


RISTORANTE
RITROVO
Regional Italian Cuisine
TELEPHONE +27 (0) 12 460 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 05/01/2009

INCLUDED ARE SOME POSSIBLE MENUS FOR YOUR PERUSAL. THEY ARE SEPARATELY PRICED AND EXCLUDE SERVICE CHARGE OF 12 % ON THE COMPLETE BILL. THERE ARE NO OTHER HIDDEN OR EXTRA CHARGES LIKE DELEGATE FEE OR HIRING CHARGE. THE PRICE YOU SEE IS THE PRICE YOU PAY. 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.

PLEASE NOTE

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 1 FULL DAY 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 R3000.00 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 _____ DATE _____ TIME _____ PAX _____ SIGNED _____

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

BUTTERNUT PANZEROTTI ENHANCED WITH SAUCE ROSÉ

OR

DEBONED CHICKEN BREASTS IN A MODERN LIGHT SWEET CURRY MARSALA SAUCE

OR

GRILLED FRESH LINEFISH A LA MODE.

DESSERT

FRESH FRUIT SORBET SELECTION

R199 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 TOPPED WITH A LEMON AND TOASTED ALMOND SAUCE 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 CONTORNO

DESSERT

HOME MADE ZUCCHOTTO ICED CAKE WITH CRUSHED NUTS AND LIQUEURS

R 209 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

MAIN COURSE

FILLETTO RITROVO – PLATTERS OF FILLET IN A LIGHT HERB AND MUSTARD CRUST WITH CARAMELISED SAUCE BÉARNAISE AND RICH RED WINE REDUCTION 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.

DESSERT

SELECTION OF ITALIAN GELATI SERVED IN A CRISP WAFER BASKET

R229.00 PER HEAD

DELUXE 3 COURSE MENU

STARTER

PARMA HAM AND MELON

OR

SALAD FORTI WITH GRILLED VEGETABLES AND MELON

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.

DESSERT

VANILLA CRÈME BRÛLÉE WITH A CRISPY CARAMELISED TOP

R229 PER HEAD

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