



Bridal Portfolio 2019

EDEN LASSIE



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Introduction

We have created this portfolio of popular menus based on the weddings at which we have recently catered. We are hoping that this will make it easier for you to choose a menu to complement your wedding.

Menu 1 – Harvest Table / Served Mains / Buffet Dessert

Served on Arrival After the Church Service

Tea and Coffee
Homemade Lemonade with Mint and Sliced Lemon

HARVEST / CHARCUTERIE TABLE (AS A STARTER)

Chicken Liver Pate / Smoked Trout Pate
Hummus / Bhaba Ghanoush
Assorted Cold Meats and Salami
Scotch Eggs, York Ham, Smoked Chicken
Chipolatas in Bacon / Pork Pies
Assorted Cheeses and Preserves, Brandied Figs
Sweet Chilli, Fruit and Nuts
Crudities, Olives, Feta, Peppadews
Focaccia, French, Seed Breads
Assorted Rolls and Butter / Savoury Biscuits

Served Main Course

(Client to Choose One Red Meat and One White Meat Option)

We Work on 80% Red Meat and 20% White Meat in Terms of Portions

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon
Savoury Gravy
OR
Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta
Three Cheese Sauce
OR

A Vegetarian Option is Available on Request. See the Selection at The End of The Portfolio and Advise if You Require

Served with
Starch Option
Seasonal Vegetables

Buffet Dessert

Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava, Kadaifi
Lemon Meringue Tartlets, Chocolate Dipped Fruit, Koeksisters

To End

Tea and Coffee

Price per person R 360.00 (Vat Inclusive)

Menu 2 - Simple Served Wedding Menu

Served on Arrival After the Church Service

Tropical Fruit Punch Cocktail

Served Starter (Client to Choose One Option)

Chicken Liver Pâté, Smoked Trout Pâté

Brinjal Pâté, Hummus

With

Assorted Breads and Melba Toast

Or

Butternut Soup with Coconut Milk and Coriander

Cape Seed Loaf

Served Main Course

Crumbed Chicken with Spinach and Feta Filling

Three Cheese Sauce

Or

Vegetable Lasagne (Vegetarian Option)

Wholegrain Mustard Mash

Seasonal Vegetables

French Salad Platters with Dressing

Served Dessert

Mississippi Mud Pie

Whipped Cream and Chocolate Ganache

To End

Assorted Teas and Coffee

Price per person R 325.00 (Vat Inclusive)

Menu 3 - Simple Traditional Wedding Menu

Served on Arrival After the Church Service

Tropical Fruit Punch Cocktail

Snack Platters (Starters for Guests Served in Garden Area)

Samosas, Meatballs
Chicken Pies, Fish Nuggets
Cheese and Jalapino Rissoles
With
Assorted Dips and Sauces

Main Course Buffet

Roast Chicken Portions with Savoury Gravy
Traditional Beef Curry

Steamed Rice
Creamed Spinach with Cheese Sauce
Steamed Butternut

Jeqe (Zulu Bread) with Butter
Coleslaw
Beetroot Salad
Sambals
Chutney

Dessert Buffet

Fresh Fruit Salad
Vanilla Ice Cream with Assorted Sauces
Malva Pudding with Custard

Apple Juice on the Tables (2 Jugs per Table)

Price per person R 320.00 (Vat Inclusive)

Price per person R 310.00 (Vat Inclusive) 151 or more guests

Menu 4 - Traditional Buffet Menu

Served on Arrival After the Church Service

Tropical Fruit Punch Cocktail

Served Starter (Served in Garden Area with Drinks on Arrival)

Crumbed Chicken Nuggets

Battered Fish Nuggets

Assorted Cocktail Pies

Mince and Potato Samosas

Vegetable Spring Rolls

With

Assorted Dips and Sauces

Main Course Buffet

Roast Chicken Portions with Herb Rub

Mutton Curry

Pot Roast Beef with Root Vegetables

Steamed Rice

Roasted Potatoes

Creamed Spinach

Cinnamon Baked Butternut

Jeque (Steamed Bread) with Butter

French Salad with Dressing

Beetroot and Onion Salad

Dessert Buffet

Vanilla Ice Cream with Assorted Sauces

Malva Pudding with Custard

Tiramisu

Fresh Fruit Salad

On Each Guest Table

Two Jugs of Apple Juice per table

Price per person R 335.00 (Vat Inclusive)

Price per person R 325.00 (Vat Inclusive) 151 or more guests.

