MIDUNU

Midunu Private Dining for Holiday Season 2017

Services

Cocktail Reception

Passed hor d'oeuvres and desserts are 160 GHS per person for an event running up to 2 hours and 190 GHS for an event over 2 hours. This includes food and waiters. Prices are based 5 canapés per person per hour. Our minimum number for this service is 30 people.

3 or 4 course Lunches and Dinners

Our 3 course meals are 250 GHS while our 4 course meals are 290 GHS. The added labor expense of producing, transporting, setting up and servicing events outside of our venue requires that we charge an additional 15% of our regular menu prices for off-site events. Our innovative dining experiences include a welcome cocktail, 4 canapes per person on arrival, 3 or 4 course meal, palate cleanser, coffee, tea, water and 2 hand-crafted chocolate truffles. Wine Pairing can be added and starts from 100 GHS per person depending on wines selected. This includes the waiters for service. For onsite events, this also includes tables and chairs for up to 30 people. Lighting and décor arrangements for on and off site events can be provided at an additional cost. Our meal service style is plated which means that the waiters will bring the food to the table which keep you and your guests seated and engaged in conversation. For smaller groups, we are able to offer family style service. Our minimum number for this service is 20 people.

Drinks

Non-alcoholic beverages service is 60 GHS per person and bar service with alcohol (including welcome cocktail, house wine, beer and soft drinks) is 90 GHS per person for events up to 2 hours. For events over 2 hours, non-alcoholic beverages service is 70 GHS per person and 110 GHS for bar service with alcohol (including welcome cocktail, house wine, beer and soft drinks). Pricing for a Premium Bar Service including spirits/liquor is available upon request. Drinks can also be provided on consumption.

Menu Selection

We have an extensive menu of canapés, signature cocktails and meals from which to select. Our Executive Chef, Selassie Atadika is happy to work with you to develop an appropriate menu for your event during a consultation. Further consultations on the menu would incur a fee of 250 GHS.

Menu Customization

In the event that you would like us to customize a new menu item for you, it will incur a 100 GHS cost per item to enable us to undertake the recipe testing.

Tastings

Preparing a bespoke meal for 2 or 4 people from scratch takes time and resources of our kitchen so we offer tastings for 3-4 course meals at 250 GHS per person for events larger than 50 people. If you end up using our services, we will gladly offer you the tasting costs as a credit against your event invoice. Tastings are only offered at Midunu House given the logistics involved in preparing and serving food at its peak.

Reservations and Bookings

In order to confirm your booking and our services, a 50% deposit of the total estimated amount is needed with a further 25% the week before the event. Given our bespoke services, we are unable to accept reservations with less than a one-week notification. All date reservations are considered tentative until a written or electronic confirmation and deposit are received no less than one week in advance.