



# 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, 1<sup>st</sup> 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

R399.00 (Incl. VAT) per person

EXCLUDING 10% GRATUITY

VALID UNTIL 28 FEBRUARY 2022

## **STARTER**

### **Greek Salad**

Fresh greens topped with feta cheese, black kalamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

## **MAIN COURSE**

### **Cape Whiting**

Panko battered fish served with French fries

OR

### **Chicken Style Espetada served on a skewer**

Cubed and skewered chicken breast, peppers and onions grilled with a garlic and lemon marinade drizzled with a basil butter

## **DESSERT**

### **Pudim Da Bolascha**

Portuguese biscuit style crème caramel tart

**Coffee/Tea Included**

# SET MENU B

R452.00 (Incl. VAT) per person  
EXCLUDING 10% GRATUITY  
VALID UNTIL 28 FEBRUARY 2022

## STARTERS

### **Greek Salad**

Fresh greens topped with feta cheese, black kalamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

OR

### **Chicken Trinchado**

Strips of tender chicken pan fried & deglazed in Port, Chilli, garlic & fresh herbs

## MAIN COURSE

### **Linefish of the Day**

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

OR

### **Herb Butter Sirloin**

Grilled sirloin topped with herb butter served with roasted vegetables and pomme fritte

## DESSERT

### **Baked Vanilla Infused Cheesecake**

OR

### **Chocolate Mousse**

**Coffee/Tea Included**

# SET MENU C

R499.00 (Incl. VAT) per person

EXCLUDING 10% GRATUITY

VALID UNTIL 28 FEBRUARY 2022

## STARTERS

### **Calamari**

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

OR

### **Greek Salad**

Fresh greens topped with feta cheese, black kalamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

OR

### **Chicken Trinchado**

Strips of tender chicken pan fried & deglazed with port, chilli, garlic and cream

## MAIN COURSE

### **Cape Whiting**

Panko battered fish served with French fries

OR

### **Whole Baby Kingklip Natural**

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

OR

### **Beef style Espetada served on a skewer**

Skewered beef grilled with peppers, basted in barbeque marinade and topped with Rosemary and Thyme butter

## DESSERT

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

OR

### **Pudim Da Bolascha**

Portuguese biscuit style crème caramel tart

**Filter Coffee or Ceylon Tea**

# SET MENU D

R519.00 (Incl. VAT) per person

EXCLUDING 10% GRATUITY

VALID UNTIL 28 FEBRUARY 2022

## STARTERS

### **Pear & Roquefort Salad**

Rocket and fresh greens, walnuts, peppadews and blue cheese, garnished with fresh pear slices dressed with a red wine and peppadew 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 onion vinaigrette, topped with rocket & parmesan shavings

## MAIN COURSE

### **Whole Baby Kingklip Natural**

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

OR

### **Beef Ribs (Jacob Ladder)**

Tender fall of the bone beef rib marinated and char grilled in a rosemary infused basting

OR

### **Chicken style Espetada served on a skewer**

Cubed and skewered chicken breast, peppers and onions grilled with a garlic and lemon marinade and basil butter

## DESSERTS

### **Chocolate Mousse**

OR

### **Baked Vanilla Infused Cheesecake**

**Filter Coffee or Ceylon Tea**

# SET MENU E

R534.00 (Incl. VAT) per person

EXCLUDING 10% GRATUITY

VALID UNTIL 28 FEBRUARY 2022

## STARTERS

### **Greek Salad**

Fresh greens topped with feta cheese, black kalamata olives, tomatoes and cucumbers and creamy mayonnaise dressing

OR

### **Lamb Riblets**

Tender riblets marinated and grilled in rosemary, garlic and barbeque jus

OR

### **Calamari**

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

## MAIN COURSE

### **Seafood style Espetada served on a skewer**

Prawn, Calamari and Kingklip grilled in olive oil, garlic & fresh chilli served with coriander butter

OR

### **6 pc Queen Prawns**

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

OR

### **Linefish of the Day**

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

OR

### **Mushroom Sirloin**

Grilled sirloin topped with mushroom Sauce served with roasted vegetables and hand cut potato fries

## 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*

# SET MENU F

R598.00 (Incl. VAT) per person

EXCLUDING 10% GRATUITY

VALID UNTIL 28 FEBRUARY 2022

## STARTERS

### **Linefish Carpaccio**

Thinly sliced linefish served with rocket, green olives and parmesan shavings, dressed with a lime vinaigrette

OR

### **Beef Trinchado**

Strips of tender beef, pan-fried & deglazed with port, chilli, garlic and cream

OR

### **Black Mussels**

Steamed in ginger, mild chilli, coriander and basil fish stock and finished with tomato and vermouth

## MAIN COURSE

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

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

OR

### **8 pc Queen Prawns**

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

OR

### **Peppered Ostrich Fillet**

Fillet of Game grilled Medium topped with a creamy pepper sauce & 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