



Dear Bride and Groom to be,

Thank you very much for your interest in hosting your Wedding at Ruslamere Guest House, Spa and Conference Centre. It's a great honour for us to be part of making this special occasion a day to be treasured forever.

Ruslamere Guest House, Spa and Conference Centre is ideally located in the heart of Durbanville, just a mere half-hour's drive from Cape Town's CBD and the Cape Town International Airport. Owing to our unique position, the beauty and choice of the Western Cape can be experienced in every direction.

Ruslamere offers an ideal location for your Wedding Ceremony and Reception, with several locales from which to choose.

Please feel free to contact us at any time to arrange an appointment with the Events Coordinator, Samantha, to view our beautiful establishment.

Warmest Regards,

The Ruslamere Team

14 Langeberg Rd Durbanville 7550 | P.O. Box 333 Durbanville 7551
Tel: 021 975 5677 | Fax: 088 021 975 7717 | info@ruslamere.co.za
Vat No: 4490218551 | Reg No: 2006/100723/23

The Reception

We offer two different venues for your special function, or a combination of both venues to accommodate your specific requirements.

POOL DECK

Seats up to 80 guests excluding a dance floor

The Pool deck venue is the spectacular glass-domed pool area, where many successful Wedding receptions, Product launches and Birthday celebrations have been held, making it a firm favourite.

BANQUETING VENUE

Seats up to 60 guests excluding a dance floor

The venue is completely enclosed, to create the perfect ambience for a romantic, candle-lit setting for your special function. It is adjacent to the Pool Deck.

POOL DECK & BANQUETING VENUE

Seats up to 100 guests with a dance floor

The combination of our two venues creates one spacious venue, suitable for a function that requires a dance floor.

The Venue includes:

- Round tables (seating 6 to 8 guests)
- Chairs
- Cake Table and Gift table
- Setting of tables
- Table Cloths (White or Black)
- White linen serviettes
- Crockery and Cutlery
- Glassware
- Waitrons & Barman
- Secure parking



The Venue excludes the following:

- Décor
- Flowers
- DJ and Music
- PA System and Microphone

Equipment available at an additional cost:

- Chair covers at **R 10.00** each
(Available in White or Black)
- Red Carpets at **R 400.00** each
(Two Available - 10 metres each)
- PA System and Cordless Microphone
at **R 950.00**



Breakfast Packages

(The following packages include Venue Hire and the selected Menu)

Casual Breakfast Menu R95.00 per person

On the Buffet:

Selection of cereals
Fresh fruit salad and Yoghurts
Toast, Cheese and Preserves

Bacon, Sausages, Eggs,
Fried Tomatoes and Button Mushrooms

Tea, Filter Coffee and Fruit Juice

Executive Breakfast Menu R125.00 per person

On the Buffet:

Selection of Cold Meats and a Variety of Cheeses
Mini Muffins and freshly baked Croissants
Toast and Preserves
Selection of cereals

Fresh fruit salad and Yoghurts

Bacon, Sausages, Eggs,
Fried Tomatoes and Button Mushrooms

Tea, Filter Coffee and Fruit Juice

Brunch Baskets

Each Brunch Basket contains 10 of each item.

Each Brunch Basket (excluding the Danish and Sandwich baskets) is served with butter, cheese and preserves.

Croissants	R 65.00 per basket
Muffins	R 50.00 per basket
Scones	R 50.00 per basket
Danish Pastries	R 90.00 per basket
Sandwich Quarters	R 50.00 per basket

Venue Hire:

POOL DECK	Seats up to 80 guests / 100 guests standing	R 3,000.00
BANQUETING VENUE	Seats up to 60 guests / 80 guests standing	R 2,500.00

Lunch Packages

(The following packages include Venue Hire and the selected Menu)

Casual Menu

R 240.00 per person

(Your choice of: 1 Starter • 1 Main Course • 2 Side Dishes • 1 Salad • 1 Bread • 1 Dessert)

Executive Menu

R 280.00 per person

(Your choice of: 2 Starters • 2 Main Courses • 3 Side Dishes • 2 Salads • 2 Breads • 2 Desserts)