Menu 5 - Three Course Served Meal

Served on Arrival After the Church Service

Tea and Coffee

Homemade Lemonade with Mint and Sliced Lemon

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Potato Rosti, Topped with Rocket, Goats Cheese

Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing

Or

Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Parcels, Herb Salad and Dressing

All with Bakers Basket and Butter

Served Main Course

(Client to Choose One Red Meat and One White Meat Option)

We Work on 80% Red Meat and 20% White Meat in Terms of Portions

Flame Grilled Fillet of Beef with Worcester and Dijon Marinade

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dark Chilli Chocolate Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint

And

Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta

Three Cheese Sauce

**A Vegetarian Option is Available on Request. See the Selection at The End
of The Portfolio and Advise if You Require**

Served with
Starch Option
Seasonal Vegetables

Served Dessert (Client to Choose One Option)

Mississippi Mud Pie
with Vanilla Ice Cream and Amarula Fudge Sauce
Or

Lemon and Passionfruit Cheesecake
Served with Chantilly Cream and Berry Coulis
Or

Chocolate Lava Puddings with Rich Chocolate Ganache
Vanilla Ice Cream or Whipped Cream
Or

Red Velvet Gateaux with Chantilly and Strawberry Coulis
Or

Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava, Kadaifi
Lemon Meringue Tartlets, Chocolate Dipped Fruit, Koeksisters
Or

Freandese and Cheese Duo Platters

Chocolate Mousse Cups, Milk Tartlets, Date Balls, Chocolate Brownies
Chocolate Dipped Fruit, Koeksisters
With

Assorted Midlands Cheeses, Pickles and Olives, Savoury Biscuits

To End

Tea and Coffee

Price per person R 355.00 (Vat Inclusive)

Menu 6 - Three Course Buffet Meal

Served on Arrival After the Church Service

Tea and Coffee

Homemade Lemonade with Mint and Sliced Lemon

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Potato Rosti, Topped with Rocket, Goats Cheese

Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing

Or

Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Parcels, Herb Salad and Dressing

All with Bakers Basket and Butter

Buffet Main Course

(Choice of Three Meat Main Course Options, and One Vegetarian Option if Required)

Spit Roast Teriyaki Lamb with Tzatziki Dip, Durban Mutton Masala Curry

Greek Spinach and Lamb Pie, Roast Rolled Lamb infused with Garlic and Rosemary

Mojito Chicken (With Lemon and Rum), Grilled Chicken Fillets Wrapped In Bacon

Peri Peri Chicken, Chicken Curry

Crumbed Chicken Fillets with Spinach and Feta Filling, Cheese Sauce

Roast Chicken Portions with Bread Stuffing

Rare Roast Topside Of Beef With Pepper and Coarse Salt

Spit Roast Sirloin of Beef with Herb Crust

Pepper Steak Pie with Savoury Gravy, Beef Curry

Cocoa and Cumin Rubbed Pork Loin, Spit Roast Loin of Pork with Apple Sauce

Honey Glazed Gammon

**A Vegetarian Option is Available on Request. See the Selection
at The End of The Portfolio and Advise if You Require)**

Served with Choice of Two Starch
Seasonal Vegetables
French Salad and Dressing

Savoury Gravy

All required Sauces as per Menu Selection

Mint Sauce, Horseradish, Mustards, Apple Sauce

Sambals and Chutney, Spiced Poppadoms, Bananas in Coconut (with Curry Options)

Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad

Ice Cream with Chocolate and Caramel Sauce

Malva Pudding with Cream and Custard

Apple and Cream Bake with Custard

Decadent Chocolate Brownies

Chocolate Mousse

Baklava

Lemon Meringue Pie

Milk Tart

Warm Chocolate Brownies with Chocolate Ganache

Cream and Custard Chocolate Eclairs

Peppermint Crisp and Caramel Tart

Eaton Mess (sq)

Fresh Fruit Pavlova and Passion Coulis

Assorted Cheesecakes

Lemon and Lavender Panacotta

Crème Caramel

A popular choice these days is to do your dessert selection on a buffet but all made in Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes.

