



FROM : FORTI MAZZONE (E-MAIL INFO@FORTI.CO.ZA)

FUNCTION CONTRACT TO BE RETURNED WITH DEPOSIT AND FUNCTION MENU CHOICES

MENUS ARE SEPARATELY PRICED AND EXCLUDE SERVICE CHARGE OF 12 % ON THE COMPLETE BILL. A PRIVATE ROOM HIRE CHARGE MAY APPLY AT MANAGERMENTS DISCRETION AND INCLUDES USE AND HIRE OF THE FULL SUITE OF AV FACILITIES. THESE MENUS CAN BE TAILORED TO YOUR EXACT NEEDS SHOULD YOU SO REQUIRE.

**FUNCTION CONTRACT**

OUR CLOSING TIMES FOR ALL FUNCTIONS ARE 16H30 FOR LUNCHTIME AS WE HAVE TO RE-LAY AND PREPARE FOR OUR DINNER SITTING, AND STRICTLY 00H00 FOR DINNER FUNCTIONS DUE TO STAFF TRANSPORT.

ALL OUR MENUS OFFER CHOICES. THESE DO NOT HAVE TO BE PRESELECTED 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 ACCOMODATED WITH PLEASURE AT NO EXTRA CHARGE ON ANY OF OUR FIXED MENUS WITH PRIOR NOTICE. ALL FUNCTIONS CARRY A MINIMUM R250 PER HEAD CHARGE.

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 10). 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 A FULL DAY BEFORE THE FUNCTION. THIS CONFIRMED NUMBER WILL BE SEEN AS FINAL AND AGREED UPON.

WE REQUIRE A DEPOSIT OF R1500.00 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 NO-SHOW FOLLOWING OUR MUTUAL CONFIRMATION OF A BOOKING.

CLIENT \_\_\_\_\_

MENU CHOICE \_\_\_\_\_ DATE \_\_\_\_\_ TIME \_\_\_\_\_ PAX \_\_\_\_\_

PRIVATE ROOM \_\_\_\_\_ ROOM HIRE FEE \_\_\_\_\_

AV EQUIPMENT REQUIRED \_\_\_\_\_ HDMI/VGA \_\_\_\_\_

SIGNED (CLIENT) \_\_\_\_\_ DEPOSIT PAID \_\_\_\_\_ CASH/CC/EFT \_\_\_\_\_

FOR MANAGEMENT OF FORTI \_\_\_\_\_

**"SORRENTO 2018" OUR LIGHT CONTEMPORARY STYLE SIT DOWN MENU**

STARTER

ROCKET SALAD WITH SHAVINGS OF PARMESAN IN BALSAMIC DRESSING

OR

CHICKEN LIVERS SAUTEED WITH TOMATO, CAMELISED ONIONS AND FRESH CHILLI

MAIN COURSE

LUMACONI PASTA SHELLS STUFFED WITH VEAL, MUSHROOM AND RICOTTA FILLING AND OVEN ROASTED

OR

GRILLED FRESH FISH OF THE SEASON WITH LEMON CAPER SAUCE SERVED WITH SEASONAL VEGETABLES

OR

VEAL PICCATA – SMALL MEDALLIONS OF VEAL IN A LIGHT MARSALA SAUCE

DESSERT

FRESH FRUIT SORBET SELECTION

**R340 PER HEAD**

**"AMALFI 2018" OUR CLASSIC MENU SUITABLE FOR ALL OCCASIONS**

STARTER

PARMA HAM AND MELON SALAD

OR

STARTER PORTION OF GNOCCHI SERVED IN A CLASSIC RAGU (SLOW BRAISED MEAT AND RED WINE) SAUCE

MAIN COURSE

SEARED FRESH FILLETED LINEFISH IN SEASON SERVED ACCORDING TO YOUR REQUIREMENTS IN CONSULTATION WITH OUR CHEF AND SERVED WITH A MEDLEY OF SEASONAL VEGETABLES

