



RIVER MEADOW MANOR

SINCE 1926

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.

Welcome drinks options:

Spritzer 5Lt R350

Jug of Juice R65

JC Le Roux Sparkling wine R210

Gordons Gin & Tonic 5l R850

Welcome snacks:

Canapes per person R95



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 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.

Homemade lemonade and infused water 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 Tiffany chairs or upholstered chairs if the number of people permits.

Loud music is not allowed, only background music can be played.
Standard table cloths, crockery, cutlery, wine & champagne glasses.

Cake table & DJ Table.
An easel for seating plan.



ACCOMMODATION

The preparations room for the bride is available from 10:00 on the morning of the wedding day.

The honeymoon suite will be available from 14:00 on the wedding day.

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.

Cash bar is available to guests.



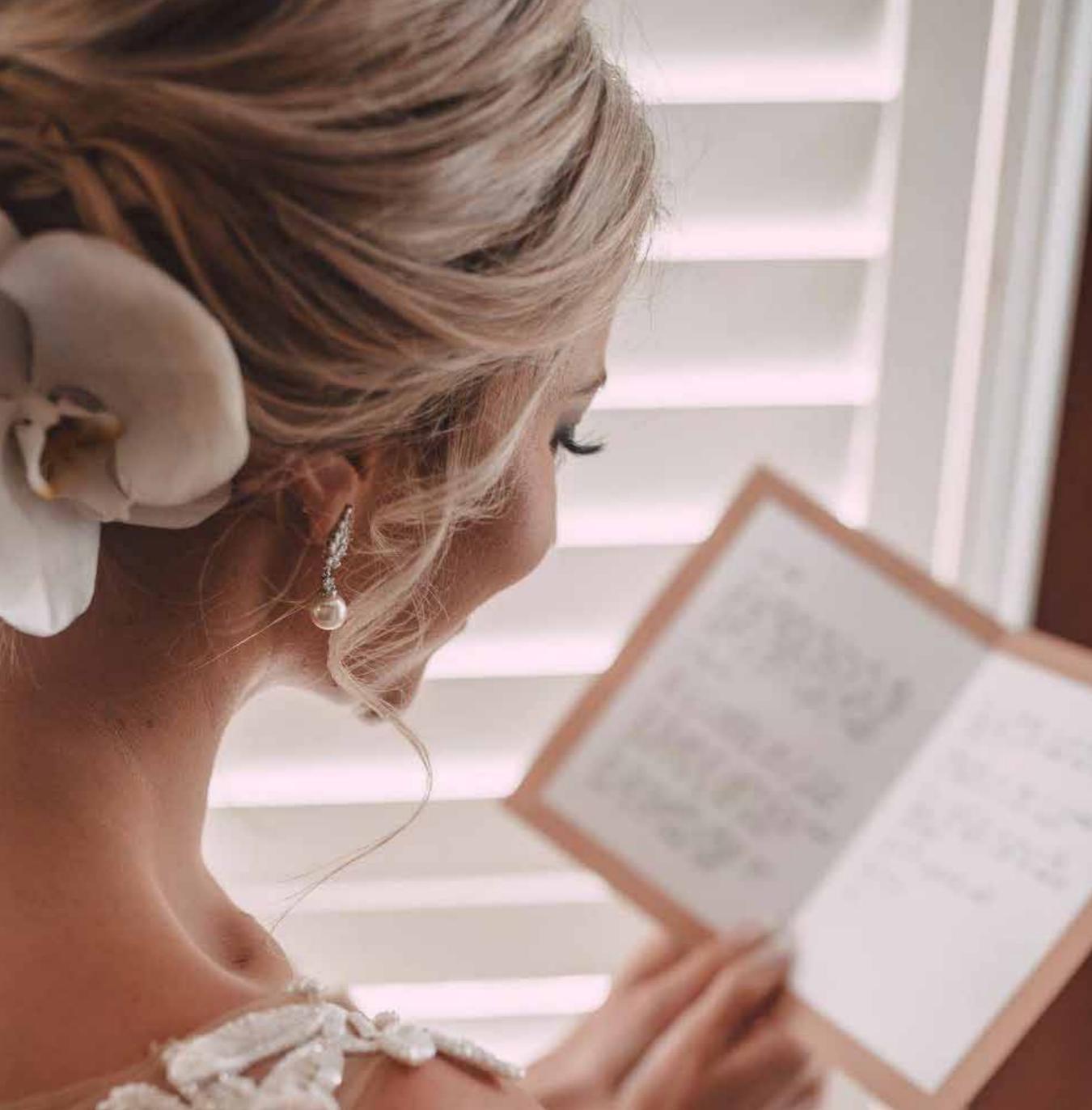
STAFF

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 barman per 60 guests. Additional waiters and barmen are available and compulsory for plated menus, 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 22h00.

Background music will be played indoors only and must stop at 22:00 (not negotiable due to residential area)

The final appointment must be 1 week 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 an hour after the wedding function.

All plated menus are available for weddings with less than 50 guests.



ADDITIONAL COSTS

All flowers, decor and candles - quotation request.

PA system - R1500

Additional accommodation for guests.

Holding Venue Fees R10 000, setup a day before the wedding date,
subject to availability.

Gin & Tonic 5 lt - R850

Non-alcoholic Spritzer 5lt - R350.

