

BOOKING SHEET

Thank you for your enquiry to have a function at Havana Grill.

Please read below the Venue Information, Booking Requirements and Set Menu Options.

*(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 and the minimum deposit is R150.00 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 operating hours for the restaurant are:

Lunch: 12.00pm to 16.30pm (last order at 15.30pm)

Dinner: 17.30pm to 21:00pm (last order at 20.30pm)

Reservation Name or Company Name		Date of Event	
Contact Person		No of Guests	
Telephone No		Time of Arrival	
Email			

Menu Options	Havana Set Menu (2021/2022)	R 250.00 per person	
	Function Set Menu (2021/2022)	R 320.00 per person	
	Executive Set Menu (2021/2022)	R 365.00 per person	

RESTAURANT AREAS	EXCLUSIVE VENUE	MAX GUESTS	SELECT IF NECESSARY
GLASS ENCLOSED DECK 1	NO	50	
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	

BANKING DETAILS:

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

SIGNATURE: _____

DATE: _____

10% SERVICE CHARGE 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).

HAVANA SET MENU –2021/2022

R 250.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS

(Choice of one of the following)

Cuban Chicken Livers

Garlic, Cream, Tomato, Peppers, Chilli, Coriander

Soup of the Day

Crusty Garlic Toast

Tempura Fish Cakes

Coriander, Chilli, Ginger, Sweet Chilli Jam

Greek Side Salad

Traditional Greek Salad

MAIN COURSE

(Choice of the following)

200gr Prime Grade Beef

Choice of sauce and fries

Half Deboned Mozambican Chicken

Choice of Starch

Pork Steak

Mash, Beans, Creamy Dijon Sauce

Simply Grilled Line Fish

Choice of Starch

Pasta Havana (V)

Roasted Peppers, Mushrooms, Chilli, Sofrito Cream & Oregano

DESSERT

(Choice of the following)

Crème Brulee

Ice-cream with Choc Chip Cookie

10% SERVICE CHARGE 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).

FUNCTION SET MENU –2021/2022

R 320.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS

(Choice of one of the following)

Crumbed Mushrooms

Chilli Mayo Dipping Sauce

Creamy Garlic Mussels

Toasted Baguette

Calamari

Grilled or Fried, Tartare Sauce

Camembert Spring Rolls

Sweet Chilli sauce

Greek Side Salad

Traditional Greek Salad

Steak Trinchado

Garlic, tomato, chilli, cream

MAIN COURSE

(Choice of the following)

300gr Prime Grade Beef

Choice of sauce and fries

Simply Grilled Line Fish

Choice of Starch

Fillet of Ostrich

Mustard Sauce & Parmesan Mash

Lamb Tanganyika

Slow Roasted Lamb Rump, Mash, Green Beans & Lamb Jus

Chicken Masala

Chicken Breast, Mushroom Masala, Herb Mash

Mauritian Vegetable Curry (V)

Rice & Poppadum

Herb Crusted Pork Chop

Mash & Honey Dijon Sauce

Sundried Tomato Pasta (V)

Capers, Feta, Olives

DESSERT

(Choice of the following)

Crème Brulee

Double Chocolate Brownie

Ice-cream

Ice-cream with Chocolate Sauce

Choc Chip Cookie

Fruit Plate

Sorbet

10% SERVICE CHARGE 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).

EXECUTIVE SET MENU 2020/2021

R 365.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS

(Choice of one of the following)

Crumbed Mushrooms
Chilli Mayo Dipping Sauce

Steak Trinchado
Garlic, tomato, chilli, cream

Calamari
Grilled or Fried, Tartare Sauce

BBQ Chicken Wings

Camembert Spring Rolls
Sweet Chilli sauce

Greek Side Salad

Deconstructed Prawn Samosa

MAIN COURSE

(Choice of one of the following)

300gr Prime Grade Beef
Choice of sauce and fries

Simply Grilled Line Fish and Prawns
Savoury Rice, Green Beans

Creamy Garlic Seafood Pasta
Mussels, Prawns, Fish

Venison
Bone Marrow Butter, Crispy Onions, Chunky Fries

Lamb Shank
Mash, Seasoned Vegetables

Asian Style Pork Belly
Stir Fry Veg & Noodles

Mauritian Vegetable Curry (V)
Rice & Poppadum

Sundried Tomato Pasta (V)
Capers, Feta, Olives

Mozambican Baby Chicken
Fries

DESSERT

(Choice of one of the following)

Crème Brulee

Double Chocolate Brownie
Ice-cream

Yoghurt Pannacotta
Berries

Ice-cream with Chocolate Sauce
Choc Chip Cookie

Fruit Plate
Sorbet

10% SERVICE CHARGE 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).

Hello

Thank you for your enquiry to have a function at Havana Grill.

Please find attached our function menus for your perusal, with a booking sheet if you would like to make a reservation detailing the venue sizes, deposit information and banking details. Reservations are confirmed once we have received a completed booking sheet.

Seating can either be reserved in the restaurant for general seating; alternatively an area can be reserved exclusively. Rather than charge a venue hire we work on a minimum spend for the room to be used exclusively for the reservation. This means that the beverages and meals need to reach the minimum spend amount, if not the balance will be charged as a venue hire.

The Private Dining Room 1 can seat a maximum of 18 guests and is a minimum spend of R 5 500.00.

The Private Dining Room 2 can seat a maximum of 30 guests and is a minimum spend of R 8 500.00.

The Glass Enclosed Deck 2 can seat a maximum of 70 guests and is a minimum spend of R 20 000.00.

The Glass Enclosed Decks 1 and 2 can seat a maximum of 120 guests and is a minimum spend of R 34 000.00.

There is an option to utilize our Audio/Visual facilities (projector, screen, microphone and speakers) at an additional cost of R 1 500.00

The tables are rectangular in shape and set with white linen, silver cutlery and white flatware. You are welcome to arrange décor and flowers if you would like to add to the ambience of the event. The dress code is smart casual. Staffing is provided for the event which is charged as a 10% gratuity on the total bill (meal and beverages).

If there is anything else you require, please let me know.

Kind regards

Jason

Havana Grill
Suncoast Casino & Entertainment World
Suncoast Boulevard
North Beach
Durban
Phone +27 (0)31 337 1305
Cell 064 757 1141
Mail to: events@havanagrill.co.za
[Http://www.havanagrill.co.za](http://www.havanagrill.co.za)