



ROOF GARDEN BAR BROCHURE

2024

Thank you for considering the venue
Roof Garden Bar for your upcoming event.
The following information is useful to know and
consider before finalising your booking with us.

ROOF GARDEN BAR


PORT ELIZABETH



FIRST THINGS FIRST

WHAT YOU NEED TO KNOW BEFORE YOU BOOK.

The Roof Garden Bar has been designed around the desire to create a private multi-purpose art and performance venue that gives artists, event organisers and members of the public the opportunity to host top-quality events in a unique and safe venue.

 Follow us for updates
@roofgardenbarpe

Contact Us
roofgardenbar@33chapel.co.za
076 174 2927

ABOUT ROOF GARDEN BAR

THE SPACE HAS THE FOLLOWING FEATURES



Venue Capacity

250 people - casual
150 - seated

Not included

DJ Equipment/Lighting
Catering Equipment (No Cutlery and Crockery)
Decor Packages

Furniture included

8 x 8 seater wooden tables
10 x 10 seater wooden tables
4 x wooden outdoor couch lounges
10 x Couch pockets with coffee tables
4 x wooden bunk lounges
9 x Blue-top 4 seaters

Facilities

15 x 15 vinyl tent
Private pergola area
6m Rustic Bar
Bedouin tent
2 x toilets Female
2 x toilets Male and 3 x urinals
bathrooms, hand soap, towels and toilet paper supplied.
80 x off-street parking spaces
Stair access only.
We regret no lift for persons with disability.



Licensed bar

Bar managed by venue.
10% service fee will be added to set bar tabs.
No sale of alcohol to Under 18s.
No sale of alcohol to intoxicated persons.

Included

General PA System
- Speakers
- Mic/Mic Stand
- Podium
Standard Decor/Draping
- Fairy Lights

- Plants etc
- 6 par can lights (Colour of your choice)
- 3 x Programmable 55" SMART TV on the backdrop
Champagne Glasses
Water Jugs

OUR GUIDELINES

GUIDELINES FOR USAGE OF THE SPACE

To remain within city bylaws, and be as neighbourly as we can while also attempting to uplift the Central area for the use of residents and visitors, we have a set of guidelines that need to be adhered to when hosting an event at the Roof Garden Bar.

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Noise levels are to be kept low at all times, so that guests can talk over the music. This is a good measure to ensure we are not exceeding the bylaws for an open air sound venue. We will, however, provide the exact DB levels to your sound engineer. Noise must be greatly reduced by 11pm and completely off by 11:30pm. Guests must exit property by 11:30pm.

All gear, equipment, stock and furniture must be cleared out of the venue by 10am the day immediately following the event.

All doors will be secured by a member of the venue during set-up, event and pack down.

No alcohol permitted to leave the venue or be brought into the venue.

If the bar is open and Under 18s are attending the event, ID's must be shown at the door and Under 18s clearly marked so bar staff can identify them and insure no alcohol is served.

Set up & Strike:

A day Rental is from 10am on day of event until 10am the following day.

Any further set-up or strike time required for your event's set-up will be charged accordingly.

Terms of Venue Hire:

Signed Venue Rental agreement.

50% non-refundable payment of the venue rental fee to secure the venue.

Balance of event rate to be settled 7 days prior to the event.

Proof of relevant public or professional insurance is required by law.



CATERING

CATERING PACKAGES

We have a selection of catering packages specially put together for you by Two Olives.

Catering





3 COURSE MENU

01

R250.00 per person

Starters

(Choose 1 item)

Pork And Vegetable Spring Rolls

With An Asian Dipping Sauce

Grilled Halloumi

With Oven Roasted Cherry Tomatoes And Fresh Basil

Arancini Arrabiatta

Fried Risotto Balls with A Spicy Tomato Sauce

Slow Roasted Tomato Soup

With Creamy Gorgonzola And Basil Oil

Mains

(Choose 1 item)

Fragrant Coconut Beef Curry

Topped With Cilantro And Fluffy Basmati Rice

Slow Braised Beef Stout Pie With Root Vegetables

Served With Rustic Mash Potato

Balti Chicken Curry

In A Mild Creamy Sauce With Greek Yogurt and Toasted Flaked Almonds

Creamy Tuscan Lemon Chicken

With Sun-Dried Tomatoes And Wilted Baby Spinach

Served On Pom Puree Mash

Dessert

(Choose 1 item)

Vanilla Bean Panna Cotta

Topped with Fresh Seasonal Berries and a Amaretto Crumble

Decadent Chocolate Mousse

Topped with Walnut Shavings

Home Made Malva Pudding

Served with Sticky Toffee Sauce and Vanilla Ice Cream



Two Olives

RESTAURANT & TAPAS BAR

3 COURSE MENU

02

R320.00 per person

Starters

(Choose 1 item)

