

101 MEADE

RESTAURANT & BAR

PRIVATE EVENT SET MENUS

WWW.101MEADE.CO.ZA



EVENTS AT 101

Our event space and dining venue provides a spectacular setting for private occasions in George. Weddings, birthday parties, anniversaries, corporate functions and celebrations will all find a home in our versatile, private event space.

The 101 Meade philosophy of generous hospitality paired with the elegant setting provided by our impressive event space is sure to result in a memorable occasion or business function.

Take in the ambiance of our private room, enjoy a taste of our unique & curated set menu offerings & wine list. At 101 we are all about enjoying a taste of the good life and celebrating moments, whether big or small.

Our dedicated events coordinator will liaise with you personally to guide you through your booking & requirements.

Get in touch today: events@wildroutegroup.co.za



SET MENU
MENU OPTION 1

R295 PER PERSON | MINIMUM 10 GUESTS

A duo of home baked breads & flavoured butter

MAIN COURSE

CAJUN GRILLED CHICKEN

Cajun grilled chicken breast, sautéed vegetables, roast sweet potato gorgonzola & spinach sauce

MATURE BEEF SIRLOIN

250g Flame grilled sirloin, rustic chips, Asian slaw, green peppercorn & brandy sauce

TOGARASHI NOODLES

Flat rice noodles, fried tofu, roast red peppers, broccoli
Spring onion, coriander, chilli, mung bean sprouts, togarashi dressing, lemon

DESSERT

APPLE CRUMBLE

Spiced apple, raisin ginger nut crumble, salted caramel ice cream

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SET MENU
MENU OPTION 2

R385 PER PERSON | MINIMUM 10 GUESTS

A duo of home baked breads & flavoured butter

STARTER

FRENCH ONION SOUP

Caramelized onion soup, emmental, brioche crouton, chives

TANDOORI CHICKEN FRITTERS

Pulled chicken, caramelized onion, ginger, tamarind chutney
Coriander salsa, smoked aioli

MAIN COURSE

CAJUN GRILLED CHICKEN

Cajun grilled chicken breast, sautéed vegetables, roast sweet potato
gorgonzola & spinach sauce

MATURE BEEF SIRLOIN

250g Flame grilled sirloin, rustic chips, Asian slaw, green peppercorn & brandy sauce

EXOTIC MUSHROOM RISOTTO

Shimeji, king oyster & shiitake mushrooms, forest mushroom stock, parmesan & truffle oil

DESSERT

CRÈME BRÛLÉE

Vanilla crème brûlée, burnt Swiss meringue, seasonal berries

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SET MENU
MENU OPTION 3

R465 PER PERSON | MINIMUM 10 GUESTS

A duo of home baked breads & flavoured butter

STARTER

PATAGONIA BABY SQUID & CHORIZO

Deep fried calamari, chorizo, smoked confit garlic mayo, speckboom salsa, lemon

FRENCH ONION SOUP

Caramelized onion soup, emmental, brioche crouton, chives

FISH NAAN TACOS

Fried fish bite, bobotie crème fraîche, pickled red onion relish, chilli & coriander

MAIN COURSE

RED TANDOORI CHICKEN CURRY

Red tandoori chicken curry, raita, fried onion rings, fresh naan, lemon scented turmeric rice, tamarind chutney

KINGKLIP

Ginger & mirin kingklip, bobotie crème fraîche, miso honey glazed sweet potato
Half shell mussels, lime & coconut infused sauce

STEAK ESCARGOT

Grilled 250g sirloin, snails, creamy gorgonzola & spinach sauce, roast garlic mash
sautéed tender stem broccoli

EXOTIC MUSHROOM RISOTTO

Shimeji, king oyster & shiitake mushrooms, forest mushroom stock, parmesan & truffle oil

DESSERT

CHEESE CAKE

Baked lemon cheese cake, lemon curd topping, chantilly cream, berry compote

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SET MENU
MENU OPTION 4

R495 PER PERSON | MINIMUM 10 GUESTS

A duo of home baked breads & flavoured butter

STARTER

TOGARASHI TUNA

Sashimi tuna, togarashi dressing, avocado, Asian micro leaf salad
crispy wonton crackers, ponzu aioli

JAPANESE BEEF SHORT RIB

Japanese pulled beef short rib, roast bone marrow, pickled radish, coriander
spring onion & chilli, turmeric crostini

