



TERMS, CONDITIONS AND BOOKING GUIDELINES

You should know before you book your special occasion at Café La Plage.

LUNCH

From 12 noon till 5pm - Relaxed dress code - children allowed.

DINNER

From 6pm till late - Strictly elegant dress code

(No unsupervised children allowed however is largely subject to managements discretion)
Our kitchen is strictly Halaal, however the rest of the restaurant is approved as Halaal friendly
due to alcohol being served on the premises.

BOOKING FEE

Deposits & Payments for Group Bookings

DEPOSIT

10 Guests And Above

4 Set Menu Options & Canapé Menu Available
50% deposit is required of total cost of set menu bill.

50 Guests And Above

3 Buffet Menus Available
50% deposit of total cost of total bu!et menu bill. A bu!et is compulsory for 50 guests and above and you may select a bu!et menu of 3 dil'erent options. Chef Raw is able to design a speci" menu to suit a premium budget, should you require one.





VENUE SPACES AVAILABLE FOR HIRE

(excludes all additional extras)

The dedicated venue spaces are all subject to availability, and rates are subject to change without any prior notice especially during high season.

OPERA GLASS HOUSE

R50 000 - Venue hire fee only

Fully weather proof with ocean view -excludes all additional extras - seats 45 -50 guests.

We will provide our own DJ at an additional charge.

Please confirm your playlist 96 hours prior event date.

Minimum spend of R30 000 on alcohol and R30 000 on food.

INSIDE DINING ROOM

R50 000 - Venue hire fee only

Excludes all additional extras - can seat up to 180 guests if we hire in additional speci" tables and chairs.

Applicable with a minimum spend of R30 000 on alcohol and R30 000 on food bill.

We will provide our own DJ at an additional charge.

ENTIRE RESTAURANT

R100 000 -Venue hire fee only

Exclusivity of entire restaurant (inside & outside & closed to the public)

DECK

R10 000 minimum spend - Venue hire fee only.

Open air wooden deck facing ocean - maximum capacity 20 pax

GLENFIDDICH CENTURY BAR

R20 000

for an 8 hour period includes 2 bottles of Glen"ddich and canapés with a dedicated butler maximum capacity 14 guests.

BOTTLE SERVE LOUNGE

R20 000 - Minimum Spend

Inside main dining area (black velvet lounges seating up to 14 guests)





TABLE ALLOCATIONS

Table allocations are done every morning by managers on duty.
We are unable to secure a specific area, due to the fluidity of bookings.
You will be allocated a table that is most conducive to the floor plan for that day.

ADDITIONAL EXTRAS

These services can be provided at the following rates and is largely dependant upon which area is hired out and agreed upon, by the CLP management group and client.

COSTS AS FOLLOWS

DJ - R6000

Band - 4 x piece - R8000 & 6 x piece - R12000

Sound - R6000

Lighting - R6000

Décor and additional extras - Subject to your available budget

Speak to Marge B our in-house Event Stylist for any additional special items you require for specialized glamour events - 072 222 9188.

SPEECHES & FORMALITIES

We do not allow speeches unless a venue hire fee has been paid for in advance.
We are unable to “turn down” the music even for a few minutes to accommodate a speech if a venue hire fee has not been paid for in advance.

NOISE LEVELS

Monday to Thursday is strictly “ne-dining with no DJ’s and a distinguished background playlist.
Our in-house DJ’s play on a Friday, Saturday & Sunday from around 3pm, and times are subject to change.

BACKDROPS, BALLOONS & DÉCOR

We do not allow backdrops if a venue hire fee has not been paid for in advance.

We allow a maximum of 6 balloons per table.

Balloon arches are not permitted.

Outside décor/ companies are not permitted to set up unless prior approval is obtained from the management team and is however permitted in rare instances.





CELEBRATION CAKES

CLP has an in-house bakery and is able to offer our clients special celebration cakes. Should you wish to bring in your own, you will be charged a cake fee of R25 per slice, per head. No cake fee is applicable if no consumption takes place at the restaurant. A 96-hour advance booking is required for all cake orders and is payable before an order is placed.

