

FUNCTION MENU ONE

BREAKFAST | R220 PER PERSON (MINIMUM 20 GUESTS)

Welcome on Arrival Fresh Orange Juice

Chilled orange juice served on arrival to start your morning beautifully.

To Begin Fruit, Granola & Yoghurt

A refreshing selection of seasonal fresh fruit, crunchy granola and creamy Greek yoghurt.

Piatto Principale / Main Course – Choose any one

Uova alla Benedict

Toasted ciabatta topped with perfectly poached eggs and classic hollandaise sauce. Choice of: Crispy bacon or smoked salmon.

Ashton Breakfast

Toasted ciabatta with two eggs any style, grilled cherry tomatoes, crispy bacon rashers and a golden hash brown.

Arrabbiata Breakfast

Toasted ciabatta topped with two poached eggs nestled in a spicy arrabbiata napoletana sauce, crispy prosciutto and parmesan shavings.

Bolognese Breakfast

Toasted ciabatta topped with two poached eggs and Mama's rich slow-cooked bolognese sauce, finished with parmesan cheese.

To Share Nutella & Banana Ciabatta Platter

Warm toasted ciabatta generously spread with rich Nutella, fresh banana slices, toasted hazelnuts and a light dusting of icing sugar.

To Finish Coffee & Tea

Freshly brewed coffee and a selection of fine teas.

FUNCTION MENU TWO

R350 PER PERSON (MINIMUM 20 GUESTS)

To Share Greek Salad & Garlic Focaccia

A refreshing Greek salad of ripe tomatoes, crisp cucumber, Kalamata olives, red onion and creamy feta, served with warm garlic focaccia to share.

Piatto Principale / Main Course Choose any one

Pollo Baby | Half baby chicken, flame-grilled and finished in your choice of creamy peri-peri or zesty lemon & herb sauce, served with a side of your choice.

Lasagne al Forno | Homemade pasta sheets layered with rich slow-cooked bolognese, creamy béchamel, fior di latte mozzarella and Grana Padano, baked in our wood-fired oven until golden and bubbling.

Fettuccine alla Bolognese | Slow-cooked traditional Italian beef ragù with aromatic herbs and San Marzano tomatoes, finished with shaved Grana Padano.

Pollo alla Parmigiana | Crispy golden crumbed chicken breast topped with rich napolitana sauce, melted fior di latte mozzarella and Grana Padano shavings, finished with fresh basil and served with spaghetti.

Calamari alla Piazza | Tender calamari tubes pan-tossed in a creamy lemon butter, garlic and paprika sauce, served with a side of your choice.

Filetto alle Erbe | 250g beef fillet topped with fragrant herb butter, served with a side of your choice.

Dolce / Dessert – Choose any one

Amarula Dom Pedro | Classic South African Amarula liqueur blended with creamy vanilla ice cream and a touch of chocolate sauce.

Chocolate | Springrolls Warm chocolate sponge with a molten Rolo caramel centre, served with rich chocolate sauce.

Gelato della Casa | One generous scoop of our house-made Italian gelato (please ask your waiter for today's flavours).

FUNCTION MENU THREE

R450 PER PERSON (MINIMUM 20 GUESTS)

Antipasto / Starter – Choose any one

Arancini ai Funghi e Spinaci | Mushroom and spinach risotto balls, lightly crumbed and fried until golden, served with rich napolitana sauce, fragrant truffle oil and parmesan shavings.

Fegatini di Pollo | Creamy chicken livers simmered in your choice of fiery peri-peri or zesty lemon & herb sauce, served with toasted garlic & herb ciabatta.

Carpaccio di Manzo | Thinly sliced cured grain-fed beef fillet dressed with Grana Padano shavings, fresh basil pesto, aged balsamic reduction and capers.

Sushi all'Italiana | Prosciutto rolls filled with creamy fior di latte, vibrant basil pesto and fresh rocket, finished with aged balsamic reduction.

Piatto Principale / Main Course – Choose any one

Pancetta di Maiale | Slow-braised pork belly with a rich port and maraschino cherry jus, served with a side of your choice.

T-Bone alla Griglia | 21-day aged 500g T-bone steak, char-grilled to your preference and served with a side of your choice.

Lasagne al Forno | Homemade pasta sheets layered with rich bolognese, creamy béchamel, fior di latte mozzarella and Grana Padano, baked in our wood-fired oven until golden and bubbling.

