



Bring us your expectations

# Bridal Portfolio 2019



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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

## **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 charge.**

## **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