



Catering Bridal Portfolio 2020

Updated March 2020 (V2)



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Fabulous food is our passion.

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

We have created this portfolio of popular menus based on the weddings at which we have recently catered. We are hoping that this will make it easier for you to choose a menu to complement your reception.



Detailed Menus 1 to 5

Menu 1A

Harvest Table Starter, Served Main With Your Wedding Cake As Dessert

On Arrival after the Ceremony

Tea and Coffee

Chilled Tropical Fruit Punch

Harvest Table as a Starter

Chicken & Mushroom Liver Paté, Smoked Salmon Paté

Red Pepper Hummus, Cheese Dip with Gherkins

Continental Cold Meats

Scotch Eggs, Chipolatas in Bacon

Pork Pies and Mini Quiches

Midlands Cheeseboard with Preserves

Fresh, Dried and Preserved Fruit

Candied Nuts

Crudités and Pickles

Baker's Basket

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)

Marinated Flame Grilled Fillet of Beef

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dijon Mushroom Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint Drizzle

And

Grilled Chicken Fillets 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

1 Starch Option

2 Seasonal Vegetables

Dessert Buffet

The Wedding Cake (Supplied By The Client)

Vanilla Ice Cream With Salted Caramel Sauce

To End

Tea and Coffee

50 – 79 guests R395.00 per person (Vat Inclusive)

80+ guests R350.00 per person (Vat Inclusive)



Menu 1B

Harvest Table Starter, Served Main and Dessert Buffet

On Arrival after the Ceremony

Tea and Coffee

Chilled Tropical Fruit Punch

Harvest Table as a Starter

Chicken & Mushroom Liver Paté, Smoked Salmon Paté

Red Pepper Hummus, Cheese Dip with Gherkins

Continental Cold Meats

Scotch Eggs, Chipolatas in Bacon

Pork Pies and Mini Quiches

Midlands Cheeseboard with Preserves

Fresh, Dried and Preserved Fruit

Candied Nuts

Crudités and Pickles

Baker's Basket

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)

Marinated Flame Grilled Fillet of Beef

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dijon Mushroom Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint Drizzle

And

Grilled Chicken Fillets 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
1 Starch Option
2 Seasonal Vegetables

Dessert Buffet

Freandese (Mini Bite Size Desserts)
Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies,
Baklava Key Lime Tartlets, Chocolate Dipped Fruit, Koeksisters

To End

Tea and Coffee

50 – 79 guests R455.00 per person (Vat Inclusive)

80+ guests R410.00 per person (Vat Inclusive)

Menu 2A

Served Starter, Traditional Main Buffet With Your Wedding Cake As Dessert

Served on Arrival after the Ceremony

Tropical Fruit Punch Cocktail

Served Starter (Served during Cocktail Hour)

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Main Course Buffet

Roasted Barbeque Chicken Portions

Roasted Peri Peri Chicken Portions

Traditional Durban Mutton Curry with Trimmings

Pot Roasted Beef with Root Vegetables

Vegetable Breyani with Dhal

(Vegetarian / Vegan Alternative)

Steamed Rice

Creamed Spinach

Cinnamon Baked Butternut

Jeqe (Steamed Bread) with Butter

French Salad with Dressing

Beetroot and Onion Salad

Dessert Buffet

The Wedding Cake (Supplied By The Client)

Vanilla Ice Cream with Salted Caramel Sauce

On Each Guest Table

Two Jugs of Mango/Orange Juice per table

50 – 79 guests R365.00 per person (Vat Inclusive)

80+ guests R320.00 per person (Vat Inclusive)



Menu 2B

Served Starter, Traditional Main Buffet and Dessert Buffet

Served on Arrival after the Ceremony

Tropical Fruit Punch Cocktail

Served Starter (Served during Cocktail Hour)

