



# Bridal Portfolio 2018

## Pietermaritzburg Area



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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.

The menus included in the portfolio assume that you will be hosting 100 or more guests.

Providing that you are catering for at least 100 guests, the cost of transporting the food and waiters to your venue is included if it is in the **Pietermaritzburg Area**.

## **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.

We will be happy to discuss menus and payment terms in order to try assist you in meeting your requirements on the day in terms of budget and menu, there is after all life after the wedding !! and we can give you options and alternatives to suit your needs.

## **Services**

Included in the service provided:

White or cream table linen (Plain or Embossed)

Buffet Linen, setup and displays (Where Applicable)

Linen serviettes

Cake table and linen with cake knife for cutting ceremony

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

Bridal skirting for the main table

Standard crockery

Cutlery

Cruet sets (salt and pepper)

All required 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 do not 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 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 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 as we are doing our own preparation for the catering aspect of your event.**

Excluded from the service provided:

Tables and chairs  
Flowers and candles  
Table 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

**Any venue located beyond the Greater Pietermaritzburg area** will attract an additional transport cost, unless the Portfolio received is for the correct venue in which case the transport is included. This cost includes the delivery and collection of the catering service as well as setting up of the venue and travel costs for waitrons.

**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  
Draping  
Marquees and accessories  
Decor

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.

**TIFFANY AND WIMBLEDON CHAIRS**

CHC Catering can provide White or Clear Tiffany Chairs at R33.00 each (Vat Inclusive) or the White Wimbledon Chairs @ R17.50 each (Vat Inclusive).

A transport fee which will vary depending on venue will also be charged in addition to the chair price for the delivery and collection of the chairs. .

**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

## **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

### **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

Jeque (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)

## **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

## **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

## **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

## 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

## **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

## **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

## **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 Tomato 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 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 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.

## **Included in the service provided: (Minimum of 100 Guests)**

**If a venue supplies some of these items then we have taken this into account in our pricing and do not supply !**

White or cream table linen (Plain or Embossed)

Buffet Linen, setup and displays (Where Applicable)

Linen serviettes

Cake table and linen with cake knife for cutting ceremony

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

Bridal skirting for the main table

Standard crockery

Cutlery

Cruet sets (salt and pepper)

All required 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 do not 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 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 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 as we are doing our own preparation for the catering aspect of your event.**

## **CHC CATERING WEDDING TERMS AND CONDITIONS**

Providing that you are **catering for at least 100 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 R1000 surcharge to cover our additional staff costs as all wages on this day are at double time.

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 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 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.

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.

### **GUEST NUMBERS AND ADDITIONAL GUESTS POLICY.**

We supply generous portions of freshly prepared food for your wedding and to achieve this we need **ACCURATE guest numbers.**

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 two weeks prior to the wedding day.

Please ensure that this final catering number includes all meal requirements i.e. to include:

- Photographers / Videographers
- Djs / Barmen / Function co-ordinator's
- Basically if we are required to serve any meals then these need to be accounted for in your numbers and this must include any professionals and service providers on the day.

### **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 particular venue.

### **PAYMENT TERMS**

**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 in order for us to secure the date for you.

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

**Wedding Details:**

Brides Name / Contact Details: \_\_\_\_\_

Grooms Name / Contact Details: \_\_\_\_\_

Ceremony time: \_\_\_\_\_

Ceremony duration: \_\_\_\_\_

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

Number at Main table: \_\_\_\_\_

Number of Guest tables: \_\_\_\_\_

Linen requirements / Linen Colour: \_\_\_\_\_

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

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

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