



Dear Valued Guest,

Thank you very much for your interest in hosting your Special Event at ***Ruslamere Hotel, Spa and Conference Centre***. It's a great honour for us to be part of making this special event a successful and memorable one.

Ruslamere Hotel, Spa and Conference Centre are 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 Special Event, Party or Launch, with several locales from which to choose.

Please feel free to contact us at any time to arrange an appointment with the Events Coordinators, Alexis Snell – Loubello or Michelle Venter, to view our beautiful establishment.

Warmest Regards,

The Ruslamere Team

Functions at Ruslamere

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

Terrace

Seats up to 120 guests excluding a dance floor

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

BANQUETING VENUE

Seats up to 72 guests excluding a dance floor

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

The Venue includes:

- Venue available for up to 6 hours
- from start to finish
- Round tables (seating 6 to 8 guests)
- Chairs
- 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 20.00** each
(Available in White or Black)
- Red Carpets at **R 450.00** each
(Two Available - 10 metres each)
- PA System and Cordless Microphone
at **R 1,500.00**

Breakfast Packages

Casual Breakfast Menu R120.00 per person

On the Buffet:

Muesli, fruit salad & yoghurt
Bacon, cocktail beef or chicken sausages, chive
scented scrambled eggs
Grilled tomatoes & sautéed button mushrooms
Toast, cheese & preserves
Tea, Filter Coffee & Fruit Juice

Executive Breakfast Menu R160.00 per person

On the Buffet:

Muesli, fruit salad & yoghurt
Bacon, cocktail beef or chicken sausages, chive
scented scrambled eggs
Grilled tomatoes & sautéed button mushrooms
Spicy tomato & onion relish, crispy hash brown
Selection of cold meats
Toast, cheese & preserves
Freshly baked muffins & croissants
Tea, Filter Coffee & Fruit Juice

Brunch Baskets

Each Brunch Basket contains 10 of each item.

The Croissant, Muffin and Scone Brunch Baskets are served with butter, cheese and preserves.

Croissants	R 120.00 per basket
Muffins	R 70.00 per basket
Scones	R 80.00 per basket
Danish Pastries	R 140.00 per basket
Sandwich Quarters	R 70.00 per basket

Venue Hire:

POOL DECK	Seats up to 72 guests	R 6,000.00
BANQUETING VENUE	Seats up to 72 guests	R 5,500.00

Lunch / Dinner Package

The Following packages include Venue Hire and the Selected Menu for a Minimum of 30 Guest

Casual Menu

Choice of: 2 Salads / 2 Main Coarse/ 2 Side Dishes / 2 Desserts

R295.00pp

Executive Menu

Choice of: 3 Salads / 3 Main Coarse/ 3 Side Dishes / 3 Desserts

R415.00pp

Salads

Green Salad

Served With Olives, Feta, Tomato, Peppers, and Onion

Accompanied by Balsamic Reduction, Olive Oil and Home Made Salad Dressing

Creamy Potato, Bacon & chive Salad

Waldorf salad

Spicy Cape Style Three Bean Salad

Cous Cous & Raisin Salad

Served with Walnuts, cucumber, Tomato and Caramelized Onion

Pear, Blue Cheese & Walnut Salad

Apple & Blue Cheese Coleslaw

Pickled Malay Style Mussel and Calamari Salad

All Salads Served With Assort Home-Made Breads

Homemade Dressings

Main Course

Prime Roast Beef Served With a Rosemary Jus

Roast Leg of Lamb Accompanied With a Mint Infused Gravy

Braised Beef Short Rib & mushroom Casserole in Stout

Roast Leg of Pork with A Honey Mustard Sauce

Lemon and Herb Roast Chicken with a Natural Jus

BBQ Garlic & Lemon Chicken Breast with Fresh Chive

Traditional Malay Lamb Curry

Served with Tomato Salsa, Chutney and coconut

Steak and Mushroom Pie Topped With Butter Pastry

Tempura Fish with Fresh Lemon & coriander

Garlic and Herb Fish Bake Dressed In a Creamy Sauce Topped With Sauté Peppers

And Pecorino Cheese

Side Dishes

Herbed Basmati Rice
Oven Roasted Paprika Potato's
Seasonal Summer Vegetables Tossed In Herb Butter
Cauliflower and Cheese Sauce
Steamed Broccoli served with Almond Butter
Roasted & Caramelized Cinnamon and Butternut
Baked Potatoes with Sour Cream & Chives
Creamy Mushroom & Herb Potato Bake
Spinach & feta lasagne topped With Mature Cheddar
Glazed Carrots in Ginger

Dessert

Cape Brandy Pudding with Vanilla Custard
Apple Crumble with Fresh Cream
Lemon Cheese Cake with Berry Compote
Chocolate Mousse with Chantilly Cream
Chocolate Eclairs Filled With Cream
Fruit Salad & Ice-cream

Filter Coffee & Tea

Lunch / Dinner Package

The Following packages include Venue Hire and the Selected Menu for a Minimum of 30 Guest