CHANGES, CANCELLATIONS & CREDIT NOTES

Any changes to your booking must be finalized 96 hours prior to your function date.

A cancellation fee of 50% of total cost of booking is applicable.

Strictly NO refunds will be processed after payment is made.

A credit note valid for 3 months (from date of payment) will be considered in extreme circumstances regarding a date change or a change in plans due to unforeseen circumstances on the guests behalf.

By paying a deposit, you are agreeing to Café La Plage's **TERMS & CONDITIONS** stipulated here.

Please email all correspondence regarding your booking to avoid communication errors.

CORKAGE - WINES, CHAMPAGNES, SPIRITS AND OTHER ALCOHOLIC BEVERAGES

We have an extensive range of premium wines from our cellar, and should we not have a special vintage, you may bring in one bottle, and a corkage fee of R500 will apply only in this instance.

Corkage applies to wines only.

No external champagne, spirits or whiskeys are allowed into CLP.

We do not accept corkage for champagne, spirits, whiskeys or any other alcohol other than a premium wine of sentimental value to the guest.

PARKING

Parking for large bookings is available at the Pearls undercover parking and is to be settled directly by client. Parking space in front of the restaurant is governed by the municipality and parking here is strictly prohibited.

PHONE CHARGES & WI-FI

We do not charge cell phones for obvious security reasons.

Wi-Fi is only available on request.

SHISHA

Huka pipe is only available on certain days, and is only offered after meals as an optional extra.





PRIVATE DINING

Private dining is available upon request and is subject to availability if you require discretion and privacy for a special intimate anniversary, proposal or birthday.

PAYMENTS

Please do not make any payments, unless you have read and understood our **TERMS & CONDITIONS** and your date has been finalized.

BANKING DETAILS

NEDBANK

Account Name: La Plage S.A (Pty)

Account Number: 1147225826

Kindly email proof of payment to: reservations@cafelaplage.co.za

Allow us a minimum of 12 hours to respond to your emails, due to an overflow of enquiries.

Thank you for choosing Café La Plage,
We look forward to hosting you in grand style.

Follow us on Instagram - [@cafelaplage.sa](https://www.instagram.com/cafelaplage.sa) for exciting updates and specials on offer for that particular week.

TEAM CAFE LA PLAGE

031 561 9999

WWW.CAFELAPLAGE.CO.ZA





SET MENU 1

R530 Per Person

Entrees, all served on the table.

Chefs Salad Of The Day

The Chef's fresh selection of green salad, thinly sliced apples, rossa tomatoes, cucumber with a tangy french vinaigrette.

Foie De Poulet

Chicken livers pan cooked with butter, tomato, caramelised onions & garam spice, served with garlic bruchettas.

Fromage Beignet

Crumbed deep fried mixed-cheese balls.

Autocollants de Pot De Légume Cuits Au Four

3 Spinach, feta and olives Potstickers served with rosemary aioli.

Stuffed Meat Balls

Freshly ground lamb mince, seasoned with onion, garlic and rosemary, stufed with cheese and mushrooms.

MAINS

Line Fish Of The Day

Flat top grilled fish fillet with lemon butter and garlic herbs, served with spinach, Nicoise vegetables & lemon beurre noisette.

Or

Fillet Mignon 250g

Grilled to your preference and \$ambéed in brandy butter served with grilled Mediterranean Vegetables and garlic herb mash.

Or

Grilled Deboned Half Chicken BBQ or Peri-Peri

Flame grilled with our homemade herb basting served with garlic herb mash and creamed spinach.

Or





MAINS

Sous-vidé Lamb Neck

Spiced with garlic, herbs, gratin and lemon zest. Rolled served with châteaux potatoes and sauce vierge.

Or

Pasta e Ceci V

A mixture of seasonal vegetables, pan fried with garlic onion, herbs, basil pesto, feta, olives and chickpeas.

DESSERT

SQ





SET MENU 2

R590 Per Person

Entrees, all served on the table.

