



PREMIER HOTEL

ROODEVALLEY - PRETORIA



WEDDING PACKAGE

CONTACT DETAIL

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WWW.PREMIERHOTELS.CO.ZA

PACKAGE IS VALID FROM:

1 MARCH 2021 - 28 FEBRUARY 2022

DEAR FUTURE MR & MRS,

Congratulations on your engagement and thank you for considering Premier Hotel Roodevalley. Your wedding day is one of the most important days of your life and we are committed to helping you create lasting memories.

Nestled on the banks of the Pienaar's River in the Roodeplaat Estuary, surrounded by a Nature Reserve and a Bird Sanctuary, Roodevalley is an idyllic venue situated in the north of Tshwane on a 11-hectare plot with rolling lawns and boasting both indoor and outdoor venues.

Our unique Loerie Amphitheatre can be set up as a Chapel, with breathtaking views of the River and is the perfect setting for a romantic outdoor ceremony for up to 120 guests.

Our Sunbird venue is our "rain-plan" venue to host your ceremony in the event you are blessed with rain on your special day. It is a thatched venue with large windows looking out to the gardens & swimming pools.

The Cormorant Terrace is our main reception venue which boasts extensive windows, overflowing onto a large extended balcony, offering spectacular views of the river. It is the ideal venue for your wedding and can seat up to 120 guests.

Our Co-Ordinators will provide you with organized and attentive service to ensure your wedding remains the talk of the town for years to come.

Our Executive Chef and Kitchen Brigade have crafted the perfect dishes for you to choose from. Roodevalley's kitchen is legendary for its generous Country Style Buffet with traditional and international cuisine. Guests with dietary requirements are easily catered for by prior arrangement.

WEDDING PACKAGE INCLUDES

Loerie Amphitheater with breath-taking views of the Pienaar's River (weather permitted) or Sunbird (indoor chapel) for the ceremony.

Full Co-ordination of your wedding day

Ceremony venue with White Wimbledon Chairs

PA system with microphone for Ceremony and Reception

Service staff (waiters & barmen) with one event supervisors

After your Ceremony your guest can enjoy
Fruit Infused Water, Fruit Juice and a glass of Old Brown Sherry.

With a Mezze Platter

Selection of Cold Meats, Vegetable Crudités, Olives, Tzatziki Sauce,
Chili Salsa, Salsa, Pesto, Cheese & Flatbread

Three Course Buffet:

Farm Style Menu, Country Pride Menu or Luxurious Menu

Executive Thatch Room for one nights on a bed and breakfast basis for
2 people.

This Executive Thatch Room may be used as a Dressing room for the
bride and bridesmaids on the day of the wedding.

Hotel Room for the groom and groomsmen to get dressed in on the
day of the wedding.

Snacks and drinks for dressing rooms can be arranged at an additional
cost.

A Romantic Turn-down in the Bridal Suite on your wedding night.

Black Or White Table Cloths & Napkins

Picturesque landscape with lots of photo opportunities



**INCLUSIVE WEDDING PACKAGE
MIN 50 – MAX 120 GUESTS**

**FARM STYLE MENU:
LUNCH/DINNER
PACKAGE
@ R630.00 PER PERSON**

**COUNTRY PRIDE MENU:
LUNCH/DINNER
PACKAGE
@ R665.00 PER PERSON**

**LUXURIOUS MENU:
LUNCH/DINNER
PACKAGE
@ R710.00 PER PERSON**





ADDITIONAL SERVICES

The following can be arranged by the hotel with outside suppliers:

- Tiffany, Phoenix or Wimbledon chairs
- Stationary & seating plan, menus, etc,
- DJ, Band, Music or any Sound and AV equipment
- Flowers
- Decorations and casual labour for décor setup
- Overlays and runners
- Chair covers
- Additional venues for storage and children's playroom and more.

TIMING LIMITS

Morning:

your venue will be available from
08h00 - 16h00

Afternoon:

your venue will be available from
10h00 - 18h00

Evening:

your venue will be available from
16h00 - 24h00

Should you want to run overtime with your wedding an overtime charge of R2 000.00 per hour will be charged to keep the bar open after 24h00. But strictly no later than 02h00 as per Liquor Act and Licence.





ACCOMMODATION

For room bookings, guest can email the hotel directly
rec.roodevalley@premierhotels.co.za .

The Deluxe River rooms have two double beds in the room therefore a supplement rates apply when more than two adults share the room.

- 40 x Garden Rooms
- 40 x Hotel Rooms
- 16 x Deluxe River Rooms
- 4 x Executive Thatch Rooms

MUSIC

Musicians, Bands or DJ's must always be adhered to reasonable noise levels as we have other guest at the hotel enjoying facilities.