Plated Starters

Grilled, basted chicken wings
Vegetable Spring rolls with dipping sauce
Pasta salad with sweet chilli sauce

Main Courses

Ruslamere's famous Chicken-Mushroom Pie
Beef, onion and peppers Sosaties
Line Fish with Peppers served with Tai-Sauce
Mild Beef Curry served with a side of sambals and coconut
Roast Chicken served with rich Onion Gravy
Honey-Glazed Ham off the Bone
Prime Roast beef with a rich brown onion and herb gravy
Marinated Seafood in a white wine sauce
Tomato onion lamb-neck stew with black mushrooms
Italian lean silverside lasagne and mozzarella cheese

Side Dishes

Creamed spinach
Italian Ratatouille
Sweet cinnamon pumpkin
Stir fry vegetables with a Soya sauce
Roast Potatoes seasoned and flash grilled in the oven
Broccoli and Cauliflower Bake topped with a Creamy Béchamel
Honey glazed carrots with ginger and almonds
Roasted butternut with a crispy phyllo pastry
Zucchini, onions and feta cheese
Yellow rice with raisins
Mediterranean rice

Salads

Greek salad with homemade mayo dressing
Beetroot apple and yogurt salad
Fresh seasonal salad
Three Bean Salad
Coleslaw

Breads

Freshly baked cocktail rolls
Oven-warmed Ciabata bread
Sweet home-baked bread
Fresh Garlic bread

Desserts

Fresh fruit platter served with Ice Cream
Baked cheese cake with strawberries
Home baked Malva pudding with hot vanilla custard
Chocolate mousse

Dinner Packages

(The following packages include Venue Hire and the selected Menu)

Casual Menu

R 330.00 per person

(Your choice of: Arrival Snacks • 1 Starter • 2 Main Courses • 2 Side Dishes • 1 Salad • 1 Bread • 1 Dessert)

Executive Menu

R 375.00 per person

(Your choice of: Arrival Snacks • 2 Starters • 3 Main Courses • 3 Side Dishes • 2 Salads • 2 Breads • 2 Desserts)

Arrival Snacks

(Served by our waiters to your guests on arrival)

Bruschetta with traditional toppings
Cocktail German sausages with mustard
Cocktail zucchini and mature cheddar quiche

Plated Starters

Spicy butternut soup served with seed loaf
Hearty vegetable broth served with seed loaf
Smoked chicken cold salad served with ciabata
Pan fried line fish with lemon butter and garnish salad
Black mussels with creamy white wine sauce on a bed of basmati rice

Main Courses

Traditional chicken and mushroom pie
Gammon glazed with Cape mustard and honey
Roast chicken with sage and onion stuffing
Roast eye of silverside with garlic, herb and mustard gravy
Line fish served with lemon butter

Side Dishes

Savoury rice with peppers
Penne pasta with salami, mushroom and mature cheddar
Oven grilled potato wedges with herb and sea salt seasoning
Young jacket potatoes with Garlic and parsley butter
Basmati rice with spring onion
Pumpkin fritters with caramel sauce
Zucchini with tomato and button mushrooms
Medley of stir fried vegetables with peanut oil
Honey-glazed carrots with cinnamon
Cauliflower and Broccoli Au Gratin
Italian Ratatouille

Salads

Salad Caprese
Traditional Greek salad
Moroccan Couscous salad
Beetroot, apple and yogurt salad

Breads

Freshly baked cocktail rolls
Oven-warmed Ciabata bread
Sweet home-baked bread
Fresh Garlic bread

Desserts

Sticky date and nut pudding with caramel sauce and custard
Fresh fruit salad with vanilla yogurt and sugared nuts
Old fashioned Malva pudding with custard or cream
Fruity brandy pudding with cream
Strawberry cheesecake
Chocolate mousse

Filter Coffee and Tea

Braai Packages

(The following packages include Venue Hire and the selected Menu)

