

Catie Awards 2020

BEST CATERED EVENT
URBAN JUNGLE



DIPPING
CREAM

DULCE DE LECHE
PEPPERMINT CRISP TA
MILK CHOCOLATE NUTELLA AN
BIRTHDAY CAKE

TOPPINGS FOR EITHER
SPRING

OVERVIEW

BEST CATERED EVENT

Urban Jungle

Corporates from near and far gather to run a 5.6 kilometre road race before arriving at our playfully themed VIP hospitality tent. This year's brief called for a non-sport related theme but still packed with an explorative experience and delicious food and drink menus. As an annual favourite event of ours, we always start the creative process with a structure or tent we have not used before. This year we opted for black Bedouins which set the scene for a very dark, grungy street inspired event interior complete with road paraphernalia, neon lights and food trucks.



EVENT SYNOPSIS

U rban street theme with live graffiti

We parked 4 'food trucks' in the 'street' of our black bedouin tent serving charcoal bun burgers, dim sum and noodles, our favourite mac 'n cheese balls and an interactive dipping ice cream station. Illuminating bars featuring an on trend Rum Bar and an authentic barista station.

Guests lounged on multi-coloured furniture in between scaffolding and 'danger' proof fenced-off 'safety-areas' complete with fun road signs and festive raw light bulbs. Other Wow! features included two caractuists and even a live walking canvas.

EVENT CONCEPT



The concept behind the design of this event is purely based on the purpose of the space and limited time guests get to spend in it. It is a corporate hospitality tent that guests socialise in briefly before and directly after they have run a corporate road race. We had to maximise the overall aesthetic appeal of the space and fill it with breakaway zones and areas for different groups of people to share. This also meant we had limited time to hype up guest energy levels and enthusiasm before everyone ran the race. Due to the factors above - and the nature of the race being through the city (the concrete jungle), a theme and design was created to compliment and enhance the overall experience of the actual road race.

We selected a handful of key elements that we emphasised. The tent was exaggerated with many colourful and fun components as guests explored the areas and briefly travelled throughout the space. As the guests would have seen the space prior and would later return back to continue the event, while the guests ran the race, we quickly refreshed the tent and changed up the LED lighting features to create a different atmosphere and opened all the food stations as soon as they returned. Upon arrival, one was greeted by urban street fencing that we used to create a vertical snack station. One could then locate a drinks bar for the next experience: coffee, rum or the illuminating cocktail bar were on offer. We created road-like floor signage in the form of reflective arrows to guide our guests through the event and mirrored these features above with on-off and custom designed LED tube lighting that we suspended from the tent roof. All lighting could change, we created several scenes and switched up the environment as the evening went on. We created four large open plan designer lounge pockets and filled in the spaces with various other types of cocktail furniture, sticking to a very industrial and colourful design style with the odd LED furniture element that changed colour based on the current lighting scene.

The food experience included four of our latest and greatest food stations that were spread along the sides of the space and housed in custom designed 'faux food trucks' complete with authentic graffiti artwork and fully illuminated by our designer light bulbs. We housed a small back of house service space within each truck to assist our chefs with the quick food service required.

“We selected a handful of key elements that we emphasised”

MENU DESIGN

To link into our concept and event design, our menu designer created a bespoke and unique explorative street-inspired menu to compliment the event. The idea was to create smaller, portable dining sized meals and encourage guests to interact and sample each of the food stations as they moved throughout the event space. Playing on food trends and picking up on the dark grungy feel of the downtown streets, guests could build their own charcoal burger with a selection of toppings and fries. What is a street market without delicious dim sum with dipping sauces and asian noodle dishes. We included our favourite mac 'n cheese balls station with three variations: wild mushroom, butternut and sage and sun-dried tomato and basil accompanied by complimentary sauces. To end the evening, an interactive dipping ice cream station was created in the last 'food truck'. Guests could dip their selection of ice cream into various chocolate dips and top with their favourite candy.

The choice of menu, its presentation and overall aesthetic played a vital role in the event in terms of not only feeding the hungry guests but also creating the desired urban street festival look and feel. The menu and catering becomes the most important element of the event as guests ultimately only come to the hospitality tent to eat, all the other features and experiences are to simply compliment this action. This is reinforced by the fact that the entire event and its timings revolve solely around eating and drinking, when this is done- the event is over.