To End

Tea and Coffee

Price per person R 365.00 (Vat Inclusive)

Menu 7 - Three Course Served Meal with Arrival Canapés

Served on Arrival After the Church Service

Assorted Teas and Coffee

Homemade Lemonade with Mint and Sliced Lemon

Assorted Canapés (Suggestions Only, May be Varied as Required)

Thai Spring Rolls with Sweet and Sour Sauce

Cheese and Jalapino Rissoles

Chipolatas in Bacon

Pepper Steak Pies

Smoked Salmon Blinis with Dill Sauce

Vegetarian Blinis with Cream Cheese and Cucumber

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Potato Rosti, Topped with Rocket, Goats Cheese

Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon

with Fresh Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry

Tomatoes and Garlic Bruchette, Yoghurt Dressing

Or

Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Parcels, Herb Salad and Dressing

All with Bakers Basket and Butter

Served Main Course

(Client to Choose One Red Meat and One White Meat Option)

We Work on 80% Red Meat and 20% White Meat in Terms of Portions

Slow Roast Kleftico Style Lamb Shanks with Oregano, Lemon and Garlic

Red Wine Jus

Or

Flame Grilled Fillet of Beef with Chive and Mozzarella Filling

Dijon Mushroom Sauce

Or

Fillet of Beef

with

Dark Chilli Chocolate Sauce

and
Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta
Three Cheese Sauce
Or
Crumbed Chicken Fillets with Spinach and Feta Stuffing
Three Cheese Sauce

**A Vegetarian Option is Available on Request. See the Selection
at The End of The Portfolio and Advise if You Require**

Served with
Starch Option and Seasonal Vegetables

Served Dessert (Client to Choose One Option)

Mississippi Mud Pie
with Vanilla Ice Cream and Amarula Fudge Sauce

Or

Lemon and Passionfruit Cheesecake
Served with Chantilly Cream and Berry Coulis

Or

Chocolate Lava Puddings with Rich Chocolate Ganache
Vanilla Ice Cream or Whipped Cream

Or

Red Velvet Gateaux with Chantilly and Strawberry Coulis

Or

Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava, Kadaifi
Lemon Meringue Tartlets, Chocolate Dipped Fruit, Koeksisters

Or

Freandese and Cheese Duo Platters

Chocolate Mousse Cups, Milk Tartlets, Date Balls, Chocolate Brownies
Chocolate Dipped Fruit, Koeksisters

With

Assorted Midlands Cheeses, Pickles and Olives, Savoury Biscuits

To End

Tea and Coffee

Price per person R 390.00 (Vat Inclusive)

Menu 8 - 3 Course Buffet Meal with Canapés on Arrival

Served on Arrival After the Church Service

Assorted Teas and Coffee
Homemade Lemonade with Mint and Sliced Lemon

Assorted Canapés (Suggestions Only, May be Varied as Required)

Thai Spring Rolls with Sweet and Sour Sauce
Cheese and Jalapino Rissoles
Chipolatas in Bacon
Pepper Steak Pies
Smoked Salmon Blinis with Dill Sauce
Vegetarian Blinis with Cream Cheese and Cucumber

Served Starter (Client to choose One Option)

Cream of Butternut Soup with Coriander and Coconut Milk

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Potato Rosti, Topped with Rocket, Goats Cheese

Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Bed of Rocket with Roasted Balsamic Cherry
Tomatoes and Garlic Bruchette, Yoghurt Dressing

Or

Crumbed Chicken Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Parcels, Herb Salad and Dressing

Buffet Main Course

(Choice of Three Meat Main Course Options, and One Vegetarian Option if Required)

Spit Roast Teriyaki Lamb with Tzatziki Dip

Durban Mutton Masala Curry, Greek Spinach and Lamb Pie

Slow Roast Lamb Shanks (Kleftico Style)

Mozambican Mojito Chicken (with Lemon and Rum)

Grilled Chicken Fillets Wrapped In Bacon with Assorted Fillings

Peri Peri Chicken, Chicken Curry

Crumbed Chicken Fillets with Spinach and Feta Filling, Roast Chicken Portions with Bread Stuffing

Rare Roast Topside Of Beef With Pepper and Coarse Salt

Spit Roast Sirloin of Beef with Herb Crust, Pepper Steak Pie with Savoury Gravy

Beef Curry

Cocoa and Cumin Rubbed Pork Loin, Roast/Spit Roast Loin of Pork with Apple Sauce

Venison Potjie with Pinotage and Baby Vegetables
Venison Pinotage Pie

A Vegetarian Option is Available on Request. See the Selection at The End of
The Portfolio and Advise if You Require)

Served with (Choice of Two Starch)
Two Seasonal Vegetables
French Salad and Dressing