Choice of: 2 Main Course/ 1 Dessert

Budget Menu

R220.00pp

Salads

Green Salad

Served With Olives, Feta, Tomato, Peppers, and Onion

Accompanied by Balsamic Reduction, Olive Oil and Home Made Salad Dressing

Creamy Potato, Bacon & chive Salad

All Salads Served With Assort Home-Made Breads

Homemade Dressings

Main Course

Roast Chicken with Natural Gravy

Beef & Vegetable Casserole

Hake in a Lemon Butter Sauce

Sides

Herbed Basmati Rice

Oven Roasted Paprika Potato's

Seasonal Summer Vegetables Tossed In Herb Butter

Desserts

Cape Brandy Pudding with Vanilla Custard

Lemon Cheese Cake with Berry Compote

Chocolate Mousse with Chantilly Cream

Fruit Salad & Ice-cream

Lunch / Dinner Package

Spit Braai Menu 1

Choice of: Lamb or Pork Whole

R200.00pp

Budget Menu

Spit Braai Menu

Salads

Green Salad

Served With Olives, Feta, Tomato, Peppers, and Onion

Accompanied by Balsamic Reduction, Olive Oil and Home Made Salad Dressing

Tany Coleslaw

Home Made Bread

& Home Made Dressings

From The Spit

Whole Lamb

Slow Cooked With Rosemary Infused Basting

Or

Whole Pig

Infused With Herbs and Coarse Salt

Side Dishes

Corn on the Cob

Fire Baked Potatoes

Spit roasted Onion

Desserts

Ice Cream & Chocolate Sauce

Lunch / Dinner Package

Spit Braai Menu 2

The Following packages include Venue Hire and the Selected Menu for a Minimum of 50 Guest

Choice of: Lamb or Pork Whole

R360.00pp

Budget Menu

Spit Braai Menu

Salads

Green Salad

Served With Olives, Feta, Tomato, Peppers, and Onion

Accompanied by Balsamic Reduction, Olive Oil and Home Made Salad Dressing

Biltong & Blue Cheese Salad

Smoked Chicken Citrus & Nut Salad

Home Made Chakalaka, Corn & Pot Bread

& Home Made Dressings

From The Spit

Whole Lamb

Slow Cooked With Rosemary Infused Basting

Or

Whole Pig

Infused With Herbs and Coarse Salt

Side Dishes

Corn on the Cob

Fire Baked Potatoes

Oven Grilled Seasonal Vegetables

Pap Tert

With Cheddar & Pecorino Cheese

Tomato Smoor

Desserts

Malva Pudding with Custard
Ice Cream & Chocolate Sauce

Platter Options

(Each Platter contains 10 portions of each item)

Breakfast Pastry Platter – R240.00

Selection of Danish pastries
Mini Scones
Mini Muffins

Served with grated cheese, mini butter & mini
jams

Assorted Pastry Platter – R300.00

Mini quiche
Sausage rolls
Cocktail samoosas

Open tartlets filled with sweet chilli cream cheese
& caramelized red onions

Open Canapes – R380.00

Bruschetta topped with an assortment of
toppings:

Cream cheese, salmon & caviar
Tuna Mayonnaise

Roast beef with pickled mustard & gherkins
Creamy chicken mayonnaise

Sandwich Platter – R295.00

Chicken mayonnaise
Cheese, ham & tomato
Roast beef & mustard
Tuna mayonnaise

Chicken Platter – R350.00

BBQ chicken drummies
Chicken kebabs
Crispy chicken strips
Spicy chicken wings

Cold Meat Platter – R280.00

Sandwich ham
Salami
Smoked chicken
Roast beef
Olives
Cherry tomatoes
Cucumber batons
Preserved Meats
Cocktail Meat Balls
Calamari strips

Hot Meat Platter – R425.00

Cocktail meat balls
BBQ chicken drummies
Sticky mini ribs
Beef kebabs

Veggie Platter - R190.00

Mini vegetable wraps
Cocktail vegetable kebabs
Crumbed mushrooms
Olives
Cherry Tomatoes

Venue Hire:

POOL DECK	Seats up to 72 guests	R 6,000.00
BANQUETING VENUE	Seats up to 72 guests	R 5,500.00

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:

Décor enquiries and suggestions can be made with our Banqueting team, to ensure your event or wedding is planned with signature style and glamour.

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 @ **R40.00 per bottle** opened on the premises.
- Last rounds at the bar will be served at 23h30.
- As Ruslamere hosts overnight guests, the venue is to kindly be vacated by 24h00.
- 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 30.00 per glass**
 - Non-alcoholic punch **R 20.00 per glass**
 - Sherry **R 15.00 per glass**
 - Sparkling Wine **R 180.00 per bottle**
- Jugs of fresh fruit juice are available at **R45.00 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 off by 23h30. 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.
- All charges incurred during your function are to be settled in full on departure.
- Final guest numbers and menu requests are to be confirmed 14 days prior to the function date at the latest.
- 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.
- Should you cancel your confirmed booking more than 30 days prior to your function date, you are entitled to a refund of your R3, 000.00 deposit. However, Ruslamere will retain R250.00 as an administration fee for this.

Catering:

- You will find a selection of menus available to you. Please note that we can also customise a menu for your special requirements.
- Menu choices 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.