MENU DESIGN



MENU DESIGN



EVENT VISION

The overall vision was to create a mesmerising, complex and layered space that enhanced the entire experience of a highly anticipated annual road race hospitality area. Each year we get to select the theme and a lot of pressure is placed on producing a superior event that tops the previous year. It was vital to create this aesthetic right from before even entering the space and to enhance every element thereof. We aimed to create a true reflection of an urban street environment complete with neon and coloured light, and the dark tar-like atmosphere of the night using black bedouin tents. Our vision was grand and we continually had to re-evaluate and prioritise key aspects of the event. By including many 'wow-elements', we were able to not only enhance the theme and design but also break away from previous event expectations. Ultimately, we wanted to transport our client and guests to a space and event environment they had never seen or been to before. In our country, it is not safe to explore the streets of downtown or to walk around the grungy dark neon-lit streets in the night (the race is always during day light). Guests were able to truly enjoy this environment and not have to worry about their safety.



EVENT CHALLENGES

Due to the events calendar date, the weather is always one of the greatest stresses as it is cold and rainy. It rained throughout the entire set up which created an extremely muddy and difficult environment to offload our trucks while trying to keep the infrastructure clean. This year we added additional set up tents which allowed us to create off-loading zones. The trucks were completely covered so that all stock was kept dry at all times. All staff had to wear protective shoe slips inside the tent to keep the space clean.

The location was on a sports field that was difficult to access as there were multiple hospitality areas. All set up crews were trying to get their bit done in the bad weather and often the delivery access was backed up for hours which caused great delays. We ended up using a smaller vehicle as a relay shuttle to help speed up the process. One supplier accidentally scraped the black painted wooden floor when carrying in the the coffee machines and when the flooring supplier touched up the flooring, due to the weather, a massive section of the floor bubbled and peeled right off. We had to bring in industrial heat fans and stripped back this section of the floor and repainted through the night to ensure we were ready on time.

Another challenge due to the weather, the custom graffiti canvas prints made to cover the 'faux food trucks' shrunk in transportation and all four had to be reprinted the day before. Initially we specified authentic and real food trucks but due to food safety and budget limitations- we opted for the 'faux look' of which many clients have requested post event. We were very grateful we ended up going with this option as the 'faux-version' travels flat and is quick and easy to assemble, especially in limited space and bad weather.

Another challenge was the short time frame of the actual event. We had many elements, entertainment items, food and beverage options to move through in a very short timeframe. This is one of the reasons we incorporated the 'wow-factor' entertainment, the artists helped guests navigate the event set up, and according to a very detailed and tight running order planned out by our event manager.

Lastly and the greatest challenges were surpassing last years event and with an even smaller budget. We selected a unique theme and customised many elements to ensure our client was blown away. In the current economic climate, one has to be smart with clever cost cutting components like lighting that has the ability to completely change the space and requires very little accessories, a price sensitive menu and many up-cycled elements we collected from second hand suppliers; metal buckets for snacks, canvases we painted over for the canapé presentation and even old street signs from a scrap yard.

EVENT UNIQUENESS

The theme and event design have never been executed before which made it one of a kind and truly unique. All the graffiti and artwork was custom designed just for the event, even including the scatter cushions. A live graffiti artist sprayed a unique work of art with our clients logo on, as entertainment and another interactive guest activity. The artwork was stretched on canvas and gifted to the client post event.

The tent roof lighting installations were another unique element created just for the event. Our lighting designers and specialists spent two days installing intricate hanging LED and tube light clusters that mirrored the street marking flooring- designed to lead guests into the tent and around the space. The client loved the lighting so much they even requested to keep some of these pieces to hang up in their corporate office.

Ultimately we included all new food presentations from the unique 'faux food trucks' to the presentation of our canapés using artists canvas that our graffiti artists sprayed with food safe paint, and an alternative to requiring food stationery. These were well received and also requested to be kept by our client. Our unique version of a vertical snack station as apposed to a traditional horizontal food display impressed all that attended- guests could scoop desired snacks into mini galvanised buckets. We used all the new presentations as a training for our staff during set up and empowered the entire team on how to effectively execute our new ideas.