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Main Course Buffet

Roasted Barbeque Chicken Portions

Roasted Peri Peri Chicken Portions

Traditional Durban Mutton Curry with Trimmings

Pot Roasted Beef with Root Vegetables

Vegetable Breyani with Dhal

(Vegetarian / Vegan Alternative)

Steamed Rice

Creamed Spinach

Cinnamon Baked Butternut

Jeqe (Steamed Bread) with Butter

French Salad with Dressing

Beetroot and Onion Salad

Dessert Buffet

Vanilla Ice Cream with Salted Caramel Sauce

Malva Pudding with Custard

Peppermint Crisp Tart

Fresh Fruit Salad

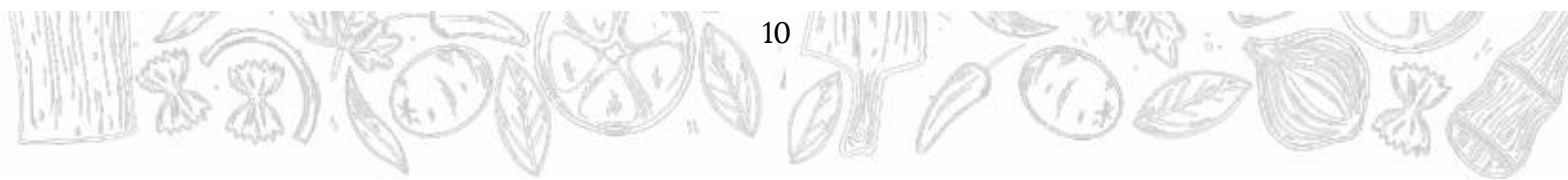


On Each Guest Table

Two Jugs of Mango/Orange Juice per table

50 – 79 guests R425.00 per person (Vat Inclusive)

80+ guests R380.00 per person (Vat Inclusive)



Menu 3

Three Course Served Meal with Buffet Dessert

Served on Arrival after the Ceremony

Tea and Coffee

Chilled Tropical Fruit Juice

Served Starter (Client to Choose One Option)

Hot Canapé Selection

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Mince Samosas, Potato Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Or

Cream of Butternut Soup and Pear Soup with Coriander and Coconut Milk

(other Soup Options Available at End of Portfolio)

Or

Potato Rosti, Topped with Micro Herbs

Danish Feta Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Micro Herbs

And Smoked Salmon with Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Garlic Bruschetta,

Resting on a Bed of Rocket and Topped with Roasted Balsamic Cherry Tomatoes,

with a Splash of Yoghurt Dressing

Or

Crumbed Chicken or Smoked Salmon Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

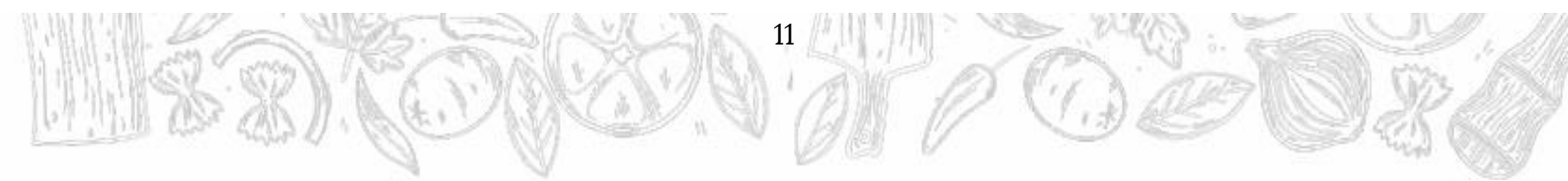
Or

Camembert and Cranberry Phyllo Parcels with Herb Salad and Dressing

Or

Thai Spring Rolls (Chicken or Vegetable)

Sweet and Sour Sauce and Lemon Wedges



On Guest Tables:

Baker's Basket

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)

