



# GROUPS POLICY

## THIS APPLIES TO ALL FUNCTIONS & GROUP BOOKINGS

Contact	<p>For Group bookings: Tanya Buitendag Regular reservations(guests settling directly and A 'la carte menu) may be done telephonically with anyone of our receptionists/hostesses/managers on duty</p>
Telephone	021 421 0935/6/7
Fax number	021 421 0933
Opening Times	<p>Monday- Sunday Lunch: 12pm- 3:30pm Dinner: 6:30pm-10:30pm</p> <p><i>We are closed on 25 December, 1 January and lunch on 31 December</i></p>
Policy	<p>Baia's policy is full pre-payment of the selected Set Menu (+10% gratuity on this total) 2 x weeks prior to the date of the event. Your booking is considered confirmed on receipt of your payment. Notification of changes in numbers must be received no later than 36 hours prior to the function. Should notification not be received, you will be charged accordingly. In the event of a full group cancellation, we require 2 weeks notice. Thereafter a 50% cancellation fee will be charged, that being 50% of the Set menu price x original pax reserved</p> <p>All extras and beverages (+10% gratuity on this total) must be settled on the evening of the event before the departure of the group</p> <p>We offer full bar facilities and a selected wine list and, therefore, do not allow customers to bring their own. Please note that prices of wine are subject to change and the vintages are subject to availability.</p> <p>Should we be required to hire any extras on your behalf, you will be held responsible for any loss, breakages or damage to goods.</p> <p>Lost property will be kept for a period of three months, after which it will be given to charity</p>
Complimentary policy	<p>Baia offers 1 x comp (food only) per every 20 persons reserved per group booking – non-accumulative. This normally applies for the staff/drivers, guides, tour leaders etc. This applies to our standard set menus. Where a group/client have made their own set menu (specially with seafood/shellfish platters) Baia has the right to choose from which of our standard set menus the complimentary will be.</p>
Smoking Venue	The entire restaurant is Non Smoking
Seating capacity	<p>400 -450pax.</p> <p>Baia does not normally hire the entire restaurant out to one group at a time. We accommodate groups of 250pax and less per evening – negotiable with the owners depending on circumstances.</p> <p>We have 4 x semi- glass enclosed terraces with roof-suspended electrical heaters as well as free-standing gas heaters. Large groups are seated on the terraces.</p> <p>Our inside area we can only accommodate a group of 50pax maximum.</p>
Number of bathrooms	Ladies (2), men's (1 and urinals) and paraplegic(1)
Wheelchair accessibility	Yes

# SET MENU A

R 452.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY 10 %

Valid from 01 September 2017 – 31 August 2018

## **STARTER**

### **Greek Salad**

Fresh salad topped with feta cheese black calamata olives and creamy mayonnaise dressing

## **MAIN COURSE**

### **Kingklip Fillet**

Fresh fillet of Kingklip pan fried in fresh ginger, garlic & coriander, with a pickled ginger salsa

OR

### **Flame Grilled Aged Sirloin**

Grilled sirloin served with roasted vegetables and pomme fritte

## **DESSERT**

### **Baked Vanilla infused Cheesecake**

OR

### **Pecan Nut Pie**

**This menu includes 1x Filter Coffee or Ceylon Tea per person**



## SET MENU B

**R 493.00 (INCL. VAT) PER PERSON**

**EXCLUDING GRATUITY 10 %**

**Valid from 01 September 2017 - 31 August 2018**

### **STARTERS**

#### **Mediterranean Field Salad**

Grilled zucchini, sun dried tomatoes, roasted peppers and olives, tossed in a balsamic dressing with Feta cheese

OR

#### **Linefish Carpaccio**

Thinly sliced Linefish served with rocket, green olives & parmesan shavings, dressed with lime vinaigrette

### **MAINS**

#### **Linefish of the Day**

Freshly caught fish, lightly grilled in a lemon butter sauce

Served with vegetables and tomato infused rice

OR

#### **Flame Grilled Aged Sirloin**

Grilled sirloin served with roasted vegetables and pomme fritte

### **DESSERT**

#### **Baked Vanilla Pod Infused Cheesecake**

OR

#### **Pecan Nut Pie**

This menu includes 1x Filter Coffee or Ceylon Tea per person





## SET MENU C

**R 499.00 (INCL. VAT) PER PERSON**  
**EXCLUDING GRATUITY 10 %**

### **STARTERS**

#### **Venison Carpaccio**

Thinly sliced game, dressed with caper and citrus vinaigrette, accompanied by and herb leaves  
OR

#### **Mediterranean Field Salad**

Grilled zucchini, sun dried tomatoes, roasted peppers and olives, tossed in a balsamic dressing with Feta cheese

### **MAINS**

#### **Whole Baby Kingklip Natural**

Fresh baby Kingklip grilled with lemon butter and fresh herbs served with vegetables and tomato infused rice

Or

#### **Flame Grilled Aged Sirloin**

Grilled sirloin served with roasted vegetables and pomme fritte

Or

#### **Grilled Free Range Chicken Breasts**

Filled with mushrooms, leeks and feta, set on pomme puree and sautéed vegetable with a thyme scented jus

### **DESSERT**

#### **Baked Vanilla Pod Infused Cheesecake**

Served with a honey chantilly cream

Or

#### **Pear and preserved Ginger Tart**

Served with crème anglaise and honey comb ice cream

Or

#### **Dark Chocolate & Caramel Torte**

**This menu includes 1x Filter Coffee or Ceylon Tea per person**

## SET MENU D



R 523.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY 10 %

Valid from 01 September 2017 – 31 August 2018

### **STARTERS**

#### **Venison Carpaccio**

Thinly sliced game, topped with caper and citrus vinaigrette and herb leaves

**OR**

#### **Calamari**

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

**OR**

#### **Pear & Roquefort Salad**

A bouquet of rocket leaves tossed with radishes, toasted walnuts and blue cheese, garnished with fresh pear slices dressed with a red wine vinaigrette