Casual Braai Menus R 295.00 per person

Snoek Braai

Fresh Cape Snoek
Baked Sweet Potato with
butter and apricot jam
Home Baked Bread
Crispy Garden Salad
Your choice of Dessert

OR

Spatch Cock Chicken Braai

Whole Marinated Chicken (1/4 p/p)
Peri-Peri or Lemon and Herb Basting
Crispy Garden Salad
Savoury Rice
Garlic Bread
Your choice of Dessert

OR

2 Meat Braai

Lamb Chop & Sausage
Hot Potato & Mushroom Dish
Crispy Garden Salad
Garlic Bread
Your choice of Dessert

Executive Braai Menus R345.00 per person

Ruslamere Braai

Lamb Chop, Chicken & Boerewors
Creamy Vegetable dish
Spicy Pasta Salad
Greek Salad
Garlic Bread
Your choice of Dessert

OR

Lamb Potjie

Lamb Knuckle & Vegetables in Season
Curry Pineapple and Peach Salad
Bean Salad
Turmeric & Raisin Rice
Home Baked Bread
Your choice of Dessert

OR

Seafood Potjie

Line Fish, Calamari, Baby Squid, Mussels
Crab Sticks, Shrimp and Rice
Creamy Mushroom & Pepper Sauce
Crispy Garden Salad
Home Baked Bread
Your choice of Dessert

Desserts

*(Your choice of **one** of the following Desserts)*

Malva Pudding and Custard
Apple sponge with cream and Custard
Fresh Fruit Salad & Ice Cream
Sticky Toffee and Nut Pudding with Ice Cream
Cheesecake

Platter Options

(Each Platter contains 10 portions of each item)

Sandwich Quarters Platter - R170.00

Ham, Cheese and Tomato
Roast Beef
Chicken Mayonnaise

Savoury Platter - R200.00

Samosas
Spring Rolls
Sausage Rolls
Rissole's

Chicken Platter - R260.00

Chicken Drum Sticks
Buffalo Wings
Crumbed Chicken Strips

Meat Platter - R260.00

Chicken Strips
Rump Strips
Preserved Meats
Cocktail Meat Balls
Calamari strips

Veggie Platter - R160.00

Cucumber and Carrot Sticks
Celery, Cauliflower and Broccoli
Cherry Tomatoes
Olives and Feta
Creamy Herb Dip

Dip & Crackers - R180.00

Cream Cheese Dip
Chicken Liver Pate
Avocado Dip
Selection of Crackers and Breads

Cheese Platter - R285.00

Selection of South African Cheeses
Brie, Camembert, Cheddar and Blue
Selection of Crackers and Breads

Sweet Platter - R270.00

Homemade Cheese Cake
Assorted Danish Pastries
Confectionaries

Venue Hire:

POOL DECK	Seats up to 80 guests / 100 guests standing	R 3,000.00
BANQUETING VENUE	Seats up to 60 guests / 80 guests standing	R 2,500.00

Venue Set Up Times:

- Set up may commence at 08h00 onward on the day of the function. Set up on the day preceding the function by prior arrangement only.
- All décor and hired goods are to be removed from the venue the same day once the function has concluded or between 08h00 and 09h00 the day after the function, unless other arrangements have been made with the venue.

Décor:

We highly recommend the services of *Celebrations*, a professional Function Design and Décor specialist. If so desired, we would be happy to arrange an appointment on your behalf to discuss the décor options and themes available at Ruslamere.

Celebrations offers:

- Venue and Table décor
- Draping and fairy lights
- Floral design
- Candles and candle stands
- Hand-crafted stationery
- Special requests

Allan (Tel) 021 558 4142
(Cell) 083 325 0946



Bar Services:

Ruslamere is fully licensed and offers a wine list selected exclusively from the Durbanville Wine Valley. A full range of local and international liquor and beverages are also available, and other wines can be organised for your function on request.