FOREST MUSHROOM PARFAIT

Creamed mushroom parfait, pickled onion, marinated shiitake, roosterkoek
toasted pine nuts

MAIN COURSE

RED TANDOORI CHICKEN CURRY

Red tandoori chicken curry, raita, fried onion rings, fresh naan
lemon scented turmeric rice, tamarind chutney

KINGKLIP

Ginger & mirin kingklip, bobotie crème fraîche, miso honey glazed sweet potato
half shell mussels, lime & coconut infused sauce

BEEF FILLET & PRAWNS

Grilled fillet, 3 deshelled prawns, creamy prawn bisque, rustic chips & rocket salad

OSTRICH FILLET

Grilled ostrich fillet, smoked potato croquettes, forest mushrooms, cauliflower purée
glazed baby onions, pink peppercorn brandy sauce

EXOTIC MUSHROOM RISOTTO

Shimeji, king oyster & shiitake mushrooms, forest mushroom stock, parmesan & truffle oil

DESSERT

DARK CHOCOLATE MARQUISE

Dark chocolate Marquise, mirror glaze, burnt Swiss meringue, toasted sesame brittle
berry gel & orange dust

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BUSINESS BREAKFAST MENU

R265 PER PERSON | TWO COURSE MENU

Homemade Cranberry & Apricot Granola, Lemon Yoghurt & Berry Compote

THE BUSINESS

Pork Sausage, Grilled Bacon, Sautéed Mushrooms
Scrambled Eggs, Artisan Toast

OR

101 BENEDICT

Grilled Smoked Back Bacon, Poached Eggs, Baby Spinach
Sautéed Mushrooms, Artisan Toast & Hollandaise Sauce

OR

AVOCADO DELUXE

Fresh Avocado, Whipped Feta, Red Onion, Pickles, Candied Pecan Nuts
Rocket, Heritage Tomatoes on Artisan Bread

Includes mini juice and tea or coffee.

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HIGH TEA MENU

OPTION 1

R275 PP EXCLUDING GRATUITY

A Selection of

Mini Bacon & Mushroom Quiches
Sunblush Tomato, Basil Pesto, Provolone Cheese Tartlet
Smoked Salmon Cream Cheese with Dill Tartlet
Mini Cucumber & Chicken Mayo Sandwich
Carrot Cake cupcakes with cream cheese icing
Lemon Tart with Burnt Swiss Meringue

Includes One Coffee/Tea Per Guest

OPTION 2

R325 PP EXCLUDING GRATUITY

A Selection of

Chicken Mayo With Crispy Pancetta On Bruschetta
Mini Smoked Salmon & Dill Quiche
Egg Mayo Croissants with Crispy Bacon
Bobotie Vetkoek with Curried Creme Fraiche
Mini Chocolate Eclairs
Mini Scone With Preserves and Chantilly Cream
Mini South African Milk Tart
Mini Lemon with Swiss Meringue Tartlet

Includes One Coffee/Tea Per Guest

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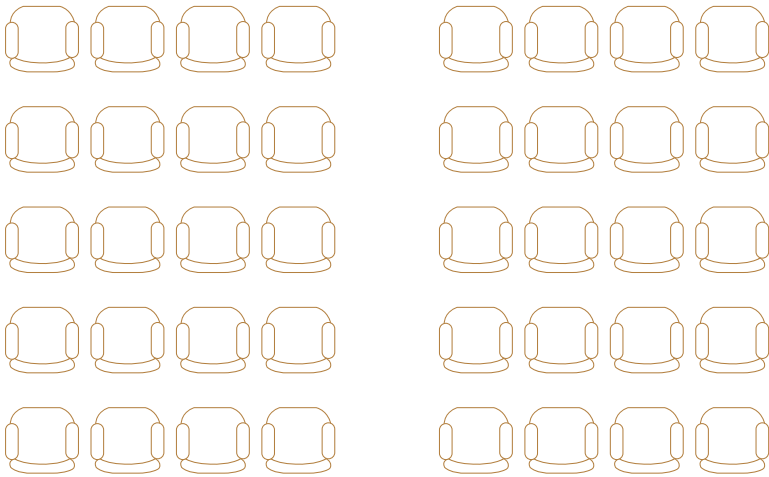
THE GALLERY ROOM

