



LA VIE LENTE

URBAN FARM BISTRO & VENUE

EVENT & BOOKING INFO

WINTER 2018

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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, ROASTED SEEDS & NUTS	36
SEASONAL FRUIT SALAD	35
VANILLA YOGHURT PANNA COTTA WITH HONEYCOMB	32
OATS BISCUIT WITH VANILLA CUSTARD CREAM & POACHED PEAR	36
PLATTER STYLE:	
DANISH PASTRIES	15
CROISSANT (includes butter & preserves)	20
MINI FLAPJACK STACKS WITH CREAM, MAPLE SYRUP & HONEY COMB	18
MUFFINS – BLUEBERRY, CARROT OR BRAN (includes butter & preserves)	18
SCONES, CREAM & PRESERVES	20
YOGHURT WITH SEASONAL STEWED FRUIT & CINNAMON CRUMBLE	35
CHEESY BILTONG & BOVRIL SCONES	16
CREAM CHEESE, DILL & SMOKED SALMON SCONE WITH CUCUMBER RIBBON	25
BREAD VARIETY (WITH BUTTER)	15
FRESH FRUIT KEBAB	15
VARIETY OF CHEESE & HOMEMADE PRESERVES	42
VARIETY OF CURED MEATS	48
MASCARPONE TOAST WITH BURST TOMATO & BASIL OIL	20
MINI SPINACH & FETA QUICHE	18
MINI QUICHE LORRAINE	20
MINI PEPPADEW & CREAM CHEESE QUICHE	20
SPINACH & FETA FRITTATA	16
BACON & MUSHROOM FRITTATA	18
CHICKEN LIVER & FRIED ONION BRUSCHETTA	24
BRUSCHETTA WITH MINCE, CHEDDAR CHEESE, TOMATO & ONION RELISH	24
DEVILLED EGGS	10
BACON & AVO STUFFED DEVILLED EGGS	16
PORK CHEESE GRILLER & CREAM CHEESE STUFFED PEPPADEW SKEWER	18
PORK SAUSAGE & GRILLED PINEAPPLE SKEWER	16
BABY POTATO SPUD WITH BACON BITS AND CHEESE SAUCE	16

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	138
PORK CHEESE GRILLERS	
SCRAMBLED EGGS	
SAUTEED CUBED POTATO AND ONION	
ROAST THICK SLICED TOMATO	
FRIED MUSHROOMS	
VARIETY OF BREADS (WITH BUTTER)	
BUTTER & HOMEMADE PRESERVES	
BOTTOMLESS FILTER COFFEE & TEA	
CONTINENTAL BREAKFAST TABLE CONSISTING OF	
SELECTION OF CURED MEAT	170
SELECTION OF CHEESE	
CROISSANTS	
BRAN MUFFINS	
BREAD VARIETY (WITH BUTTER)	
BUTTER & HOMEMADE PRESERVES	
BACON & AVO DEVILLED EGGS	
SEASONAL FRUIT SLICES	
DANISH PASTRIES	
HUNGRY MAN'S BREAKFAST TABLE CONSISTING OF	
SAUTEED POTATOES	120
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	8
SAVOURY CHEDDAR BISCUIT WITH BILTONG & PEPPADEW CREAM CHEESE	12
SUNDRIED TOMATO & MOZZARELLA TARTLETS	14
CAMEMBERT & CARAMELIZED ONION PHYLLO CUPS WITH SWEET & SOUR BLUEBERRY SAUCE	18
JALAPENOS & COTTAGE CHEESE PASTRY POCKETS	14
DEEP FRIED CHEESE BOMB WITH SPINACH & FETA	13
DEEP FRIED CHEESE BOMB WITH CHICKEN & PEPPADEW OR BACON & MOZZARELLA	15
SALMON & PRAWN FRITTER WITH ZESTY MAYO	25
VEGAN TACO WITH LETTUCE, GUACAMOLE, TOMATO SALSA & RAINBOW PEPPERS	15
TACO WITH SAVOURY MINCE, GUACAMOLE, TOMATO SALSA & CHEDDAR CHEESE	22
ROAST CHICKEN MAYO VOL AU VENT	15
LAMB TAGINE VOL AU VENT	18
SALAMI, SUNDRIED TOMATO, CREAM CHEESE & BASIL WRAP ROULADE	16
BOBOTIE PHYLLO POCKET	20
MINI PULLED PORK & PINEAPPLE RELISH TORTILLA	18
CHICKEN SLIDER WITH CHARGRILLED PINEAPPLE, LETTUCE & CHILLY MAYO	22
BEEF SLIDER WITH BACON, MOZZARELLA CHEESE, GHERKIN & TOMATO PRESERVE	25
MINI BEEF LASAGNE CUPS	30
MINI PORTUGUESE STYLE CHICKEN KEBAB	16
TRADITIONAL GREEK STYLE MEAT BALLS (2)	12
MINI BEEF FILLET KEBABS	22
SWEET OPTIONS:	
MINI PAVLOVA WITH CREAM AND FRESH FRUIT	16
NUTELLA MERINGUE MINI SANDWICHES	14
MINI LEMON MERINGUE	15
OREO TRUFFLES	11
VANILLA CUPCAKES	15
CHOCOLATE/RED VELVET CUPCAKES	18
MINI CARROT CAKE	18
LEMON FRIDGE CHEESE CAKE	18
LAMINGTONS	12
CHOCOLATE CARAMEL BROWNIES	16
PISTACHIO SHORTBREAD	17
MACAROONS	17
MINI CHOCOLATE TORTE	18
GREEK STYLE MILK TARTS IN PHYLLO PASTRY	18
PORTUGUESE STYLE CUSTARD TARTS	15

