



la vie lente
BISTRO · VENUE



EVENING FUNCTIONS

2020

What you need to know



We love to host events that do not conform those ones that whispers & breathes elements of class and appreciation for slow & unpretentious living. Less is indeed more... and if you believe this too, we have a perfect fit!

We work on the following 9 basic principles:

1. You will have exclusive use of the venue booked. A **venue hire fee** of **R2,500** is applicable which includes armed security.
This full amount is required upfront to confirm your booking and is non-refundable if cancelled within 30 days prior to the booked date.
2. All food and hard liquor must be procured from LA VIE LENTE. A corkage fee of R60 per 750ml bottle of wine/sparkling wine/champagne is applicable. A **minimum spend of R280 per person on food** is required.
3. A **minimum of 40 guests** is billable and a **maximum of 120 guests** can be accommodated.
4. **Decor** can be done by an **external party** of your choice, although **we are very happy to quote** you on your decor needs.
5. A **15% service fee** will be charged for waitering staff.
6. An **overtime charge of R900 per hour or parts of an hour** will be applicable after 24:00 with a dead stop at 01:30.
7. A **breakage & damage deposit of R5000** will be charged, and is refundable after 2 working days once deductibles, if any, have been established.
8. **Set-up** of private rooms can take place **from 4pm onwards** on the day of the event, unless otherwise arranged with LA VIE LENTE management.
9. **Live entertainment or a DJ can be arranged**, however you are welcome to make use of your **own entertainment services at no sur-charge**.



Fusion Tapas Menu Options



These can be customised to your liking - details can be discussed in a consultation session.

Menu 1 @ R385/person: 2 x Arrival bites, 2 x Starters, 2 x Mains and 3 x Desserts
Menu 2 @ R445/person: 3 x Arrival bites, 3 x Starters, 2 x Mains and 3 x Desserts
Menu 3 @ R535/person: 4 x Arrival bites, 3 x Starters, 3 x Mains and 4 x Desserts

Drinks pairing for each serving can be done at a minimum of R160 per person depending on the chosen drinks

ARRIVAL BITES

SMOKED SALMON MOUSSE CUCUMBER ROLLS	CAPRESE SKEWER
JALAPENOS & CREAM CHEESE PASTRY POCKETS WITH A SWEET TOMAT & ONION RELISH	DEEP FRIED CHEESE BOMB WITH CHICKEN & PEPPADEW OR BACON & MOZZARELLA
ANTI-PASTA VEGETABLE SKEWER	PARMESAN CHICKEN BITES WITH GARLIC AIOLI
MINI TACO WITH GUACAMOLE, TOMATO SALSA, SOUR CREAM & CHEDDAR CHEESE	CHEESE STICKS WRAPPED IN PROSCIUTTO AND SERVED WITH HONEY MUSTARD DIP
VEGETARIAN MINI WRAP WITH CRUDITE VEGETABLE & SPICY LENTILS	CHORIZO & MOZZARELLA CROQUETTE
SPANAKOPITA	

STARTERS

TACOS WITH SAVOURY BEEF MINCE, GUACAMOLE, SOUR CREAM, CHEDDAR CHEESE & TOMATO SALSA	THAI CHICKEN SALAD IN RICE PAPER WRAPS DRIZZLED WITH A HONEY SOYA GLAZE
MASCARPONE TOAST WITH BURST TOMATO & BASIL OIL	PHYLLO SQUARES WITH MARINATED VEGETABLE & BASIL PESTO
BAKED FIGS WITH BRIE IN PHYLLO AND SERVED WITH A GINGER SYRUP	RUSTIC MINI CHICKEN PIE WITH A CREAMY WILD MUSHROOM SAUCE
PROSCIUTTO, FIG & CAMEMBERT CIGARS WITH GINGER SYRUP GLAZE	HONEY GLAZED PORK BELLY SQUARES WITH APPLE & FENNEL SALAD
CHILI PRAWN MEAT, PINEAPPLE & CUCUMBER SKEWER SERVED ON A CRUNCHY GREEN SALAD	SPICY MEDITERRANEAN VEGGIE BRUSCHETTA WITH RAINBOW PEPPERS, CREAM CHEESE & BASIL PESTO
FILLET, CARAMELISED ONION & CAMEMBERT BRUSCHETTA	SAUTEÈD SPICY CHICKEN LIVER & CHORIZO BOWL WITH THYME CROSTINI
SWEET POTATO & BLACK BEAN BURRITO WITH CORIANDER	BEEF TRINCHADO WITH MARINATED OLIVES AND MINI PITAS

