



**Thank you for expressing an interest in The Meat Co as a potential venue for your function.**

Enclosed herewith for your reference is a comprehensive package detailing our delicious range of set menus available at The Meat Co, Melrose Arch for group bookings or special functions.

Our reservation terms and conditions and a directional map are included.

The Meat Co is a global trendsetter in steakhouse dining, with 14 stores globally. Specialising in steaks you'll leave home for ....The Meat Co group is world-renowned for lifting the design and décor of its restaurants out of the realms of the traditional steakhouse and provides outstanding venues for the hosting of corporate meetings, conferences and private functions - including birthday celebrations, product launches, cocktail parties, weddings and anniversaries.

From arranging an intimate dinner for 2 to a 200-person exclusive restaurant buy-out, our professional and friendly staff will be there on-hand to assist you organise your function every step of the way.

The sumptuous private dining rooms at The Meat Co, Melrose Arch are available to be used exclusively for your next event. These private rooms are sophisticated and elegantly decorated and exude a warm and inviting atmosphere:

- BALCONY TABLE**  
Seats 4 people and overlooks the square and is ideal for a romantic or private meeting.
- PLATINUM LOUNGE**  
Seats 8 – 10 people, equipped with a TV and can be used for intimate or private functions. Smoking is permitted.
- BOARDROOM**  
Seats 10 – 12 people and consists of one long “boardroom style” table for business meetings etc. In winter, a fireplace is available.
- AFRICA ROOM**  
Seats up to 20 guests. This room can be arranged in a number of different formats
- BUSINESS ROOM**  
Seats up to 30 people and has its own balcony for smoking.
- COLONIAL ROOM**  
Seats up to 80 people with its own private entrance and balcony for smoking.

Tailored packages can be arranged to meet your individual needs and budgets and will be priced accordingly. Kosher & Halaal meals can be arranged when confirming your reservation. All extras, such as flowers, drinks on arrival, corporate gifts, audio visual equipment etc will be accordingly charged for.

Please take the time to read our terms & conditions. Should you have any queries, please do not hesitate to contact us at the restaurant of your choice.

We look forward to hosting your next function and creating a memorable dining experience at The Meat Co.

Yours faithfully

MARILIZE GRIFFITHS  
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# » Set Menu A

Set Menu A  
R 265.00 pp

## » Starter

### Grilled Halloumi Cheese

Halloumi slices served with Mediterranean vegetables, drizzled with rocket oil and aged balsamic.

OR

### MoÁambique-Style Chicken Livers

Chicken livers pan-fried in a peri-peri sauce with onions, garlic, chilli and peppers

OR

### Boerewors

Flame-grilled South African sausage with African polenta and spicy chakalaka sauce

OR

### House Salad

Fresh mixed salad leaves with cucumber, tomatoes, carrots, peppers, Spanish onion and avocado, tossed with orange vinaigrette.

## Main «

### Lamb Chops

Karoo Lamb, flavoured with fresh mint and glazed in a sweet honey sauce

OR

### Sole

Whole sole, lightly dusted in 4 pepper spice, pan-fried, and served with lemon and fresh herb butter

OR

### Grilled Chicken Breast

Flame-grilled, marinated in your choice of lemon & herb, peri-peri, or BBQ

OR

### 300g Sirloin Steak

Selected grain fed cuts, wet aged to perfection on our premises. Flame-grilled with our unique house basting or black pepper crust.

All the above are served with onion rings and your choice starch:  
chips, baked potato, rice or mash

## » Dessert

### Sorbet

A trio of fruit flavours

OR

### Ice-cream and Hot Chocolate Sauce

Creamy vanilla ice-cream with hot chocolate sauce

OR

### Chocolate Mousse

Rich, decadent dark chocolate



# » Set Menu B

R 285.00 pp

## » On Arrival

Cheese and Garlic Baguettes on the table

### Starter «

#### Halloumi Cheese

Layered with sun-dried tomatoes, roquette and toasted almonds

OR

#### Mussels

Half-shell New Zealand mussels, simmered in garlic and white wine cream

OR

#### Baby Calamari

Grilled in lemon scented olive oil with garlic and served with lemon butter

OR

#### Caprese Salad

Tomato, Mozzarella, onion, drizzled with basil pesto

## » Main

#### Lamb Chops

Karoo Lamb, flavoured with fresh mint and glazed in a sweet honey sauce

OR

#### Fillet Mignon

Medallions of beef with crispy bacon, served on crusty croutons and smothered in a creamy mushroom sauce

OR

#### Kingklip Fillet

Turmeric and chilli marinated Kingklip fillet, pan-fried and served with pumpkin ragoût and peach and onion chutney or served with Thermidor sauce

OR

#### Pork or Beef Spare Ribs

600g Rack glazed in our famous sauce

All the above are served with onion rings and your choice starch: chips, baked potato, rice or mash

## Dessert «

#### Malva Pudding

Traditional South African baked dessert

OR

#### Cheese Cake

OR

#### Ice-cream and Hot Chocolate Sauce

Creamy vanilla ice-cream with hot chocolate sauce

# » Set Menu C

R 350.00 pp

## » On Arrival

Cheese and Garlic Baguettes on the table

## Starter «

### Deep-fried Camembert

Garlic and rosemary studded camembert, deep-fried, served with croutons, pickled walnuts and cranberry jam

OR

### Prawn Avo Cocktail

Sweet chilly Prawn, iceberg lettuce wedge topped with mango salad, served with cocktail sauce

OR

### Carpaccio

Thin slices of game/beef loin, with our Chef's special herb pepper. Served with beetroot slices, fried capers, rocket leaves, shaved Parmesan and horseradish cream

OR

### Greek Salad

Fresh lettuce tossed with cherry tomatoes, cucumber, Calamata olives, Spanish onions, peppers and Greek feta cheese

## » Main

### Spatchcock Chicken

Flame-grilled and basted with our unique lemon and herb or peri-peri sauce

OR

### 500g Fillet Steak

Flame-grilled with our unique house basting or black pepper crust

OR

### Kingklip Fillet

Turmeric and chilli marinated Kingklip fillet, pan-fried and served with pumpkin ragoût and peach and served with Thermidor sauce

OR

### Pork or Beef Spare Ribs

1kg Rack glazed in our famous sauce

All the above are served with onion rings and your choice starch: chips, baked potato, rice or mash

## Dessert «

### Malva Pudding

Traditional South African baked dessert

OR

### Cheese Cake

OR

### Chocolate Mousse

Rich, decadent dark chocolate