Greek Salad

Fresh greens with Rosa tomatoes, feta, cucumber and Cafe' La Plage house dressing.

Fromage Beignet

Crumbed deep fried mixed-cheese balls.

Aurbegine pepperdew

Crispy aurbegine served with goat cheese and pepperdews

Crevettes Frites

Gremolata crumbed deep fried prawns served with sweet chilli & lime aioli.

MAINS

Line fish of the Day

Flat top grilled fish fillet with lemon butter and garlic herbs, served with wilted spinach, Nicoise vegetables & lemon beurre noisette.

Or

Braised Beef Short Rib

250g beef short rib braised in red wine, served with mash and vegetables

Or

Grilled Deboned Half Chicken BBQ or Peri-Peri

Flame grilled with our homemade herb basting served with garlic herb mash and creamed spinach.

Or

Lamb Loin Chops

Marinated with garlic and rosemary, served with wilted greens and garlic herb mash.

Or





SET MENU 2

Seafood Pasta

Creamy tomato pasta with fresh lime zest, garlic, chilli and caramelised onions, calamari, prawns & mussels, topped with fresh Norwegian salmon and a langoustine.

DESSERT

SQ





SET MENU 3

R650 Per Person

Refreshing welcome drinks served together with entrees on the table.

Poulet Cèsar (Chicken Caesar)

Chicken strips, crunchy green leaves, boiled eggs, Parmesan cheese & garlic herb croutons with anchovy dressing.

Calamars Farcis Risotto

Stuffed calamari with feta and pepper served on avocado risotto with lime aioli.

Beef & Houmous Dip

Cooked with oregano, thyme, feta, roasted garlic and jalapeños, served with crispy tortillas.

Mushroom Truffle Ravioli

Exotic mushrooms served in a shiitake consommé with ricotta & truffle shavings.

MAINS

Samos Island

Grilled line fish of the day served with two king prawns

Or

Sous-vide Lamb Neck

Spiced with garlic, herbs, gratin and lemon zest. Rolled served with châteaux potatoes and sauce vierge.

Or

Fillet Mignon 250g

Grilled to your preference and sautéed in brandy butter served with grilled Mediterranean Vegetables and garlic herb mash.

Or





SET MENU 3

MAINS

Grilled Deboned Half Chicken BBQ or Peri-Peri

Flame grilled with our homemade herb basting served with garlic herb mash and creamed spinach.

Or

Duck Confit

Searred duck breast and con't leg, sweet potato puree, balsamic roasted plum and wilted greens served with blueberry jus and apple-carrot walnut & orange dressing.

DESSERT

SQ





PREMIUM SET MENU

R760 Per Person

Welcome drinks.

ENTREES

A CHOICE OF:

Mushroom Truffle Ravioli

Exotic mushrooms served in a shiitake consommé with ricotta & truffle shavings.

Salade De Saumon

Fresh Norwegian salmon with sauce vierge, cucumber, avo and freshly squeezed lemon juice on a bed of green salad topped with olive oil & goats cheese.

Autocollants de Pot D'agneau Cuits Au Four

3 lamb Potstickers baked and served with chilli teriyaki.

Crevettes Risotto

Poached prawns served on avocado risotto and lime aioli.

Ailes De Poulet

BBQ or peri-peri grilled chicken wings.

MAINS

A CHOICE OF:

Sous-vide Lamb Neck

Spiced with garlic, herbs, gratin and lemon zest. Rolled served with châteaux potatoes and sauce vierge. 300g beef sirloin marinated in olive oil, Worcestershire sauce, egg and tahini, served with sweet potato chips & green beans.

Samos Island

Grilled line fish of the day served with two king prawns





PREMIUM SET MENU

MAINS

Duck Confit

Seared duck breast and con't leg, sweet potato puree, balsamic roasted plum and wilted greens served with blueberry jus and apple-carrot walnut & orange dressing.

Seafood Paella

Sa!ron spiced savoury rice done with our seafood spices thyme, coriander, organum, seasalt and black pepper, fresh vegetables, poached prawns, calamari, mussels and diced line "sh of the day.

