

# The Caffé Villagio® Functions Package Menu

**Welcome to Caffé Villagio®, your home away from home!**

Caffé Villagio® in Sable Square, Milnerton opened its doors in November 2006. It was born out of the joy of making delicious food and desserts, and wanting people to always feel like they are visiting in our home.

This philosophy gave rise to our timeless décor and ambience as well as our rich menu. Explore our packages and if you have any special requests, we will gladly tailor-make your package! The options are endless!

Our venue is the perfect backdrop for your next special occasion!

## We do not charge venue hire.

*Types of events that we host include:*

bridal showers - baby showers - birthdays - anniversaries -  
baptisms/christenings – confirmations – graduations – intimate  
weddings – launches - year-end functions

Shop I-03, Sable Square, cnr Bosmansdam & Ratanga Roads Milnerton

[www.villagio.co.za](http://www.villagio.co.za)

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# BREAKFAST & BRUNCH PACKAGES

## **R125pp Villagio breakfast package includes:**

Cooked breakfast (*scrambled eggs, bacon, mushrooms, tomato & fries*)

Toast, jam & butter

Jugs of orange juice (1 per every 6-8 persons)

Any type of coffee or tea or hot chocolate x 1 per person

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice

Breakfast is plated or feasted to table (each table gets its own mini buffet).

**PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW**

## **R170pp Deluxe breakfast package includes:**

Cooked breakfast (*scrambled eggs, bacon or beef patties, mushrooms, tomato, beef or pork sausage & fries*)

Muesli, yoghurt & fruit cups

Toast, croissants, muffins, jam, cheese & butter

Jugs of orange juice (1 per every 6-8 persons)

Any type of coffee or tea or hot chocolate x 1 per person

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice

Breakfast is plated or feasted to table (each table gets its own mini buffet).

**PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW**

## **R170pp finger brunch package includes:**

Selection of 7 different finger brunch items and 2 sweet items displayed on stands, boards, platters and planks

Jugs of orange juice (1 per every 6-8 persons)

Any type of coffee or tea or hot chocolate on our menu x 1 per person

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice

Brunch is displayed directly on the tables on platters & stands. Each table will get its own eats.

**PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW**

### ***Finger brunch items (choose 7):***

Mini croissant filled with ham, cheese & tomato

Mini croissant filled with smoked salmon, cream cheese, avo & rocket

Mini frittatas filled with bolognese mince, onion & mozzarella

Mini frittatas filled with bacon, feta & grilled peppers

Mini frittatas filled with spinach & feta

Breakfast scrambled egg wraps filled with ham, mushroom & spring onion

Breakfast scrambled egg wraps filled with feta, cheddar, mushroom & tomato

Mini beef or chicken brekkie burgers with soufflé eggs, bacon & cheddar

Mini crumpet stacker with strawberries & cream cheese

Mini French toast stacker with bacon, cheddar & maple syrup

Mini granola & yoghurt cup with mixed fruit & honey

Chicken kebabs in sweet chilli & sesame seeds

Fresh fruit kebabs

Beef breakfast kebab with beef sausage, mozzarella & cherry tomato

Porker breakfast kebab with pork chipolata, cherry tomato & cheddar

Vege breakfast kebab with halloumi, mushroom, cherry tomato & peppers

Fish n chips canape with aioli

### ***Sweet items (choose 2):***

Mini white chocolate salted caramel cheesecakes

Mini lemon-lime cheesecakes

Mini apple strudels

Mini chocolate croissants

Scones with jam & cream

Mini chocolate brownies

Mini custard fruit tarts

### ***Breakfast & Brunch function terms and conditions of booking:***

**R1000 non-refundable deposit secures your booking and will be deducted from your final total and bill.** Guest count needs to be confirmed 4 days before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. We only accept payments for functions via EFT. **No cash payments and no payments at the store. Please do not make interim payments and no monies will be refunded if there is a cancellation. Please wait for us to invoice you for the final amount. If you make a cash deposit at an ATM, please add another R150 deposit fee.**

If an event needs to be moved and it has been paid for in part or in full, we will make arrangements to accommodate the postponement. This does not apply if the event is cancelled within 4 days of the event date or to partial or full no shows on the day. No refunds will be given.

Any extras ordered on the day of the function can be remitted then.

10% service charge is added to the final bill.

Drinks not included in the package can be ordered by your guests and paid for directly to the waitresses.

