

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 5 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;
5 course Gourmet dinner with selected wines;
Evening night buffet;
Wedding cake;
Service charge;
Breakfast the next morning for all wedding guests;

Total amount: 37 470 EUR (374.70 EUR / per person)



Rūmenes muiža Kandava · Latvija Rumene Manor e-mail: rumene@hotelbergs.lv, phone. +371 677 709 60 www.rumene.lv



Independently minded

5 course dinner menu

Welcome drinks and canapes:

Drinks:

Glass of champagne for bride and groom - complimentary RUGGERI SUPERIORE VALDOBBIADENE D.O.C.G. Orange juice Still water Tea / coffee

Finger canapes

(Choose 4 options. €2.50 extra for additional 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 buffer, cornichons, pickled onions
Oyster tempura, bloody mary in a glass

Toast before dinner

(glass of Champagne for each guest)

Taittinger Brut Reserve

Dinner menu with selected wines:

Amuse bouche

Baked oyster, smoaked eel, apple sabayon, foie gras

Marchese Antinori Montenisa Cuvee Royale Franciacorta DOCG Lombardy

Appetizers

Flamed wagyu beef carpaccio, celery remoulade, Iceland lobster tales, lightly smoked egg yolk Marchesi Antinori Tenuta Guado al Tasso Vermentino DOC Bolgheri 2014

Flamed tuna sashimi, foie gras, fresh porcini, mirin truffle sauce

Tormaresca Pietrabianca Castel del Monte DOC Puglia 2014

First main course

Atlantic mackerel, de poisson rouge sauce, provolone cheese, forest mushrooms, Sicilian olives, tarragon

Marchesi Antinori Tenuta Guado al Tasso

Scalabrone Rosato Bolgheri DOC Tuscany 2016

Cranberry granite

Second main course

Lamb backstrap fried in salted butter, aubergine caponata, baba ghanoush, mediterranean herbs Marchesi Antinori Le Mortelle Poggio alle Nane Toscana IGT 2011

Dessert

Porcini eclair, bitter chocolate

Marchesi Antinori Tignanello Grappa Tuscany



Kandava • Latvija

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Evening buffet:

(Choose 6 options. €4.50 extra for additional selection per person)

Vegetable crudites, feta cheese sauce
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 $Lat vian\ and\ French\ cheese\ selection\ (seasonal\ cheese\ selection)\ served\ with\ acacia\ honey,\ chutney,\ home\ baked\ grissini$

*

Meat platter – Cecina, prosciutto, chorizo, salami, rost beef Sundried tomato, marinated pearl onions, olives, homemade chutney, Croutons, tomato pesto

*

Grilled roast beef salads with celery remoulade Roman salads, 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



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