Marinated Flame Grilled Fillet of Beef

Dijon Mushroom Sauce

Or

Fillet of Beef with Mozzarella and Chive Stuffing

Dijon Mushroom Sauce

Or

Slow Roast Kleftico Lamb Shanks with Oregano and Lemon

Red Wine Jus

Mint Drizzle

And

Grilled Chicken Fillets 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

1 Starch Option

2 Seasonal Vegetables

Dessert Buffet

Freandese Platters

Chocolate Mousse Cups, Milk Tartlets, Nougat, Date Balls, Chocolate Brownies, Baklava,

Key Lime Tartlets, Chocolate Dipped Fruit, Koeksisters

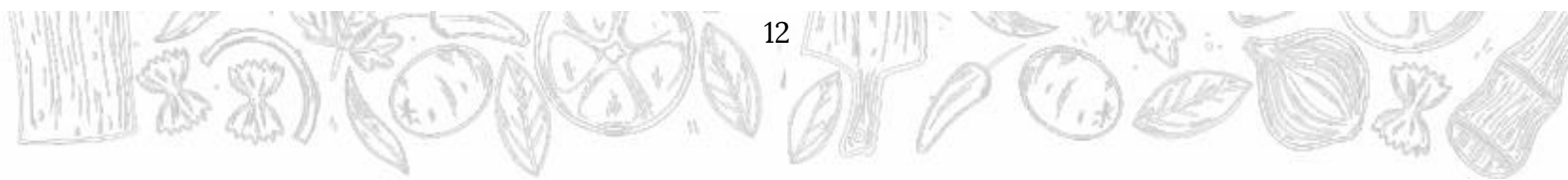
Or

Freandes and Cheese Duo Platters

Chocolate Mousse Cups, Milk Tartlets, Date Balls,

Chocolate Brownies, Chocolate Dipped Fruit, Koeksisters

With



Midlands Cheeseboard with Pickles, Preserves

Savoury Biscuits

Or

Dessert in a Jar (Client to choose 4)

Peppermint Crisp Tart

Traditional Ouma's Milk Tart with a Twist

Fresh Fruit Salad with Gin Marinade

Amarula Chocolate Mousse

Crème Brûlée or Crème Caramel

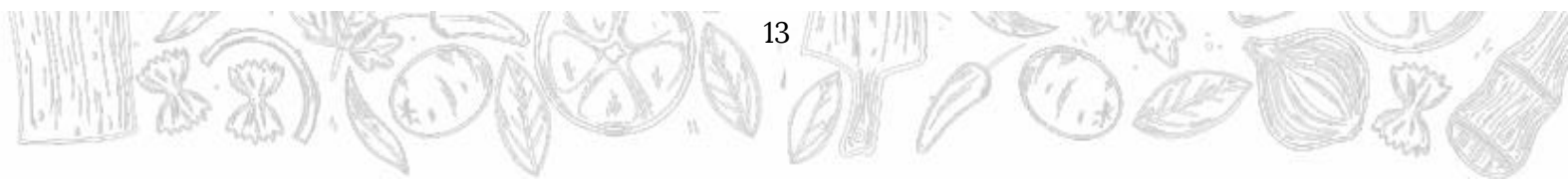
Malva Pudding with Ultramel Custard

To End

Tea and Coffee

50 – 79 guests R485.00 per person (Vat Inclusive)

80+ guests R440.00 per person (Vat Inclusive)



Menu 4

Three Course Buffet Meal with Served Starter

Served on Arrival after the Ceremony

Tea and Coffee

Tropical Fruit Punch

Served Starter (Client to Choose One Option)

Hot Canapé Selection

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Or

Cream of Butternut and Pear Soup with Coriander and Coconut Milk

(Other Soup Options Available at End of Portfolio)

