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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 which can be reserved exclusively with a minimum spend. Some of the areas can be booked as Smoking or Non Smoking.

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.

RESTAURANT AREAS	EXCLUSIVE VENUE	MAX GUESTS	SELECT IF NECESSARY
GLASS ENCLOSED DECK 1	NO	55	
GLASS ENCLOSED DECK 2	YES	70	
GLASS ENCLOSED DECK 1 & 2	YES	120	
MAIN RESTAURANT	NO	100	
UPSTAIRS (Smoking Section)	NO	35	
PRIVATE DINING ROOM 1	YES	18	
PRIVATE DINING ROOM 2	YES	30	

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

MENU	Year End Function Set Menu (2011)	R 195.00 per person	
	Executive Year End Function Set Menu (2011)	R 275.00 per person	
ARRIVAL DRINKS	Alcoholic Cocktail	R 30.00 per person	
	Non Alcoholic Cocktail	R 25.00 per person	

BANKING DETAILS:

Account Name	HAVANA GRILL & WINE BAR	Bank	FIRST NATIONAL BANK
Account No	62153798544	Branch	220526 (FLORIDA RD)

SIGNATURE: _____ DATE: _____

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

FULL PRICE WILL BE LEVIED ON NON ARRIVALS.
THE MENU IS SUBJECT TO CHANGE WITHOUT NOTICE (DEPENDING ON AVAILABILITY OF PRODUCTS).



YEAR END FUNCTION SET MENU - 2011

(Lunch & Dinner)

R195.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(No selection required)*

- Fresh Rolls and Butter
- Starter platters with a selection of flavours from Havana Grill's Kitchen

MAIN COURSE *(Choice of :)*

- Prime Grade Triple A Beef, aged to perfection in our restaurant butchery served with a choice of sauce and shoestring fries
- Grilled Lamb Chops (300g) with sea salt lemon zest and mint served with cumin yoghurt and mint pesto
- Parmesan Crusted Chicken Fillets on a Dijon mustard cream sauce with Mediterranean vegetables
- Chicken and Shrimp Curry with Mauritian flavours with basmati rice and a side of sambals
- Simply Grilled Fresh Line Fish, in a lemon and herb butter
- Sticky Oven Grilled De-boned Pork Ribs in a sweet chilli glaze
- Millionaires Mac and Cheese; porcini, button and shitake mushrooms, cream, macaroni, baby tomatoes, thyme, mozzarella, cheddar and parmesan (V)
- Penang Red Coconut Vegetable Curry with Thai flavours served with basmati rice (V)

DESSERT *(Choice of :)*

- Crème Brulee
- Ice Cream and Hot Chocolate Sauce
- Christmas Brownies with Ice Cream

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EXECUTIVE YEAR END FUNCTION SET MENU - 2011

(Lunch & Dinner)

R275.00 per person

(Excludes Beverages & 10% Staff Gratuity)

CHRISTMAS CRACKER & HAT

ARRIVAL COCKTAIL

BREAD ROLL & BUTTER

STARTERS *(Choice of :)*

- Calamari, either grilled with lemon & herb or fried Mediterranean style old fashioned sauce tartar
- Springbok Carpaccio, lightly smoked with caper dressing, beetroot and horseradish relish
- Parmesan and herb crusted Mozzarella with a rocket, baby tomatoes and Seville vinaigrette (V)
- Greek Salad with feta, olives, peppers, cucumber, tomato & lettuce (V)

MAIN COURSE *(Choice of :)*

- Greenfield's Free range grass-fed beef, aged to perfection in our restaurant butchery served with a choice of sauce and shoestring fries
- Slow roasted Lamb Shank with rosemary and vegetable brunoise on mash potato
- Mozambique Baby Chicken & Prawns - grilled medium heat chilli chicken, garlic, lemon, bay leaf, peri peri butter topped with prawns and served with shoestring fries
- Fresh Line Fish with a shitake mushroom and black pepper crust, cilantro lemon bur blanc
- Any vegetarian option from our a la carte menu (V)

DESSERT *(Choice of :)*

- Crème Brulee
- Ice Cream and Hot Chocolate Sauce
- Christmas Pudding and Homemade Custard
- Coffee or Tea

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FULL PRICE WILL BE LEVIED ON NON ARRIVALS.

THE MENU IS SUBJECT TO CHANGE WITHOUT NOTICE (DEPENDING ON AVAILABILITY OF PRODUCTS).