



Central Grill Party Pack

Dear Valued Guest,

Thank you for enquiring about booking your party/event at Central Grill Cocktail House in Fourways, Johannesburg. We have a selection of our most popular dishes in a set menu formation for your perusal. Should you prefer different combinations or a totally different menu, our Head Chef will gladly compile a menu that will suit your needs and that of your guests. We are an upmarket grill house and bar, and have a seating capacity of 185 guests inside, 50 guests upstairs in our private Mezzanine area and a further 160 guests outside. Our restaurant boasts a very unique, upmarket and classical feel with cuisine second to none, Crystal chandeliers, pressed ceilings and 3 cocktail bars. Fresh, spacious and incredibly vibey.

Menu & Prices: We will do our absolute utmost to ensure that the menu as advertised is fully available when you dine with us. If there are completely unavoidable circumstances that requires us to change any dish. Either in a whole or in part, we guarantee to provide a replacement that is of equal or greater value. Our prices are all correct at the time of printing, but subject to change if necessary.

Mezzanine/Private Dining area: Exclusive Dining for a minimum of 20 People to a maximum of 60 people, with its own bar and lounge, audio and visual facility for total exclusivity and VIP treatment.

The minimum charge for this area is R3000.00, which includes a venue hire fee of R1000.00 and a R2000.00 deposit which will be deducted off your total bill at the end of the evening after all gratuities have been added on. Please note that we cannot cater for groups of less than 20 guests in our mezzanine unless by prior arrangement. Please also note that you will be charged for the amount of guests that have been booked.

*****Deposits & Confirmations:** Please make a special note that reservations for the Mezzanine are only confirmed when the required set menu deposit and venue hire amount is paid in full, including service charges and any extras that you might require, Please note that absolutely no confirmations will be accepted verbally, you have to fill out the booking form below accordingly. As there are numerous queries for the private dining room we strictly work on a first come first serve basis, and we cannot hold the room for anybody, unless a full deposit has been paid in to our account and confirmed with us on date of payment. Tax invoices for the required deposits are issued in advance upon request only.

Room hire/Venue hire charges, for the mezzanine it is R1000.00 Payable in advance with your deposit. Please be advised that lunch bookings are kindly requested to vacate the mezzanine by 17H00 sharp and join us in either of our two bars downstairs for further festivities, in order for us to accommodate our dinner bookings. We have and do cater for events/Functions up to 650 guests, please inquire with our management team who will only be glad to assist you.

Music & Entertainment: Please be advised that only our carefully selected group of DJ will be used for music entertainment at an extra charge, or alternatively we will provide the background music for your party, the use of personal I pods, cds or lap tops will **not be allowed**. The volume will at all times be controlled by us only.

Split cheques: Please be advised that we cannot accommodate split/individual cheques on large bookings as this slows our service down considerably, we can however split groups in to a minimum of 10 people per group.

All cancellations and/or any changes to a reservation must be made with the manager in charge 48 hours prior to the booking. Failure to do so will result in you forfeiting your deposit that includes being charged for no shows on the booked date.

Please note that an optional service charge will be included, at a norm of 10%, however should you have any queries regarding the service on the evening please speak to the manager in charge, who will only be glad to accommodate you with any requests you might have.

Please read through everything very carefully before you send in your booking form to us- this will help prevent possible delays and/or confusion. Please note that by returning the booking form to us, you are agreeing to our Terms & Conditions above. Please also note that we reserve the right to update terms and conditions of this contract at any time without any prior consent. **Prices may also change, but notice will be given.**

Should you have any queries, please do not hesitate to contact us. In the meantime, thanks again for your **enquiry**, and we look forward to hearing from you very soon. **Best regards.**



Booking Form

Your Details:

Name:.....
 Company Name:.....
 Address:.....
Postal Code:.....
 Telephone Number:.....Fax:.....
 Mobile Number:.....

