RIVERSIDE
HOTEL & SPA

MANAGED BY
Three Cities
AFRICA'S EXCEPTIONAL HOSPITALITY GROUP

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wedding packages 2009

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package benefits
r 280 pp

- A Red Carpet will be rolled out especially for you on arrival (on request).
- Standard floral arrangement per table.
- A Fruit Cocktail will be served to your guests on their arrival as well as some canapés and dry snacks.
- With our compliments, a choice of dry or semi-sweet sparkling wine for the toasts will be served to your guests by our waiters – served by the glass.
- By holding your Wedding Reception at the Riverside, you may spend your wedding night in one of our deluxe suites with complimentary breakfast the following morning. For your enjoyment, complimentary chocolates and sparkling wine will be placed in your Honeymoon Deluxe Suite (subject to availability as well as deposit payment).
- Free parking for all your guests for the duration of your Reception.
- Babysitters available upon request at a minimal charge – provided advance notice is given – subject to availability.
- We will provide a frame to accommodate your seating plan and place it in the foyer for your guests' convenience.
- We offer your guests, be they from Durban suburbs or from further afield, who for their own convenience would like to stay the night at the hotel, a highly preferential weekend accommodation package rate of R1100.00 per double room, bed and breakfast.

The above package is applicable for wedding receptions = minimum 50 pax
Applicable 1/1/09 – 31/12/09

vegetarian madras menu
r280pp

Salad Bar

Yoghurt with Cucumber, Onion, Chilli and Mint
Carrot, Onion, Radish and Chilli Salad
Fresh boiled Beetroot and Onion
Sambals, Lime and Mango Pickle
French Salad
Pineapple Ryta
Sweet and Sour Vegetable Springrolls
Spinach and Corn Samoosas
Chilli Bhajia

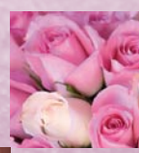
Hot Selection

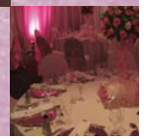
Spicy Butternut Soup
Vegetable Breyani and Dhall
Mushroom and Cashew Nut Curry
Fresh Assorted Wild Garden Herbs
Braised Calabash
Braised Turmeric Potatoes with Mustard Seeds and Dry Chillies
Hot Butternut Soup
Spicy Stir-Fried Vegetable with Egg Noodles
Tomato and Onion Tagliatelle
Seasonal Vegetable Bake
Oven-roasted Beetroot in Rock Salt

Dessert

Trifle
Fruit Salad and Ice-cream
Raspberry Cheesecake
Sojie
Chocolate Mousse
Rolled Ice Cream
Vermicilli Pudding
Tower of Chocolate Prefiteroles

Freshly Brewed Riverside Tea/Coffee





vegetarian buffet
r280 pp

Plated Starter

Roasted Mediterranean Vegetables marinated in a Basil and Garlic Pesto sauce, topped with a Fresh Herb Goats Cheese

OR

A fan of Fresh Sweet Melon accompanied by Fruits of the Forest and a Fruit Coulis

Main Course

Fresh Assorted Peppers filled with a Cajun and Wild Mushroom Risotto
Penne Pasta with a Garlic Cream of Sautéed Mushroom and Roasted Zucchini
Spinach and Ricotta Cannelloni
Soya Noodles tossed with Pine Nuts, grilled Haloumi Cheese and Fresh Basil
Potato and Aubergines roasted with Fresh Basil Garlic and Shallots
Fresh Panache of Vegetables glazed with Herbed Butter
Savory Saffron Rice with Sautéed Peppers, Onions and Zucchinis
Grilled Giant Mushroom topped with Spinach and Sun-Dried Tomato Tepanade

Dessert

Carved Fruit Platter
Grilled Peach Melba
Chocolate Gateaux
Rasberry Cheesecake
Fresh Fruit Meringue Baskets
Chocolate Prefiterole Tower
Rolled Ice Cream
Grilled Bananas with Toffy Banoffy Sauce

