



## YEAR-END XMAS BOOKING INFO

Thank you for your enquiry to hold your year-end lunch or dinner at Giba Cafe. Please see below for venue information, booking requirements & our xmas set menu. Giba Cafe can accommodate up to 300pax in the Cafe & Conference area combined, and can accommodate an unlimited number of guests on the lawn.

For a reservation to be confirmed we require a completed booking sheet, 50% deposit & proof of payment. Full payment & final confirmation of numbers are required 7 days prior, with any drinks and/or extras being invoiced on the day.

The restaurant & conference room can be divided into distinct areas, and if an area is booked exclusively a venue hire will apply. (Please also note that a R10pp park entrance fee will also be added to day bookings on a Friday, Saturday, Sunday or school holiday.)

Lunch bookings are strictly until 16:30. Evening bookings open at 18:00.

Limited sound with iPods & party playlists are available in the main areas as described below.

AREA	MAX	VENUE HIRE DAY	VENUE HIRE NIGHT	SHELTERED	SOUND	MENUS AVAILABLE
Main Cafe	40	no	yes	yes	yes	Set menu
Conference Indaba Room	80	R1200 for exclusive day use	yes	yes	Yes (can be linked to cafe, or run separately)	Function menus
Side Verandah	120	R1200 for exclusive day use	yes	yes	Yes (linked to conference room)	Function menus
Fountain Forecourt	100	no	yes	Marquee req'dd - rates tbc	Yes (linked to conference room)	Set/Function menus
Concrete Stage (New)	40	no	yes	Marquee req'd - rates tbc	Hired sound required	Set/Function menus
Cyclelab Rooftop (New)	100	no	yes	Marquee req'd - rates tbc	Hired sound required	Braai Menus only





## YEAR-END FUNCTION SET MENU

(Halaal meat supplied by Continental Butchers in Overport)

**2 Course Menu – R130 per person**

**3 Course Menu – R155 per person**

**Welcome Drink Alcoholic – R22pp**

**Welcome Drink Non-Alcoholic – R18pp**

**Xmas Crackers – R10pp**

*Prices exclude beverages & 10% discretionary gratuity. Giba Café reserves the right to change, modify or alter the menus without prior notification due to availability. Giba Cafe is a licensed venue. Prices include VAT & R10pp park entrance fees (guest lists required for gatekeeper) . Errors and omissions excluded.*

### MENU:

#### Starter Platters:

Corn Chips, Crudites, Peppadew Dip & Hummus

Chicken Satay with Spicy Peanut Sauce

Falafels and Sweet Chilli Sauce

#### Mains:

(Buffet service for groups larger than 25, smaller groups please select one of the following)

Deboned Rosemary and Garlic Lamb with Mint Sauce

Rolled Deboned Turkey with Apricot and Almond Stuffing

Roasted Vegetable Wrap with Beetroot, Hummus, Toasted Seeds & Yoghurt Dressing

#### Sides:

Potato Bake, Brussel Sprouts, Cauliflower Cheese,

Honey & Cinnamon Roasted Butternut

#### Desserts Platters:

Decadent Brownies

Mince Pies

Koeksusters

Fresh Fruit & Ice Cream

***For alternative menu ideas please see our function menus document below***



## FUNCTION MENUS

Giba Cafe strives to be an eco-friendly and community friendly business. Job opportunities are afforded to members of the surrounding communities of Dassenhoek and Tshelimnyama. Only free range eggs are used. Our chicken is a halaal product, supplied by Hanbury Chickens of the Ashley Grange valley, 30km's west of PMB. Organic beef and lamb come from the Hope Farms at Richmond & the Underberg. Halaal certified meat is also available on request, supplied by Continental Meats in Overport. Our vegetable dishes are prepared with separate utensils and chopping boards, and we pride ourselves on our vegetarian options.