VENDOR LIST

Tent – Mzanzi - walter@mzanzitents.com

Décor and food truck installations – DDZ - info@ddz.co.za

Street signs – Prop Stars - info@propstarsjhb.co.za

Lighting – Salt and Pepper creative - nellis@spccreative.co.za

Bars and Coffee Bar – Thirst - clyde@thirst.co.za

Graffiti artwork – That is All - 071 899 7777

Ice cream stand – Pauls Homemade Ice Cream - info@paulsicecream.co.za

Entertainment – Creative Concepts - carolineb@creative-concepts.co.za

M E N U

Theme – Urban street

What about mini galvanized buckets with dry snacks hanging from frames served with the Rum station

Biltong
Dry wors
Roasted nuts
BBQ corn kernels
Beetroot and butternut crisps
Sour cream pretzels

Deboned chicken wing served in a sticky soy and ginger sauce (hot)

Crispy fried fish taco with tomato, sweetcorn, lettuce drizzled with avocado and sour cream drizzle

Mini “steak and chips” served with a mushroom sauce

BBQ cauliflower bite served with a dukkah spiced guacamole



M E N U

Main course

We will set up different stations for guest to help themselves

Dim sum station

Bamboo steamers filled with a variety of dim sum for guest to help themselves

Chicken dim sum
Prawn dim sum
Tofu vegetarian dim sum

Served with:

Sweet soy dipping sauce
Chilli dipping sauce
Sesame and spring onion dipping sauce

Served with vases of chopsticks

Mac and cheese ball station

Variety of mac and cheese balls including:

Wild mushroom mac and cheese
Butternut and sage
Sundried tomato and basil

Served with assorted sauces including:

Wild mushroom sauce
Sage cream sauce
Chimichurri sauce
Basil pesto aioli

“Black bun” - Slider station

Pulled lamb, hummus, and chargrilled courgette topped with homemade tzatziki and rocket

Beef slider with fresh rocket, homemade blue cheese aioli and caramelised onions

Vegetarian – we will cater for 10% of the guest

Butternut falafel, cauliflower hummus, fresh sliced avocado, basil pesto and fresh basil served on rye burger roll

KUNG FU PANDA

STEAMING DIM SUM

Chicken dim sum
Prawn dim sum
Vegetarian dim sum with
a hoisin and soy dipping sauce

SERVED WITH
Chilli sauce
Sesame soy dressing
Mushroom soy and coriander dipping sauce

FROM THE WOK

Bowls of fried rice
Chow Mein

SERVED WITH
Chicken Adobo
Chinese five spiced lamb
Sesame Thai beef
Pickled daika and carrot
Hoisin plum sauce
XO sauce
Chilli oil
Sesame soy dressing
Sambals



M E N U

Live Asian Wok station

Fried by waiters in woks with an assortment of flavours to create the perfect Chinese take away

Bowls of fried rice
Chow Mein

Served with toppings including:

Chicken adobe
Sesame Thai beef
We will do 10 % vegetarian chow mein

Hoisin plum sauce
Sesame soy dressing
Chilli sauce
Chopped coriander



M E N U

Dessert

Interactive Dipping ice cream station

Ice cream of your choice scooped into delicious cones and dipped into different flavoured chocolate

Different flavoured ice cream – please choose 4

- Milk Chocolate
- Madagascan Vanilla
- Dulce de leche
- Cookies and Cream
- Roasted Banana
- Peppermint Crisp Tart
- Milk Chocolate Nutella and Oreo
- Birthday Cake
- Flavour of the month
- Salted Caramel & dark chocolate
- Vietnamese coffee & Oreo
- Rocky Road
- Dark Chocolate

You may choose a selection of five toppings for either option:

- Candied Nuts
- Sprinkles
- Crushed Oreos
- Turkish delight bits
- Brownie bits
- Flake chocolate
- Caramel bits
- Crushed tennis biscuits



KEY RECIPES

BBQ Cauliflower Bites

Ingredients

for 4 servings

1 head cauliflower

1 tablespoon olive oil

salt, to taste

pepper, to taste

$\frac{3}{4}$ cup BBQ sauce (215 g)

Preparation

1. Preheat oven to 450° F (230° C).
2. Cut the head of cauliflower in half. Pluck bite-sized florets from each half. Trim bottoms of florets as necessary.
3. Line a baking sheet with parchment paper. Spread cauliflower florets on the baking sheet. Drizzle with olive oil. Season with salt and pepper.
4. Bake for 20 minutes.
5. Remove florets from oven and toss with BBQ sauce.
6. Return florets to the oven and bake for an additional 10 minutes until browned to your liking.
7. Brush more BBQ sauce on the cooked cauliflower for extra flavor.

