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### Meet your chefs

Johnny Hamman and Marius Uys, owners and proprietors of Slippery Spoon Kitchen, are now also at the helm of NEO Kitchen. Together they provide a trendy, up-market food service that pushes boundaries with creative menus and unexpected catering solutions for weddings, private gatherings, and corporate events.

### Who are Johnny and Marius?

*The short answer:* Two young, funky blokes with more than 20 years' combined experience in the food industry.

*The slightly longer answer:* Johnny Hamman and Marius Uys met each other in 2014 on the set of Kokkedoor (South Africa's most popular Afrikaans reality cooking series), got on like a house on fire and dreamt up Slippery Spoon Kitchen as a way to bring their signature menus and unique food experiences to a discerning culinary audience. Their love of food and travel keeps them on top of international cooking trends and inspires their craft. Johnny and Marius's knives are sharpened, their fridges are stocked and they can't wait to create a spectacular menu for your next special event.

### Our food philosophy

We believe in providing restaurant-quality food for weddings and special events by using the very best ingredients available from local suppliers and artisans. In a bid to place quality over quantity we limit the number of events we cater per week so we may keep our food standards high and provide tailor-made foodie experiences for each of our clients.





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## MENU SELECTION FOR THE WARMER MONTHS

When compiling your menu, there are a few routes we could take. Here are your options:

1. You compile your own menu from the list below. Please see our helpful guidelines to assist you in your decision-making.
2. Leave it entirely up to us! No mess, no fuss.
3. Leave it in our capable hands with a few guidelines. To do so we would need you to fill out the Wedding Questionnaire that you'll find attached to this email. This will allow us to tailor the menu to your requirements - e.g. we'll rustle up some local flavours to impress foreign guests, or dream up all sorts of tacos, burgers, and pizzas if you want to go super casual.

### MENU COMPILATION GUIDELINES

- Please choose **3 cold** and **2 hot** canapés to be served during pre-dinner drinks. If you'd prefer a selection of 8 canapés, please choose **5 cold** and **3 hot** canapés.
- Keep in mind that your selection should feature at least **2 vegetarian** canapés.
- Keep your protein selections balanced between fish, meat, and shellfish.
- Avoid repetition of ingredients. For example, if you choose a prawn-based canapé, avoid a plated prawn starter.
- If you opt for food stations during your pre-dinner drinks, we would recommend **no more than 3** different stations, with **3 roaming canapés** doing the rounds.
- Vegetarian starters are normally your best bet for larger events.
- We prefer to refrain from offering more than one plated main course option. If you would like your guests to have to option of choosing between e.g. beef or fish, we'd recommend a family-style feast that is presented on the table. We can do a choice plated menu, but extra costs will be involved.
- Please choose a vegetarian meal for your plated main course as well. We automatically cater 10% over and above your final numbers for vegetarians. Please refrain from printing the vegetarian option on the menu if you are placing printed menus on the table.
- If there are culinary words you do not understand please do not hesitate to ask.
- We pride ourselves on providing top quality food prepared from exceptional ingredients. If you are struggling to fit your food selections within your budget, please let us know and we'll assist you in tailoring a menu according to your perimeters.



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### EXAMPLES OF MENU CONFIGURATIONS

There is no limit to the amount and type of courses we can prepare and serve at your special occasion. Rules are made to be broken, so feel free to go against the grain! Here are a few examples of menu configurations we've served before:

- CANAPÉS – PLATED STARTER – PLATED MAIN – PLATED DESSERT – LATE NIGHT SNACK
- CANAPÉS & FOOD STATIONS – PLATED STARTER – PLATED MAIN – PLATED DESSERT **OR** DESSERT DISPLAY **OR** CANAPÉ DESSERTS – LATE NIGHT SNACK
- FOOD STATIONS ONLY – PLATED STARTER – PLATED MAIN – PLATED DESSERT **OR** DESSERT DISPLAY **OR** CANAPÉ DESSERTS – LATE NIGHT SNACK
- FOOD STATIONS & CANAPÉS – NO STARTER BUT BREAD TO THE TABLE - FAMILY FEAST TO THE TABLE **OR** PLATED MAIN - PLATED DESSERT **OR** DESSERT DISPLAY **OR** CANAPÉ DESSERTS – LATE NIGHT SNACK
- COCKTAIL WEDDING OR EVENT: FOOD STATIONS, BOWL FOOD AND CANAPÉS THROUGHOUT THE ENTIRE EVENT