Extra jugs of juice: R60 per jug (serves 8 glasses)

**You may bring in your own décor with limitations** as long as it is not anything that needs to be attached to walls or windows or ceilings or curtains at no charge. **Please liaise with us as to what you want to do before you arrange décor. Anything brought in on the day that has not been cleared with us will not be permitted.**

You may arrive 30 minutes before your booking starts to complete your décor. Backdrops may be set up an hour before your booking starts. Backdrops may not exceed 1.5m wide. Balloons need to be blown up offsite. No balloons with confetti inside are permitted. No confetti is permitted.

*We provide the following included in your package: Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.*

Please note that if your guest count is less than 25 then we will give you a section of our restaurant. If your guest count is 25-40 then we will give you exclusive use of our main seating area.

**You may bring in your own special cake/cupcakes/thank you gifts** at no charge. You may cut your cake at our venue. As we do not get involved with cutting of the cake, we do not charge cakeage. Please let us know before the time if you are bringing a cake, etc. so we can allocate table space for it. Please bring in your own take away containers for your guests for your own cake and/or cupcakes. No other outside food items are permitted. Leftover food from the function (if any) is packed for the host in one container. We do not provide individual take away containers for guests. You may provide this should you wish to do so.

**You may bring in non-alcoholic sparkling wine for a toast.** No corkage is charged for this. Alcohol may only be served from 11am.

**Should any of your guests have any dietary requirements, please let us know before the time so that suitable menu items may be served to them.**

**An event photographer is permitted,** but no elaborate equipment is allowed.

**Time slot** for weekends & public holidays: 9.30am for strictly 3 hours (please start your function promptly because we will not extend the hours)

**Time slot** for weekdays: flexible

**Minimum guests:** 10 full paying adults

**Maximum guests:** 40 (adults and children combined)

**Children younger than 6 years** old do not need to participate in the set menu and will not be charged for. They may order from our regular restaurant menu pay according to what they order.

**Children 6-10 years:** half price **Children over 10 years and teenagers:** full price

**IF YOU WANT TO VIEW THE VENUE, PLEASE MAKE AN APPOINTMENT.**

**Upon payment of the deposit your booking is confirmed and it also means that you have read and accepted the function terms and conditions.**

# LUNCH PACKAGES

## **R220pp 3-course traditional lunch includes:**

Welcome drink upon arrival (or you can exchange this for coffee/tea with dessert)

Jugs of fruit cocktail juice for the table (1 per every 6-8 persons)

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice

Menu is plated or served feast-to-table style (each table gets its own mini buffet).

**PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW**

### ***Starter canapés, served as platters on the table (choose 5 for the group):***

Crumbed calamari strips

Crumbed panko prawns

'Fish n chips' canape on a bed of aioli

Smoked salmon croquettes

Chicken kebabs in lime ginger and honey

Chicken kebabs in sweet chilli & sesame seeds

Caprese kebabs: mozzarella, fresh basil & cherry tomato

Feta basil pesto mozzarella croquettes

Mild jalapeno croquettes with cream cheese cheddar feta

Mini quiche filled with camembert, roast baby tomato, feta & thyme

Mini quiche filled with smoked salmon, spring onion & tomato

Mini quiche filled with fig brie & blueberry

Mini bobotie quiches

Mini spinach & feta phyllo triangles

Phyllo pastry canapé with prawn aioli cream cheese avo

Phyllo pastry canapé smoked salmon rocket tomato cream cheese

Phyllo pastry canapé biltong pate peppadew onion marmalade

Phyllo pastry canapé aubergine hummus sun dried tomato & camembert

### ***Main:***

*Meats (choose 2 – if you want additional meats, it will cost R25 extra per person per meat)*

Roast leg of lamb

Roast beef

Roast chicken

Roast pork

Mild lamb curry

Harissa-coconut chicken pieces

Chicken fillets in creamy white wine & garlic sauce

### ***Sides (choose 3):***

Roast potatoes

Roast butternut

Roast seasonal veg

Basmati rice

Cauliflower & broccoli bake

Sweet carrots & peas

### ***Mini dessert trio: (choose 3 for the group – if you want additional sweets, it will cost R10 extra per sweet per person):***

Mini white chocolate salted caramel cheese cake

Mini lemon-lime cheese cake

Mini custard tarts topped with mixed berries

Mini peppermint crisp tartlets

Mini apple & cranberry strudels

Mini choc nut baklava cigars

Mini chocolate brownies

Mini panna cotta jars white chocolate & berry

Mini panna cotta jars dark chocolate & candies

Mini lemon meringues

Mini pecan nut pies

### **R220pp lunch graze includes:**

Welcome drink upon arrival (or you can exchange this for coffee/tea with dessert)

Assorted cheeses & charcuterie, 10 savoury canapés & 3 sweet canapes

Jugs of fruit cocktail juice for the table (1 per every 6-8 persons)

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice

Graze is displayed directly on the tables on platters & stands. Each table will get its own eats.

**PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW**

Assorted luxury cheeses - assorted charcuterie - olives – preserve – basil pesto - jalapeno mayo - dried fruit - crackers & sourdough slices - fresh berries – bountiful butter (all these items come automatically)

**Choose 10 savoury graze items to go with the cheese/charcuterie (if you want additional canapés, it will cost R12 extra per item per person):**

Mini tartlet filled with roast beef onion marmalade & baby tomato

Mini tartlet filled with fig, brie and blueberry

Mini tartlet filled with camembert, roast baby tomato, feta & thyme

Mini spinach & feta phyllo triangles

Smoked salmon croquettes

Feta basil pesto mozzarella croquettes

Mild jalapeno croquettes with cream cheese cheddar feta

Mini cheese burgers beef or chicken

Mini steak rolls with onion marmalade, cheddar, rocket & tomato

Fish & chips baskets

Phyllo pastry basket filled with cream cheese, aioli, avo, cherry tomato & prawns

Wrap with butternut feta mushroom sundried tomato chick peas avo hummus

Wrap with smoked salmon feta aioli tomato avo

Wrap with chicken feta avo peppadew yoghurt dressing

Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos

Mini lamb shwarmas

Mini lamb burgers

Mini boboties

Chicken, leek & mushroom pot pies

Sticky chicken pieces topped with fresh coriander

Beef samoosas

Caprese kebabs with mini mozzarella balls fresh basil cherry tomato

**Mini dessert trio: (choose 3 for the group – if you want additional sweets, it will cost R10 extra per sweet per person):**

Mini white chocolate salted caramel cheese cake

Mini lemon-lime cheese cake

Mini custard tarts topped with mixed berries

Mini peppermint crisp tartlets

Mini apple & cranberry strudels

Mini choc nut baklava cigars

Mini chocolate brownies

Mini panna cotta jars white chocolate & berry

Mini panna cotta jars dark chocolate & candies

Mini lemon meringues

Mini pecan nut pies

### ***Lunch function terms and conditions of booking:***

**R1000 non-refundable deposit secures your booking and will be deducted from your final total and bill.** Guest count needs to be confirmed 4 days before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. We only accept payments for functions via EFT. **No cash payments and no payments at the store. Please do not make interim payments and no monies will be refunded if there is a cancellation. Please wait for us to invoice you for the final amount. If you make a cash deposit at an ATM, please add another R150 deposit fee.**

If an event needs to be moved and it has been paid for in part or in full, we will make arrangements to accommodate the postponement. This does not apply if the event is cancelled within 4 days of the event date or to partial or full no shows on the day. No refunds will be given.

Any extras ordered on the day of the function can be remitted then.

10% service charge is added to the final bill.

Drinks not included in the package can be ordered by your guests and paid for directly to the waitresses.

Extra jugs of juice: R60 per jug (serves 8 glasses)

**You may bring in your own décor with limitations** as long as it is not anything that needs to be attached to walls or windows or ceilings or curtains at no charge. **Please liaise with us as to what you want to do before you arrange décor. Anything brought in on the day that has not been cleared with us will not be permitted.**

You may arrive 30 minutes before your booking starts to complete your décor. Backdrops may be set up an hour before your booking starts. Backdrops may not exceed 1.5m wide. Balloons need to be blown up offsite. No balloons with confetti inside are permitted. No confetti is permitted. No banner walls. No other furniture or plinths.

*We provide the following included in your package: Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.*

Please note that if your guest count is less than 25 then we will give you a section of our restaurant. If your guest count is 25-40 then we will give you exclusive use of our main seating area.