KEY RECIPES

Cauliflower Hummus

Ingredients

1 large head cauliflower, florets removed (680 grams)
1/4 cup tahini
1/4 cup lemon juice
1-2 cloves garlic, depending on preference
1/2 teaspoon cumin
1 tablespoon avocado oil
1/4-1/2 cup water
salt and pepper, to taste
optional toppings: olive oil, paprika, cumin...

Instructions

1. Preheat oven to 375 degrees Fahrenheit and line a baking sheet with parchment paper. Spread cauliflower florets on baking sheet and drizzle with avocado oil and salt and pepper to taste. Roast for 35-40 minutes until tender.
2. Add roasted cauliflower, tahini, lemon juice, garlic, cumin, and 1/4 teaspoon salt to a Vitamix. Blend for 30-45 seconds, using the damper to push down the ingredients, until somewhat smooth. With the motor running, slowly pour in water, using the damper to make use it combines with the hummus. Blend until smooth and creamy.

Notes

*amount of water will depend on the consistency you like. Less water will with a thicker hummus, and more will be thinner. I would start with 1/4 cup and add from there.

To make this hummus next level, you can roast the garlic with the cauliflower. I would put it in the oven when the cauliflower has about 20-25 minutes left.

A high powered blender works the best.

KEY RECIPES

Vegetarian Chow Mein

Prep Time

20 mins

Cook Time

10 mins

Total Time

30 mins

Ingredients

3 cups green cabbage, thinly sliced in small shreds
1/2 tablespoon fresh ginger, minced
1/2 tablespoon fresh garlic, minced (~2 large cloves)
3/4 cup julienned carrots (~1 large carrot)
3/4 cup thinly sliced celery (~2 stalks)
1 and 1/2 cups thinly sliced red pepper (~1 large pepper)
1 and 1/2 cups thinly sliced baby bella mushrooms
1/4 cup green onions (~3 onions)
1 and 1/2 tablespoons vegetable oil
1 package (6 ounces) chow mein noodles
1/2 tablespoon cornstarch
1 and 1/2 tablespoons lite soy sauce
1 and 1/2 tablespoons vegetarian oyster sauce (regular oyster sauce if not vegetarian)
1/3 cup veggie stock or veggie broth (chicken stock/broth works if not vegetarian)
1 tablespoon brown sugar lightly measured, do not pack!
1/2 teaspoon toasted (or plain) sesame oil
Freshly cracked pepper
Optional: toasted sesame seeds

Instructions

1. **VEGGIE PREP:** prepare the ingredients because the cooking goes fast! Finely shred the cabbage, coarsely mince the ginger and garlic (don't want too fine of a mince or they burn; don't use jarred/tube ginger or garlic). Peel the carrot and then julienne into very small/thin pieces. (I cut into rounds and then cut into matchsticks) Very thinly slice the celery. Thinly slice the red pepper and halve those thin slices if they're long. Thinly slice mushrooms. Thinly slice the green onions to separate the white root from the green. You should get about 1/4 cup thinly sliced white roots. Reserve the thinly sliced green parts for later.
2. **SAUCE PREP:** in a small bowl add the cornstarch and soy sauce. Whisk with a fork until completely smooth. Stir in the vegetarian oyster sauce, vegetarian stock, brown sugar, and sesame oil. Add pepper to taste (I add about 1/2 teaspoon). Whisk until smooth. Reserve for later.
3. **NOODLES:** follow package directions to prepare the chow mein noodles. Rinse in cold water and set aside.
4. **COOK:** Add vegetable oil to a large skillet pan and put over high heat. Add the white roots of the onion for a minute or two and then add in the garlic and ginger. Be very careful to make sure neither burn -- only cook for about 20 seconds. Add red pepper, carrots, and celery. Stir fry, stirring nearly constantly for 2-3 minutes.
5. Add in the shredded cabbage and mushrooms. Stir near constantly until veggies are crisp tender and cabbage is wilted, about another 2-3 minutes. (You don't want the veggies to be mushy/soggy they should be crisp tender). Stir in the cooked noodles and the sauce mixture. Toss with tongs for 1 minute until thickened and ingredients are incorporated. Add in the thinly sliced tops of the green onions and toasted sesame seeds if desired. Enjoy immediately.

KEY RECIPES

Honey glazed stuffed chicken wings

Partially deboned then stuffed with a mixture of 5 spice powder, white pepper and oyster sauce, these morsels are a pleasing update of that perennial party food staple, the honey glazed chicken wing.