Fragrant Moroccan Lamb Cigars

With Mint And Yogurt Sauce

Tempura Prawns

With Kewpie Mayo And Asian Soya Dipping Sauce

Seared Beef Carpaccio

Dressed With Pickled Red Onions Parmesan Shavings And Creme Fraic'e Chive Dressing

Pulled Pork Spring Rolls

With Asian Slaw And Spicy Peanut Sauce

Fragrant Red Thai Mussels In A Creamy

Coconut Sauce Topped With Crunchy Ciabatta And Fresh Cilantro

Mains

(Choose 1 item)

Lamb And Tomato Bredie

With Sticky Basmati Rice And Sambals

Butter Chicken Curry

A Mildly Spiced Curry Served With Sticky Basmati Rice And Coriander Salsa

Rolled Pork Belly

Stuffed With Fresh Herbs And Cider Jus
Served With Root Vegetables And Fluffy Mash

Dessert

(Choose 1 item)

Creme Brûlée

Vanilla Custard With Fresh Berries

Decadent Chocolate Brownie

Topped With Pistachio Ice Cream

Lemon And Lime Cheese Cake

With A Sticky Berry Sauce



3 COURSE MENU

03

R350.00 per person

Starters

(Choose 1 item)

Pecking Duck Spring Rolls

Slow Braised Pulled Duck With Five Spices. Serve With A Ponzo Dipping Sauce

Salt And Pepper Squid

With Roasted Chilli Pineapple, Kewpie Mayo And A Ginger Dressing

Carpaccio Di Polpo

Octopus Carpaccio With Fennel And Chilli Citrus Dressing Topped With Flaked Black Salt

Wild Mushroom Risotto

Creamy Mushroom Risotto Topped With Pecorino Shavings And Sautéed Wild Mushrooms

Mains

(Choose 1 item)

Slow Roasted Lamb Shanks

Braised Lamb Shanks In Rosemary And Red Wine

On Pom Puree Mash Topped With French Green Beans, Roasted Shallots And Lamb Jus

Italian Braised Oxtail

Slow Braised Oxtail In A Rich White Wine And Tomato Sauce With Roasted Baby Carrots And Pom Puree Mash Topped With Gremolata

Southern Italian Style Chicken

Braised Chicken Thighs With Tomato, Chilli And Fennel Served With A Fragrant Herb Cous Cous.

Calamari Puttanesca

Grilled Patagonian Calamari In A Rich Italian Tomato Sauce With Olives, Capers And Basil, Wilted Baby Spinach And Fresh Ciabatta

Dessert

(Choose 1 item)

Halva Ice Cream

With Honey Drizzle And Roasted Pistachio

Berry Fool

Clouds Of Cream With Dark Winter Berries

Homemade Apple Pie

With Cinnamon With A Dollop Of Cream And Lavender



CANAPE MENU

01

R120.00 per person

Choose 5 items

Caprese Bruschetta

Buffalo Mozzarella, Roasted tomatoes and Basil Pesto

Halloumi

Deep Fried Halloumi served with Roasted Tomatoes and a Tomato chilli Jam

Suppli

Deep Fried Risotto Balls Stuffed with Mozzarella served with a Home Made Aioli

BBQ Chicken Wings

Smokey BBQ Chicken Wings with a Sour Cream and Blue Cheese Dipping Sauce

Jalapeno Poppers

Spicy Jalapeno Poppers stuffed with Cream Cheese with a Spicy Harissa Dipping Sauce

Pulled Pork Spring Roll

Served with a Ginger Honey and Plum Sauce

Moroccan Meatballs

With a Spicy Chick pea and Tomato Ragù



CANAPE MENU

02

R170.00 per person

Choose 5 items

Pea and Parma Ham Bruschetta

Pea pesto, Danish feta and lemon Zest topped with Shavings of Parma Ham

Lebanese Beef kebabs

Marinated Beef Skewers served with a Tomato, Red onion and Coriander Salsa topped with Tzatziki

Prosciutto and Cheese Croquettes

Served with a Spicy Tomato Relish

Three Cheese Spring Rolls

Camembert, Feta, Gorgonzola and Black Forrest Ham wrapped in Spring Roll Pastry served with a Red Wine and Cranberry Deduction

