



VIVARI
HOTEL AND SPA
BY MANTIS

CELEBRATION
PORTFOLIO

TABLE OF CONTENTS

Your perfect venue.

03	VIVARI CELEBRATIONS
04	JALA PAVILION - THE CELEBRATION VENUE
05	PACKAGES
	VENUE INCLUSIONS
07	CELEBRATION MENUS
12	CONTACT

VIVARI CELEBRATIONS

Rooted in Sanskrit mythology, Vivari is a soulful expression of holistic upliftment. A harmonious utopia that's intuitive to every guest's needs.

Get the most stylish start to your celebration against a striking backdrop of the most magnificent surroundings. Jala Pavilion, our sophisticated, intimate multi-purpose venue, allows for the seating of 110 guests in banqueting set-up or 200 guests cocktail-style.

The modern location features spacious architecture with a glass front that provides breathtaking views of the winding walkways through the garden with its imposing trees and tranquil river. Its sleek architecture and simplistic décor allow you to individualise your celebration to your exact vision.



JALA PAVILION THE CELEBRATION VENUE

Jala Pavilion can be hired for a minimum of 80 guests.

VENUE INCLUSIONS

Forest Garden for pre-welcome drinks and canapés

Perspex podium

10 cocktail tables

Wooden easel for the seating arrangement

Round banquet tables seating a maximum of 8 guests per table in Jala Pavilion

Clear phoenix chairs with white cushions and no arms

Cutlery, crockery and glassware

White or black tablecloths and napkins

Cake table and gift table

Area and table for DJ with a tablecloth and chairs

Unlimited complimentary Vivari Artesian bottled still water

Experienced Wedding Coordinator and Banqueting Manager

Lockable safe for cash gifts

Fully stocked bar (payable on consumption)

Secure parking with 24-hour security

Beautifully manicured and landscaped gardens for capturing your special moments

Venue hire for up to 8 hours from the start of the event

Excludes flowers, candles and any additional decor.

We have a list of preferred decor specialists, we can recommend on request.

EXCLUSIVE VENUES WHICH INCLUDE DEDICATED STAFF

Private Dining room which seats 16 pax

Pool Boma includes fire set up which seats 20 pax

Mandala Boma which includes fire setup which seats 30 pax

Forest Garden which seats 80 pax

Exclusive use of upstairs restaurant which seats 40 pax

Exclusive use of upstairs Bar which seats 30 pax

Exclusive use of both upstairs bar and restaurant which seats 70

THE CELEBRATION
DETAILS



CELEBRATION MENUS

CELEBRATION MENUS

COCKTAIL MENU

CANAPÉS - (minimum of 6 required if excluding floating buffet/plated menu and to include one vegetarian option)

- Mini chicken cup topped with mango and chilli salsa served on fresh limes
- Smoked chicken and corn slaw wrap with yoghurt mayonnaise dressing and fresh coriander
- Asian style fried chicken winglets with a mild garlic and chilli sticky dipping sauce
- Potato rosti topped with crème fraiche, swirl of smoked salmon and fresh dill
- Marinated prawn skewers served with a wasabi mayo
- Smoked Trout with Mango Salsa on Crostini
- Crostini of roast beef, tomato jam & rocket
- Beef chimichurri skewers with chipotle aioli
- Potato samosas with mango pickle and tamarind chutney (V)
- Haloumi pops, with lemon wedges & cranberry sauce (V)
- Individual cherry tomato tarte tatin with caramelised onions, drizzled with basil puree and topped with micro herbs (V)
- Crystal spring rolls with ginger soy dipping sauce (V)
- Butterscotch creamy Italian dessert served in small glasses
- Mini Pavlova served with vanilla bean cream and topped with seasonal fruits

FLOATING BUFFET

A more substantial meal served in bowls. Guests to select six, with at least one being a vegetarian option