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### CANAPÉ OPTIONS DURING PRE-DINNER DRINKS

5 Canapés @R70 p/p

8 Canapés @R95 p/p

3 Canapés if you choose three food stations @R50 p/p

### COLD CANAPÉS

- Smoked salmon trout, pistachio nut, coriander & spring onion Vietnamese Summer Rolls, served with a green chilli & coriander yogurt dressing
- Crispy mini poppadoms topped with Cape Malay-inspired Coronation Chicken, fresh raspberries and toasted shaved almonds
- Mini Fillet Noisettes rubbed with roasted coffee beans & masala, served medium-rare with a drop of Béarnaise
- Individual mini gourmet sushi platters prepared by our sushi chef Jack **(add R25 p/p for this item)**
- Spring onion & coriander-infused blini, smoked salmon and Japanese mayo sandwiches
- Peruvian line fish ceviche, laced with lime, heirloom tomatoes and fresh chilli
- Posies of watercress, wild rocket, and shaved Grana Padano, wrapped in slivers of Parma ham, sprinkled with sourdough crumbs, and splashed with extra virgin olive oil
- Chinese prawn crackers filled with our signature Coronation Chicken, topped with fresh coriander, berries and roasted nuts
- Mini gourmet hotdog on a steamed bun, served with Sriracha sauce and a home-made red pepper ketchup (spicy!)
- Smoked venison carpaccio roses, topped with a tangy guava salsa
- Japanese beef tataki served with crispy needle fries and a kimchi salsa
- Fresh oysters topped with a celery and tobacco sorbet **(add R10 p/p for this item)**
- Toasted brioche rounds, topped with pickled quail egg, English ham and classic Hollandaise
- Seven vegetable, mango & fresh coriander Vietnamese Summer Rolls, served with a Satay dipping sauce **(V)**
- Avocado Fashion Sandwiches served with pickled ginger, soy & wasabi **(V)**
- Mini skewers of watermelon, feta, olive and basil **(V)**
- Mini skewers of buffalo mozzarella, heirloom tomato and basil, marinated in a pistachio nut pesto **(V)**
- Watermelon wedges in shot glasses, sprinkled with lime sugar **(V)**
- Vintage mojito ice lollies passed around on dry ice **(V) (Contains alcohol)**
- Mini goat's cheese and asparagus cheesecakes topped with pears poached in red wine **(V)**
- Honey-roasted figs, filled with gorgonzola and dressed with a verjuice reduction **(V)**
- Mini bowls of fresh asparagus and grapefruit salad, served with home-made labneh yoghurt cheese **(V)**



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## HOT CANAPÉS

- Mini lamb sliders on home-made sesame brioche buns, topped with caramelised pomegranate seeds and fresh mint
- Mini steamed Asian bao buns, filled with Korean kimchi chicken, pickled red onions and gooseberries
- Italian-style prawn & calamari *fritto misto*, served with tangy gremolata sauce
- Lamb croquettes served with a mint pesto
- Mini minted lamb sliders, topped with brie and caramelised pomegranate seeds
- Warm meatball salad served with our signature Caesar dressing
- Cape Malay-spiced tempura fish goujons, served with zucchini fries and a turmeric aioli
- Mini potpies filled with brandy-infused chicken and wild mushroom
- Pressed pork belly squares, topped with crackling and popcorn powder
- Steamed South Chinese *har gow* dumplings, filled with prawn and served with an XO dipping sauce
- Mini skewers of beef curry and mango salsa vetkoek
- West Coast half-shell mussels, prepared in garlic and white wine, topped with Mediterranean crumbs
- Crispy, hand-cut fries with truffle-infused mayonnaise, served in bamboo cones **(V)**
- Sweet potato fries coated in parmesan seasoning, served with double-garlic aioli in bamboo cones **(V)**
- Mini steamed Asian bao buns, filled with crisp Julienne vegetables and pickled cucumber **(V)**
- Italian-style mixed vegetable *fritto misto*, served with tangy gremolata sauce **(V)**
- Goat's cheese and red wine poached pear croquettes **(V)**
- Lightly seared pink oyster mushrooms, topped with shaved parmesan and a lemon & thyme vinaigrette, served in glass vials **(V)**
- Three cheese & fennel samosas, served with a green chilli & coriander chutney **(V)**
- Cheesy slices of Welsh Rarebit baguette, topped with red onion and gooseberry pickle **(V)**
- Steamed South Chinese *har gow* dumplings, filled with steamed spinach and served with an XO dipping sauce **(V)**

