



wedding packages 2009



# 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

## r 280 pp

### 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 Samosas  
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

r 280 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 Zucchini  
Grilled Giant Mushroom topped with Spinach and Sun-Dried Tomato Tepanade

## Dessert

Carved Fruit Platter  
Grilled Peach Melba  
Chocolate Gateaux  
Raspberry 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

r 280 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

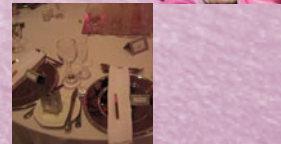
## Buffet Selection

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

## r 280 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  
Rosettes 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

## r 280 pp

### 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

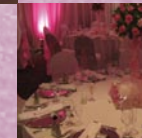
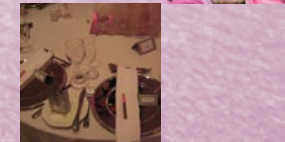
### Hot Selection

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  
Sojje  
Chocolate Mousse  
Rolled Ice Cream  
Vermicilli Pudding  
Tower of Chocolate Prefiteroles

### Freshly Brewed Riverside Tea/Coffee



# wedding buffet 3

## r 280 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

## r 280 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 Samosas  
Spinach and Chilly Bhajias  
Pineapple Rayta

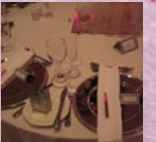
### Main Course

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

r 280 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

r 280 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