Ingredients

20 Chicken wings
1 Tablespoon butter
1 to 2 tablespoons honey
Filling
3 oz (100g) ground chicken meat
3 fresh shiitake mushrooms, stems removed and discarded, caps minced
1 spring onion, minced
3 shallots, minced
¼ teaspoon five spice powder
½ teaspoon ground white pepper
1 teaspoon salt
1 teaspoon oyster sauce
1 teaspoon sesame oil
½ teaspoon rice wine or sake

1 To make the filling, combine all the ingredients but reserve ½ of the salt and pepper in a bowl and mix well. Set aside
2 Debone each chicken wing by pushing the skin and meat downward to expose the bones, then pull out the bones, leaving the meat and skin intact
3 Stuff the deboned wings with the filling using a small spoon. Cut off and discard the tip of each stuffed wing. On a dry surface, roll each wing with 3 layers of plastic wrap into a cylinder that is firm and compact. Seal by knotting the ends of the plastic near the chicken.
4 Blanch at high heat for about 10 minutes. Remove and set aside to cool, unwrap and season the stuffed wings with the remaining seasoning
5 Melt the butter in a skillet and pan-fry the stuffed wings over medium heat until brown on all sides. Add the honey and pan-fry to coat well. Remove from heat and half each wing cross-wise. Arrange on platter and serve hot.

Note: The stuffed chicken wings may also be grilled for 15 to 20 minutes. Honey may be added to glaze the chicken during the last 5 minutes of grilling.

KEY RECIPES

Chimichurri Sauce

Ingredients

1 cup coriander leaves
1 cup flat-leaf parsley leaves
2 garlic cloves, very finely chopped
1 small pickling onion or large
French shallot, finely chopped
1 thumb-size green chilli, halved,
Seeded, finely chopped
80ml extra virgin olive oil
1 ½ tablespoons white wine vinegar

Feel free to use your favourite vinegar in this. The important thing is that it's good quality and not too acidic. For white, I like sauvignon blanc or rice wine vinegar.

Sherry vinegar is good too, but use a little less as it is strong. If using red vinegar, go for a sweet cabernet sauvignon. Chop the herbs and put them in a bowl with the garlic, onion and chilli and combine well. Stir in the olive oil and vinegar, then season to taste with salt.

