



LA VIE LENTE

BISTRO & VENUE



EVENING FUNCTIONS: 2019/2020

Magically differentiated. . . for those bold enough to be unique

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WHAT YOU NEED TO KNOW...

We love to host events that do not conform....those ones that whispers & breathes elements of class and appreciation for slow & unpretentious living. Less is indeed more...and if you believe this too, we have a perfect fit!

LA VIE LENTE only hosts one evening function per month, and therefore remains a super exclusive night time venue. We work on the following 8 basic principles:

1. You will have exclusive use of the our facility from 5pm - 12am. **A venue hire fee of R5,500** is applicable.
This full amount is required upfront to confirm your booking and is non-refundable if cancelled within 30 days prior to the booked date.
2. All food and hard liquor must be procured from LA VIE LENTE. A corkage fee of R60 per 750ml bottle of wine/sparkling wine/champagne is applicable. A **minimum spend of R280 per person on food** is required.
3. A **minimum of 40** guests is billable and a **maximum of 120** guests can be accommodated,
4. **Decor** can be done by an **external party** of your choice, although **we are very happy to quote** you on your decor needs.
5. A **15% service fee** will be charged for waitering staff.
6. An **overtime charge of R900 per hour or parts of an hour** will be applicable after 24:00 with a dead stop at 01:30.
7. A **breakage & damage deposit of R5000** will be charged, and is refundable after 2 working days once deductibles, if any, have been established.
8. **Set-up** of private rooms can take place **from 4pm onwards** on the day of the event, unless otherwise arranged with LA VIE LENTE management.
9. Live entertainment or a DJ can be arranged at no sur-charge.

FUSION TAPAS MENU OPTIONS

(these can be customised to your liking - details can be discussed in a consultation session)

Menu 1 @ R385/person: 2 x Arrival bites, 2 x Starters, 2 x Mains and 3 x Desserts

Menu 2 @ R445/person: 3 x Arrival bites, 3 x Starters, 2 x Mains and 3 x Desserts

Menu 3 @ R535/person: 4 x Arrival bites, 3 x Starters, 3 x Mains and 4 x Desserts

Drinks pairing for each serving can be done at a minimum of R160 per person depending on the chosen drinks

Arrival bites

SMOKED SALMON MOUSSE CUCUMBER ROLLS
CAPRESE SKEWER
ANTI-PASTA VEG SKEWER
SPANAKOPITA
VEGETARIAN MINI WRAP WITH CRUDITE VEG & SPICY LENTILS
MINI TACO WITH GUACAMOLE, TOMATO SALSA, SOUR CREAM & CHEDDAR CHEESE
JALAPENOS & CREAM CHEESE PASTRY POCKETS WITH A SWEET TOMATO & ONION RELISH
DEEP FRIED CHEESE BOMB WITH CHICKEN & PEPPADEW OR BACON & MOZZARELLA
PARMESAN CHICKEN BITES WITH GARLIC AIOLI
CHEESE STICKS WRAPPED IN PROSCIUTTO AND SERVED WITH HONEY MUSTARD DIP
CHORIZO & MOZZARELLA CROQUETTE

Starters

TACOS WITH SAVOURY BEEF MINCE, GUACAMOLE, SOUR CREAM, CHEDDAR CHEESE & TOMATO SALSA
MASCARPONE TOAST WITH BURST TOMATO & BASIL OIL
BAKED FIGS WITH BRIE IN PHYLLO AND SERVED WITH A GINGER SYRUP
PROSCIUTTO, FIG & CAMEMBERT CIGARS WITH GINGER SYRUP GLAZE
CHILI PRAWN MEAT, PINEAPPLE & CUCUMBER SKEWER SERVED WITH CRUNCHY GREEN SALAD
SPICY MEDITERRANEAN VEGGIE BRUSCHETTA WITH RAINBOW PEPPERS, CREAM CHEESE & BASIL PESTO
SWEET POTATO & BLACK BEAN BURRITO WITH CORIANDER
THAI CHICKEN SALAD IN RICE PAPER WRAPS DRIZZLED WITH A HONEY SOYA GLAZE
PHYLLO SQUARES WITH MARINATED VEG & BASIL PESTO
RUSTIC MINI CHICKEN PIE WITH A CREAMY WILD MUSHROOM SAUCE
HONEY GLAZED PORK BELLY SQUARES WITH APPLE & FENNEL SALAD
FILLET, CARAMELISED ONION & CAMEMBERT BRUSCHETTA
SAUTEÈD SPICY CHICKEN LIVER & CHORIZO BOWL WITH THYME CROSTINI
BEEF TRINCHADO WITH MARINATED OLIVES AND MINI PITAS

