



Bring us your expectations

## Bridal Portfolio 2015 WATERWOODS

Jon Kleu 084 038 4156

Simone Egan 084 404 0901

Fraizer Mkhize 084 218 0444

Wade Coetzer 082 890 4537

Tel: 033 394 3924 • Fax: 033 342 8206

35 Burger Street, Pietermaritzburg  
c.h.c@mweb.co.za • djkleu@mweb.co.za

[www.chccatering.co.za](http://www.chccatering.co.za)

[www.facebook.com/chccatering](http://www.facebook.com/chccatering)

## **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.

The menus included in the portfolio assume that you will be hosting 50 or more guests, so while we are happy to cater for a smaller wedding party, we will then need to provide you with a revised quote.

Providing that you are catering for at least 100 guests, the cost of transporting the food and waiters to your venue is included. 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 R1000 surcharge to cover our additional staff costs.

## **Customised Menus**

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

## **Services**

Included in the service provided:

Embossed white or cream table linen

Linen serviettes

Cake table and linen with cake knife for cutting ceremony

High cocktail tables and cloths for drinks on arrival after the Church Service

Bridal skirting for the main table

Standard crockery

Elegance silver cutlery

Cruet sets (salt and pepper)

Table numbers

Buffet display

All required heating equipment and serving utensils

Cutting of the wedding cake and putting on platters (if required). We DON'T supply cake plates and cake forks.

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 / Co-ordinator who will be present from two hours before the ceremony time

Waitrons for 10 hours of service, (this includes their travel time, based from 2 hours before the ceremony). Thereafter a rate of R40.00 per waiter per hour will be applicable.

### **Excluded from the service provided**

Tables and chairs  
Flowers and candles  
Glasses and accessories  
Candelabras  
Flower bowls or vases  
Cake and confetti baskets  
Cleaning of the venue (excluding the kitchen) before and after the reception  
Plates and Forks for Wedding Cake

### **Optional Extra Services (Outsourced Services)**

Specialized linen, organza, taffeta etc.  
Chair covers  
Patio heaters  
Silver cutlery  
Noritake or Square Crockery  
Furniture and equipment  
Bar services (outsourced)  
Draping (outsourced)  
Marquees and accessories (outsourced)  
Clear or White Tiffany Chairs (CHC Catering)

Please Note: We ONLY set up items we include in our service or from our Optional Extra Services list, where you hire from us. Items hired from a third party or brought to the venue by family and friends are EXCLUDED and you are responsible for the setting up.

## **Menu 1 - Simple Buffet Wedding Menu**

### **Served on After the Church Service**

Tropical Fruit Punch Cocktail

### **Served Starter**

Chicken Liver Pate, Smoked Trout Pate

Brinjal Pate , Hummus

With

Assorted Breads and Melba Toast

### **Main Course Buffet**

Honey and Mustard Chicken

Beef Lasagne

Vegetable Lasagne (Vegetarian Option)

Steamed Rice

Two Seasonal Vegetables

French Salad and Dressing

Soft Knotted Rolls and Butters

### **Dessert Buffet**

Vanilla Ice Cream with assorted Sauces

Malva Pudding with Custard

Chocolate Mousse

### **To End**

Tea and Coffee

**Price per person: R255.00 (Vat Inclusive)**

## **Menu 2 - Simple Served Wedding Menu**

### **Served on After the Church Service**

Tropical Fruit Punch Cocktail

### **Served Starter**

Chicken Liver Pate, Smoked Trout Pate

Brinjal Pate , Hummus

With

Assorted Breads and Melba Toast

### **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**

Warm Chocolate Brownies with Chocolate Ganache

Vanilla Ice Cream

### **To End**

Tea and Coffee

**Price per person: R255.00 (Vat Inclusive)**

### **Menu 3 - Simple Traditional Wedding Menu**

#### **Served on 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

Beef Curry

Steamed Rice

Creamed Spinach with Cheese Sauce

Steamed Butternut

Jeqe (Zulu Bread) with Butter

Coleslaw

#### **Dessert Buffet**

Fresh Fruit Display

Vanilla Ice Cream with assorted Sauces

Malva Pudding with Custard

Fruit Punch on the Tables (2 Jugs per Table)