MAINS

FISH 3-WAYS - BUTTERFLIED PRAWN, WHITE WINE & PARSLEY MUSSELS AND CREAMY GINGER SCALLOPS SERVED ON A GARLIC AIOLI	CHARGRILLED CHICKEN KEBAB WITH PINEAPPLE & RAINBOW PEPPERS, SERVED WITH A SPICY SWEET CORIANDER CREAM & CUBED ROASTED SWEET POTATOES
GREEN RISOTTO WITH GREEN VEGETABLE & CREAMY BASIL PESTO	ASPARAGUS, BUFFALO STYLE MOZZARELLA & CRISPY PROSCIUTTO SALAD
CHIMICHURRI BEEF FILLET KEBAB SERVED ON MEDITERRANEAN VEGGIE COUS-COUS	MINI MOROCCAN LAMB PIE WITH APRICOT CHUTNEY AND GREEK YOGHURT
SALMON & DILL FISHCAKE WITH CRÈME FRAICHE SERVED WITH ORIENTAL EGG NOODLES	PEPPER CRUSTED RUMP SERVED ON A CRISPY CORIANDER SWEET POTATO FONDANT
GOURMET MINI PIZZA WITH PROSCIUTTO, FIGS, GOATS CHEESE & ROCKET	BEEF KOFTA SERVED IN PITA WITH MINT YOGHURT
CHICKEN KORMA SERVED ON A MINI NAAN WITH SAMBALS & RAITA	

DESSERT (SERVED ON DESSERT TABLE)

MINI PAVLOVA WITH BERRY CREAM	APPLE & WALNUT TARTLET SERVED WITH CHANTILLY CREAM
LEMON & RASBERRY SQUARES	LEMON FRIDGE CHEESE CAKE WITH PASSIONFRUIT
OREO & CREAM CHEESE CAKE SQUARES	MINI CHOCOLATE TORTE
MINI STRAWBERRY & PEACH PIES SERVED WITH CHANTILLY CREAM	CINNAMON & CITRUS MLLE FEUILLE
MANGO & PAPAYA PARFAIT WITH PASSION FRUIT GLAZE	COFFEE & AMARULA CREME CARAMEL
DARK CHOCOLATE & COCONUT TARTLET	

Harvest Menu Options



These can be customised to your liking - details can be discussed in a consultation session.

Menu 1 @ R290/person: First half of Arrival Harvest Table, 2 Mains, 2 Sides & 2 Desserts
Menu 2 @ R350/person: Full Arrival Harvest Table, 1 x Palate Cleanser, 2 Mains, 2 Sides & 2 Desserts
Menu 3 @ R410/person: Full Arrival Harvest Table, 1 x Palate Cleanser, 2 x Mains, 3 Sides & 3 x Desserts
Menu 4 @ R500/person: Full Arrival Harvest Table 1 x Palate Cleanser, 3 x Mains, 3 Sides & 4 x Desserts

ARRIVAL HARVEST TABLE

VARIETY ARTISAN BREADS	WHITE WINE BAKED CAMEMBERT WITH ROASTED GRAPES
HOMEMADE HERB BUTTER	BEEF DROË WORS
CHICKEN LIVER PATE	VARIETY ROASTED NUTS
MEDITERRANEAN TRIO WITH MARINATED OLIVES, ARTICHOKE & FETA	CHEESY PUFFS WRAPPED IN PROSCIUTTO AND DRIZZLED WITH SWEET ONION GLAZE
CRUDITE VEGETABLE WITH BEETROOT HUMMUS	CHORIZO & MOZZARELLA CROQUETTE

PALATE CLEANSER

RASPBERRY & LIME SORBET	TEQUILA & PINEAPPLE SORBET
STRAWBERRY & SPARKLING WINE SORBET	LIMONCELLO SORBET
MANGO & PASSION FRUIT SORBET	

MAINS

CURRIED BUTTERNUT RISOTTO WITH COCONUT CREAM	GREEK STYLE BAKED LAMB CHOPS
CREAMY SHRIMPS WITH FETA, CHILI, GARLIC & CORIANDER	PERPPER CRUSTED RUMP KEBABS
CREAMY WHITE WINE & FENNEL MUSSEL POT	BEEF WELLINGTON
FRAGRANT CHICKEN CURRY	BEEF OXTAIL *(can not be ordered with Lamb Shanks)
SPINACH & FETA STUFFED CHICKEN BREAST WITH SUNDRIED TOMATO CREAM and BACON BITS	LAMB SHANKS *(can not be ordered with Beef Oxtail)
PORK BELLY SQUARES	

SIDES

LA VIE LENTE GARDEN SALAD	SPINACH & FETA PHYLLO ROULADE
CHARGRILLED CORN SALAD WITH CHERRY TOMATOES, FETA, RED ONION & CUCUMBER	BASMATI RICE
MEDITERRANEAN VEGGIE COUSCOUS SALAD WITH BASIL PESTO	CHIVE MASHED POTATOES
ROAST ROOT VEGETABLES	BAKED POTATOES

DESSERT TABLE

MINI PAVLOVA WITH BERRY CREAM	LEMON FRIDGE CHEESE CAKE WITH PASSIONFRUIT
LEMON & RASBERRY SQUARES	MINI CARROT CAKE WITH CREAM CHEESE ICING
DARK CHOCOLATE & COCONUT TARTLET	MINI CHOCOLATE TORTE
APPLE, PEAR & CRANBERRY TART	