



River

MEADOW MANOR

YEAR-END FUNCTION GUIDE



Welcome To River Meadow Manor

Perfectly situated between Johannesburg and Pretoria, our beautiful venue boasts a variety of indoor and outdoor spaces for you to celebrate with your team.

We have carefully selected menus to ensure your year-end function is the celebration you all deserve. Choose from one of the packages below or contact us to tailor your function just for you.



Venue Hire

50 – 60 Pax: R65.00pp

60 – 80 Pax: R 85.00pp

80 – 100 Pax: R105.00pp

Includes venue choice, crockery, cutlery, glassware,
inhouse table linen & serviettes



Welcome Drinks & Snacks

(optional)

Beverage options include, Craft Beers, Bubbly & Wine Bar,
Gin & Cocktail Bar - R 80.00pp

A cash bar option is also available

Harvest table | R 150.00pp

Biltong & nuts, assorted freshly baked breads & biscuits served with a selection of cheeses, cold cut meats, homemade preserves, pesto, hummus, marinated olives and flavoured butters.

Canapé platters | R 95.00pp

Mini quiches, caprese kebabs, mini chicken pies, vegetable spring rolls, yogurt & onion meatballs, beef samosas.



The Traditional Buffet | R 365.00 pp

Infused Water & Tea & Coffee station included

Starter Buffet Selection

Please choose 3 cold & 2 hot starters

Buffet Menu includes Meats, Starches & Vegetables

Please choose 2 meats, 2 vegetables & 2 starches.

Dessert

Please choose 3 options

Starters *(select 3 cold & 2 Hot)*

COLD

Avocado & tuna roulade

Caprese salad served on micro herbs

Grilled peach, peppadew, avocado & feta salad with vinaigrette

Asian chicken salad with ginger & sesame dressing

Moroccan couscous salad

Nuts, berries & plum salad with berry & balsamic dressing

HOT

Mini leek & baby marrow quiches with herb salad

Butternut soup

Cream of mushroom soup

Homemade tacos

Coronation chicken scones

Grilled vegetable antipasti with fresh herb dressing

Phyllo baked figs with goats cheese

Chicken wings with sanbei sauce

Broccoli tempura with ponzu dipping sauce

Salads *(select 2)*

Potato salad with fresh dill & pickled cucumber & mayo aioli

Fussily pasta with pesto, Rosa tomatoes & fresh basil

Build your own salad bar:

Mixed salad leaves, red onion, white onion, feta cheese, cucumber, fresh herbs, tomatoes, croutons, julienne carrots, red & green peppers.

Assorted mixed leaves, poached pear, Gorgonzola & walnut salad

Caprese salad: tomato, mozzarella, pesto, basil

Rocket salad with roasted beetroot & orange

Couscous salad, with roasted butternut, fresh mint & feta cheese

The Traditional Buffet Selections

Starches *(select 2)*

Rosemary and garlic roasted baby potatoes

Mash potatoes with Parmesan

Potato & leek bake

Fried Basmati rice (with no egg) and freshly chopped herbs

Wild brown rice & quinoa

Lemon infused barley

Vegetables *(select 2)*

Creamy spinach with feta

Cauliflower & broccoli au gratin

(served with a cheese sauce & topped with roasted crumbs)

Green beans with onion & bacon

Oven roasted butternut & sweet potatoes with honey & orange

Pumpkin fritters with a caramel drizzle

Roasted seasonal vegetables

Char-grilled baby marrow with red onion

Orange and ginger glazed roasted carrots

The Traditional Buffet Selections

Meats *(select 2)*

Mustard & herb crusted beef roast served with a red wine jus

Homemade hearty beef, potatoes & red wine casserole

Greek style yogurt & herb marinated chicken pieces with apricots

Chicken & mushroom country style pie

Chicken breast with Parmesan and herb crust

- served with a tangy lemon herb sauce

Smoked gammon with honey & mustard sauce

Pork slow roasted - served with grilled apple slices

Rosemary & garlic slow roasted Greek lamb

- served with mint, tzatziki or brown jus

Lightly battered deep fried fish with a tartar & lemon wedges

Dessert *(select 3)*

Vanilla, chocolate, berry or passionfruit cheese cake

Lemon meringue tart

Peppermint tart

Vanilla infused ice-cream with 3 sauce options:

chocolate, caramel & banana, berry, chopped nuts, Oreo crumble, chopped meringue

Vanilla crème brûlée

Layered pavlova cake with clotted cream and fresh berries

Death by chocolate mousse cake

Red velvet cake with a crème fraîche frosting

Malva pudding with a French anglaise

Caramel cupcakes with butter cream frosting

The Traditional Buffet Selections

Gourmet Burger Bar | R265.00pp

Infused water & Tea & Coffee station included

Snacks: Biltong, Droewors, Potato Chips, Peanuts & raisins

Selection freshly baked burger rolls

wholewheat, Seeded & Plain white, Gluten free on request

Poke bowl selection to build your burgers

Tomatoes, mozzarella, cheddar, olives; fresh & pickled cucumber, caramelized onion, fresh onion, mixed lettuce, tomato slices, olives, avocado, pineapple

Carvery: (Select two)

Lamb & Beef roasts on the Spit or Marinated spicy Chicken fillets

Sauces:

BBQ sauce, mushroom sauce, mayonnaise, tomato sauce, Dijon and wholegrain mustard

Served with chunky potato chips, skin on or potato salad with dill & mayo

Dessert

Select two from our dessert selection above





Open Fire Feast | R325.00

Infused water & Tea & Coffee station included

Freshly baked breads, butters, preserves, hummus & chicken liver pate

Build your own salad

Lettuces, tomatoes- sliced as well as rosa, cucumbers, pickles, onions, green and black olives, assorted peppers, avocado, pineapple and feta

Chicken flatties on the flames, lemon & herb or barbeque

Traditional boerewors with mustard and relish

Barbeque marinated steaks

Pap and tomato relish

Potato and leek bake or baby rosemary roasted potatoes (select 1)

Broccoli, cauliflower, corn, onions & peppers with a mayo dressing

Roasted mixed seasonal vegetables

Dessert - select 2 from our buffet dessert menu



Spit Braai | R365.00 pp

Freshly baked breads
served with spicy chicken livers & watermelon preserves

Biltong salad

Caesar salad

Lamb on the spit

Snoek on the coals

Flame grilled chicken pieces

Corn on the cob

Traditional pap & chakalaka

Stuffed black mushrooms

Sage butter baby potatoes

Pumpkin fritters with caramel drizzle

Dessert

Select 2 from our buffet dessert options



Platter menu Selections

Each platter serves 5 people

Cocktail Platter A | R 753.25

Slow roasted Dijon incrusted beef slices, cocktail chicken pies, olive smoked chicken, beef samosa's, spicy cocktail sausages with honey glaze

Cocktail Platter B | R 835.00

Barbeque marinated cajun chicken strips, phyllo vegetable spring rolls, mini baby back glazed riblets, yogurt & spring onion meatballs, mini vegetable quiches

Seafood Cocktail Platter | R765.00

Herbed cajun incrusted fish kebab, tempura prawns, shrimp rissoles, haddock quiches, mini fish & potatoes cakes with aioli

Cheese Platter | R 870.00

Cheddar, mozzarella, blue cheese, camembert cheese, brie cheese, creamy white gouda
Served with preserves, fruits, nuts & biscuits.

Fresh Crudite Cocktail Platter | R 560.00

Asparagus, carrots, broccoli, mixed peppers, green & black olives, celery, baby Rosa tomatoes,
Dips: Hummus & Tzatziki



Plated Menus

Infused water & Tea & Coffee station included

Choose between our exclusive 4 or 5 course plated menus

4 course: R 385.00 pp

5 course: R 400.00 pp

4 course:

Amuse Bouche

Starter

Roasted tomato soup with freshly baked bread and herbs

Or Tandoori cauliflower salad

Mains

Beef fillet with pommes puree, seasonal vegetables and a red wine jus

Or Seared Kingklip fillet with crispy potatoes, seasonal vegetables and lemon Beurre blanc

Or Roasted butternut pasta with toasted nuts

Sorbet

Dessert

Honey yoghurt and gooseberry Mille-Feuille with preserved figs

Or Eton Mess

5 course:

Amuse Bouche

Starters

Gorgonzola and pear salad with creamy vinaigrette

Or Duo of Kuro prawns served with a warm vegetable salad

Mains

Beef rump with wild mushrooms, seasonal vegetables and red wine jus

Or Seared salmon with risotto and seasonal vegetables hollandaise sauce

Or Ratatouille with a butter sauce

Sorbet

Desert

Belgian chocolate tart with macerated berries

Or Coffee crème brule with biscotti

Friandise



We look forward to hosting you

Please contact us to secure your date,
or for any queries or special requests.

info@rmmanor.co.za

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