



GROUPS POLICY

THIS APPLIES TO ALL FUNCTIONS & GROUP BOOKINGS

Contact

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

Telephone

021 421 0935/6/7

Fax number

021 421 0933

Opening Times

Monday- Sunday

Lunch: 12pm- 3:30pm

Dinner: 6:30pm-10:30pm

*We are closed on **25th December, 1st of January** and on the **31st December, lunch only***

Policy

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

All extras and beverages (+10% gratuity on this total) must be settled on the evening of the event before the departure of the group

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.

Should we be required to hire any extras on your behalf, you will be held responsible for any loss, breakages or damage to goods.

Lost property will be kept for a period of three months, after which it will be given to charity

Complimentary policy

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.

Smoking Venue

The entire restaurant is Non Smoking

Seating capacity

400 -450pax.

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.

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.

Our inside area we can only accommodate a group of 50pax maximum.

Number of bathrooms

Ladies (2), men's (1 and 3 urinals) and disabled (1)

Wheelchair accessibility

Yes

SET MENU A

R 479.00 (INCL. VAT) PER PERSON
EXCLUDING GRATUITY 10 %
VALID UNTIL 31st AUGUST 2019

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, served with a pickled ginger salsa

OR

Mushroom Beef Sirloin

Grilled sirloin topped with Mushroom Sauce served with roasted vegetables and pomme fritte

DESSERT

Baked Vanilla Pod infused Cheesecake

OR

Pecan Nut Pie

Coffee/Tea Included

SET MENU B

R 498.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY 10 %

VALID UNTIL 31st AUGUST 2019

STARTERS

Mediterranean Field Salad

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

OR

Calamari

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



MAINS

Linefish of the Day

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

OR

Mushroom Beef Sirloin

Grilled sirloin topped with mushroom Sauce served with roasted vegetables and pomme fritte

DESSERT

Baked Vanilla Pod Infused Cheesecake

OR

Pecan Nut Pie

Coffee/Tea Included

SET MENU C

R 506.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY 10 %

VALID UNTIL 31st AUGUST 2019

STARTERS

Venison Carpaccio

Thinly sliced game, dressed with caper and onion vinaigrette,
topped with rocket & parmesan shavings

OR

Mediterranean Field Salad

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



MAINS

Whole Baby Kingklip Natural

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

OR

Mushroom Beef Sirloin

Grilled sirloin topped with mushroom Sauce 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 Chantilly cream

OR

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

Filter Coffee or Ceylon Tea

SET MENU D

R 551.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY 10%

VALID UNTIL 31st AUGUST 2019

STARTERS

Venison Carpaccio

Thinly sliced game, topped with caper and onion vinaigrette topped with rocket & parmesan shavings

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, walnuts and blue cheese, garnished with fresh pear slices dressed with a red wine vinaigrette



MAINS

Grilled Linefish with Squid and Prawn Tails

Grilled linefish topped with prawns and squid tentacles served with leeks, peas, red & yellow pepper and garnished with a peppadew, caper and chilli salsa

OR

Whole Baby Kingklip Natural

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

OR

Ostrich Fillet

Fillet of Game grilled Medium served with pomme puree & vegetables

DESSERTS

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

Or

Baked Vanilla Pod Infused Cheesecake

Served with Chantilly cream

Filter Coffee or Ceylon Tea

SET MENU E

R 587.00 (INCL. VAT) PER PERSON

EXCLUDING GRATUITY 10 %

VALID UNTIL 31st AUGUST 2019

STARTERS

Mediterranean Field Salad

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

OR

Venison Carpaccio

Thinly sliced game, dressed with caper and onion vinaigrette topped with rocket & parmesan shavings

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

Queen prawns grilled in a light lemon and garlic butter with a touch of paprika served with French fries and rice

OR

Ostrich Fillet

Fillet of Game grilled Medium & served with pomme puree & vegetables

DESSERT

Pear and preserved Ginger Tart

Served with crème anglaise and ice cream

OR

Individual Baked Lindt Chocolate Pudding

With chocolate sauce

Filter Coffee or Ceylon Tea

**PLEASE NOTE THIS MENU IS SUBJECT TO
AVAILABILITY**