SEATING SETUPS

CINEMA STYLE

Maximum 40 pax

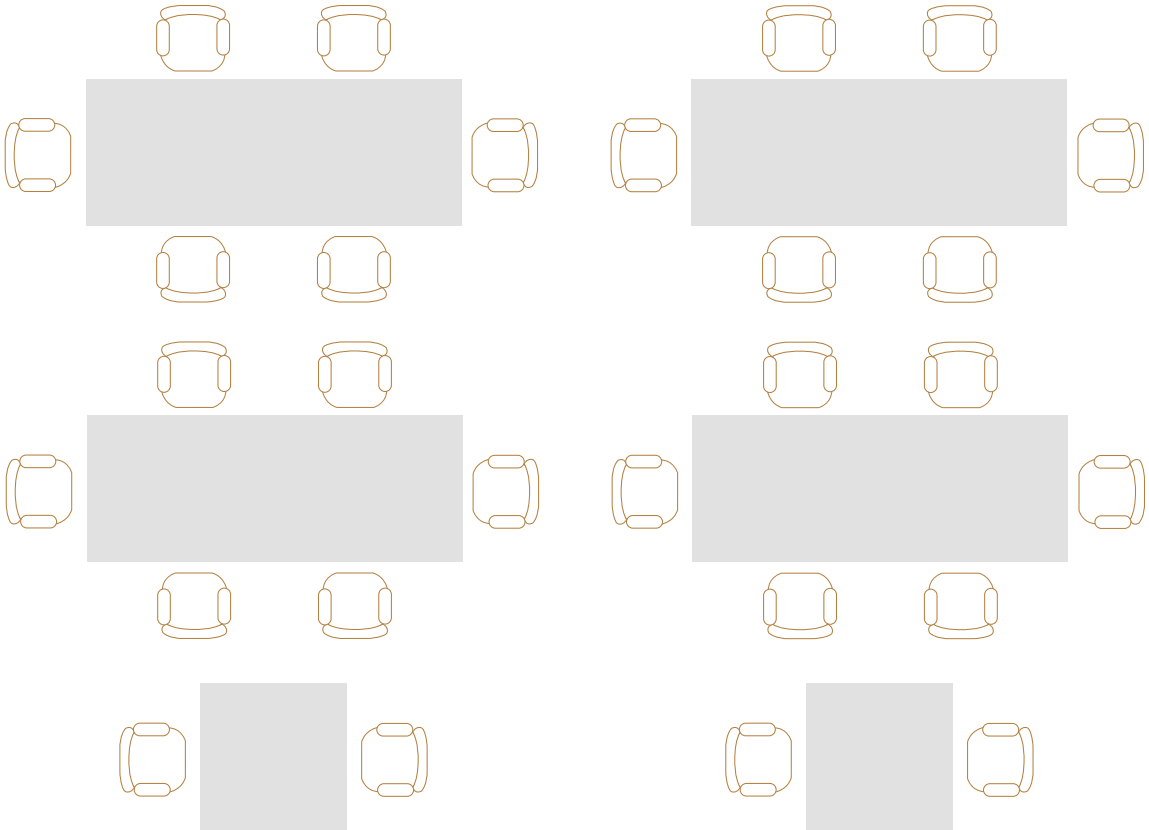
TV



CLASSROOM STYLE

