



Cathkin Caterers

Est. 1983

CK 1997/062105/23, Vat Reg. No. 4640202547

2 Jane Avenue, Rylands, Cape Town
Tel: 021 637 4260, Email: info@cathkincaterers.co.za
www.cathkincaterers.co.za

2021 CATERING PACKAGES **COVID-19 PACKAGE 50 GUESTS**

1. TABLE SERVICE: (CHICKEN MAIN MEAL)

R304.35 p/p Excl. VAT (R350.00 p/p incl. VAT)

- Tuscany Hall
- Round Tables & White Tiffany Chairs
- Table-cloths (if colour available)
- Overlays (if colour available)
- Smart Function Service Charge
- Coke (1.5L)
- Fruit Juice (2 Jugs)
- Bottled Water (1.5L)
- 1 Starter (Category A or B)
- 1 Main Meal(Category A)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

2. TABLE SERVICE: (LAMB OR BEEF MAIN MEAL)

R321.74 p/p Excl. VAT (R370.00 p/p incl. VAT)

- Tuscany Hall
- Round Tables & White Tiffany Chairs
- Table-cloths (if colour available)
- Overlays (if colour available)
- Smart Function Service Charge
- Coke (1,5L)
- Fruit Juice (2 Jugs)
- Bottled Water (1.5L)
- 1 Starter (Category A or B)
- 1 Main Meal (Category B1 or B2)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

3. TABLE SERVICE: (2 MAIN MEALS)

R347.83 p/p Excl. VAT (R400.00 p/p incl. VAT)

- Tuscany Hall
- Round Tables & White Tiffany Chairs
- Table-cloths (if colour available)
- Overlays (if colour available)
- Smart Function Service Charge
- Coke (1,5L)
- Fruit Juice (2 Jugs)
- Bottled Water (1.5L)
- 1 Starter (Category A or B)
- 2 Main Meals (Category A1 & B1 or B2)
- 4 Accompaniments (Category A/B/C/D/E)
- 1 Dessert (Category A)
- Tea & Coffee

Members: Z. Rawoot, S. Rawoot

Tuscany
Home of Cathkin Caterers

4. BUFFETS

R373.92 p/p Excl. VAT (R430.00 p/p incl. VAT)

- Tuscany Hall
- Round Tables & White Tiffany Chairs
- Table-cloths (if colour available)
- Overlays (if colour available)
- Smart Function Service Charge
- Bottled Water (1.5L)
- Coke (1,5L)
- Fruit Juice (2 Jugs)
- 1 Starter (Category A or B)
- 1 Chicken Main Meal (Category A1)
- 1 Beef Main Meal (Category B1)
- 1 Lamb Main Meal (Category B2)
- 4 Accompaniments (Category B/C/D/E)
- 1 Salad (Category A)
- 1 Dessert (Category A)
- Tea & Coffee

SMART FUNCTION SERVICE CHARGE (Included in the packages)

The following items and services are included:

- Waitrons dressed in our corporate colours which are white, black and green
- Arranging of tables and chairs
- The setting of the tables
- Cream / White/ Black/ Embossed Tablecloths
- White tiffany chairs
- Colour coordinated overlays
- Plain white porcelain crockery
- Stemmed Glasses
- Stainless steel cutlery
- A decorative arch
- Colour coordinated 2-ply paper serviettes
- Diet cool drinks available on request.
- Sugar sachets on the tables if tea is part of the menu
- Lemon-scented wipes
- Ice
- Frills for the main and bridal tables
- Red carpets for the aisle and the stage (where applicable)
- Stage or bridal table backdrop
- Public Address system / Cordless Microphone
- Serving the food
- Clearing of the tables
- One waitron per every two tables

6. BOOKINGS & PAYMENTS

A non-refundable, non-deductible booking fee of R1000.00 confirms the booking.

A non-refundable down payment of R5000.00 is required 60 days before the function. Should the aforementioned payment not be made by the stipulated time, we reserve the right to immediately cancel your booking.

