



Private Dining & Event Capacities at COY Restaurant

Here's a quick guide to our dining and event capacities, designed to help you plan the perfect experience for your clients:

A circular graphic with the text "HIDDEN IN PLAIN SIGHT FOR THE TAKING" repeated twice in a circular arrangement. The text is in a serif font, with the top half of the circle reading "HIDDEN IN PLAIN SIGHT FOR THE TAKING" and the bottom half reading "HIDDEN IN PLAIN SIGHT FOR THE TAKING". The background is dark and textured, resembling a close-up of a stone or concrete surface.



PRIVATE DINING ROOM

Intimate Gatherings: Our elegant Private Dining Room comfortably accommodates up to **9 guests**, perfect for exclusive dinners and smaller celebrations.



MAIN RESTAURANT

Dining: The main restaurant can host up to **50 guests**. For a more comfortable and spacious dining experience, we recommend a maximum of **45 guests**. At 50 guests, it will be a snug fit.

Cocktail Stand-Up Events: For lively cocktail functions, the main restaurant transforms to welcome **80 guests standing**.



OUTDOOR SEATING

Al Fresco Dining: Enjoy the ambiance of our outdoor area, which seats up to **40 guests**.



TAILORED SET MENU OPTIONS

For groups, we offer a selection of pre-designed set menus, perfect for accommodating varying time constraints and ensuring a smooth dining experience. Our team can guide you through options suited for quicker turnaround lunches to more elaborate multi-course dinners.



the COY experience — R 1695 pp
includes a welcome glass of bubbles

Snacks

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

Tuna — Mesaka'a — Sultana — Foxenberg Crottin

Linefish — Tomato Smoortjie — Merguez

Beef Fillet — Carrot — Black Lentil — Black Pepper

Bay Leaf Sombi — Coconut — Tiger Nut

Burnt Banana Crème — Milk Stout — Malt

Lunch — R 1125 pp
includes a welcome glass of bubbles

Snacks

Fermented Amadumbe Sourdough — Kefir — Konfyt — Bokkom

Tuna — Mesaka'a — Sultana — Foxenberg Crottin

Beef Fillet — Carrot — Black Lentil — Black Pepper

Burnt Banana Crème — Milk Stout — Malt



A discretionary service charge of 13% will be added to all tables. 15% Gratuity for tables larger than 8 guests.

Menu & Price Subject To Change.

Items on this menu may, despite the best efforts and care of Executive Chef Ryan Cole and his kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

the COY experience — R 1550 pp

includes a welcome glass of bubbles

VEGETARIAN MENU

Snacks

Fermented Amadumbe Sourdough — Cultured Butter — Konfyt

Zucchini — Mesaka'a — Sultana — Foxenberg Crottin

Chargrilled Cauliflower — Yassa — Green Olive

Mielie Samp — Chakalaka — Karoo Saffron

Bay Leaf Sombi — Coconut — Tiger Nut

Burnt Banana Crème — Milk Stout — Malt



the COY experience — R 1550 pp

includes a welcome glass of bubbles

VEGAN MENU

Snacks

Fermented Amadumbe Sourdough — Vegan Butter — Konfyt

Zucchini — Mesaka'a — Sultana — Cucumber

Chargrilled Cauliflower — Yassa — Green Olive

Mielie Samp — Chakalaka — Karoo Saffron

Bay Leaf Sombi — Coconut — Tiger Nut

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