



## **FORTI SET MENUS 2023**

From : Forti ([forti@fortitoo.co.za](mailto:forti@fortitoo.co.za)) OR Niki ([niki@forti.co.za](mailto:niki@forti.co.za)) OR Sonja ([admin@forti.co.za](mailto:admin@forti.co.za))

Function contract to be returned with deposit and function menu choices

Menus are separately priced and exclude service charge of 10 % on the complete bill. These menus can be tailored to your exact needs should you so require.

### **Function contract**

Our closing times for all functions are 17h00 for lunchtime as we have to re-lay and prepare for our dinner sitting, and strictly 23h30 due to staff transport restrictions. All our menus offer choices. These do not have to be pre-selected and guests may order from the selection depending on their preferences on the night. Please advise us of any dietary requirements like allergies.

We do not have a Kosher or Halaal certified kitchen but are knowledgeable as to these requirements and will do our best to accommodate them. Our many Muslim and Jewish clients can attest to this. Vegetarians can be accommodated with pleasure at no extra charge on any of our fixed menus with prior notice.

We do not offer a cash bar facility or split bills unfortunately as our system does not allow for it. We can offer running tabs if required (to a maximum number of 30). If these bills remain unpaid at the end of a function, they remain the hosts responsibility

We charge for the number of people that the function has been confirmed for even in the event of absentee party members. Confirmation of final numbers need not be placed on this agreement, only a suggested number but it is essential that final numbers must be confirmed at least 48 hours before the function. This confirmed number will be seen as final and agreed upon.

We require a deposit of R2 000.00 for parties of less than 15 persons, and a deposit of 50% of the food bill for larger functions to ensure confirmation of a function booking. This deposit is non-refundable in the event of a cancellation 48 hours from the booking time or in the event of a no-show following our mutual confirmation of a booking.

Client \_\_\_\_\_ contact number \_\_\_\_\_

Menu choice \_\_\_\_\_ date \_\_\_\_\_ time \_\_\_\_\_ pax \_\_\_\_\_ Private room

required (if possible) \_\_\_\_\_

Signed (client) \_\_\_\_\_ deposit paid cash/cc/eft

## "Forti Corporate Menu 2023" ideal for functions

### **Starters – presented as tapas platters on the table**

Fresh mussels steamed open in a creamy white wine, herb and garlic sauce  
Chicken livers sautéed in softened onion, green chilli and tomato herb sauce  
Italian style sticky Chicken wings crispy with our own spicy marinade  
Caesar salad  
Vegetarian mixed Garden salad with avocado, melon and cashews  
Neapolitan style Salsiccia (Italian sausage) fried with peperoni sott' aceto (traditional Neapolitan dish)  
Crispy grilled Lamb chops in yogurt dressing (1 per person)

### **Main course options – presented on the table in platters**

Forti's grass fed beef platter sliced into a tagliata of steak cuts  
Grilled prawns and served with a selection of sauces and risotto (2 per person)  
Lumaconi (our signature pasta) roast in the oven

### **Dessert**

Dessert platters including profiteroles served with crème anglaise, fresh fruit sorbet, cake selection

**R 430 per head**

## "Forti Amalfi Menu 2023" our classic individually served sit down menu suitable for all occasions

### **Starter**

Parma ham and melon  
Or  
Starter portion of gnocchi served in a creamy gorgonzola sauce

### **Main course**

Seared fresh filleted kingklip in a Beurre Blanc sauce with a medley of seasonal vegetables  
Or  
Grilled fillet steak with Port wine sauce with seasonal accompaniment  
Or  
Crispy slow roasted Eisbein with Apple sauce with seasonal accompaniment

### **Dessert**

Profiteroles and fresh fruit sorbet

**R 430 per head**

## "Forti Salerno Menu 2023" - Deluxe 4 course menu

### **Starter**

Trio of Prawns pan roasted in Nacional sauce

Or

Half portion of Gnocchi Arrabbiata

Or

Caesar salad

### **Sorbet Palate Cleanser**

### **Main course**

Fresh salmon served with Lemon Caper sauce

Or

Organic rib eye steak served with bearnaise sauce, vegetables and roast potato in duck fat

Or

900g grilled pork rib in our special basting served with vegetables and hand cut fries

### **Dessert**

Vanilla crème brulee with a crispy caramelised top

**R 500 per head**

## General Notes

We can also tailor special degustation (tasting) menus with a specially selected glass of wine with each course. For the perfect food and wine pairing please discuss all your function requirements with Forti (Lynnwood Bridge), Sonja (Brooklyn) or Cristiano (Time Square) in person. An Aperitif Bar is a strongly recommended addition to your party and can be assembled according to your requirements. These speed service as the waiters serve directly from your pre-set up bar station. You have the added advantage of you seeing exactly what you are charged for - preventing "rogue" orders that can allow your drinks tab to run out of control.

A full open bar will be served only upon request. It is preferable to pre-select wines for your function in consultation with our sommelier team. We often have really superb estate wines on monthly promotions, which while being very smart and presentable to your guests are at the same time great value. This also prevents wild requests from people in your function. We find that clients at functions when left to their own devices are very effective in searching out the most expensive wines on our wine list to order! This will prevent any unpleasantness or embarrassment later when faced with a shock on the bill.

Please note: we are not permitted to use **confetti cannons or smoke machines and similar devices** in our restaurants. Sound systems must be in place at least one hour before function commencement to prevent disruption of arriving guests. We cannot do events with outside DJ's due to noise restrictions. We request that nothing is placed with prestik or sticky tape to any of our wall surfaces. Any posters brought in must be free standing, pull up or on an easel.