



Regional Italian Cuisine
TELEPHONE (+2712) 460-5173/4367

FROM : FORTUNATO MAZZONE @ RITROVO RISTORANTE (E-MAIL ritrovo@mweb.co.za)

TO :

DATE :

RE : FUNCTION CONTRACT TO BE RETURNED WITH DEPOSIT AND FUNCTION MENU CHOICES EFFECTIVE 05/03/2011

INCLUDED ARE SOME POSSIBLE MENUS FOR YOUR PERUSAL. THEY ARE SEPARATELY PRICED AND EXCLUDE SERVICE CHARGE OF 12 % ON THE COMPLETE BILL. PRIVATE ROOM HIRE IS R 2000.00 AT MANAGEMENTS DISCRETION. THE ONLY VARIABLE CHARGE IS THE SERVICE FEE DEPENDING ON THE TOTAL BILL INCLUDING DRINKS. THESE MENUS CAN BE TAILORED TO YOUR EXACT NEEDS SHOULD YOU SO REQUIRE.

FUNCTION CONTRACT

OUR CLOSING TIMES FOR ALL FUNCTIONS ARE 16H30 FOR LUNCHTIME AS WE HAVE TO RE-LAY AND PREPARE FOR OUR DINNER SITTING, AND STRICTLY 00H30 FOR DINNER FUNCTIONS DUE TO STAFF TRANSPORT. LATER FUNCTIONS WILL BE CHARGED AN ADDITIONAL LATE STAFF RATE OF R1000.00 PER HALF HOUR OR PART THEREOF.

WE DO NOT OFFER A CASH BAR FACILITY AT ALL. NO SPLIT BILLS ARE POSSIBLE.

WE CHARGE FOR THE NUMBER OF PEOPLE THAT THE FUNCTION HAS BEEN CONFIRMED FOR EVEN IN THE EVENT OF ABSENTEE PARTY MEMBERS. CONFIRMATION OF FINAL NUMBERS NEED NOT BE PLACED ON THIS AGREEMENT, ONLY A SUGGESTED NUMBER BUT IT IS ESSENTIAL THAT FINAL NUMBERS MUST BE CONFIRMED AT LEAST 2 FULL DAYS BEFORE THE FUNCTION. THIS CONFIRMED NUMBER WILL BE SEEN AS FINAL AND AGREED UPON.

WE REQUIRE A DEPOSIT OF R1500.00 FOR PARTIES OF LESS THAN 15 PERSONS, AND A DEPOSIT OF 50% OF THE FOOD BILL FOR LARGER FUNCTIONS TO ENSURE CONFIRMATION OF A FUNCTION BOOKING. THIS DEPOSIT IS NON-REFUNDABLE IN THE EVENT OF A NO SHOW FOLLOWING OUR MUTUAL CONFIRMATION OF A BOOKING.

MENU CHOICE _____ DATE _____ TIME _____ PAX _____

PRIVATE ROOM _____ FEE _____

SIGNED _____

DEPOSIT PAID _____ CASH _____ CREDIT CARD _____ EFT _____

FOR MANAGEMENT OF RITROVO

LIGHT CONTEMPORARY STYLE SIT DOWN MENU

STARTER

ROCKET SALAD WITH SHAVINGS OF PARMESAN IN BALSAMIC DRESSING

OR

CHICKEN LIVERS IN CREAMY DIJON MUSTARD AND BLACK PEPPER SAUCE

MAIN COURSE

VEGETARIAN PANZEROTTI PASTA PARCELS ENHANCED WITH SAUCE ROSÉ

OR

DEBONED CHICKEN BREASTS IN A MODERN LIGHT SWEET CURRY MARSALA SAUCE

OR

GRILLED FRESH LINEFISH A LA MODE.
SERVED WITH A MEDLEY OF SEASONAL VEGETABLES

DESSERT

FRESH FRUIT SORBET SELECTION

R210 PER HEAD

CLASSIC MENU SUITABLE FOR ALL OCCASIONS

STARTER

MEDITERRANEAN SALAD OF MIXED GRILLED VEGETABLES, MOZZARELLA, CROUTONS AND TOMATO
TOSSED IN BALSAMIC VINAIGRETTE WITH CHUNKS OF SEASONAL MELON AND STRIPS OF GRILLED
VEAL (OR VEGETARIAN IF REQUIRED.)

