

Included

In Menu PRICE

- Chefs + Kitchen staff (6hrs)
- Hiring – all food service hiring
= crockery & cutlery

food
+
LAB



Additional Charges

- Satellite Kitchen equipment R1500
- Event Manager R250 p/p p/hr (min 4 hrs)
- Head Waiter R150 p/p p/hr (min 4 hrs)
- Waiters R90 p/p p/hr (min 4 hours)

Staffing formula *recommended

Stand around function = 1x waiter per 20 guests

Plated function = 1x waiter per 10 guests

- Delivery & Collection Fee (Weekdays) R390-
- Delivery & Collection Fee (Saturdays) R577-
- Delivery & Collection Fee (Sunday & Public Holidays) POA

Floral:- p/arrangement

- Xtra large R950
- Large R750
- Medium R550
- Small R250

Please note

Minimum orders per menu category.

Orders must be confirmed no later than 1 week prior to your event.

All prices quoted are excluding VAT

Prices are subject to change without notice

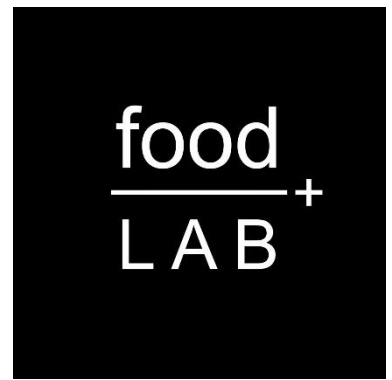
Payment terms

75% deposit to secure your booking + full balance payable one week prior to your event

Terms and Conditions available on request.

Breaking the fast

*minimum 20 guests



Breakfast stand around R100 p/person

power smoothie shot

fresh summer fruit with vanilla chai seed pudding

pain au chocolate

baked egg, fresh parmesan, cream and thyme phyllo cups pots
with bacon gravel

Breakfast table R130 p/person

vases of thick greek yogurt, dark maple roasted granola & honey

raw virgin fruit platters

open breakfast quiche with ricotta, heirloom tomatoes
and fresh basil

smoked salmon with caper crème fraiche croissants

Tuscan breakfast frittata