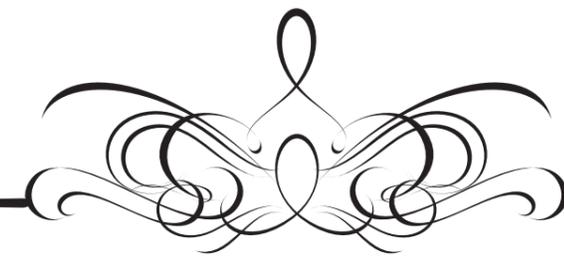


societi
bistro

YEAR-END FUNCTION MENUS



2017



Available from the 1st of November to the 15th of December 2017
for pre-arranged tables of 8 or more guests



MENU ONE

R340 (R374 including 10% gratuity)

WATERMELON SALAD
OR
PROSCIUTTO & MELON



SUSTAINABLE FISH OF THE DAY

Basque style potatoes, aioli

OR

300G SIRLOIN

medium rare, Béarnaise, hand cut chips

OR

MUSHROOM RISOTTO

cream, spinach, Grana Padano



TRIO OF ICE CREAM
OR
CHOCOLATE NEMESIS

MENU TWO

R485 (R533.50 including 10% gratuity)

CAPE TASTING PLATE

Samosa, bobotie, chicken curry vetkoek



300G GRILLED LOBSTER

traditional Cape Malay yellow rice, raisins



TRADITIONAL MILK TARTLET

mini koeksister

ACTIVITY IDEAS

for before, or after, joining us at Societi Bistro

With Societi Bistro being ideally located in the heart of Cape Town, and situated between Robben Island and Table Mountain, we recommend the following as company activities as options you could use in combination with your event being held at Societi Bistro.

THE LABIA THEATRE

A landmark location to screen your presentation or escape into the land of Hollywood make-believe.

THE LITTLE THEATRE

Located across the road from Societi Bistro, on the University of Cape Town's Michaelis School of Fine Art Campus, is a great location to enjoy a show or for a creative presentation with an awards ceremony.

IZIKO MUSEUMS

Cultural heritage experiences within walking distance from Societi Bistro, these museums include;

- Bertram House
- Iziko Slave Lodge
- South African Jewish Museum
- South African Museum & Planetarium
- South African National Gallery

THE COMPANY'S GARDENS

An ideal location for open-air team building events like treasure hunts, etc.

THE FUGARD THEATRE

Enjoy an early dinner followed by a live theatre show or screening at The Fugard Theatre Bioscope.

UBERXL

Request uberXL for a more affordable and convenient way to move your large group around the city.



“Societi Bistro is a neighbourhood ‘local’. For more than 14 years, we have been a sanctuary for Capetonians and visitors looking for a home from home. More than cuisine - it’s a way of life - taking time to savour a meal and enjoy the company of family and friends. We love it! It’s an extension of our homes.”

- Peter Weetman, Owner

Welcome to our space full of joie de vivre, positivity and love!

A bistro is, in its original Parisian incarnation, a small restaurant serving simple meals in a modest setting. Bistros were defined mostly by the foods they served: French home-style cooking, and slow-cooked foods. As time has progressed, the definition of bistros has evolved to encapsulate the fact that they are establishments that serve rural food in an urban setting, welcoming more cuisines than just French. We echo this very homely environment by serving un-garnished humble fare in our warm moody-lit space. Our guests, like us, are festive, casual and, like the Parisian children of the revolution, occasionally exuberant! We love fine dining, but that is simply not what we are about.

Wherever possible, our dishes are prepared with the finest, locally-sourced, organic ingredients. One of the few exceptions is our prawns which are procured from the north Indian Ocean, and are therefore frozen. For fresh meats, fish and seafood, however, we maintain the cold chain right up to the point of preparation to ensure the freshness of your meal, which if ordered medium-rare or less, will be cold in the centre. Our beef is aged for approximately 21 days, allowing the meat to drain, thus improving the tenderness and enriching the flavour of your steak. Though the source of our inspiration is European, we have found the local palate more attuned to a pasta or risotto cooked beyond *al dente*. Should you prefer *al dente*, our chefs will gladly oblige.

Our meals are designed with a commitment to our bistro philosophy, balanced by what our guests’ tastes have taught us over the past decade. We appreciate trends are always changing - should you have any off-menu dietary requirements (for example, gluten-free or vegetarian options) please feel free to send us an email at least 48 hours ahead of your booking - our chefs will do their utmost to accommodate your request.

Our youthful, energised team stands at the ready to assist you in any way - you may, therefore, see more than one friendly face at your table during your meal. Please feel free to ask any waiter (they’re the ones in the black t-shirts) should you have any queries about your order or the restaurant itself.

Thank you for sharing our philosophy, and our space, with us.

The Societi Bistro Team