Booking Details:

Reservation Name :.....(please let all your guests know)
 Booking Day and Date:.....Booking Time:.....
 Number of Guests:.....Smoking or Non-Smoking:.....
 Any Special Requests:.....
 DEPOSIT: I have read, and agree with, the terms of booking as stated in the Terms and Conditions,

And enclose my deposit (no. of guests x menu choice)	R.....	
(Please note that a service charge has not been included)		+
Any extra requirements	R.....	
		=

Grand Total: R.....

I enclose cash or please debit my card-Absolutely no cheques accepted.

Signature (please read Terms and Conditions before signing).....

Card Type (Please Tick):

Credit Card Number:.....Expiry Date:.....CVC no:.....

Name on Card:.....Signature on Card:.....

So that we can confirm your booking, and to avoid disappointment, please get this booking form back to us, fully completed and including your required deposit and deposit slip. Please note that by returning this completed booking form to us, you are accepting (and agree to abide by) the attached Terms & Conditions. Once we have processed your booking we will send you a Confirmation of Booking, which also acts as a receipt for any deposit paid.

Our Details: Central Country Lodge

Acc Details: Nedbank

Acc Number: 1002699851

Branch Code: 198765

For Help and Information, please contact us

bookings@centralgrill.co.za

www.centralgrill.co.za



Set menu 1

Appetizers

Garden Salad

Crisp Greens topped with avocado, parmesan cheese and topped with a wholegrain mustard lemon & lime dressing served with toasted ciabatta

Pita dips

Grilled Pita bread served with humus, tzaziki and olive tapenade

The Central Grill mains

Peppered Sirloin Steak

Grilled to your liking, served with hand-cut chips and onion rings and a pepper sauce topping

Stuffed Chicken Breast

Filletted chicken breast, stuffed with mushrooms, jalapeño and peppers, topped with a cayenne Bourbon cheese sauce and served with wild wedges

(V) Nutty Cous Cous penne

Grilled vegetables Provençal and goats cheese sautéed with crushed nuts and seeded cous cous on penne pasta

Desserts

Double Cream Ice Cream

Drizzled with a thick chocolate sauce

R 180.00 per head

(PS: This menu is not available in the private mezzanine, only in the main restaurant and patio)



Set menu 2

Appetizers

(V) Soup of the Day

Made daily from the freshest ingredients

(V)(N) Bruschetta of the Day

Today's choice of fresh crisp salad ingredients, feta, olives & balsamic reduction

Beef Carpaccio

Served with goat's cheese and basil pesto bruschettas with lime marinated rocket

Mussels Nationale

Fresh Saldanha bay mussels poached in beer and herbs finished off with a cayenne cream sauce

Sushi

California rolls or maki rolls, your choice, filled with fresh Salmon and served with soya and wasabi

The Central Grill mains

Mushroom Rump Steak

Grilled to your liking, served with hand-cut chips, onion rings and a mushroom sauce topping

Traditional Line fish

Grilled and served with hand cut chips and a sauce Tartare

Stuffed Chicken Breast

Filletted chicken breast, stuffed with mushrooms, jalapeño and peppers, topped with a cayenne Bourbon cheese sauce and served with wild wedges

Sushi Salmon platter

California, nigiri, maki and fresh sashimi

Spinach & Ricotta Tortellini

Lightly poached in a Creamy Tomato & Trio Capsicum Ragout

Desserts

Banoffee Pie

Granadilla cheese cake, set on a biscuit base and layered with caramel and fresh banana slices

Crème Brullee

Served with biscotti

Trio Ice cream

Pistachio, berries and lemon & lime

Three Courses R 195.00 P



Set menu 3

Appetizers

(V) Soup of the Day

Made daily from the freshest ingredients

(V) Haloumi Salad

Salad of haloumi, pomegranate, little gem & watercress leaves, topped with a Lemony crème Fraise dressing

Springbok Carpaccio

Thinly sliced, lightly smoked and served with rocket, ciabata and a cold cranberry jus sauce

