

## 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

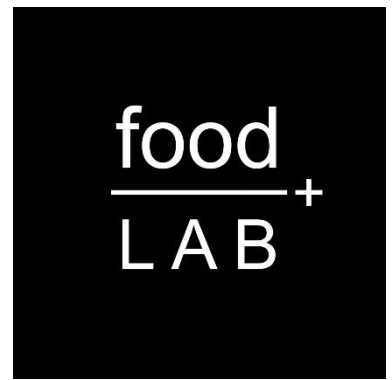
### Payment terms

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