

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.

Harvest TABLE

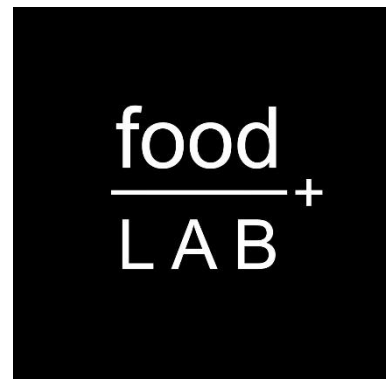
how it works

choose 3 salads (total 200g)

choose 2 sides (total 200g)

choose 2 protein (250g)

*minimum 50 guests



Harvest R300 p/person salads

- maple roasted sweet potatoes with siracha yogurt, fresh greens and coriander
- roasted aubergines with cranberries, tzatziki and fresh basil
- asian raw stir fry spiral vegetables with , mange tout, crispy onions and toasted peanuts
- orange , fennel, mint and fennel salad with avo and sprouts
- summer strawberries, feta, blanched beans, garden peas and a burnt poppy seed dressing
- balsamic roasted beetroot with fresh mint and a toasted fennel seed dressing caramelized orange and ricotta salad with toasted fennel seeds
- chargrilled broccoli, green bean and baby spinach with slow roasted tomatoes, fresh lemon zest and kalamata olives
- indonesian rice salad with lemon, pomegranates, crispy onions, chickpeas and fresh herbs
- morroccan buckwheat and chickpea salad with cumin dressing and crispy onions
- raw bliss -cucumber ribbons, shaved beetroot, butternut, baby spinach with pomegranate molasses
- shaved red and green cabbage with green apple, baby corn, celery, mange tout, fresh coriander and radish with wasabi aioli dressing
- roast beetroot, lentil & ricotta salad with fresh mint

sides

- patat bravas with smoked paprika tomato relish and crème (v)
- balsamic charred courgettes with fresh basil, toasted hazelnut's (v)
- roasted maple syrup sweet potatoes with siracha, limes and yogurt (v)
- roasted beetroot, butternut, red onion salad tossed with a creamy garlic dressing and toasted pepitas (v)
- lemon, rosemary and olive roasted hassle back potatoes (v)
- mediterranean roast vegetables (v)
- charred broccoli stem, green bean and baby peas with baby spinach leaves and fresh lemon (v)
- apricot studded couscous with fresh herbs and toasted almonds (v)
- oven baked moussaka with parmesan and herb crumb (v)
- thai beetroot and butternut curry with toasted coconut (v)
- large black field stuffed with 3 cheeses and fresh herbs (v)

protein

- hot smoked salmon trout , cured in whole mustard seeds, with horseradish cream
- siracha, honey and ginger baked salmon with pickled cucumber
- asian grilled chicken with soy and fresh lime
- charred chicken in a sundried tomato cream with crisp fried basil
- moroccan marinated chicken with crispy fried onions and kalamata olives
- turmeric, cinnamon and cardamom chargrilled chicken with a minted yogurt
- pulled mexican beef with roasted red onion petals
- Italian meatballs, in a rustic tomato mole, fresh parmesan and wild rocket
- pepper cursted beef fillet thinly sliced with fresh rocket and a green goddess cream