

Thank you for getting in touch with STIR food.

Let's go on a food journey.

From humble beginnings STIR food has become one of the most sought after catering companies in South Africa. We are passionate about food and use only the freshest, local and seasonal produce to create our dishes.

Menus

We have carefully designed our menus to suit every taste and budget, providing ample options to select from.

We understand that every budget is different and here is a short breakdown of the costs involved.

Note, all prices are quoted on per person and exclude VAT, hiring and staff costs. Our prices are based on the current cost of food at the time and are subject to change & availability of seasonal produce. Final invoice confirmed 3 months prior to your event. R3000 surcharge for tailor made menus (including a food consultation). Preselected options on different dishes on any course – fee applicable.

Pre dinner canapés (4-8 items) R80 – R200

3 course plated menu: Starting at R340

3 course Buffet to the Table menu: Starting at R400

Roaming cocktail canapé/bowl food menu: Starting at R200

Staff Costs:

Chefs: R800 // Kitchen hands R500 // Sushi Chef: R1500

Satellite kitchen set up: Starting at R5000, but confirmed upon site inspection and equipment requirements

Hiring: Starting at R35pp (menu dependent)

Travel: Outside of the Cape Town Winelands area we charge R7,50/km per vehicle.