



LA VIE LENTE
BISTRO & VENUE

EVENT & BOOKING INFO
SUMMER 2019

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THIS VERSION WITH IT'S OPTIONS AND PRICING IS VALID UNTIL 31 MARCH 2019

Welcome to embarking on the LA VIE LENTE journey!

We are excited to share in your special event.

At LA VIE LENTE we offer differentiated service with quality food & beverages as well as the option of a full décor solution for your function.

To make a booking at LA VIE LENTE, please follow these five simple steps:

1. Select the perfect venue/room
2. Confirm suitable & available date(s) of the venue you are interested in
3. Pay your deposit within 48 hours after making the booking
4. Communicate menu, décor detail and number of guests no later than 10 days prior to the event
5. HAVE FUN ON THE SPECIAL DAY

1. SELECT THE PERFECT VENUE/ROOM

We have five semi-private/private areas available for functions. They are:

- Nostalgie*: min 25 adults – 60 max capacity (deposit R2000)
- Farm Barn: min 30 adults – 90 max capacity (deposit R2500)
- Wild Olive: min 18 adults – 30 max capacity (deposit R1500)
- Garden**: min 25 adults – 40 max capacity (deposit R2000)
- Boutique: min 12 adults – 20 max capacity (deposit R1000)
- Karob Trees: min 12 adults – 20 max capacity (deposit R1000)

A Venue hire fee of R300 for each one of the areas is applicable

* ONLY Room Nostalgie is wheel chair accessible

** The Garden area is unfortunately not available for functions on Sundays.

The capacity limits (minimum and maximum) per venue are an important aspect to consider before making a booking. Please note that should your final headcount be fewer than the stipulated minimum number of **adult** guests, LA VIE LENTE will unfortunately still bill you for the minimum number specified above.

2. CONFIRM A SUITABLE & AVAILABLE DATE

Once you have found "the perfect spot", we need to confirm availability on your preferred date/s.

PLEASE NOTE that areas will remain available to anyone & everyone until your booking for this area has been confirmed upon receipt of a deposit. This deposit **does NOT serve as a venue hire fee**, but will be deducted from your final invoice. **Kindly refer to our cancellation policy on page 3 for more information on refunding the deposit in the event that you need to cancel or move your confirmed booking.**

3. PAY YOUR DEPOSIT

The required deposit needs to be paid no later than 2 days after making a booking to ensure that your booking is not cancelled automatically.

Our banking details are:

For bookings in NOSTALGIE or FARM BARN:

LA VIE LENTE EVENTS (Pty) Ltd
Cheque account
FNB
Olympus branch: 258155
Account #: 62606144575

For bookings in WILD OLIVE, GARDEN, BOUTIQUE or KAROB TREES:

LITTLE LESS HASTE INVESTMENTS
Cheque account
FNB
Lynnwood branch: 252045
Account #: 62467389609

To assist us in correctly allocating the deposit and therefore the timeous confirmation of your booking, please use **your name & date of function** as per the booking confirmation email that you will receive (e.g **Janet 17Jul2018**). Please also send proof of payment to bookings@lavielente.co.za

4. COMMUNICATE MENU, DÉCOR DETAIL & NUMBER OF GUESTS

Once a date has been set and we have received the deposit for your chosen venue, we shall need the following information:

Name & surname with the date of your function
Cellphone number
Email address
Room/Venue confirmed
Time guests are to arrive
Approximate time the food should be served
Name/description of function (i.e. Angela's baby shower)
Please indicate if you have paid the deposit

You may now start dreaming about the detail of the big day and the menu that will make your guests' taste buds dance... our available menu options are shared in the pages to follow.

Latest 10 days prior to your function we need to finalise your décor requirements and menu choices as well as final numbers, however, should the anticipation grow too big, you are welcome to discuss the detail upon confirming the booking. We shall use this information to compile your quote. Please note that the outstanding amount is to be settled 7 days prior to your function.

5. HAVE FUN ON THE SPECIAL DAY

It is delightful to see how much fun our guests are having! We have realised that this SWEET SPOT should not be left to chance but rather be the rewarding fruits of a well communicated and planned effort between yourself and LA VIE LENTE.

COST STRUCTURE

**VENUE HIRE of
R300****

+

FOOD

+

DRINKS

+

**DECOR
(optional)**

+

**SERVICE FEE of
15%**

=

TOTAL

A minimum spend of R100 per person on food applies.

No surcharge applies if you provide your own décor.

Your deposit amount will be subtracted from this TOTAL to determine the outstanding amount to be settled 7 days prior to event.

VAT has increased and your bottle of wine is costing more - times are tough and change is imminent!

We have good news though: We charge only a minimal venue hire fee of R300 per function venue (irrespective of size) to ensure we can maintain a beautiful environment ready for your next visit.

We request that at least 1 drink per person be ordered.

Service fee will not be charged on the venue hire fee.

