



T: +27(0)64 757 1141

A: SHOP U2 SUNCOAST CASINO

E: events@havanagrill.co.za

W: www.havanagrill.co.za

BOOKING SHEET

Thank you for your enquiry to have a function at Havana

Please read below the Venue Information, Booking Requirements and Set Menu Options

The restaurant can be divided into distinct areas which can be reserved exclusively with a minimum spend, as indicated below.

For Private And Semi Private Dining Areas, we would require the full minimum spend as a deposit. All deposits are non refundable, due to the loss of revenue from us not being able to book the area that you have reserved.

The operating hours for the restaurant are:

Lunch: 12.00pm to 16.30pm (Decor team may arrive at 11:00am for set up purposes)

Dinner: 18.00pm to 22:00pm (Decor team may arrive at 17:00pm for set up purposes)

<i>RESTAURANT AREAS</i>	<i>EXCLUSIVE VENUE</i>	<i>MAX GUESTS</i>	<i>SELECT IF NECESSARY</i>
PRIVATE DINNING ROOM 1		20	
PRIVATE DINING ROOM 2		36	
GLASS ENCLOSED DECK 1		40	
GLASS ENCLOSED DECK 2		80	
GLASS ENCLOSED DECK 1 & 2		120	
SEMI PRIVATE LIBRARY		30	
FIRST FLOOR		250	
FIRST & SECOND FLOOR		350	
<i>Menu Options</i>	SET MENU	R 700.00 per person	

Signature

Date

- 10% SERVICE CHARGE WILL BE CHARGED
- SHOULD NUMBERS CHANGE, PLEASE CONFIRM AT LEAST 7 DAYS PRIOR TO RESERVATION DATE.
- FULL PRICE WILL BE LEVIED ON NON ARRIVALS.
- THE MENU IS SUBJECT TO CHANGE WITHOUT NOTICE (DEPENDING ON AVAILABILITY OF PRODUCTS).

A detailed pencil-style illustration of a Havana street scene, featuring colonial-style buildings, a vintage car, and the dome of the Capitol building in the background. A red star is positioned to the left of the text.

HAVANA SET MENU

› R700 PER PERSON › EXCLUDES BEVERAGES & 10% GRATUITY

STARTERS

CASCADING PRAWN

Sautéed prawns in a spicy aromatic arrabbiata layered between crispy fried layers of pastry drizzled with a balsamic reduction

CHICKEN LIVERS

Free range chicken livers smothered in a creamy and spicy tomato cream served with garlic grilled ciabatta

FISH CROQUETTE

Flakes of our fresh line fish brought together with sautéed carrots and roasted potato crumbed with panko bread crumbs served with a mixed pepper salsa and a spicy aioli

TRINCHADO

Prime cuts of beef sautéed in a garlic and spicy tomato based sauce with fresh herbs and garlic grilled ciabatta

CREAMY MUSSEL POT

Steamed mussels naped in a velvet cream and garlic sauce with parsley and fresh lemon served with garlic grilled ciabatta

BAKED BROCCOLI V

Steamed broccoli topped with a rich garlic and cheese sauce sprinkled with a lemon and parmesan gremolata and baked until golden served with crispy shaved potato and garlic grilled ciabatta

MAINS

PASTA HAVANA

Penne tossed with sautéed mixed peppers & mushrooms in a spicy creamed arrabbiata

JALAPEÑO & FETA FILLET

200g wet aged beef fillet stuffed with jalapeños and a creamy feta accompanied with a dauphinoise, served on a velvet cheese sauce and topped with a mixed pepper and tomato salsa

LA PLANCHA

Marinated chicken fillets grilled on an open flame and served on a mushroom infused mash dolloped with a coriander and mint yogurt raita and a mixed pepper salsa

CHE GUEVARA

Linguine tossed with grilled chicken & prawn in a creamy mustard sauce

LINEFISH

Grilled linefish served on a pea infused mashed potato, roasted broccoli and a rich and creamy tomato concassé

LAMB SHANK

6 hour slow roasted lamb shank served with our creamy mash, mixed peppers, green beans and onion rings served with a rich lamb jus

SEVEN SEAS

Linguine tossed with prawns, falkland calamari, mussels in cream and tomato arrabbiata with fresh herbs

DESSERT

CRÈME BRÛLÉE

Rich set custard topped with a shattering sugar crust

HAVANA BROWNIE

A rich and gooey pecan nut brownie topped with wild berries and strawberries and vanilla ice cream

PANNA COTTA

Vanilla set cream panna cotta served with a wild berry compote and fresh berries



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Rather than charge a venue hire we work on a minimum spend, for the areas of the restaurant to be used exclusively for the reservation. This means that the beverages and meals need to reach the minimum spend amount, if not the balance will be charged as a venue hire.

The Private Dining Room 1 can seat a maximum of 20 guests with a minimum spend of R 14,000.00. Your credit is R14,000.00

The Private Dining Room 2 can seat a maximum of 36 guests with a minimum spend of R 26,000.00. Your credit is R26,000.00

The Glass Enclosed Deck 1, our most prestigious area, can seat a maximum of 40 guests with a minimum spend of R 29,000.00. This area comes with the Live Band. Your credit is R29,000.00

The Glass Enclosed Deck 2 can seat a maximum of 80 guests with a minimum spend of R 56,000.00. Your credit is R56,000.00

The Glass Enclosed Decks 1 and 2 can seat a maximum of 120 guests with a minimum spend of R 84,000.00. Your credit is R84,000.00

The Main Restaurant Floor can seat a maximum of 100 guests with a minimum spend of R 70,000.00. Your credit is R70,000.00

The First Floor can seat a maximum of 250 guests with a minimum spend of R 180,000.00. Your credit is R180,000.00

The First & Second Floor can seat a maximum of 300 guests with a minimum spend of R 220,000.00. Your credit is R220,000.00

Cocktail furniture would need to be hired, which we can hire at an additional charge. (Please enquire with us for a specific quote)

We have audio and visual equipment which will be included.

Kind Regards,

Management Havana

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