Savoury Gravy
All required Sauces as per Menu Selection
Mint Sauce, Horseradish, Mustards, Apple Sauce
Sambals and Chutney, Spiced Poppadoms, Bananas in Coconut (with Curry Options)

Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad
Ice Cream with Chocolate and Caramel Sauce
Malva Pudding with Cream and Custard
Apple and Cream Bake with Custard
Decadent Chocolate Brownies
Chocolate Mousse
Baklava
Lemon Meringue Pie
Milk Tart
Warm Chocolate Brownies with Chocolate Ganache
Cream and Custard Chocolate Eclairs
Peppermint Crisp and Caramel Tart
Eaton Mess (sq)
Fresh Fruit Pavlova and Passion Coulis
Assorted Cheesecakes
Lemon and Lavender Panacotta
Crème Caramel
Fresh Fruit Pavlova and Passion Coulis

A popular choice these days is to do your dessert selection on a buffet but all made in Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes.

To End
Assorted Teas and Coffee

Price per person R 400.00 (Vat Inclusive)

Menu 9 - Burger Buffet

Served After the Church Service

Homemade Lemonade with Mint and Lemon

Assorted Starter Canapés

Homemade Vegetable and Chicken Spring Rolls with Sweet and Sour Sauce

Cheese and Jalapino Rissoles

Pepper Steak Pies

Chicken Pies

Vegetable Quiche

Main Course Buffet

100% Beef Burger Patties

Grilled Chicken Fillet Patties

With

Seeded Buns / Portuguese Rolls

Sliced Gherkins

Caramelised Onion

Rocket, Shredded Mixed Leaf Lettuce

Sliced Tomato

Braised Mushrooms

Grilled Bacon

Fresh Chips or Paprika Potato Wedges

Assorted Salads

Greek Salad with Yoghurt Dressing, Olive Oil and Balsamic

French Bean, Mangetout, Roast Hazelnut and Orange Zest Salad

Beetroot and Roast Butternut Salad with Rocket and Feta

Sauces

Tomato Shebo Relish

Barbecue

Mayonnaise

Garlic and Chilli Sauce

Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad
Ice Cream with Chocolate and Caramel Sauce
Malva Pudding with Cream and Custard
Apple and Cream Bake with Custard
Decadent Chocolate Brownies
Chocolate Mousse
Baklava
Lemon Meringue Pie
Milk Tart
Warm Chocolate Brownies with Chocolate Ganache
Cream and Custard Chocolate Eclairs
Peppermint Crisp and Caramel Tart
Eaton Mess (sq)
Fresh Fruit Pavlova and Passion Coulis
Assorted Cheesecakes
Lemon and Lavender Panacotta
Crème Caramel

A popular choice these days is to do your dessert selection on a buffet but all made in Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes.

To End

Assorted Teas and Coffee

Price per person R 330.00 (Vat Inclusive)

HARVEST / CHARCUTERIE TABLE (AS A STARTER)

Chicken Liver Pate / Smoked Trout Pate
Hummus / Bhaba Ghanoush

Assorted Cold Meats and Salami
Scotch Eggs, York Ham, Smoked Chicken
Chipolatas in Bacon / Pork Pies

Assorted Cheeses and Preserves, Brandied Figs
Sweet Chilli, Fruit and Nuts
Crudities, Olives, Feta, Peppadews

Focaccia, French, Seed Breads
Assorted Rolls and Butter / Savoury Biscuits

**The cost to have the Harvest Table after the service as a starter instead
Of the normal starter options is an additional R25.00 pp**

SELECTIONS / OPTIONS

Canapés Served on Arrival and “Add Ons” for Menus 1 and 3

HOT CANAPÉ SELECTION

Vegetarian

Mediterranean Vegetable Spring Rolls with Pesto Dipping Sauce
Cheese and Jalapino Rissoles
Caramelised Red Onion and Feta
Crustless Vegetarian Quiche
Grilled Brown Mushrooms with Herb and Cheese Topping
Spiced Carrot Soup Cups with Sour Cream and Fresh Coriander
Crisp Potato, Cheese and Sweetcorn Samosas
Roast Balsamic Cherry Tomatoe Tarts with Feta and Basil

Chicken

Chicken and Mushroom Pasties
Chicken Nuggets with Garlic Aioli
Tandoori Chicken Mini Pizzas with Tzatziki
Flame Grilled Honey and Mustard Chicken Drummettes
Crunchy Thai Chicken and Peanut Cakes with Sweet Chilli Dipping Sauce