## FOOD STATION OPTIONS DURING PRE-DINNER DRINKS

Food stations add some lively foodie action to your pre-dinner drinks set-up. Choose between one and three food stations to complement the roaming canapé selection. *Please note: food stations are individually priced per person.*

If you choose **one/two food stations**, remember to **select five roaming canapés** from the list above as well; if you choose **three food stations**, remember to **select three roaming canapés** from the list above as well

### ASIAN BAO BUN BAR @ R35p/p

Home-made bao buns, steamed in view of the guests and filled with one of the following:

- Fried fish goujons, kimchi mayo and pickled vegetables
- BBQ pulled pork, roasted nuts and honeyed siracha slaw
- Vegetable spring roll filling, topped with black sesame seeds **(V)**

### ITALIAN FRITTO MISTO BAR @ R35 p/p

A choice of prawns, calamari, or vegetables prepared in the special *fritto misto* batter, freshly fried and served with home-made aioli.



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**BRAAI STATION @ R50 p/p**

A selection of freshly prepared braai dishes, including:

- French-trimmed lamb cutlets in our secret marinade, prepared on the braai and served with tangy gremolata
- Himalayan salt slab grilled rumps steak, prepared medium rare, sliced thinly and served with a peach Béarnaise
- Classic peri-peri prawn skewers

**WEST COAST MUSSEL POT BAR @ R35 p/p**

Gertie's famous West Coast mussel potjie prepared with white wine and garlic, served in bowls with crispy French fries.

**ROOSTERKOEK CROSTINI BAR @ R30p/p**

Fresh roosterkoek straight off the braai, sliced into crostini and served with one of the following toppings:

- Matakaan, fresh mint and Parma ham
- Bokkom & chickpea spread
- Rocket & walnut pesto (V)

**MEXICAN TACO BAR @ R35 p/p**

Local, gluten-free, soft shell tacos, served with the following fillings to choose from:

- Kingklip ceviche
- Chilli Con Carne
- Black bean stew
- Grated mature cheddar
- Chopped parsley
- Proper home-made guacamole
- Shaved iceberg lettuce
- Fresh red chilli

**GOURMET CORN DOG BAR @ R30 p/p**

German bratwurst, battered in a mustard tempura, freshly fried and served with our home-made sweet mustard sauce.





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#### **PIZZA BAR @ R50 p/p**

Crispy, rectangular flatbread, smothered in our home-made Napolitano sauce, topped with the following to choose from:

- Gorgonzola cheese
- Green figs
- Italian coppa ham
- Biltong
- Mozzarella
- Cheddar
- Fresh rocket
- Fresh basil
- Pulled French rotisserie chicken
- Pistachio pesto
- Leek cream sauce

#### **SOUTHERN FRIED CHICKEN BAR @ R30 p/p**

True Southern-fried chicken drumsticks made according to our secret recipe, served with home-made American-style mayonnaise.

#### **WAFFLE BUN BURGER/SLIDER BAR @ R45 p/p**

Deliciously juicy beef patties, sandwiched between two savoury parmesan waffles, topped with the following to choose from:

- Caramelised onions
- Mature cheddar
- Oven-dried tomatoes
- Fresh rocket
- Sautéed field mushrooms

#### **CEVICHE AND OYSTER BAR @ R60 p/p**

Tuna, kingklip or salmon ceviche and freshly shucked oysters, topped with the following to choose from:

- Freshly squeezed lime and lemon juice
- Chopped parsley and coriander
- Chopped caper berries
- Chopped spring onion
- Finely chopped red onion
- Toasted sesame seeds
- Extra virgin olive oil
- Chopped mango
- Pomegranate seeds
- Chopped fresh chillies (red & green)
- Chopped pickled jalapenos
- Soy sauce





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### **GAME MEAT STATION R65 p/p**

A selection of freshly prepared game meat dishes, including:

- Springbok carpaccio served with burnt sage butter and parmesan shavings
- Mini traditional game potpies
- Rare roast kudu fillet served with honey-roasted garlic & guava salsa (cooked on the braai)
- Our famous oxtail potjie
- Roaming biltong carver with white gloves

### **PAMPOENKOEKIE BAR @ R40 p/p**

Freshly baked pampoenkoekies (pumpkin fritters), served on small wooden plates with the following toppings to choose from:

