

HOSTING YOUR EVENT AT IDIOM

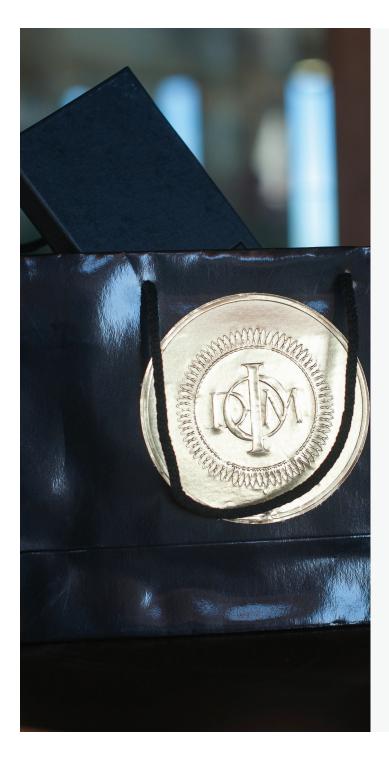
FOR BOOKINGS GET IN TOUCH

+27 21 858 1088 | events@idiom.co.za



EXCLUSIVE DAY & EVENING EVENTS	
EXCLUSIVE VENUE HIRE Exclusive hire of Idiom venue includes Idiom Restaurant, upstairs terrace and the Arches function room. This can be hosted in the day and/or evening.	R60,000 VAT. Inclusive
SEMI-EXCLUSIVE DAY EVENTS	
VISTA TERRACE Semi-private hire of Idiom Vista Terrace, this would be a sectioned off area of the upstairs terrace area. PLEASE NOTE: Maximum 40 people.	R15,00C VAT. Inclusive
ARCHES FUNCTION ROOM & DOWNSTAIRS TERRACE Semi-private hire of Idiom Downstairs Terrace and optional use of the Idiom Arches Function Room which secures a weather safe option for weddings.	Day: R25,000 Evening: R35,000 VAT. Inclusive
FORESTED PICNIC AREA Semi-private hire of Idiom outdoors forested picnic area for a unique celebration in nature with some of the best views in the Cape.	R25,00C VAT. Inclusive
CORPORATE DAY EVENTS	
WINE LIBRARY Exclusive hire of Idiom Wine Library, allows for seating for 20 - 30 guests with a backdrop of nearly 250 Italian wines.	R1,000 per head (Min 10 guests)





EVENT MENU

Arrival Canapés

Mini artichoke tartlet, asparagus & chive salsa, truffle dressing

Pea & leek arancini, mint aioli, vegetable ash

Smoked trout mousse, mini phyllo cone

Beef & ginger wontons, spicy soya, pickled radish

Crispy beef panzerotti, salsa verde emulsion

Prawn cocktail, basil & tomato salsa, crème fraiche

Confit chicken roulade, miso aubergine purée

R250 PER PERSON



EVENT MENU

3 Course Banqueting Menu

(Select 2 options per course for your guests to choose on the day)

STARTERS

OPTION 01	Sweetcorn & lemongrass soup, cashew nut milk, granadilla coulis
OPTION 02	Spinach & ricotta ravioli, mushroom consommé, black garlic emulsion
OPTION 03	Beef carpaccio, smoked potato, cured egg yolk, fried capers
OPTION 04	Grilled zucchini salad, crispy artichoke, feta cream, toasted pine nut

MAIN COURSE

OPTION 01	Textures of cauliflower, walnut soil, grilled bok choi, chilli fried edamame, herb potato puree (V)
OPTION 02	Linefish, caramelized baby leeks, mushy peas, wilted spinach, white wine sauce
OPTION 03	Sous vide chicken breast, braised red cabbage, roasted pear, rosemary gnocchi
OPTION 04	Grilled beef fillet, grain mustard, honey glazed carrots, fondant potatoes, chimichurri

DESSERT

OPTION 01	Pineapple carpaccio, vanilla panna cotta, raspberry sorbet, almond crumble
OPTION 02	Dark chocolate delice, blueberry mousse, lavender jelly, hazelnut streusel
OPTION 03	Candied ginger prosecco semifreddo, passionfruit sorbet, hibiscus, koeksister

R650 PER PERSON



EVENT MENU

Wine Collection

ARRIVAL DRINKS

Prosecco (Extra dry or Brut)

Non - alcoholic mocktails

WHITE WINES

Bianco di Stellenbosch

Idiom Semillon

Idiom Viognier

Only Idiom wines, sparkling wines and alcoholic drinks are permitted. Our wines available at Cellar Door prices to the client. We are pleased to offer a hard liquor bar to our guests and we are flexible with an open bar and cash bar basis.

PLEASE REQUEST A WINE PRICE SHEET FOR DETAILED PRICES.

WINES ARE SUBJECT TO AVAILABILITY, DUE TO LIMITED STOCK.

RED WINES

Rosso di Stellenbosch

Sangiovese

Barbera

Nebbiolo

Primitive (Zinfandel)

Idiom Bordeaux Blend

Idiom Rhone Blend

Idiom Cape Blend

Idiom Iberian Blend

Merlot

Cabernet Sauvignon

Cabernet Franc

Shiraz

Mourvedre

Pinotage

Idiom Black Gold 'Hailstorm Merlot'



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TO BOOK A VIEWING OR MEET WITH OUR COORDINATOR, PLEASE CONTACT

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