Maximum 28 pax

TV

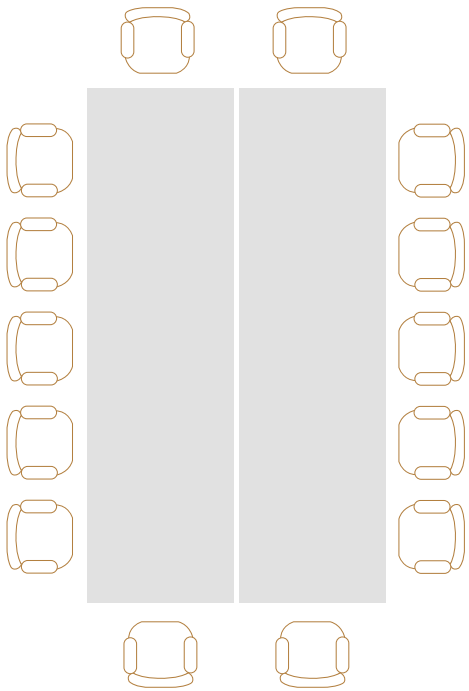
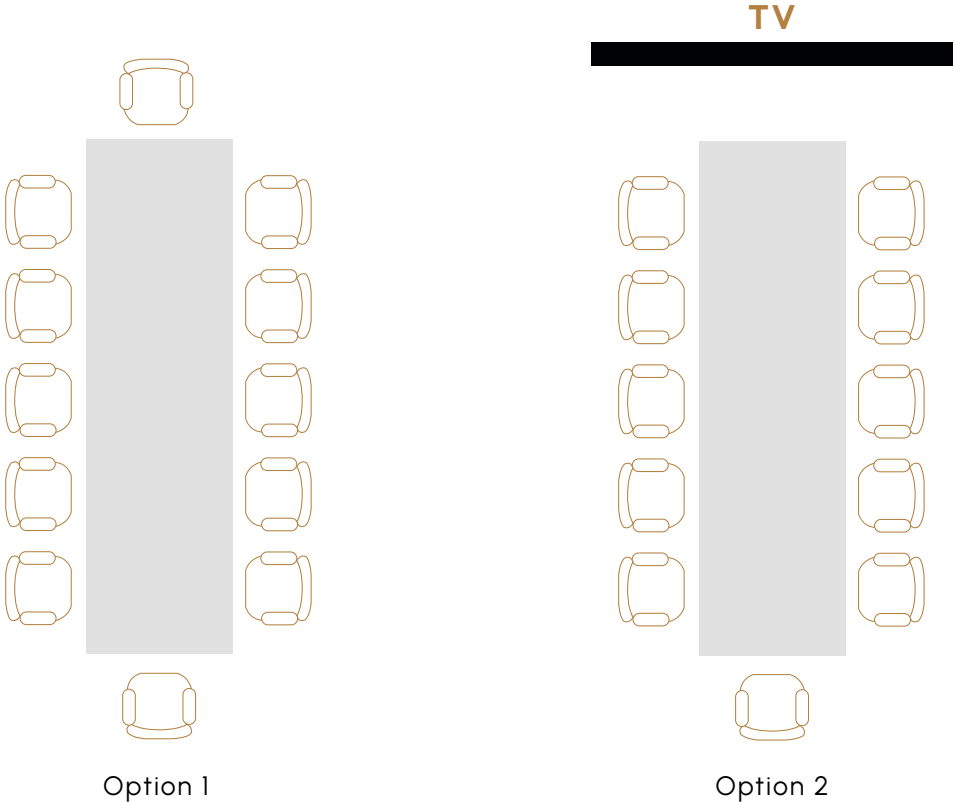