You may bring in your own wine (750ml bottles). We charge R30 **corkage** per 750ml bottle opened. **No other alcohol permitted to be brought in.** Drinks not included in the package can be ordered by your guests and paid for directly to the waitresses. We are fully licensed. We do not charge corkage for sparkling wine for a toast.

**You may bring in your own special cake/cupcakes/thank you gifts** at no charge. You may cut your cake at our venue. As we do not get involved with cutting of the cake, we do not charge cakeage. Please let us know before the time if you are bringing a cake, etc. so we can allocate table space for it. Please bring in your own take away containers for your guests for your own cake and/or cupcakes. No other outside food items are permitted. Leftover food from the function (if any) is packed for the host in one container. We do not provide individual take away containers for guests. You may provide this should you wish to do so.

**Should any of your guests have any dietary requirements, please let us know before the time so that suitable menu items may be served to them.**

**An event photographer is permitted,** but no elaborate equipment is allowed.

**Time slot** for weekends & public holidays: 12pm or 12.30pm or 1pm for strictly 3 hours (please start your function promptly because we will not extend the hours)

**Time slot** for weekdays: flexible

**Minimum guests:** 10 full paying adults

**Maximum guests:** 40 (adults and children combined)

**Children younger than 6 years** old do not need to participate in the set menu and will not be charged for. They may order from our regular restaurant menu pay according to what they order.

**Children 6-10 years:** half price **Children over 10 years and teenagers:** full price

**IF YOU WANT TO VIEW THE VENUE, PLEASE MAKE AN APPOINTMENT.**

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# HIGH TEA

## **R170pp high tea package includes:**

Selection of 8 different savoury high tea items & 3 sweet high tea items displayed on stands, boards, platters and planks (ratio of sweet and savoury may be changed)

Jugs of fruit cocktail juice (1 per every 6-8 persons)

Any type of single shot coffee or tea or hot chocolate on our menu x 1 per person

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.

High tea is displayed directly on the tables. Each table will get its own eats.

PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW

### ***Sweet list: choose 3***

Mini white chocolate salted caramel cheese cake

Mini lemon-lime cheese cake

Mini custard tarts topped with mixed berries

Mini peppermint crisp tartlets

Mini Greek milk tart pouches

Mini chocolate brownies

Mini apple strudels

Mini carrot cakes

Mini red velvet cakes

Scones with jam & cream

Fruit kebabs

Mini crumpet stackers with strawberries & cream cheese

Panna cotta white chocolate & mixed berries

Panna cotta dark chocolate & candies

### ***Savoury list: choose 8***

Spinach & feta quiches

Smoked salmon spring onion tomato quiches

Chicken mushroom & spring onion quiches

Mini tartlet filled with fig, brie and blueberry

Mini spinach & feta phyllo triangles

Open phyllo pastry parcels filled with aubergine, humus, camembert & sundried tomato

Open phyllo pastry parcels filled with cream cheese, smoked salmon & avo

Feta basil pesto mozzarella croquettes

Mild jalapeno croquettes with cream cheese cheddar feta

Mini bacon & brie beef burgers with caramelised onion

Mini vegan burgers with hummus, avo & sundried tomato

Mini chicken cheese burgers

Mini steak rolls with caramelised onion & grilled peppers

Mini fish burgers with battered hake & coleslaw

Wrap with butternut feta mushroom sundried tomato chick peas avo humus

Wrap with smoked salmon feta aioli tomato avo

Wrap with chicken bacon feta avo peppadew yoghurt dressing

Sandwich fingers cucumber tomato cheese

Sandwich fingers chicken aioli rocket

Vegetarian spring rolls

Beef samoosas

Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos

Fish n chips basket drizzled with aioli

Caprese kebabs: mozzarella, fresh basil & cherry tomato



### ***High tea function terms and conditions of booking:***

**R1000 non-refundable deposit secures your booking and will be deducted from your final total and bill.** Guest count needs to be confirmed 4 days before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. We only accept payments for functions via EFT. **No cash payments and no payments at the store. Please do not make interim payments and no monies will be refunded if there is a cancellation. Please wait for us to invoice you for the final amount. If you make a cash deposit at an ATM, please add another R150 deposit fee.**

If an event needs to be moved and it has been paid for in part or in full, we will make arrangements to accommodate the postponement. This does not apply if the event is cancelled within 4 days of the event date or to partial or full no shows on the day. No refunds will be given.

Any extras ordered on the day of the function can be remitted then.

10% service charge is added to the final bill.