The final payment for the function can either be paid in CASH at our offices fifteen (15) days before the function or via EFT. Cash deposits made into our bank account will be liable for cash deposit fees.

NB. Failure to make payment as stipulated above will result in immediate cancellation of the function.

NB. The prices quoted are subject to change without prior notification.

NB. No discount for kids. We advise that kids not be invited.

This package is applicable for a minimum of 50 guests up to a maximum of 79 guests for weekends (Friday to Sunday) and public holidays. As government ease lockdown restrictions our minimum number of guests will increase. Once lockdown restrictions are lifted, we will revert to our regular 2021 package pricing.

STARTERS (NB All individually plated starters are served to guests on arrival.)

Category A

A1. Fresh Fruit Platter - A selection of freshly sliced Cape fruit in season.

Category B

B1. Phyllo Platter - A selection of oriental savouries such as samoosas, pies, quiche, pizzas & cheesy chicken bites served with a tangy dip.

B2. Soups - A hot or cold homemade soup, choice of Chicken & Corn, Vegetable, Mushroom, Seafood or Butternut Soup served with cocktail rolls and butter.

B3. Grilled Chicken Salad - A fresh garden salad topped with tender chicken fillets

B4. Patta Bake - Spicy patta served with cream style corn & white sauce topped with paaper bites

B5. Grilled Fish & Salads - Cajun style served with lemon-butter sauce

B6. Tandoor Naan – Tandoori chicken served on naan bread with fries

B7. Grilled Chicken Skewer - served with fries

B8. Nachos - Corn Chips, topped with a bean salsa & cheese

B9. Pot Pie - Creamed Chicken & Mushroom topped with pastry

B10. Cottage Pie - Beef Mince & vegetables topped with mashed potatoes

B11. A trio of Wings / Beef Slider & Fries – Served individually

B12. A trio of Bruschettas

Additionally charged starters

B13. Rump Espetada – Served with mashed potato and creamed spinach (R20.00 excl VAT p/p)

B14. Panko Prawns – 3 Panko prawns served with fries and a tangy sauce (R25.00 excl VAT p/p)

MAIN MEALS

Category A1: Chicken Main Meals

- Butter & Rosemary Roast Chicken** – crispy chicken pieces oven roasted
- Tandoori Chicken** - marinated in a spicy yoghurt mixture
- Crumbed Chicken** - deep fried until golden brown
- Butter Chicken** - cooked in a rich coconut cream sauce
- Chicken Curry** - with lots of gravy and made with ground spices
- Chicken Kebab** - meatballs cooked in a rich creamy tomato-based sauce
- Chicken Biryani** - marinated chicken topped with basmati rice
- Garlic Lemon & Herb chicken** – Saucy, flame-grilled
- Saffron Chicken** - a saucy aromatic chicken dish
- Chicken Jalfrezi** - mildly spiced chicken with vegetables
- Chicken Korma** - in a thick cream-based sauce
- Chicken Karahi** – Flame-grilled chicken cooked in a creamy curried sauce
- Chicken Kalia** - in a thick yoghurt based sauce
- Chicken Akni** - a khokni dish of chicken pieces mixed with masala rice
- Chicken Paella** - a Spanish dish of saffron, rice & chicken
- Chicken Stirfry** - with crisp Chinese style vegetables
- Chicken Lasagne** - succulent chicken topped with pasta
- Crumb Chicken Breasts** - served with a creamy pepper sauce
- Chicken Pomedori** - Fillet Chicken rolled with spinach served in a creamy tangy sauce
- Creamy Garlic Chicken Kebabs** – cooked in a creamy garlic sauce with mushrooms and peppers
- Butter Chicken Akni** – chicken fillet mixed with butter chicken flavoured rice

Category B1: Beef Main Meals

Roast Beef – silverside roasted and served with a gravy

Beef Stroganoff - Tender beef strips with a mushroom sauce

Braised Steak – topside steak slices in an onion gravy

Beef Ghema Curry - with peas and potatoes

Beef Kebab Curry - meatballs cooked in a creamy tomato-based sauce

Beef Bredie / Stew - tomato / sugar beans / carrots & peas /green beans / cabbage -tender pieces of beef slow-cooked