Beef/Pork

Mince, Potato or Sweetcorn Samosas
Cocktail Sausage Rolls
Pepper Steak Mini Pies
Devilleed Meatballs
Burgundy Beef Pies
Pork Chipolatas wrapped in Bacon with Assorted Dips
Mini Vetkoek with Curried Mince

Fish

Smoked Salmon Cakes with Thai Sweet Chilli
Calamari Steak Goujons

COLD CANAPÉ SELECTION

Vegetarian

Cocktail Potato Rosti with Cream Cheese, Horseradish Cream and Rocket
Caramelized Onion Tartlets with Feta and Thyme
Roast Pumpkin Tartlets with Goats Cheese and Sweet Chilli
Roast Cherry Tomato Cups with Basil and Feta
Roasted Mediterranean Vegetable Tartlets with Feta

Chicken

Chicken Loaf Cornets with Potato Salad
Cucumber Cups with Thai Chicken

Beef

Grilled Chateaubriand Fillet Bruschette with Orange, Mint and Chilli Chocolate
Roast Beef and Gherkin Rolls

Assorted Bruschette

Coronation Chicken
Smoked Salmon with Capers and Dill
Brie with Caramelized Onions
Caprice Bruschette with Pesto Dressing
Rare Beef and Gherkin with Horseradish

High Tea Selection

Assorted Finger Sandwiches
Cream Cheese and Cucumber Sandwiches
Health Bran Muffins
Cocktail Cream and Jam Scones, Cocktail Cheese and Sweetcorn Scones

Selection of Five (Three Items per Person)

ANTIPASTO PLATTER STARTER OPTION

Smoked Salmon Blinis
Pumpkin Fritters with Cinnamon, Smoked Drakensberg Trout Fillets
Venison Terrine with Redcurrant Sauce
Thai Chicken Wraps, Salami, Smoked Chicken

Crudités

Peppadews , Olives, Cubed Feta , Cucumber
Cherry Tomatoes, Roast Onions

Greek Salad Platters with Calamata Olives and Feta
Yoghurt Dressing

Breadsticks, Assorted Focaccias
Cocktail Rolls, Mielie Breads

SOUPS

Butternut and Coriander Soup with Coconut Milk
Cauliflower and Camembert Soup
Butter Bean and Roast Pepper Soup
Spicy Butter Bean and Roast Pepper Soup
Wild Mushroom Soup

MAIN COURSES: VEGETARIAN MEAL OPTIONS

Vegetarian Moussaka
Vegetable Lasagne
Brinjal Towers with Roast Cherry Tomatoes, Caramelised Onions, Feta and Cheese Sauce
Spinach and Butternut Crepes
Cauliflower and Broccoli Cannelloni with Crème Fraîche and Fresh Tomato Sauce

MAIN COURSES: STARCH OPTIONS

Roast Potatoes
Potato Dauphinoise
Parsley Butter New Potatoes
Garlic and Herb New Potatoes
Steamed Basmati Rice, Steamed Rice, Yellow Rice and Raisins
Wholegrain Mustard Mash
Butter Mash
Butternut and Potato Mash
Sauté Potato with Braised Onions
Potato Croquettes

MAIN COURSES: VEGETABLE OPTIONS (SEASON DEPENDENT)

Steamed Medley of Vegetables
Roast Mediterranean Vegetables with Balsamic Vinegar and Olive Oil
Creamed Spinach
Cauliflower and Broccoli au Gratin
Steamed Broccoli with Toasted Almonds
Baby Marrow with Braised Onions and Tomatoes
Roast Cinnamon Butternut
Roast Pumpkin
Pumpkin Fritters with Caramel Sauce
Green Beans with Potatoes and Onions
Green Beans with Braised Onions and Feta
Stir Fried Vegetables
Sugar Glazed Carrots

ADDITIONAL MENU ITEMS

Cheese and Biscuits

We suggest one or two per 100 Guests if served in addition to a dessert, if used as canapés then you would need to have about One platter per 20 guests.

Full South African Cheeseboard with Savoury Biscuits
With
Fig Preserve, Watermelon Preserve, Nuts, Pickles, Olives
Sweet Chilli Sauce, Biltong, Dried Wors

Late Night Bites

Wors Rolls
With Braised Onions, Tomato Sauce, Chilli Sauce, Mustards
(These will be set up and left on the Tea and Coffee Buffet for guests to enjoy as required)

Other Options available if required, please discuss with us.