MAIN COURSE

SEARED FRESH FILLETED LINEFISH IN SEASON A LA MODE
SERVED WITH A MEDLEY OF SEASONAL VEGETABLES

OR

GRILLED TENDER FILLET STEAK IN A LIGHT CREAMY DIJON STYLE MUSTARD SAUCE STACKED WITH A
CASCADE OF ROCKET AND RADICCHIO LEAVES IN A MUSTARD VINAIGRETTE ON A MOUND OF
BUTTERED MASH POTATO

OR

CRISPY SLOW ROASTED DUCK CONFIT A LA MODE WITH SEASONAL ACCOMPANIMENT

DESSERT

HOME MADE ZUCCHOTTO ICED CAKE WITH CRUSHED NUTS AND LIQUEURS

R 220 PER HEAD

ITALIAN STYLE 3 COURSE MENU

STARTER

STARTER PORTION OF FUSILLI PASTA TOSSED IN A LIGHT CREAMY SMOKED SALMON SAUCE TINTED WITH TOMATO AND DELICATELY HERBED

OR

CARPACCIO OF AIR CURED BREASAOLA BEEF TOPPED WITH SHAVINGS OF PARMESAN, MUSHROOM AND CELERY AND DRESSED WITH EXTRA VIRGIN OLIVE OIL AND FRESH LEMON

MAIN COURSE

FILLETTO RITROVO – SIGNATURE PLATTER OF TWICE COOKED FILLET IN A LIGHT HERB AND MUSTARD CRUST SMOTHERED WITH A DUO OF SAUCES ACCOMPANIED BY A MEDLEY OF VEGETABLES, MUSHROOMS AND POTATO CROQUETTES ON THE SIDE

OR

FRESHLY FILLETED LINEFISH GRILLED, LIVORNESE TOMATO, CAPER AND BLACK OLIVE SAUCE ON SEASONAL VEGETABLES AND CREAMY MASHED POTATO

OR

VEGETARIAN BAKED MELANZANE PARMIGIANA OF ROAST BRINGALS AND MOZZARELLA IN NAPOLETANA SAUCE WITH A PARMESAN CRUST. (ALTERNATELY ROAST DUCK CONFIT)

DESSERT

SELECTION OF ITALIAN GELATI SERVED IN A CRISP WAFER BASKET

R240.00 PER HEAD

DELUXE 4 COURSE MENU

STARTER

PARMA HAM AND MELON

OR

SALAD FORTI WITH GRILLED VEGETABLES AND MELON

PASTA COURSE

HALF PORTION OF ANY SELECTION FROM OUR MENU

MAIN COURSE

ROAST CONFIT OF DUCK IN A CITRUS FRUIT REDUCTION SAUCE

OR

ORGANIC LOCH DUART SALMON SERVED A LA MODE WITH MEDLEY OF VEGETABLE IN SEASON

OR

DOUBLE COOKED TENDER SHANK OF LAMB IN RED WINE RAGOUT WITH TRUFFLED PUREE OF POTATO AND SEASONAL VEGETABLE. (FILLET STEAK AS AN ALTERNATE CHOICE)

DESSERT

VANILLA CRÈME BRULEE WITH A CRISPY CARAMELISED TOP

R260 – R270 PER HEAD DEPENDING ON PASTA SELECTION

WE CAN TAILOR MAKE MENUS SPECIALLY TO YOUR REQUIREMENTS SHOULD YOU SO REQUIRE. THESE MENUS WILL THEN BE PRICED ACCORDINGLY.

WE CAN ALSO TAILOR SPECIAL DEGUSTATION MENUS WITH A SPECIALLY SELECTED GLASS OF WINE WITH EACH COURSE FOR PERFECT FOOD AND WINE PAIRING

PLEASE DISCUSS ALL YOUR FUNCTION REQUIREMENTS WITH FORTI IN PERSON AND YOU ARE WELCOME TO CALL HIM ON HIS PERSONAL MOBILE AT 083 467 2588

AN APERITIF BAR IS A STRONGLY RECOMMENDED ADDITION TO YOUR PARTY AND CAN BE ASSEMBLED ACCORDING TO YOUR REQUIREMENTS. THESE SPEED SERVICE IN YOUR ROOM AS THE WAITERS SERVE DIRECTLY FROM YOUR PRE SET UP BAR STATION. YOU HAVE THE ADDED ADVANTAGE OF YOU SEEING EXACTLY WHAT YOU ARE CHARGED FOR (AND ALSO PREVENTING "ROGUE" ORDERS THAT CAN ALLOW YOUR FUNCTION DRINKS BILL TO RUN OUT OF CONTROL.)

AN OPEN BAR WILL BE SERVED ONLY UPON REQUEST

IT IS PREFERABLE TO PRE SELECT WINES FOR YOUR FUNCTION IN CONSULTATION WITH FORTI. THIS ALSO PREVENTS WILD REQUESTS FROM PEOPLE IN YOUR FUNCTION THAT ARE VERY EFFECTIVE IN SEARCHING OUT THE MOST EXPENSIVE WINES ON OUR WINELIST TO ORDER!

DUE TO OUR PRESENCE IN CLOSE PROXIMITY TO HOUSES AND OUR NEIGHBOURING PROPERTIES WE DO NOT ALLOW DISCO'S. WE HAVE A GREAT JAZZ TRIO THAT CAN BE HIRED FOR SPECIAL EVENTS. CLASSICAL SINGERS FROM THE BLACK TIE ENSEMBLE OPERA COMPANY CAN BE ORGANISED FOR YOU AT YOUR REQUEST. PAYMENT FOR THESE SINGERS MUST BE NEGOTIATED DIRECTLY WITH THE ARTISTS AND BLACK TIE MANAGEMENT.