



RICKETY BRIDGE



WEDDING PACKAGES 2016/2017



INTRODUCTION

A Franschhoek wine estate is the perfect place for your dream wedding and Rickety Bridge Winery is the perfect choice of wedding venue. The warm memories of your special day will last a lifetime.

Share your special day with family members and friends in the charming Cape Dutch banqueting hall converted from the original barrel maturation cellar into a beautiful wedding venue. A romantic ceremony can be held in the Manor House gardens, providing magnificent views for a memorable occasion.

Our delightful and experienced wedding coordinator will help you turn your dream wedding into a reality.

So, cross the bridge over the Franschhoek River and discover your perfect wedding venue amongst the vines

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PACKAGE SELECTION

<u>INFORMATION</u>	<u>20 - 40 GUESTS</u>	<u>41 - 60 GUESTS</u>	<u>61 - 100 GUESTS</u>
PRICE - PER PERSON INCLUDING VAT	R 2295	R2025	R1850
VENUE HIRE - INCLUDING STANDARD WHITE TABLE LINEN, SERVIETTES, CROCKERY, CUTLERY & GLASSES	INCLUDED	INCLUDED	INCLUDED
VENUE EXCLUSIVITY	N/A	N/A	INCLUDED
WELCOME DRINK - 1 GLASS PER PERSON (OUR FAMOUS ROSÉ COCKTAIL)	INCLUDED	INCLUDED	INCLUDED
MENU - 3 COURSE MEAL INCLUDING A MENU TASTING FOR THE COUPLE	INCLUDED	INCLUDED	INCLUDED
ARRIVAL CANAPÉS - A SELECTION OF 5 PER PERSON	INCLUDED	INCLUDED	INCLUDED
WINES - ½ BOTTLE OF RED OR ½ BOTTLE OF WHITE PER PERSON	INCLUDED	INCLUDED	INCLUDED
STAFF - 1 WAITER PER 10 PAX INCLUDING A BARMAN	INCLUDED	INCLUDED	INCLUDED
GRATUITY - 10% FOR THE SERVICE STAFF	INCLUDED	INCLUDED	INCLUDED
RICKETY BRIDGE MANOR HOUSE - SLEEPS 6	INCLUDED	INCLUDED	INCLUDED
BASSE PROVENCE MANOR HOUSE- SLEEPS 6	INCLUDED	INCLUDED	INCLUDED
BASSE PROVENCE EXCLUSIVE - SLEEPS 13		INCLUDED	INCLUDED
PERSONALISED SERVICE OF OUR WEDDING CO-ORDINATOR**	R5000	INCLUDED	INCLUDED

WE CAN ACCOMMODATE SMALLER WEDDINGS AT OUR LOVELY BASSE PROVENCE VENUE - [CLICK HERE FOR DETAILS](#)

WEDDING EXTRAS



ITEMS AVAILABLE FOR RENT:

WROUGHT IRON ARCH	R450
BARREL ALTAR	R80
RED/WHITE CARPET	R300
BLACKBOARDS	R50
WINE BARRELS	R50
FAIRY LIGHTS IN TENT	R650
CAKE STANDS (METAL/GLASS)	R30
SILVER/GOLD UNDERPLATES	R5



MENU'S

SET MENU

PLEASE CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT.

STARTER

- Franschhoek smoked Salmon rose served on top of a crisp chive potato rosti, surrounded by mizuna leaves dressed with a lemon and dill yoghurt aioli
- Twice baked goats cheese soufflé surrounded by wild rocket leaves dressed with a Rickety Bridge Shiraz dressing
- Thin layers of Ostrich Carpaccio topped with potato wafers, rocket leaves, pecorino and balsamic glaze
- Cajun grilled baby Calamari served on top of a Asian styled salad with lemongrass dressing

MAIN

- Roasted Rack of Lamb served with creamed buttery mash potato, grilled seasonal vegetables and a Rickety Bridge Shiraz jus
- Grilled Fillet of Beef served with a roasted garlic potato rosti, grilled seasonal vegetables and a creamy Madagascar green peppercorn sauce
- Grilled Catch of the day served with pan fried leeks, baby fennel, baby potatoes and a dill and lemon butter sauce
- Slow oven cooked Lamb Shank served with soft creamy herb polenta, grilled seasonal vegetables and a thyme infused jus

DESSERT

- Our decadent moist malva pudding served with home-made vanilla pod anglaise and vanilla ice cream
- Mango fridge cheese cake served with mint syrup and blueberry coulis
- Espresso crème brulee with a choc chip cookie
- Peppermint crisp tart served with Belgium chocolate sauce



