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Thank you for your enquiry to have a function at Havana Grill.
 Please see below the Venue Information, Booking Requirements and Set Menu.
 (Preferably **NO** A la Carte bookings above 12 guests).

For a reservation to be confirmed we require this completed booking sheet (information below), a deposit and proof of payment. The booking sheet can be returned by email or fax and the minimum deposit is R100.00 per person.

The restaurant can be divided into distinct areas and if an area is booked exclusively it can be Smoking or Non Smoking. Please note that for an exclusive venue, a minimum spend is required.

<i>AREAS OF THE RESTAURANT</i>	<i>MAX GUESTS</i>	<i>SELECT IF NECESSARY</i>
GLASS ENCLOSED DECK 1	55	
GLASS ENCLOSED DECK 2	70	
GLASS ENCLOSED DECK 1 & 2	125	
MAIN RESTAURANT	100	
UPSTAIRS (Smoking Section)	35	
PRIVATE DINING ROOM 1	18	
PRIVATE DINING ROOM 2	30	

Please note that all seating requests are taken into consideration and we do our best to accommodate them, however we cannot always guarantee the area requested. The restaurant opens for lunch at 12.00 pm and closes at 5.00 pm; we then reopen for dinner at 6.30pm.

BANKING DETAILS:

Account Name	HAVANA GRILL & WINE BAR	Bank	FIRST NATIONAL BANK
Account No	62054362430	Branch	220526 (FLORIDA RD)

Company Name		No of Guests	
Contact Person		Date of Event	
Telephone No		Time of Arrival	
Email		Smoking or Non Smoking	
Fax No.			

<i>MENU</i>	3 Course Plated Function Menu	R 195.00 per person	
<i>WELCOME DRINKS</i>	Alcoholic Cocktail	R 30.00 per person	
	Non Alcoholic Cocktail	R 20.00 per person	

SIGNATURE: _____

DATE: _____

SHOULD NUMBERS CHANGE, PLEASE CONFIRM AT LEAST 7 DAYS PRIOR TO RESERVATION DATE.
 FULL PRICE WILL BE LEVIED ON NON ARRIVALS.
 10% SERVICE CHARGE/GRATUITY WILL BE CHARGED ON TABLES OF 8 OR MORE.



PLATED FUNCTION MENU **(Lunch & Dinner)**

R195.00 per person
(Excludes Beverages & 10% Staff Gratuity)

STARTER PLATTERS

- Selection of Havana Grill's famous tasters!

MAIN COURSE *(Choice of :)*

- Prime A Grade Beef, aged to perfection from our Restaurant Butchery served with a choice of Sauce and Shoestring Fries
- Sticky Oven Grilled deboned Pork Ribs in a Sweet Chilli Glaze with Shoestring Fries
- Chicken Ché Guevara - Chicken Breasts sautéed in butter with Shrimps, Cream and Dijon Mustard
- Simply Grilled Line Fish of the day, in a Lemon and Herb Butter
- Lamb Tanganyika, lamb rump rubbed with toasted Cumin & Coriander grilled to pink, sliced and set on Herb Mashed Potatoes, grilled Vegetables and Lamb Gravy
- Vegetarian Option – any vegetarian meal from our a la carte menu

DESSERT *(Choice of :)*

- Crème Brulee
- Ice Cream and Hot Chocolate Sauce
- Triple Chocolate Brownie with Ice Cream

PLATTER SELECTION IS SUBJECT TO CHANGE WITHOUT NOTICE (DEPENDING ON AVAILABILITY OF PRODUCTS)

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