



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 2020	R 295.00 per person	
	Executive Function Set Menu 2020	R 345.00 per person	

ATTENTION: PLEASE USE FUNCTION NAME AND DATE OR INVOICE NUMBER AS REFERENCE WHEN MAKING DEPOSIT

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 – 2020

(Lunch & Dinner)

R295.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(Choice of)*

- Jalapeno poppers
- Mushroom bruschetta with bearnaise
- Greek salad
- Calamari grilled or deep fried with tartar sauce
- Chicken livers
- Fish cakes

MAIN COURSE *(Choice of :)*

- Havana Prime matured beef steak with choice of Sauce
- Grilled Sole with Tartar sauce, Savoury rice
- Simply Grilled Fresh Line Fish, Lemon Butter
- 300g lemon thyme grilled lamb chops, 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 Peri Peri Chicken, Havana Vegetables, Shoestring Fries
- Penne Pasta, Mushrooms, Mixed Peppers, Fresh Herb Sundried Tomato Paste, Cream

DESSERT *(Choice of :)*

- Chocolate Brownie, Pecan Nuts, Ice Cream
- Vanilla Panna Cotta, Berry Coulis
- Crème Brulee of the day
- Ice cream and Chocolate sauce

10% SERVICE CHARGE 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).

EXECUTIVE FUNCTION SET MENU – 2020

(Lunch & Dinner)

R345.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(Choice of :)*

- Venison Carpaccio, basil pesto, cashews, olives, rocket & parmesan shavings
- Grilled Cuban mojito prawns with minted avocado mousse
- Jalapeno Cheese Balls, Coriander, Sweet Chile Mayo (V)
- Grilled chicken livers, Peri Peri Sauce, Olives, Bruschetta
- Grilled Calamari, Lemon Butter or Peri Peri
- Feta and Chickpea Salad, Mixed Greens Zucchini Ribbons, Roasted Tomato, Sevillana Dressing

MAIN COURSE *(Choice of :)*

- Havana prime matured beef fillet steak & choice of sauces
- Grilled Sole and Prawns, Savoury rice
- Grilled line fish, Zucchini Noodles Mash and Salsa Verde
- Slow pot Roasted lamb shank, Buttered garlic & parsley mashed potatoes, Havana vegetables, Pinotage red wine, thyme shallot jus
- Lemon Sesame Crusted Norwegian Salmon, Butternut Mash Green Beans, Wasabi, Ginger & Soy
- Deboned Peri-Peri Chicken, Grilled Prawns, Shoestring fries & Havana vegetables
- Slow cooked crispy pork belly, parmesan pesto mash, stir-fried vegetables, apple cider bacon cream, pork crackling
- Porcini and Portobello Mushroom Risotto, Shaved Parmesan.(V)

DESSERT *(Choice of :)*

- Crème Brulee of the day
- Lemon Cheesecake
- Duo of Chocolate Mousse, Berry Coulis
- Ice cream and Chocolate sauce

10% SERVICE CHARGE 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).



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

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 4 500.00

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



18 Granada Square
16 Chartwell Drive
Umhlanga Rocks
4319
Phone +27 (0)81 393 8205
info@littlehavana.co.za
www.littlehavana.co.za