

GRAZIA FINE FOOD AND WINE CONTACT DETAILS

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GRAZIA
FINE FOOD & WINE

GRAZIA'S VENUE: A UNIQUE EXPERIENCE

Grazia fine food and wine was established in 2003, by Grazia Linden and head Chef Eric Ngubane. Today, the restaurant continues the tradition of good food and excellent service in the new addition of Grazia's Venue.

Grazia's Venue, under the direction of Chef Eric Ngubane and Grazia make it a perfect venue for private functions and small weddings, with a panoramic ocean view, elegant interior and private parking to name a few, complete the experience.

FUNCTIONS AT GRAZIA'S VENUE

CAPACITIES:

- **SEATED** 60 guests
- **COCKTAILS** 80 guests

VENUE FEE

The current venue hire fee is **R 3000.00**, this amount includes chairs, regular tables, cutlery glassware, crockery, and white table covers. Any additional décor is for your own account.

THE FUNCTION VENUE (STRICTLY NON SMOKING)

Grazia's Venue has tiled flooring and it does not necessarily require the additional hiring of a dance floor, unless requested. It is also air conditioned and boasts a bar, a buffet area and private parking.

The venue can accommodate comfortably 50 people with a dance area, if space needs to be allocated for a dance area, alternatively up to 60 guests can be seated.

VENUE FEE

The venue hire fee and ceremony fee is as follows during the following months:

	Venue hire current to May 2017	Venue hire June 2017 – May 2018
Function Venue	R 3000.00	R 3300.00
Exceptions	The above mentioned rates increase by 15% during peak times.	The above mentioned rates increase by 15% during peak times.

This fee includes:

- Standard tables (round tables at an additional cost)
- Chairs
- White table cloths and white napkins
- Standard white crockery
- Standard glassware
- Standard cutlery
- Waiters and barmen

Please note: The venue hire fee does not include food, beverages or gratuity. Any décor, gifting, flowers, live music (you can bring your own I pod or CD's) or other linen (Chair covers; tie backs, overlays, runners, etc.) are for your own account. We provide soft back ground music.

BEVERAGES

Full bar facilities will be available and run as you prefer. We do not permit you to bring in your own alcohol. We reserve the right to close the bar at 00h00.

- Open bar – The full account to be charged to the main account.
- Limit bar – The full / limited bar to be charged to the main account, the limit is to be confirmed prior to function.

Grazia Fine Food and Wine boasts a wine list with a selection of over 150 local and imported wines, should you wish a wine selection for your function this needs to be confirmed two weeks in advance to make sure we have the necessary stock on hand.

Please note: Grazia Fine Food and Wine has an on consumption license, and no alcohol may leave the premises.

Should you wish to have welcoming drinks, this can be arranged at an additional cost.

THE CULINARY TEAM

The quality of both the food and the service is one of the most fundamental requirements for any function, At Grazia's Venue, Head Chef Eric Ngubane with 30 years of experience -who also heads up the Grazia Fine Food restaurant, – is in charge of the catering team, making sure that the culinary expectations are met.

MENU OPTIONS

A variety of choices exists for canapé and buffet-style private functions. Please refer to the end of the document for a list of specific choices -but remember that Grazia's catering team is at your disposal when it comes to your specific requirements or to make any other suggestions. Both Chef Eric and Grazia are full of ideas and will provide their input wherever possible to create a buffet according to your expectations.

All menus are subject to change, depending on current food prices. Though the final cost will be influenced by your specific requirements, the following prices for standard set and buffet menus serve as a guideline (valid until May 2017):

MENU OPTIONS AND IDEAS

Canapé Options (cocktail function)

OPTION	No. of canapé types served	No. of canapés per person	Cost per Person June '16 – May '17	Cost per Person June '17 – May '18
A	2	2	R 77	R 85
B	3	2	R 105	R 115
C	5	2	R 185	R 200
D	7	2	R 250	R 285

Please note that we do require your menu choices at least 30 days before the event along with your final number of guest, **A 10% GRATUITY WILL BE ADDED TO ALL FOOD AND DRINK BILLS.**

CANAPÉ CHOICES

MEAT

1	Golden Parmesan Chicken	8	Spicy salmon bruschetta.
2	Lamb and mint pies	9	Corn and bacon muffins
3	Oxtail spring rolls	10	Ham and cheese croquettes
4	BBQ pork ribs	11	Springbok Carpaccio and mascarpone cigars
5	Rosemary marinated chicken lollipop	12	Rare beef and horseradish on pastry
6	Beef Stroganoff in phyllo parcels.	13	Grilled Beef Medallion with salsa verde and red pepper julienne on crostini.
7	Crispy duck spring rolls.	14	Breadsticks wrapped with Parma ham.

