



Bring us your expectations

Bridal Portfolio 2017

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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 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 if it is in the **Pietermaritzburg Area**. 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:

White or cream table linen (Plain or Embossed)

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)

Buffet display

All required heating equipment and serving utensils

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 R50.00 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

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 R30.00 each (Vat Inclusive) or the White Wimbledon Chairs @ R15.00 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 - Simple Buffet 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

Main Course Buffet

Spinach and Ricotta Chicken with Smoked Paprika

Traditional Beef Curry

Vegetable Lasagne (Vegetarian Option)

Steamed Rice

Two Seasonal Vegetables

French Salad and Dressing

Soft Knotted Rolls and Butter

Sambals and Chutney

Dessert Buffet

Vanilla Ice Cream with Assorted Sauces

Malva Pudding with Custard

Chocolate Mousse

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

Two Tier Chocolate Mousse Gateau

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

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

Dessert Buffet

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

Apple Juice on the Tables (2 Jugs per Table)

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 Drummettes

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

Vegetable Breyani

Steamed Rice

Roasted Potatoes

Creamed Spinach

Cinnamon Baked Butternut

Steamed Medley of Seasonal Vegetables

Jeqe (Steamed Bread) with Butter

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 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)

Homemade Soup (See the options at the end of the portfolio)

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Toasted Garlic Bruschette, Topped with Rocket, Goats Cheese
Sundried Tomato and Fresh Basil

Or

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

Or

Smoked Salmon 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

Camembert and Cranberry Parcels, Herb Salad and Dressing

Or

Melon(SQ) with Cucumber Mousse and Microgreens

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, Green Peppercorn Sauce or Hollandaise Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing
Dark Chilli Chocolate Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon / Or Saddle Of Lamb Cutlets
Savoury Gravy

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)

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

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

Fudge Picasso
Vanilla Ice Cream and Amarula Fudge Sauce with Homemade Fudge

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)

Homemade Soup (See the options at the end of the portfolio)

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté

Or

Toasted Garlic Bruschette, Topped with Rocket, Goats Cheese
Sundried Tomato and Fresh Basil

Or

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

Or

Smoked Salmon 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

Camembert and Cranberry Parcels, Herb Salad and Dressing

Or

Melon(SQ) with Cucumber Mousse and Microgreens

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

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

Fresh Fruit Pavlova and Passion Coulis

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
Pumpkin Tartlets with Sweet Chilli Sauce
Chipolatas in Bacon
Chicken Kebabs with Marinade
Smoked Salmon Blinis with Dill Sauce

Served Starter (Client to choose One Option)

Homemade Soup (See the options at the end of the portfolio)
Or
Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté
Or
Toasted Garlic Bruschette, Topped with Rocket, Goats Cheese
Sundried Tomato and Fresh Basil
Or
Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle
Or
Smoked Salmon 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
Camembert and Cranberry Parcels, Herb Salad and Dressing
Or
Melon(SQ) with Cucumber Mousse and Microgreens

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
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)

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

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

Fudge Picasso

Vanilla Ice Cream and Amarula Fudge Sauce with Homemade Fudge

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
Pumpkin Tartlets with Sweet Chilli Sauce
Chipolatas in Bacon
Chicken Kebabs with Marinade
Smoked Salmon Blinis with Dill Sauce

Served Starter (Client to choose One Option)

Homemade Soup (See the options at the end of the portfolio)
Or
Chicken Liver, Smoked Trout, Hummus and Brinjal Pâté
Or
Toasted Garlic Bruschette, Topped with Rocket, Goats Cheese
Sundried Tomato and Fresh Basil
Or
Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle
Or
Smoked Salmon 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
Camembert and Cranberry Parcels, Herb Salad and Dressing
Or
Melon(SQ) with Cucumber Mousse and Microgreens

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
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 Dessert 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, 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
Fresh Fruit Pavlova and Passion Coulis

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

Assorted Pâtés,

Preserves and Marmalade

Assorted Breads / Melba Toast

Main Course Buffet

100% Beef Burger Patties

Grilled Chicken Fillet Patties

Sliced Gherkins

Caramelised Onion

Rocket, Shredded Mixed Leaf Lettuce

Sliced Tomato

Braised Mushrooms

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 Dessert 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

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

Fresh Fruit Pavlova and Passion Coulis

To End

Assorted Teas and Coffee

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 Quiche
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 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 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
Devilled 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
Cocktail Mielie Breads with Cream Cheese and Tapenade
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)

Charcuterie Table as an After Service Canapé / Starter Option

Assorted Pâtés, 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 Butter

ANTIPASTO PLATTER STARTER OPTION

Smoked Salmon and Spinach Roulade with Bruschette
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

Choice of 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)

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-ordinators 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 and then have the ceremony time delayed as this impacts on both staff wages and food quality. Should your ceremony be 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.

Wedding Tastings

Included in the menu price for confirmed weddings is a Tasting for the Bride and Groom if you feel it is needed. This will be on items that we are able to prepare in individual portions and will be done at a time convenient to both parties, which typically excludes weekends when we are busy with weddings, a policy I am sure you will appreciate when it is your special day.

This is to assist when trying to decide between two options on a menu.

Personalised Menus

All the menus above are suggestions and we are happy to alter them to suit your requirements, adding in family favourites or formatting them to suit the style of your wedding.

We will also work with you to try and make up a menu to suit your budget.

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:** _____

Wedding Details:

Bride's Name / Contact Details: _____

Groom's Name / Contact Details: _____

Ceremony Time: _____

Ceremony Duration: _____

Expected Number of Guests / Professional etc. Who Require Meals: _____

Number at Main Table: _____

Number of Guest Tables: _____

Linen Requirements / Linen Colour: _____