

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.

Seated TAPAS

a great interactive experience
smaller portions, all about freshness + flavour

*minimum 20 guests

how it works

Taste, enjoy and savor what tickles your fancy from the tapas shelf place at the seated table | ever changing Chefs experiment

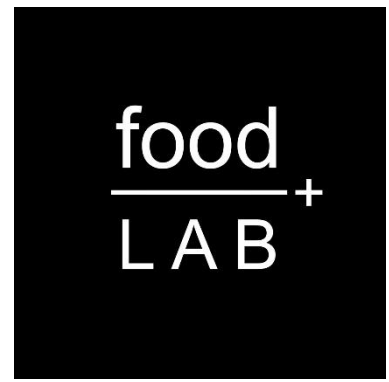
4 course R200 p/person

6 course R300 p/person

8 course R370 p/person

Sample tapas collection

- fresh asian crystal wraps with rich peanut sauce (v)
- middle eastern beetroot, quinoa and mint patties with tsatiki (v)
- thai beetroot soup with coconut crème and crispy fried ginger and fresh coriander (v)
- tuna ceviche with wasabi, sesame and ponzi dressing with crispy fried ginger and toasted sesame seeds
- wasabi nut crusted tuna sashimi with green beans, soya noodles and fresh coriander
- baked asian salmon on raw asian slaw, toasted sesame seeds and spring onion
- mini blackened chicken taco with pickled slaw and pomegranate jewels (when avail)
- thai sweet chilli chicken
- asian steak cooked to perfection, rested, cubed & served
- patat bravos with chorizo gravel smothered in a smoked paprika and tomato relish with crème
- parmesan risotto pops with pancetta and parmesan



food re-imagined