



RUMENE MANOR  
KANDAVA • LATVIA



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 1<sup>st</sup> floor or in tents in the spacious Manor park.

### Wedding offer for 50 persons with accommodation and 3 course dinner menu

- Exclusive Rumene Manor complex rental for event and accommodation:
  - including the Main House, Garden House and Historical Stable House;
  - 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: 16 082 EUR**  
**( 321.64 EUR / per person)**



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

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

*Independently minded*

### 3 course dinner menu

Welcome drinks and canapes:

#### Drinks

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

#### Finger canapes

*(Choose 3 canapes. €2.50 additionally 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*

#### Main course

*(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*



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### Dessert

(Choose 1 option. €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

Allocation of ½ 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*



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