**Price per person: R255.00 (Vat Inclusive)**

## **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 Drumsticks

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 Crust

Mutton Curry

Pot Roast Beef with Root Vegetables

Steamed Rice

Roasted Potatoes

Creamed Spinach

Cinnamon Baked Butternut

Jeje (Steamed Bread)

Chakalaka Bean Salad

French Salad with Dressing

Beetroot and Onion Salad

### **Dessert Buffet**

Vanilla Ice Cream with Assorted Sauces

Malva Pudding with Custard

Cheesecake

Fresh Fruits

### **On Each Guest Table**

Two Jugs of Fruit Juice

One Jug of Water with Ice and Lemon

**Price per person R 275.00 (Vat Inclusive)**

## Menu 5 - Three Course Served Meal

### **Served on Arrival after the Church Service**

Tea and Coffee

Tropica Fruit Punch Mocktail

### **Served Starter (Client to choose one option)**

Homemade Soup (Select 1 from the Soup List)

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pate

Or

Toasted Garlic Brochette, Topped with Rocket, Goats Cheese  
And Grilled Brown Mushrooms and Pesto Dressing

Or

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

or

Smoked Trout Mousse with Fresh Dill, Lemon and Dill Sauce  
Herb Salad and Seed Bread

or

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

or

Smoked Salmon and Dill Wraps / Herb Salad and Dressing

Or

Camembert and Cranberry Parcels / Herb Salad and Dressing

### All with Bakers Basket and Butters

### **Served Main Course**

(Client to choose one Red meat and One White meat Option)

Flame Grilled Fillet of Beef with Worcester and Dijon Marinade

Dijon Mushroom Sauce or Green Peppercorn Sauce or Hollandaise Sauce

Or

Rolled Fillet of Beef with Mozzarella and Chive Stuffing

Dark Chilli Chocolate Sauce

Or

Spit Roast Rolled Lamb in Teriyaki Marinade

*Or Slow Roast Kleftico Lamb Shanks ( @ Additional R10.00 p on the menu price if chosen)*

Savoury Gravy

### With

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

Three Cheese Sauce

And

**A Vegetarian option is available on request so please 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)**

Two Tier Chocolate Mousse Gateaux  
with Vanilla Ice Cream and Amarula Fudge Sauce

or

Amarula Mamba Fridge Tarts with Chocolate Sticks

Or

Baked Blueberry Cheesecake

Served with Chantilly Cream and Berry Coulis

or

Warm Chocolate Brownies with Rich Chocolate Ganache  
Vanilla Ice Cream or Whipped Cream

Or

Fresh Fruit Pavlova

Or

Two Tier Chocolate Mousse Gateaux  
Vanilla Ice Cream and Amarulla Fudge Sauce

Or

Eaton Mess (SQ)

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 290.00 (Vat Inclusive)**

## Menu 6 - Three Course Buffet Meal

### **Served on Arrival after the Church Service**

Tea and Coffee  
Tropica Fruit Punch Mocktail

### **Served Starter (Client to choose one option)**

Homemade Soup (Select 1 from the Soup List)  
or  
Chicken Liver, Smoked Trout, Hummus and Brinjal Pate  
or  
Toasted Garlic Brochette, Topped with Rocket, Goats Cheese  
and Grilled Brown Mushrooms  
Pesto Dressing  
or  
Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon  
with Fresh Horseradish Drizzle  
or  
Smoked Trout Mousse with Fresh Dill, Lemon and Dill Sauce  
Herb Salad and Seed Bread  
or  
Crumbed Chicken Wraps with Sweet Chilli Sauce / Herb Salad and Dressing  
or  
Smoked Salmon and Dill Wraps / Herb Salad and Dressing  
Or  
Camembert and Cranberry Parcels / Herb Salad and Dressing

All with  
Bakers Basket and Butters

### **Buffet Main Course (Choice of three meat options)**

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 so please 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 Poppadums, Bananas in Coconut (with Curry Options)

**Buffet Dessert (Choice of 4 Options)**

Fresh Seasonal Fruit Salad  
Ice Cream with Chocolate and Caramel Sauce  
Malva Pudding, Apple and Cream Bake with Custard  
Decadent Chocolate Brownies  
Chocolate Mousse  
Baklava, Fresh Fruit Portions  
Lemon Meringue Pie,  
Pancakes with Cinnamon Sugar and Lemon  
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

