

How it works...



Thank you for your enquiry, we are excited to host you and your guests with a fun filled, memorable event!

Remember our party organisers are here to help, so if there is anything you want to add or take away, please just shout...nothing is impossible.

We hope to make the booking process simple and efficient in 4 easy steps, so here goes;

Step 1: Choose from our drinks packages

Step 2: Choose one of delicious food menus

Step 3: Give your party the wow factor with our add on packages!

Step 4: Pay your deposit, sit back and smile, knowing we've got this and you can enjoy the party with everyone else.

As the party organiser, we know your pain so we are inviting you back in January to enjoy a R250 gift voucher on us!

A pink speech bubble containing the text 'Suzy RELAX' in a white, stylized font. The word 'Suzy' is in a cursive script, and 'RELAX' is in a bold, sans-serif font with a horizontal line underneath it.

Suzy
RELAX



Drinks Packages



In our experience, drinks packages work really well, they taking the hassle and stress of managing a bar tab on the day.

We have packages that have a bottomless drinks menu for set times. Drinks vouchers for each guest to have an equal amount and drinks, this can be as simple as beer and wine only, or beer, wine, house spirits, all the way to a premium beer, wine, spirits and cocktails. Please ask our party organiser for assistance.

Welcome drinks R80pp

Selected cocktails or glass of bubbles

Silver Bar R250pp

Bottle beer and cider, house wine and soft drinks

Gold Bar R325pp

Bottle beer and cider, house wine, house spirits and mixers, soft drinks (example of house spirits Bombay sapphire gin)

Platinum Bar R475pp

Cocktails, draught beer, house wine, house spirits and mixers, soft drinks (example of house spirits bombay sapphire gin)

Drinks Vouchers

You specify the number for each guest and the value and we'll handle the rest - from handing out to controlling the bar.

HOW THE DRINKS PACKAGES WORKS

We are completely flexible and will work to your requirements. Our packages are designed for simplicity, piece of mind and speed of service. Our packages ensure your bar tab is controlled.

- The silver, gold and platinum packages offer unlimited drinks for a 3-hour period for the listed drinks. The timing of these packages must be agreed in advance.
- Drinks vouchers package give your guest a specified number of tokens which they can exchange at the bar to a specified value.
- If you prefer an open bar tab, we will agree the range of drinks allowed and we would update you on the balance regularly through the event, we usually suggest every R5 000.

SHOTS AND BOTTLES FROM R999 PER BOTTLE

Tequila, jeager, strawberry lips

SET MENU 1



STARTERS

Firecracker cauliflower

with sticky and spicy yuzu glaze (ve)

Wok fried calamari

with mint, chilli, lime and coriander

Chicken satay skewer

with toasted peanut, chili flakes and lime

Pork and prawn spring roll OR veggie (2 piece fried)

with nuoc cham* and satay sauce (n)

DYI Summer crystal roll (2 piece fresh / available as veggie option)

with prawns, gem lettuce, carrots, avo, cucumber, pickles, herbs, satay, nuoc cham* and miso mayo (n).

MAINS

Umami burger

pure beef patty, truffle mushroom, smoked cheese, sundried tomato, togarashi mayo on brioche with miso mayo fries

Pork Belly BBQ Bowl

slow roast bbq pork with broken rice, kimchi pickle, bean sprouts, herb salad, soft fried egg, sesame and chilli spice

Teriyaki salmon salad

with tender stem broccoli, avo, broad beans, fennel, vermicelli noodles, peanuts and coconut, lime dressing

Shaking Beef

200g sirloin steak, cubed and wok fried, jasmine rice with herb and pineapple pickle slaw

Thai green chicken curry

with tender chicken, coriander, mange tout, sweet peas, onion crisps, peanuts, prawn crackers and jasmine rice (n)

Butternut "katsu" curry (V)

roasted and panko crumbed butternut with a mild aromatic curry sauce, sticky jasmine rice and asian pickle side salad