** If you wish to book more than one venue for your function, an additional venue hire fee will apply on the second venue. These venue hire fees are available on request.

CANCELLATION & POSTPONEMENT POLICY

In the unfortunate event that you need to cancel your booking after payments have been made, the following will apply:

- 90 Days prior to the event a 25% cancellation fee will be levied on any moneys paid towards your function
- 60 Days prior to arrival a 50% cancellation fee will be levied on any moneys paid towards your function
- 30 Days prior to arrival a 100% cancellation fee will be levied on any moneys paid towards your function
 - In such an event and if the full quote has already been paid, we will ensure that the food that was paid for are offered as take-away. All moneys paid toward drinks will be offered as gift vouchers to the customer. All moneys paid towards hiring of decor or additional venue hire will be forfeited.
- Postponement/rescheduling of your reservation after deposit has been paid will only be considered if we are advised in writing at least 60 days prior to the function and if the re-scheduled date is within a period of 3 months from the original function date (subject to availability). Thereafter cancellation fees apply.

DO'S & DON'TS

To ensure “smooth sailing”, we have listed a few **DO'S & DON'TS** :

- Please **DO communicate** your exact expectations – we actually like over communication!
- **DO NOT surprise us too much.** Please rather mention any dietary requirements or other special requests in advance.
- We **DO NOT accommodate running tabs** – should you prefer that your guests pay for their own beverages, they can do so by means of cash or credit card on receipt of their order.
- Please **DO NOT damage our venues** ... We try our best to create a beautiful and sophisticated environment that does not demand too much extra décor and therefore cost to the customer. This is terribly difficult to sustain when our rooms are damaged by any means – cellotape; masking tape; prestik; gorilla glue; grinders and jack hammers. Please help us in upholding a beautiful venue for your future functions and for all of our other guests.
- Please **DO NOT smoke anywhere.** For those in serious need of a nicotine fix, we shall indicate on the day where smoking can take place to maintain our status as a smoke-free environment.
- Other than the sizzling of tender steak and happy guests laughing, we **DO NOT** love noise too much...Therefore, please
 - **DO NOT** pack in jumping castles for your function
 - **DO NOT** play your **own music.** In order to protect the ambiance of our entire facility, **LA VIE LENTE will provide all background music.**
- Please **DO** consider our **trading hours.** We are open from **09:00 to 16:00** over weekends. Should you wish to stay forever, please start earlier or prepare yourselves for a R900/hour (or parts of an hour – yes, even 10 minutes) overtime fee. You are welcome to start decorating after 08:00 in the morning on the day of your function, but please communicate and confirm this with LA VIE LENTE.
- Should you wish to provide your own décor, please **DO** collect these décor items **within our trading hours (we are closed on Mondays and Tuesdays).** If we have to keep/store customer décor items for longer than 48 hours after the event, special arrangements need to be made with LA VIE LENTE.
- Regrettably we **DO NOT accept any cheques, American Express or Diners Club cards.**

MENU OPTIONS

NOTES TO KEEP IN MIND WHEN SELECTING A MENU

KINDLY NOTE THAT PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

We are remarkably flexible in terms of menu offerings. Please do not hesitate to discuss possibilities with us!

AS WE TRULY WISH EACH FUNCTION AT LA VIE LENTE TO BE UNIQUE, WE ALLOW YOU TO “**BUILD YOUR OWN MENU AS YOU PLEASE**”. The good thing with this approach is that you are fully in control of the items and quantities selected for your function.

But for those feeling less creative, we can advise on pre-selected menus (proven to work well) on pages 14 - 17. Please also see KIDS MENU options on page 12.

Unfortunately our kitchen is **neither KOSHER nor HALAAL** certified. We do however use outside caterers should you have Kosher or Halaal dietary requirements. This will be quoted for on request.

As with most things in life, some conditions apply. Fortunately with us, we try to keep it simple – apart from the DO's & DON'Ts on the previous page, the only other conditions are:

1. The function menus are not available for fewer than 12 guests
2. A **minimum spend of R100 per person on food** applies (excl. décor and service fee), and
3. Your main function quote needs to include at least one drink per person.

PLATING FEES

A plating fee is applicable on **ALL** food items not procured from LA VIE LENTE. The following applies even in cases where the items are *thank you*-gifts (such as a cupcake in a box).

LA VIE LENTE only allows the following items to be provided by customers:

Items allowed	Plating fee
Themed cakes	R300/cake
Cupcakes	R10/cupcake
Candy table	R20/person

Kindly note that these fees do not contribute to your minimum spend per person amount!

CORKAGE FEES

Guests are welcome to provide their own wine and sparkling wine at R60/bottle corkage fee.

Unfortunately no other drinks (alcoholic or non-alcoholic) are allowed to be brought in and will have to be procured from LA VIE LENTE. A drinks price list is available on request.