**To End**

Tea and Coffee

**Price per person: R 295.00 (Vat Inclusive)**

## Menu 7 - Three Course Served Meal with Arrival Canapes

### **Served on arrival after the Church Service**

Tea and Coffee  
Tropica Fruit Punch Mocktail

### Selection of five Canapés from the Canapé List

#### **Served Starter (Client to choose one option)**

Homemade Soup (Select 1 from the Soup List)

or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pate

or

Toasted Garlic Brochette, Topped with Rocket, Goats Cheese  
and Grilled Brown Mushrooms

Pesto Dressing

or

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

or

Smoked Trout Mousse with Fresh Dill, Lemon and Dill Sauce

Herb Salad and Seed Bread

or

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

or

Smoked Salmon and Dill Wraps / Herb Salad and Dressing

Or

Camembert and Cranberry Parcels / Herb Salad and Dressing

All with

Bakers Basket and Butters

#### **Served Main Course**

#### (Client to Choose one red meat and one white meat option)

Spit Roast Teriyaki Rolled Lamb

Red Wine Demi Glace

or

*Slow Roast Kleftico Style Lamb Shanks with Oregano, Lemon and Garlic (@ Additional R10.00 pp)*

Or

Flame Grilled Rolled Fillet of Beef with Chive and Mozzarella Filling

Dijon Mushroom Sauce

Or

Rolled 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 El Greco (Crumbed Fillets with Spinach and Feta Stuffing)

Three Cheese Sauce

**A Vegetarian option is available so please 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)**

Two Tier Chocolate Mousse Gateaux  
with Vanilla Ice Cream and Amarula Fudge Sauce

or

Amarula Mamba Fridge Tarts with Chocolate Sticks

Or

Baked Blueberry Cheesecake

Served with Chantilly Cream and Berry Coulis

or

Warm Chocolate Brownies with Rich Chocolate Ganache  
Vanilla Ice Cream or Whipped Cream

Or

Fresh Fruit Pavlova

Or

Two Tier Chocolate Mousse Gateaux  
Vanilla Ice Cream and Amarulla Fudge Sauce

or

Eaton Mess (SQ)

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 330.00 (Vat Inclusive)**

## Menu 8 - 3 Course Buffet Meal with Canapes on arrival

### **Served on arrival after the Church Service**

Tea and Coffee

Tropica Fruit Punch Mocktail

### Selection of five Canapés from the Canapé List

#### **Served Starter (Client to choose one option)**

Homemade Soup (Select 1 from the Soup List)

or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pate

or

Toasted Garlic Brochette, Topped with Rocket, Goats Cheese  
and Grilled Brown Mushrooms

Pesto Dressing

or

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

or

Smoked Trout Mousse with Fresh Dill, Lemon and Dill Sauce  
Herb Salad and Seed Bread

or

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

or

Smoked Salmon and Dill Wraps / Herb Salad and Dressing

Or

Camembert and Cranberry Parcels / Herb Salad and Dressing

All with

Bakers Basket and Butters

### **Buffet Main Course**

#### (Choice of three Main Course options)

Spit Roast Teriyaki Lamb with Tzatziki Dip

Durban Mutton Masala Curry, Greek Spinach and Lamb Pie

Slow Roast Lamb Shanks (Kleftico Style)

Mozambiquen 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 so please see the selection at the end of the portfolio and advise if you require**

Served with (Choice of 2 Starch)  
Two Seasonal Vegetables  
French Salad and Dressing

Savoury Gravy

All required Sauces as per menu selection  
Mint Sauce, Horseradish, Mustards, Apple Sauce  
Sambles and Chutney, Spiced Poppadums, Bananas in Coconut (with Curry Options)

**Buffet Dessert (Choice of four Dessert options)**

Fresh Seasonal Fruit Salad  
Ice Cream with Chocolate and Caramel Sauce  
Malva Pudding, Apple and Cream Bake with Custard  
Decadent Chocolate Brownies  
Chocolate Mousse  
Baklava, Fresh Fruit Portions  
Lemon Meringue Pie,  
Pancakes with Cinnamon Sugar and Lemon  
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