Steak Kilia - in a thick yoghurt based sauce

Steak Korma - a rich cream-based sauce

Masala Steak- tender steak cooked in a masala gravy

Beef Mince Lasagne - with herbs and a pasta topping

Beef Mince Cottage Pie - oven-baked and topped with mashed potatoes

Beef Chow Mein - a Chinese dish of fried noodles and beef strips

Category B1: Beef Main Meals (additional charges excl VAT)

Grilled Rump Steak - with mushroom or pepper sauce – R15.00 p/p

Grilled Fillet Steak - with mushroom or pepper sauce – R30.00 p/p

Category B2: Lamb Main Meals

Lamb Curry - with lots of gravy

Lamb Kilia - in a thick yoghurt-based sauce

Lamb Penang Curry - in a sweet chilli sauce

Lamb Akni - a khokni dish of lamb cubes mixed with masala rice

Lamb Casserole - cooked slowly in the oven with vegetables

Lamb Biryani - marinated lamb pieces topped with Basmati rice

Lamb Korma - in a rich cream-based sauce

Dhall Ghost - lamb cubes in a lentil-based curry

Category B2: Lamb Main Meals (additional charges excl VAT)

Tandoori Lamb Chops - marinated in a spicy yoghurt mixture – R20.00 p/p

BBQ Lamb Chops – braaied chops in our special BBQ marinade – R20.00 p/p

Deboned Leg of Lamb - pot-roasted and served with a gravy – R30.00 p/p

ACCOMPANIMENTS (choose any 4)

Category A: Salads

Tossed Salad
Tropical Salad
Grilled Butternut & Avo Salad (seasonal)
Butternut, Sweet-potato and Beetroot Salad
Noodle / Pasta Salad
Beetroot Salad
Coleslaw Salad
Baked Bean Salad
Four-Bean Salad
Potato Salad
Greek Salad
Indian Carrot Salad
Tomato, Onion & Cucumber Salad
Cous-Cous Salad

Category C: Condiments

Lemon chutney
Coconut chutney
Dhay
Pappadums/ Paaper
Raita - cucumber & carrot/ banana & mint

Category B: Warm Vegetables

Corn - on the cob
Potatoes - Spicy roasted/ herb roasted/ chips
Mashed Potatoes
Butternut – braised/ baked/ with peas
Curried Potatoes – sautéed plain/ green peas/ spinach/ chickpeas
Squash - baked with sweet corn/ boiled
Dhall – mung/ channa/ oil/ red
Baby Potatoes - garlic
Mixed Vegetables –medley/ grilled
Brinjals (Aubergines) – masala/ Thai Chilli
Potato Bake – served with a creamy sauce
Vegetable Jalfrezi - Spicy veg in a curried sauce
Spinach – creamed spinach with mushrooms
Parmesan Potatoes – served with spinach
Cauliflower & Broccoli - with cheese sauce
Alfredo Pasta - creamy mushroom
Pasta Recco - creamy tomato base
Basil Pesto Pasta
Arabiatta Pasta – roasted tomato base

Category D: Breads Bread

Naan
Rolls
Garlic Bread
Rooti
Garlic Flat Naan
Fancy Bread

Category E: Rice

Savoury
Plain Basmati
Pilaaau
Sweet Yellow
Coconut/ Lemon Saffron

DESSERTS

Category A

Trifle - served with hot or cold custard

Fresh Fruit Salad - served with ice-cream

Mousse - various flavours (strawberry, chocolate, vanilla) made with fresh cream

Tresleche

Berry Crème – baked custard topped with berry compote

Malva Pudding - served with hot custard

Chocolate Brownie - served with Ice Cream

Banana Waffle - served with Ice Cream

Mango Mousse

Strawberries & Ice Cream - Seasonal

Choc Peppermint Delight

Milk Tart

ADDITIONAL CHARGES (prices exclude VAT)

All items listed on the menu specials price list for which an additional charge is levied, must be acquired from Cathkin Caterers. Items not listed on the menu specials price list may be outsourced by the client.

