



RICKETY BRIDGE

P.O. Box 455, Franschhoek, 7690, Western Cape, South Africa
Tel: +27 (0) 21 876 2129 Fax: +27 (0) 21 876 3486
www.ricketybridge.com

Thank you for your interest in our Wedding Facility.

Much of the success of your most beautiful day depends on the atmosphere and the surroundings in which the ceremony and reception are held. You will find the very special ambience of **RICKETY BRIDGE WINE ESTATE** the ideal environment for your wedding day.

THE BANQUETING HALL

Up to 100 wedding guests can dine in comfort and style in our banqueting hall. The hall is adjacent to the dance floor, has a cosy bar area. The banqueting hall has a veranda overlooking vines and mountains which is ideal as a dance floor, lounge area, etc. This area is covered with a marquee for protection against the elements.

A CEREMONY WITH A DIFFERENCE

Should you wish to hold your ceremony at Rickety Bridge, it will be our pleasure to welcome you to our “chapel”, which seats 60 people. The “chapel” is a room adjacent to the banqueting hall which has been especially prepared to accommodate ceremonies.

A GARDEN CEREMONY

A backdrop of the magnificent mountains, the views across the vineyards will lend an air of splendour to the occasion. An outdoor ceremony will enable you to share these superb surroundings with your guests.



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THE WEDDING MENU

We offer a selection of canapés, starters, main courses and desserts from which you can compile your ideal menu. In consultation with our expert chefs we will help you decide on a variety of courses to suit the theme of your wedding. Let us know of any special dietary needs including vegetarian meals or special requests and we will gladly arrange them for you.

WINES AND BAR

Rickety Bridge wines only. Cash bar available.

BE SURE TO BOOK EARLY

Should you wish to make a provisional booking, we will hold the booked date for two weeks, at which point we will require a non-refundable deposit of 20% of the venue hire fee. Final numbers must be confirmed 14 days before the function. The number confirmed at this time will be catered and charged for. Should you wish to make a provisional booking or discuss the menu, wine list or other options, please do not hesitate to call; let us share some ideas! Whether you envisage an intimate gathering of close friends and family or a large, traditional occasion, let us tailor make your special day.

Kind regards,
Michele Steyn
Event Manager
Rickety Bridge Wine Estate
Cell: +27 83 4471231
Fax: +27 21 876 3486 E-mail: functions@ricketybridge.com



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RICKETY BRIDGE ALL INCLUSIVE PACKAGE INCLUDES THE FOLLOWING:

- **Venue hire**
(Banqueting Hall, Terrace as well as the breakaway “chapel” or Manor House Lawn)
- **Exclusive use of the luxurious four star Rickety Bridge Manor House**
(This sleeps six people in 3 rooms and bridal changing room for one night.)
- **Canapés and Pre-drinks**
(Rose Cocktails)
- **All staff, Bar staff & Service fee**
- **3 Course menu**
(See attached Menu)
- **Food & Wine Tasting**
- **Sparkling wine**
(One glass for Speeches)
- **Wines**
(2 bottles Red Wine and 2 bottles White Wine per table of 8)
(Red Wine only Rickety Bridge Merlot & Pinotage
White Wines only Rickety Bridge Chenin Blanc & Sauvignon Blanc)
- **For an additional nights’ (night prior to the wedding) accommodation at Rickety Bridge Manor House for all 3 rooms there will be a 20% discount**

- **Other included items:**
 - Tables
 - Tiffany / Garden Chairs (with Cushions / White Chair Covers Available)
 - Linen - White Table Cloths & Napkins
 - Crockery - Plates / Side plates
 - Glassware - Red Wine Glasses / White Wine Glasses / Sparkling Wine Glasses
 - Cutlery - Knives / Forks / Dessert Spoons / Etc.
 - Leather Couches & Coffee Table



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Items we have for rent:

Wrought Iron Arch	R250
Silver/Gold Underplates	R2
Barrel Altar	R80
Red/White Carpet	R300
Cake Knife Set	R30
Black Boards	R50
Wine Barrels	R50
Fairy Lights in Tent	R650
Cake Stands (Metal/Glass)	R30



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1. *Underplates*



Wine Barrels 2.



