



FORTI SET MENUS 2024

From : Forti (forti@fortitoo.co.za) OR Niki (niki@forti.co.za) OR Sonja (admin@forti.co.za)

Function contract to be returned with deposit and function menu choices

Menus are separately priced and exclude service charge of 10 % on the complete bill. These menus can be tailored to your exact needs should you so require.

Function contract

Our closing times for all functions are 17h00 for lunchtime as we have to re-lay and prepare for our dinner sitting, and strictly 23h30 due to staff transport restrictions. All our menus offer choices. These do not have to be pre-selected and guests may order from the selection depending on their preferences on the night. Please advise us of any dietary requirements like allergies.

We do not have a Kosher or Halaal certified kitchen but are knowledgeable as to these requirements and will do our best to accommodate them. Our many Muslim and Jewish clients can attest to this. Vegetarians can be accommodated with pleasure at no extra charge on any of our fixed menus with prior notice.

We do not offer a cash bar facility or split bills unfortunately as our system does not allow for it. We can offer running tabs if required (to a maximum number of 30). If these bills remain unpaid at the end of a function, they remain the hosts responsibility

We charge for the number of people that the function has been confirmed for even in the event of absentee party members. Confirmation of final numbers need not be placed on this agreement, only a suggested number but it is essential that final numbers must be confirmed at least 48 hours before the function. This confirmed number will be seen as final and agreed upon.

We require a deposit of R2 000.00 for parties of less than 15 persons, and a deposit of 50% of the food bill for larger functions to ensure confirmation of a function booking. This deposit is non-refundable in the event of a cancellation 48 hours from the booking time or in the event of a no-show following our mutual confirmation of a booking.

Client _____ contact number _____

Menu choice _____ date _____ time _____ pax _____ Private room

required (if possible) _____

Signed (client) _____ deposit paid cash/cc/eft



“Forti Corporate Menu 2023” ideal for functions

Starters – presented as tapas platters on the table

Fresh mussels steamed open in a creamy white wine, herb and garlic sauce
Chicken livers sautéed in softened onion, green chilli and tomato herb sauce
Italian style sticky Chicken wings crispy with our own spicy marinade
Forti Salad
Vegetarian mixed Garden salad with avocado, melon and cashews
Neapolitan style Salsiccia (Italian sausage) fried with peperoni sott’ aceto (traditional Neapolitan dish)
Crispy grilled Lamb chops (1 per person)

Main course options – presented on the table in platters

Forti’s grass fed beef platter sliced into a tagliata of steak cuts
Grilled prawns and served with a selection of sauces and risotto (2 per person)
Lumaconi (our signature pasta) roast in the oven

Dessert

Dessert platters including profiteroles served with crème anglaise, fresh fruit sorbet, cake selection

R 490 per head

“Forti Amalfi Menu 2023” our classic individually served sit down menu suitable for all occasions

Starter

Parma ham and melon
Or
Starter portion of gnocchi served in a creamy gorgonzola sauce

Main course

Seared fresh filleted kingklip in a Beurre Blanc sauce with a medley of seasonal vegetables
Or
Grilled fillet steak with Cacciatore sauce with seasonal accompaniment
Or
900G Pork Ribs in our secret sticky basting with hand cut fries and roasted vegetables

Dessert

Profiteroles and fresh fruit sorbet

R 450 per head



"Forti Salerno Menu 2023" - Deluxe 4 course menu

Starter

Trio of Prawns pan roasted in Lemon Butter sauce

Or

Half portion of Gnocchi Arrabbiata

Or

Italian salad with Robiola Cheese

Sorbet Palate Cleanser

Main course

Fresh salmon served with Lemon Caper sauce

Or

Organic rib eye steak served with bearnaise sauce, vegetables and roast potato in duck fat

Or

900g grilled pork rib in our special basting served with vegetables and hand cut fries

Dessert

Vanilla crème brulee with a crispy caramelised top

R 500 per head

General Notes

We can also tailor special degustation (tasting) menus with a specially selected glass of wine with each course. For the perfect food and wine pairing please discuss all your function requirements with Forti (Lynnwood Bridge), Sonja (Brooklyn) or Cristiano (Time Square) in person. An Aperitif Bar is a strongly recommended addition to your party and can be assembled according to your requirements. These speed service as the waiters serve directly from your pre-set up bar station. You have the added advantage of you seeing exactly what you are charged for - preventing "rogue" orders that can allow your drinks tab to run out of control.

A full open bar will be served only upon request. It is preferable to pre-select wines for your function in consultation with our sommelier team. We often have really superb estate wines on monthly promotions, which while being very smart and presentable to your guests are at the same time great value. This also prevents wild requests from people in your function. We find that clients at functions when left to their own devices are very effective in searching out the most expensive wines on our wine list to order! This will prevent any unpleasantness or embarrassment later when faced with a shock on the bill.

Please note: we are not permitted to use **confetti cannons or smoke machines and similar devices** in our restaurants. Sound systems must be in place at least one hour before function commencement to prevent disruption of arriving guests. We cannot do events with outside DJ's due to noise restrictions. We request that nothing is placed with prestik or sticky tape to any of our wall surfaces. Any posters brought in must be free standing, pull up or on an easel.