Centrepieces **From R40.00 each (can be outsourced by client)**

Wedding Ceremony outside **R2500.00**

Stage & Entrance Bouquets **R400.00 each**

Linen Napkins **R7.00p/p**

Tablecloths (for gift tables, candy tables, dessert buffet) **R50.00 per table cloth**

Silver & Gold Under-plates **R5.00p/p**

1.5L Bottle water **R12.00 each**

1.5L Jug of juice **R20.00 each**

1.5L Coke **R30.00 each**

1.25L Appletiser **R40.00 each**

Canned Cool Drinks 200ml **R12.00p/p**

Set up of welcome drinks or snacks table (excl. drinks) **R300.00 per table**

1 Waiter per table **Extra charge**

Corkage fee **R10.00 per bottle**

Less than 8 guests per table Extra charge for any additional tables costs **R350 per table**

2021
COLD BREAKFAST MENU
COVID-19 LOCKDOWN RESTRICTIONS
R260.87 P/P EXCL. VAT (R300.00 P/P INCL. VAT)

Our Brunches are presented in the form of a Buffet.
Time Slots for a Brunch is from 9am- 1pm.

Cold Light Breakfast

- Beverages:** 2X Jugs Fruit Juice
1.5L Bottle Water
Tea - Ceylon and Rooibos
Coffee
Milk- Fresh
Sugar- White
- Starter:** Fresh Fruit Salad served with Fruit Yoghurt
- Main Meal:** Homemade Scones
Assorted Muffins
Savoury Frittatas
Butter Croissants
Donuts
Rolls
Strawberry / Apricot Jam
Real Butter
Fresh Cream
Assorted Cold Meats
Grated Cheddar Cheese
Crumpets served with syrup

VENUE & SERVICE CHARGE INCLUDED

BOOKINGS & PAYMENTS:

A non- refundable and non-deductible booking fee of R1000.00 paid in Cash, confirms the booking.

The final payment for the function can either be:

- **Paid in cash fifteen (15) days before the function or**
- **Electronic fund transfer**

NB. Failure to make payment as stipulated above will result in immediate cancellation of function.

NB. The prices quoted are subject to change without prior notification.

2021
WARM HEARTY BREAKFAST
COVID-19 LOCKDOWN RESTRICTIONS
R330.44 P/P EXCL. VAT (R380.00 INCL. VAT)

Our Brunches are presented in the form of a Buffet.
Time Slots for a Brunch is from 9am- 1pm.

Warm Hearty Breakfast

Beverages: 2X Jugs Fruit Juice
1.5L Bottle Water
Tea- Ceylon and Rooibos
Coffee
Fresh Milk
White Sugar

Starter: Fresh Fruit Salad served with Muesli & Fruit Yoghurt either Individually or Buffet
Muffins & Scones

Main Meal: Rolls, Donuts
Real Butter
Jams & Cheese
Scrambled **OR** Boiled **OR** Masala Eggs
Baked Beans in Braised Onions & Peppers
Grilled Haddock **OR** Braised Steak
Chicken Stir-fry
Beef Sausages
Roast potatoes
Braised Mushrooms

VENUE & SERVICE CHARGE INCLUDED

BOOKINGS & PAYMENTS:

A non-refundable and non-deductible booking fee of R1000.00 paid in cash, confirms the booking.

The final payment for the function can either be:

- Paid in cash fifteen (15) days before the function or
- Electronic fund transfer

NB. Failure to make payment as stipulated above will result in immediate cancellation of function.

NB. The prices quoted are subject to change without prior notification.

CONDITIONS OF SERVICE 2021 COVID-19

Clients are requested to study the following conditions of service very carefully so as to avoid unnecessary misunderstandings and disputes before, during and after the function. Over the years many of our clients have become our friends simply because they understood our service and liked the way we operate.

