

TABLES at NITÍDA

For the Love of Food



CONFERENCE PACKAGE

R450 pp full day / R400 pp half day / minimum 20 guests

- Tables at Nitida is an open plan restaurant (+_ **80 guests seated inside, open plan restaurant, bear in mind the layout of the restaurant when planning your booking & seating arrangement**).
- Our venue at Tables is perfect for smaller conference meetings.
- Seating Arrangements **(to confirm upon confirmation of booking, depending on number of delegates booked for)**.
- Tea, coffee and juice on arrival with biscuits or rusk.
- Mid-morning tea, coffee and juice with snacks **(selection below)**.
- Lunch **(two course – all guests to have the same meals, either a starter & a main only or a main & dessert only – selection below)**.
- Mid afternoon tea, coffee and juice with snacks **(selection below – not available in the half day packages, only full day packages)**.
- Venue with mineral water & mints.
- Dietary requirements can be catered for on request in advance, certain options may occur an extra charge to your account.
- Halaal or Kosher orders will need a 7 day lead time for our suppliers to provide for you.
- R150 surcharge pp will apply for food bought in from outside **(applicable to Halaal or Kosher catering only)**.
- Minimum of 20 guest required to book the venue exclusively for a conference mid-week booking from Monday – Friday weekdays, **exclusive of weekends and public holidays, peak season & selected days & dates**.
- Exclusive use of venue can be offered from 08h – 17h for full day or half day conference bookings, for a minimum of 20 guests required, times of arrival & set up to confirm & finalize upon confirmation of conference booking.
- Hiring of goods not included in package price we can arrange for you at an additional fee for you own account; **PA system / sound / screen / projector / flipchart only (cost of hired goods to confirm & add to your offer upon confirmation of your reservation)**
- Any other hiring of goods not included in this offer or the venue, please note we will need to hire this in from outside, for your own account.
- Please note final delegate numbers and menu selection need to be confirmed 7 days prior to your Conference.
- 50% deposit upon confirmation will secure the venue, full balance to be settled one week prior to your booking.

Maximum Seats Inside: 60 - 80 guests max

Outside Patio Area Can Seat: 80 - 100 guests max **(uncovered, weather permitting)**

Outdoor Uncovered lawn area: +_ 100 – 500 guests **(uncovered, weather permitting)**

Inclusive in the package

Stationary Packs – notebook and pen

*A 50% deposit is required upon confirmation of reservation to secure the venue.
Final numbers to attend & full balance due 7 days prior to reservation.*

Bookings are essential and can be made at; tables.nitida@gmail.com

T&C Apply.



TABLES at NITIDA

For the Love of Food

Arrival

Biscuits or rusk / tea / coffee & juice

Full Day and Half Day Package: Mid-Morning Break

(Choose 3 Items in total from the savoury & sweet list below, with tea, coffee and juice)

Savoury

Chef selection mini finger sandwiches
Mini frittatas – chef selection
Thai chicken skewers with sweet chili sauce
Vegetable crudité's with a chef selection of dips

Sweet

Mini breakfast parfait cups
Strawberry & banana smoothie shots
Fruit kebabs
Mini muffins – chef selection

Lunch is a 2 Course Set Menu for a full day or half day package

Two Course Set Lunch of either a Starter & Main Only or a Main & Dessert only, for the entire group, all members of the group are to have the same meals. Dietary requirements can be catered for on request in advance – may occur an extra charge for your own account – to confirm. Halaal or Kosher orders will need a 7 day lead time for our suppliers to provide for you.

Starters (Choose One Only)

Chefs selected soup of the day served with fresh bread and butter

or

Phyllo wrapped baked camembert with a spiced pear and ginger chutney and a rocket salad

or

Chef selected salad of the day

or

Carpaccio with rocket, grated pecorino and a chimichurri drizzle

Mains (Choose One Only)

Pan seared line fish served on a lemon and parsley tabbouleh, seasonal veg and fresh lemon

or

Slow roasted sirloin with a herbed mash, beef jus and seasonal vegetables

or

Grilled chicken supreme served with on a sweet soy egg noodle stir fry and seasonal vegetables

or

Classic beef lasagna with a rocket and pecorino salad and seasonal vegetables

Dessert (Choose One Only)

Malva pudding with a homemade crème anglaise

or

Chocolate brownies

or

Crème Brulee of the day – chef choice

or

Cheese Cake

Afternoon Break – please select 1 only from the below list

(Not available in the half day packages, only full day packages - with tea, coffee and juice)

Banana bread bites with a cream cheese mousse

Mini scones with preserves

Date Squares

Mini milk tarts

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