

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.

PLATED

*minimum 20+ guests

#1 R350 per person

roasted balsamic beetroot, fennel and goats cheese tartlet with fresh rocket (v)

rosemary roasted mushrooms on basil pesto cream pasta with roasted balsamic vine tomatoes (v-option)

chargrilled beef fillet with a green goddess sauce on mustard mash with roasted vine tomatoes

hazelnut and coffee mousse with chocolate gravel

#2 R350 per person

crispy parmesan risotto balls in a slow roasted tomato mole with torn rocket

beetroot and butternut coconut curry with asian pickle salad and yogurt raita (v-option)

lemon butter line fish served with herbed mash, beer crumbs and salsa verde, with blanched greens

eaton mess, with vanilla meringue, fresh raspberries, strawberries, rose syrup and turkish delight

#3 R350 per person

fresh asian crystal wraps with rich peanut sauce (v)

green thai vegetable curry with toasted peanuts and sprouts (v-option)

siracha and honey roast salmon with coconut rice, wok scorched greens, toasted black sesame seeds and coconut rice with crispy fried ginger

phyllo and passion fruit cream stack



food re-imagined



Plated (contd.)

❑ #4 R350 per person

mediterranean spreads and artisan bakery pots

aubergine melanzane with, parmesan cream and fresh parsley (v-option)

slow roasted greek lamb with minted pea puree, roasted potatoes and seasonal vegetables

white chocolate and macadamia nut caramel cheesecake with roasted strawberries

❑ #5 R350 per person

cold cucumber and avocado soup with mange tout, minted crème fraiche and seeded lavosh (v)

deconstructed roasted butternut, mushroom lasagne with a sage cream and toasted pine nuts (v-option)

5 spice duck with wok seared asian crunch, orange and soy glaze and crispy fried noodles

baked crème caramel with cinnamon dust, poached rhubarb and grapefruit with edible flowers



food
LAB⁺

food re-imagined