SWEETS

Coconut and condensed milk pannacotta

with granadilla and yuzu coulis

Chocolate brownie

with home made cereal milk ice cream

R290 for 3 courses // R230 for 2 courses for parties of 2-15pax

SET MENU 2



STARTER SHARING BOARDS FOR 4

Meat

kfc bao bun, beef bao bun, chicken satay skewers, prawn crystal spring rolls, bbq pork belly sekwers, sweet corn amaizeballs

Veggie

OR

tempura tofu crystal spring rolls, pumpkin bao, tempura shimeji bao, veggie spring roll, veggie california rolls, sweet corn amaizeballs

OR

Sushi

vegetarian hand roll, salmon fashion sandwiches, tuna california rolls, salmon maki roll, prawn tempura rolls

MAINS

Pork Belly BBQ Bowl

slow roast bbq pork with broken rice, kimchi pickle, bean sprouts, herb salad, soft fried egg, sesame and chilli spice

Teriyaki salmon salad

with tender stem broccoli, avo, broad beans, fennel, vermicelli noodles, peanuts and coconut, lime dressing

Shaking Beef

marinated sirloin steak, cubed and wok fried, jasmine rice with herb and pineapple pickle slaw

Thai green chicken curry

with tender chicken, coriander, mange tout, sweet peas, onion crisps, peanuts, prawn crackers and jasmine rice (n)

Butternut "katsu" curry (V)

roasted and panko crumbed butternut with a mild aromatic curry sauce, sticky jasmine rice and asian pickle side salad

SWEETS

Coconut and condensed milk pannacotta

with granadilla and yuzu coulis

Chocolate brownie

with home made cereal milk ice cream

R290 for 3 courses // R230 for 2 courses for parties of 16-40pax

SET MENU 3



CANAPE PARTY STYLE PLATTER BOARDS

Meat

kfc bao bun, beef bao bun, chicken satay skewers, prawn crystal spring rolls, bbq pork belly sekwers, sweet corn amaizeballs

OR

Veggie

tempura tofu crystal spring rolls, pumpkin bao, tempura shimeji bao, veggie spring roll, veggie california rolls, sweet corn amaizeballs

OR

Sushi

vegetarian hand roll, salmon fashion sandwiches, tuna california rolls, salmon maki roll, prawn tempura rolls
(salmon roses, nigiri and more can be arranged on request)



R490 per platter // R122per person // for parties of 40 plus pax

SET MENU 4



SAIGON
RESTAURANT & BAR
SUZY
ジャンスミス

FIRST COURSE

Firecracker cauliflower

with sticky and spicy yuzu glaze (ve)

OR

Wok fried calamari

with mint, chilli, lime and coriander

AND

Vietnamese salad

with tender stem broccoli, avo, broad beans, fennel, vermicelli noodles, peanuts and coconut, lime dressing

SECOND COURSE

Slow braised beef short rib bao

with red cabbage, wasabi spring onion and sesame (n)

AND

Chicken and prawn dumpling (steamed)

in wonton soup and chili oil

OR

Asian mushroom pot sticker (steamed and pan fried)

with roasted umami drizzling sauce (v)

AND

Summer crystal roll

with tofu, gem lettuce, carrots, avo, cucumber, pickles, herbs, satay, nuoc cham* and miso mayo (n)



@SaigonSuzyJHB

V for vegetarian, VE for vegan, N for nuts, S for shellfish, * nuoc cham contains fish sauce. Please note all dishes may contain traces of the following allergens: Wheat, Gluten, Nuts, Sesame Seeds, Soybean, Milk, Eggs, Mustard, Mollusc, Crustaceans, Fish. Fragrant guests may need to take caution when consuming any of the above dishes. Please ask for a manager if you have any queries about allergens



Hover your camera over me to sign in and access our contactless menu
Hawaii users please follow...
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SET MENU 4



THIRD COURSE

Thai green chicken curry

with tender chicken, coriander, mange tout, sweet peas, onion crisps, peanuts, prawn crackers and jasmine rice (n)

AND

Bun cha: slow roast bbq pork and noodles

slow roast bbq pork belly, grilled pork patties, vermicelli noodles, dipping sauce, mixed herb salad, and pork and prawn spring roll traditional style!

