



Bring us your expectations

Braais Portfolio 2024 Menus/Prices

October 2024

Calderwood Hall Guest House, R617, Boston, KZN Midlands

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Bring Us Your Expectations...

CHC Catering is an accomplished and well respected 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 upon which we have built our reputation.

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 (Code 1018) R150.00 return, 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) and washing of dishes.

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 until 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

TIF01	White Tiffany Chairs	R30.00
TIF02	Clear Tiffany Chairs	R30.00
WIM01	White Wimbledon Chairs	R28.00
HEAT01	Patio Heaters	R1130.80
ROUND	Round 10 Seater Tables	R52.80
TRESTLE	8 Seater Trestle Tables	R39.59
CTABLE	Cocktail Tables with Cocktail Cloths	R120.00

A delivery and collection fee will be added to the hiring fee of any of the hire stock items, and will depend on the delivery address.

We Offer These Additional Outsourced Services

- Bar Services
- Draping and Fairy Lighting
- Marquees and Accessories
- Furniture and Equipment
- Table Linen
- Specialised Table Linen

- Chair Covers
- Glasses and Accessories
- Floral Decor
- Table Decor



Braai Menus

While we can spit braai at CHC Catering and deliver pre-carved for your guests, we can also spit braai and carve at your premises. (There will be additional staff costs for the latter option).

We allow a 300g meat portion per person. Salads and side dishes listed are examples only and may be altered to suit clients' personal preferences and budget.

Each order includes the appropriate crockery, cutlery, serviettes, a tablecloth for the food table, serving utensils, cruet sets (salt and pepper), heating equipment (where applicable), setting and clearing of the food table and washing of dishes. **Please note that a minimum delivery fee of (Code 1018) R150.00 return, 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.**

Ready-To-Eat Braai

Code 39

Minimum: 8 people

R195.00 per person (Vat Inclusive)

Chicken Leg Quarter, Farmhouse Boerewors (100g), Rump Steak (100g)

Stiff Pap, Shebo Gravy

French Salad and Dressing, Beetroot Salad, Coleslaw

Assorted Rolls with Butter

Traditional Braai

Code 37

Minimum: 8 people

R195.00 per person (Vat Inclusive)

Marinated Steak with Garlic Butter

Tandoori Chicken Kebab, Traditional Farmhouse Boerewors

Baby Potatoes with Garlic and Parsley, Stiff Pap with Shebo Gravy

French Salad and Dressing, Beetroot Salad, Coleslaw

Assorted Rolls with Butter

Classic Braai

Code 40

Minimum: 10 people

R275.00 per person (Vat Inclusive)

Lamb Chop with Mint Sauce
Marinated Steak with Garlic Butter
Tandoori Chicken Portion, Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot
Greek Salad with Danish Feta and Olives
Assorted Rolls with Butter

Full House

Code 111

Minimum: 20 people

R400.00 per person (Vat Inclusive)

Starters

Spring Rolls, Sausage Rolls, Samosas, Chilli Bites

Main Course Buffet

Teriyaki Spit Roast Deboned Leg of Lamb
Spit Roast Beef with Herb Rub
Sticky Spit Roast Chicken

Or

Lamb Chop with Mint Sauce
Marinated Steak with Garlic Butter
Tandoori Chicken Portion
Traditional Farmhouse Boerewors

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot Salad
Greek Salad with Danish Feta and Olives
Assorted Rolls with Butter

Dessert Buffet

Malva Pudding with Custard

Spit Braai

Code 38

Minimum: 40 people

R300.00 per person (Vat Inclusive)

Teriyaki Spit Roast Deboned Leg of Lamb, Spit Roast Beef with Herb Rub
Sticky Spit Roast Chicken

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot Salad
Greek Salad with Danish Feta and Olives
Assorted Rolls with Butter

Whole Sheep on Spit

Code 4000

Minimum: 40 people

R275.00 per person (Vat Inclusive)

500g per person

The Sheep Will Be Prepared On Site

Potato Bake with Cream, Mushrooms and Chives
Stiff Pap with Shebo Gravy, Coleslaw, Beetroot Salad
Greek Salad with Danish Feta and Olives
Assorted Rolls with Butter