



moyo Zoo Lake Year End Celebrations

Valid for 10 or more guests.

Available from 1 November 2018 until 14 December 2018.

Year End Communal Feast 1 – R275 per person

Served Mondays - Wednesdays ONLY

A communal feast served to table for guests to share

Arrival

moyo bread platters (v)

*Crisp Moroccan flat bread drizzled with olive oil and Dukkah spice and
Tunisian flat bread served with chickpea and chilli dip*

Starters

Free State sweet potato soup (v)

Creamy sweet potato soup garnished with sweet potato crisps, served with cocktail pumpkin rolls

moyo house salad (v)

*Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion,
roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds,
dressed with mustard herb dressing*

Main Course

Spicy North African chicken

*Chicken, braised with pearl onions, ginger, garlic, coriander and cumin seed, in a rich chicken stock,
with butternut and cinnamon stick, finished with honey and fresh coriander*

Beef dombolo

Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings

Sides (v)

Moroccan rice, African spinach and nhopi dovi (Zimbabwean pumpkin and peanut purée)

Dessert (v)

Decadent moyo chocolate brownies

*moyo's cross between a cake and cookie, with walnuts,
drizzled with custard and chocolate sauce, served with vanilla ice-cream*

Vegetarian dietary requirement main course option on request

Surcharge(R45pp) on numbers exceeding more than 15% of the total group

3 Bean curry potjie(v)

*Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato base gravy, spiked with Malay masala
(Individually plated)*

moyo[®]
Celebrate Africa

www.moyo.com
info@moyo.com
F: moyosa | T: moyosa



JOHANNESBURG moyo Melrose Arch +27 (11) 684 1477/8 | moyo Zoo Lake +27 (11) 646 0058
DURBAN moyo Ushaka +27 (31) 332 0606
CAPE TOWN moyo Blouberg +27 (21) 286 0662 | moyo Kirstenbosch +27 (21) 762 9585

Zoo Lake Year End Buffet Feast – R295 per person

Eat as much as you like

Minimum of 150 guests Mon – Wed and available Thursday - Sunday

Please speak to your event specialist should you want a private buffet.

Cold Starters

Dips, spreads and pickles (v)

Olive tapenade, muttabal, chilli spiked chickpea dip, Dukkah carrot and white bean pate

Hot Starters

Peri peri chicken liver pot

West Coast mussels

Chef's choice soup

All complemented with our homemade moyo bread selection (v)

Assorted cocktail rolls, garlic rolls

Salad Bar

Build your own (v)

Lettuce, feta, olives, red onion, butternut cubes, cherry tomatoes, green beans, crunchy spiced chickpeas, mixed seeds, cucumbers, melba toast, sliced harissa grilled chicken

Rainbow slaw (v)

Red cabbage, white cabbage, carrots, green onions and coriander with mayonnaise dressing

Potato salad (v)

New potato, spring onion, fresh parsley, hard-boiled eggs, cream mayonnaise

Pickled vegetable salad (v)

Seasonal vegetables pickled with coriander, fennel and mustard seeds in pickling vinegar with garlic

Beetroot salad (v)

Steamed baby beetroot with mint

Grilled halloumi & green bean salad (v)

Chargrilled halloumi, crispy green beans, sweet cherry tomatoes, cucumber ribbons, sesame seeds and chilli lemon dressing

Abampofu salad (v)

Coarsely chopped cucumber, red onion, tomatoes, feta and peppadews

Curried peach pasta salad (v)

Peaches, green pepper, pasta and curried mayonnaise

Braaiied corn, zucchini and baby spinach salad (v)

Braaiied corn wedges, grilled zucchini ribbons, baby spinach and feta dressed with lime zest, dijon mustard and coriander

Dressings (v)

Herb dressing, honey mustard dressing, olive oil and balsamic vinegar



Tagines & Potjies

Served with Ujeqe (Dombolo Bread)
Tomato bredie
Three bean curry (v)
Mala mogodu
African style ox tripe cooked with onions

Shisa nyama

Grilled to perfection before your eyes
Grilled chuck
Chicken pieces in barbeque or peri peri
Boerewors
Lamb sosaties
Skilpadjies

Live cooking

Seafood
Cape Malay grilled pickled fish
Seared calamari
Calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter

Vegetarian

Vegetarian skewers
Grilled mealies
Flame grilled cauliflower steaks
Served with chickpea and olive tapenade
Vegetarian Meatballs served in a Moroccan inspired coconut sauce

Sides (v)

African spinach (Mfino)
Potato Bake
layers of thinly sliced potato baked in cream and herbs
Phutu & sheba
Pan fried seasonal vegetables
Basmati rice
Old Fashioned Broccoli and Cauliflower bake
Samp & beans
Cinnamon roast butternut wedges
Pan fried Zulu cabbage
Afrikaans green beans and potato
Egyptian Koshari
Traditional dish of rice, chickpeas, macaroni and lentils topped with a spicy tomato relish

moyo[®]
Celebrate Africa

www.moyo.com
info@moyo.com
F: moyosa | T: moyosa



JOHANNESBURG moyo Melrose Arch +27 (11) 684 1477/8 | moyo Zoo Lake +27 (11) 646 0058
DURBAN moyo Ushaka +27 (31) 332 0606
CAPE TOWN moyo Blouberg +27 (21) 286 0662 | moyo Kirstenbosch +27 (21) 762 9585

Dessert

Banoffee tartlet
Lemon meringue cups
Malva pudding with custard
Fruit salad
Koeksisters
Bread & butter pudding
Crème brûlée
Chocolate mousse cups
Hertzoggies
Mixed berry trifles
Baked sago crumble
Crustless Milk tart
4 flavours of ice cream with condiments

***Menu items are subject to availability and will be replaced with a suitable option should it be required.
A 10% gratuity will be added to the final bill.***

***Some food items may contain nuts, sesame seeds and egg. Should you or your
guests be allergic to any food item, please request information regarding the ingredients prior to ordering***

***For more information and bookings please contact 011 646 0058 or zoolake@moyo.com
We hope to host you for an unforgettable moyo experience***

moyo
Celebrate Africa

www.moyo.com
info@moyo.com
F: moyosa | T: moyosa



JOHANNESBURG moyo Melrose Arch +27 (11) 684 1477/8 | moyo Zoo Lake +27 (11) 646 0058
DURBAN moyo Ushaka +27 (31) 332 0606
CAPE TOWN moyo Blouberg +27 (21) 286 0662 | moyo Kirstenbosch +27 (21) 762 9585

Booking Form 2018

Thank you for considering **moyo** Zoo Lake as the venue for your Year End Celebration.
We look forward to hosting you in true **moyo** style!

Should you wish to proceed with booking your event with us please complete the following details so that we can provide you with a quotation for your event.

| | |
|---------------------|--|
| Name: | |
| Company: | |
| Tel: | |
| Email: | |
| Date: | |
| Time: | |
| No of Guests | |

EXCLUSIVITY CLAUSE: Please note that should you require one of our areas for your exclusive use, we will levy a venue exclusivity charge that will change according to your numbers. Should numbers drop, the venue charge will increase accordingly. Should numbers increase, the venue charge will decrease.

Year End Celebration Detail:

Please supply the following information:

Please tick your preferred menu box below:

Communal Feasting Menu 1 R255 pp

African Buffet Feast R295 pp

Specific dietary requirements:

moyo is able to cater for vegetarian, kosher and halaal guests. Kosher and halaal units will be ordered from certified suppliers, please advise how many units would be required.

Vegetarian: _____

Halaal : _____

Kosher: _____

Other dietary information: _____

Bar Budget in ZAR (this excludes 10% service charge)

Drinks to be included in the bar budget i.e. wines, spirits, beers, soft drinks

Pre-selected wines – suggestion pre select 2 red wines and 2 white wines from our wine menu

Do you require wheelchair access?

Please advise whether or not you require parking tickets for your function?

Please note that parking facilities may vary per restaurant, please consult with your celebration coordinator.

Payment Details

| | |
|--|--|
| Client Invoicing Details | |
| Name/Company | |
| Postal Address | |
| Company VAT number | |
| Telephone | |
| Contact person | |
| Date of celebration | |
| Name of person responsible for payment & contact details | |
| Payment method | |

Please note that the any outstanding balances for food, drinks, and extras must be settled before the date of your event.

Please note we do not accept cheques