- Classic cinnamon sugar
- Blackened corn & tomato salsa
- Thinly shaved Parma ham
- Oven-crisped bacon bits
- Fresh basil & rocket salad
- Pulled French rotisserie chicken
- Rocket & walnut pesto

### **CORN ON THE COB BAR @ R35 p/p**

Corn roasted on the open fire. Served on and off the cob (in vintage wooden bowls on or bamboo skewers), with the following toppings to choose from:

- Café de Paris butter
- Parmesan mousse
- Gorgonzola mousse
- Fresh green chilli oil
- Salsa Verde
- Coriander pesto

### **OUR FAMOUS MOSBOLLETJIE BAR @ R40 p/p**

Home-made mosbolletjies, displayed with the following toppings for guests to help themselves:

- Real farm butter
- Home-made sesame and soy butter
- Home-made rooibos-soaked dried peach butter
- Biltong powder
- Slivers of prosciutto
- Selection of home-made jams
- Grated mature cheddar



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#### HARVEST TABLE @ R85 p/p (ex VAT)

- A selection of wood-fired artisanal ancient grain breads
- Large bowls of cheesy artichoke au gratin
- Towers of fresh grapes
- Sundried tomato, pistachio and fresh basil brie cakes
- Platters of Parma ham
- Bowls of Mediterranean olives and feta
- Platters of fresh asparagus, lemon and grapefruit segments
- Fresh watermelon wedges on ice
- Proper Mexican guacamole
- Traditional home-made hummus
- Classic Greek tzatziki
- Salmon cured in Malay spice ad served with crème fraiche pâté
- A selection of local artisanal cheeses with home-made preserves

#### FOOD TO THE TABLE OPTIONS: STARTERS

##### BREAD COURSE TO THE TABLE OPTIONS @ R25 p/p

A selection of wood-fired artisanal sourdough breads **OR** home-made traditional mosbolletjies and stone-ground flour vetkoek, served alongside the following (please select three):

- Beetroot butter
- Bokkom butter
- Popcorn butter
- Home-made farm butter
- Olive tapenade
- Pesto
- Marinated feta, olives and sundried tomatoes
- Classic tzatziki
- Home-made hummus
- Sweet tahini spread



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### PLATED STARTER OPTIONS @ R95 p/p

Please choose one of the following:

- Tuna tataki with whipped egg yolk, wasabi aioli, micro salad, blanched asparagus tips and charred limes
- Ice gold lettuce and yogurt soup, served with beetroot-cured salmon, miso mayonnaise and a vinaigrette of sesame oil, lime and coriander
- Kingklip goujons in a masala tempura, served with cranberry dressing, hot cross bun crumble, pickled red onions, gooseberries and a micro leaf salad
- Crayfish tails chargrilled on an open fire, served with a *sauce vierge* **(add R180 p/p for this option)**
- A wreath salad of baby gem lettuce, beetroot brioche croutons and shaved parmesan, served with our signature Caesar dressing
- Honey-roasted heirloom beets, creamy Chevin goat's cheese, fresh mint and blanched asparagus tips, served with honey & sumac dressing
- Venison carpaccio and juniper-poached red wine pear cubes, served with tempura red onion petals and celery & lemon juice
- Tempura squid, served with Romesco sauce, micro leaves, nasturtiums and avocado ice cream
- Twice-baked goat's cheese soufflé, served with apple & walnut salad and a verjuice reduction **(V)**
- Macerated heirloom tomato, marinated buffalo mozzarella and torn basil, served with pistachio pesto, brioche croutons and tomato & basil sorbet **(V)**
- Burnt sourdough 'toast', served with home-made Stracciatella cheese in a tangy celery, parsley and baby spinach sauce, dusted with ground, toasted onion seeds **(V)**

### FOOD TO THE TABLE OPTIONS: MAINS

#### PLATED MAIN COURSE OPTIONS @ R130 p/p

Please choose one of the following:

- Seared free range beef fillet, served with roasted pumpkin & ricotta dumplings, baby spinach purée and dressed fresh baby spinach
- Seared free range beef fillet and braised beef shin torchon, served with crispy Pommies Anna, butter-roasted red onion petals and Salsa Verde
- Braised, flaked lamb shank torchon, served with pea & mint purée, honey-roasted carrots and gremolata **(add R20 p/p for this option)**
- French-trimmed lamb cutlets, served with crushed lemon, lime & mint new potatoes and butter-flashed radicchio **(add R20 p/p for this option)**
- Steamed line fish, served with creamy lobster bisque sauce, fresh heirloom tomatoes and shaved, roasted fennel bulb **(add R15 p/p for this option)**
- Slow roasted lamb ribs in a honey, coriander & cumin marinade, served with carrot & cumin purée and our reimagined purple cabbage slaw
- Chilean salmon confit, served with pea & ricotta ravioli, chunky *sauce vierge* and heirloom salad **(add R15 p/p for this option)**
- Seared free range duck breast, served with butter confit potato, burnt grapefruit & fennel seed sauce and heirloom micro vegetables **(add R15 p/p for this option)**
- Korean-style Chicken Supreme, served with home-made sesame & cabbage kimchi, garlic-sautéed pak choi and butter-poached potato petals **(add R100 p/p ex VAT)**
- Cider-braised, tender pressed pork belly, sprinkled with popcorn crackling soil, fresh shaved apple & walnut salad and game potatoes



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## FAMILY-STYLE FEAST TO THE TABLE OPTIONS @ R195 p/p

Please choose **two protein options** and **three sides**. We recommend that you refrain from selecting two red meat protein options, rather vary your selection. With this serving option, each of the five dishes you select is served on central platters between a group of 8 guests (i.e. each grouping of eight guests will serve themselves from five central platters).

### PROTEIN OPTIONS (choose TWO)

- Seared whole fillets, served sliced with a tangy peach Béarnaise sauce
- Whole sirloin steaks prepared on the braai, served sliced with Café de Paris butter
- Fire-roasted French-trimmed lamb cutlets in a roasted cumin & coriander marinade, served with a Romesco sauce and gremolata **(add R20 p/p for this option)**
- Umami & honey slow-roasted Karoo lamb ribs
- Our famous slow-roasted Sunday lunch-style leg of lamb, served with Johnny's gran's traditional gravy **(add R10 p/p for this option)**
- Whole sides of slightly smoked, pink pepper corn roasted salmon, served with home-made lemon & lime labneh
- Kingklip au Papillion (baked in parcels), served with butter, lime and fresh coriander
- French rotisserie-style Chicken Supreme, basted with lemon butter and served with Salsa Verde
- Korean-style spicy, boneless chicken thighs, served with fresh sesame leaves and toasted sesame seeds
- Slippery Spoon Kitchen Modernist Coronation Chicken, served with fresh berries, toasted almonds and crispy prawn crackers
- Venison pie with a traditional flaky short crust pastry base & age-old venison spice enhancements
- Cider-braised pressed pork belly, served with popcorn crackling soil and an apple & verjuice sauce

### SIDE DISH OPTIONS (choose THREE)

- The crispiest rosemary-infused potato wedges in the world
- The crispiest rosemary-infused potato wedges in the world topped with a spicy kimchi salsa
- Milk Stout tempura butter fondant potatoes
- Classic hand-cut fries dusted with our secret umami sprinkle
- Macerated heirloom tomato, red onion, Danish feta & torn basil salad, served with a pesto dressing
- Roasted red onion, walnut & rocket salad, served with home-made coriander labneh
- Caramelised heirloom pumpkin with fresh ginger and toasted sage
- Ice cold iceberg wedges, smothered in decadently rich gorgonzola sauce, dusted with a touch of nutmeg
- Crème fraiche & ricotta sweet potato au gratin, served with fresh parsley and a splash of lemon
- Fresh avocado halves with crispy bacon bit onions, bitter leaves and a tangy lemon & coriander dressing
- Petit pois & perno risotto, served with too much parmesan and pea shoots
- Roasted wild mushroom & feta salad, served with a smoked garlic & sage butter dressing
- Fresh asparagus & grapefruit salad
- Skin-on pink fur potato salad with lemon, lime and too much coriander
- Watermelon & feta salad with marinated olives and preserved lemon
- Cheesy artichoke au gratin
- Asparagus, chargrilled white flesh peach, Chevin goat's cheese, toasted sesame seeds and torn basil, drizzled in a verjuice & honey reduction and garnished with edible flowers
- Zesty Mediterranean quinoa fattoush salad with a coriander yoghurt dressing
- An utterly ridiculous garden salad with everything that's in season
- Chargrilled asparagus and courgettes, sprinkled with roasted almonds and served with a lime & coriander dressing