- Thai red beef curry, fragrant jasmine rice topped with toasted shaved coconut
- Lamb shwarma bowl koftas and chopped salad topped with crumbled feta, hummus and tzatziki
- Poke bowls filled with salmon, brown rice, edamame, seasonal salsa and topped with a light soy dressing
- Tempura battered hake on bamboo plates with bistro fries, lemon wedges and ginger coriander aioli
- Ginger and soy glazed salmon on a fennel salad with dill and parsley
- Chicken and wild mushroom pot pies, with thyme and parsley
- Thai green chicken curry with green beans served on jasmine rice and fresh coriander
- Roast rosa tomatoes, creamy feta and basil pesto, tossed in penne pasta (V)
- Roasted root vegetables, tossed with baby spinach, served with goat's cheese, balsamic reduction and toasted seeds (V)
- Baked cheesecake, citrus ganache and orange
- Decadent chocolate brownie, honey comb, vanilla ice cream and fresh berries

PLATED MENU OPTIONS

- 2 course: Select 1 starter & 1 main or 1 main & 1 dessert
- 2 course: Select 2 starters, 2 main courses
- 3 course: Select 1 starter, 1 main course and 1 dessert
- 3 course: Select 1 starter, 2 main courses and 1 dessert
- 3 course: Select 2 starters, 3 main courses and 2 desserts

STARTER

- Mushroom ravioli, sage butter, parmesan cream, crispy leeks
- OR**
- Corn cakes topped with avocado salsa, smoked trout and micro herb salad

OR

Salad of beetroot and grilled brinjal, with confit baby tomatoes and haloumi, topped with fried capers and a lemony parsley dressing

MAIN COURSE

Confit chicken supreme set on braised greens served with fondant potato, spiced carrot puree and a creamy thyme & mushroom jus

OR

Rare roast rump, sliced and served with potato dauphinoise, mushroom cream, pan fried wild mushrooms and herb salad

OR

Grilled tilapia fillets with lemon butter sauce, crushed new potatoes and herb salad *Seasonal

OR

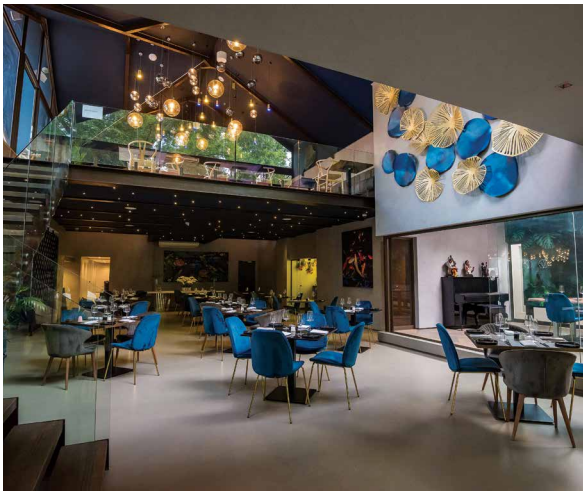
Melanzane parmigiana stack with grilled aubergine and zucchini layered in a rich smoky tomato and basil jus, served with parmesan dust and fine herbs (V)

OR

Spinach and ricotta gnocchi on smoked tomato jus, topped with brinjal chips, garnished with parmesan dust and a micro herb salad (V)

DESSERT

- Apple crumble semifreddo frozen apple nougat with ginger crisp and honeycomb
- OR**
- Dark chocolate mousse, chocolate chip shortbread, roast berries
- OR**
- Cinnamon pavlova with granadilla, whipped cream and toasted almonds



Contact our experienced and professional coordinators to arrange
a site inspection of our state-of-the-art celebrations venue,
or to request a quotation for your special day.



VIVARI
HOTEL AND SPA

BY MANTIS

Vivari Hotel and Spa
PO Box 576, Featherbrooke, 1739
1 Riviera Lane, Featherbrooke Ext 8, Johannesburg, 1732, South Africa
Telephone +27 (0)10 594 4100
info@vivarihotel.co.za | vivarihotel.co.za