

Functions

Menu

Lo Studente

- **3 COURSE ALL INCLUSIVE MENU**

Greek Salad on Table

Lasagna or Gratinated Bacon Mac and Cheese

Pizzas

Ice Cream and Chocolate Sauce

Semplice

- **3 COURSE 2 CHOICE MENU**

Snails

Greek Salad

Spaghetti Meat Balls

Chicken Della Casa

Italian Gelato Misto

Cheese Cake

Fantastico

- **3 COURSE 4 CHOICE MENU**

Cozze Nere

Vitel Tonné

Prawn Risotto

Antipasto

Lamb Shank

Peri-Peri Prawns

Filetto Alla Pepe Nero

Involtini di Pollo

Tiramisu

Trio of Italian Ice Cream

Buffet Semplice

Homemade Bread

Mixed Salads

Pasticcio di Penne

Roast Chicken

Roast Beef

Selection Of Seasonal Vegetables

Roast Potatoes

Custard Cake

Chiacchiere

Buffet Alla Grande

Ciabatta Bread

Mixed Salads

Russian Salad

Vitel Tonné

Penne Mari e Monti

Lasagne

Spaghetti Bolognese

Roast Chicken

Roast Beef

Selection Of Seasonal Vegetables

Roast Potatoes

Chiacchere

Tiramisu

Mixed Éclairs

L' Italiano Vero

- **3 COURSE 4 CHOICE MENU**

Salumi Misti

Mini Focaccia

Variety Of Salads

Russian Salad

Cannelloni Ricotta

Penne All Tanya

Lemon Sorbet

Filetto alla Pepe Nero

Pollo al Forno

Selection Of Seasonal Vegetables

Roast Potatoes

Tiramisu

Chiacchere

Mixed Éclairs

Saporito

- **3 COURSE 3 CHOICE MENU**

Snails

Feta and Shrimp

Chicken Livers

Fettuccine Alla Pescatora

Chicken Della Casa

Rump Mushroom

Chocolate Pod

Trio of Italian Ice Cream

Crème Brûlée

DELICATO

- **3 COURSE 3 CHOICE MENU**

Springbok Carpaccio

Caprese Salad

Creamy Mussels

Cappelli di Prete alla Gorgonzola

Oxtail

Prawns and Calamari

Crème Brûlée

Chocolate Mousse

L' Italiano Semplice

- **4 COURSE ALL INCLUSIVE MENU**

Focaccia

Variety of salads

Lasagna

Roast Chicken OR Chicken Della Casa

Selection Of Seasonal Vegetables

Roast Potatoes

Trio di Gelato

Chiacchiere

Canapé Menu One

Selection of Bruschetta | Parma | Anchovies | Mozzarella Cheese

Chicken Liver Paté

Formaggi Misti

Russian Salad

Caprese Bocconcini Skewers

Cappelli Di Prete Alla Gorgonzola

Penne e Polpette

Mixed Mini Pizzas

Crumbed Chicken Strips

Grilled Calamari

Tiramisu

Chiacchiere

Chocolate Mousse

Canapé Menu Two

Selection of Bruschetta | Parma | Anchovies | Mozzarella Cheese

Chicken Liver Paté served on

Russian Salad

Shrimp Cocktail

Caprese Bocconcini Skewers

Formaggi Misti

Penne Marie Monti

Gnocchi Arrabiata

Mixed Mini Pizzas

Tempura Prawns

Crumbed Chicken Strips

Fillet Peppercorn

Grilled Calamari

Tiramisu

Chiacchere

Chocolate Mousse

Cannoli Siciliani

Mini Fruit Baskets

Canapé Menu Three

Selection of Bruschetta | Parma | Anchovies | Mozzarella Cheese

Olive Condit

Caprese Bocconcini Skewers

Formaggi Misti

Salumi Misti

Halloumi Skewers Served With Tapenade

Prawn Rissois

Mini Salads

Penne Polpette

Aranccini – Rice And Cheese

Chiacchere

Mini Cheesecake

Mini Fruit Baskets

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Functions Menu

Prices

						EXCLUSIVITY HIRE FEE*												
						LAPA		JET LOUNGE		FINE DINE A		FINE DINE B						
						NO. OF GUESTS		PRICE P/P			MAXIMUM CAPACITY OF GUESTS PER AREA							
											40 PAX		50 PAX		70 PAX		50 PAX	
	MIN	MAX	PIZZERIA & TERRACE	JET LOUNGE	FINE DINING	MON - THUR	FRI - SUN	MON - THUR	FRI - SUN	MON - THUR	FRI - SUN	MON - THUR	FRI - SUN					
LO STUDENTE	10	100	140	155	N/A	500	800	1000	2200	-	-	-	-					
SEMPLICE	12	50	190	200	N/A	500	800	1000	2200	-	-	-	-					
SAPORITO	10	40	225	240	250	400	700	800	2000	1500	3000	1200	2500					
DELICATO	10	40	270	285	295	300	600	800	2000	1200	2500	1000	2200					
FANTASTICO	10	30	-	305	320	N/A	N/A	500	1500	1000	2000	800	1800					
L'ITALIANO SEMPLICE	20	80	225	245	265	400	700	800	2000	1500	3000	1200	2500					
L'ITALIANO VERO	20	80	295	315	320	N/A	N/A	500	1500	1000	2000	800	1800					
CANAPE MENU ONE	20	80	205	215	225	400	700	500	1500	1000	2000	800	2000					
CANAPE MENU TWO	20	80	285	295	305	400	700	500	2000	1500	2500	1000	2500					
CANAPE MENU THREE	20	80	235	245	255	400	700	500	1500	1000	2000	800	2000					
BUFFET SEMPLICE	30	200	220	235	250	400	700	800	2000	1500	3000	1200	2500					
BUFFET ALLA GRANDE	30	200	260	275	295	400	700	500	1500	1000	2000	800	1800					
VENUE HIRE ONLY WITHOUT FIXED MENU	-	-	-	-	-	800	1000	1500	2500	2500	3500	1800	2800					

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Frequently

Asked questions

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Do you charge a corkage fee?

- Wine corkage R50 per bottle max 2 bottles of 750ml per table
- Champagne corkage R100 per bottle max 2 bottles of 750ml per table
- Above is only applicable to wines we do not have on our wine list

Can we bring our own cake?

- Yes, but we do charge a cakeage fee of R200 per cake.

Can we bring our own cupcakes?

- Yes, but we do ask a R180 cakage fee per 24 cupcakes.

I need some help with my function's décor.

Can you help?

- Yes, we have our own in-house party stylists that can assist you with any décor requirements.
Please e-mail us on gg@vsg.co.za