**To End**

Tea and Coffee

**Price per person R335.00 (Vat Inclusive)**

## SELECTIONS / OPTIONS

Canapes served on Arrival and "Add ons" for Menus 1 and 3

### HOT CANAPE SELECTION

#### **Vegetarian**

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

#### **Chicken**

Chicken and Mushroom Pasties  
Chicken Nuggets with Garlic Aioli  
Tandoori Chicken Mini Pizzas with Tzatziki  
Mini Chicken Besteya with Toasted Almonds and Cinnamon Sugar  
Flame Grilled Honey and Mustard Chicken Drumettes  
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 CANAPE 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  
Cocktail Mielie Breads with Cream Cheese and Tapenade  
Roast Cherry Tomato Cups with Basil and Feta (V)  
Roasted Mediterranean Vegetable Tartlets with Feta

#### **Chicken**

Chicken Loaf Cornets with Potato Salad  
Cucumber Cups with Thai Chicken



## **Beef**

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

## **Assorted Bruchette**

Coronation Chicken  
Smoked Salmon with Capers and Dill  
Brie with Caramelized Onions  
Caprice Brochette with Pesto Dressing  
Rare Beef and Gherkin with Horseradish  
Smoked Chicken and Mango Salsa  
Smoked Salmon and Cream Cheese Herbed Blinis

## **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 3 @ R 27.00

Selection of 4 @ R 36.00

Selection of 5 @ R 45.00

## **Charcuterie Table as an After Service Canapé / Starter Option**

Assorted Pates, Assorted Cold Meats and Salami  
Assorted Cheeses and preserves, brandied Figs  
Sausages, Pork Pies  
Crudities, Olives, Feta, Peppadews  
Focaccia, French, Seed Breads  
Assorted Rolls and Butters

**Price per person R50.00 (as Canapés)**

## **Antipasto Platter Starter Option**

Smoked Salmon and Spinach Roulade with Brochette  
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

**Additional R12.00 pp to serve the above as the starter option instead of listed starters.**

## **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 Fraiche 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  
Saute 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)

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

**Price per platter R550.00**

### **Late Night Bites**

Choice of Wors Rolls or Hot Dogs  
(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)

**Price per item R 20.00**

### **Hot Drink Additions**

Instant Cappuchinos  
Hot Chocolate  
Filter Coffee

**Price per person: R12.00**

## CHC Catering Wedding Terms and Conditions

At CHC Catering we want to exceed your expectations and would like 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 the caterer is available on your wedding date. Popular dates are booked six to twelve months in advance so 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.

We supply generous portions of freshly prepared food for your wedding and to achieve this we need **ACCURATE** guest number (This number to include all persons who require a meal on the night including professionals, barmen, co coordinators etc.)

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.

To this end we need you to supply the final guest numbers and details **two weeks prior to the wedding day**, with payment in full to be done no less than 7 days before your wedding day.

The invoiced amount will be based on these numbers and the menu selected. In the event that your guest numbers exceed the confirmed number given to CHC Catering or you require more meals than the number confirmed, we reserve the right to retain your deposit or a part thereof.

Timing is also vital in the preparation of food so we will work within the time frame given to us in the serving of meals, we cannot be given a time schedule to which we work to and then have the ceremony time delayed as this impacts on both staff wages and food quality.

If your ceremony is delayed by more than an hour you will be responsible for the additional staff costs for the period that your service is late.

Please feel free to ask us any questions you may have to ensure that you understand our terms and conditions and sign your acceptance below. Please e-mail us the proof of payment and include your full name, the venue and the date of the wedding in order for us to secure your date. Thank you.

Your banking details (for deposit)

Bank: \_\_\_\_\_  
Branch Name: \_\_\_\_\_  
Branch Code: \_\_\_\_\_  
Account Number: \_\_\_\_\_  
Account Name: \_\_\_\_\_

Our Banking details are as follows:

FNB  
Boom Street  
Branch Code     221325  
Account No:     622 460 60454  
Account name:   Catering and Hire Centre CC  
Reference:        Your name, date and venue

Accepted by: (Full Name) \_\_\_\_\_

For booking at (venue): \_\_\_\_\_ on the \_\_\_\_\_

Dated: \_\_\_\_\_ Signature: \_\_\_\_\_