Organic lettuce, herbs and as many vegetables as possible are supplied by Giba Organics, just down the path. All kitchen sauces, marinades, cakes & muffins are prepared on site. Paper, plastic, glass and food waste is recycled. All food waste is processed on site and fed into our biodigester. As waste is broken down, gas is fed back to our kitchen to help cook your meals. A discretionary 10% service charge will be added to your food bill. Any additional gratuities for good service are sincerely appreciated.

Giba Cafe specialises in the following:

**Casual dining:** includes Light Lunches, Supper, Finger Snacks, Cocktails, or any food function for which you require a relaxed and informal atmosphere, with clients, family or friends.

**Outdoor dining:** brings the fun and customary South African elements of the Braai or the Spit Roast to your party. Also includes Picnics, Packed Lunches and Outdoor Party Catering in our beautiful surrounds.

**Occasion Dining:** for all your special days, from Birthday Parties to Weddings and Year End Functions, our chefs will create the perfect menu for your special day.

Remember that in food, almost anything is possible. Here are our most popular menus.

### 1. Express Lunch R69pp

*Cheese Burger or Chicken Tikka Burger, with Spicy Potato Wedges  
House Salad Platter*

*Brownie Finger served with Vanilla Ice Cream*

### 2. Conference Lunch R85pp

*Choose either Giba Lasagne or Moussaka, plus Vegetable Lasagne  
House Salad Platter*

*Freshly Baked Bread Rolls and Farmhouse Butter*

*Delicious Chocolate Brownie and Freshly Slice Fruit served with Vanilla Ice Cream*

### 3. Curry Buffet R95pp

*Beef, Mutton, Chicken or Veg Curry & Basmati Rice*

*Mutton, Chicken or Veg Biryani served with Dhal*

*Organic Mixed Leaf Salad Platter*

*Carrot with chilli vinaigrette*

*Tomato, Red Onion and Corriander Relish*

*Cucumber and Mint Raita*

*Delicious Chocolate Brownie and Freshly Slice Fruit served with Vanilla Ice Cream*



#### **4. Interactive Sunday Brunch R105pp**

##### Tea/Coffee Station

Freshly Squeezed Orange Juice  
Organic Filter Coffee  
Assorted Organic Teas

##### Continental Station

Fresh Fruit and Fruit Skewers  
Danish Pastries, Croissants, and Muffins served with Grated Cheese, Jam and Fresh Farm Butter

##### Brunch Station - Made/Served To Order

French Toast with Char Grilled Bacon, Figs, Maple Syrup  
Design Your Own Omelette – fillings include bacon, spinach, tomato, onion, peppers, cheese, herbs, mushrooms and rocket.  
Toasted Brioche with Char-Grilled Bacon, Smoked Salmon or Spinach, Poached Eggs and Hollandaise

#### **5. Giba Braai Menu R110pp**

Garlic, Rosemary & Mint Marinated Lamb Chops,  
Boerewors  
Tikka Marinated Chicken Breast  
(one of each per item person)

Creamy Potato Bake  
Char-Grilled Sweetcorn  
Mixed Garden Salad  
Freshly Baked Rolls  
Garlic Bread

Giba Meringues, Freshly Slice Fruit served with Vanilla Ice Cream

#### **5A. Budget BBQ R75pp**

Garlic, Rosemary & Mint Marinated Lamb Chops,  
Boerewors  
Tikka Marinated Chicken Breast  
Salad Platters  
Fresh Baked Bread Rolls and Farmhouse Butter

Add Creamy Potato Bake & Char-grilled Sweetcorn for R15pp

#### **6. Spit Braai R139pp**

(plus once-off spit hire of R600)

Whole Spit Roasted Lamb or Lamb Legs  
(depending upon numbers)

Creamy Potato Bake  
Char-Grilled Sweetcorn  
Mixed Garden Salad  
Freshly Baked Rolls  
Garlic Bread

