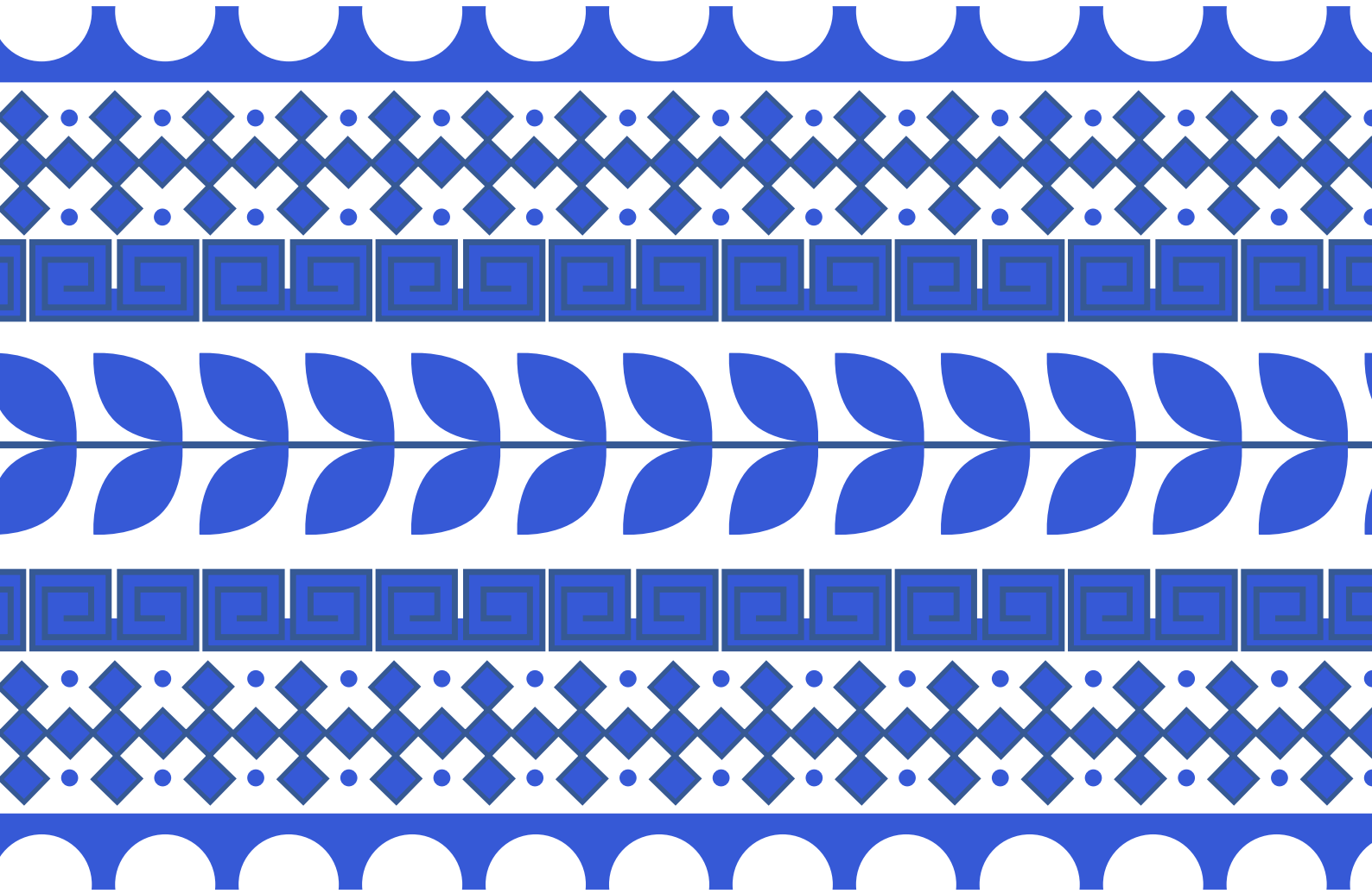


GREEK THEMED YEAR - END EVENING



The
Nut Farm

Yiasoo !!

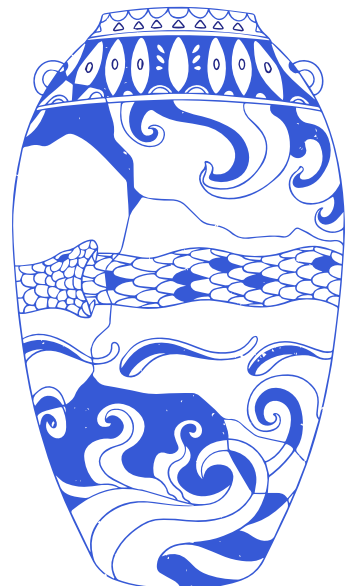
We are excited to offer a Greek themed year end party for your company! This party will transport you and your guests to the beautiful country of Greece, with its breathtaking scenery, rich history, and delicious cuisine.

From the decor to the menu, we will ensure that every detail is taken care of, so that you can relax and enjoy the festivities. The menu will feature traditional Greek dishes such as spanakopita, dolmades, and souvlaki, and so much more. We will also be doing a wine pairing with each course.

Don't miss out on this opportunity to celebrate the end of the year in style with a Greek themed party. Contact us today to start planning your event!

R33 Remhoogte, Skeerpoort, North West, 2032

Phone : 061 604 6612 | Email : hello@thenutfarm.co.za



PACKAGE

VENUE HIRE

R45 500



VENUE HIRE INCLUDES

Greek Themed table decor (long family styled dining table, regrettably no single table layout due to the styling of decor)

Decor styled entrance

Photo spot decor pocket

1x 22min Greek dance performance. (Includes dances like the zorba, kalamatianos, pentozali, ikariotikos and Zeb)

Fully stocked inside bar

- 1 Waiter per 10 guests
- 1 Barman per 50 guests
- 1 Function Manager
- Cutlery and crockery
- Use of venue from 16h00 until 24h00

CATERING PER HEAD (40 PAX MIN)

R960ph



CATERING PER HEAD INCLUDES THE FOLLOWING PER PERSON

A Welcome cocktail on arrival

Floating canapés served by waiters

Plated course consisting of Starters, mains and dessert

3x Greek plates for plate smashing

Fun Fact

Today, Greece is one of the biggest olive oil-producing states in the world, yielding over 300,000 tonnes of olive oil each year from an impressive 132 million olive trees.



MENU

Welcome hour

FLOATING CANAPÉS

Greek meatballs
Spanakopitas - spinach & feta
Falafels - Chickpea balls
Crumbed halloumi
Beef Souvlaki - Beef kebab

Starter

MEZE PLATTER FOR THE TABLE

Calamata olives
Hummus
Calamari
Pita bread/Pita chips
Fresh cocktail rosa tomatoes
Baby cucumbers
Marinated feta cheese
Dolmades - rice stuffed vine leaves
Marinated vegetables

Main

Greek Lamb shank, lemon roast potatoes with feta dressing
served with orange & ginger carrots

Dessert

Greek Honey Cake served with vanilla cream sauce,
baklava crumble and garnished with pecan lace cookie