OR

Panko crumbed "katsu" butternut curry

with aromatic curry sauce, sticky jasmine rice and asian pickle side salad

AND

Pho chay: Tofu noodle soup

with, tofu, shitake mushroom, pak choy, edemame beans (ve)

FOURTH COURSE

Chocolate brownie

with cream caramel dipping sauce

AND

Fortune cookies

winning lotto numbers within...no doubt



R350 per person // dishes are served as mini "bowls", suits exclusive hire



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WOW Packages



PRIVATE KARAOKE ROOMS

Private karaoke rooms can be booked from R1 000 per hour for up to 12 guests. For longer times we offer a 10% discount. We have different sized rooms in each venue so check out the below guide:

Cedar: 1-15pax R1 000 per room per hour (average R83pp)

Parkwood: 1-10pax R1 000 per room per hour (average R100pp)

ALL THE FRILLS

Event dressing; table décor, branded/personalised fortune cookies, cakes, balloons, santa hats, dress up boxes, photo booths, DJ's, microphones and AV etc can all be arranged for you...nothing is impossible.

ENTERTAINMENT

DJ's from R4000

Live music from R10 000

AV technical from R2 500

Carnival games from R1500 per game

(Beer pong, giant jenga, corn hole toss and connect four)

Bada Bingo from R20 000

Rockaoke R20 000



EXTRAS

Bespoke fortune cookies from R25 pp (min of 50)

Dress up boxes from R100pp

Venue dressing (crackers) from R500

Photo booth from R2 900

THE BORING BIT



TERMS AND CONDITIONS

BOOKINGS

Table or area bookings are booked for a maximum of 2 hours, or 3 hours in case of the unlimited drinks packages. Should you wish to stay longer, please let us know in advance as hire charges may apply. We will endeavour to assist on the day, if possible, but there are no guarantees. Package drinks parties start promptly at the parties booked arrival time and runs for 3 hours. If guests arrive late the package duration will not be extended. We reserve the full rights of admission. An optional service charge of 12.5% is applied on the final bill for groups over 20. Please note, the package pricing does not include gratuity and minimum spends cannot be met or offset with gratuity. Bookings are only confirmed once you have received a confirmation sms/email from us. For booking over 10 a 50% deposit is required in advance with full payment made on the day. For parties over 50 a 75% deposit is required.

CANCELLATIONS

In the event of cancellation, all payments and deposits are non-refundable and therefore will not be released as cash refunds. Some cancellations maybe eligible to credit note refunds. To qualify for a credit note refund, you must provide a cancellation via email to the no later than 72 hours before the start time of your event. Larger group bookings of 20 or more guests, are subject to a 7 working days' notice. While all provisions possible and available will be made, we cannot and will not be held liable for forces beyond the venues control, such as the covid 19 pandemic, weather or any other consideration that may cause the cancellation of the event.

LATE ARRIVALS AND NO-SHOWS

If you are late or there is a delayed arrival for your booking, please communicate with us so we know when to expect you. Please note, if you're later than 20mins, regardless of communication we reserve the right to cancel or make changes to table plans, areas, and or reduction of time, service or product. Drinks package start times are scheduled with your booked arraival time, this cannot be extended.

DRINKS PACKAGE CLASSIFICATIONS

Bottle beer: Amstel, Windhoek, Castle lite, Black label, Heineken zero and Castle zero.

Draught beer: Mad giant killer hop, House lager.

Wines and bubbles: White - Rietvallei sauvignon blanc, Ken Forrester chenin blanc, darling cellars mcc. Red - Landskroon red blend.

Spirits: Absolut vodka, Bombay sapphire gin, Jameson whisky

Please note these are subject to change at any time without notice



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BOOK NOW



CONTACT DETAILS

Company name:

Contact name:

Email:

2nd contact name:

Email:

Preferred date:

Second choice date:

Number of guests:

Type of booking:

Lunch booking

Dinner booking

Drinks party

Menu Choice:

Entertainment required:

Venue decorations required:

Comments:



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