MENU'S

CANAPES

PLEASE CHOOSE 5

COLD CANAPES

**V=Vegetarian, *M=Meat, *F=Fish*

- (F)Gravadlax with honey mustard mayonnaise
- (F)Smoked Franschoek salmon trout wrapped around asparagus spears with lemon mayonnaise
- (F)Shrimp and avocado with dill served in a phyllo basket
- (F)Creamy Smoked Franschoek salmon trout pate served with cheese pastry crostini
- (M)Prosciutto skewers seasonal melon balls with Danish feta and balsamic reduction
- (M)Smoked duck wraps with crispy vegetables and hoisin sauce
- (M)Mini Caesar salad on brochette
- (M)Chicken liver parfait served on rye roast with onion marmalade
- (V)Basil marinated Boccocini and roasted cherry tomato skewers
- (V)Parsley goats cheese served on a pepper cracker with tomato chilli jam
- (V)Selection of vegetable maki and California rolls with soy, pickled ginger and wasabi

HOT CANAPES

- (F)Mini salmon fish cakes served with lime aioli
- (F)Grilled Prawn skewers with Marie Rose sauce
- (F)Grilled baby Calamari and chorizo skewer with roasted cherry tomatoes and coriander dressing
- (M)Mini Beef burgers with onion marmalade
- (M)Cumin scented lamb kofte with minted yoghurt dip
- (M)Duck wontons served with hoisin sauce
- (M)Sesame crusted chicken satés with a peanut and ginger dipping sauce
- (M)Seared ostrich mini medallions served on a potato rosti with a raisin chutney
- (M)Chicken Samosas with sweet chilli sauce
- (V)Baby jacket potatoes served with pepperdew sour cream and chives
- (V)Vegetable Spring rolls with sweet chilli sauce
- (V)Mushroom and sprout wontons
- (V)Sweet corn, coriander and chilli fritters with curry oil



MENU'S

VEGETARIAN OPTIONS

PLEASE CHOOSE 1 STARTER AND 1 MAIN

STARTERS

Twice baked goats cheese soufflé surrounded by wild rocket leaves dressed with a Rickety Bridge Shiraz dressing

or

Chargrilled Halloumi and slow roasted market vegetable salad served with a citrus dressing

MAINS

Green pea risotto topped with seasonal vegetables and Danish feta cheese and fresh rocket leaves

or

Exotic mushroom, spring onion, mild chilli and roasted cocktail tomatoes tossed with cream and potato gnocchi

WEDDING SERVICES

PERSONALISED WEDDING CO-ORDINATOR FEE WILL INCLUDED:

- Book & Secure your wedding date
- Provide you with Rickety Bridge Winery's list of suppliers, all of these chosen for their excellent service & high quality products
- Assist with any special dietary requirements
- Explain the contract and service provided by Rickety Bridge Winery
- Control & consolidate your account
- Assist with accommodation bookings
- Prepare necessary functions sheets & floor plans that will be used on the day by our efficient banqueting department to ensure all details are seen to
- Meet & greet Bridal couple upon their arrival at Rickety Bridge Winery
- Wedding Concept, Decor & Design
- Venue set up, planning liaison
- On-the-day Coordination & on site meetings
- Staging & Audio/Visual Lighting design bookings
- Photography/ Videography bookings
- Guest favours & Stationary sourcing
- Cake sourcing & booking (including tastings)
- Rehearsal Coordination
- Menu Tasting Meeting & planning
- Music & Entertainment sourcing & overseeing
- Florist search & liaisons
- Municipality permit negotiations (nature & special venues)
- Invitation design, distribution & guest list management sourcing
- Beauty artist search & trial meetings



WEDDING INFORMATION

WINES AND BAR

Rickety Bridge wines only. Cash bar available.

WEDDING TIMES

The venue is available to you on the day from 09h00 to set up. Earlier set up can be available with prior arrangement. Reception to end by midnight (24h00). Additional hours up to 02h00 (2am) can be arranged and an additional cost of R1500 per hour or part thereof is applicable.

SOUND / DJ / ENTERTAINMENT

It is the responsibility of the client to organize their own sound for the ceremony outdoors. We have a preferred supplier that we use for most of our functions, but you are not obliged to make use of their services. If you decide to hire your own DJ / sound / entertainment, please make sure that they are made aware of the following rules and regulations:

No cables / power leads / extension leads will be provided by Rickety Bridge – please ensure that your suppliers bring their own equipment. A site inspection is advised for the suppliers to familiarize themselves with the layout of the venue.

Under no circumstances will Rickety Bridge be held responsible for any damages to sound equipment during natural disasters / power surges. Your suppliers need adequate backup and protection for this.

Please ensure that your suppliers starts with their setup at least 90 minutes prior to the ceremony.

Please advise your suppliers to keep the noise level to a minimum, by playing the music no louder than 80 dB.

We also discourage the use of bass bins, due to limited space and noise level constraints.

Please make sure that your suppliers announces last rounds at the bar by 23h30. The last song should be played at 23h50 with no exceptions will be made. Music will only be allowed to continue after 24h00 if arranged with management and paid in advance. The level of music should also decrease after midnight and the supplier must please adhere to the request of management.

Please allow your suppliers at least 30 minutes for breakdown of their equipment at the end of the evening. For example, should the venue be required to be cleared by 01h00, the music should stop at 00h30.

Please make sure your suppliers have valid licenses from SAMPRO to perform music publicly. Should your suppliers not be licensed, we take the risk of being fined and we will add this to the client's account.