Preparation: 10 Minutes Makes: 250 ML

DESIGN & PRODUCTION DOCUMENTS



inspiration: Urban Street



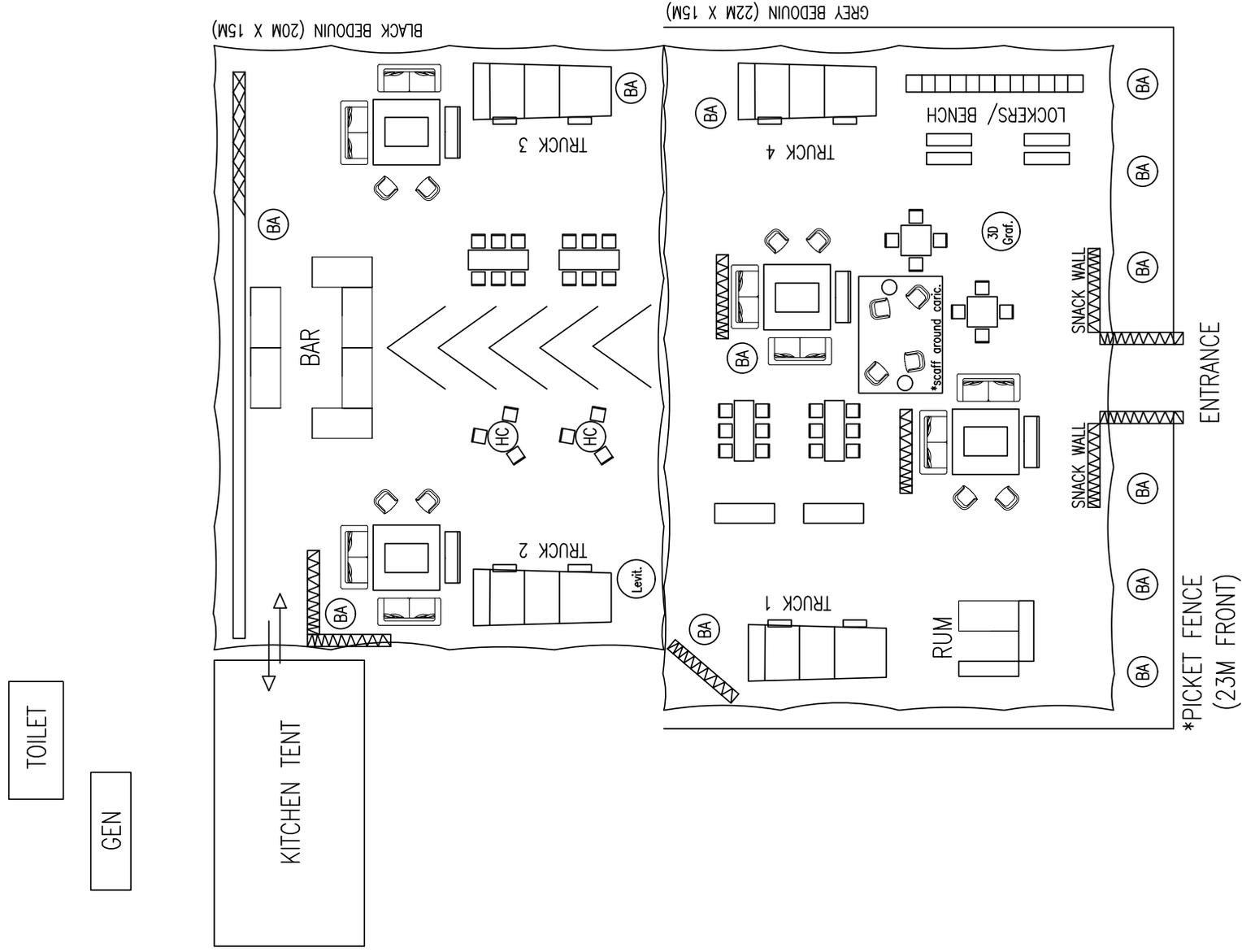
DESIGN & PRODUCTION DOCUMENTS



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DESIGN & PRODUCTION DOCUMENTS



DESIGN & PRODUCTION DOCUMENTS

| EVENT / CLIENT CONTACT INFORMATION | | | DELIVERY INFORMATION | | |
|------------------------------------|---|------------------|----------------------------|------------------------------|--|
| Event ID: | 33981 Event Date: Thursday, March 28 2019 | | Event Location: | Clients Office | |
| Customer: | JP Morgan | | Event Address: | The Wanderers Club, Melrose | |
| Address: | The Wanderers Club, Melrose | | Room: | | |
| City / State / Zip: | Gauteng, GP | | City / State / Zip: | Gauteng, GP | |
| Contact: | Lauren Olivier | P: (011)507-0535 | Contact / Phone: | Lauren Olivier (011)507-0535 | |
| Event Type: | DINNER - OTHER | | Food Truck | | |
| Event Time: | 05:00 PM - 11:00 PM | | Kitchen Driver: | | |
| # of Guests: | 250 | | Delivery Date: | Thursday, March 28, 2019 | |
| Salesperson: | Caitlin Buckley | | Food Leave: | | |
| Event Name: | JP Morgan Corporate Challenge | | Delivery Time: | 10:00 AM | |
| Special Instructions: | | | | | |
| Setup Information: | | | | | |

| Total Qty / Unit | Item | Serves | Portion Qty / Unit | Remarks |
|------------------|------|--------|--------------------|---------|
|------------------|------|--------|--------------------|---------|