Drinks not included in the package can be ordered by your guests and paid for directly to the waitresses.

Extra jugs of juice: R60 per jug (serves 8 glasses)

**You may bring in your own décor with limitations** as long as it is not anything that needs to be attached to walls or windows or ceilings or curtains at no charge. **Please liaise with us as to what you want to do before you arrange décor. Anything brought in on the day that has not been cleared with us will not be permitted.**

You may arrive 30 minutes before your booking starts to complete your décor. Backdrops may be set up an hour before your booking starts. Backdrops may not exceed 1.5m wide. Balloons need to be blown up offsite. No balloons with confetti inside are permitted. No confetti is permitted. No banner walls. No other furniture or plinths.

*We provide the following included in your package: Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.*

Please note that if your guest count is less than 25 then we will give you a section of our restaurant. If your guest count is 25-40 then we will give you exclusive use of our main seating area.

You may bring in your own wine (750ml bottles). We charge R30 **corkage** per 750ml bottle opened. **No other alcohol permitted to be brought in.** Drinks not included in the package can be ordered by your guests and paid for directly to the waitresses. We are fully licensed. We do not charge corkage for sparkling wine for a toast.

**You may bring in your own special cake/cupcakes/thank you gifts** at no charge. You may cut your cake at our venue. As we do not get involved with cutting of the cake, we do not charge cakeage. Please let us know before the time if you are bringing a cake, etc. so we can allocate table space for it. Please bring in your own take away containers for your guests for your own cake and/or cupcakes. No other outside food items are permitted. Leftover food from the function (if any) is packed for the host in one container. We do not provide individual take away containers for guests. You may provide this should you wish to do so.

**Should any of your guests have any dietary requirements, please let us know before the time so that suitable menu items may be served to them.**

**An event photographer is permitted,** but no elaborate equipment is allowed.

**Time slot** for weekends & public holidays: 1pm for strictly 3 hours (please start your function promptly because we will not extend the hours)

**Time slot** for weekdays: flexible

**Minimum guests:** 10 full paying adults

**Maximum guests:** 40 (adults and children combined)

**Children younger than 6 years** old do not need to participate in the set menu and will not be charged for. They may order from our regular restaurant menu pay according to what they order.

**Children 6-10 years:** half price **Children over 10 years and teenagers:** full price

**IF YOU WANT TO VIEW THE VENUE, PLEASE MAKE AN APPOINTMENT.**

**Upon payment of the deposit your booking is confirmed and it also means that you have read and accepted the function terms and conditions.**



# EXCLUSIVE-USE EVENING PACKAGES

## **R240pp 3-course exclusive-use dinner feast package includes:**

Welcome drink upon arrival (or you can exchange this for coffee/tea with dessert)

Starter canapés, main course & dessert

Jugs of fruit cocktail juice for the table (1 per every 6-8 persons)

Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.

Main meal is plated or served feast-to-table style (each table gets its own mini buffet)

Main meal may also be served buffet style. A R25 surcharge per person will be added.

PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW

### ***Starter canapés, served as platters on the table (choose 5 for the group):***

Crumbed calamari strips

Crumbed panko prawns

'Fish n chips' canape on a bed of aioli

Smoked salmon croquettes

Savoury cheesecake topped with avo, smoked salmon roses & caviar

Chicken kebabs in lime ginger and honey

Chicken kebabs in sweet chilli & sesame seeds

Prego beef kebabs

Pork belly bites with crispy crackling

Caprese kebabs: mozzarella, fresh basil & cherry tomato

Feta basil pesto mozzarella croquettes

Mild jalapeno croquettes with cream cheese cheddar feta

Mini spinach & feta phyllo triangles

Phyllo pastry canapé with prawn aioli cream cheese avo

Phyllo pastry canapé biltong pate peppadew onion marmalade

Phyllo pastry canapé aubergine hummus sun dried tomato & camembert

### ***Main:***

*Meats (choose 2 – if you want additional meats, it will cost R30 extra per person per meat)*

Roasted & deboned Greek-style leg of lamb

Roast beef fillet in creamy mushroom & garlic sauce

Harissa coconut chicken pieces

Sirloin roast in rosemary gravy

Moroccan beef stew infused with chick peas, dates & cumin (boneless)

Mild lamb curry (boneless)

