

Bring Us Your Expectations...

CHC Catering is the leading caterer in the KZN Midlands. We offer a superior dining experience at the venue of your choice. We have an absolute passion for everything we do and have built a reputation based on our ability to produce a quality product, with service supported by senior supervision at all functions. As we coordinate all aspects of the function, you are able to relax, participate and enjoy your special event. We have a philosophy of commitment and a willingness to go the extra mile to get the job done.

Our range of services is extensive, ranging from the delivery of snacks to the coordination and implementation of all the elements of large events. We understand that it is important for us to stay in touch with changing trends and to continue to provide the quality of food and service excellence that we have built our reputation on.

The Way We Do Things

This portfolio of popular menus and platters has been compiled to help make your catering decisions easier and inspire you, so that you have a convenient reference that outlines a range of options with prices at your fingertips.

These menus have been designed specifically for business and personal occasions and are not a suitable reference for weddings where so many other factors need to be taken into account.

There are times when you may want to create your own menu to suit a particular occasion. Should you prefer to compile your own menu, please contact us and we will present you with a quote based on your personal preference.

Looking For Something Different

Perhaps you are planning a themed function, a year end get together, or anniversary celebratory event. Whatever the occasion, we will design a menu based on your requirements and budget. We have been coordinating top quality functions for more than forty years and are only too happy to share our expertise and insights with you. We'd like to be the professional team that you rely on to quietly make you a better host.

Minimum Order Value

Please note that a minimum delivery fee of R130 will be charged on each order. Depending on the location that the order is to be delivered to we reserve the right to change this fee and quote accordingly.

The delivery fee for orders to be delivered outside of the greater Pietermaritzburg Municipal area will be quoted on with each order.

Included In Our Prices

With the exception of the pre-packed foods, each order includes the appropriate crockery, cutlery, serviettes, glassware, a tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Excluded From Our Prices

The following are excluded from our price in this portfolio:

- cost of waitrons
- additional costs that may be incurred where catering is required outside of our normal working hours, Sundays and Public Holidays
- our transport and travel costs to any location outside the greater Pietermaritzburg Municipal area

Operating Hours

Our normal operating hours are 8:30am till 4:30pm Monday to Friday. We are not open on Sundays and Public Holidays.

For full service functions these hours do not apply as additional hours would have been factored into the quoted price.

We Offer The Following Items For Hire At An Additional Charge (Vat Inclusive)

Pricing per item

White Tiffany Chairs	R30.00
Clear Tiffany Chairs	R30.00
White Wimbledon Chairs	R25.00
Patio Heaters	R1130.80
Round 10 Seater Tables	R52.80
8 Seater Trestle Tables	R39.59

We Offer These Additional Outsourced Services

Bar services Chair covers
Draping and fairy lighting Glasses and accessories
Marquees and accessories Floral decor
Furniture and equipment Table decor
Specialised linen





Daily Meals

Each order includes the appropriate crockery, cutlery, serviettes, glassware, a tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), washing of dishes, delivery and collection within the greater Pietermaritzburg Municipal area.

Minimum: 20 people The Daily Meal Package Includes:

Fruit Juice, Main Course (From The Menu Options), Starch (Where Applicable)
Bread Rolls and Butter, Two Seasonal Vegetables or Two Salads,
Sambals and Chutney (Where Applicable)

Beef

R155.00 per person (Vat Inclusive)

- Beef Stroganoff
- Beef Curry
- Beef Lasagne
- Pepper Steak Pie with Gravy
- Beef and Beer Casserole
- Beef Pinotage

Lamb

R175.00 per person (Vat Inclusive)

- Lamb Stew with Dumplings
- Lamb Curry
- Lamb Hot Pot with Braised Potatoes and Onions
- Lamb Breyani
- Roast Lamb and Mint Pie

Chicken

R143.00 per person (Vat Inclusive)

- Chicken and Mushroom Pie with Gravy
- Chicken a la King
- Chicken Breyani
- Chicken Lasagne
- Lemon and Herb Chicken
- Honey and Mustard Chicken
- Roast Chicken with Savoury Gravy
- Sweet and Sour Chicken
- Chicken El Greco with Cheese Sauce
- Chicken Schnitzel with Cheese Sauce
- Peri-Peri Chicken
- Butter Chicken

Fish

R143.00 per person (Vat Inclusive)

- Crispy Fish with Spicy Sauce
- Fish and Chips with Lemon and Tartare Sauce

Vegetarian

R126.50 per person (Vat Inclusive)

- Stuffed Roasted Butternut
- Vegetable Lasagne
- Macaroni Cheese with Peppers and Onions
- Vegetable Breyani
- Spinach and Feta Phyllo Pastry Pie
- Butternut and Spinach Crepes with Cheese Sauce
- Vegetable Spring Rolls with Sweet and Sour Sauce

Desserts

R66.00 per person (Vat Inclusive)

- Apple and Cream Bake with Custard
- Traditional Trifle
- Chocolate Mousse
- Malva Pudding with Whipped Cream
- Sticky Chocolate Pudding
- Cape Brandy Tart with Custard

Vegan Meal Options Are Available On Request

Optional Extras

(Vat Inclusive)

300ml Assorted Cooldrinks	R24.20 each
500ml Bottled Still Valpré Waters	R24.20 each
500ml Tusa Still Water	R18.15 each
330ml Canned Fruit Juice	R30.80 each
1L Liqui Fruit	R68.20 each

Please Note:

- 1. There is no reduction in price should you choose not to have any of the items included in the daily meal package price.
- 2. The menus listed are suggestions only. You may wish to offer a combination of two or three different meals to be able to offer your guests a choice, provided each selection is for 10 guests or more.
- 3. Vegetarians and Vegans are catered for separately. Single portions are available provided that they form part of an order for 20 or more guests.