Freshly Brewed Riverside Tea/Coffee

breakfast menu 1
r280 pp

On The Tables

Jugs of Fresh Fruit Juice

Pre Plated Starter

Sliced fresh Kwa-Zulu Natal Fruit with Fresh Yoghurt

Baskets On The Table

Croissants
Muffins
Scones
Danish Pastries
Petite Fours
Select Country Jams and preserves

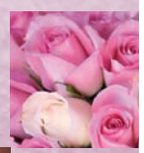
Buffet Selection

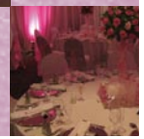
Scrambled Eggs
Bacon
Grilled Cocktail Lamb Sausages
Sweetcorn Fritters
Grilled Tomato Cup with Fresh Basil
Grilled Giant Mushroom
Crispy Potato Cakes with chopped Fresh Herbs
Grilled Cheesy Russian Sausages
Gammon Steaks with a Mustard & Honey Glaze

Vegetarian Option

Grilled Banana
Sweetcorn Fritters
Grilled Giant Mushroom with Gratinated Mozzarella Cheese
Grilled Tomato Cup filled with Bean Ragout
Crispy Potato Cakes with Chopped Fresh Herbs

Freshly Brewed Tea And Coffee





buffet breakfast
r280 pp

On The Tables

Jugs of Fresh Fruit Juice
Fresh Fruit Display

Cold Selection

An Assortment of Sliced Fresh Seasonal Fruit
Compote of Stewed Fruit and Prunes
Homemade Muesli
Corn Flakes and All Bran Flakes
Assorted Plain and Fruit Yoghurt
A Selection of Cold Cuts of Meats
Assorted South African Cheeses and Biscuits
Rossettes of Smoked Salmon
Chicken Liver Paté

Hot Selection

Scrambled Eggs
Bacon or Macon
Grilled Lamb Cocktail Sausages
Sweetcorn Fritters
Creamed Mushrooms
Chunky Tomato and Basil Concassé
Gammon Steaks
Mini Quiche Loraine
Poached Haddock and Crispy Potato Cakes with Chopped Herbs

Pastry Selection

Danish Pastries
Muffins
Croissants
Scones
Petite Fours
Toast and Preserves

Freshly Brewed Tea And Coffee

vegetarian madras menu
r280pp

Salad Bar

Yoghurt with Cucumber, Onion, Chilli and Mint
Carrot, Onion, Radish and Chilli Salad
Fresh boiled Beetroot and Onion
Sambals, Lime and Mango Pickle
French Salad
Pineapple Ryta
Sweet and Sour Vegetable Springrolls
Spinach and Corn Samoosas
Chilli Bhajia

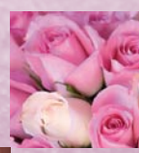
Hot Selection

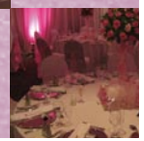
Spicy Butternut Soup
Vegetable Breyani and Dhall
Mushroom and Cashew Nut Curry
Fresh Assorted Wild Garden Herbs
Braised Calabash
Braised Turmeric Potatoes with Mustard Seeds and Dry Chillies
Hot Butternut Soup
Spicy Stir-Fried Vegetable with Egg Noodles
Tomato and Onion Tagliatelle
Seasonal Vegetable Bake
Oven-roasted Beetroot in Rock Salt

Dessert

Trifle
Fruit Salad and Ice-cream
Raspberry Cheesecake
Sojie
Chocolate Mousse
Rolled Ice Cream
Vermicilli Pudding
Tower of Chocolate Prefiteroles

Freshly Brewed Riverside Tea/Coffee





wedding buffet 3
r280 pp

Starter

Smoked Chicken and Citrus Salad
Crusty Bread Display
Salad Valley (Basket of Salad Greens, Olives, Feta, Ripe Tomato, Julienne of Peppers, Sliced Onion, Garlic Croutons, Sunflower Seeds, Pepper Dews)
Smoked Salmon Rosettes
Rocket, Mozzarella and Sweet Cherry Tomato Salad
Shell Pasta with Cashew Nut Pesto, Sliced Olives, Feta Cheese and Sun Dried Tomatoes
Pickled Line Fish