Homemade chicken, leek & mushroom pie

Homemade lamb & vegetable pie

Roast pork belly in bourbon gravy topped with crispy crackling

### ***Sides (choose 4 - if you want additional sides, it will cost R20 extra per person per side):***

White Basmati rice

Pilaf rice infused with cashews, dill & cinnamon

Pumpkin fritters

Roast rustic potato wedges in rosemary & garlic

Roast baby potatoes in paprika butter

Artichoke, broccoli & potato puree

Green veg ensemble in lemon olive oil dressing (peas, baby marrow & green beans)

Roasted root vegetables

Creamed spinach with a hint of nutmeg

Roasted butternut with a hint of cinnamon

Roast vegetable & tomato tartlet

Greek salad with cucumber & tomato slices, red onion, feta, olives, pomegranate seeds, couscous & fresh oreganum

Colourful coleslaw with roasted nuts, spring onions, sprouts with lemon-sunflower oil  
Diced sambal salad  
Potato salad with bacon bits, spring onion, poached eggs, mayo & paprika

***Mini dessert trio: (choose 3 for the group – if you want additional sweets, it will cost R12 extra per sweet per person):***

Mini white chocolate salted caramel cheese cake  
Mini lemon-lime cheese cake  
Mini custard tarts topped with mixed berries  
Mini peppermint crisp tartlets  
Mini apple & cranberry strudels  
Mini choc nut baklava cigars vegan  
Mini chocolate brownies  
Dessert in a glass: mini panna cotta chai vanilla coconut vegan  
Dessert in a glass: mini panna cotta white chocolate topped with mixed berries  
Dessert in a glass: chocolate mousse topped with choc candies  
Dessert in a glass: granadilla mousse topped with granadilla coulis  
Dessert in a glass: strawberry mousse topped with fresh strawberries  
Mini lemon meringues

**R235pp evening, harvest table exclusive-use package includes:**

Welcome drink upon arrival  
Harvest table with savoury & sweet canapes  
Jugs fruit cocktail juice for the table (1 per every 6-8 persons)  
Flower petals/greenery and serviettes in the colour scheme of choice  
PLEASE READ THE TERMS AND CONDITIONS OF BOOKING BELOW

**HARVEST TABLE:**

**Cheese, Charcuterie & Canapés**

assorted luxury cheeses - assorted charcuterie - olives – preserve – basil pesto - jalapeno mayo - dried fruit - crackers & sourdough slices - fresh berries – bountiful butter (all these items come automatically)

**Choose 12 savoury canapes:**

Mini tartlet filled with roast beef onion marmalade & baby tomato  
Mini tartlet filled with fig, brie and blueberry jelly  
Mini tartlet filled with camembert, roast baby tomato, feta & thyme  
Mini spinach & feta phyllo triangles  
Savoury cheese cake topped with avo & smoked salmon roses  
Smoked salmon croquettes  
Feta basil pesto mozzarella croquettes  
Mild jalapeno croquettes with cream cheese cheddar feta  
Mini cheese burgers beef or chicken  
Mini steak rolls with onion marmalade, cheddar, rocket & tomato  
Fish & chips baskets  
Phyllo pastry basket filled with cream cheese, aioli, avo, cherry tomato & prawns  
Wrap with butternut feta mushroom sundried tomato chick peas avo hummus  
Wrap with smoked salmon feta aioli tomato avo  
Wrap with chicken feta avo peppadew yoghurt dressing  
Nachos shooters with guacamole cream cheese diced tomato cheddar & nachos  
Mini lamb shwarmas  
Mini lamb burgers  
Pork belly bites in bourbon sauce with crispy crackling  
Mini boboties  
Chicken, leek & mushroom pot pies  
Sticky chicken pieces topped with fresh coriander  
Beef samoosas  
Caprese kebabs with mini mozzarella balls fresh basil cherry tomato

**Choose 3 sweet canapes:**

Mini white chocolate salted caramel cheese cake  
Mini lemon-lime cheese cake  
Mini custard tarts topped with mixed berries  
Mini peppermint crisp jars  
Mini choc nut baklava cigars  
Mini chocolate brownies  
Mini panna cotta jars white chocolate & berry  
Mini panna cotta jars dark chocolate & candies

**R299pp 4-course dinner feast includes:**

Welcome drink upon arrival (or you can exchange this for coffee/tea with dessert)  
Small harvest table, starter canapés, main course & dessert  
Jugs of fruit cocktail juice for the table (1 per every 6-8 persons)  
Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.  
Main meal is plated or served feast-to-table style (each table gets its own mini buffet)  
Main meal may also be served buffet style. A R25 surcharge per person will be added.