WEDDINGS AND FUNCTION GENERAL TERMS AND CONDITIONS

Please note that these **T's and C's** are designed to guide our relationship, to ensure that at the venue, you the client, have a clear understanding of what our respective rights and obligations are regarding our catering service on the day. Please initial each page and full signature on the last page.

WHAT WE INCLUDE:

Included in our Menu Prices for 100 or more Guests

(if under 80 there may be an additional staff fee)

Included in the service provided:

White, Gold, Grey or Cream table linen (Plain or Embossed) (Subject to availability for the Gold/Grey)

Buffet Linen, setup and displays (Where Applicable)

Linen serviettes

Cake table and linen for cutting ceremony

High cocktail tables (4) and cloths for drinks after the Church Service

Bridal skirting for the main table

Standard crockery

Standard 18/8 Cutlery

White Cruet sets (salt and pepper)

Appropriate heating equipment and serving utensils

Glasses and Jugs if we are supplying Punch or Lemonade (not table glasses)

Kitchen Equipment

Kitchen Staff

Cutting of the wedding cake and putting on platters (if required). *We will only supply cake plates and cake forks if requested to do so.*

Setting up of the function venue (not on the wedding day)

Washing of the dishes

Leaving the kitchen as CHC Catering found it

A Function Catering Manager who will be present from two hours before the ceremony time

Waitrons for 10 hours of service maximum, (this includes their travel time, based from 2 hours before the ceremony). Thereafter a rate of R60.00 per waiter per hour will be applicable.

Please note that our waiters are for **FOOD SERVICE** only. We are not able to serve drinks or clear bar glasses etc.

CUSTOMISED MENUS:

Should you prefer to compile your own menu we are more than happy to compile a menu from your personal choices and family favourite's that you may want to include.

CATERING:

At CHC Catering we want your wedding to be everything you have dreamed of and more. It is our experience that to achieve this it is essential that the following terms and conditions be read and understood.

- (a) Written confirmation of the number of guests to be catered for **needs to be received by us not less than (10) TEN working days before the wedding/function**. This number needs to include the professionals you hire that are seated during the Reception e.g.: DJ and Photographic Crew. At most venues we are not equipped to be able to make additional food and it reflects poorly on both the host and the caterer if the food runs out! We need to order the stock, plan the preparation and cooking and this all takes time.
- (b) Please ensure that you advise us beforehand of any special meals required. It is important that you provide us with the number of meals as well as the specific requirements in writing and the names of the guests these meals are for and at which table they are seated at.
- (c) The cost of catering as quoted shall be payable on confirmation, in writing, of the number of persons to be catered for. **If payment is not made on confirmation of the number of persons as stipulated in (a) above, no catering will be provided.**
- (d) The catering fee is based on the numbers that are booked. There will be no reduction in costs for guests who do not arrive.
- (e) Please note that in addition to your Catering Cost for your Wedding Guests a standard Simple **Staff Meal Fee of R600,00** will be charged to your Final Account which is intended to feed personnel in attendance at your wedding which includes Drivers, Security, Bar, Venue and Catering Staff up to a maximum of 20 persons.
- (f) We do not supply the food leftovers from the function to you or your guests. Our portions are generous but are not intended for consumption by any guests after the function is over for Health and Safety reasons.
- (g) Should the Start of the Ceremony be delayed for any reason by more than an hour later than the Time specified by you in this document we will deduct R1000,00 an Hour or part thereof from your Refundable Deposit to cover additional Service Staff Wages Incurred.

Provided that you are **catering for at least 80 guests**, the cost of transporting the food and waiters to your venue is included, unless quoted separately for an out of town wedding. **However, if your guest numbers are fewer than 100 there will be an additional fee for transport.**

Should you be looking to have your wedding on a **Sunday or Public Holiday**, there will be a R2000 surcharge to cover our additional staff costs as all wages on this day are at double time.

You will want to be sure that the caterer is available on your wedding date. Popular dates are booked six to twelve months in advance, **In Order to Secure the Date A Nominal Deposit of R5 000 Is Payable.** Should you cancel your booking it is non-refundable unless you cancel the booking more than six months prior to the wedding date. Should you employ us as the caterer for your wedding, these funds are held until after the wedding. We will then assess any breakages or damages and will invoice you for these, refunding the balance of the R5 000 into your bank account.