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
ASPARAGUS QUICHE (seasonal)	330
SALMON & DILL QUICHE	360
SPICY CHORIZO & BUTTERNUT QUICHE	340
PROSCIUTTO & GOATS CHEESE QUICHE	350
BACON, MUSHROOM, SPRING ONION & CHEDDAR QUICHE	320
CARNIVORE'S QUICHE (chicken, bacon & beef mince)	360
CAKE & TART OPTIONS:	
LEMON MERINGUE TART	350
CARROT CAKE	390
GINGERBREAD CAKE WITH CINNAMON CREAM CHEESE FROSTING & HONEY CRUMBLE	380
LEMON POPPY SEED CAKE	320
CHOCOLATE GANACHE CAKE	410
CREAMY COFFEE CAKE	320
APPLE STRÜDEL	340
APPLE TART WITH CINNAMON & CREAM	330
RED VELVET CAKE	390
BAKED CHEESE CAKE	410
MILK TART	300
PAVLOVA WITH FRESH CREAM & A TRIO OF CHOCOLATE	350
CHOCOLATE TORTE	360
BLACK FOREST MOUSSE CAKE	400
GRANADILLA FRIDGE CHEESE CAKE	380
ENQUIRE ABOUT OUR THEMED CAKES	SQ
DESSERT OPTIONS:	
MALVA PUDDING WITH HOMEMADE CUSTARD	320
BREAD & BUTTER PUDDING SERVED WITH HOMEMADE CUSTARD	300
BAKLAVA WITH VANILLA CREAM	450
NO BAKE OREO CHEESE CAKE	320
BAKED CHOCOLATE PUDDING & POURING CREAM	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
BREAD VARIETY (WITH BUTTER)	15
OLIVES	9
DUKKAH & OLIVE OIL	8
MARINATED MEDITERRANEAN TRIO WITH ARTICHOKE, FETA & SUNDRIED TOMATO	15
CURRY PICKLED BRINJALS	9
HUMMUS	7
RED PEPPER DIP	9
BASIL PESTO	8
OLIVE TAPENADE	9
QUESEDILLA WITH SUNDRIED TOMATO; BASIL PESTO & MOZZARELLA CHEESE	15
PIZZA PINWHEELS	12
DEEP FRIED CHEESE BOMB WITH SPINACH & FETA	13
DEEP FRIED CHEESE BOMB WITH CHICKEN & PEPPADAW OR BACON & MOZZARELLA	15
SPANAKOPITA	16
JALAPENO & CREAM CHEESE PASTRY POCKETS	14
MASCARPONE TOAST WITH BURST TOMATO & BASIL OIL	20
BACON, LETTUCE, TOMATO WITH CREAM CHEESE BRUSCHETTA	18
FILLET, CARAMELISED ONION & CAMEMBERT BRUSCHETTA	20
CRANBERRY, CAMEMBERT, BASIL & PROSCIUTTO CIGAR	15
SALAMI PICANTE (3)	15
ROAST CHICKEN MAYO MINI PITA POCKET	18
LAMB & MINTED YOGHURT MINI PITA POCKET	20
TACOS WITH SAVOURY BEEF MINCE, GUACAMOLE, CHEDDAR CHEESE & TOMATO SALSA	22
MINI TORTILLA WITH PULLED PORK AND PINEAPPLE RELISH	18
CHICKEN SLIDER WITH CHARGRILLED PINEAPPLE & CHILLY MAYO	22
BEEF SLIDER WITH MOZZARELLA, GHERKIN & TOMATO PRESERVE	24
TRADITIONAL GREEK STYLE MEAT BALLS (2)	12
MINI BEEF LASAGNE CUPS	30
MINI PORTUGUESE STYLE CHICKEN KEBABS	16
MINI CHICKEN PIES	25
MINI LAMB PIE	28
HONEY GLAZED PORK BELLY WITH APPLE & FENNEL SALAD	25
BEEF TRINCHADO	20
MINI BEEF FILLET KEBABS	22