MENU OPTIONS

BREAKFAST OPTIONS

SERVED MAINLY PLATTER STYLE for 12 OR MORE GUESTS
MINIMUM SPEND/PERSON @ R100 (excl. service fee of 15% and decor)

MENU ITEM	PRICE PER PERSON
PLATED STARTER OPTIONS:	
GREEK STYLE YOGHURT WITH LEMON CURD, GRANOLA & FRESH BERRIES	38
SEASONAL FRUIT SALAD	35
VANILLA YOGHURT PANNA COTTA WITH HONEYCOMB	32
COCONUT MILK, BERRY & BANANA SMOOTHIE	48
GRANOLA BREAKFAST TART (WITH YOGHURT & FRESH FRUIT)	28
PLATTER STYLE:	
DANISH PASTRIES (VARIETY OF PASTRIES; 1 PER PERSON)	12
LARGE CROISSANT (includes butter & preserves)	20
MINI CROISSANT WITH GYPSY HAM, TOMATO, CHEDDAR CHEESE & SWEET MUSTARD	20
MUFFINS – BANANA; BLUEBERRY; BRAN OR CARROT (includes butter & preserves)	18
BLUEBERRY SCONES WITH LEMON GLAZE	15
SCONES, CREAM & PRESERVES	18
FRENCH TOAST FINGERS WITH DARK CHOCOLATE & COFFEE SHARDS AND BUTTERSCOTCH DRIZZLE	25
MINI FLAP JACK STACK WITH STRAWBERRY CREAM & SALTED CANDIED PECAN NUTS	25
MINI FLAP JACK STACK WITH FRESH CHANTILLY CREAM, BUTTERSCOTCH DRIZZLE & HONEY COMB	22
CREAM CHEESE, DILL & SMOKED SALMON BLINI WITH CUCUMBER RIBBON & POPPED CAPERS	28
BREAD VARIETY (WITH BUTTER)	16
FRESH FRUIT KEBAB	15
VARIETY OF CHEESE & HOMEMADE PRESERVES	42
VARIETY OF CURED MEATS	48
MASCARPONE TOAST WITH BURST TOMATO & BASIL OIL	20
MINI QUICHE LORRAINE	20
MINI PEPPADEW & CREAM CHEESE QUICHE	20
SPINACH & FETA FRITTATA	16
BACON & MUSHROOM FRITTATA	18
ALL IN ONE BREAKFAST CUP (GYPSY HAM, SAUTÉED SPINACH, TOMATO, EGG & CHEESE)	30
FRENCH TOASTED ENGLISH MUFFIN WITH SUNDRIED TOMATO CREAM CHEESE, BACON & CARAMELISED ONION	28
CHICKEN LIVER & FRIED ONION BRUSCHETTA	24
BRUSCHETTA WITH MINCE, CHEDDAR CHEESE, TOMATO & ONION RELISH	24
DEVILLED EGGS	10
BACON & AVO STUFFED DEVILLED EGGS	16
BACON & CHERRY SKEWER	18
BOEREWORS & CREAM CHEESE STUFFED PEPPADEW SKEWER	22
PORK CHEESE GRILLER & GRILLED PINEAPPLE SKEWER	18
BABY POTATO SPUD WITH BACON BITS AND CHEESE SAUCE	16
BACON & EGG POTATOES	30

MENU OPTIONS

BREAKFAST HARVEST TABLE OPTIONS

SERVED HARVEST TABLE STYLE for 12 OR MORE GUESTS

MENU ITEM	PRICE PER PERSON
FARM TABLE BREAKFAST CONSISTING OF	
BACON & CHERRY SKEWERS	125
COCKTAIL BEEF SAUSAGE	
SCRAMBLED EGGS	
SAUTEED CUBED POTATO AND ONION	
ROAST THICK SLICED TOMATO	
FRIED THYME MUSHROOMS	
VARIETY OF BREADS (WITH BUTTER)	
BUTTER & HOMEMADE PRESERVES	
CONTINENTAL BREAKFAST TABLE CONSISTING OF	
YOGHURT WITH LEMON CURD & GRANOLA	175
SELECTION OF CURED MEAT	
SELECTION OF CHEESE	
FRUIT SKEWERS	
CROISSANTS	
BREAD VARIETY (WITH BUTTER)	
BUTTER & HOMEMADE PRESERVES	
DEVILLED EGGS	
DANISH PASTRIES	
HUNGRY MAN'S BREAKFAST TABLE CONSISTING OF	
SAUTEED POTATOES	125
GRILLED BLACK MUSHROOMS TOPPED WITH CREAMED SPINACH	
POLENTA BAKE WITH SWEETCORN, TOMATO RELISH & CHEDDAR CHEESE	
SPICY CHICKEN LIVERS WITH BACON	
MINCE, TOMATO & ONION RELISH, EGG BAKE	
BREAD WITH BUTTER	