Calamari alla Piazza | Tender calamari tubes pan-tossed in a creamy lemon butter, garlic and paprika sauce, served with a side of your choice.

Spaghetti Primavera | Eight deshelled king prawns sautéed with basil, Sauvignon Blanc, red onion, burst cherry tomatoes, fresh chilli, and garlic.

Dolce / Dessert – Choose any one

Khilau dom pedro | Crepe al Bar One Warm chocolate crepe filled with Bar One, served with rich chocolate sauce.

Gelato della Casa | Two generous scoops of our house-made Italian gelato (please ask your waiter for today's flavours).

FUNCTION MENU FOUR

R550 PER PERSON (MINIMUM 20 GUESTS)

Antipasto / Starter – Choose any one

Calamari Fritti Misti I | Crispy deep-fried calamari tubes and tentacles served with homemade tartar sauce.

Bruschetta ai Gamberi | Toasted artisan sourdough topped with four succulent deshelled queen prawns sautéed in white wine, lemon butter and garlic.

Antipasto Trio | Crispy arancini, panko-crumbed mushrooms and deep-fried artichoke hearts served with Italian garlic sauce and lemon-herb mayonnaise.

Gamberi in Tempura | Three king prawns in light beer batter, deep-fried until golden and drizzled with honey and lemon butter sauce.

Piatto Principale / Main Course – Choose any one

Spaghetti Pescatore | Calamari, mussels, four deshelled prawns and two king prawns gently tossed in a luxurious Sauvignon Blanc and tomato-cream sauce.

Filetto alla Marco | 250g beef fillet topped with our homemade porcini and white mushroom sauce and a touch of truffle oil, served with a side of your choice.

Kingklip al Limone e Capperi | Fresh kingklip fillet pan-seared and finished with a bright lemon caper butter sauce, served with a side of your choice.

Short Rib al Forno | Slow-braised beef short rib served on a bed of creamy risotto, finished with a rich red wine jus.

Pollo Baby Half R210 | Full R270 | Baby chicken grilled and finished in your choice of creamy peri-peri or zesty lemon & herb sauce, served with a side of your choice.

Costoletta d'Agnello | 400g grilled lamb cutlets finished with a rich red wine and mint jus, served with a side of your choice.

Dolce / Dessert – Choose any one

Tiramisù French Toast | Brioche French toast soaked in espresso and mascarpone, dusted with cocoa powder and finished with fresh berries.

Crepe al Bar One | Warm chocolate crepe filled with Bar One, served with rich chocolate sauce.

Gelato della Casa | Two generous scoops of our house-made Italian gelato (please ask your waiter for today's flavours).

Booking Form for Corporate Functions

The needs of our guests are paramount, please do not hesitate to ask if we are able to make certain exceptions or alterations to our menu options to better suite your requirements.

Please note the following:

- Prices are inclusive of vat.
- Menu items are subject to change without notice due to availability of ingredients.
- Lunch bookings are available from 12h00 and dinner bookings from 18h00.
- Please will you respect the fact that dinner commences at 17h00 – we require lunch bookings to depart no later than 16h30.
- Set menu prices do not include gratuity, however tables of 10 or more will have an automatic 10% gratuity added to the bill.
- Bookings are only confirmed once a 50% deposit has been received.
- Once the deposit has been paid please email this booking sheet and proof of payment to the relevant restaurant.
 - Deposits will be deducted off the final bill on the day of your function.
 - Full and final settlement will be required prior to your departure on the day of the reservation.
- Deposits are refundable for cancellations up to 7 days prior to the reservation - bank charges accrued will be deducted.
 - If there are any changes to the numbers we request that you let us know, by email, no later than 17h00 the day prior to the reservation. We reserve the right to charge 100% of the menu price for absent guests thereafter.

- Any changes to the original booking or special requirements must be made via email and a confirmation received from us.
- Halaal food may be brought into the specified venue at a

R100 surcharge per person and if pre arranged with management.

Contact Name:

Cell:

Company Name:

Email:

Date of Booking:

Time:

Number of Guests:

Menu Selection:

Menu 1 Menu 2 Menu 3 Menu 4

Any Additional Requirements:

.....
.....
.....
.....

La Piazza Ristorante

Banking Details: Nedbank Branch Code: 198765 Acc. Number: 1068741449