Or

Potato Rosti, Topped with Micro Herbs,

Danish Feta, Grilled Brown Mushrooms and Pesto

Or

Potato Rosti with Savoury Cream Cheese, Micro Herbs

and Smoked Salmon with Horseradish Drizzle

Or

Sliced Beef Carpaccio with Parmesan Shavings on a Garlic Bruschetta,

Resting on a Bed of Rocket and Topped with Roasted Balsamic Cherry Tomatoes,

with a Splash of Yoghurt Dressing

Or

Crumbed Chicken or Smoked Salmon Wraps with Sweet Chilli Sauce, Herb Salad and Dressing

Or

Camembert and Cranberry Phyllo Parcels with Herb Salad and Dressing

Or

Thai Spring Rolls (Chicken or Vegetable)

Sweet and Sour Sauce and Lemon Wedges

On Guest Tables:

Baker's Basket

Buffet Main Course

(Choice of Three **Main** Course Options, and One **Vegetarian** Option if Required)

Spit Roast Teriyaki Lamb with Tzatziki Dip, Durban Mutton Masala Curry with Trimmings

Oven Roasted Rolled Lamb infused with Garlic and Rosemary

Mojito Chicken (With Lemon and Rum), Grilled Chicken Fillets Wrapped in Bacon

Chicken and Prawn Curry, Spit Roasted Barbeque Chicken

Crumbed Chicken Fillets with Spinach and Feta Filling with Cheese Sauce

Roasted Peri Peri Chicken Portions

Rare Roast Topside of Beef with Salt and Pepper Rub

Spit Roast Sirloin of Beef with Herb Crust

Traditional Durban Beef Curry with Trimmings

Cocoa and Cumin Rubbed Pork Loin, Spit Roast Loin of Pork

Roasted Pork Belly in Ginger Beer, Honey Glazed Gammon or Boston Butt

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 2 Starch

2 Seasonal Vegetables

French Salad and Dressing

A Selection of Sauces and Gravies

Buffet Desserts (Choice of Four Options)

Fresh Seasonal Fruit Salad with Gin Marinade

Farmhouse Ice Cream with Salted Caramel Sauce

Malva Pudding with Custard

Apple and Cream Bake with Custard

Decadent Chocolate Brownies

Amarula Chocolate Mousse

Baklava
Key Lime Pie
Ouma's Traditional Milk Tart
Warm American Chocolate Brownies
Custard Eclairs
Peppermint Crisp Tart
Eaton Mess (S/Q)
Fresh Fruit Pavlova with Passion Fruit Coulis
Cheesecake
Lemon and Lavender Panacotta
Crème Caramel / Crème Brûlée

Please Note: A popular trend 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

50 – 79 guests R495.00 per person (Vat Inclusive)

80+ guests R450.00 per person (Vat Inclusive)

Menu 5

Burger Buffet

Served after the Ceremony

Tea and Coffee

Chilled Tropical Fruit Punch

Assorted Starter Canapés

(Served During Cocktail Hour)

Crumbed Chicken Nuggets, Battered Fish Poppers

Assorted Cocktail Pies, Cocktail Meatballs

Potato Samosas, Mince Samosas

Vegetable Spring Rolls, Cocktail Sausage Rolls

With

Dipping Sauces

Main Course: Build a Burger Buffet

(2 Burgers per person)

Homemade Beef Burger Patties

Grilled Chicken Fillet Patties

Vegan Patties

Seeded Buns

Sliced Gherkins, Caramelized Onion

Shredded Mixed Lettuce Leaves

Sliced Fresh Tomato

Guacamole, Cheese Slices

Braised Mushrooms, Grilled Bacon

“Slap” Chips or Paprika Potato Wedges

Accompaniments

Spicy Tomato & Onion Relish

Barbeque Sauce

Mayonnaise, Thousand Island Sauce

Garlic and Chilli Sauce



Buffet Dessert (Choice of Four Options)

