

Included

In Menu PRICE

- Chefs + Kitchen staff (6hrs)
- Hiring – all food service hiring
= crockery & cutlery

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+
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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.

Package COLLECTION 2016 + 2017

+ breaking the fast

+ high tea

+ stand-a-round

small bites

small plates

summer bliss bowls

hot bowls

+ social boards

+ harvest table

+ seated tapas

+ plated

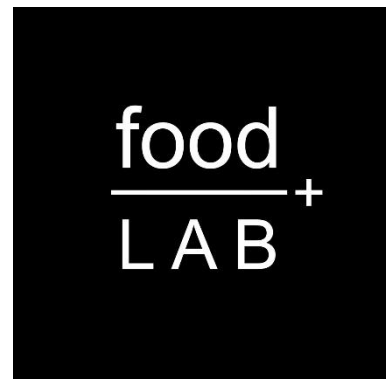
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Breaking the fast

*minimum 20 guests



Breakfast stand around R100 p/person

power smoothie shot

fresh summer fruit with vanilla chai seed pudding

pain au chocolate

baked egg, fresh parmesan, cream and thyme phyllo cups pots
with bacon gravel

Breakfast table R130 p/person

vases of thick greek yogurt, dark maple roasted granola & honey

raw virgin fruit platters

open breakfast quiche with ricotta, heirloom tomatoes
and fresh basil

smoked salmon with caper crème fraiche croissants

Tuscan breakfast frittata

High TEA

*minimum 20 guests

The Menu Collection

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

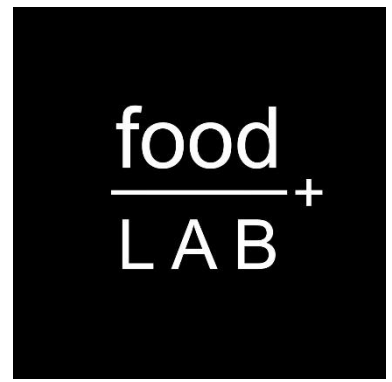
*6 items p/person @ R135 *select a variety of 4 from the list below

- 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



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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



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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 sracha 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

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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 mediterranean 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

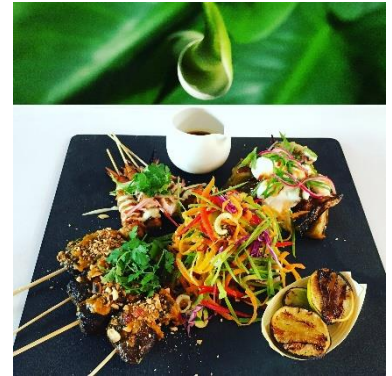
refreshing tomato salsa verde and toasted french

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



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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

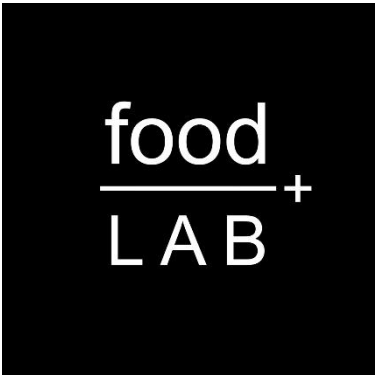
maldon salt bubble bread shards, olive tapenade palmiers, flavored focaccia strips and the chefs ever changing dips

decadence R750 *10 guests

whatever the bakers taking out the oven

dessert shelf R1400 *60 items

trending finger & small portion desserts



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Harvest TABLE

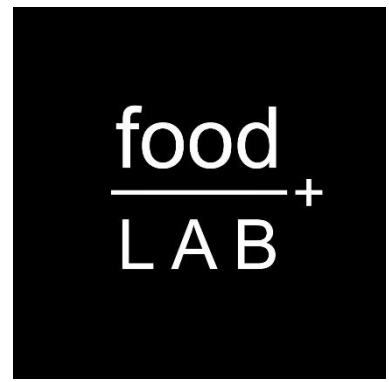
how it works

choose 3 salads (total 200g)

choose 2 sides (total 200g)

choose 2 protein (250g)

*minimum 50 guests



Harvest R300 p/person

salads

- maple roasted sweet potatoes with siracha yogurt, fresh greens and coriander
- roasted aubergines with cranberries, tzatziki and fresh basil
- asian raw stir fry spiral vegetables with , mange tout, crispy onions and toasted peanuts
- orange , fennel, mint and fennel salad with avo and sprouts
- summer strawberries, feta, blanched beans, garden peas and a burnt poppy seed dressing
- balsamic roasted beetroot with fresh mint and a toasted fennel seed dressing caramelized orange and ricotta salad with toasted fennel seeds
- chargrilled broccoli, green bean and baby spinach with slow roasted tomatoes, fresh lemon zest and kalamata olives
- indonesian rice salad with lemon, pomegranates, crispy onions, chickpeas and fresh herbs
- morroccan buckwheat and chickpea salad with cumin dressing and crispy onions
- raw bliss -cucumber ribbons, shaved beetroot, butternut, baby spinach with pomegranate molasses
- shaved red and green cabbage with green apple, baby corn, celery, mange tout, fresh coriander and radish with wasabi aioli dressing
- roast beetroot, lentil & ricotta salad with fresh mint

sides

- patat bravas with smoked paprika tomato relish and crème (v)
- balsamic charred courgettes with fresh basil, toasted hazelnut's (v)
- roasted maple syrup sweet potatoes with siracha, limes and yogurt (v)
- roasted beetroot, butternut, red onion salad tossed with a creamy garlic dressing and toasted pepitas (v)
- lemon, rosemary and olive roasted hassle back potatoes (v)
- mediterranean roast vegetables (v)
- charred broccoli stem, green bean and baby peas with baby spinach leaves and fresh lemon (v)
- apricot studded couscous with fresh herbs and toasted almonds (v)
- oven baked moussaka with parmesan and herb crumb (v)
- thai beetroot and butternut curry with toasted coconut (v)
- large black field stuffed with 3 cheeses and fresh herbs (v)

protein

- hot smoked salmon trout , cured in whole mustard seeds, with horseradish cream
- siracha, honey and ginger baked salmon with pickled cucumber
- asian grilled chicken with soy and fresh lime
- charred chicken in a sundried tomato cream with crisp fried basil
- moroccan marinated chicken with crispy fried onions and kalamata olives
- turmeric, cinnamon and cardamom chargrilled chicken with a minted yogurt
- pulled mexican beef with roasted red onion petals
- Italian meatballs, in a rustic tomato mole, fresh parmesan and wild rocket
- pepper cursted beef fillet thinly sliced with fresh rocket and a green goddess cream

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

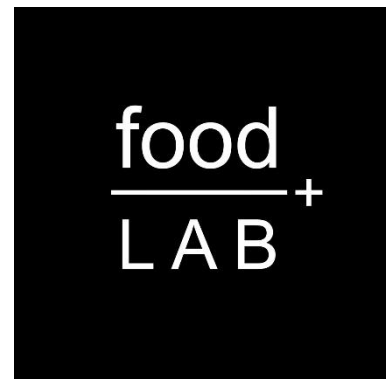
4 course R200 p/person

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



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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

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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



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