



Kitamu Year End Celebrations

Valid for 10 or more guests. Available from Monday 1 October until Monday 24 December 2019. Includes a 660ml of still and sparkling water per table of 10.

Year End Communal Feast 1- R295 per person

A communal feast served to table for guests to share

Arrival

North African Bread Platters (v)

Tunisian and Moroccan flat bread, drizzled with olive oil and Egyptian nut and spice blend, accompanied with a chilli chickpea paste.

Starters

Cyprus Soup

A delicious turmeric roasted cauliflower and garlic infusion, served with cocktail pumpkin rolls.

Kitamu Classic House Salad (v)

Butter lettuce, baby spinach leaves, croutons, red onions, cucumber, roasted pumpkin cubes and seeds, rose tomatoes, dressed with an herb dressing.

Samosa platter (v) Trio

Deep fried pastry with a savoury filling of cheese and corn, mild beef mince or spicy chicken.

Main Course

Beef Stew Dombolo

Cubed beef braised with onion, carrot, tomato and baby marrow, served with dumplings.

Fish of the Day

Line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce, infused with ground nut ginger and topped with sliced green olives.

Sides (v)

Moroccan rice, African spinach and nhopi dovi (Zimbabwean pumpkin and peanut purée).

Dessert (v)

Dan's Chocolate brownies

Our home baker's secret recipe with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice cream.

Vegetarian dietary requirement main course option on request

Koshari, Egypt (V)

Egyptian comfort food made from a blend of rice, pasta, lentils and chickpeas served on a tomato base.



Year End Communal Feast 2- R345 per person

A communal feast served to table for guests to share

Arrival

North African Bread Platters (v)

Tunisian and Moroccan flat bread, drizzled with olive oil and Egyptian nut and spice blend, accompanied with a chilli chickpea paste.

Starters

Cyprus Soup

A delicious turmeric roasted cauliflower and garlic infusion, served with cocktail pumpkin rolls.

Kitamu Classic House Salad (v)

Butter lettuce, baby spinach leaves, croutons, red onions, cucumber, roasted pumpkin cubes and seeds, rose tomatoes, dressed with an herb dressing.

Camarao Croquettes

Prawn Croquettes served with a creamy adjika red pepper puree

Main Course

Dukkah Spiced Lamb Thins

Dukkah spiced lamb chop thins grilled to perfection

Spicy North African Chicken Curry

Chicken, braised with pearl onions, ginger, garlic and coriander and cumin seed, in a rich chicken stock, with butternut and cinnamon stick, finished with honey and fresh coriander.

Sides (v)

Moroccan rice, African spinach and nhopi dovi (Zimbabwean pumpkin and peanut purée)

Dessert (v)

Dan's Chocolate brownies

Our home baker's secret recipe with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice cream.

Vegetarian dietary requirement main course option on request

Koshari, Egypt (V)

Egyptian comfort food made from a blend of rice, pasta, lentils and chickpeas served on a tomato base.



Year End Communal Feast 3- R455 per person

A communal feast served to table for guests to share

Arrival

North African Bread Platters (v)

Tunisian and Moroccan flat bread, drizzled with olive oil and Egyptian nut and spice blend, accompanied with a chilli chickpea paste.

Starters

Free State Sweet Potato Soup (v)

Creamy sweet potato soup garnished with sweet potato crisps, served with cocktail pumpkin rolls.

Kitamu Classic House Salad (v)

Butter lettuce, baby spinach leaves, croutons, red onions, cucumber, roasted pumpkin cubes and seeds, rose tomatoes, dressed with an herb dressing.

Samosa platter (v) Trio

Deep fried pastry with a savoury filling of cheese and corn, mild beef mince or spicy chicken.

Camarao Croquettes

Prawn Croquettes served with a creamy adjika red pepper purée.

Main Course (served in tagines)

Oxtail Dhlamini

Oxtail braised with beans, in a traditional african gravy, served with your choice of starch.

Maputo Peri Peri Chicken

Flame grilled spatchcock chicken, basted in a Maputo peri peri sauce and served with our traditional hand cut chips.

Seared calamari

Seared calamari sauteed with olives, broccoli and garlic, drizzled with lemony harissa butter.

Sides (v)

Moroccan rice, African spinach and nhopi dovi (Zimbabwean pumpkin and peanut purée)

Dessert (v)

Malva Pudding

Served in the traditional way with homemade custard or ice cream.