Calamari

Spice dusted, scored & deep fried served on Chinese noodle, spring onions & drizzled with a sesame soya dressing

Sushi

California rolls or maki rolls, your choice, filled with fresh Salmon and served with soya and wasabi

The Central Grill mains

Ladies Fillet Steak

Grilled to your liking, served with hand-cut chips, onion rings and a sauce of your choice

New York Cut Sirloin Steak

Grilled to your liking, served with hand-cut chips, onion rings and a sauce of your choice

Chicken Thigh Espetada

Intertwined, with jalapeño, grilled with garlic butter & served
With hand cut chips & salad

Mozambican Line fish

Topped with a light aromatic peri peri sauce,
Served with herb crushed potatoes

8 Grilled Queen Prawns

Queen prawns grilled and served with hand cut chips and fragrant rice and served
With a lemon butter and peri peri sauce

Spinach & Ricotta Tortellini

Lightly poached in a Creamy Tomato & Trio Capsicum Ragout

Desserts

Coffee Panna Cotta

Lavazza and Tia Maria Liquor infused set cream

Chocolate Brownies

Served with a decadent chocolate sauce and vanilla ice cream

Crème Brullee

Served with biscotti

Trio Ice cream

Pistachio, berries and lemon & lime

Three Courses R275.00 P/P



Set menu 4

Appetizers

(V) Soup of the Day

Made daily from the freshest ingredients

Grilled Duck, Pear & Gorgonzola Salad

Served with mixed salad greens, Water chestnuts & dressed lightly with a balsamic and blueberry compote

Duo Wonton stacks

Thinly sliced, Scottish salmon and Tuna, stacked with wafer thin wonton stacks served with a light soya

Sushi

California rolls or maki rolls, your choice, filled with fresh Salmon and served with soya and wasabi

The Central Grill mains

Fillet Millefoglie

Grilled Medium rare medallions stacked with braised peri peri chicken livers and Portobello mushrooms topped with a basil pesto Hollandaise served on fluffy mash

Crayfish Platter

Grilled West coast Crayfish served with 6 queen prawns and wild wedges

Tiger Giants

4 Mozambican tigers served with 6 queen prawns and wild wedges

Green Thai Queen Scallop and line Fish Curry

Galangal, coconut, chili, lime and basil infused cream based curry served with sticky rice

(V) Butternut & truffle Tortellini

Served on wild mushrooms and cinnamon roasted butternut and drizzled with truffle oil

Desserts

Cheese Cake

The most delicious home baked cheese cake topped with a decadent chocolate Ganache

Crème Brullee

Served with biscotti

Three Courses R420.00 P/P



Menu 5
Exclusive Canapés and Cocktail snack menu

Sushi Salmon Platters

California rolls, maki rolls and rainbow rolls filled with fresh Salmon and sashimi served with soya and wasabi

Skewers

Chicken Thigh and sweet jalapenos
Peppered rump
Basted Sirloin
Deep Fried Haloumi and chorizo
(V) Corgetes, mushroom & sweet pepper
All served with a variety of homemade sauces

Canapés

All served on mini bruschettas

Pan Roasted onions with Parma Ham & Shaved Pecorino
Chicken Liver Crostini
Smoked Salmon & Garlic Bruschetta
Bacon Wrapped prawns
(V) Olive & Chervil Tapenade topped with Avocado & Tofu and sweet picante peppers

Chefs Platter

Mini Alaskan crab & line fish cakes Served with a mango salsa & Grilled Calamari tubes in a lemon butter garlic sauce

R140.00 per person

Menu 6
Bar snack platters

Jalapeño poppers
BBQ Pork belly ribs
Grilled Chorizo
Crumbed chicken Strips
Peppered Beef Skewers
(V) French Fries & Jack Daniels Cheese sauce
(V) Lemon grass & Parmesan Croquettes
(V) Pita Bread with Humus & Tzaziki dips

R75.00 per person

(Menu 6 will only be served in the main bar area & outside Bar)