Venison Bolognese Fritters

A Ragout of Venison served with Fresh Parmesan

Mini Prego Steak Roll

Marinated Portuguese steak topped with Spicy Prego Sauce and Rocket

Chicken Satay

Thai Satay served with a Spicy Peanut Sauce

Salt and pepper Calamari

Deep Fried Julian Strips of calamari served with Lemon Aioli



CANAPE MENU

03

R220.00 per person

Choose 5 items

Melted Camembert Bruschetta

With a Honey and Rosemary syrup and Candied Pears

Crispy Pork Belly

Slow Roasted Pork Belly served with a cider Jus and Roasted Baby Carrots

Lamb Shank Spring Rolls

Pulled Lamb wrapped in Spring Roll Pastry served with Mint Tzatziki

Tempura Prawns

Panko Crumbed Prawns served an Asian Poncho Dipping sauce

Linguini Alla Vongole

Black Squid Ink Pasta with Baby Clams, Deglazed in White Wine, Chilli and Slivers of Garlic Topped with a Lemon Cream Sauce

Wild Mushroom and Leek Croquettes

Creamy Croquettes Stuffed with Wild Mushroom and Leeks topped with a Parmesan Foam

Oxtail Arancini

Braised Oxtail Risotto Balls served on a Pumpkin Puree and lamb jus.

Salt and Pepper Squid

Fried Patagonian baby Calamari Tubes served with a Home Made Aioli



DECOR

DECOR PACKAGES



Decor

Minimal Package





DECOR

MINIMAL DECOR PACKAGE

R610.00 ex. vat per table (10 seater)

What's Included:

White napkins

White runner

Lantern

Candles

Artificial flowers and greenery

Tiffany chairs

Rustic Package





DECOR

RUSTIC PACKAGE

R786.60 ex. vat per table (10 seater)

What's Included:

Wooden Logs

Vase

Brown Underplates

Crystal Tiffany Chairs

White Tulle Table Runner

Artificial flowers and greenery

Dusty Pink Napkins

Gold Cutlery

Candles

White Pampas Package





DECOR

WHITE PAMPAS PACKAGE

R1171.20 ex. vat per table (10 seater)

What's Included:

White Candle Holders

Ball Vase

Stanga Vase

Hessian Underplates

Crystal Tiffany Chairs

White Tulle Table Runner

Pampas

White Napkins

Gold Cutlery

Candles

Artificial flowers and greenery

CORPORATE

CORPORATE FUNCTIONS

Introducing a trendy and unique rooftop experience that is sure to impress clients, guests and colleagues alike. Let our team of experts coordinate a timeless experience that your guests will never forget.



PRIVATE FUNCTIONS

PRIVATE FUNCTIONS

Looking for a place to celebrate your birthday, matric dance, wedding anniversary, graduation or special day? We're the place for you.



WEDDINGS

WEDDINGS & RECEPTIONS

With breath-taking rooftop views, starlit skylines and historical urban landmarks all situated in the heart of Port Elizabeth's metropolitan oasis, these are some of the reasons why Roof Garden Bar will create a day you'll never forget.



RESTAURANT RESERVATIONS

RESTAURANT RESERVATIONS

Enjoy rooftop views together with a large variety of tapas, pizzas, pastas and burgers to choose from paired with refreshing drinks of your choice.

Selective Fridays - Sundays from 12:00 pm - 10:00 pm





MENU

Tapas

- | | |
|--------------------------------------------------------------------------------------------------------------------------|-----|
| Sticky Buffalo Wings | R60 |
| Sweet and Spicy flame grilled chicken wings | |
| Pork Riblets | R69 |
| Braised pork ribs basted in our signature spicy marinade | |
| Tempura Cauliflower | R45 |
| Tempura cauliflower heads basted with light soya dressing topped with sesame seeds | |
| Lamb Shank Springrolls | R60 |
| Slow roasted lamb shank infused in red wine, celery, carrot and red peppers, served with tzatziki and sweet chilli sauce | |
| Jalapeno Springrolls | R45 |
| 3 cheese (mozzarella, cheddar and cream cheese) served with a Thai sweet chilli sauce | |
| Jalapeno Poppers | R45 |
| Panko crumbed Chilli Poppers with harissa paste and yoghurt dressing | |

Platters

- | | |
|---------------------------------------------------------|------|
| Platter for 1 | R169 |
| Pork riblets, sticky buffalo wings, onion rings & fries | |
| Platter for 2 | R249 |
| Pork riblets, sticky buffalo wings, onion rings & fries | |

Sides

- | | |
|-----------------------------------------------------|-----|
| Loaded Fries | R60 |
| Cheese sauce & jalapeno | |
| Loaded Fries | R65 |
| Cheese sauce & bacon | |
| Fries or Sweet Potato Fries | R35 |
| ** Served with garlic aioli and chipotle-mayo sauce | |
| Onion Rings | R35 |
| ** Served with garlic aioli and chipotle-mayo sauce | |

Compulsory 10% service fee for bills over R500
 Pizza bases may contain traces of nuts

MENU

Pizza

Margherita

R98

Tomato base, mozzarella and fresh basil

Sweet Chili Chicken

R125

Tomato base, mozzarella, pulled chicken, roasted peppers topped with sweet chili sauce and spring onion

