



Catering Bridal Portfolio 2021

EDEN LASSIE



35 Burger Street, Pietermaritzburg
033 394 3924 | weddings@chccatering.co.za | www.chccatering.co.za



Fabulous food is our passion.

We will listen to you and gently advise you, but mostly we understand that this is a celebration of love. We will do what it takes to ensure that you, along with your guests, can relax and enjoy great food and the perfect atmosphere. Bring us your expectations!

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 reception.



Menus 1 to 3

Menu 1

Eden Lassie Simple Served Wedding Menu

Served on Arrival After the Ceremony

Chilled Tropical Fruit Punch Cocktail

Served Starter (Client to Choose One Option)

Chicken Liver and Mushroom Pâté, Country Cheese Dip

Brinjal Pâté, Red Pepper Hummus

Or

Cream of Butternut and Pear Soup with Coconut Milk and Coriander

Bakers Basket

Served Main Course

Crumbed Chicken Fillets with Spinach and Feta Filling

with Cheese Sauce

And

Vegetable Lasagne (Vegetarian Option)

Wholegrain Mustard Mash

Two Seasonal Vegetables

French Salad with Dressing

Served Dessert

American Chocolate Brownies

Whipped Cream

R 360.00 per person (Vat Inclusive)

Menu 2

Eden Lassie Simple Traditional Wedding Menu

Served on Arrival After the Ceremony

Chilled Tropical Fruit Punch Cocktail

Snack Platters (Starters for Guests Served in Garden Area)

Cocktail Meatballs, Chicken Poppers

Assorted Cocktail Pies, Cocktail Fish Cakes, Mini Vetkoek and Mince

Dipping Sauces

Main Course Buffet

Roast Chicken Portions

Traditional Durban Beef Curry with Trimmings

And

Vegetable Breyani with Dhal (Vegetarian Option)

Steamed Rice

Creamed Spinach

Steamed Butternut

Jeqe (Steamed Bread) with Butter

Coleslaw Salad

Beetroot and Onion Salad

Dessert Buffet

Vanilla Ice Cream with Chocolate Sauce

Malva Pudding with Homemade Custard

R 330.00 per person (Vat Inclusive)

Menu 3

Eden Lassie Traditional Buffet Menu

Served on Arrival After the Ceremony

Chilled Tropical Fruit Punch Cocktail

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

Crumbed Chicken Nuggets

Battered Fish Poppers

Assorted Cocktail Pies

Mince Samosas and Potato Samosas

Vegetable Spring Rolls

Dipping Sauces

Main Course Buffet

Roast Chicken Portions with Herb Rub

Traditional Durban Mutton Masala Curry with Trimmings

Pot Roasted Beef with Root Vegetables

And

Vegetable Breyani with Dhal (Vegetarian Option)

Steamed Rice

Roasted Potatoes

Creamed Spinach

Cinnamon Baked Butternut

Jeqe (Steamed Bread) with Butter

French Salad with Dressing

Beetroot and Onion Salad

Dessert Buffet

Vanilla Ice Cream with Assorted Sauces

Malva Pudding with Homemade Custard

Tiramisu

Fresh Seasonal Fruit Salad

On Each Guest Table

Two Jugs of Apple Juice per table

R 350.00 per person (Vat Inclusive)

Optional Menu Additions

CATERING FOR KIDDIES

Children attending your wedding and eating off the Main Menu are charged for as follows:

1 to 3 years = No Charge

4 to 11 years = Half Price

12 years and over = Full Price

As an alternative to this, we offer a “Special Kiddies Menu”
which we recommend for children aged 3 to 8 years.

This meal consists of

Mini Burgers, Hot Dogs, Chicken Pieces, Pizza Slices, and Ice Cream Cones.

Price: R145,00 per kiddie (VAT Inclusive)

CUSTOMISATION OF MENUS

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

Please check with your guests and ensure that you advise us beforehand of any special meals required.

Our Service To You

These listed items are Included in our Menu Prices **for 80 or more guests**. Where there are fewer than 80 guests, an additional staff and travel fee may apply

Included in The Service Provided:

White, Cream, Grey, Black or Gold table linen and serviettes (Plain or Embossed)

Buffet linen, setup and displays (Where Applicable)

Cake table and linen for the cake cutting ceremony

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

Bridal skirting for the main table

Standard white crockery

Stainless steel Bistro cutlery

Cruet sets (salt and pepper)

All required heating equipment and serving utensils

Glasses and jugs if we are supplying punch (not table glasses)

Kitchen staff

Cake plates and forks

Cutting of the wedding cake and serving thereof

Setting up of the function venue (the day before the wedding)

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 and Waitrons for 10 hours of service, (this includes their travel time, based from 2 hours before the ceremony). Thereafter a rate of R75.00 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. as we are strictly employed to oversee the catering aspect of your wedding.

Tastings and References

We have many client references on our Facebook Page from recent weddings. We feel these are the most important indicator of our food and service, as they reflect experiences of the bridal couple and their families on the wedding day.

If, however, you would like a tasting, we are happy to do so. Our tastings are for your Starter and Main Course options which can be prepared for one or two guests. We will discuss your requirements before the tasting and make a specific appointment for the occasion, to ensure you receive the attention you deserve. We limit tastings to Wednesday or Friday. From Saturday to Tuesday we are fully committed to our booked weddings and functions.

We usually finalise these details once we have a menu selected and your booking confirmed. If you would like a tasting before this, we charge R150 per head and limit the tasting to two people. We do credit this back against your account, should you go ahead and book our services.

Making a Booking with CHC 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.

You will want to be sure that we are available on your wedding date. **In Order to Secure Your Date a Nominal Refundable Deposit of R5 000.00 is Payable.** Should you cancel your booking it becomes non-refundable, unless you cancel the booking more than six months prior to the wedding date, or if we are able to rebook another wedding on that day.

Should you employ us as the caterer for your wedding, these funds are held by us until after the wedding. We will then assess any breakages or damages and will invoice you for these, **refunding the balance of the R5 000.00 into your bank account two weeks after the wedding.** We require that you provide us your banking details after the wedding so this refund can be done. ***Please note that this R5 000.00 refundable deposit is not accounted for in your final food invoice.***

Should your wedding fall on a **Sunday or Public Holiday, there will be a R2 000.00 surcharge** to cover our additional staff costs, as all wages on these days are on double time.

In addition to the catering cost of your wedding guests a **Staff Meal Fee of R690.00 will be added to your final account.** This meal is to feed personnel in attendance at your wedding and includes drivers, security, bar, venue and catering **staff up to a maximum of 15 persons.** This fee does not include professionals such as the DJ, photographer, videographer etc.

Your total guest numbers need to be confirmed on email 30 days prior to the wedding day. We will then generate an invoice, based on these confirmed numbers, and email it to you with Proof-Of-Payment being received no later than 21 days prior to the wedding.