3. *Carpets*

Black Boards 4.





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The following 2014/2015 rates will apply:

Summer Rates per head: 1 Sept 2014 - 30 April 2015

Min	Max	Amount
10	14	R2 000
15	25	R1 200
26	40	R1 100
41	60	R1 000
61	100	R 950
101	150	R1 000

(All rates include VAT. Terms and Conditions Apply)



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The following 2015/2016 rates will apply:

Summer Rates per head: 1 Sept 2015 - 30 April 2016

Min	Max	Amount
10	14	R2 240
15	25	R1 345
26	40	R1 232
41	60	R1 120
61	100	R1 100
101	150	R1 120

Winter & mid week Rates per head: May 2015 - August 2015

Min	Max	Amount
10	14	R2 000
15	25	R1 135
26	40	R1 020
41	60	R 980
61	100	R 935
101	150	R1 120



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Choose to welcome your guests with a selection of five of the following canapés:

Canapé Selection

COLD CANAPES

***V=Vegetarian, *M=Meat, *F=Fish**

- (F) Grava lax with honey mustard mayonnaise
- (F) Smoked Franschhoek salmon trout wrapped around asparagus spears with lemon mayonnaise
- (F) Shrimp and avocado with dill in phyllo basket
- (F) Creamy Smoked Franschhoek salmon trout pate served with cheese pastry crostini
- (M) Prosciutto skewers seasonal melon balls with Danish feta and balsamic reduction
- (M) Smoked duck wraps with crispy vegetables and hoisin sauce
- (M) Mini Caesar salad on brochette
- (M) Chicken liver parfait served on rye roast with onion marmalade
- (V) Basil marinated Boccocini and roasted cherry tomato skewers
- (V) Parsley goats cheese served on a pepper cracker with tomato chilli jam
- (V) Selection of vegetable maki and California rolls with soy, pickled ginger and wasabi

HOT CANAPES

- (F) Mini salmon fish cakes served with lime aioli
- (F) Grilled Prawns skewers with Marie Rose sauce
- (F) Grilled baby Calamari and chorizo skewer with roasted cherry tomatoes and coriander dressing
- (M) Mini Beef burgers with onion marmalade
- (M) Cumin scented lamb kofte with minted yoghurt dip
- (M) Duck wontons served with hoisin sauce
- (M) Sesame crusted chicken sates with a peanut, ginger dipping sauce
- (M) Seared ostrich mini medallions served on a potato rosti with a raisin chutney
- (M) Chicken Samosas with sweet chilli sauce
- (V) Baby jacket potatoes served with pepperdew sour cream and chives
- (V) Vegetable Spring rolls with sweet chilli sauce
- (V) Mushroom and sprout wontons
- (V) Sweet corn, coriander and chilli fritters with curry oil



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3 Course Set Menu Selection

Please choose a starter, main course and dessert from the following selections.

Please select one from each course:

Starters

Franschhoek smoked salmon rose served on top of a crisp chive potato rosti, surrounded by mizuna leaves dressed with a lemon and dill yoghurt aioli

or

Twice baked goats cheese soufflé surrounded by wild rocket leaves dressed with a Rickety Bridge Shiraz dressing

or

Thin layers of ostrich Carpaccio topped with potato wafers, rocket leaves, pecorino and balsamic glaze

or

Cajun grilled baby calamari served on top of a Asian styled salad with lemongrass dressing

Mains

Roasted rack of lamb served with creamed buttery mash potato, grilled seasonal vegetables and sauced with a Rickety Bridge Shiraz jus

or

Grilled fillet of beef served with a roasted garlic potato rosti, grilled seasonal vegetables and sauced with a creamy Madagascar green peppercorn sauce

or

Grilled catch of the day served with pan fried leek, baby fennel and baby potatoes and sauced with a dill and lemon butter sauce

or

Slow oven cooked lamb shank served with soft creamy herb polenta, grilled seasonal vegetables and a thyme infused jus