BOOKINGS AND PAYMENTS

1. This Lockdown package will be effective for 50 – 79 guests. Prices quoted are subject to change without prior notification.
2. After you have studied our Price List and Conditions of Service and you would like us to cater for your function, you are required to pay your booking fee immediately. **Please note we work on a first-come, first-served basis. We do not accept provisional bookings. Only once your booking fee has been paid, will the date be confirmed in your name in our diary.**
3. **A non-refundable and non-deductible booking fee of R1000.00 confirms your booking.**
4. **A non-refundable down payment of R5000.00 is required 60 days before the function. Should the aforementioned payment not be made by the stipulated time, we reserve the right to immediately cancel your booking (that is, terminate our agreement to cater and host your function), without the need (or obligation) to notify you of such cancellation. The amount of R5000.00 represents a genuine pre-estimate of our loss due to the function not taking place.**
5. **The final payment for the function can either be paid in CASH at our offices fifteen (15) days prior to the function or via EFT. Cash deposits made into our bank account will be liable for cash deposit fees.**
6. **NB. We will not do your function unless all monies have been paid up in full.**

Our Banking Details are:

Account Name: Cathkin Caterers CC
Branch: Standard Bank Rondebosch
Account Number: 072 933 216
Branch Code: 051001

PLEASE USE YOUR NAME AND DATE OF FUNCTION AS A REFERENCE.

6. No discounts for fundraising events will be entertained. We work on an extremely low-profit margin. When discounts are given, services are shrunk and standards are dropped. This invariably leads to problems.
7. The service charge and packages will not be reduced should you not require any of the items or services listed.
6. We cater for a minimum of 50 adult guests on weekends and public holidays and a maximum of 79 guests under this package. Where you have more than 120 guests, the regular 2021 package prices will apply.
7. Any changes to final guest figures can **only** be made 15 days prior to the event. No refunds will be made for guest reductions after this period.

FUNCTION TIME SLOTS

1. Lunch sessions are from 11am to 3pm. If the function is a lunch, guests will only be allowed to enter the venue at 11am at the earliest. We propose the Nikkah to be at 09h00am at your chosen mosque. Guests enter at 11am. The bridal party enters at 11h15am and speeches extend from 11h30am to 12h30pm. Please do not invite guests to arrive later than 11:30am.
2. We do not entertain lunch functions where guests are invited after Thuar-salaah. This arrangement is to accommodate us in the event of having a Supper commitment on the same day.
3. Morning Tea / Breakfast sessions are from 9am to 1pm.
4. Supper sessions are from 5h30pm to 9h30pm. If the function is a supper, we propose that the guests are invited for 5h00pm. We further advise that the actual supper will not be served later than 6h30pm irrespective of how far the programme has progressed or whether the bridal couple is present.
5. We do not entertain supper functions where guests are invited before 5pm. This arrangement is to accommodate us in the event of having a lunch commitment on the same day as we do two functions on the same day at Tuscany.

ADDITIONAL CHARGES

- 1. All items listed on the menu specials price list for which an additional charge is levied, must be acquired from Cathkin Caterers, excluding centrepieces. Items not listed on the menu specials price list may be outsourced by the client.**
2. We usually provide one (1) waitron for every 16 guests or 2 tables. If the client wants additional waitrons, this can be arranged at an extra cost.
3. We provide one (1) tablecloth for every 8 persons. If the client wants fewer than 8 persons per table, this too can be arranged at an additional cost.
- 4. We cater for the amount of guests that we are paid for. If the function is over-attended, depending on the availability of food, we will serve the extra guests. We will however, charge the client for any extra guests. Please note that payment for any extra guests must be made in cash or via eft at our office upfront in order for us to accommodate the extra guests. If the function is under-attended, no refund will be made nor credit given. The necessary expenses have been incurred for the guests who have not attended the function.**
5. Additional tables for gifts, dessert buffets and entrance drinks will be charged separately.
- 6. A corkage fee of R15 per bottle will be charged to clients wanting to supply their own non-alcoholic drinks or beverages.**

COMPLIMENTARY SERVICES PROVIDED AT THE FUNCTIONS

1. All fried savouries supplied by the client are served crispy and hot and we offer to fry these items at no extra charge at Tuscany. However, four (4) litres of fish oil must be supplied by the client per 100 units of savouries.