MENU OPTIONS

SAVOURY BITE & SWEET TREAT OPTIONS

SERVED PLATTER STYLE for 12 OR MORE GUESTS
MINIMUM SPEND/PERSON @ R100 (excl. service fee of 15% and decor)

MENU ITEM	PRICE PER ITEM
SAVOURY OPTIONS:	
MINI CAPRESE KEBAB	10
SAVOURY CROSTINI WITH BACON, PEPPADEW CREAM CHEESE & CHIVES	14
CROSTINI WITH BRIE, APPLE & HONEY	15
SUNDRIED TOMATO & MOZZARELLA TARTLETS WITH CARAMELISED ONION & BALSAMIC GLAZE	16
BAKED FIGS WITH BRIE IN PHYLLO AND SERVED WITH A GINGER SYRUP	20
JALAPENOS & COTTAGE CHEESE PASTRY POCKETS	15
SPANAKOPITA	14
CHORIZO & MOZZARELLA CROQUETTE	16
SALMON & DILL FISHCAKE WITH CRÈME FRAICHE	25
SMOKED SALMON MOUSSE CUCUMBER ROLLS	18
VEGAN TACO WITH LETTUCE, GUACAMOLE, TOMATO SALSA & RAINBOW PEPPERS	18
TACO WITH SAVOURY MINCE, GUACAMOLE, TOMATO SALSA & CHEDDAR CHEESE	25
PARMESAN CHICKEN BITES WITH GARLIC AIOLI	15
VEGETARIAN MINI WRAP WITH CRUDITE VEG & SPICY LENTILS	16
SALAMI, SUNDRIED TOMATO, CREAM CHEESE & BASIL WRAP ROULADE	16
BOBOTIE PHYLLO CIGAR	20
PROSCIUTTO, FIG & CEMBERT CIGARS WITH GINGER SYRUP GLAZE	20
INSIDE-OUT SANDWICH (BREAD STICK WRAPPED IN CHEESE, PROSCIUTTO, BASIL & BALSAMIC GLAZE)	22
CHICKEN SLIDER WITH CHARGRILLED PINEAPPLE, LETTUCE & CHILLY MAYO	22
BEEF SLIDER WITH BACON, MOZZARELLA CHEESE, GHERKIN & TOMATO PRESERVE	25
TRADITIONAL GREEK STYLE MEAT BALLS (2)	13
MINI BEEF WELLINGTONS WITH SESAME	25
MINI PORTUGUESE STYLE CHICKEN SKEWER	16
MINI BEEF FILLET SKEWER	22
SWEET OPTIONS:	
MINI PAVLOVA WITH BERRY CREAM	14
NUTELLA MERINGUE MINI SANDWICHES	10
BLUEBERRY SCONES WITH LEMON GLAZE	15
LEMON & RASBERRY SQUARES	18
OREO & CREAM CHEESE CAKE SQUARES	16
MINI STRAWBERRY & PEACH PIES SERVED WITH CHANTILLY CREAM	15
MANGO & PAPAYA PARFAIT WITH PASSION FRUIT GLAZE	16
LEMON CURD FILLED CUP CAKE	26
DARK CHOCOLATE & COCONUT TARTLET	23
APPLE & WALNUT TARTLET SERVED WITH CHANTILLY CREAM	16
LEMON FRIDGE CHEESE CAKE WITH PASSIONFRUIT	18
MINI CARROT CAKE WITH CREAM CHEESE ICING	18
CHOCOLATE CARAMEL BROWNIES	16
MINI CHOCOLATE TORTE	18
CINNAMON & CITRUS MLE FEUILLE	22
PORTUGUESE STYLE CUSTARD TARTLET	16

MENU OPTIONS

QUICHE, CAKE & DESSERT TABLE

SERVED HARVEST TABLE STYLE for 12 OR MORE GUESTS
MINIMUM SPEND/PERSON @ R100 (excl. service fee of 15% and decor)