Fresh Seasonal Fruit Salad with Gin Marinade

Farmhouse Ice Cream with Salted Caramel Sauce

Malva Pudding with Custard

Apple and Cream Bake with Custard

Decadent Chocolate Brownies

Amarula Chocolate Mousse

Baklava

Key Lime Pie

Ouma's Traditional Milk Tart

American Chocolate Brownies

Custard Eclairs

Peppermint Crisp Tart

Eaton Mess (S/Q)

Fresh Fruit Pavlova and Passion Fruit Coulis

Assorted Cheesecakes

Lemon and Lavender Panacotta

Crème Caramel and Crème Brûlée

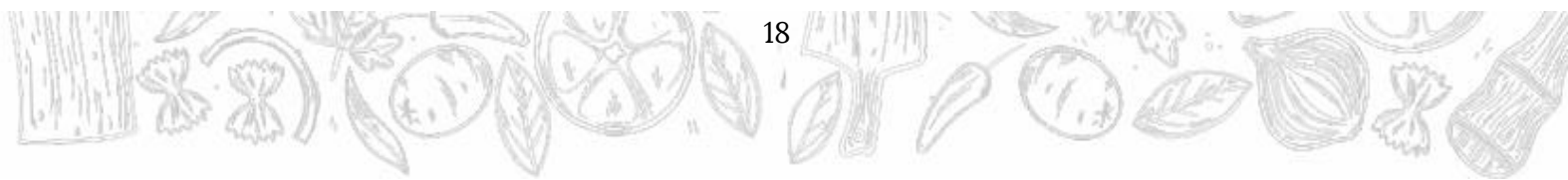
Please Note: A popular trend is to do your dessert selection on a buffet but all made in Ramekins and small glass jars, all individually portioned instead of having the larger serving dishes

To End

Assorted Teas and Coffee

50 – 79 guests R420.00 per person (Vat Inclusive)

80+ guests R375.00 per person (Vat Inclusive)



Optional Menu Additions and Choices

TRADITIONAL HARVEST / CHARCUTERIE TABLE

Chicken & Mushroom Liver Pâté, Smoked Salmon Pâté

Red Pepper Hummus, Cheese Dip with Gherkins

Assorted Continental Cold Meats

Scotch Eggs, Chipolatas in Bacon

Pork Pies and Mini Quiches

Midlands Cheeseboard with Preserves

Fresh, Dried and Preserved Fruit

Candied Nuts

Crudités and Pickles

Baker's Basket

Savoury Biscuits

PUB STYLE HARVEST TABLE

French Fry Cones and Deep Fried Onion Rings

Mince or Potato or Sweetcorn Samosas

BBQ Riblets & Buffalo Wings

Cheese and Jalapeno Rissoles

Fish Goujons with Tartare Sauce

Vegetable Spring Rolls with Sweet and Sour Sauce

Dipping Sauces

HIGH TEA HARVEST TABLE

Cocktail Cream and Jam Scones

Mini Meringues with Summer Fruit and Elderflower Cream

Coffee Eclairs

Chocolate Fridge Squares

Key Lime Tartlets

Cucumber and Mint Sandwiches

Ham and English Mustard Gentleman's Sandwiches

Toasts with Fillet of Beef, Caramelized Onions and Mustard Mayonnaise

Coronation Chicken Finger Rolls
Welsh Rarebit Toast Fingers
Salmon and Dill Tartlets
Smoked Salmon and Cream Cheese Blinis with Micro Greens

**To have a Harvest Table after the Ceremony as a Canapé
instead of the normal Hot Canape Option
is an additional R40.00 pp**

