



Tel : 031 3371305
Fax : 031 332 0707
events@havanagrill.co.za
www.havanagrill.co.za

NEW YEARS EVE DINNER

BOOKING SHEET - 2011

PO Box 55319, North Beach
events@havanagrill.co.za

Tel: 031 337 1305
Fax: 031 332 0707

The restaurant is open for dinner at 6.30 pm; please note the last order for main course will be at 10.00pm.

For Confirmation of Booking please complete the sheet and return by fax or email.
Full **payment, either by credit card, cash or EFT** is required to confirm your reservation.

Please send proof of payment as soon as possible as we are filling up fast.

Name		No in Party	
Contact Person		Time of Arrival	
Telephone No		Fax No	
Email Address			

Please indicate your selection below.

<u>New Years Eve Dinner – R 420.00</u> (+ 10% Gratuity)		Amount Due :	
		Total Amount Due :	

Credit Card and Deposit Details

Credit Card No:	_____
Type:	_____
Expiry Date:	_____
CVV Number:	_____

Account Name: **Havana Grill & Wine Bar**
Bank: **First National Bank**
Account No: **62153798544**
Branch Code: **220526**

Signature: _____

Should numbers change, please confirm at least 2 days prior to reservation date.
Full price will be levied on non-arrivals.

Menu subject to change, dependant upon availability and quality of ingredients.

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NEW YEARS EVE CELEBRATION - 2011

WELCOME COCKTAIL

SELECTION OF BREADS AND DIPS

Marinated olives, peppers and artichokes

AMUSE BOUCHE

STARTER SELECTION

Asian-Style Prawn Cocktail

Spiced tomato salsa and dhania aioli

Langoustine Bisque

Garlic brushed bruschetta

Warm Chicken Liver Salad

Fresh strawberries and a sherry dressing

Twice Baked Cheese Soufflé

Fresh basil, rocket and cherry tomato salad

Seared Beef Carpaccio Stack

Bruschetta crisps, rocket and red onion marmalade.

PAPAYA SORBET

MAIN COURSE SELECTION

(Please note the last order for main course will be at 10.00pm)

Moroccan Lamb Shank

Slow cooked lamb shanks with fresh rosemary and dried apricots served with a minted mash

Grilled Line Fish with a Black Olive Sauce

Lemon mash and a petite rocket salad

Roasted Bacon Wrapped Chicken Breasts

Sundried tomato and pea risotto

Grilled Steak

Creamed leeks, buttered greens and a white bean and garlic puree, finished with a thyme red wine jus

Langoustine Linguine

Cherry tomatoes, peppers and fresh basil finished with parmesan shavings

DESSERT SELECTION

Individual baked cheesecake with a wild berry compote

Dark chocolate and orange tartlet with vanilla parfait

Fresh strawberry and crème chantilly mille fleur

Traditional Italian Tiramisu

COMPLIMENTARY CHAMPAGNE AT MIDNIGHT

DANCE FLOOR & DJ

R420.00 Per Person (+ 10% Gratuity)

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