MENU ITEM	PRICE PER ITEM (10 generous servings)
QUICHE OPTIONS:	
SPINACH & FETA QUICHE	300
MEDITERRANEAN VEGGIE QUICHE (AUBERGINE; BABY MARROW, SUNDRIED TOMATO, FETA)	320
BLACK MUSHROOM, ASPARAGUS & PARMESAN QUICHE	350
SALMON & DILL QUICHE	360
CHICKEN, PEPPADEW, FETA & BASIL QUICHE	340
BOBOTIE, BUTTERNUT & CARAMELIZED ONION QUICHE	330
PROSCIUTTO & GOATS CHEESE QUICHE	350
CRUSTLESS BACON, MUSHROOM, CHERRY TOMATO & CHEDDAR QUICHE	350
BILTONG, PEAR & GORGONZOLA QUICHE	380
CARNIVORE'S QUICHE (chicken, bacon & beef mince)	360
CAKE & TART OPTIONS:	
LEMON MERINGUE TART	350
CARROT CAKE	390
LEMON POPPY SEED BUN CAKE WITH CREAM CHEESE ICING AND LEMON ZEST	320
LEMON SORBET CAKE	370
MOJITO CAKE	380
STRAWBERRY DAIQUIRI CAKE	390
CHOCOLATE GANACHE CAKE	410
CREAMY COFFEE CAKE	320
ROOIBOS & YOGHURT CAKE WITH RICOTTA & MASCARPONE ICING	410
APPLE, PEAR & CRANBERRY TART WITH CINNAMON & CREAM	330
CHOCOLATE, COFFEE & BEETROOT CAKE WITH CREAM CHEESE ICING	390
BAKED CHEESE CAKE	410
MILK TART	300
CHOCOLATE TORTE	360
GRANADILLA FRIDGE CHEESE CAKE	380
ENQUIRE ABOUT OUR THEMED CAKES AND CUPCAKES	SQ
DESSERT OPTIONS:	
TIRAMISU	340
PAVLOVA WITH CHANTILLY CREAM & FRESH FRUIT	330
PAVLOVA WITH CARAMEL CREAM & A TRIO OF CHOCOLATE	350
CRÈME CARAMEL FLAN WITH TOASTED ALMONDS	380
NO BAKE OREO CHEESE CAKE	320
FRUIT & CUSTARD TART (VANILLA CUSTARD TART WITH COLOURFUL FRUIT AND APRICOT GLAZE)	350

MENU OPTIONS

PLATTER LUNCH OPTIONS

SERVED PLATTER STYLE for 12 OR MORE GUESTS
MINIMUM SPEND/PERSON @ R100 (excl. service fee of 15% and decor)

MENU ITEM	PRICE PER PERSON
LA VIE LENTE GARDEN SALAD WITH VINAIGRETTE	20
ASPARAGUS, BUFFALO STYLE MOZZARELLA & CRISPY PROSCIUTTO SALAD	42
GREEN SALAD WITH CITRUS DRESSING (LETTUCE & HERBS, CELERY, CUCUMBER, SUGAR SNAP PEAS)	20
BREAD VARIETY (WITH BUTTER)	16
WHITE WINE, ROSEMARY & GARLIC BAKED CAMEMBERT SERVED WITH CROSTINI	25
CHEESE STICKS WRAPPED IN PROSCIUTTO AND SERVED WITH HONEY MUSTARD DIP	16
MARINATED OLIVES	10
DUKKAH & OLIVE OIL	10
MARINATED MEDITERRANEAN TRIO WITH ARTICHOKE, FETA & OLIVES	18
CURRY PICKLED BRINJALS	10
VARIETY DIPS EACH: HUMUS or RED PEPPER or CREAMY AVO or OLIVE TAPENADE or BASIL PESTO	10
PHYLLO SQUARES WITH MARINATED VEG & BASIL PESTO	22
DEEP FRIED CHEESE BOMB WITH SPINACH & FETA	13
DEEP FRIED CHEESE BOMB WITH CHICKEN & PEPPADEW OR BACON & MOZZARELLA	15
CHORIZO & MOZZARELLA CROQUETTE	16
SPANAKOPITA	14
JALAPENO & CREAM CHEESE PASTRY POCKETS	15
MASCARPONE TOAST WITH BURST TOMATO & BASIL OIL	20
SPICY MEDITERRANEAN VEGGIE BRUSCHETTA WITH RAINBOW PEPPERS, CREAM CHEESE & BASIL PESTO	20
BACON, LETTUCE, TOMATO WITH CREAM CHEESE BRUSCHETTA	22
FILLET, CARAMELISED ONION & CAMEMBERT BRUSCHETTA	25
PROSCIUTTO, FIG & CAMEMBERT CIGARS WITH GINGER SYRUP GLAZE	20
ANTI-PASTA VEGGIE KEBAB	18
VEGETARIAN MINI WRAP WITH CRUDITE VEG & SPICY LENTILS	16
SWEET POTATO & BLACK BEAN BURRITO WITH CORIANDER	20
TACOS WITH GUACAMOLE, TOMATO SALSA, SOUR CREAM & CHEDDAR CHEESE	17
TACOS WITH SAVOURY BEEF MINCE, GUACAMOLE, CHEDDAR CHEESE & TOMATO SALSA	25
CHILI PRAWN, CHARGRILLED PINEAPPLE & CUCUMBER SKEWER	25
THAI CHICKEN SALAD IN RICE PAPER WRAPS WITH HONEY SOY DIPPING SAUCE	20
CHARGRILLED CHICKEN KEBAB WITH PINEAPPLE & RAINBOW PEPPERS, SERVED WITH A SPICY SWEET CORIANDER YOGHURT	30
CHIMICHURRI BEEF FILLET KEBAB WITH TOMATO & BABY MARROW	35
BEEF KOFTA SERVED IN PITA WITH MINT YOGHURT	30
TRADITIONAL GREEK STYLE MEAT BALLS (2)	13
MINI BEEF LASAGNE CUPS	30
MINI CHICKEN PIES	25
MINI LAMB PIE	28
HONEY GLAZED PORK BELLY SERVED WITH FENNEL PUREE AND CRISPY SWEET POTATO	25
SAUTEED SPICY CHICKEN LIVER & CHORIZO BOWL	25
BEEF TRINCHADO	25