KITCHEN AREA:

Whilst we do not require an equipped kitchen to work in, we do insist on an area that is suitable for food preparation and service. If we are given an area that is not suitable then we reserve the right to decline to cater at any venue.

PAYMENT TERMS/BANK DETAILS:

It is essential that full payment be received and cleared into our account, 10 days before the wedding day. Please email us proof of payment once made, and include your name, venue and date of wedding for us to secure the date for you.

BANK

FNB

ACC NUMBER

62246060454

REFERENCE

NAME /DATE OF WEDDING

Availability is only confirmed on receipt of deposit and strictly subject to availability at time of booking, even if a quote has been given previously.

TASTINGS & REFERENCES:

CHC Catering has many references on our website and Facebook page regarding weddings that we have done, which we feel is the most important reference for our food and catering service.

If, however you would still like to do a tasting, CHC Catering is more than happy to do a tasting on your Starter and Main Course option for two people.

We can however only provide food for a tasting that is suitable to prepare for one or two guests

We do tastings on a Wednesday or Friday with prior consultation. We cannot unfortunately do tastings on a weekend as those days are strictly reserved for that day's weddings only, a policy you will appreciate on your Special Day.

SET UP:

When confirming numbers please ensure that you provide us with a **Layout Plan** of the Wedding Venue with the **Positioning of the Tables, Numbers of the Tables** and **How Many Guests are Seated at each Table** noted.

Please note that we will liaise directly with the Venue with regards time and date for set up.

We prefer to set up as early as we are able to **WITHOUT** the Décor and Floral Crew being present. It becomes very disruptive trying to work together which ultimately delays the smooth running of the set-up process.

If we are required to use Linen, Runners or Plate Underliners which is being supplied by a third party please ensure that these are either taken to the Venue or to our Catering Premises in Pmb the Wednesday before the Wedding. Should these items not be delivered in time (such as linen being delivered late) we will deliver all equipment to the venue and you will need to organise a team to facilitate the setting of the tables.

WEDDING DETAILS AND ACCEPTANCE OF TERMS AND CONDITIONS:

Brides Name / Cell Details: _____

Grooms Name / Cell Details: _____

Ceremony time: _____

Ceremony duration: _____

Expected number of Guests / Professional etc. that require meals: _____

Number at Main table: _____

Number of Guest tables _____

Guest Tables Round or Straight _____

Linen requirements / Linen Colour: _____

Décor Company /If Applicable _____

Décor Company Contact Details _____

Wedding Colours _____

Wedding Style eg. Rustic/Vintage/Contemporary etc. _____

Accepted by: (Full Name) _____

Address

For booking at (venue): _____ on the _____

Dated: _____ Signature: _____

AMENDMENT OF AGREEMENT

This agreement constitutes the whole and only record of our agreement with you. No representations or warranties, not recorded in this agreement, shall be of any force or effect between us. Any amendment to this agreement will only be effective if in writing and signed by both parties.

DOMICILIUM CITANDI ET EXECUTANDI

It is agreed that for all purposes arising out of this agreement, we choose as our domicilium citandi et executandi, our address at CHC Catering, 35 Burger Stree, Pietermaritzburg. You hereby stipulate that your domicilium citandi et executandi shall be the address which you have specified in the Annexure to this agreement.

CONTACT PERSON AND DETAILS

It is hereby agreed that all communications, confirmations and all written notification by you to us shall be to our address by email which is c.h.c@mweb.co.za or fax which is 033 3428206. All our communication to you shall be to you, the signatory to this agreement, at the preferred contact details provided in Annexure annexed hereto.

LAW APPLICABLE

The Law applicable to this agreement shall be that of the Republic of South Africa.

BREACH AND COSTS

In the event that we allege that there has been any breach by you of any of the terms of this agreement alternatively should it be necessary for us to institute action for any reason whatsoever arising out of the terms of this agreement, then in that event you, by your signature, agree that any action may be instituted by us out of any Magistrate's Court having jurisdiction notwithstanding that the amount claimed may exceed the jurisdiction of such Court and, in addition thereto, you agree that our costs shall be payable by you on the scale as between Attorney and client.

if you have any questions or queries, or if we can be of any further advice or assistance please do not hesitate to contact us.

Happy Planning

Warm Regards

CHC Catering

033 3428206 / 033 3943924