DESSERT

SQ





CANAPES MENU

R470 Per Person

Designed for cocktail functions and finger food events.

Salade Francaise (French Sala)

A mix of green leaves and vegetables with french dressing.

Salmon Sashimi

Fresh salmon slices served with fresh greens, avocado, cucumber and dressed with a light infused dressing.

Autocollants de Pot De Canard Cuits Au Four

3 duck con't Potstickers baked and served with honey teriyaki.

Mini Pizzas

A variety of mini pizzas.

Beef & Hoummous Dip

Cooked with oregano, thyme, feta, roasted garlic and jalapeños, served with crispy tortillas.

Ailes De Poulet

BBQ or peri-peri grilled chicken wings.

Stuffed Meat Balls

Freshly ground lamb mince, seasoned with onion, garlic and rosemary, stufed with cheese and mushrooms.

Fromage Beignet

Crumbed deep fried mixed-cheese balls.

Foie De Poulet

Chicken livers pan cooked with butter, tomato, caramalised onions & garam spice, served with garlic bruchettas.

DESSERT

SQ





BUFFET

R590 Per Person

STARTER

Fresh Salad

Enjoy the freedom of creating your own salad. Choose from an array of fresh greens and other ingredients.

Stuffed Meat Balls

Freshly ground lamb mince, seasoned with onion, garlic and rosemary, stuffed with cheese and mushrooms.

Fromage Beignet

Crumbed deep fried mixed-cheese balls.

Crevettes Frites

Gremolata crumbed deep fried prawns served with sweet chilli & lime aioli.

HOT BUFFET

Roasted lamb

With rosemary butter and baked potatoes with honey glazed carrots.

Braised Beef Short Rib

Braised in red wine & served with a mint & chutney jus.

Grilled Deboned Half Chicken

Served with Mediterranean vegetables & roasted potatoes.

Grilled Kingklip

Served with Nicoise vegetables.

DESSERT TABLE

SQ





BUFFET

790 Per Person

STARTER

Fresh Salad

Enjoy the freedom of creating your own salad. Choose from an array of fresh greens and other ingredients.

Bread Section

Focaccia, ciabatta, bruschetta served with our homemade Mediterranean dips like olive paste, hummus and tzatziki.

Fromage Beignet

Crumbed deep fried mixed-cheese balls.

Crevettes Frites

Gremolata crumbed deep fried prawns served with sweet chilli & lime aioli.

HOT BUFFET

Roasted lamb

With rosemary butter and baked potatoes with honey glazed carrots.

Traditional Durban Beef Curry

Accompanied with spicy thyme and rosemary rice.

Grilled Deboned Half Chicken

Served with Mediterranean vegetables & roasted potatoes.

Grilled Kingklip

Served with Nicoise vegetables.





HOT BUFFET

Seafood Paella

Served with savoury rice, Mediterranean vegetables, pouched prawns, calamari, mussels & salmon

DESSERT TABLE

SQ





BUFFET

R690 Per Person

OUR DELICIOUS SELECTION OF STARTERS

Crevettes Frites

Gremolata crumbed deep fried prawns served with sweet chilli and lime aioli.

Ailes De Poulet

BBQ or peri-peri grilled chicken wings.

Stuffed Meat Balls

Freshly ground lamb mince, seasoned with onion, garlic and rosemary, stuffed with cheese and mushrooms.

● **Homemade Vegetable Potstickers Baked And Served With Rosemary Aioli** ●





CHEF RAW'S SELECTION OF MOUTH WATERING MAINS

Roasted lamb

With rosemary butter and baked potatoes with honey glazed carrots.

Traditional Durban Beef Curry

Accompanied with spicy thyme and rosemary rice.

Grilled Deboned Half Chicken

Served with Mediterranean vegetables & roasted potatoes.

Grilled Kingklip

Served with Nicoise vegetables.

Seafood Paella

Served with savoury rice, Mediterranean vegetables, pouched prawns, calamari, mussels & salmon

DESSERT STATION

SQ