MENU OPTIONS

HARVEST TABLE LUNCH OPTIONS

IF YOU ARE MORE INTERESTED IN A FORMAL PLATED LUNCH OPTION (STARTING AT R250 PER PERSON) PLEASE DO NOT HESITATE TO ENQUIRE ABOUT DETAIL. WE PREFER TO CUSTOMISE THESE FORMAL PLATED LUNCH OFFERINGS BASED ON CUSTOMER SPECIFIC PREFERENCES.

MENU ITEM	PRICE PER PERSON FOR FULL PORTIONS
SALADS, VEGETABLE & OTHER SIDE DISHES:	
LA VIE LENTE GARDEN SALAD WITH VINAIGRETTE	20
MEDITERRANEAN COUSCOUS SALAD	35
CHARGRILLED CORN SALAD WITH CHERRY TOMATOES, FETA, RED ONION & CUCUMBER	35
CITRUS SHRIMP AND AVOCADO SALAD	45
SALMON & KALE PASTA CEASAR SALAD	40
CORONATION CHICKEN SALAD	38
VIETNAMESE CHICKEN NOODLE SALAD	40
FILLET & WILD MUSHROOM SALAD	48
BACON, FETA & SUGAR SNAP PEA SALAD	35
GARLIC & GINGER CRUSHED BABY POTATO SALAD WITH POPPED CAPERS	28
MIXED ROAST VEGETABLES	20
SAUTEED POTATOES OR CREAMY MASHED POTATOES	17
BASMATI RICE	15
SPICED COUSCOUS	20
BREAD VARIETY (WITH BUTTER)	16
BAKED CAMEMBERT STUFFED CIABATTA WITH CARAMELISED ONION ON TOP	25
PLEASE VISIT OUR PLATTER LUNCH OPTIONS ON PAGE 10 FOR STARTER IDEAS	
LIGHT LUNCH & MORE HEARTY OPTIONS:	
CREAMY SHRIMPS WITH FETA, CHILLI, CORIANDER & GARLIC	55
CREAMY FENNEL & WHITE WINE MUSSEL POT	50
SPINACH & FETA STUFFED CHICKEN BREAST TOPPED WITH CREAMY SUNDRIED TOMATO	58
WHITE WINE SAUTEED CHICKEN BREAST WITH TOMATOES, OLIVES & PARSLEY	55
BARBEQUE CHICKEN KEBAS	50
CONFIT DUCK QUARTERS	90
PORK BELLY SQUARES WITH FENNEL PUREE AND SWEET POTATO CRISPS	75
CREAMY CHILI CHICKEN & BACON LINGUINE WITH BASIL PESTO	60
FARMSTYLE CHICKEN PIE	60
CHICKEN OR BEEF LASAGNE	58
BEEF MOUSSAKA	62
BRANDY SAUTÉED WILD MUSHROOMS AND FILLET MEDALLIONS (100g each)	70
BRANDY SAUTÉED WILD MUSHROOMS AND FILLET MEDALLIONS (150g each)	105
TRADITIONAL BEEF WELLINGTON	85
PEPPERCrust RUMP WITH BURNT BUTTER & SAGE (100g each)	68
GREEK STYLE BAKED LAMB CHOPS (2 per person)	80

KIDDIES MENU OPTIONS

NO MINIMUM SPEND/PERSON APPLICABLE (prices excludes service fee of 15% and decor)

KIDDIES PICNIC PACK

TOASTED HAM & CHEESE ON WHITE BREAD; BOS ICE TEA; CRISPS & JELLY TOTS
R75/PACK

KIDDIES PLATTER

TOASTED HAM & CHEESE; CHICKEN NUGGETS ; CHIPS; CUCUMBER & CARROT CRUDITE'S;
CHERRY TOMATOES AND CHEESE CUBES
R70/CHILD

KIDDIES LASAGNE

FOR A MINIMUM OF 6 CHILDREN
R45/CHILD

KIDDIES CHICKEN PIE

FOR A MINIMUM OF 6 CHILDREN
R50/CHILD

KIDDIES CREAMY HAM LINGUINE PASTA

FOR A MINIMUM OF 6 CHILDREN
R50/CHILD

KIDS MAY ALSO ORDER FROM THE STANDARD BISTRO MENU ON THE DAY...