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 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 food (except cakes) and beverages are allowed onto the premises, we are not self-catering. Please inquire about corkage fee for bringing your own beverages.

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.

Children should be supervised at all times by an adult

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.

PAYMENT REQUIREMENTS

A non-refundable 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 (Non negotiable).

By paying the deposit, you accept all conditions regarding cancellations, payments and postponements.

Please use your date 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 one month before the event.

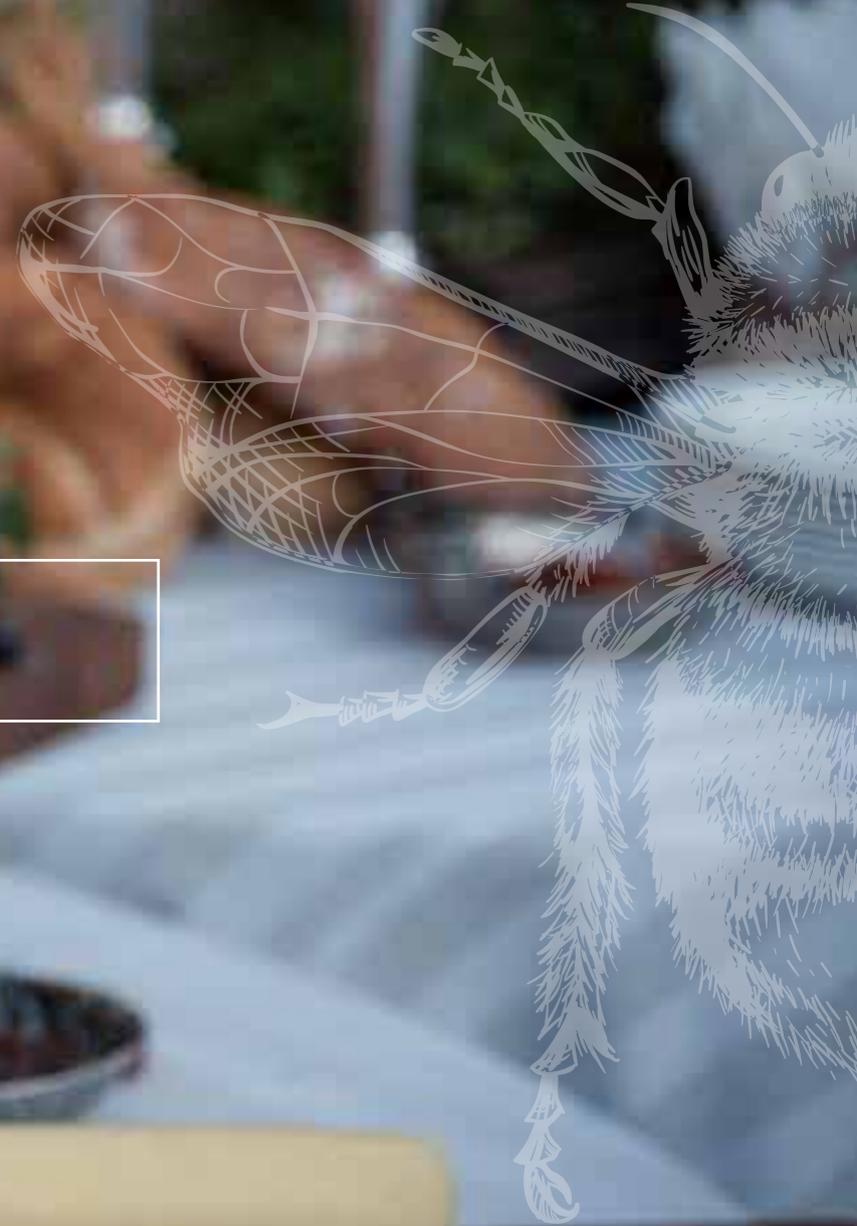
We unfortunately don't accept any cheques.

Debit & credit cards, cash or EFT are accepted.



MENUS

Buffet or Plated





PLATED MENUS

Choice of 3 starters, 3 mains & 3 deserts

PLATED STARTERS

Thai fish and potato cakes with an Asian herb salad and spicy ca

or

Smoked salmon and avocado terrine with micro herb salad

or

Roasted spiced butternut soup with herb croutons and cream

or

Mushroom cream soup with croute and roasted walnuts

or

Ceaser salad filled tacos

or

Mini country chicken & mushroom pies

PLATED MAINS

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

Rice, pap or twice roasted potatoes

Fillet of Beef - served medium

with mushroom, red wine jus or bone marrow sauce

or

Chicken Galantine with lemon and herb sauce

or

Herb crusted kingklip with Chardonnay & chive cream sauce

or

Grilled salmon with ruby grapefruit Hollandaise

or

Slow roasted pork belly with roasted apples and pickled apple chutney

or

Vegetarian Cape Malay curry with basmati rice and sambal

or

Braised lamb shank with creamy Gorgonzola & sherry sauce



PLATED DESSERTS

Vanilla, chocolate, berry, or passion fruit cheese cake

or

Lemon meringue tart

or

Peppermint tart

or

Vanilla crème brulee

or

Death by chocolate cake

or

Pavlova with fresh berries and clotted cream

or

Malva pudding and custard



BUFFET MENUS

Bread Board, 3 salad, 2 starch
3 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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