

RENAA SELSKAP



Your dream wedding

Perhaps the most important day in your life...
let it be wonderful! Whether you want an intimate little
wedding, a medium-sized, or many guests:

At Renaa's it becomes a great occasion.

DREAM WEDDING

Come with your ready-made plans, or sit down with us to discuss the best ideas and solutions. We'll assist you with the menu, decorate the room and tables, greet your guests - so when the bride and groom arrive, you know that everything is in order, and you can relax and enjoy the evening with your guests. We'll do the rest!

We have several venues to choose from, so you get a room suited for the right number of guests - and the right mood. See our Private dining web page. Our entrance is at Kulturhuset Sølvsberget, and a car can drive right up to the entrance. We'll be happy to decorate the entrance with flowers and a red carpet, so that the couple may arrive in style!

In the Orangerie we also have a stage where you may have a small concert, performances or entertainment. Perhaps you'll choose to have dinner first in the Orangerie, then take the bridal procession over to Renaa: Xpress Sølvsberget for cakes, coffee, wedding waltz, bar and a lively dance? Renaa is teeming with delicious possibilities. We know how to make your wedding the greatest experience!

**We offer wedding packages from NOK 1495, - per person,
this includes:**

1 glass of aperitif and fruit upon arrival

*

3 course gala dinner

*

3 glasses of wine or mineral water

*

Coffee

*

Table ware, linens and preparations included

**We tailor the wedding menus to your preference. Do get in contact, we'll be happy to assist you.
Below are some examples of what we have done in the past.**

MENU 1

Lobster soup with fennel

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Veal entrecote with summer truffle

Peas and pearl onions

Lemon and brown butter sauce

*

Crème brulée with lemongrass and strawberry sorbet

MENU 2

Marinated ecologic salmon, bleek roe,

sour cream and malt

*

Variations of lamb from Jæren with morel mushroom,

nettles and new potatoes

*

Rhubarb bullion with berries and white chocolate

MENU 3

Flaky cod and langoustine,

yuzu and lemon verbena

*

Beef sirloin from Angus Prima Jæren

Asparagus, onion and potato puree

*

Peanut and caramel cake

Popcorn and milk

MENY 4 "OMAKASE"

The Chefs choose their own favorites and serve them one by one as sharing dishes.

Lots of goodies to choose between, both cold and warm dishes –

and a sweet little something to round it all off!