



Country Riverside Weddings 2017

(MAXIMUM 100 GUESTS / MINIMUM 50 GUESTS)



Wedding Hall/Restaurant Venue Hiring Fee R8000

Includes

- Use of 100 white plastic chairs
- Use of 14 trestle tables
- OWN DÉCOR .The Decorating of hall can be done from 3pm the day before (add R350 if hall needed earlier)
- BREAKAGE DEPOSIT R1000.00 refundable if no breakages.



Restaurant venue ONLY Hiring Fee R4000

Smaller weddings .under 50 Décor time to be arranged with restaurant

Upstairs 'Chapel' (hire only) R 1500

Outdoor 'Chapel' (incl. arch draping) R 1500

Bride arrival on cruiser (tide dependant) R 650

Honeymoon Suite per night R 850

For Bridal couple Includes a complimentary bottle of sparkling wine



Basic Extras:

- White tablecloths for hire R 20.00 each
- White chair covers for hire R 10.00 each
- Silver Under plates R 6.00 each
- Silver Tie Backs R 3.50 each
- Draping FULL R6000 incl. ceiling / HALF R3000 excl. ceiling
- Fairy lighting on veranda



Menu Pricing Structure:

PRICE EXCLUDES VAT & subject to change/**ADD** a service charge 10% of total food bill)

Option 1 @ R 240.00 per person: 1 Starter, 3 Salads, 1 Main Course and 1 Dessert

Option 2 @ R 275.00 per person: 2 Starters, 3 Salads, 2 Main Courses and 2 Desserts.

Option 3 @ R 345.00 per person: 3 Starters, 4 Salads, 3 Main Courses and 3 Desserts with Ice-Cream.

Snack Platters – (serves 10 persons per platter) @ **R440** per platter (for snacks only)

GENERAL CONDITIONS:

- A 50% non-refundable booking fee is required to secure the venue and Catering, Full payment 7 days before wedding date.

- All catering is provided by **Areena Quays Restaurant**.

Please book appointment through reception to consult with the Caterer.

- **Fully Licensed Bar** – no alcohol to be brought onto premises

- **CORKAGE** fee –R40.00

- Music must stop at 24h00 sharp (no heavy bass or excessive volume due to size of venue)

Please ensure that all rented equipment is locked indoors after the event.



AREENA

RIVERSIDE RESORT

Wild Coast • Eastern Cape



WEDDING MENU OPTIONS 2017

Thank you for request and allowing us to present you with suggested menu options for your special day. The utmost care is taken in the preparation of all our dishes and the meal is prepared fresh for you and your guests by our skilled catering team. Should you wish to deviate slightly from our menu selection please don't hesitate to discuss this with us. All meals are served Carvery or Buffet style.

Starter Options: Platted

- Cream of Butternut Soup served with homemade bread or croutons
- Cream of Mushroom Soup served with homemade bread or croutons
- Fried Fish Bites served with Tartar Sauce and Lemon Wedges
- Crumbed butterfly Prawns served with Tartar Sauce
- Seafood Cocktail
- Mussels served in a half shell in Creamy White Wine Sauce
- Crumbed Calamari with Tartar Sauce
- Asian Spring Rolls with Sweet Thai sauce

Salad Selection: Self serve

(Incl. Rolls and/or Homemade Breads)

- Salad Valley (Lettuce, cocktail tomatoes, cucumber, onions, feta, olives, croutons, chopped egg and bacon bits displayed individually)
- Greek Salad
- Pasta Salad
- Potato Salad
- Beetroot Salad
- Coleslaw

Main Course Options: Buffet Style *(Incl. 3 Seasonal Vegetables, Rice, Roast Potatoes and Gravy)*

- Slightly pickled and Roasted Belly Pork
- Glazed Gammon
- Roast Lamb
- Lamb Casserole
- Roast Chicken
- Pot Roast Beef
- Roast Sirloin

Desert Selection: Buffet Style

- Tiramisu
- Apple Crumble served with ice cream
- Chocolate Mousse
- Pavlova with fresh seasonal fruit
- Sticky Toffee Pudding served with a scoop of vanilla ice cream
- Cape Brandy Tart served with a scoop of vanilla ice cream
- Fresh Fruit Salad and ice cream