| | | | | |
|--------------|--|-----|------------|--|
| 12.50 KILO | SLICED BEEF BILTONG | 250 | 0.05 KILO | |
| 12.50 KILO | BUNCHES OF DRY WORS | 250 | 0.05 KILO | |
| 7.50 KILO | NUTS, ASSORTED AND ROASTED | 250 | 0.03 KILO | |
| 7.50 KILO | CORN NUTS - BBQ | 250 | 30.00 GRAM | |
| 5.00 KILO | VEGETABLE CRISPS | 250 | 20.00 GRAM | |
| 7.50 KILO | PRETZELS - PACKET 30G | 250 | 30.00 GRAM | |
| 250.00 EACH | DEBONED,STUFFED CHICKEN WING, HONEY KEBAB | 250 | 1.00 EACH | |
| 375.00 EACH | MINI STEAK AND CHIPS ROLL, MUSHROOM SAUCE | 250 | 1.50 EACH | |
| 3.75 LITRE | * WILD MUSHROOM SAUCE - NEW | | 750.00 ML | |
| 250.00 EACH | BBQ CAULIFLOWER FRITTER, DUKKAH SPICED GUACAMOLE | 250 | 1.00 EACH | |
| 375.00 EACH | MINI FISH TACOS, TOMATO, SWEETCORN, LETTUCE | 250 | 1.50 EACH | |
| 5.83 KILO | * SALSA - TOMATO, ONION, CHILLI, CORIANDER | | 0.56 KILO | |
| 375.00 EACH | CHICKEN DIM SUM | 250 | 1.50 EACH | |
| 1.88 LITRE | * HOISON SOYA DIPPING SAUCE | | 0.38 LITRE | |
| 375.00 EACH | PRAWN DIM SUM | 250 | 1.50 EACH | |
| 1.88 LITRE | * HOISON SOYA DIPPING SAUCE | | 0.38 LITRE | |
| 375.00 EACH | VEGETARIAN DIM SUM | 250 | 1.50 EACH | |
| 1.88 LITRE | * HOISON SOYA DIPPING SAUCE | | 0.38 LITRE | |
| 250.00 LITRE | SAUCE - CHILLI | 250 | 1.00 LITRE | |
| 3.75 LITRE | DRESSING - SESAME | 250 | 15.00 ML | |
| 250.00 ML | MUSHROOM SOY AND CORIANDER DIPPING SAUCE | 250 | 1.00 ML | |
| 250.00 EACH | BUTTERNUT AND SAGE MAC AND CHEESE POPS | 250 | 1.00 EACH | |
| 250.00 EACH | SUNDRIED TOMATO AND BASIL MAC AND CHEESE POPS | 250 | 1.00 EACH | |
| 250.00 EACH | TRUFFLE MAC AND CHEESE POPS | 250 | 1.00 EACH | |
| 15.00 LITRE | WILD MUSHROOM SAUCE | 250 | 60.00 ML | |
| 15.00 LITRE | SAUCE - SAGE CREAM | 250 | 60.00 ML | |
| 2.50 LITRE | CHIMICHURRI SAUCE | 250 | 0.01 LITRE | |

| | | | | |
|----------------|---|-----|--------------|--|
| 3.75 LITRE | PESTO - BASIL | 250 | 15.00 ML | |
| 250.00 EACH | PULLED LAMB SLIDER, TZATZIKI - PD | 250 | 1.00 EACH | |
| 24.00 KILO | * PULLED LAMB SHANK | | 4.80 KILO | |
| 250.00 EACH | * BREAD - BURGER BUN MEDIUM - 8CM | | 50.00 EACH | |
| 3.75 LITRE | * TZATZIKI | | 0.75 LITRE | |
| 500.00 GRAM | * VEG - LETTUCE - BABY SALAD | | 100.00 GRAM | |
| 250.00 EACH | BEEF SLIDER, ROCKET, BLUE CHEESE AIOLI, ONIONS | 250 | 1.00 EACH | |
| 250.00 EACH | * BEEF BURGER PATTY 80G | | 50.00 EACH | |
| 500.00 GRAM | * VEG - LETTUCE - BABY SALAD | | 100.00 GRAM | |
| 1.25 LITRE | * AIOLI - GORGONZOLA | | 0.25 LITRE | |
| 2.50 KILO | * CAMELISED ONIONS | | 0.50 KILO | |
| 250.00 EACH | * BREAD - BURGER BUN MEDIUM - 8CM | | 50.00 EACH | |
| 25.00 EACH | BUTTERNUT FALAFEL, CAULIFLOWER HUMMUS SLIDER - PD | 25 | 1.00 EACH | |
| 125.00 EACH | * SQUARE BUTTERNUT CUBES, ROASTED | | 250.00 EACH | |
| 125.00 EACH | * SPICED FALAFEL | | 250.00 EACH | |
| 1.50 LITRE | * HUMMUS - CAULIFLOWER | | 3.00 LITRE | |
| 1.00 LITRE | * MALAY COCONUT CREAM AND LEMON GRASS SAUCE | | 2.00 LITRE | |
| 1.25 KILO | * CONFIT TOMATOES | | 2500.00 GRAM | |
| 1.00 KILO | * PAN FLASHED LEEKS | | 2.00 KILO | |
| 2.00 KILO | * GRILLED COURGETTES | | 4.00 KILO | |
| 125.00 ML | * BEETROOT PAIN/ REDUCTION | | 250.00 ML | |
| 25.00 GRAM | * CAVIAR PEARLS - BALSAMIC | | 0.05 KILO | |
| 25.00 GRAM | * CAVIAR PEARLS - CHILLI | | 0.05 KILO | |
| 25.00 KILO | FRIES - CRISPY SHOESTRING | 250 | 0.10 KILO | |
| 2.50 KILO | TOMATO SAUCE FOR STATION | 250 | 10.00 GRAM | |
| 250.00 SERVING | ASIAN WOK STATION | 250 | 1.00 SERVING | |
| 12.50 KILO | * EGG FRIED RICE | | 2.50 KILO | |
| 15.00 KILO | * VEGETABLE CHOW MEIN | | 3.00 KILO | |
| 20.00 KILO | * CHICKEN ADOBO | | 4.00 KILO | |
| 20.00 KILO | * LAMB - 5 SPICE | | 4.00 KILO | |
| 20.00 KILO | * SESAME THAI BEEF SALAD - BASE | | 4.00 KILO | |
| 2.50 LITRE | * DRESSING - THAI SESAME, SOYA | | 0.00 ML | |
| 1.25 LITRE | * HOISIN PLUM DIPPING SAUCE | | 0.25 LITRE | |
| 1.25 LITRE | * SAUCE - XO | | 250.00 ML | |
| 1.25 LITRE | * CHILLI OIL | | 250.00 ML | |
| 1.25 LITRE | * DRESSING - SOY MISO | | 0.25 LITRE | |