ITEMS PROVIDED BY THE CLIENT

1. Gifts, place cards, souvenirs, flowers etc. provided by the client should be brought to the venue. This also applies to wedding and birthday cakes. Cakes should be delivered on the day of the function. We do not have storage space to store cakes and we cannot be held responsible for damages to these cakes.
2. The client is reminded to bring along cardboard boxes for the gifts.
3. All edibles provided by the client must always be sufficient and of a high quality. The amount needed will be specified and carefully checked when it arrives at the venue. If we are not satisfied with the quality and quantity of the edibles, then it will not be served. Edibles should be dropped off the morning of the function.
4. All containers, equipment and furniture provided by the client must be removed by the client from Tuscany at the end of the function.
5. Crockery, cutlery, furniture, linen, equipment, décor, containers etc. provided by the client is the responsibility of the client. Cathkin Caterers will in no way be held responsible for damages to, or loss, of these items.
6. Please ensure helpers are brought along to off-load items provided by the client
- 7. All items provided by the client must be labelled with the name and function date and timeslot (lunch/supper).**

SPECIAL REQUESTS

1. Only our staff is allowed into the kitchen and to serve food. **NO EXCEPTIONS.**
2. While the food is being served, the client and all other guests should be seated. Persons trying to “help” normally cause more disruption than anything else.
3. Our tables are normally numbered for the sake of our waitrons. If the numbers have to be in a specific order, then please indicate this at least 3 days before the function. No changes will be entertained once the tables have been numbered.
4. We expect the client to trust us fully. Detectives or floor walkers set up by the client to watch us will be required to leave the venue and the client will be required to ensure that such persons leave the venue. It is senseless hiring caterers if you do not trust them.
5. None of the guests are allowed to take away edibles, crockery, decorations or utensils. If the client wants to take away edibles then we suggest the client provide containers.

6. Please advise the DJ/ Band/ Sound engineer/Videographer to be set up timeously before the function is scheduled to start. These persons usually arrive at the last minute and expect us to arrange the venue to accommodate them. This will not be tolerated. Please remind them to bring along a tablecloth for the table they will be using, and their own stands & electrical leads.
7. **Leftover food: A very sensitive issue.**
If the client provides the food, then all the food leftover is regarded as "leftover food".
If we provide the food and the full complement of guests are present, then there is no leftover food.
If we provide the food and the full complement of guests are not present then the client is entitled to the food of the number of guests not present. The client must however provide containers for the leftover food.
If the client is not interested in the leftover food, we willingly undertake to distribute the food.
8. When clubs, schools and organizations plan fund-raising events, we advise them to make the deadline for the ticket money at least 7 days before the actual function. This will facilitate final negotiations with us. Please remember very few tickets are sold at the door. Please consult with us before the tickets are printed regarding the menu.
9. We do request the client to contact us after the function to inform us about the quality of the edibles and the services rendered. Constructive criticism is always welcome. If we are not contacted we will assume that you are highly satisfied.
10. Complaints must reach us in writing within seven (7) days after the function.
11. We are willing to prepare special dishes which do not appear in our price list, on request.
12. We do not allow any ceiling or wall draping.
13. **Any form of Confetti is not allowed on our premises.**
14. **We do not offer any discount for kids. Please refer point 15 of the Covid-19 measures in place.**

Address on invitations: Tuscany, 2 Jane Avenue, Rylands (opposite Galaxy nightclub)

EXCLUSION OF LIABILITY

For purposes of this exclusion of liability clause, the following definitions shall apply:

Cathkin Caterers means Cathkin Caterers, its members, employees, agents, and representatives; and Client means the client, its guests, invitees or other attendees of the function.