***Harvest table served with a welcome drink:***

Assorted luxury cheeses - assorted charcuterie - olives – preserve – basil pesto - biltong pate – dried fruit - crackers & sourdough slices - fresh berries – bountiful butter  
Welcome drink served in bottles with straws tied with ribbons (with or without alcohol)

***Starter canapés, served as platters on the table (choose 5 for the group):***

Crumbed calamari strips  
Crumbed panko prawns  
'Fish n chips' canape on a bed of aioli  
Smoked salmon croquettes  
Savoury cheesecake topped with avo, smoked salmon roses & caviar  
Chicken kebabs in lime ginger and honey  
Chicken kebabs in sweet chilli & sesame seeds  
Prego beef kebabs  
Pork belly bites with crispy crackling  
Caprese kebabs: mozzarella, fresh basil & cherry tomato  
Feta basil pesto mozzarella croquettes  
Mild jalapeno croquettes with cream cheese cheddar feta  
Mini spinach & feta phyllo triangles  
Phyllo pastry canapé with prawn aioli cream cheese avo  
Phyllo pastry canapé biltong pate peppadew onion marmalade  
Phyllo pastry canapé aubergine hummus sun dried tomato & camembert

***Main:***

*Meats (choose 2 – if you want additional meats, it will cost R30 extra per person per meat)*

Roasted & deboned Greek-style leg of lamb  
Roast beef fillet in creamy mushroom & garlic sauce  
Harissa coconut chicken pieces  
Sirloin roast in rosemary gravy  
Moroccan beef stew infused with chick peas, dates & cumin (boneless)  
Mild lamb curry (boneless)  
Homemade chicken, leek & mushroom pie  
Homemade lamb & vegetable pie  
Roast pork belly in bourbon gravy topped with crispy crackling

***Sides (choose 4 - if you want additional sides, it will cost R20 extra per person per side):***

White Basmati rice  
Pilaf rice infused with cashews, dill & cinnamon

Pumpkin fritters  
Roast rustic potato wedges in rosemary & garlic  
Roast baby potatoes in paprika butter  
Artichoke, broccoli & potato puree  
Green veg ensemble in lemon olive oil dressing (peas, baby marrow & green beans)  
Roasted root vegetables  
Creamed spinach with a hint of nutmeg  
Roasted butternut with a hint of cinnamon  
Roast vegetable & tomato tartlet  
Greek salad with cucumber & tomato slices, red onion, feta, olives, pomegranate seeds, couscous & fresh oregano  
Colourful coleslaw with roasted nuts, spring onions, sprouts with lemon-sunflower oil  
Diced sambal salad  
Potato salad with bacon bits, spring onion, poached eggs, mayo & paprika

***Mini dessert trio: (choose 3 for the group – if you want additional sweets, it will cost R12 extra per sweet per person):***

Mini white chocolate salted caramel cheese cake  
Mini lemon-lime cheese cake  
Mini custard tarts topped with mixed berries  
Mini peppermint crisp tartlets  
Mini apple & cranberry strudels  
Mini choc nut baklava cigars vegan  
Mini chocolate brownies  
Dessert in a glass: mini panna cotta chai vanilla coconut vegan  
Dessert in a glass: mini panna cotta white chocolate topped with mixed berries  
Dessert in a glass: chocolate mousse topped with choc candies  
Dessert in a glass: granadilla mousse topped with granadilla coulis  
Dessert in a glass: strawberry mousse topped with fresh strawberries  
Mini lemon meringues

### ***Evening function terms and conditions:***

**R2000 non-refundable deposit secures your booking and will be deducted from your final total and bill.** Guest count needs to be confirmed 4 days before the function date. Balance payable upon confirmation of numbers and receipt of our invoice and is calculated based on the confirmed number of guests. This amount is non-refundable, once paid. No changes to numbers may be made after payment has been made. We only accept payments for functions via EFT. **No cash payments and no payments at the store. Please do not make interim payments and no monies will be refunded if there is a cancellation. Please wait for us to invoice you for the final amount. If you make a cash deposit at an ATM, please add another R150 deposit fee.**

If an event needs to be moved and it has been paid for in part or in full, we will make arrangements to accommodate the postponement. This does not apply if the event is cancelled within 4 days of the event date or to partial or full no shows on the day. No refunds will be given.