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Desserts

Our decadent moist malva pudding served with home-made vanilla pod anglaise and vanilla ice cream
or
Mango fridge cheese cake served with mint syrup and blueberry coulis
or
Espresso crème brulee with a choc chip cookie
or
Peppermint crisp tart served with Belgium chocolate sauce

Vegetarian Menu Options

Starters

Twice baked goats cheese soufflé surrounded by wild rocket leaves dressed with a Rickety Bridge Shiraz dressing
or
Chargrilled Halloumi and slow roasted market vegetable salad served with a citrus dressing

Mains

Green pea risotto topped with seasonal vegetables and Danish feta cheese and fresh rocket leaves
or
Exotic mushroom, spring onion, mild chilli and roasted cocktail tomatoes tossed with cream and potato gnocchi



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WINE LIST

SPARKLING WINE

Rickety Bridge Brut Rosé **R155**
Perfect blend of Chardonnay and Pinot Noir with a delicate expression of citrus and hints of red berries.

Rickety Bridge Blanc de Blanc **R220**
Fine, gentle mousse which dances on the palate with flavours of green apple, fresh citrus, light caramel and brioche nuances.

WHITE WINE

Rickety Bridge Sauvignon Blanc **R85**
Fresh, crisp wine with gooseberry, guava and litchi flavours.
Underlying hints of minerality and grassiness.

Rickety Bridge Chenin Blanc 2010 **R75**
Refreshing tropical notes with guava, white pear and hints of apricot on the nose. Full and fresh with a lovely crisp finish.

Rickety Bridge Chardonnay **R125**
Citrus with nutty nuances with hints of orange blossom and subtle oak spice on the nose.

Rickety Bridge Foundation Stone White **R125**
Chenin Blanc, Grenache Blanc, Ugni Blanc, Roussanne and Viognier. Elegant with spring blossoms, peach, mango and stone fruit on the nose.

Rickety Bridge Foundation Stone Rosé **R65**
Fresh strawberries on the nose and palate with lingering sweet red berries on the finish. Not too dry and ideal for Summer.

Rickety Bridge Semillon **R 90**
Lightly wooded wine with apple and lime flavours and a creamy richness.

Paulina's Reserve Sauvignon Blanc **R 115**
Tones of green apple underlined by tremendous minerality, with a velvety mouth feel supported and in perfect balance with the natural acidity.



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Paulina's Reserve Chenin Blanc

R98

Rich aromas of ripe pear, peaches and apples with subtle biscuity characters. A full palate showing ripe melons, honey, roasted nuts and subtle toasty oak.

Paulina's Reserve Semillon

R135

Flinzy, zesty lemon and citrus tones on the nose with nuances of spice and minerality. A well balanced palate with well integrated oak.

RED WINE

Rickety Bridge Merlot

R110

Dark ruby black wine with powerful ripe plum and black cherry fruit on the nose and a rich, juicy palate of red berries and blueberries.

Rickety Bridge Pinotage

R125

Black fruit flavours with layers of plums and spice. A silky palate with well integrated, velvety tannins supported by subtle oaking.

Rickety Bridge Foundation Stone Red

R125

Enticing blend of Syrah, Mourvedre, Tannat, Cinsaut, Grenache and Viognier. This delicious wine shows juicy berry fruit, mulberry and hints of spice.

Rickety Bridge Shiraz

R159

Dense black centre with a deep ruby rim. Lashings of blackcurrant and mulberry with subtle hints of chocolate on the nose.

Paulina's Reserve Cabernet Sauvignon

R235

Vibrant, juice red fruit, dark toffee and white pepper layered with velvety tannins and well intergrated cedary oak nuances.

The Bridge

R495

True to the terroir of the Franschhoek Dassenberg Mountain and produced from grapes grown in a single small block of Cabernet Sauvignon bush vines. Only 7 barrels were produced of this exceptional wine.

WINE RATES ARE SUBJECT TO CHANGE