Vegetarian dietary requirement main course option on request

Koshari, Egypt (V)

Egyptian comfort food made from a blend of rice, pasta, lentils and chickpeas served on a tomato base.



Year End Mixed Service Style Feast - R380 per person

Available only in exclusive venues with applicable minimum spends

Starter Course

Served Communal feasting style to the table

North African Bread Platters (v)

Tunisian and Moroccan flat bread, drizzled with olive oil and Egyptian nut and spice blend, accompanied with a chilli chickpea paste.

Cyprus Soup (v)

A delicious turmeric roasted cauliflower and garlic infusion, served with cocktail pumpkin rolls

Kitamu Classic House Salad (v)

Butter lettuce, baby spinach leaves, croutons, red onions, cucumber, roasted pumpkin cubes and seeds, rose tomatoes, dressed with an herb dressing.

Samoosa platter (v) Trio

Deep fried pastry with a savoury filling of cheese and corn, mild beef mince or spicy chicken.

Main Course (Served self-service buffet style)

Sides (v)

Roasted potatoes with rosemary, sea salt and olive oil

Moroccan rice

Samp

Nhopi dovi (Zimbabwean style pumpkin and peanut purée)

African spinach

Seasonal roasted vegetables

Carvery

Harissa rubbed baby chicken

Smoked paprika and pesto rubbed brisket roast



Mains

Durban Lamb curry

Marinated lamb on the bone, cooked in a perfect blend of traditional Indian spices.

Beef Stew Dombolo

Cubed beef braised with onion, carrot, tomato and baby marrow, served with dumplings.

Maputo Peanut Chicken Dish

Chicken braised with pearl onions and ground peanuts, infused with garlic, peppers and chilli.

Fish of the Day

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger, topped with sliced olives

Dessert Course

Served plated to the table

Beetroot Cheesecake

A different type of cheesecake, sweetened with laced berries, a port reduction and chocolate crush.

For more information and bookings contact us



+27(0) 11 684 1477



mafunctions@kitamu.co.za



www.kitamu.co.za

We hope to host you for an unforgettable Kitamu experience.

Some food items may contain nuts, eggs or sesame seeds. Please request more info on the ingredients prior to ordering if you are allergic to any food items. Valid for 30 September 2019 | Does not include beverages or gratuity of which we reserve the right to add 10% to the final bill | Menu items are subject to availability and will be replaced with a suitable option should it be required.



Booking Form 2019

Thank you for considering Kitamu Melrose Arch as the venue for your Year End Celebration.

We look forward to hosting you in true Kitamu style!

Should you wish to proceed with booking your event with us please complete the following details so that we can provide you with a quotation for your event.

Name: _____

Company: _____

Tel: _____

Email: _____

Date: _____

Time: _____

No. of Guests: _____

EXCLUSIVITY CLAUSE: Please note that should you require one of our areas for your exclusive use, we will levy a venue exclusivity charge that will change according to your numbers. Should numbers drop, the venue charge will increase accordingly. Should numbers increase, the venue charge will decrease.

Year End Celebration Detail: _____

Please supply the following information:

Please tick your preferred menu box below:

Year End Communal
Feasting Menu 1
R295 pp

Year End Communal
Feasting Menu 2
R345 pp

Year End Communal
Feasting Menu 3
R455 pp

Mixed Service Style Feast
R380 pp

Specific dietary requirements: Kitamu is able to cater for vegetarian, kosher and halaal guests. Kosher and halaal units will be ordered from certified suppliers, please advise how many units would be required.

Vegetarian

Halaal

Kosher

Other dietary information

Bar Budget in ZAR (this excludes 10% service charge) _____



Drinks to be included in the bar budget i.e. wines, spirits, beers, soft drinks

Pre-selected wines – suggestion pre select 2 red wines and 2 white wines from our wine menu

Do you require wheelchair access?

Please advise whether or not you require parking tickets for your function?

Please note that parking facilities may vary per restaurant, please consult with your celebration coordinator.

Payment Details

Client Invoicing Details: _____

Name/Company: _____

Postal Address: _____

Company VAT number : _____

Telephone: _____

Contact person: _____

Date of celebration: _____

Name of person responsible for payment & contact details:

Payment method: _____

Please note that the any outstanding balances for food, drinks, and extras must be settled before the date of your event. Please note we do not accept cheques