

Hotel Bergs would like to introduce you to its beautiful and luxurious country residence Rumene Manor. Rumene Manor offers 5* services and facilities following the best traditions of award winning Hotel Bergs only 100 km away from Riga in one of the most picturesque regions of Latvia – Kandava County.

Rumene Manor's aesthetically pleasing environment is suitable for celebrations, weddings and other special events with availability of luxurious accommodations. Rumene Manor is an ideal place for one or more day events and can accommodate up till 50 guests. Along with the five spacious suits in the Main House, five two-story apartments in the Historical Stable House and Garden House's three apartments, the manor's luxury lodging facilities can accommodate 28 persons in 14 apartments. It is possible to accommodate up till 22 persons in additional beds. In the formal sit down style Restaurant Bergs team can serve up till 45 guests in sumptuous Dining room or a reception up till 100 guests on the 1st floor or in tents in the spacious Manor park.

Wedding offer for 100 persons with accommodation (for 50 persons) and 3 course dinner menu

Exclusive Rumene Manor complex rental for event and accommodation (50 persons): Including the Main House, Garden House and Historical Stable House; Wedding tent and wooden floor for the celebration at the Manor's Park (360m2); Special welcome compliment for the Bride and Groom; Welcome drinks and snacks; A glass of sparkling wine for the first toast before dinner; 3 course Gourmet dinner with selected wines; Evening night buffet; Wedding cake; Service charge; Breakfast the next morning for all wedding guests;

Total amount: 30 870 EUR (308.70 EUR / per person)



Rūmenes muiža

KANDAVA • LATVIJA

Rumene Manor e-mail: rumene@hotelbergs.lv, phone. +371 677 709 60 www.rumene.lv



<u>3 course dinner menu</u>

Welcome drinks and canapes:

<u>Drinks</u>

Glass of Champagne for bride and groom - complimentary Summer Punch, Orange Juice Still Water, Tea/Coffee

Finger canapes

(Choose 3 canapes. €2.50 additionaly for each selection per person)

Foie-gras escalope, onion brioche, orange jam Chopped salmon, dark rye-bread toast, horseradish lemon cream, quail sunny-side up egg Shrimp toast Skagen, avocado cream, choux pastry tartlet Beef tartare, grated foie gras, truffle pecorino cream, parmesan cheese shell Duck terrine in a glass, burnt butter, cornichons, pickled onions Oyster tempura, Bloody Mary in a glass

Toast before dinner

(glass of Prosecco for each guest) Ruggeri Superiore Valdobbiadene D.O.C.G.

Dinner menu:

Appetizers

(Choose 1 option. €3.00 extra per person if having a choice of both)

Wild Scottish scallops,

parsnip cream, walnut oil, Brussels sprouts, Brie cheese, black truffle, passion fruit sauce

or

Beef tartare, brioche tuile, foie-gras crumble, truffle pecorino cream, cornichons, egg confit

<u>Main course</u>

(Choose 2 options. €5.00 extra per person if having a choice of three dishes)

Greenland halibut fried in salted butter, black-salsify saffron confit, Colonnata lardo, black-garlic purée, mussel chowder

or

Australian Wagyu beef Bavette steak, potato cream, Café de Paris butter, Alpu cheese, chervil, red-wine sauce

or

Saffron tagliatelle, porcini cappuccino, aged parmesan cheese, sautéed wild mushrooms, sage

<u>Dessert</u>

(Choose 1 option. \in 3.00 extra per person if having a choice of two options)

Crème brûlée tartlet, sea buckthorn sorbet, flamed white-chocolate

or

Hot Valrhona chocolate ganache, orange oil, honey ice-cream

or

Mille – Feuille, dark-chocolate praline, hazelnuts, almonds, mocha cream



Rumene Manor e-mail: rumene@hotelbergs.lv, phone. +371 677 709 60 www.rumene.lv



Rūmenes muiža Kandava • Latvija

Independently minded

Allocation of 1/2 bottle of wine per person with meal is included:

White wine (select one)

Domaine Mongeard-Mugneret Borgogne Chardonnay Jean- Claude Chatelain Pouilly-Fumé Pieropan Soave Classico Livio Felluga Collio Pinot Grigio Friuli D.O.C.G.

Red wine

(select one)

Coto De Imaz Rioja Reserva Cono Sur Block No28 La Rinconada Carmenere V.De Cachapoal Zenato Ripassa Dell Valpolicella Superiore D.O.C.G. Wynns Coonawarra Cabernet Shiraz Merlot

Evening buffet: (Choose 5 options. €4.50 additionaly for each selection per person)

Vegetable crudites, feta cheese sauce

Latvian and French cheese selection (seasonal cheese selection) served with acacia honey, chutney, home baked grissini

Meat platter - Cecina, prosciutto, chorizo, salami, rost beef sundried tomato, marinated pearl onions, olives, home made chutney, croutons, tomato pesto

Grilled roast beef salad with celery remoulade

Roman salad, pears marinated in white wine, pecan nuts, gorgonzola cheese

Mixed leaf salad, tomato, fresh vegetables, passionfruit sauce

Grilled bruschettas

Mini quiche selection

Mini croissants filled with selection of fillings





Rūmenes muiža Kandava • Latvija