Any extras ordered on the day of the function can be remitted then.

10% service is added to the final bill.

Extra jugs of juice: R60 per jug (serves 8 glasses)

**Music:** You may provide a flash drive with your own playlist that we can play for you through our sound system. You may bring in one Bluetooth, free-standing, table top speaker with microphone for speeches or to play music. You may provide a Spotify play list and we will play it for you. Please inform us of this before the time. No live music, dj's or any other musical instruments permitted.

**You may bring in your own décor with limitations** as long as it is not anything that needs to be attached to walls or windows or ceilings or curtains at no charge. **Please liaise with us as to what you want to do before you arrange décor. Anything brought in on the day that has not been cleared with us will not be permitted.**

You may arrive 30 minutes before your booking starts to complete your décor. Backdrops may be set up an hour before your booking starts. Backdrops may not exceed 1.5m wide. Balloons need to be blown up offsite. No balloons with confetti inside are permitted. No confetti is permitted. No banner walls. No other furniture or plinths.

*We provide the following included in your package: Basic décor: flower petals/greenery and serviettes/runners in the colour scheme of choice.*

**You may bring in your own wine (750ml bottles).** We charge R30 corkage per 750ml bottle opened. **No other alcohol permitted to be brought in.** Drinks not included in the package can be ordered by your guests and paid for directly to the waitresses. We are fully licensed. We do not charge corkage for sparkling wine for a toast.

**You may bring in your own special cake/cupcakes/thank you gifts** at no charge. You may cut your cake at our venue. As we do not get involved with cutting of the cake, we do not charge cakeage. Please let us know before the time if you are bringing a cake, etc. so we can allocate table space for it. Please bring in your own take away containers for your guests for your own cake and/or cupcakes. No other outside food items are permitted.

**Leftover food** from the function (if any) is packed for the host in one container. We do not provide individual take away containers for guests. You may provide this should you wish to do so.

**Should any of your guests have any dietary requirements, please let us know before the time so that suitable menu items may be served to them.**

**An event photographer is permitted,** but no elaborate equipment is allowed.

**Time slot 5.30pm – 10:30pm** (strictly 5 hours - please start your function promptly because we will not extend the hours)

The venue must be completely vacated by 10:30pm, which means all guests to have left and any equipment and décor to have been removed. Set up may take place from 4.30pm onwards. (Evening functions may start 30 minutes earlier on Sundays, Public Holidays and weekdays)

**Minimum guests inside seating:** 30 full paying adults *(if your confirmed numbers are less than 30 adults, you will still be charged for 30)*

**Maximum guests inside seating:** 50 (adults and children combined)

*Our venue also has an outside area that can also be used and the maximum guest count can be extended to 80.*

**Children younger than 6 years** old do not need to participate in the set menu and will not be charged for. If you want to order a kid's meal, we can organise this in advance and you pay for the meal only (kids menu R60 per meal: beef or chicken burger & fries, chicken strips & fries, calamari strips & fries, cheese & tomato pizza, fish nuggets & fries)

**Children 6-10 years:** half price **Children over 10 years and teenagers:** full price

**IF YOU WANT TO VIEW THE VENUE, PLEASE MAKE AN APPOINTMENT. Upon payment of the deposit your booking is confirmed and it also means that you have read and accepted the function terms and conditions.**

# BOOKING FORM

Name & Surname: \_\_\_\_\_

Contact telephone number: \_\_\_\_\_

Email: \_\_\_\_\_

Date of function: \_\_\_\_\_

Package chosen: \_\_\_\_\_

Number of guests (approximate, including children): \_\_\_\_\_

Colour scheme: \_\_\_\_\_

Extra décor to be brought in: \_\_\_\_\_

\_\_\_\_\_

Special dietary requirements: \_\_\_\_\_

Other notes: \_\_\_\_\_

\_\_\_\_\_

With my signature, I acknowledge that I have read and understood the terms and conditions of the package I have chosen and that the function date will be confirmed upon receipt of the deposit. I also understand that the deposit is non-refundable.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

Banking details for deposit:

Caffe Villagio

ABSA Table View 632005

Cheque account: 406 582 5243

Amount: R1000 for daytime functions, R2000 for evening functions

Reference: Date of function & your surname