

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.

High TEA

*minimum 20 guests

The Menu Collection

*4 items p/person @ R90 *select a variety of 4 from the list below

*6 items p/person @ R135 *select a variety of 4 from the list below

- carrot cake
- cheese cake
- dark cranberry & nut studded brownie
- granadilla cupcake
- cinnamon swirl
- apricot and almond large biscotti

- salmon mousse and chive filled choux bun
- salmon + horseradish pate on rye
- roast tomato basil tartlet with balsamica (v)
- baked goats cheese and thyme cream with caramelized onion in phyllo (v)
- cheese and chive scones

- water bar refreshing defused combinations @R15 p/glass
- coffee on request @R25 p/cup
- tea box @R375 filled with assorted teas

*includes all hiring

food
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food re-imagined