Home-baked Apple Pie served with Vanilla Ice Cream



### **7. Bar Snacks R25pp**

*Biltong, Nuts, Crunchies and Crisps*

### **8. Hot Snacks R35pp**

*Samosas, Sausage Rolls, Party Pies and Cheese Puffs*



### **9. Cocktail Functions R54pp**

*(Choose any 7 items below)*

*Corn Chips, Salsa and Dips*

#### *CROSTINI*

*Fire Roasted Vegetables and Sun-Dried Tomato Pesto  
Tomato, Basil and Mozzarella  
Shredded Chicken, Sweet Chilli and Mint*

#### *SHOT GLASSES*

*Smoked Salmon Mousse and Guacamole, or Bloody Mary*

#### *CALIFORNIA ROLLS*

*Paw Paw, Pickled Ginger and Cream Cheese  
Smoked Salmon and Avocado*

#### *OTHER COLD*

*Fruit Skewers  
Mint, Cucumber and Cream Cheese Sandwiches*

#### *HOT PARCELS AND MINI WRAPS*

*Spinach and Feta Phyllo  
Camembert Phyllo and Raspberry Coulis  
Felafel Wrap  
Chicken and Roasted Vegetable  
Lamb and Tabbouleh Wrap*

#### *SATAYS*

*Baby Marrow, Red Pepper and Butternut with Mint Dressing  
Thai Chicken with Spicy Peanut Sauce  
Teriyaki Beef with Sweet Chilli Jam  
Gremolata Prawn with Soy, Lemon and Parsley Butter (add R8 per person)*

#### *OTHER HOT*

*Mini Chicken Wings  
Mini Lamb and Mozzarella Burger (add R8 per person)  
Mini Pies or Sausage Rolls*

### **10. Buffet Menu R120pp**

#### *Salads*

*Organic Mixed Leaf  
Butternut, Chickpea & Feta*

#### *Hot Selection*

*Deboned Rosemary and Garlic Lamb Roast with Mint Sauce and Gravy  
Roast Potatoes & Creamed Spinach*

#### *Curry Station*

*Mutton Breyani served with Fruit Chutney, Sambals and Coconut*

#### *Dessert*

*Fresh Fruit Salad & Malva Pudding  
Served with ice cream and custard*



## **11. Buffet Menu R140pp**

### Salads

Organic Mixed Leaf  
Butternut, Chickpea and Feta

### Hot Selection

Deboned Rosemary and Garlic Lamb Roast with  
Mint Sauce and Gravy  
Creamy Potato Bake  
Roasted Vegetables

### Curry Station

Spicy Beef Curry  
Savoury Rice  
Fruit Chutney, Sambals and Coconut

### Desserts

Fresh Fruit Salad  
Malva Pudding  
Served with ice cream and custard



## **12. Shebeen Themed Buffet R140**

### Starter

(served with traditional jeqe Zulu bread)  
Pumpkin and dhania soup  
Spinach, courgette & parmasan soup

### Mains

Bunny chows – beef or vegetable curry  
Mini smoked trout, cream cheese, dill & caper roti spirals  
Phyllo cigars filled with samp & beans  
Traditional cabbage phyllo parcels  
Mielies on the cob  
Mini sosaties - chicken peri-peri or minted lamb  
Mini meat balls  
Deep fried jalapenos stuffed with danish feta

### Desserts

Mini milk tart  
Decadent brownies  
Koeksusters  
Fruit kebabs drizzled with "Van der Humm" liqueur

## **13. 'Salsa' Snacks & Paella Dinner R144pp**

### Snacks

Individual Nachos  
Corn Chips and Dips  
Quesadilla Triangles  
Deep Fried Taquitos

### Main Course

Paella with Chorizo, Chicken, Prawns, Calamari and Mussels  
Made "live" by our chefs on the buffet  
Mixed Organic Salad  
Garlic Bread

### Mini Desserts

Chocolate Cake, Berries and Ice Cream  
Meringues and a Selection of Fresh Sliced Soft Fruits