Main Course

Carved Topside of Beef
Mustard Jus
Coq a Vin
Fruity Savory Rice
Roast Paprika Potatoes
Spinach and Ricotta Cannelloni
Seasonal Glazed Vegetables

Dessert

Seasonal Fruit Salad
Malva Pudding
Hot Custard
Rich Chocolate Mousse
Rolled Vanilla Ice-Cream
Chocolate Sauce
Raspberry Cheesecake

Freshly Brewed Riverside Tea/Coffee

eastern wedding buffet
r280 pp

Salad Bar

Yoghurt with Cucumber, Onion, Chilli and Mint
Carrot, Onion, Chilli and Pineapple
Roasted Beetroot and Onion Salad
Sambals, Pickles and Popadums
French Salad
Sweet & Sour Vegetable Springrolls
Cocktail Mince Samoosas
Spinach and Chilly Bhajias
Pineapple Rayta

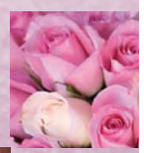
Main Course

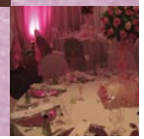
Roast Leg of Lamb with Onion, Garlic and Masala, served with Mint Sauce
Braised Chicken Curry with Peas
Vegetable Breyani
Dhall
Roasted Turmeric Potato Wedges
Steamed Seasonal Vegetables
Savoury Rice

Dessert

Seasonal Fresh Fruit Salad
Rolled Vanilla Ice-Cream
Trifle
Vermicilli Pudding
Strawberry Cheesecake
Tower of Chocolate Prefiteroles

Freshly Brewed Riverside Tea/Coffee





wedding buffet
r280 pp

Salads

Seafood Salsa
Shell Pasta with Cashew Nut Pesto
Biltong, Cheddar Cheese, Pearl Onion and Wilted Spinach
Nu Potato and Gherkin Salad
Traditional Greek Salad
Mediterranean Marinated Peppers, Mushroom tossed with Cous-Cous and Basil Pesto
Cajun Pineapple Salad
Rosettes of Smoked Salmon

Main Course

Roasted Leg of Lamb filled with Cajun Garlic and Herb Farce, with Minted Lamb Jus
Fresh Penne Pasta smothered in a Garlic, Onion, Basil, Tomato and Mushroom Sauce
Seared Chicken Breasts on Spinach Ragout with Basil and Red Julienne of Peppers
Seasonal Glazed Vegetables
Dauphinois Potato Bake
Savory Red Onion & Capsicum Rice

Dessert

Assortment of Finger Sweets including Cocktail Fruit Kebabs

Freshly Brewed Riverside Tea/Coffee

wedding buffet 2
r280 pp

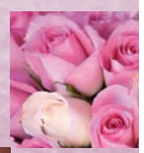
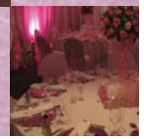
Starter

Fresh, Crusty Bread Display
Basket of Salad Greens
Marinated Olives, Feta, Ripe Tomato
Julienne of Peppers, sliced Onion Rings, Garlic and Herb Croutons
Sunflower Seeds, Pepper Dews
Roasted Beetroot and Onion Salad
Seafood Salsa
Rocket, Mozzarella and Ripe Plum Tomato Salad
Roasted Mediterranean Vegetable Platter
Smoked Chicken and Citrus Salad
Pineapple Salad with Sweet Chilly Peppers and Cajun Seasoning

Main Course

Carved, roasted Gammon
Apple Sauce
Carved Topside of Beef
Green Peppercorn Jus
Ratatouille Vegetables
Cajun Roasted Potato Wedges
Wild Mushroom Penne Pasta
Chicken a la King
Savory Rice

Dessert

Assorted Finger Sweets
Milk Tarts, Fruit Tartlets, Pecan Nut Tartlets and Chocolate Mousse Tartlets
Mini Lemon Meringue Pies, Koeksisters
Seasonal, Chunky Fruit Kebabs
Bar-One Chocolate Sauce
Rolled Coconut Ice-Cream
Tower of Chocolate Eclairs

Freshly Brewed Riverside Tea/Coffee