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
BETROOT SALAD WITH ROCKET; PECAN NUTS; GOAT'S CHEESE & ROAST SEEDS	35
FILLET & WILD MUSHROOM SALAD	45
BACON, FETA & SUGAR SNAP PEA SALAD	30
GARLIC & GINGER CRUSHED BABY POTATO SALAD	25
AUBERGINE, TOMATO & MOZZARELLA BAKE	28
MIXED ROAST VEGETABLES	20
SAUTEED POTATOES OR CREAMY MASHED POTATOES	17
POTATO FONDANT	18
BASMATI RICE	15
SPICED COUSCOUS	20
BREAD VARIETY (WITH BUTTER)	15
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
SPANISH STYLE SEAFOOD PAELLA	80
DEBONED CREAMY APRICOT CHICKEN THIGHS	55
CHICKEN CURRY	55
CONFIT DUCK QUARTERS	90
PORK BELLY ROULADE STUFFED WITH STEWED FRUIT	75
CREAMY CHILI CHICKEN & BACON LINGUINE WITH BASIL PESTO	55
CHICKEN OR BEEF LASAGNE	58
BEEF MOUSSAKA	62
SUNDRIED TOMATO & FETA LAYERED FILLET MEDALLIONS (100g each)	65
SUNDRIED TOMATO & FETA LAYERED FILLET MEDALLIONS (150g each)	95
WINTER WARMING RED WINE OXTAIL	95
LAMB TAGINE	78
SLOW ROASTED LAMB SHANK	150

MENU OPTIONS

HARVEST TABLE SOUP OPTIONS

MENU ITEM	PRICE PER PERSON FOR FULL PORTIONS
<i>EVEN THOUGH YOUR CHOICE OF SOUP MAY NOT BE LISTED HERE, PLEASE DO NOT HESITATE TO ASK ABOUT IT AS WE MAY WELL BE ABLE TO MAKE IT</i>	
TO BE SERVED WITH YOUR CHOICE OF SOUP:	
VARIETY BREAD (served with butter)	15
PARMESAN CROSTINI	8
GARLIC & HERB ROASTED CROUTONS	8
SOUP OPTIONS:	
CREAMY WILD MUSHROOM SOUP	60
CREAMY POTATO & LEEK SOUP	48
HEARTY BUTTERNUT SOUP	48
FRENCH ONION SOUP	50
MINESTRONE SOUP	50
FARM STYLE CHICKEN & VEGETABLE SOUP	55
SPICY CHORIZO & BUTTERNUT SOUP	58

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 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:

OATS BISCUIT WITH VANILLA
CUSTARD CREAM & POACHED
PEAR (R36)

Breakfast Platters:

MASCARPONE TOAST WITH
BURST TOMATO & BASIL OIL
(R20)

MINI SPINACH & FETA QUICHE
(R18)

BACON & AVO STUFFED
DEVILLED EGGS (R16)

PORK SAUSAGE & GRILLED
PINEAPPLE SKEWER (R16)

R106 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

B2

PLATTER STYLE MAIN and SWEET TREAT

Breakfast Platters:

FRESH FRUIT KEBAB (R12)

SPINACH & FETA FRITTATA (R16)

BABY POTATO SPUD WITH
BACON BITS & CHEESE SAUCE
(R16)

PEPPADEW & CREAM CHEESE
MINI QUICHE (R20)

BRUSCHETTA WITH MINCE,
CHEDDAR CHEESE, TOMATO &
ONION RELISH (R24)

CAPRESE KEBAB (R8)

AND A SWEET TREAT AFTERWARDS:

CHOCOLATE CARAMEL
BROWNIES (R16)

R112 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

B3

HARVEST STYLE

Breakfast Table:

YOGHURT WITH SEASONAL
STEWED FRUIT & CINNAMON
CRUMBLE (R35)

CREAM CHEESE, DILL & SMOKED
SALMON SCONES WITH
CUCUMBER RIBBON (R25)

VARIETY OF CHEESE &
HOMEMADE PRESERVES (R42)

VARIETY OF CURED MEAT (R48)

BREAD VARIETY (R15)

CROISSANTS (R20)

R185 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 (R8)