As Roodevalley Hotel is surrounded by a nature reserve and in a bird sanctuary, we only allow our in-house supplier who has state of the art equipment at affordable rates to ensure your party remains a hit.



BAR SERVICE

Please let us know if you would like a cash bar or an open bar.

Your wine list must be finalized 14 days prior to the event day for us to finalize the orders and bill.

No outside beverages are allowed.

Upon arrangement, a corkage fee of R200.00 per 750ml bottle of wine or champagne will be charged if we are not able to source your specific wine or champagne for you.

A set bar account must be settled prior to the event when an open bar is required.

All prices quoted are vat inclusive and are subject to change without prior notification.



SERVICE PROVIDERS

All decorations must be removed the same day as the event, unless arranged otherwise.

Roodevalley cannot be held accountable for items stored at our venue.

Please inform the florists, band, entertainers, etc. That we do not supply extension cords, nor accept responsibility for any loss or damage to their equipment.

The service provider is responsible for cleaning the area used during setup.

MENU INFORMATION

For alternative options, vegetarian, special requirements & additional extras please discuss with your function coordinator.

A minimum catering charge shall automatically be added as per your minimum guest requirements for your selected venue.

Following in the footsteps of good food practice, we will not be supplying "doggie bags" of any kind, nor will we allow any food items to be brought in, unless it has been signed off and approved by management.

We cannot cater for unannounced guest and you are there for responsible to ensure that your final guest amount is given through prior to your event.

Please note that T&C's apply with all our menu's.





PRE-DRINKS

Fruit Infused Water Dispenser R50.00p/d
(for every 30 guests)

JC Le Roux R185.00p/bottle

Fruit Juice Dispenser R250.00p/d
(for every 30 guests)

Allesverloren Port R28.00p/p

Monis Sherry R24.00p/p

ARRIVAL SNACKS

Cheese Board R75.00p/p
(Assortment of Crackers, Breadsticks & 3 Cheeses)

Mezze Platter R90.00p/p
(Selection of Cold Meats, Vegetable Crudités, Olives, Tzatziki Sauce, Chili Salsa, Salsa, Pesto, Cheese & Flatbread)

Harvest Table R125.00p/p
(Selection of Cold Meats, Mix Nuts, Dry Fruit, Seasonal Fruit, Carrot & Cucumber Crudités, Cherry Tomatoes, Assortment of Breads, Flavored Butter, Jams & Dips)

FARM STYLE MENU

Starters

Meatballs and Spicy Mayo Dip
Caramelized Onion and Feta Tart

Salad Valley

Build your own Seasonal Salad Bar

Starch

Savory Rice
Herb, Garlic and Butter Potatoes

Casserole

Beef Pepper Pot

Country Roast

Lemon and Herb Chicken Pieces
Grilled Fish with Herb Butter Sauce
Sliced Pork Neck in Apricot Jus

Vegetables

Mediterranean Mixed Veg
Baked Butternut

Desserts

Malva Pudding with Custard
Seasonal Fruit Salad
Cheese Cake
Black Forest Trifle





COUNTRY PRIDE MENU

Starters

Marinated Mussels
Anti-pasta Platter

Salad Valley

Build your own Seasonal Salad Bar

Starch

Pap with Tomato Relish
Savory Rice
Roast Potatoes
Baked Vegetable Pasta

Casserole

Lamp and Tomato Bready
Green-Tai Chicken Curry

Country Roast

Spiced Beef Sirloin with Red Wine
Mushroom Sauce
Pan-fried Fish with Lemon Caper Cream Sauce

Vegetables

Ratatouille
Sweet Carrots with Sesame Seeds

Desserts

Chocolate Fudge Pudding with Custard
Apple Pie
Mini Assorted Cakes
Seasonal Fruit Salad
White Chocolate and Vanilla Mousse

LUXURIOUS MENU

Starters

Seafood Platter
Cold Meat Platter
Spinach, Feta and Peppadew Quiche

Salad Valley

Build your own Seasonal Salad Bar

Starch

Pap with Tomato Relish
Savory Rice
Roasted Baby Potatoes with Roasted Garlic
Creamy Roasted Tomato Pasta Bake

Casserole

Traditional Beef Casserole
Chicken Coq Au Vin

Country Roast

Flame Grilled Chicken with Spicy Peri-Peri
Tempura Fish with Tartar Sauce
Stuffed Lamp Roll with Mint Sauce

Vegetables

Butternut Bake
Mediterranean Mix Vegetables
Green Beans with Caramelized Onions
and Black Pepper

Desserts

Sticky Toffee Pudding with Custard
Mini Red Velvet Cakes
Butterscotch Pie
Fruit Salad
Chocolate Eclairs

