

SEOUL GARDEN KOREAN RESTAURANT

Welcome to our [\[One Table for Korean Barbecue Lunch\]](#) information page. We made this Lunch Event for you to have privacy while you enjoy scrumptious Korean food. If you were looking for something special, you found the right place. Before you make a reservation, please read below, and make sure you understand ALL the important things to make the most pleasant dining experience.

1. We open every day, even on public holidays with the only exclusion being December 25 and January 01.
2. Please check with us first which date you would like to book before you make a reservation in case that date is taken by someone else. We don't want to disappoint you. (Cell: 081 593 4441, E-mail: kevin@seoulgarden.co.za)
3. We have only one large table in the dining area. Minimum of 2 guests and maximum of 8 guests for your event. (On request, additional tables can be set up for 16 guests on special occasions)
4. There is no children's rate. The same amount will be charged as the same amount of food will be served for each seat.
5. Lunch starts at 12:30 and ends at 14:00. You can arrive 10 min earlier to order drinks and so on.
6. This course comes with Korean style meat, vegs, rice and many side dishes. Please select your main barbecue/hotpot option in the form below.
7. Price for the Barbecue Lunch is R250 per person and includes service fee. Eg) 2 guests R500, 3 guests R750, 4 guests R1000 and 8 guests R2000. This price does not include drinks.
8. 100% is payable with the reservation. Please send a proof of payment to kevin@seoulgarden.co.za along with the reservation form. With no payment, we cannot confirm your reservation at all.
9. We sell water and cold drinks only. If you want wine, please bring your own, we will provide glasses for you. The bill for the drinks can be settled by end of the dinner. We have cashless system, please make a card payment for it.
10. You are welcome to bring a cake to celebrate, we will prepare plates for you.
11. Amendment or transfer of a booking can be done up to 48 Hours in advance of your dining day. Any changes within 48 hours of you booking will not be accepted. No show on dining day will be considered as 'dining' since we have then already prepared accordingly. Strictly No Refund will be available.

LUNCH RESERVATION FORM

NAME: _____

CELL NO: _____

DATE YOU' D LIKE TO HAVE LUNCH ON? _____

HOW MANY GUESTS IN TOTAL? (Min 2 and Max 16) _____

WHAT' S THE OCCASION? _____



ANY FOOD ALLEGIES? _____

FOOD/S THAT YOU CAN' T/DON' T EAT?

PLEASE CHOOSE YOUR BARBECUE OPTION

1. – Thin, marinated slices of Beef sirloin with various vegs
2. – Marinated Beef short ribs
3. – Plain Pork belly (comes with vegetables and sauces)
4. – Thinly sliced Pork fillet & vegs mixed in spicy sauce
5. – Diced Chicken and vegs marinated in a spicy sauce
6. – Spicy Calamari and Prawns with various vegetables
7. – Various Mushrooms and vegs in a Korean classic marinating sauce (VĒGĒTARIAN)

(Please ensure that the number of portions selected in total is equal to the number of guests visiting)



KEEN ON NICE KOREAN SOUP? HERE' S SOME HOTPOT OPTIONS

(One hotpot is minimum 2 portions)

1. - Thinly sliced marinated Beef sirloin, various mushrooms with various vegetables in hot soup
2. - Pork belly and Kimchi, bean sprout, bokchoy make fantastic combination of great hotpot
3. - Various Seafood and vegetables in spicy broth is so yummy
4. - Ginseng Chicken Soup, consists of a young chickens filled with garlic, rice, and various herbal medicine.
5. - Braised Spicy Chicken stew, drumsticks and thighs are boiled with potatoes and spice.

(Please ensure that the number of portions selected in total is equal to the number of guests visiting)

PLEASE MAKE A FULL PAYMENT TO ANY OF THESE TWO ACCOUNTS

**FNB, SAVINGS
MR. K BRUMMER
62777669949
Reference: Your Name**

**CAPITEC SAVINGS
MR. K. BRUMMER
1665172019
Reference: Your Name**

SEND THE PROOF OF PAYMENT TO kevin@seoulgarden.co.za WITH THIS RESERVATION FORM PLEASE. THANK YOU FOR YOUR HARD WORK MAKING THIS, WE WILL MAKE IT UP TO YOU WHEN YOU GET HERE.

THE HOST