DRINKS & DECOR

DRINKS OPTIONS

Over and above our normal Bistro drinks list which includes soft drinks, wine, beer and other alcoholic beverages, the following drinks options are available for functions:

Bottomless filter coffee & tea (classic, rooibos & earl grey)	R33/person
Filter coffee by the urn (2L - thus 10 cups of filter coffee)	R190/urn
Tea by the urn (2L - thus 10 cups of tea)	R170/urn
Passion fruit & rooibos cooler (750ml)	R45/bottle
Pink Lemonade (750ml)	R50/bottle
Apple/Grape/Fruit cocktail/Orange juice (1L)	R55/liter
Alcoholic fruit punch (1L)	R130/liter
Pimms & Lemonade (1L)	R140/liter
White Sangria (1L)	R145/liter

IF YOU BOOK THE URBAN FARM BARN (YIP, THE ONE WHICH IS ROMANTICALLY FURTHER REMOVED FROM THE MAIN BUILDING), WE WOULD LIKE TO OFFER SOME ADVICE: THIRSTY GUESTS ARE UNHAPPY GUESTS – LET'S NOT MAKE THEM WAIT UNNECESSARILY AS THE WAITERS WILL BE TRAVELING A FEW HUNDRED METERS FURTHER...OR EVEN WORSE: RECEIVE A LUKE WARM COFFEE. THAT IS WHY WE WOULD STRONGLY RECOMMEND SETTING UP A CASH BAR IN THE VENUE WITH A DEDICATED BARMAN – KEEPING YOUR GUESTS HAPPY! THIS WILL BE AT A FLAT FEE OF R250 BUT WILL BE WORTH EVERY CENT.

DÉCOR OPTIONS

At LA VIE LENTE, we shall definitely not stand in your way when it comes to creativity! So bring your own décor and give it your own special touch. However, if you feel like a hassle free set-up, why not make use of our available décor and service. These include, but are not limited to:

Hiring rate

Table cloths	R70/each (please enquire about available tablecloths for your venue)
Table runners	R50/each (please enquire about available tablecloths for your venue)
Linen serviettes	R5/each (please enquire about available linen serviettes)
Bunting	R10/5m string
Flower decorations	varies between R60 – R150 per decoration (depending on customer needs/preferences)

(Please request our décor rental catalogue to view detail of items)

OR Decide on using our full, cumbersome-free décor solution where we shall decorate your table and room for you at **R45 – R80 per person** depending on your specific needs/preferences.



PRE-SELECTED MENUS: BREAKFAST

B1

PLATED STARTER and PLATTER MAIN

Plated starter:

GRANOLA BREAKFAST TART WITH
YOGHURT & FRESH FRUIT (R28)

Breakfast Platters:

BACON & AVO STUFFED
DEVILLED EGGS (R16)

MINI SPINACH & FETA FRITATA
(R16)

MINI CROISSANT WITH GYPSY
HAM, TOMATO, CHEDDAR
CHEESE & SWEET MUSTARD (R20)

FRENCH TOAST FINGERS WITH
DARK CHOCOLATE COFFEE
SHARDS & BUTTERSCOTCH
DRIZZLE (R25)

R105 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

B2

PLATTER STYLE MAIN and SWEET TREAT

Breakfast Platters:

FRESH FRUIT KEBAB (R15)

MASCARPONE TOAST WITH
BURST TOMATO & BASIL OIL (R20)

FRENCH TOASTED ENGLISH
MUFFIN WITH SUN-DRIED
TOMATO CREAM CHEESE,
BACON & CARAMELIZED
ONIONS (R28)

BOEREWORS & CREAM CHEESE
STUFFED PEPPADEW SKEWER (R22)

BACON & EGG POTATO (R30)

AND A SWEET TREAT AFTERWARDS:

MINI FLAPJACK STACK WITH
CHANTILLY CREAM,
BUTTERSCOTCH DRIZZLE &
HONEYCOMB (R22)

R137 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

B3

HARVEST STYLE

Breakfast Table:

BREAD VARIETY (R16)

VARIETY CHEESE & HOMEMADE
PRESERVES (R42)

DANISH PASTRIES (R12)

BLUEBERRY SCONES WITH
LEMON GLAZE (R15)

CREAM CHEESE, DILL & SMOKED
SALMON BLINI WITH CUCUMBER
RIBBON & POPPED CAPERS (R28)

ALL-IN-ONE BREAKFAST CUP
(GYPSY HAM, SAUTÉED SPINACH,
TOMATO, EGG & CHEDDAR CHEESE)
(R30)

R143 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)



PRE-SELECTED MENUS: TEA

T1

SERVED PLATTER STYLE (one item of each per person)

MINI CAPRESE KEBAB (R10)

INSIDE-OUT SANDWICH (BREAD STICK WRAPPED IN CHEESE, PROSCIUTTO, BASIL & BALSAMIC GLAZE) (R22)

