



Tel : 081 393 8205
events@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 R100.00 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)	YES	NO
Email				

MENU	Function Set Menu 2022	R 395.00 per person	
	Executive Function Set Menu 2022	R 450.00 per person	

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

BANKING DETAILS:

Account Name	PJJ Restaurants t/ a LITTLE HAVANA	Bank	FIRST NATIONAL BANK
Account No	63011442124	Branch	250655

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).



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FUNCTION SET MENU 1 – 2022

(Lunch & Dinner)

R395.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(choice of 1)*

- Jalapeno cheese bomb
- Mushroom bruschetta with bearnaise
- Greek salad
- Calamari dusted in flour and oven grilled with lemon garlic butter or peri peri sauce, or fried Mediterranean style with a classic tartare
- Camembert spring rolls with sweet chilli sauce
- Thai spice fish cake, tartar sauce
- Peri Peri chicken livers, spicy tomato sauce

MAIN COURSE *(Choice of 1)*

- Havana Prime matured 300g beef steak with choice of sauce
- Simply grilled line fish, lemon caper 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 and shoestring fries
- Spring Linguini Baby Tomato, Lemon Zest, Mushroom, Rocket, Chilli & Basil Pesto

DESSERT *(Choice of 1)*

- Chocolate brownie, pecan nuts, ice cream
- Panna Cotta, Berry coulis
- Crème Brulee of the day
- Ice cream and chocolate sauce

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EXECUTIVE FUNCTION SET MENU 2022

(Lunch & Dinner)

R450.00 per person

(Excludes Beverages & 10% Staff Gratuity)

STARTERS *(Choice of 1)*

- Beef Carpaccio, parmesan shavings, rocket, biltong dust, coriander infused olive oil
- Grilled Cuban mojito prawns with minted avocado mousse
- Camembert bruschetta with caramelized onion red marmalade
- Peri Peri chicken livers, spicy tomato sauce
- Calamari dusted in flour and oven grilled with lemon garlic butter or peri peri sauce or fried Mediterranean style with a classic tartare
- Feta and Chickpea Salad, Mixed Greens, Cranberries, Roasted Tomato, Sevillana Dressing

MAIN COURSE *(Choice of 1)*

- Havana prime matured beef fillet steak & choice of sauces
- Simply grilled line fish, creamy white wine and prawn sauce served with mash
- Slow pot roasted lamb shank, buttered garlic & parsley mashed potatoes, Havana vegetables, pinotage red wine, thyme shallot jus.
- Slow cooked crispy pork belly, parmesan pesto mash, stir-fried vegetables, apple cider bacon cream, pork crackling
- Deboned Peri Peri chicken, grilled prawns, Havana vegetables and shoestring fries
- Vegetable Thai Green Curry

DESSERT *(Choice of 1)*

- Crème Brulee of the day
- Chocolate Brownie, pecan nuts, ice cream
- Affagato
- Panna Cotta, Berry coulis
- Ice cream and chocolate sauce

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