SEAFOOD

1	Smoked Salmon Blini	5	Crab and ricotta tartlets
2	Smoked salmon mousse in cucumber cups	6	Smoked Trout mousse with bread sticks
3	Thai fish cake with sweet chilli	7	Prawn spring rolls
4	Cajun calamari strips	8	Grilled Scallops with butter
		9	Prawn Parcels in a chilli white sauce

VEGETERIAN

1	Spring rolls	7	Tomato basil bruschetta
2	Garpacho shots	8	Mini Vegetarian Pizza's
3	Tomato and mozzarella lollipops	9	Cranberry and brie tartlets
4	Tartlets with caramelized onion and camembert	10	Mini phyllo pastry parcels with spinach and feta.
5	Herb flavoured toast with humus cream cheese and tapenade	11	Olive and parmesan shortbread topped with Mushroom pate'
6	Grilled polenta with gorgonzola cheese	12	Crudit� with hummus

DESSERT

1	Coconut chocolate slice	7	Fresh strawberry mini tarts
2	Liquor praline truffles	8	Double chocolate brownies
3	Individual apple crumble	9	Carrot cake squares
4	Chocolate mousse shooter	10	Patisserie filled Profiterole

**WE WILL ACCEPT URGENT NUMBER CHANGES 48HRS PRIOR TO THE FUNCTION,
AFTER THAT NUMBERS BOOKED ARE NUMBERS CHARGED.**

BUFFET MENU OPTION ONE

R260.00 PER PERSON

Soup (choice of 1)

(all soups are served with a variety of breads)

Roasted tomato and basil
Creamy chicken and noodle
Butternut and leak

Salads (choice of 2)

French salad
Traditional Greek salad
Curried pasta Salad
Red Salad

Starters (choice of 2)

Spicy Chicken livers with Bruschetta
Fried calamari strips with tartare sauce
Crumbed mushrooms with tartare sauce
Parmesan crumbed chicken strips
Honey crusted mini riblets.
Potato dumplings in tomato and basil sauce

Mains (choice of 2)

Beef lasagne
Chicken stroganoff
Vegetarian curry
Seafood maritime
Beef Curry

Carvery (choice of 2)

Roasted bbq chicken
Roasted Beef Rump
Roasted Pork leg

Sides

Savoury rice
Roasted potatoes
Cauliflower bake
Seasonal vegetables
Apple Sauce
Gravy
Mushroom sauce

Dessert

Caramel Malva pudding with custard
Fruit salad with ice cream

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BUFFET MENU OPTION TWO

R320.00 PER PERSON

Soup (choice of 1)

(all soups are served with a variety of breads)

Milano (Beef)
Seafood bisque
Butternut and leak

Salads (choice of 2)

Greek salad
Shrimp and avo salad
Mustard and dill potato salad
Chicken pasta salad
Chef Salad
Spinach & Mushroom with croutons

Starters (choice of 2)

Mussels in creamy garlic sauce
Spicy chicken livers
Caramelized beef
Fried calamari Strips
Cornflake crumbed prawn
Catch of the day bites
Crumbed mushrooms

Mains (choice of 2)

Karma Seafood Curry
Seafood Maritime
Tomato and garlic chicken served with penne
Guinness beef stew
Broccoli and cauliflower bake
Chicken Stroganoff

Carvery (choice of 2)

Roasted bbq chicken
Mustard Crusted leg of Lamb
Roast Gammon with apple glaze

Sides

Roasted potatoes
Savoury rice
Garlic and rosemary new potatoes
Seasonal vegetables
Apple Sauce
Gravy
Mushroom sauce

Dessert

Caramel tart with cream
Chocolate Malva pudding
Ice cream and chocolate sauce

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BUFFET MENU OPTION THREE

R380.00 PER PERSON

Soup (choice of 1)

(all soups are served with a variety of breads)

Prawn and sesame
Crème of chicken
Lobster & crab Bisque

Salads (choice of 2)

Caprese salad
Chef's salad
Prawn and avo cocktail
Greek traditional
Caesar Salad
Chicken Pasta Salad

Starters (choice of 2)