HOT CANAPÉ SELECTION

Vegetarian

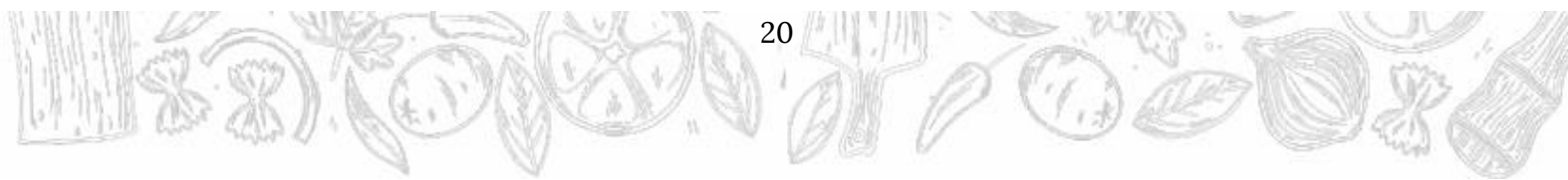
Vegetable Spring Rolls with Dipping Sauce
Cheese and Jalapino Rissoles
Caramelized Red Onion and Feta Tartlets
Vegetarian Quiche
Grilled Brown Mushrooms with Herb and Cheese Topping
Spiced Carrot Soup Cups with Sour Cream and Fresh Coriander
Potato or Cheese and Sweetcorn Samosas
Roast Balsamic Cherry Tomatoes, Feta and Basil Tartlets

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 Samosas
Cocktail Sausage Rolls
Pepper Steak Mini Pies
Devilled Meatballs
Burgundy Beef Pies
Pork Chipolata wrapped in Bacon with Mustard
Mini Curried Mince Vetkoek



Fish

Smoked Salmon Cakes with Sweet Chilli Sauce

Calamari Steak Goujons with Tartare Sauce

Traditional Kalk Bay Fishcakes with Mrs Balls Chutney

COLD CANAPÉ SELECTION

Vegetarian

Cocktail Potato Rosti with Cream Cheese, Horseradish Cream and Micro Greens

Roast Pumpkin, Goat's Cheese and Sweet Chilli Tartlets

Roast Cherry Tomato, Basil and Feta Kebabs

Roasted Mediterranean Vegetable Tartlets

Chicken

Potato Mayo Chicken Cornets

Thai Chicken Cucumber Cups

Crumbed Chicken Strips

Bruschetta

Grilled Fillet on Bruschetta with Orange, Mint and Chilli Chocolate

Coronation Chicken

Smoked Salmon and Cream Cheese with Capers and Dill

Brie with Caramelized Onions

Caprice Bruschetta with Pesto Dressing

Rare Beef and Gherkin with Horseradish

High Tea Selection

Cream Cheese and Cucumber Sandwiches

Cocktail Cheese and Sweetcorn Scones

Health Bran Muffins

Petit Fours

Cocktail Cream and Jam Scones

Canapé Selection Option

**We suggest about 3 - 4 canapés as a portion to be served to guests,
from a selection of five to six items.**



3 Canapés per person R30.00

4 Canapés per person R40.00

S.A. ANTIPASTO PLATTER STARTER OPTION

Smoked Salmon Blinis, Chicken Liver Paté, Hummus
Pumpkin Fritters with Cinnamon, Smoked Drakensberg Trout Fillets
Venison Terrine with Redcurrent Sauce
Salami, Smoked Chicken
Peppadews, Olives, Cubed Feta, Cucumber
Cherry Tomatoes, Onion Marmalade
Baker's Basket

SOUPS

Butternut and Pear Soup with Coconut Milk and Coriander
Cauliflower and Camembert Soup
Spicy Butter Bean and Roasted Red Pepper Soup
Cream of Mushroom Soup
Traditional Minestrone Soup

MAIN COURSES : VEGETARIAN & VEGAN MEAL OPTIONS

Vegetable Lasagna, Vegan Lasagna
Brinjal Towers with Roast Cherry Tomatoes, Caramelized Onions, Feta and Cheese Sauce
Mfino and Butternut Crêpes with Cheese Sauce
Cauliflower and Broccoli Cannelloni with Crème Fraiche and Fresh Tomato Shebo
Spicy Moroccan Butternut and Cherry Tomatoes with Baby Marrow Spaghetti
Vegetable Breyani with Dhal
Button Mushroom Curry and Basmati Rice

