



moyo Kirstenbosch Year End Celebrations

Valid for 10 or more guests.

Available from Monday 2 October until Friday 15 December 2017.

Includes a 660ml of still and sparkling water per table of 10.

Year End Communal Feast 1 – R275 per person

Available on Mondays, Tuesdays and Wednesdays during the day ONLY

Includes entry into the Kirstenbosch National Botanical Garden

Dishes served to table to be shared

Arrival

moyo bread platters (v)

Crisp Moroccan and Tunisian flat bread drizzled with olive oil and Dukka spice and Tunisian served with chickpea and chilli dip

Starters

Free State sweet potato soup (v)

Creamy sweet potato soup served with sweet potato crisp

moyo house salad (v)

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, dressed with mustard herb dressing

Main Course

Sticky glazed short ribs

Beef short ribs prepared in a sticky tomato, cola and chutney glaze, topped with sesame seeds

Chicken and date tagine

Marinated chicken, braised with spices and dates

Three bean curry (v)

Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato gravy, spiked with Malay masala

Sides (v)

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

Dessert (v)

Decadent moyo chocolate brownies

moyo's cross between a cake and cookie, with walnuts,
drizzled with custard and chocolate sauce, served with vanilla ice-cream



Year End Communal Feast 2 – R325 per person

Dishes served to table to be shared

Day functions include entry into the gardens and night functions include a non-alcoholic welcome drink and moyo enamel mug

Arrival

moyo bread platters (v)

Crisp Moroccan and Tunisian flat bread drizzled with olive oil and Dukka spice and Tunisian served with chickpea and chilli dip

Starters

Chef Ru's red pepper soup (v)

A sweet, creamy red pepper soup drizzled with yoghurt

moyo house salad (v)

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, dressed with mustard herb dressing

Samosa platter

Traditional deep fried triangular pastry pockets with cheese & spring onion (v) and mild beef curry

Main Course

Klein Karoo venison potjie

Venison slow cooked in a sweet dark beer jus with baby onions and cherry tomatoes

Senegalese line fish

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

Three bean curry (v)

Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato gravy, spiked with Malay masala

Sides (v)

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

Dessert (v)

Decadent moyo chocolate brownies

moyo's cross between a cake and cookie, with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice-cream



Year End Communal Feast 3 – R425 per person

Dishes served to table to be shared

Day functions include entry into the gardens and night functions include a non-alcoholic welcome drink and moyo enamel mug

Arrival

moyo bread platters (v)

Crisp Moroccan and Tunisian flat bread drizzled with olive oil and Dukka spice and Tunisian served with chickpea and chilli dip

Starters

Chef Ru's red pepper soup (v)

A sweet, creamy red pepper soup drizzled with yoghurt

moyo house salad (v)

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, dressed with mustard herb dressing

Samosa platter (v)

Traditional deep fried triangular pastry pockets with cheese & spring onion

Chermoula meat balls

Beef meatballs prepared in a North African blend of coriander, cinnamon, cumin, garlic, ginger, currants and tomato

Main Course

Oxtail Amos

Our famous oxtail braised with butterbeans and carrots in a red wine jus

Moroccan chicken

Rolled panko crumbed chicken breast stuffed with butternut, feta and pine nuts, served with a lemon and harissa sauce

Seared calamari

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

Three bean curry (v)

Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato gravy, spiked with Malay masala

Sides (v)

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

Dessert (v)

Decadent moyo chocolate brownies

moyo's cross between a cake and cookie, with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice-cream



R355 African Buffet Feast

Eat as much as you like!

Valid for 60 guests or more from Monday to Friday.
Includes a 660ml bottle of still and sparkling water per table of 10.
Day functions include entry into the gardens and night functions include a non-alcoholic welcome drink and moyo enamel mug

Starters

moyo bread selection (v)

Pumpkin cocktail rolls, Tunisian flat bread and mini pita pockets

Soups (v)

Moroccan carrot and sweet potato soup, Chef Ru's red pepper soup

Cold selection

Springbok carpaccio, harissa grilled chicken, mini South Coast fish cakes

Dips and spreads (v)

Muttabal dip, chilli spiked chickpea dip, dukkah cream cheese spread, Spicy African avocado jalapeno red onion spread

Hot selection

BBQ chicken wings, West Coast mussels in a curried coconut broth

Salad Bar

Design your own (v)

Lettuce, feta, red onion, butternut cubes, tomatoes, green beans, chickpeas, mixed seeds, cucumbers, melba toast and peppadews

Asian slaw (v)

Red cabbage, white cabbage and carrots dressed in coriander, ginger, garlic, honey, olive oil and lemon

Grilled potato salad

Potato, parsley, bacon and spring onion

Braaied corn, zucchini and baby spinach (v)

Braaied corn wedges, grilled zucchini ribbons, baby spinach and feta dressed with lime zest, dijon mustard and coriander

Eggplant caprese (v)

Grilled eggplant stacked with mozzarella, basil and tomatoes



Salad Bar (Continued)

Kenyan kachumbari (v)

Freshly chopped tomato, onion, chilli and carrot dressed with lemon juice

Pickled vegetable salad (v)

Seasonal vegetables pickled with coriander, fennel and mustard seeds in pickling vinegar with garlic

Dressings (v)

Mustard and herb dressing, mayonnaise, olive oil and balsamic vinegar

Sides (v)

African spinach (Mfino)

Phutu & sheba

Moroccan rice

Jollof rice

Zulu cabbage

Cumin carrots

Nhopi dovi

Afrikaans green beans and mashed potato

Mains

Seafood samp paella

Chermoula line fish kebabs

Sticky beef short ribs

Curried butternut and spinach lasagne (v)

Egyptian Koshari (v)

Traditional dish of rice, chickpeas, macaroni and lentils topped with a spicy tomato relish

Carvery

Smoked paprika and pesto rubbed pickled brisket roast

Herb crusted roast sirloin

moyo®

Celebrate Africa

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Tagines & Potjies

Tomato bredie

Venison potjie

Cape Malay prawn & crocodile potjie

Chicken and date tagine

Dessert

Milk tart cup cakes

Mixed berry trifle cups

Chocolate brownies

Banoffee pie

Amarula custard slices

Malva pudding with crème anglaise

Sago pudding

Assorted sorbet and ice cream scoopy range with toppings

Seasonal fresh fruit

Ndezi cheese platter

Menu items are subject to availability and will be replaced with a suitable option should it be required.



Thank you for considering **moyo** Kirstenbosch as the venue for your Year End Celebration.
We look forward to hosting you in true **moyo** 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:	
Fax:	
E-mail:	
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:

Communal Feasting Menu 1 R275 pp	<input type="checkbox"/>	Communal Feasting Menu 2 R325 pp	<input type="checkbox"/>
Communal Feasting Menu 3 R425 pp	<input type="checkbox"/>	African Buffet Feast R355 pp	<input type="checkbox"/>

Specific dietary requirements:

moyo is able to cater for kosher and halaal guests. These units will be ordered from certified suppliers, please advise how many units would be required.

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	
Fax	
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.