



Tel : 081 393 8205
 info@littlehavana.co.za
 www.littlehavana.co.za

Thank you for your enquiry to have a function at Little Havana.
 Please see below the Venue Information, Booking Requirements and Set Menu.
 (Preferably **NO** A La Carte bookings above 12 guests).

For a reservation to be confirmed we require this completed booking sheet (information below), a deposit and proof of payment. The booking sheet can be returned by email with the minimum deposit of R200.00 per person.

The restaurant can be divided into distinct areas which can be reserved exclusively with a minimum spend.

Please note that all seating requests are taken into consideration and we do our best to accommodate them, however we cannot always guarantee the area requested. The restaurant opens for lunch at 12.00 pm **CLOSES AT 5:00 SHARP**, we then reopen for dinner at 6.00pm.

Company Name		Date of Event		
Contact Person		No of Guests		
Telephone No		Time of Arrival		
Cellphone No		Private Dining Room (MAXIMUM 16 PEOPLE)		
Email			YES	NO

MENU	Function Set Menu 2019	R 295.00 per person	
	Executive Function Set Menu 2019	R 345.00 per person	

BANKING DETAILS:

Account Name	JOMART TRADING CC t/ a LITTLE HAVANA	Bank	FIRST NATIONAL BANK
Account No	62330438955	Branch	220526 (FLORIDA RD)

SIGNATURE: _____ DATE: _____

10% SERVICE CHARGE/GRATUITY WILL BE CHARGED ON TABLES OF 8 OR MORE.
 SHOULD NUMBERS CHANGE, PLEASE CONFIRM AT LEAST 7 DAYS PRIOR TO RESERVATION DATE.

FULL PRICE WILL BE LEVIED ON NON ARRIVALS.
THE MENU IS SUBJECT TO CHANGE WITHOUT NOTICE (DEPENDING ON AVAILABILITY OF PRODUCTS).

FUNCTION SET MENU – 2019

(Lunch & Dinner)

R295.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(No selection required)*

- Starter platters with a selection of flavours from Little Havana's Kitchen

MAIN COURSE *(Choice of :)*

- Havana Prime matured beef steak of the day served with shoestring fries and one of our freshly made sauces
- Flaked chilli lime salt line fish, lemon rocket risotto, stir-fried vegetables, creamy lemongrass & garlic chive béarnaise
- 300g lemon thyme grilled lamb chops, pan sautéed broccoli, whole green beans, buttered garlic roast baby potatoes, double thick Greek tzatziki
- Slow cooked crispy pork belly, parmesan pesto mash, stir-fried vegetables, apple cider bacon cream, pork crackling
- Deboned Sriracha & lime baby chicken, shoestring fries, coriander & ginger yoghurt grilled lime wedges, coriander pesto
- Roasted bell pepper couscous & quinoa salad, roasted medley tomatoes, sweet basil, buffalo mozzarella, grilled butternut, toasted cashews, basil pesto parmesan croutons, sesame miso & lemon vinaigrette

DESSERT *(Choice of :)*

- Pina Colada cheesecake
- Caramel gelato & vanilla pod ice cream, biscuit crumble & minted chocolate sauce
- Crème Brulee of the day

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EXECUTIVE FUNCTION SET MENU – 2019

(Lunch & Dinner)

R345.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(Choice of :)*

- Smoked fromage camembert wrapped in prosciutto ham, caramelized red onion marmalade, pomegranate balsamic reduction
- Pan Sautéed prawns tossed in a tandoori chilli ginger tomato sauce, wilted spinach, roma tomatoes, black olives, toasted bruschetta
- Wild brown field mushrooms, porcini risotto arancini balls, basil pine nut crème & crumbled cashews. (V)
- Grilled chicken livers, crispy bacon bits & roast roma tomatoes
- Grilled Spring onion and lime chive calamari served with a lemon pepper béarnaise
- fior di latte mozzarella, roasted roma tomato salad, pine nut basil pesto, honey balsamic reduction

MAIN COURSE *(Choice of :)*

- Havana prime matured beef fillet steak served with crispy shoestring fries and one of our freshly made sauces
- Simply salsa Verde grilled line fish & calamari on a bed of vegetable stir – fried rice, pepper rocket leaves
- Slow pot roasted lamb shank, buttered garlic & parsley mashed potatoes, Havana vegetables, pinotage red wine, thyme shallot jus
- Lemon Sesame crusted Norwegian salmon fillet, lemon rocket risotto, stir-fried vegetables, light wasabi mayo
- Chipotle spiced rubbed chicken, grilled prawns, mild Mexican peri butter, shoestring fries & Havana vegetables
- Mauritian Grilled Line Fish, tomatoes, peppers, thyme, ginger, coriander mash & Havana braised vegetable
- 250g tender marinated pork rib-eye steak, buttered black olive mashed potatoes, roast vegetables and apple cider bacon crème
- Roasted butternut & broccoli gnocchi, cremzola cream, flat leaf parsley, pan sautéed mushrooms, roasted cashew nuts, parmesan toasted bruschetta.(V)

DESSERT *(Choice of :)*

- Crème Brulee of the day
- Wild berry Pannacotta served with a berry coulis and caramelized strawberries
- Caramel gelato and vanilla pod ice cream served with salted caramel sauce and a biscuit crumble

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Hello

Thank you for your enquiry to have a function at Little Havana.

Please find attached our function menus for your perusal, with a booking sheet if you would like to make a reservation detailing the venue sizes, deposit information and banking details.

The Private Dining Room can seat a maximum of 16 guests and is a minimum spend of R 4 000.00.

Our tables are rectangular in shape and are set with white linen, silver cutlery and white flatware. You are welcome to arrange décor and flowers if you would like to add to the ambience of the event. We provide staffing for the event which is charged as a 10% gratuity on the total bill (meal and beverages).

If there is anything else you require, please let me know.

Kind regards

Jade



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16 Chartwell Drive
Umhlanga Rocks
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