

# ANGELICA



## Group menus 2024

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# ANGELICA

## Group menu up to 16 people – option 1

Name:	Number of guests:
Date of Event:	Telephone:
Time of Event:	Email:

**Price per person (including vat, not including 15% service charge): 270 nis**

### **First Course (center table)**

Bread | Dips

Salmon ceviche | passionfruit lime sauce, coriander, mango, radish and chili

Paté brûlée | chicken liver, goose fat, brandy, sourdough bread & pear vanilla jam

Beetroot | turnip, miso vinaigrette, horseradish and olive oil

Green salad | salanova, lalique, pomegranate, almond, hazelnut and blueberry vinaigrette

### **Main Course (per person):**

Tomato Risotto | white wine, basil, olive powder and oregano oil

Salmon fillet | gulliver spinach, moist cherry tomatoes and oregano oil, served with side dish

Asado | root vegetables cream and red wine sauce, served with a side dish

Chicken breast sous - vide | red curry, coconut milk and peanut butter, served with a side dish

Beef fillet | Jerusalem artichoke cream and red wine sauce, served with side dish (extra 35nis)

Entrecote | in charcoal, chimichurri, served with side dish (extra 35nis per guest)

Side dish: smashed potatoes | roasted vegetables | green salad

### **Dessert (per person)**

Chocolate Soufflé | Sorbet

### **Beverages**

Cold: Mineral water | Sparkling Mineral Water

Hot: Espresso or Tea.

### **Wine upgrade options:**

25NIS: Glass of Ramat Hevron – Angelica Red / White.

60NIS: Unlimited wine Ramat Hevron – Angelica Red / White.

### **FYI:**

Private room: seats up to 16 people, if less than 12 people – 500 NIS addition cover charge.

For use of private room – if less than 8 people – 800 NIS addition cover charge.

In the main restaurant: seating will be on separate tables of 8 – 10 people.

No lectures or public speaking will be permitted in main restaurant space.

Dishes to the center of the table will be calculated according to the amount of guest: one first course per guest.

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## Order Form:

- **Seasonal Menu.** The dishes and ingredients comprising the various dishes may change according to season.
- **We provide vegetarian, vegan and dietary restrictions** options. If relevant, please update relevant in the comments section below.
- **Private event deposit:** 2000 nis credit card deposit is required to hold the date.
- **Covid / War:** The restaurant works subject to government guidelines, if the Israeli government directs that the restaurants cannot operate, the advance will be returned.
- **Payment:** can be by credit card, check or bank transfer.
- **Cancellation:** In case of a cancellation within 48 hours of event, the customer will be charged at 75% of the event cost.
- **Presentation equipment** can be rented from Dudi 054-8820074.
- **Amount of people:** can be updated up to 48h before the event. At that point the minimum charge will be made based on the number of people reserved for.
- **Menu to the center of the table** will be calculated according to the amount of guest, one first course and main courses (300gr total) per guest. If they request additional dishes for the table, they will be charged according to the following method: first course 40 NIS and main course 110nis.
- If there is no approval for paid dishes additions, please indicate
- **Extra payment:** In the case where group members seek additional orders beyond the agreed menu:
  - Approval to extra dish
  - Add the extra payment to my bill.
  - Customer should pay separately for extras.

To book your event, please fill the requested details and send to:

E-Mail: [info@angelica.co.il](mailto:info@angelica.co.il) or Fax: 972-2-6221042

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Comments: \_\_\_\_\_

Order update or confirmation will be sent back to you by email.

**Only a signed order form followed by a confirmation email is a formal approval for your order.**

For any additional questions or requests please call 972-2-6230056.