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## **DESSERT OPTIONS**

### **PLATED DESSERT OPTIONS @ R80 p/p (choose ONE)**

- Dark chocolate fondant with liquid centre, served with hazelnut & 100% cacao soil and coconut milk sorbet
- Silky, flourless dark chocolate tart, served with pistachio praline and milk tart ice cream
- Cheesecake crème brûlée, served with salted caramel ice cream and home-made honeycomb
- Individual lemon curd & summer berry pavlovas with a red velvet & whipped marshmallow frosting
- Watermelon & mint sorbet, served with vanilla-steeped watermelon cubes and a fresh watermelon, mint & pineapple salsa
- Mini carrot cake, banana and toffee bunny chows, served with banana & caramel ice cream

### **PLATED DISPLAY OPTIONS @ R80 p/p (choose FIVE)**

- Potted caramelised milk tarts
- Saffron koeksisters in shot glasses
- Lemon curd & meringue potted Eton mess
- Salted caramel cheesecake pots
- Champagne & berry panna cotta in saucer champagne glasses
- Chocolate milkshake shots
- Classic red velvet cupcakes
- A selection of macaroons
- A selection of vintage ice lollies
- Watermelon & fresh berry pots steeped in a vanilla bean syrup
- Home-made doughnut selection
- Chocolate chip & cherry marshmallow whoopie pies
- Flourless dark chocolate tart fingers

### **CANAPÉ DESSERTS PASSED AROUND THE DANCE FLOOR @ R75 p/p (choose THREE)**

- Potted caramelised milk tarts
- Saffron koeksisters in shot glasses
- Lemon curd & meringue potted Eton mess
- Salted caramel cheesecake pots
- Champagne & berry panna cotta in saucer champagne glasses
- Chocolate milkshake shots
- Classic red velvet cupcakes
- A selection of macaroons
- A selection of vintage ice lollies
- Watermelon & fresh berry pots steeped in a vanilla bean syrup
- Home-made doughnut selection
- Chocolate chip & cherry marshmallow whoopie pies
- Flourless dark chocolate tart fingers



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#### LIVE DESSERT BAR OPTIONS

##### SOFT SERVE BAR @ R65 p/p

- Malva pudding soft serve
- Milk tart soft serve
- Peach Bellini sorbet

Served in bowls or sugar cones, with the following topping selection:

- Mini Astros
- Fresh berries
- Fudge crumble
- Chocolate sauce
- Mini Whispers
- Salted caramel sauce

##### LIVE PANNEKOEK BAR @ R65 p/p

Pannekoek made to order (3 per person), served on enamel plates with brown paper lining and topped with a choice of the following:

- Stewed apples
- Toasted almonds
- Milk tart spread
- Fresh berries
- Crushed meringue
- Chantilly cream
- Cinnamon sugar
- Nutella
- Crumbled carrot cake
- Home-made lemon curd

##### CREPE SUZETTE BAR @ R45 p/p

Traditional Crêpes Suzette prepared in front of the guests with all the flambé action

##### CHEESE DISPLAY @ R70 p/p

A selection of artisanal cheeses, presented alongside a variety of home-made preserves, fresh fruit, water biscuits and sourdough bread.



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### LATE NIGHT SNACK OPTIONS @ R65 p/p

If you choose the late-night snack option, we normally recommend that you only cater for around 50% of your initial guests (i.e. the die-hard party animals):

- Left-over food pizza slices
- Classic toasted cheese sandwiches
- Margarita pizza wedges
- Boerewors rolls
- Slap chips
- Fried egg & bacon sandwiches

### Your budget

Are you having trouble determining a budget for your event? Here's our cost breakdown to give you an idea of the amounts involved.

**Pre-dinner Canapés/Food Stations (3 to 5 courses plated)  
Food station structures are quotes additionally. All  
dependent on your style and preference**

Estimated R400pp – R790p/p (Excl. VAT)  
*Subject to type and style of menu; prices  
can exceed R580pp if client prefers  
extravagance.*

**Kitchen Hands  
(1 kitchen hand per 50 guests quoted additionally)**

R780/Kitchen Hand

**Mobile Kitchen Set-up – Depending on venue. Might not be  
Required.**

R50.00 per person

**Designer plates with a difference – if you would prefer  
something a bit more luxurious than the standard stock**

R15.00 to 28.00 per plate

**Waitrons**

R95 per hour per waitron  
Waitron Transport R500  
Waitron Meals R50 per waiter

**Full Food Tasting**

R2500