

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.

Small BITES | Small PLATES

+ BLISS bowls

*minimum 20 guests

Package One R200

8 small bite

Package Two R230

6 small bites + 2 small plates

Package Three R300

6 small bites + 2 small plates + 1 bliss bowl / hot bowl

small bites

refreshing one to two mouthfuls creatively presented

- garden pea and courgette fritter with sweet garlic aioli, parmesan shavings & wild rocket (v)
- middle eastern beetroot, quinoa and mint patties with tzatziki (v)
- hot smoked salmon fishcake with horseradish crème fraiche
- smoked salmon crostini
- beef samoosas served with a tomato chilli jam
- fresh Asian beef pancake with a vegetable crunch & rich peanut sauce (v)
- grilled eggplant roll up with ricotta pesto
- chicken fireball with coriander yogurt
- mexican grilled chicken skewer with fresh lime and chilli
- asian steak cooked to perfection, rested, cubed & served
- saucy italian meatball
- mini blackened chicken taco with pickled slaw and pomegranate jewels (when avail)

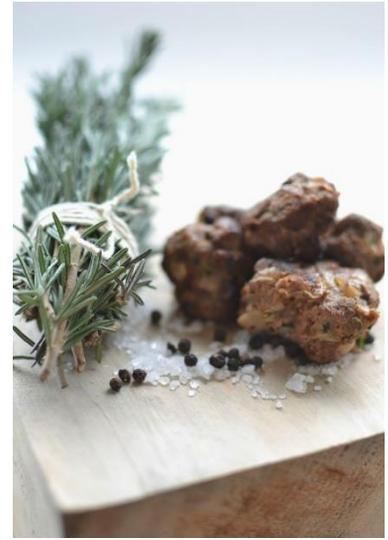
small plates (60g-80g)

delish small portions hand picked by the chef

- lightly seared tuna on refreshing pickled cucumber noodles with wasabi mayo
- sesame seed crusted fillet carpaccio with a hoisin glaze
- beetroot hummus pots with green vegetable crudités and dukkah dust
- chilled cucumber and mint soup with dill crème fraiche (v)
- tuna ceviche with wasabi, sesame and ponzo dressing with crispy fried ginger
- season fresh summer salad pot with crispy croutons
- layered salmon , crème fraiche and avo pot with a zingy citrus salsa
- thai sweet chilli chicken



food re-imagined



summer bliss bowls (200g portions)

our new combination of bowls filled with absolute bliss

- mexican grilled chicken with maple roasted sweet potatoes, crunchy greens, charred corn, fresh avo and siracha dressing
- crispy fried soy beef with carrot and cucumber ribbons, rice noodles, mange tout, red cabbage and sprouts with toasted cashews
- hot smoked salmon, avo, cucumber shards, shaved slaw, pink radish, pickled ginger, wild rice and toasted sesame seeds with a lime dressing
- asian charred chicken with fresh spiraled vegetable crunch, sugar snap peas, red slaw, crispy fried onions and vermicelli noodles with a punch chili and ginger dressing
- roasted chickpeas, butternut, feta, spring onion, asian greens with peanut brittle and a sweet chilli dressing (v)
- turkish charred chicken with sumac fried chickpeas, fresh greens, cucumber, tomato, feta, pita shards and a tahini dressing

hot food bowls (200g portions)

- chargrilled chicken in a basil sundried tomato cream on penne pasta with parmesan shavings
- chargrilled steak on crushed new potatoes with a fresh salsa verde and wild rocket
- green thai vegetable curry on sticky jasmine rice with toasted coconut
- hot smoked salmon on a garden pea and wasabi mash
- patat bravos with chorizo gravel, dollop of smokey tomato relish and coriander crème
- pulled rich turkish lamb on apricot studded couscous with fresh mint & cucumber tzatziki

food
LAB⁺

food re-imagined

