



Bring us your expectations

Bridal Portfolio 2015

EDEN LASSIE

Jon Kleu 084 038 4156

Simone Egan 084 404 0901

Fraizer Mkhize 084 218 0444

Wade Coetzer 082 890 4537

Tel: 033 394 3924 • Fax: 033 342 8206

35 Burger Street, Pietermaritzburg
c.h.c@mweb.co.za • djkleu@mweb.co.za

www.chccatering.co.za

www.facebook.com/chccatering

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. 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:

Embossed white or cream table linen

Linen serviettes

Cake table and linen with cake knife for cutting ceremony

High cocktail tables and cloths for drinks on arrival after the Church Service

Bridal skirting for the main table

Standard crockery

Elegance silver cutlery

Cruet sets (salt and pepper)

Table numbers

Buffet display

All required heating equipment and serving utensils

Cutting of the wedding cake and putting on platters (if required). We DON'T 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 / Co-ordinator 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 R40.00 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

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 (outsourced)
Draping (outsourced)
Marquees and accessories (outsourced)
Clear or White Tiffany Chairs (CHC Catering)

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.

Menu 1 - Simple Buffet Wedding Menu

Served on After the Church Service

Tropical Fruit Punch Cocktail

Served Starter

Chicken Liver Pate, Smoked Trout Pate

Brinjal Pate , Hummus

With

Assorted Breads and Melba Toast

Main Course Buffet

Honey and Mustard Chicken

Beef Lasagne

Vegetable Lasagne (Vegetarian Option)

Steamed Rice

Two Seasonal Vegetables

French Salad and Dressing

Soft Knotted Rolls and Butters

Dessert Buffet

Vanilla Ice Cream with assorted Sauces

Malva Pudding with Custard

Chocolate Mousse

To End

Tea and Coffee

Price per person: R230.00 (Vat Inclusive)

Menu 2 - Simple Served Wedding Menu

Served on After the Church Service

Tropical Fruit Punch Cocktail

Served Starter

Chicken Liver Pate, Smoked Trout Pate

Brinjal Pate , Hummus

With

Assorted Breads and Melba Toast

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

Warm Chocolate Brownies with Chocolate Ganache

Vanilla Ice Cream

To End

Tea and Coffee

Price per person: R230.00 (Vat Inclusive)

Menu 3 - Simple Traditional Wedding Menu

Served on 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

Beef Curry

Steamed Rice

Creamed Spinach with Cheese Sauce

Steamed Butternut

Jeqe (Zulu Bread) with Butter

Coleslaw

Dessert Buffet

Fresh Fruit Display

Vanilla Ice Cream with assorted Sauces

Malva Pudding with Custard

Fruit Punch on the Tables (2 Jugs per Table)

Price per person: R230.00 (Vat Inclusive)

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 Drumsticks

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 Crust

Mutton Curry

Pot Roast Beef with Root Vegetables

Steamed Rice

Roasted Potatoes

Creamed Spinach

Cinnamon Baked Butternut

Jeje (Steamed Bread)

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 Fruits

On Each Guest Table

Two Jugs of Fruit Juice

One Jug of Water with Ice and Lemon

Price per person R 260.00 (Vat Inclusive)

Menu 5 - Three Course Served Meal

Served on Arrival after the Church Service

Tea and Coffee

Tropica Fruit Punch Mocktail

Served Starter (Client to choose one option)

Homemade Soup (Select 1 from the Soup List)

Or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pate

Or

Toasted Garlic Brochette, Topped with Rocket, Goats Cheese
And Grilled Brown Mushrooms and Pesto Dressing

Or

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

or

Smoked Trout 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

Smoked Salmon and Dill Wraps / Herb Salad and Dressing

Or

Camembert and Cranberry Parcels / Herb Salad and Dressing

All with Bakers Basket and Butters

Served Main Course

(Client to choose one Red meat and One White meat Option)

Flame Grilled Fillet of Beef with Worcester and Dijon Marinade

Dijon Mushroom Sauce or Green Peppercorn Sauce or Hollandaise Sauce

Or

Rolled Fillet of Beef with Mozzarella and Chive Stuffing

Dark Chilli Chocolate Sauce

Or

Spit Roast Rolled Lamb in Teriyaki Marinade

Or Slow Roast Kleftico Lamb Shanks (@ Additional R10.00 p on the menu price if chosen)

Savoury Gravy

With

Grilled Chicken wrapped in Bacon with Preserved Figs or Roast Capsicum and Feta

Three Cheese Sauce

And

**A Vegetarian option is available on request so please 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

Amarula Mamba Fridge Tarts with Chocolate Sticks

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

Two Tier Chocolate Mousse Gateaux

Vanilla Ice Cream and Amarulla Fudge Sauce

Or

Eaton Mess (SQ)

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

Price per person R 270.00 (Vat Inclusive)

Menu 6 - Three Course Buffet Meal

Served on Arrival after the Church Service

Tea and Coffee
Tropica Fruit Punch Mocktail

Served Starter (Client to choose one option)

Homemade Soup (Select 1 from the Soup List)
or
Chicken Liver, Smoked Trout, Hummus and Brinjal Pate
or
Toasted Garlic Brochette, Topped with Rocket, Goats Cheese
and Grilled Brown Mushrooms
Pesto Dressing
or
Potato Rosti with Savoury Cream Cheese, Rocket and Smoked Salmon
with Fresh Horseradish Drizzle
or
Smoked Trout 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
Smoked Salmon and Dill Wraps / Herb Salad and Dressing
Or
Camembert and Cranberry Parcels / Herb Salad and Dressing

All with
Bakers Basket and Butters

Buffet Main Course (Choice of three meat options)

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 so please 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 Poppadums, Bananas in Coconut (with Curry Options)