MAIN COURSES : STARCH OPTIONS

Roast Potatoes
Potato Dauphinoise
Parsley Butter New Potatoes
Garlic and Herb New Potatoes
Steamed Basmati Rice, Steamed Rice, Yellow Rice with Raisins



Wholegrain Mustard Mash
Butter Mash
Butternut and Potato Mash
Sauté Potato with Braised Onions
Potato Croquettes / Potato Rosti

MAIN COURSE : VEGETABLE OPTIONS (SEASON DEPENDENT)

Steamed Medley of Vegetables
Roast Mediterranean Vegetables
Creamed Spinach, Traditional Mfino with Chilli
Cauliflower and Broccoli au Gratin
Steamed Broccoli with Toasted Almonds
Steamed Broccoli Tenderstems
Brinjal and Baby Marrow with Braised Onions and Tomatoes
Roasted Butternut with Cinnamon and Brown Sugar
Roasted Pureed Pumpkin with Thyme
Pumpkin Fritters with Caramel Sauce
Green Beans with Potatoes and Onions (Boereboontjies)
Green Beans with Braised Onions and Feta
Stir Fried Vegetables
Sugar Glazed Carrots with Orange

ADDITIONAL MENU ITEMS

Cheese and Biscuits

We suggest one or two platters 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.

Midlands Cheeseboard with Savoury Biscuits

Preserves, Nuts and Pickles

Sliced Biltong and Dried Wors

Price per platter: R510

Late Night Bites

Wors Rolls with Braised Onions and Sauces

Gammon Rolls with Mustard, Pizza slices, Beef and Chicken Sliders

Price per person: R50.00 (VAT incl.)



These will be set up and left on the Tea and Coffee Buffet for guests to enjoy.

CATERING FOR KIDDIES

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

1 to 3 years = No Charge

4 to 11 years = Half Price

12 years and over = Full Price

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

This meal consists of

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

Price: R130,00 per kiddie

CUSTOMISATION OF MENUS

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

Our minimum price for catering cannot be less than R320 per person.

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



Our Service To You

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

Included in The Service Provided:

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

Buffet linen, setup and displays (Where Applicable)

Cake table and linen for the cake cutting ceremony

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

Bridal skirting for the main table

Standard white crockery

Stainless steel Bistro cutlery

Cruet sets (salt and pepper)

All required heating equipment and serving utensils

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

Kitchen staff

Cake plates and forks

Cutting of the wedding cake and serving thereof

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

Washing of the dishes

Leaving the kitchen as CHC Catering found it

A Function Catering Manager who will be present from two hours before the ceremony time and Waitrons for 10 hours of service, (this includes their travel time, based from 2 hours before the ceremony). Thereafter a rate of 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 strictly employed to oversee the catering aspect of your wedding.

Tastings and References

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

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

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

Making a Booking with CHC Catering

At CHC Catering we want your wedding to be everything you have dreamed of and more. It is our experience that to achieve this, it is essential that the following terms and conditions be read and understood.

You will want to be sure that we are available on your wedding date. **In Order to Secure Your Date a Nominal Refundable Deposit of R5 000 is Payable.** Should you cancel your booking it becomes non-refundable, unless you cancel the booking more than six months prior to the wedding date, or if we are able to rebook another wedding on that day.

Should you employ us as the caterer for your wedding, these funds are held by us until after the wedding. We will then assess any breakages or damages and will invoice you for these, **refunding the balance of the R5 000 into your bank account two weeks after the wedding.** We require that you provide us your banking details after the wedding so this refund can be done. ***Please note that this R5 000.00 refundable deposit is not accounted for in your final food invoice.***

Should your wedding fall on a **Sunday or Public Holiday, there will be a R2000 surcharge** to cover our additional staff costs, as all wages on these days are on double time.

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

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