OR

GRILLED FILLET STEAK WITH CACCIATORE RED WINE AND MUSHROOM SAUCE WITH SEASONAL ACCOMPANIMENT

OR

CRISPY SLOW ROASTED DUCK CONFIT IN BLACK CHERRY SAUCE WITH SEASONAL ACCOMPANIMENT

DESSERT

PROFITEROLES AND WATERMELON SORBET

**R 390 PER HEAD**

## **"SALERNO 2018" OUR DELUXE 4 COURSE MENU**

### STARTER

SMOKED SALMON ROSE SERVED WITH GUACAMOLE AND MICRO HERB SALAD

OR

TRIO OF PRAWNS OVEN ROASTED IN CHAMPAGNE GARLIC

### PASTA COURSE

HALF PORTION OF ANY SELECTION FROM OUR MENU PREORDERED AFTER CONSULTATION WITH OUR CHEF

### MAIN COURSE

FRESH SALMON SERVED TO YOUR PREFERENCE PRE-DECIDED IN CONSULTATION WITH OUR CHEF

OR

ORGANIC RIB EYE STEAK SERVED WITH BEARNAISE SAUCE, VEGETABLES AND ROAST POTATO IN DUCK FAT

OR

600G GRILLED PORK RIB IN OUR SPECIAL BASTING SERVED WITH VEGETABLES AND HAND CUT FRIES

### DESSERT

VANILLA AND PISTACHIO CRÈME BRULEE WITH A CRISPY CARAMELISED TOP

**R450 PER HEAD**

## **CLASSIC ITALIAN FEAST MENU**

THIS MEAL FLOWS THROUGH FREELY FROM ONE COURSE TO THE NEXT.

WE BRING OUT THE COLOURFUL AND ASSORTED FOOD IN 5 FLIGHTS AND COVER THE TABLE CONTINUOUSLY WITH A NUMBER OF DISHES AT A TIME - ALMOST LIKE ITALIAN TAPAS - FOR A MINIMUM OF 8 DINERS  
EACH MEAL IS COMPLETELY BESPOKE AND DEPENDS ON SEASON, THE CHEFS WHIMS AND THE SPECIALS OF THE DAY

STARTER STYLE DISHES BROUGHT OUT INITIALLY FOLLOWED BY PASTA (FLIGHT ONE AND TWO)

ASSAGGI E ANTIPASTI (TAPAS STYLE) SPREAD OF STARTERS INCLUDING DIFFERENT COLOURFUL AND EXCITING TAPAS FROM ACROSS THE SPECTRUM VEGETARIAN, MEAT AND FISH SPREAD OUT OVER THE TABLE TO ALLOW DINERS TO PICK AND CHOSE A LITTLE OF EVERYTHING, FOLLOWED BY TASTES OF SOME OF OUR SPECIAL PASTA DISHES

MAIN COURSE DISHES BROUGHT OUT NEXT - FIRST SEAFOOD AND THEN VARIETY OF MEAT (FLIGHT THREE AND FOUR)

AN ABUNDANT SPREAD OF: WHAT THE CHEF ENJOYS ON THE DAY BUT ALWAYS INCLUDING A SPECIAL PRAWN DISH, GRILLED CALAMARI WITH CREAM WINE AND GARLIC, ABACCHIO (SHOULDER OF KAROO LAMB), DEBONED AND ROASTED WITH RED WINE AND LAMB BONE SAUCE, WHOLE CHATEAUBRIAND STYLE BEEF FILLETS CRUSTED AND SERVED WITH SALSA BERNESE, ALL SERVED WITH A SELECTION OF VEGETABLES. AGAIN TO ALLOW EVERYONE TO TASTE A LITTLE OF EVERYTHING. LITERALLY LIKE AN ITALIAN FESTIVE OCCASION MEAL.

DESSERT (FLIGHT FIVE)

A SPREAD OF CLASSIC ITALIAN DESSERTS AND CAKES LAID OUT ON THE TABLE INCLUDING TIRAMISU, CRÈME BRULEE, PANNA COTTA AND OUR FAMOUS GELATO

**R590 PER HEAD**

## **GENERAL NOTES**

WE CAN TAILOR MAKE MENUS SPECIALLY TO YOUR REQUIREMENTS SHOULD YOU SO REQUIRE. THESE MENUS WILL THEN BE PRICED ACCORDINGLY. 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 IN PERSON AND YOU ARE WELCOME TO CALL HIM ON HIS PERSONAL MOBILE AT 083 467 2588

AN APERETIF BAR IS A STRONGLY RECOMMENDED ADDITION TO YOUR PARTY AND CAN BE ASSEMBLED ACCORDING TO YOUR REQUIREMENTS. THESE SPEED SERVICE IN YOUR ROOM 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 (AND ALSO 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 WINELIST TO ORDER! THIS WILL THE PREVENT ANY UNPLEASANTNESS OR EMBARRESSMENT LATER WHEN FACED WITH A SHOCK ON THE BILL.

DUE TO OUR PRESENCE IN CLOSE PROXIMITY TO HOUSES AND OUR NEIGHBOURING PROPERTIES WE **DO** **NOT** ALLOW DISCO'S. WE HAVE A GREAT JAZZ TRIO THAT CAN BE HIRED FOR SPECIAL EVENTS. A GREAT CABARET ACT FEATURING WELL KNOWN SA ARTIST ILSE FOURIE IS ALSO VERY POPULAR. CLASSICAL SINGERS FROM THE BEL CANTO ENSEMBLE OPERA COMPANY CAN BE ORGANISED FOR YOU AT YOUR REQUEST. PAYMENT FOR THESE SINGERS MUST BE NEGOTIATED DIRECTLY WITH THE ARTISTS.