Pulled Pork

R119

Slow roasted pulled pork topped with homemade BBQ sauce

Something Meaty

R139

Pulled pork, chicken, lamb, bacon, neapolitan sauce, red onion dressed with basting sauce

Lamb Moussaka

R130

Slow roasted lamb shank, feta, olives, caramelized onions with neapolitan sauce

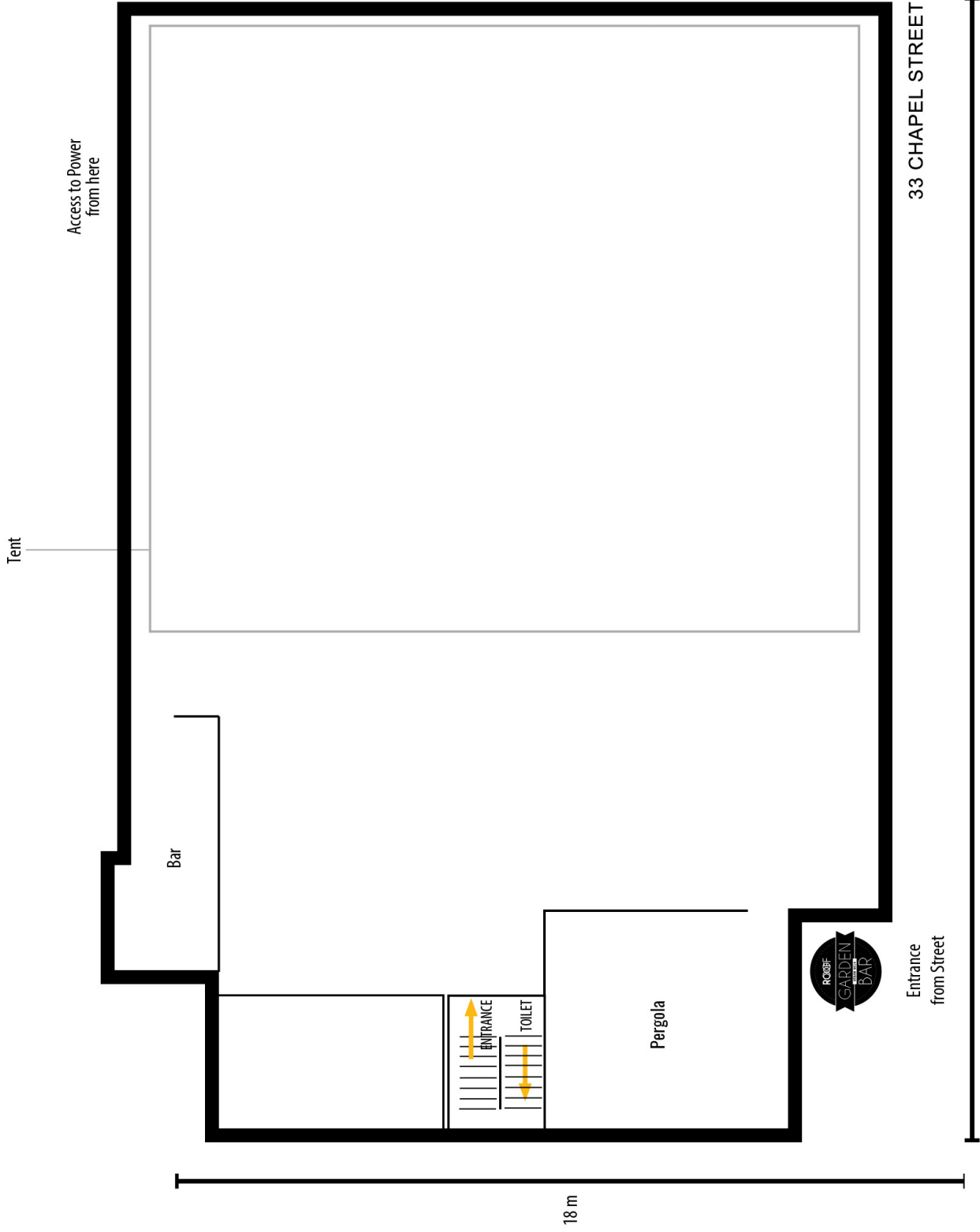
Garlic Chicken

R125

Roasted garlic chicken, neapolitan sauce, feta, fresh garlic and avo

****House patty is made up of 60% beef mince and 40% pork mince**







WE LOOK FORWARD TO HOSTING
YOUR EVENT AT

Roof Garden Bar.

CONTACT US

roofgardenbar@33chapel.co.za
076 174 2927

ADDRESS

33 Chapel Street, Central,
Port Elizabeth, 6001

FOLLOW US

Instagram & Facebook
@roofgardenbape