



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

Good day

Kindly find our 2021 catering packages and conditions of service attached for a minimum of 120 guests.

Please read through our conditions of service carefully and do take note of all additional charges listed. Packages include food, venue, and service charge. The venue is included in the package price per person.

Our venue can accommodate up to 300 guests in winter, and 350 guests in summer, using the veranda.

We charge a booking fee of R1000.00 which is non-refundable and non-deductible. Your booking is only confirmed upon receipt of the booking fee and completion of the booking form found on the last page of our conditions of service. We do not do provisional bookings.

Please note we do two functions a day at Tuscany, a brunch from 09h00 – 13h00 OR a lunch function from 11h00 - 15h00 and a supper function from 17h30 - 21h30, 18h00 - 22h00 or 19h00 - 23h00.

Click this link to view decor pictures and colour schemes

https://1drv.ms/f/s!AvNW5Ceft5Ldgl_TiKPVJptqfCLk

Click this link to view food pictures

https://1drv.ms/f/s!AvNW5Ceft5LdhDVIUrRJipQ_u7nQ

Members: Z. Rawoot, S. Rawoot

Tuscany
Home of Cathkin Caterers

CONDITIONS OF SERVICE

2021

Clients are requested to study the following conditions of service very carefully 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. A new Price List will be issued twice a year. It will supersede all previous issues and will become effective immediately. **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 before the function or via EFT. Do not pay cash into our account. 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. This package is applicable when catering for a minimum of 120 adult guests on weekdays, weekends (Friday to Sunday), and public holidays. In December we cater for a minimum of 120 guests Monday – Sunday.
7. We do not allow any date changes. If you want your date changed an additional booking fee is payable, subject to availability.
8. Any changes to final guest figures can **only** be made 15 days before the event. No refunds will be made for guest reductions after this period.

FUNCTION TIME SLOTS

1. Lunch sessions are from 11 am to 3 pm. If the function is a lunch, guests will only be allowed to enter the venue at 11 am at the earliest. We propose the Nikkah to be at 09h00am at your chosen mosque. Guests enter at 11 am. The bridal party enters at 11h15am and speeches extends from 11h30am to 12h30pm. Please do not invite guests to arrive later than 11:30 am.
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 9 am to 1 pm.
4. Supper sessions are from 5:30 pm to 9:30 pm **OR** 6 pm to 10 pm **OR** 7 pm to 11 pm. If the function is a supper, we propose that the guests are invited for 5h30pm **OR** 6 pm. We further advise that the actual supper will not be served later than 8 pm 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 5 pm. 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. We usually provide one (1) waitron for every 20 guests or 2 tables. If the client wants additional waitrons, this can be arranged at an extra cost.
2. We provide one (1) tablecloth for every 10 persons. If the client wants fewer than 10 persons per table, this too can be arranged at an additional cost.
3. **We cater for the number 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 for us to accommodate the extra guests. If the function is under-attended, no refund will be made nor credit is given. The necessary expenses have been incurred for the guests who have not attended the function.**
4. Additional tables for gifts, dessert buffets and entrance drinks will be charged separately.
5. **A corkage fee will be charged to clients wanting to supply their non-alcoholic drinks.**

COMPLIMENTARY SERVICES PROVIDED AT THE FUNCTIONS

1. Salaah facilities are available upstairs.
2. 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 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. A representative of the client should be present when these goods are received, and when goods are returned to ensure that the correct items and quantity is received from and returned to suppliers. 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

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 is 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 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 **main meal and accompaniments only** 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. **Children under 10 years old pay the package price chosen less 10%. This only applies if you are having more than 120 adult guests. The maximum number of children allowed at a reduced rate is 10.**
13. We do not allow any ceiling or wall draping.
14. **Any form of Confetti is not allowed on our premises.**

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 a 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."



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2021 CATERING PACKAGES

1. TABLE SERVICE: (CHICKEN MAIN MEAL)

R217.40 p/p Excl. VAT (R250.00 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)

R239.14 p/p Excl. VAT (R275.00 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)

R260.87 p/p Excl. VAT (R300.00 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

4. BUFFETS

R286.96 p/p Excl. VAT (R330.00 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 office fifteen (15) days before the function or via Electronic Fund Transfer. 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.

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
Dhaya
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
Pilaau
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 **R3000.00**

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

Linen Napkins **R8.00p/p**

Tablecloths (for gift tables, candy tables, dessert buffet) **R60.00 per table cloth**

Silver & Gold Under-plates **R6.00p/p**

1.5L Bottle water **R15.00 each**

1.5L Jug of juice **R25.00 each**

1.5L Coke **R30.00 each**

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

Less than 10 guests per table **Extra charge any additional tables cost R500.00 per table**

Set up of welcome drinks or snacks table (excl. drinks) **R400.00 per table**

1 Waiter per table **Extra charge**

Corkage fee **R15.00 per bottle**

2021 July – December
COLD BREAKFAST MENU
R208.70 P/P EXCL. VAT (R240.00 P/P INCL. VAT)

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

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
Savory 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

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2021 July – December
WARM HEARTY BREAKFAST
R260.87 P/P EXCL. VAT (R300.00 INCL. VAT)

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

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/Masala steak
Chicken Stir-fry **OR** Chicken strips
Beef Sausages
Roast potatoes
Braised Mushrooms

VENUE & SERVICE CHARGE INCLUDED

BOOKINGS & PAYMENTS

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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: _____

**Name of Account: Cathkin Caterers CC Name of Bank: Standard Bank
Branch: Rondebosch Branch Code: 051001 Account Number: 072933216**