

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.

Social BOARDS

great to snack...as an extra
-recommended 10 guests+ per board

* minimum order 2x boards

the mexican R350 *10 guests +

Taco spiced nacho shards, tomato salsa, chunky guacamole and jalapeno cream

asia R680 *10 guests +

Charred soy steak skewers with peanut crumb, maple roasted sweet potatoes, siracha yogurt and raw slaw, mini vegetable rolls

the greek R480 *10 guests +

crispy fried pita, slow roasted thyme tomatoes, sumac and zatar spiced butter bean hummus, marinated mediterrean vegetables and kalamata olives

italian meatballs R450 *10 guests +

delish Italian meatballs smothered in a slow roasted tomato sauce with fresh parsley sprinkle, parmesan dust & charred ciabatta shards

bruschetta's R225 *10 guests +

refreshing tomato salsa verde and toasted french

burger and crispy onion rings R490 *20 burgers (5cm) +

delish beef burgers with chargrilled pineapple mayonnaise and crunchy iceberg crisp battered onion rings on the side

food
LAB⁺

food re-imagined



Social boards (contd.)

salmon 3 ways R675 *45 items p/guest

norwegian smoked salmon w/ horseradish & caper crème fraiche on rye
salmon wasabi mousse, cucumber & pickled ginger wrap (5cm)
salmon cakes

sunset canapés R730 *40 items p/guests

hot shot prawn cocktail
double decker salmon blini with salmon mousse & caper crème fraiche
caprese salad sticks with a balsamica swirl (v)
asian veg crystal wraps with a hoisin sauce (v)

asian grill R780 *30 portion p/guest

tender 30g steaklets
thai chicken with cilantro sauce
teriyaki beef with hint of sesame
crunchy peanut chicken satays

cape winelands cheese board R935 *10 guests

local selection hand picked cheeses +
roasted and marinated tomatoes, dehydrated citrus, lemon and herb salted pastry straws, caramelized onions, seed shards, biltong pate, poached quince, chargrilled pineapple and honeycomb

the bakery R560 *10 guests

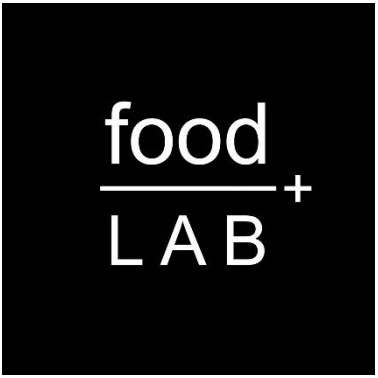
maldon salt bubble bread shards, olive tapenade palmiers, flavored focaccia strips and the chefs ever changing dips

decadence R750 *10 guests

whatever the bakers taking out the oven

dessert shelf R1400 *60 items

trending finger & small portion desserts



food re-imagined