Cornflake crumbed prawns
Shaved spicy Smoked salmon
Springbok Carpaccio with Parmesan slivers and rocket
Duck Spring Rolls & Sweet chilli sauce.
Dumplings with Tomato and Basil Sauce

Mains (choice of 2)

Fillet of fresh fish
Salmon and prawn Parmentier
Lamb curry
Oxtail stew
Chicken stroganoff

Carvery (choice of 2)

Beef fillet with Chasseur sauce
Mustard crusted leg of lamb & Gravy
Roasted pork loin with apple sauce
Lime and chilli Roasted chicken

Sides

Savoury basmati rice
Creamy mashed potato
Roasted vegetables
Roasted Potato
Broccoli and cheese bake

Dessert

Chocolate Brownie cheese cake with Cream.
Italian Tiramisu
Fresh fruit salad & Ice Cream.

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STANDARD TERMS AND CONDITIONS



BOOKING CONFIRMATION & DEPOSIT

Please contact us on +27(0)437222009/10 or grazia@graziafinefood.co.za to check the availability of the venue for your requested date. To secure the venue and the date for the function, a non-refundable 50 % deposit of is required. The deposit is payable within 7 days, from booking after which these dates and venue will be reopened for other interested parties.

FINAL PAYMENT

The balance is due 15 working days before the function. Grazia Fine Food reserves the right to cancel all bookings should the balance not be paid in time. All additional expenses incurred are to be settled in full, prior to departure. Only bank guaranteed cheques will be accepted. Queries relating to a particular invoice will not be sufficient reason for withholding payment on any other invoice.

CANCELLATION POLICY

With your signature to this letter, you agree to settle any penalties or cancellation fees regarding food, beverages, and accommodation, which may be levied as a result of total cancellation. The following amounts will be charged to the client:

Deposit 7 days after confirmation - non-refundable deposit

The amount charged for total cancellation of the event will be determined by either the cancellation policy or the non-refundable deposit (whichever is greater). In case of full cancellation, the Cancellation Fee will bear interest of 1% above prime rate per month until paid.

PRICES

Prices are valid for the validity period stated in this package. Grazia's Fine Food and Wine reserves the right to change prices, in line with price movements in the market, for dates outside the validity period.

BAR SERVICE

Please indicate whether you prefer an open bar facility with a limited tab that will be presented for payment at the end of the function. Please note that only beverages and wines supplied by Grazia Fine Food and Wine may be consumed on the premises.



Thank you for choosing Grazia for your function. We look forward to welcoming you and your guests. This document serves as an agreement of acceptance of the terms and conditions as outlined above.

Please sign and return to us at +27 0866886675 to secure your function.

Function Date:

Tel no:

Number of people:

Fax no:

Time of function:

Email address:

Menu Choice:

Authorized signature:

Date signed:

TIMES

Unless otherwise arranged with Grazia's, all day functions must end at 18h00, and afternoon and evening functions by 00h00. The function space communicated is reserved only for the time(s) indicated.

LIABILITY

Grazia Fine Food and Wine accepts no responsibility for:

- Any loss, damage or injury to client, their guests or any of their belongings. Items delivered by the client for the function are the clients responsibility, and should be collected by 08h00 the next morning, unless other arrangements have been made.
- Inclement weather affecting functions booked outdoors. It is the responsibility of the client to ensure a back-up venue has been arranged.
- Inability to perform due to power outages, strikes, or natural disasters.

The client, his/her guests or employees will be liable for any damage or injury caused to Grazia Fine Food and and/or its employees.

If any incident related to the function results in legal involvement of a third party, the client will exclude Grazia Fine Food and its employees from all responsibility or blame.

DAMAGES TO THE GRAZIA FINE FOOD PROPERTY

The Client shall be responsible for all liabilities, losses, demands, damages, costs and expenses, including (without limitation) property damages and/or personal injuries suffered or incurred by grazia fine food and wine or any employee or staff member of the Restaurant or other guest or invitee of the Restaurant and arising as a direct or indirect result of the attendance at the Event or the use of services and facilities of the Restaurant by the Client or its employees or any invitee of or outside contractor hired or engaged by the Client.

SMOKING POLICY

SMOKING IS NOT PERMITTED IN THE FUNCTION VENUE OR THE DECK AREA.

The venue has an adjacent outdoor area, where smoking is permitted.

IMPORTANT NOTICE

Please take note that this document is only part of an official contract that must also be signed when you make your booking.

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