TABLES at NITÍDA

For the Love of Food

RESTAURANT | VENUE

Conference Package

Conference Package Rates

Full Day: R450 per person
Half Day: R400 per person
Minimum 20 guests required to book the venue

Venue Overview

- Tables at Nitida is an open-plan, ground-level restaurant. Please consider the layout when planning your booking and seating arrangements.
- The venue is ideal for smaller conference meetings of up to 60 guests, with seating configured around the restaurant's two central pillars.

Seating Arrangements

- Traditional conference setups and round tables are not possible due to the venue's layout.
- We recommend a configuration of tables seating six, angled to optimize space around the restaurant's two central pillars.

Conference Packages Include

- Tea, coffee, and juice on arrival with biscuits or rusks.
- Mid-morning tea, coffee, and juice with snacks (selection provided).
- Lunch: Two-course meal (all guests receive the same selection). Choose either:
  - Starter & main, or
  - Main & dessert.
- Mid-afternoon tea, coffee, and juice with snacks (available for full-day packages only; not included in half-day packages).
- Venue amenities: Mineral water and mints provided throughout the day.

Dietary Requirements

- Requests can be accommodated in advance, with certain options potentially incurring additional charges.
- Please confirm dietary requirements at least 2 weeks prior.
- Halaal orders require a 10-day lead time for supplier arrangements. All associated costs, including meal prices and delivery fees, will be your responsibility.
- Strictly Kosher meals must be coordinated through an external Kosher catering company, with all costs (meal prices, delivery, collection) borne by the client.
- A R150 surcharge per person applies for outside food, applicable to Halaal or Kosher catering only.
- Please note: Outside catering or beverages are not permitted.

Beverages

- Any additional beverages requested or arranged on the day will be charged at menu prices to your account and settled on the day after your event. A 10% service fee will be added to the bar and beverage tab and included in the final bill.

Venue Booking Requirements

- Minimum of 20 guests required for exclusive mid-week bookings (Monday–Friday). Excludes weekends, public holidays, peak season, and selected dates.
- Exclusive use of the venue for a minimum of 20 guests: 08:00 – 17:00, full or half-day bookings. Arrival and setup times to be confirmed upon reservation.
- Venue hire fee: R5,000 for groups under 20 guests. Minimum 15 guests required to book the venue.

Additional Arrangements

- Hiring of AV equipment (PA system, projector, screen, microphone, flipchart) is not included and must be arranged externally at your own cost.
- Any other external hire required for your event must be organized and paid for by the client.

Booking & Payment

- Final delegate numbers and menu selections must be confirmed 10 days prior to the conference.
- A 50% deposit upon confirmation will secure the venue.
- The full balance is to be settled one week prior to the booking.

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Conference Package - Continue

Arrival
- Biscuits or rusks, with tea, coffee, and juice

Mid-Morning Break
Full Day and Half Day Packages
Choose 3 items in total from the savoury and sweet list below, served with tea, coffee, and juice.

Savoury Options
- Chef's selection mini finger sandwiches
- Mini frittatas – chef selection
- Thai chicken skewers with sweet chili sauce
- Vegetable crudités with chef-selected dips

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

Lunch - 2 Course Set Menu
Available for full day or half day packages

- Choose either Starter & Main or Main & Dessert only for the entire group. All guests must have the same selections.
- Please confirm dietary requirements at least 2 weeks prior, with certain options potentially incurring additional charges.
- Halaal orders require a 10-day lead time for supplier arrangements.
- Strictly Kosher meals must be coordinated through an external Kosher catering company, with all costs (meal prices, delivery, collection) borne by the client.
- A R150 surcharge per person applies for outside food, applicable to Halaal or Kosher catering only.

Starters - Choose One Only. All guests must have the same selections.
- Chef's selected soup of the day, served with fresh bread and butter
- Phyllo-wrapped baked camembert with spiced pear & ginger chutney and rocket salad
- Chef-selected salad of the day
- Carpaccio with rocket, grated pecorino, and chimichurri drizzle

Mains - Choose One Only. All guests must have the same selections.
- Pan-seared line fish on lemon & parsley tabbouleh, seasonal vegetables, and fresh lemon
- Slow-roasted sirloin with herbed mash, beef jus, and seasonal vegetables
- Grilled chicken supreme on sweet soy egg noodle stir fry with seasonal vegetables
- Classic beef lasagna with rocket & pecorino salad and seasonal vegetables

Desserts - Choose One Only. All guests must have the same selections.
- Malva pudding with homemade crème anglaise
- Chocolate brownies
- Crème brûlée of the day – chef's choice
- Cheesecake

Afternoon Break
Full Day Packages Only (Not available in Half Day Packages)
Select 1 item from the list below, served with tea, coffee, and juice:
- Banana bread bites with cream cheese mousse
- Mini scones with preserves
- Date squares
- Mini milktarts

Booking & Payment

A 50% deposit is required upon confirmation of your reservation to secure the venue.
Final numbers and full balance are due 7 days prior to the reservation.
Bookings are essential and can be made via tables.nitida@gmail.com.
T&Cs apply.

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