BOBOTIE CIGARS (R20)

PORTUGUESE STYLE CHICKEN KEBAB (R16)

MINI CARROT CAKES (R18)

LEMON & RASPBERRY SQUARES (R18)

MINI NUTELLA MERINGUE SANDWICHES (R10)

R114 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)

T2

SERVED PLATTER STYLE (one item of each per person)

Table Platters:

CROSTINI WITH BACON, PEPPADEW CREAM CHEESE & CHIVES (R14)

SUN-DRIED TOMATO & MOZZARELLA TARTLETS WITH CARAMELIZED ONION & BALSAMIC GLAZE (R16)

BAKED FIGS WITH BRIE IN PHYLLO WITH A GINGER SYRUP (R20)

ANTIPASTA VEGGIE SKEWERS (R18)

BEEF FILLET SKEWERS (R22)

CINNAMON & CITRUS MILLE FUILLE (R22)

STRAWBERRY & PEACH PIE (R15)

MINI CHOCOLATE TORTE (R18)

R145 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)

T3

SERVED CAKE TABLE STYLE for e.g 16 people

Harvest table:

SPINACH & FETA QUICHE = **R300**

CHICKEN, PEPPADEW, FETA & BASIL QUICHE = **R340**

CRUSTLESS BACON, MUSHROOM, CHERRY TOMATO & CHEDDAR QUICHE = **R350**

MOJITO CAKE = **R380**

CHOCOLATE GANACHE CAKE = **R410**

TOTAL = R1,780
For 16 pax this

amounts to
R111 per person

(excl. SERVICE CHARGE OF 15% and décor)

PLEASE NOTE THAT AS THIS OPTION IS CALCULATED BASED ON FULL UNITS CAKES, TARTS OR QUICHES, THE PRICE PER PERSON WILL VARY DEPENDING ON THE FINAL NUMBER OF PEOPLE



PRE-SELECTED MENUS: LUNCH

L1

SERVED PLATTER STYLE

ANTIPASTA VEGGIE KEBAB (R18)

DEEP FRIED CHEESE BOMB WITH SPINACH & FETA (R13)

VEGETARIAN WRAP WITH SPICY LENTILS & CRUDITÉ VEG (R16)

CHICKEN SLIDER WITH CHARGRILLED PINEAPPLE (R22)

BEEF KOFTA SERVED IN A PITA WITH MINT YOGHURT (R30)

AND

Sweet Treat Platters:

DARK CHOCOLATE & COCONUT TARTLET (R23)

MINI PAVLOVA WITH BERRY CREAM (R14)

R136 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)

L2

SERVED PLATTER STYLE

Tapas platters:

VARIETY BREAD (R16)

MEDITERRANEAN TRIO (R18)

BEETROOT HUMUS (R10)

MINI CAPRESE KEBAB (R10)

GREEN SALAD WITH CITRUS DRESSING (R20)

MINI BEEF WELLINGTONS (R25)

CHARGRILLED CHICKEN KEBAB WITH PINEAPPLE & RAINBOW PEPPERS, SERVED WITH A SPICY SWEET CORIANDER (R30)

AND

Sweet Treat Platters:

OREO & CREAM CHEESE CAKE SQUARES (R16)

APPLE & WALNUT TARTLET SERVED WITH CHANTILLY CREAM (R16)

R161 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)

L3

SERVED HARVEST TABLE STYLE

VARIETY BREAD (R16)

LA VIE LENTE GARDEN SALAD WITH VINAIGRETTE ((R20)

FARMSTYLE CHICKEN PIE (R60)

AND

Dessert:

PAVLOVA WITH CARAMEL CREAM AND TRIO OF CHOCOLATE (R35)

R131 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)



PRE-SELECTED MENUS: LUNCH

L4

HARVEST TABLE STYLE

BAKED CAMEMBERT STUFFED CIABATTA
TOPPED WITH CARAMELISED ONION [R25]

CREAMY FENNEL & WHITE WINE MUSSEL POT
(100g) [R50]

PEPPER CRUSTED RUMP [R68]

CHARGRILLED CORN SALAD WITH CHERRY
TOMATOES, FETA, RED ONION & CUCUMBER
[R35]

AND

DESSERT:

LEMON & RASPBERRY SQUARES ((R18)

R196 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)

L5

HARVEST TABLE STYLE

PLATED STARTER:

BEEF TRINCHADO SERVED WITH PITA POCKETS
[R25]

MAIN MEAL:

MEDITERRANEAN COUSCOUS SALAD [R35]

SPINACH AND FETA STUFFED CHICKEN BREAST
TOPPED WITH CREAMY SUN-DRIED TOMATO
[R58]

PORK BELLY SERVED FENNEL PUREE AND
SWEET POTATO CRISPS [R75]

DESSERT:

FRUIT & CUSTARD TART WITH AN APRICOT
GLAZE [R35]

R235 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)