Buffet Dessert (Choice of 4 Options)

Fresh Seasonal Fruit Salad
Ice Cream with Chocolate and Caramel Sauce
Malva Pudding, 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 (SQ)
Fresh Fruit Pavlova and Passion Coulis

To End

Tea and Coffee

Price per person: R 280.00 (Vat Inclusive)

Menu 7 - Three Course Served Meal with Arrival Canapes

Served on arrival after the Church Service

Tea and Coffee
Tropica Fruit Punch Mocktail

Selection of five Canapés from the Canapé List

Served Starter (Client to choose one option)

Homemade Soup (Select 1 from the Soup List)

or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pate

or

Toasted Garlic Brochette, Topped with Rocket, Goats Cheese
and Grilled Brown Mushrooms

Pesto Dressing

or

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

or

Smoked Trout 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

Smoked Salmon and Dill Wraps / Herb Salad and Dressing

Or

Camembert and Cranberry Parcels / Herb Salad and Dressing

All with

Bakers Basket and Butters

Served Main Course

(Client to Choose one red meat and one white meat option)

Spit Roast Teriyaki Rolled Lamb

Red Wine Demi Glace

or

Slow Roast Kleftico Style Lamb Shanks with Oregano, Lemon and Garlic (@ Additional R10.00 pp)

Or

Flame Grilled Rolled Fillet of Beef with Chive and Mozzarella Filling

Dijon Mushroom Sauce

Or

Rolled 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 El Greco (Crumbed Fillets with Spinach and Feta Stuffing)

Three Cheese Sauce

**A Vegetarian option is available so please 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

Amarula Mamba Fridge Tarts with Chocolate Sticks

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

Two Tier Chocolate Mousse Gateaux
Vanilla Ice Cream and Amarulla Fudge Sauce

or

Eaton Mess (SQ)

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

Price per person R 305.00 (Vat Inclusive)

Menu 8 - 3 Course Buffet Meal with Canapes on arrival

Served on arrival after the Church Service

Tea and Coffee
Tropica Fruit Punch Mocktail

Selection of five Canapés from the Canapé List

Served Starter (Client to choose one option)

Homemade Soup (Select 1 from the Soup List)

or

Chicken Liver, Smoked Trout, Hummus and Brinjal Pate

or

Toasted Garlic Brochette, Topped with Rocket, Goats Cheese
and Grilled Brown Mushrooms

Pesto Dressing

or

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

or

Smoked Trout 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

Smoked Salmon and Dill Wraps / Herb Salad and Dressing

Or

Camembert and Cranberry Parcels / Herb Salad and Dressing

All with

Bakers Basket and Butters

Buffet Main Course

(Choice of three Main Course options)

Spit Roast Teriyaki Lamb with Tzatziki Dip

Durban Mutton Masala Curry, Greek Spinach and Lamb Pie

Slow Roast Lamb Shanks (Kleftico Style)

Mozambiquen 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 so please see the selection at the end of the portfolio and advise if you require

Served with (Choice of 2 Starch)
Two Seasonal Vegetables
French Salad and Dressing

Savoury Gravy

All required Sauces as per menu selection
Mint Sauce, Horseradish, Mustards, Apple Sauce
Sambles and Chutney, Spiced Poppadums, 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, 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 (SQ)
Fresh Fruit Pavlova and Passion Coulis

To End

Tea and Coffee

Price per person R315.00 (Vat Inclusive)

SELECTIONS / OPTIONS

Canapes served on Arrival and "Add ons" for Menus 1 and 3

HOT CANAPE SELECTION

Vegetarian

Mediterranean Vegetable Spring Rolls with Pesto Dipping Sauce
Cheese and Jalapino Rissoles
Caramelised Red Onion and Feta Quiche
Roast Vegetable Fritata
Crustless Vegetarian Quiche
Grilled Brown Mushrooms with Herb and Cheese Topping (V)
Spiced Carrot Soup Cups with Sour Cream and Fresh Coriander (V)
Crisp Potato and 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 Drumettes
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 CANAPE 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 (V)
Roasted Mediterranean Vegetable Tartlets with Feta

Chicken

Chicken Loaf Cornets with Potato Salad
Cucumber Cups with Thai Chicken

Beef

Grilled Chateaubriand Fillet Bruchette with Orange, Mint and Chilli Chocolate
Roast Beef and Gherkin Rolls

Assorted Bruchette

Coronation Chicken
Smoked Salmon with Capers and Dill
Brie with Caramelized Onions
Caprice Brochette with Pesto Dressing
Rare Beef and Gherkin with Horseradish
Smoked Chicken and Mango Salsa
Smoked Salmon and Cream Cheese Herbed Blinis

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 3 @ R 27.00

Selection of 4 @ R 36.00

Selection of 5 @ R 45.00

Charcuterie Table as an After Service Canapé / Starter Option

Assorted Pates, 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 Butters

Price per person R50.00 (as Canapés)

Antipasto Platter Starter Option

Smoked Salmon and Spinach Roulade with Brochette
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

Additional R12.00 pp to serve the above as the starter option instead of listed starters.

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 Fraiche 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
Saute 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)

Full South African Cheeseboard with Savoury Biscuits
with
(Fig Preserve, Watermelon Preserve, Nuts, Pickles, Olives)
(Sweet Chilli Sauce, Biltong, Dried Wors)

Price per platter R550.00

Late Night Bites

Choice of Wors Rolls or Hot Dogs
(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)

Price per item R 20.00

Hot Drink Additions

Instant Cappuchinos
Hot Chocolate
Filter Coffee

Price per person: R12.00

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 coordinators 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 to and then have the ceremony time delayed as this impacts on both staff wages and food quality.

If your ceremony is 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. Thank you.

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: _____