Mains

ASPARAGUS, BUFFALO STYLE MOZZARELLA & CRISPY PROSCIUTTO SALAD
GREEN RISOTTO WITH GREEN VEG & CREAMY BASIL PESTO
FISH 3-WAYS - BUTTERFLIED PRAWN, WHITE WINE & PARSLEY MUSSELS AND CREAMY GINGER SCALLOPS SERVED ON A GARLIC AIOLI
SALMON & DILL FISHCAKE WITH CRÈME FRAICHE SERVED WITH ORIENTAL EGG NOODLES
GOURMET MINI PIZZA WITH PROSCIUTTO, FIGS, GOATS CHEESE & ROCKET
CHICKEN KORMA SERVED ON A MINI NAAN WITH SAMBALS & RAITA
CHARGRILLED CHICKEN KEBAB WITH PINEAPPLE & RAINBOW PEPPERS, SERVED WITH A SPICY SWEET CORIANDER CREAM & CUBED ROASTED SWEET POTATOES
MINI MOROCCAN LAMB PIE WITH APRICOT CHUTNEY AND GREEK YOGHURT
BEEF KOFTA SERVED IN PITA WITH MINT YOGHURT
PEPPER CRUSTED RUMP SERVED ON A CRISPY CORIANDER SWEET POTATO FONDANT
CHIMICHURRI BEEF FILLET KEBAB SERVED ON MEDITERRANEAN VEGGIE COUS-COUS

Dessert (served on Dessert Table)

MINI PAVLOVA WITH BERRY CREAM
LEMON & RASBERRY SQUARES
OREO & CREAM CHEESE CAKE SQUARES
MINI STRAWBERRY & PEACH PIES SERVED WITH CHANTILLY CREAM
MANGO & PAPAYA PARFAIT WITH PASSION FRUIT GLAZE
DARK CHOCOLATE & COCONUT TARTLET
APPLE & WALNUT TARTLET SERVED WITH CHANTILLY CREAM
LEMON FRIDGE CHEESE CAKE WITH PASSIONFRUIT
MINI CHOCOLATE TORTE
CINNAMON & CITRUS MLE FEUILLE
COFFEE & AMARULA CREME CARAMEL

HARVEST MENU OPTIONS

(these can be customised to your liking - details can be discussed in a consultation session)

Menu 1 @ R290/person: First half of Arrival Harvest Table, 2 Mains, 2 Sides & 2 Desserts

Menu 2 @ R350/person: Full Arrival Harvest Table, 1 x Palate Cleanser, 2 Mains, 2 Sides & 2 Desserts

Menu 3 @ R410/person: Full Arrival Harvest Table, 1 x Palate Cleanser, 2 x Mains, 3 Sides & 3 x Desserts

Menu 4 @ R500/person: Full Arrival Harvest Table 1 x Palate Cleanser, 3 x Mains, 3 Sides & 4 x Desserts

ARRIVAL HARVEST TABLE

VARIETY ARTISAN BREADS
HOMEMADE HERB BUTTER
CHICKEN LIVER PATE
MEDITERRANEAN TRIO WITH MARINATED OLIVES, ARTICHOKE & FETA
CRUDITE VEG WITH BEETROOT HUMMUS
WHITE WINE BAKED CAMEMBERT WITH ROASTED GRAPES
BEEF DROË WORS
VARIETY ROASTED NUTS
CHEESY PUFFS WRAPPED IN PROSCIUTTO AND DRIZZLED WITH SWEET ONION GLAZE
CHORIZO & MOZZARELLA CROQUETTE

PALATE CLEANSER

RASPBERRY & LIME SORBET
STRAWBERRY & SPARKLING WINE SORBET
MANGO & PASSION FRUIT SORBET
TEQUILA & PINEAPPLE SORBET
LIMONCELLO SORBET

MAINS

CURRIED BUTTERNUT RISOTTO WITH COCONUT CREAM
CREAMY SHRIMPS WITH FETA, CHILI, GARLIC & CORIANDER
CREAMY WHITE WINE & FENNEL MUSSEL POT
FRAGRANT CHICKEN CURRY
SPINACH & FETA STUFFED CHICKEN BREAST WITH SUN-DRIED TOMATO CREAM and BACON BITS
PORK BELLY SQUARES
GREEK STYLE BAKED LAMB CHOPS
PERPPER CRUSTED RUMP KEBABS
BEEF WELLINGTON
BEEF OXTAIL <i>*(can not be ordered with Lamb Shanks)</i>
LAMB SHANKS <i>*(can not be ordered with Beef Oxtail)</i>

SIDES

LA VIE LENTE GARDEN SALAD
CHARGRILLED CORN SALAD WITH CHERRY TOMATOES, FETA, RED ONION & CUCUMBER
MEDITERRANEAN VEGGIE COUSCOUS SALAD WITH BASIL PESTO
ROAST ROOT VEGETABLES
ROAST MEDITERRANEAN VEGGIES
SPINACH & FETA PHYLLO ROULADE
BASMATI RICE
CHIVE MASHED POTATOES
BAKED POTATOES

DESSERT TABLE

MINI PAVLOVA WITH BERRY CREAM
LEMON & RASBERRY SQUARES
DARK CHOCOLATE & COCONUT TARTLET
APPLE, PEAR & CRANBERRY TART
LEMON FRIDGE CHEESE CAKE WITH PASSIONFRUIT
MINI CARROT CAKE WITH CREAM CHEESE ICING
MINI CHOCOLATE TORTE