessert

Buffet option 3 | R 245

Bread Board, 2 salad, 2 starch
2 vegetable, 2 meat, 2 dessert

Buffet option 4 | R 265

Bread Board, 2 salad, 2 starch
2 vegetable, 2 meat, 2 dessert

Buffet option 5 | R 285

Bread Board, 3 salad, 2 starch
2 vegetable, 1 full vegetarian option
2 meat, 2 dessert

Starch Options

Rosemary and garlic roasted potatoes

Pomme puree with Parmesan cheese

Leak and potato dauphinoise

Basmati rice with fresh herbs

Wild brown rice

Lemon infused barley

Creamy polenta

Pap

Vegetable Options

Creamy spinach and feta

Cauliflower and broccoli gratin

Green beans with onion and bacon

Oven roasted squash and sweet potato with honey and orange

Pumpkin fritters with caramel

Roasted seasonal vegetables

Grilled baby marrow with red onion

Ginger and orange glazed carrots

Meat Options

Mustard and herb crusted beef

Hearty beef casserole

Greek style marinated chicken pieces with apricots

Chicken and mushroom country style pie

Herb and Parmesan crusted chicken breast with lemon and herb sauce

Roasted pork with honey & mustard sauce or apple chutney

Rosemary and garlic roasted lamb with mint, tzatziki or pan sauce

Lightly battered and deep fried fish with tartar sauce and lemon wedges

Salad Options

Potato salad with fresh herbs, pickled cucumber and garlic aioli

Build your own salad bar:

Mixed salad leaves, red onion, feta cheese, cucumber, tomatoes,
croutons, julienne carrots, mixed peppers, etc.

Pear and Gorgonzola and walnut salad

Roasted beetroot and orange salad

Couscous salad with roasted butternut, mint, feta cheese



Dessert Options

White chocolate tart with frosted berries

Minted fruit skewers

Peppermint crisp tart

Lemon Merengue

Orange Cheese cake

Ice cream station with toppings

Traditional Malva pudding

CONTACT

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