- The bar is run according to your requirements; options available include: cash-bar, open-bar or bar facilities limited at a certain amount or on specific beverage items.
- No private beverages may be brought onto the premises for consumption, without the prior approval of the venue.
- Corkage can be arranged beforehand @ R 25.00 per bottle opened on the premises.
- Last rounds at the bar will be served at 23h45.
- As Ruslamere hosts overnight guests, the venue is to kindly be vacated by 00h15.
- Our beverage Price List is available on request. Kindly note that all beverage prices quoted are current and subject to change.
- Please note that a 10% Service fee will be charged on the Food and Beverage total of the function.
- A selection of Welcome Drinks is available:
 - Alcoholic punch **R 20.00 per glass**
 - Non-alcoholic punch **R 10.00 per glass**
 - Sherry **R 10.00 per glass**
 - Sparkling Wine **R 69.00 per bottle**
- Jugs of fresh fruit juice are available at **R40.00 per jug** (serves 6-8 glasses per jug).

Music and Entertainment:

- Although Ruslamere's function packages do not include any music and entertainment, we can recommend a wide variety of music from DJ's to live entertainment.
- For assistance, please discuss your requirements with the Events Coordinator, who will gladly assist with recommendations and arrangements.
- Owing to the nature of our establishment and out for respect for our in-house guests, the music is to be turned down at 23h30 and turned off at 24h00. Unfortunately no extended venue times past 24h00 are permitted.

Payment Conditions:

- Once a provisional reservation has been made for your wedding date, a deposit of R3,000.00 is payable within 7 days in order to secure your date. Should no deposit be received within 7 days of booking your function date, Ruslamere reserves the right to release your provisional booking.
- A payment of 50% of the quoted total is required 3 months prior to the function date.
- The balance of the payment must be paid in full 7 days prior to the function date.
- Final guest numbers and menu requests are to be confirmed a minimum of 2 weeks prior to the function date.
- All charges incurred during your function are to be settled in full on the day of departure.
- Owing to the nature of our industry, a 100% Cancellation Fee will be levied should this booking be cancelled, or reduced in size, less than 7 days prior to the function date, once we've received your confirmation.
- A 50% Cancellation Fee will be levied should this booking be cancelled, or reduced in size, between 8 and 14 days prior to the function date.
- We accept all major Credit Cards, Cash and EFT payments.

Catering:

- You will find a selection of menus available to you. Please note that we can also customise a menu for your special requirements.
- Menus are to be confirmed at least 14 days prior to the date of your function.
- Ruslamere does not accommodate any private or outside catering.
- Kindly note that all menu prices quoted are current and subject to change.



Special Dietary Requirements:

- Our team of highly qualified chefs will ensure that for all dietary requirements, they receive the highest quality with regards to ingredients, the cooking process and with our usual spark and passion.
- For strictly Halaal and Kosher guests, we have selected Halaal and Kosher certified suppliers to do us this honour.
- Ruslamere will charge the certified meal and delivery at cost price plus an administration fee of R35.00 per person.

Children:

- Children below the age of 3 years are complimentary.
- Children between the age of 3 and 12 years will be charged at half the cost of the menu selected.

Guest Accommodation

We offer 21 guest rooms at our establishment. Each en-suite room is tastefully furnished and equipped with direct-dial telephones, air conditioners, electronic safes, 15 channels of DSTV and wireless internet connectivity.

	Single B&B	Sharing B&B
Luxury Studios	R 725.00 per person	R 485.00 per person sharing
Executive Suite	R 805.00 per person	R 615.00 per person sharing
Luxury Loft Apartments	R 825.00 per person	R 625.00 per person sharing
Honeymoon Suite		R 615.00 per person sharing
<i>Includes a complimentary Honeymoon turndown service</i>		

*Above quoted rates are valid from 17/01/2010 to 16/01/2011.
All rates are inclusive of 14% VAT.*



Accommodation includes:

- Full English Breakfast
- Coffee & Tea Facilities
- Guest amenities
- Hairdryer
- Iron & Ironing Board
- Private entrance and secure parking
- Access to the strength and cardio gym
- (Relaxation and Beauty Spa treatments are available at an additional charge)

Check In Time: 15h00

Check Out Time: 10h00

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