Cathkin Caterers shall not be liable for any loss, damage, claim or costs – whether direct or indirect - which the Client may incur as consequence of any defect, or negligence (other than gross negligence), arising out of or in connection with the use of the Tuscany venue (or its surrounds) or the services provided by Cathkin Caterers, however caused or arising.

Cathkin Caterers will not be liable for any loss, damage, claim or costs, which the Client may sustain or incur as a result of acts of God, weather, lack of municipal services or issues that may arise which are beyond its control.

INDEMNIFICATION

For purposes of this indemnity, the following definition shall apply:

Cathkin Caterers means Cathkin Caterers, its members, employees, agents, and representatives.

The client shall be liable for any loss, damage, claim or costs which Cathkin Caterers may – directly or indirectly - sustain or incur by reason of the conduct the client, its guests, invitees or other attendees of the function at the Tuscany venue (or its surrounds), or as otherwise reasonably incurred by Cathkin Caterers in connection with the client's function.

The client hereby indemnifies Cathkin Caterers, and keeps Cathkin Caterers indemnified, against all claims, liability, losses, proceedings and costs which may be levied or made against Cathkin Caterers or which Cathkin Caterers may sustain or incur by reason of any injury to persons or damage to property of any persons, arising out of or in connection with the client's function, the use of the Tuscany venue (or its surrounds) or the services provided by Cathkin Caterers."

COVID-19 MEASURES

In light of the Covid-19 world pandemic, we at Cathkin Caterers wish to advise and assure you that we have and continue to take the following measures to assist in reducing the spread of this highly contagious virus:

1. We request all patrons to please use the hand sanitiser provided at the entrance of the hall for use when entering the hall as well as during the function.
2. Please do not touch your eyes, nose, and mouth. If you have somehow come into contact with the virus, touching your face can help it enter your body.
3. If you have been travelling, please do not attend the function.
4. If you are not feeling well, please do not attend the function.
5. We have and are continuously making staff aware of the virus and that they should practice even greater hygiene in order to protect their and your health.
6. We will be disinfecting surfaces and bathrooms regularly. We are intensifying and devoting more time and resources to cleaning regimes.
7. Please do not share glasses, crockery and cutlery.
8. Please try to carry tissues at all times and use them to catch your cough or sneeze. Please cover your mouth if sneezing and / or coughing.
9. Please wash or sanitise your hands several times a day, especially before eating; after using the bathroom; after blowing your nose, coughing, or sneezing
10. Please avoid handshakes; hugs and kisses.
11. The tables have been positioned to provide ample space between guests for increased ventilation. We seat 8 guests around a table and not the usual 10 guests around a table. Should you want less guests around a table any additional tables will cost R350 per table excl VAT.
12. We will open windows and doors whenever possible to make sure the venue is well ventilated.
13. All staff will be wearing masks and sanitizing regularly.
14. We advise that kids under the age of 12 do not attend functions.
15. Guests should wear masks at all times except when eating and drinking.
16. Wudhu facilities will not be available at the venue.



Cathkin Caterers

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Cnr College & Jane Roads, Rylands, Cape Town
Tel/Fax: +27 21 637 4260, Email: info@cathkincaterers.co.za
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Booking form

Acceptance of general Conditions of service

I / We _____ Confirm that I / We have read and understood the general conditions of service and I hereby agree to abide by the terms and conditions as set out above and hereto bind myself in my personal capacity as surety for all monies owing / arising from this agreement.

I / We also agree that Cathkin Caterers may use any images taken or supplied to us of the event, for advertising or promotional purposes.

Written confirmation must be obtained from Cathkin Caterers for any variations to these standard terms and conditions or any other special arrangements.

Your booking will only be confirmed upon receipt of the signed general terms and proof of payment of your R1000 booking fee. Please use your Name and date of function as a reference when making payment.

Please email the acceptance of our conditions of service to info@cathkincaterers.co.za

Today's Date: _____

Signature: _____

Name & Surname: _____

ID Number: _____

Address: _____

Function Date: (Lunch/Supper): _____

Number of guests: _____

2x Contact Numbers: _____

E-mail Address: _____