



# GROUPS POLICY

## THIS APPLIES TO ALL FUNCTIONS & GROUP BOOKINGS

Contact	<p>For Group bookings: Tanya Buitendag</p> <p>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</p> <p>Lunch: 12pm- 3:30pm</p> <p>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.</p> <p>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	<p>The entire restaurant is Non Smoking</p>
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>
Number of bathrooms	<p>Our inside area we can only accommodate a group of 50pax maximum.</p> <p>Ladies (2), men's (1 and urinals) and paraplegic(1)</p>
Wheelchair accessibility	<p>Yes</p>



# SET MENU A

R439.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%

## 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 and coriander.  
Served with vegetables and tomato-infused rice

OR

### GRILLED FREE RANGE CHICKEN BREAST

Filled with mushrooms, leeks, and feta. Set on pomme puree and sautéed vegetables with a thyme scented jus

## DESSERT

### BAKED VANILLA POD-INFUSED CHEESECAKE

Served with a honey praline cream

OR

### CHOCOLATE MOUSSE

THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON



# SET MENU B

R480.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%

## STARTER

### PEAR & ROQUEFORT SALAD

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

## MAIN COURSE

### LINE FISH 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

Served with a honey praline cream

OR

### CHOCOLATE MOUSSE

THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON



# SET MENU C

R485.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%

## STARTERS

### 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

## MAIN COURSE

### WHOLE BABY KINGKLIP NATURAL

500g 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 vegetables with a thyme scented jus

## DESSERT

### BAKED VANILLA POD-INFUSED CHEESECAKE

Served with a honey praline cream

OR

### PEAR AND PRESERVED GINGER TART

Served with crème anglaise and honeycomb ice cream

OR

### CHOCOLATE MOUSSE

THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON



# SET MENU D

R495.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%

## STARTERS

### 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

OR

### PEAR & ROQUEFORT SALAD

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

## MAIN COURSE

### GRILLED LINE FISH WITH SQUID AND PRAWN TAILS

Grilled line fish topped with prawns and squid tentacles, and a pepperdew, caper and chilli salsa

OR

### KINGKLIP FILLET

Fresh fillet of Kingklip pan fried in fresh ginger, garlic and coriander.  
Served with vegetables and tomato-infused rice

OR

### FLAME GRILLED AGED SIRLOIN

Grilled sirloin served with roasted vegetables and pomme fritte

## DESSERT

### INDIVIDUAL BAKED LINDT CHOCOLATE PUDDING

With chocolate sauce

OR

### PEAR AND PRESERVED GINGER TART

Served with crème anglaise and honeycomb ice cream

OR

### BAKED VANILLA POD-INFUSED CHEESECAKE

Served with a honey praline cream

THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON



# SET MENU E

R519.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%

## STARTERS

### PEAR & ROQUEFORT SALAD

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

OR

### CALAMARI

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

OR

### VENISON CARPACCIO

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

## MAIN COURSE

### PUMPKIN SEED CRUSTED NORWEGIAN SALMON

Set on long stemmed broccoli, served with potato puree and 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

### FLAME GRILLED AGED SIRLOIN

Grilled sirloin served with roasted vegetables and pomme fritte

## DESSERT

### PEAR AND PRESERVED GINGER TART

Served with crème anglaise and honeycomb ice cream

OR

### INDIVIDUAL BAKED LINDT CHOCOLATE PUDDING

With chocolate sauce

THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON



# SET MENU F

R456.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%  
15 PAX OR LESS ONLY

## STARTERS

### CALAMARI

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

OR

### VENISON CARPACCIO

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

OR

### BUTTERNUT SOUP

Traditional served with pine nuts, sage and parmesan

OR

### GREEK SALAD

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

## MAIN COURSE

### LINE FISH 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

500g 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 vegetables with a thyme scented jus

## DESSERT

### CRÈME CARAMEL

Traditional baked custard served with caramel sauce & Chantilly cream

OR

### BAKED VANILLA POD-INFUSED CHEESECAKE

Served with a honey Chantilly cream

**THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON**



# SET MENU G

R487.00 (INCL. VAT) PER PERSON  
EXCLUDING GRATUITY @ 10%  
15 PAX OR LESS ONLY

## STARTERS

### CALAMARI

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

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, accompanied by red peppers and herb leaves

OR

### PEAR & ROQUEFORT SALAD

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

## MAIN COURSE

### GRILLED LINE FISH WITH SQUID AND PRAWN TAILS

Grilled line fish topped with prawns and squid tentacles, and a pepperdew, caper and chilli salsa

OR

### WHOLE BABY KINGKLIP NATURAL

500g 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 tomato saffron sauce

OR

### GRILLED PRIME BEEF FILLET 250G

Flame grilled to Medium temperature, served with mushroom sauce

## DESSERT

### CRÈME CARAMEL

Traditional baked custard served with caramel sauce & Chantilly cream

OR

### INDIVIDUAL BAKED LINDT CHOCOLATE PUDDING

With chocolate sauce

OR

### BAKED VANILLA POD-INFUSED CHEESECAKE

Served with a honey praline cream

**THIS MENU INCLUDES 1 X FILTER COFFEE OR CEYLON TEA PER PERSON**