



## **moyo Year End Celebrations**

### **R265 Buffet Feast Menu**

#### **moyo bread platters (v)**

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

#### **Starters & Salads**

Free State sweet potato soup (v)

Springbok carpaccio

West Coast mussels

#### **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

Potato salad with boiled egg and spring onion (v)

Citrus and carrot salad (v)

Orange segments, ruby grapefruit segments, carrot ribbons, cranberries and pecan nuts

Lettuce, tomato, red onion and feta salad (v)

Rainbow coleslaw (v)

Traditional chicken salad

With pineapple and flaked almonds

Avocado salad (v)

Sweet and sour beetroot salad (v)

Crafted salad (v)

Sliced cucumber, assorted olives, cherry tomatoes

Dressings (v)

Chickpea yoghurt dressing, mustard and herb dressing, olive oil and balsamic vinegar



### **Potjies**

*A dish traditional to the Cape of Africa, where a variety of ingredients are slowly cooked in a three legged cast iron pot, over an open fire until tender.*

***The Chef's selection of 3 will be available on the day***

#### **Durban lamb curry**

Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices

#### **Beef dombolo (Beef stew with dumplings)**

Succulent beef pieces slow cooked in a variety of traditional African spices, served with dumplings

#### **Oxtail Amos**

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

#### **Venison potjie**

Select cuts of venison braised with red wine and rosemary

#### **Lentil curry (v)**

Three types of lentils with beans, slow cooked with tomato and Malay curry masala

#### **Seafood potjie**

### **Nyama (meat)**

Traditional boerewors

Marinated beef ribs

Grilled steak

Lamb kebabs

### **Huku (chicken)**

Assorted chicken pieces

Marinated and grilled in peri peri, barbeque or plain

### **Nsomba (fish)**

Line fish

Dusted with mustard seeds and spices then grilled

Calamari

Tubes seared in molasses sauce with garlic, chilli and peanuts

Sardines

Marinated in course salt, paprika, rosemary and garlic



### **Sides (v)**

- African spinach
- Roasted vegetables
- Samp and beans
- Sweet potato and butternut
- Zulu cabbage
- Mealies
- Moroccan rice
- Pap and sheba
- Rosemary roasted new potatoes
- Vegetable biryani

### **Dessert (v)**

- Oumatjie baked milk tart
  - Cinnamon chocolate mousse cake
  - Pear and sweet potato crumble
  - Cape malva pudding
  - Bread and butter pudding
  - Old fashioned brownies
  - Chocolate chip cheese cake
  - Koeksisters
  - Deconstructed fruit salad
  - Homemade custard
  - Ice cream bar
  - Selection of African cheeses
- Served with preserves, spicy nuts and oven dried biscuits

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



### OPTIONAL EXTRAS

Add onto to your Year End Celebration with the following items:

BEVERAGE		
Welcome drink (Alcoholic):	R35.00 per drink	
Welcome drink (Non - alcoholic):	R30.00 per drink	
Still or Sparkling water (660ml)	R30.00 per bottle	
Jugs of juice	R75.00 per jug	
EXTRAS		
Shwe shwe Christmas hats	R20.00 per person	
<i>moyo</i> Christmas crackers	R15.00 per person	
Shwe shwe Christmas hats and crackers	R33.00 per person	



Thank you for considering **moyo** Zoo Lake 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.

<b>Name:</b>	
<b>Company:</b>	
<b>Tel:</b>	
<b>Fax:</b>	
<b>E-mail:</b>	
<b>Date:</b>	
<b>Time:</b>	
<b>No of guests:</b>	

moyo

Celebrate Africa

www.moyo.com  
info@moyo.com  
F: moyosa | T: moyosa



JOHANNESBURG moyo Melrose Arch +27 (11) 684 1477/8 | moyo Zoo Lake +27 (11) 646 0058  
DURBAN moyo Ushaka +27 (31) 332 0606  
CAPE TOWN moyo Bluberg +27 (21) 554 9671 | moyo Kirstenbosch +27 (21) 762 9585

**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:

**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:

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

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

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

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Do you require wheelchair access?

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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.

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### 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.