THE GALLERY ROOM

SEATING SETUPS

BOARD ROOM STYLE

Maximum 30 pax



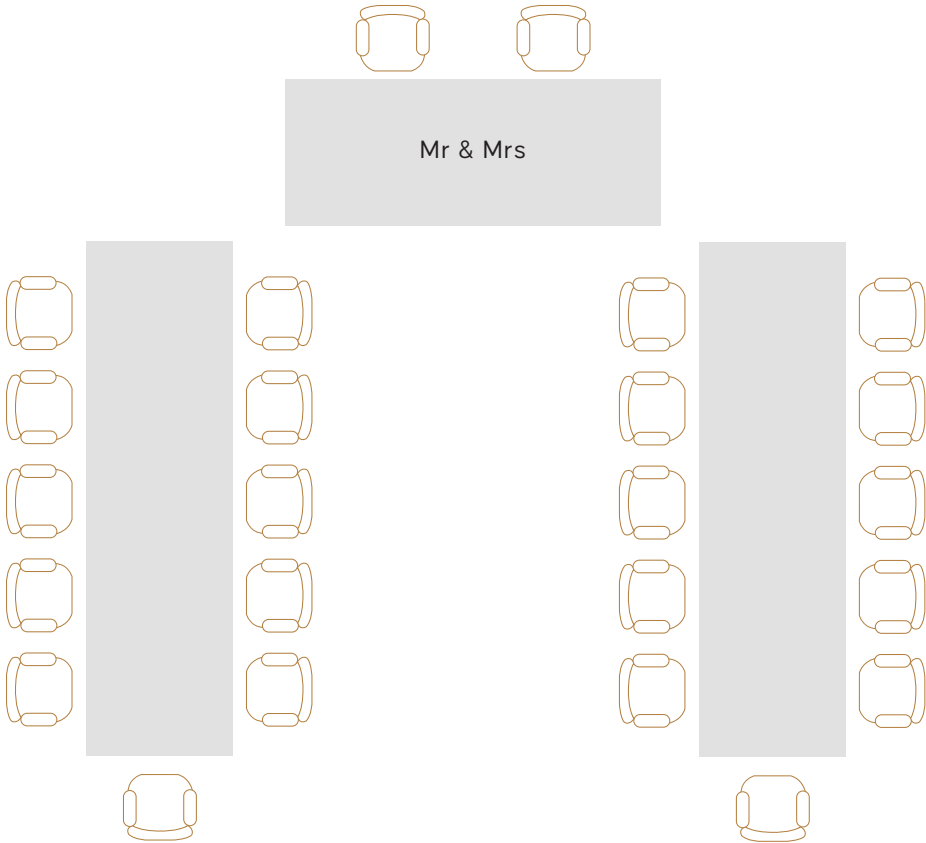
Option 3

THE GALLERY ROOM

SEATING SETUPS

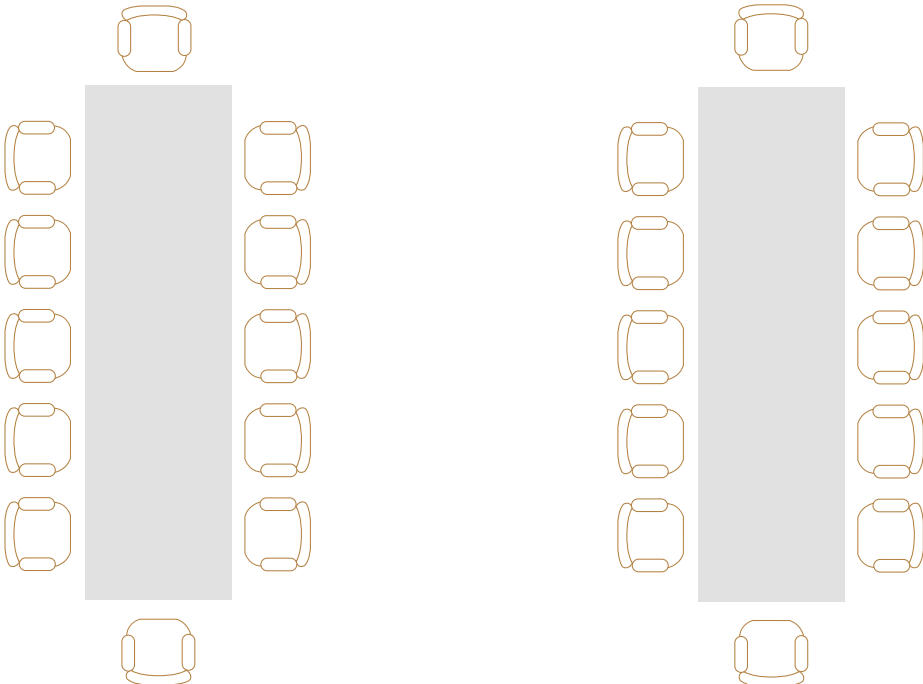
WEDDING SETUP

Maximum 30 pax



BIRTHDAY/ 21ST/ PARTY /BUSINESS DINNER/ FAMILY / REUNION / CASUAL

Maximum 30 pax



THE GALLERY ROOM

©STS & TERMS

THE GALLERY ROOM

We have created a very stylish private room, ideal for more personal events which can seat up to 30 guests. The Gallery Room is air conditioned and exhibits artwork by local artists from the Cape Palette gallery room.

GALLERY ROOM HIRE COSTS

We hire out our gallery room at R150 per hour, however for parties and business meetings dining in the gallery room we waive the venue hire charge.

DEPOSIT

A 25% Deposit is required within 10 working days of making a reservation to secure your booking which is non-refundable. The balance to be settled in FULL 5 days before the event (beverages may be settled in full on the day of the event.)

Please provide us with all your company details for pro forma and invoice purposes.

101 Banking Details
101 Meade (Pty) Ltd
Bank: Capitec Business George
Account No: 1052754961

MENU COSTS

Menu prices based on menu selected.
For dietary requirements please notify us when choosing your menus.

NO CORKAGE ALLOWED.

OTHER DETAILS

Final numbers to be confirmed 48 hours prior to your event. No shows will be charged in full. Booking confirmation on receipt of deposit. On paying a deposit you acknowledge and accept the terms and conditions as per invoice.

10% Gratuity charge will be added to the total final bill.

NOTES

For all events you will have access 1 hour prior to the event to decorate tables. All additional equipment hire has to be agreed upon 72 hours prior to the event.

WIFI in the restaurant is capped to 250 megabytes per device.