CAMEMBERT & CARAMELIZED
ONION PHYLLO CUPS WITH
SWEET & SOUR BLUEBERRY
SAUCE (R18)

DEEP FRIED CHEESE BOMB WITH
SPINACH & FETA (R13)

MINI PULLED PORK & PINEAPPLE
RELISH (R18)

GREEK STYLE MEAT BALLS (R12)

PORTUGUESE STYLE CUSTARD
TARTS (R15)

LAMINGTONS (R12)

MINI PAVLOVA WITH CREAM &
FRESH BERRIES (R16)

R112 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

T2

SERVED PLATTER STYLE (one item of each per person)

Table Platters:

DEEP FRIED CHEESE BOMB WITH
CHICKEN & PEPPADEW (R15)

MINI BEEF FILLET KEBABS (R22)

BOBOTIE PHYLLO POCKET (R20)

SUNDRIED TOMATO &
MOZZARELLA TARTLETS (R14)

MACAROONS (R17)

GREEK STYLE MILK TARTS IN
PHYLLO PASTRY (R15)

MINI CARROT CAKE (R18)

MINI CHOCOLATE TORTE (R18)

R139 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

T3

SERVED CAKE TABLE STYLE for e.g 16 people

Harvest table:

BACON, MUSHROOM,
CHEDDAR & SPRING ONION
QUICHE = **R320**

MEDITERRANEAN VEGGIE
QUICHE = **R320**

SPICY CHORIZO & BUTTERNUT
QUICHE = **R340**

LEMON MERINGUE TART = **R350**

CHOCOLATE GANACHE CAKE =
R410

TOTAL = R1,740

For 16 pax this

amounts to

R109 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

MINI CAPRESE KEBAB (R8)

QUESEDILLA WITH SUNDRIED
TOMATO; BASIL PESTO &
MOZZARELLA CHEESE (R15)

DEEP FRIED CHEESE BOMB WITH
SPINACH & FETA (R13)

BACON, LETTUCE, TOMATO WITH
CREAM CHEESE BRUSCHETTA (R18)

MINI PORTUGUESE STYLE CHICKEN
KEBABS (R16)

BEEF SLIDER WITH MOZZARELLA,
GHERKIN & TOMATO PRESERVE
(R24)

AND

Sweet Treat Platters:

CHOCOLATE FUDGE BROWNIES
(R16)

VANILLA CUPCAKES (R15)

R125 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

L2

SERVED PLATTER STYLE

Tapas platters:

VARIETY BREAD (R15)

OLIVE TAPENADE (R9)

CURRY PICKLED BRINJALS (R9)

MINI CAPRESE KEBAB (R8)

JALAPENO & CREAM CHEESE
PASTRY POCKETS (R14)

SPANAKOPITA (R16)

SALAMI PICANTE (R15)

TRADITIONAL GREEK STYLE MEAT
BALLS (R12)

CRANBERRY, CEMBERT, BASIL
& PROSCIUTTO CIGARS (R15)

AND

Sweet Treat Platters:

OREO TRUFFLES (R11)

MINI PAVLOVA WITH CREAM &
FRESH BERRIES (R16)

R140 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)

L3

SERVED HARVEST TABLE STYLE

VARIETY BREAD (R15)

LA VIE LENTE GARDEN SALAD
WITH VINAIGRETTE ((R20)

BEEF MOUSSAKA (R62)

AND

Dessert:

BAKED CHOCOLATE PUDDING &
POURING CREAM (R35)

R132 PER PERSON

(excl. SERVICE CHARGE OF 15%
and décor)



PRE-SELECTED MENUS: LUNCH

L4

HARVEST TABLE STYLE

CREAMY SHRIMPS WITH FETA, CHILLI,
CORIANDER & GARLIC (R55)

SUNDRIED TOMATO & FETA LAYERED FILLET
MEDALLIONS (100g) (R65)

VARIETY BREAD (R15)

LA VIE LENTE GARDEN SALAD WITH
VINAIGRETTE ((R20)

AND

DESSERT:

BAKLAVA WITH VANILLA CREAM ((R45)

R200 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)

L5

HARVEST TABLE STYLE

PLATED STARTER:

FRENCH ONION SOUP (R50)

MAIN MEAL:

DEBONED CREAMY APRICOT STYLE CHICKEN
THIGHS (R55)

WINTER WARMING RED WINE OXTAIL (R95)

BASMATI RICE (R15)

MIXED ROAST VEGETABLES (R20)

DESSERT:

APPLE TART WITH CINNAMON & CREAM (R30)

R265 PER PERSON

(excl. SERVICE CHARGE OF 15% and décor)