### **MAINS**

#### **Grilled Linefish with Squid and Prawn Tails**

Topped with prawns and squid tentacles, and a pepperdew, caper and chilli salsa

**OR**

#### **Whole Baby Kingklip Natural**

Fresh baby Kingklip grilled with lemon butter and fresh herbs served with vegetables and tomato infused rice

**OR**

#### **Ostrich Fillet**

Served with pomme puree & vegetables

### **DESSERTS**

#### **Dark Chocolate & Caramel Torte**

**OR**

#### **Pear and preserved Ginger Tart**

Served with crème anglaise and honey comb ice cream

**OR**

#### **Baked Vanilla Pod Infused Cheesecake**

Served with a honey chantilly cream

**This menu includes 1x Filter Coffee or Ceylon Tea per person**



## SET MENU E

**R 550.00 (INCL. VAT) PER PERSON**

**EXCLUDING GRATUITY 10 %**

**Valid from 01 September 2017 – 31 August 2018**

### **STARTERS**

#### **Mediterranean Field Salad**

Grilled zucchini, sun dried tomatoes, roasted peppers and olives, tossed in a balsamic dressing with Feta cheese

**OR**

#### **Venison Carpaccio**

Thinly sliced game, dressed with caper and citrus vinaigrette, accompanied by red peppers and herb leaves

**OR**

#### **Calamari**

Succulent tubes grilled in lemon butter and basted with a mild garlic marinade

### **MAINS**

#### **Pumpkin Seed Crusted Norwegian Salmon**

Set on long stemmed broccoli, served with potato puree and a tomato saffron sauce

**OR**

#### **Queen Prawns**

L.M. prawns grilled in a light lemon and garlic butter with a touch of paprika  
Served with French fries and rice

**OR**

#### **Ostrich Fillet**

Served with pomme puree & vegetables

### **DESSERT**

#### **Pear and preserved Ginger Tart**

Served with crème anglaise and honey comb ice cream

**Or**

#### **Individual Baked Lindt Chocolate Pudding**

With chocolate sauce

*This menu includes 1x Filter Coffee or Ceylon Tea per person*



## SET MENU F

**R 495.00 (INCL. VAT) PER PERSON**

**EXCLUDING GRATUITY @ 10%**

**15 PAX OR LESS ONLY**

**Valid from 01 September 2017 – 31 August 2018**

### **STARTERS**

#### **Calamari**

Succulent tubes grilled in a light lemon and garlic butter

Or

#### **Venison Carpaccio**

Thinly sliced game, dressed with caper and citrus vinaigrette and herb leaves

Or

#### **Zucchini soup**

Or

#### **Greek Salad**

Fresh salad topped with feta cheese black calamata olives and creamy mayonnaise dressing

### **MAINS**

#### **Linefish of the Day**

Freshly caught fish, lightly grilled in a lemon butter sauce Served with vegetables and tomato infused rice

Or

#### **Whole Baby Kingklip Natural**

Fresh baby Kingklip grilled with lemon butter and fresh herbs Served with vegetables and tomato infused rice

Or

#### **Grilled Free Range Chicken Breasts**

Filled with mushrooms, leeks and feta, set on pomme puree and sautéed vegetable with a thyme scented jus

Or

#### **Flame Grilled Aged Sirloin**

Grilled sirloin served with roasted vegetables and pomme fritte

### **DESSERT**

#### **Crème Caramel**

Traditional baked custard served with Chantilly cream

Or

#### **Baked Vanilla Pod Infused Cheesecake**

Served with a honey praline cream

**FILTER COFFEE OR CEYLON TEA IS NOT INCLUDED IN THIS SET MENU**



## SET MENU G

R 544.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY @ 10 %

15 PAX OR LESS ONLY

Valid from 01 September 2017 - 31 August 2018

### **STARTERS**

#### **Calamari**

*Succulent tubes grilled in a light lemon and garlic butter*

Or

#### **Black Mussels in Riesling**

*Steamed mussels flavoured with chervil, a hint of garlic and cream,*

Or

#### **Venison Carpaccio**

*Thinly sliced game, dressed with caper and citrus vinaigrette and herb leaves*

Or

#### **Mediterranean Field Salad**

*Grilled zucchini, sun dried tomatoes, roasted peppers and olives, tossed in a balsamic dressing with Feta cheese*

### **MAINS**

#### **Grilled Linefish with Squid and Prawn Tails**

*Grilled Linefish topped with prawns and squid tentacles, and a peppadew, caper and chilli salsa*

Or

#### **Whole Baby Kingklip Natural**

*Fresh baby Kingklip grilled with lemon butter and fresh herbs Served with vegetables and tomato infused rice*

Or

#### **Pumpkin Seed Crusted Norwegian Salmon**

*Set on long stemmed broccoli, served with potato puree and a tomato saffron sauce*

Or

#### **Grilled Prime Beef Fillet**

*Flame grilled to Medium temperature, served with a Mushroom sauce*

### **DESSERT**

#### **Baked Vanilla Pod Infused Cheesecake**

*Served with a honey praline cream*

Or

#### **Dark Chocolate & Caramel Torte**

**FILTER COFFEE OR CEYLON TEA IS NOT INCLUDED**