



COY

Private Dining & Event Capacities at COY Restaurant



CURATED EXPERIENCES.
FLEXIBLE DINING.
FOREVER MOMENTS.

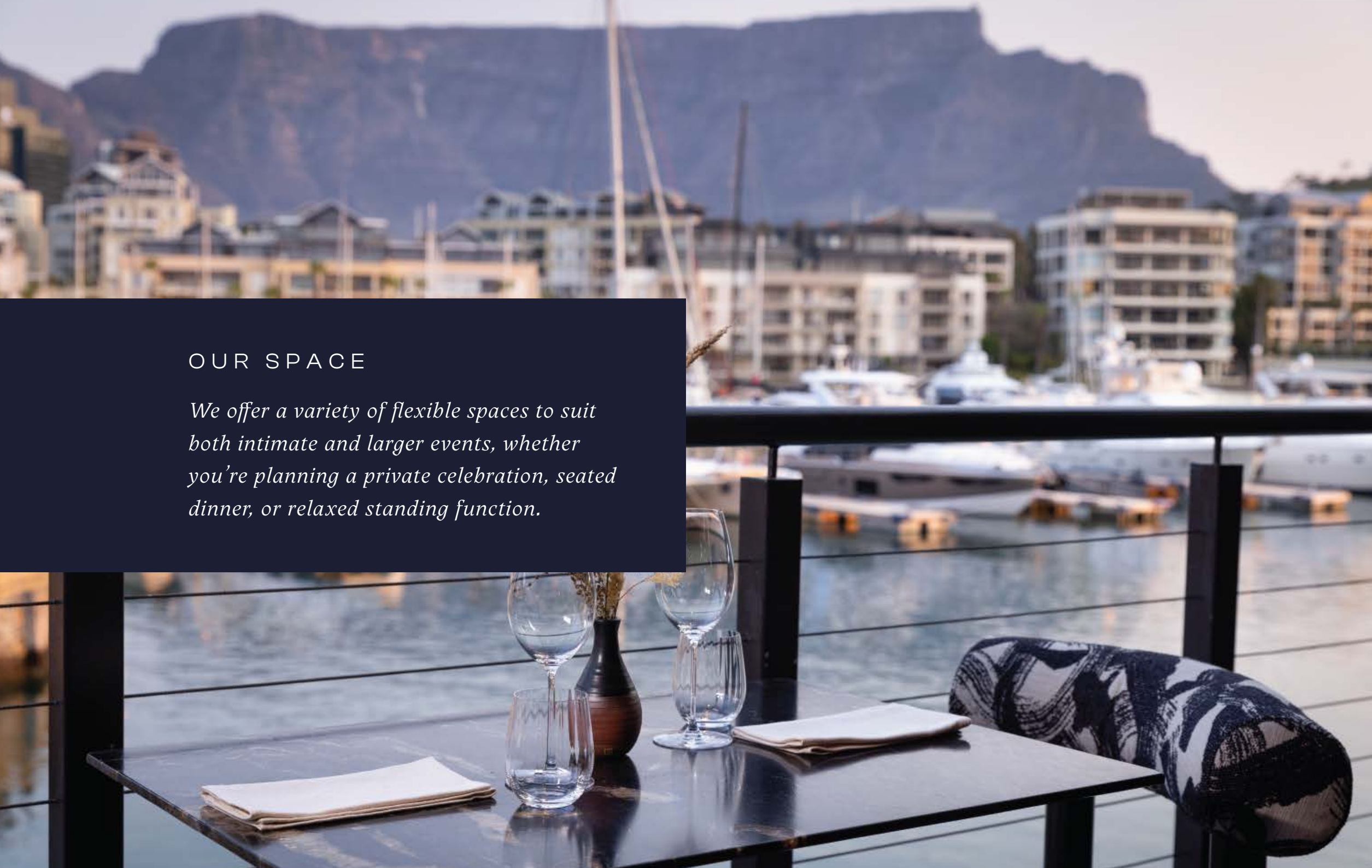
COY invites you to reimagine corporate dining with a range of thoughtfully curated experiences designed to suit every occasion — from relaxed team gatherings to refined client hosting.

Whether you're looking for a light, interactive event or a fully immersive dining journey, our menus are crafted with flexibility in mind, allowing you to tailor the experience to your needs.

Choose from a variety of dining styles, combine elements, or let our chefs create a bespoke experience just for you.

OUR SPACE

We offer a variety of flexible spaces to suit both intimate and larger events, whether you're planning a private celebration, seated dinner, or relaxed standing function.





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**.*



OUR OFFERING

Our offering moves beyond the traditional format, giving you the freedom to design an event that reflects your team, your guests, and your vision.



CUSTOMISE YOUR EVENT

Our team can also accommodate the following catering options to make your event your own.

- *Roaming canapés* – Bite-sized snacks served throughout your event.
- *Harvest table with homemade dips, bread, cheese, etc.* – A styled grazing table with artisanal favourites.
- *Interactive oyster station* – Fresh oysters shucked and served live to guests.
- *Cheese and charcuterie stations* – Curated cheeses, cured meats, and accompaniments.

HIDDEN IN PLAIN SIGHT
FOR THE TAKING
THE CAPE TOWN
CAPE TOWN



THE COY EDIT

A fresh edit on an à la carte experience — more choice, more freedom, and an open invitation to a wider table.

Seasonal Plate — Pickles — Cured Meats — Olives — Sourdough

Aish Baladi — Whipped Feta — Fynbos Za'atar — Rio Largo Olive Oil

Smacked Sumac Cucumber Salad

Beef Tartare — Doro Wat — White Anchovy — Potato Crisps

Seared Tuna — Aubergine — Salted Cucumber — Foxenburg Crottin

Linefish — Merguez — Smoortjie

Hawaij Aubergine — Raisin — Tahini

Grilled Cabbage — Almond — Chimchurri

G's Fried Chicken — Chicken Salt — Habanero Hot Honey — Blue Cheese

Ox Tongue Croquette — Mustard — Fennel

Tagine — White Beans — Ras el Hanout — Labneh

Chargrilled Steak — African Pepper Sauce — Beef Fat — Swiss Chard

Beef Fat Roast Potatoes — Amasi Crème Fraîche

Bitter Leaf Dressed Salad

Burnt Banana Crème — Milk Stout — Malt

Local Cheese Selection — Preserves — Paaper

Seasonal Scoop

TAILORED SET MENUS

For groups, we offer pre-designed set menus to suit different schedules, from quick lunches to multi-course dinners. Our team can help you choose the best option for your event.





THE COY EXPERIENCE

R1695 per person / 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

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LUNCH MENU

R1125 per person / 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

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VEGETARIAN MENU

R1550 per person / Includes a welcome glass of bubbles

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



VEGAN MENU

R1550 per person / Includes a welcome glass of bubbles

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



CON

We look forward to hosting your event.