DESIGN & PRODUCTION DOCUMENTS

| Bill To | Event / Delivery Information |
|---|---|
| Lauren Olivier JP Morgan The Wanderers Club Melrose Gauteng, GP | Clients Office The Wanderers Club Melrose Gauteng, GP Lauren Olivier (011) 507-0535 |
| Event Information | Delivery Date / Time |
| Event Name: JP Morgan Corporate Challenge Event Type: DINNER - OTHER Event Times: 05:00 PM to 11:00 PM P (011) 507-0535M (082) 851-8528 Contact: Lauren Olivier | Delivery Date: Wednesday, March 27, 2019 Delivery Time: 10:00 AM Event Date: 3/28/2019 Onsite Time: 10:00 AM |
| *33981* | Pickup Date / Time |
| | Pickup Date: Friday, March 29, 2019 Pickup Time: 08:00 AM to 08:00 AM |

| | | |
|-----------------------------|-------------------------------------|-------|
| 2 <input type="checkbox"/> | Live Graffiti Artists | _____ |
| 1 <input type="checkbox"/> | Human canvas man for 1.5 hours | _____ |
| 1 <input type="checkbox"/> | OUTSIDE ENTRANCE | _____ |
| 1 <input type="checkbox"/> | SCAFFOLDING | _____ |
| 1 <input type="checkbox"/> | Lounge areas outside | _____ |
| 1 <input type="checkbox"/> | Cocktail counters and cafe tables 1 | _____ |
| 1 <input type="checkbox"/> | Lockers and benches | _____ |
| 1 <input type="checkbox"/> | Artist seating | _____ |
| 4 <input type="checkbox"/> | Food trucks | _____ |
| 1 <input type="checkbox"/> | Back wall 15m with graffiti print | _____ |
| 1 <input type="checkbox"/> | Arrow strips along the floor | _____ |
| 1 <input type="checkbox"/> | Lounges inside | _____ |
| 1 <input type="checkbox"/> | Cocktail and cafe seating 2 | _____ |
| 1 <input type="checkbox"/> | LED rope lighting | _____ |
| 1 <input type="checkbox"/> | Street decor | _____ |
| 1 <input type="checkbox"/> | Operational costs | _____ |
| 1 <input type="checkbox"/> | Black Flats surrounding wall | _____ |
| 1 <input type="checkbox"/> | Street signs | _____ |
| 1 <input type="checkbox"/> | Fire retardant spray | _____ |
| 1 <input type="checkbox"/> | Final bar bill difference | _____ |
| Delivery | | |
| 1 <input type="checkbox"/> | Delivery - Late night collection | _____ |
| 2 <input type="checkbox"/> | Delivery catering including Etolls | _____ |
| ENTERTAINMENT | | |
| 9 <input type="checkbox"/> | Waiters Transport - Zone 1 | _____ |
| Environment | | |
| 20 <input type="checkbox"/> | Extension Cord - 10m | _____ |

| Bill To | Event / Delivery Information |
|---|---|
| Lauren Olivier JP Morgan The Wanderers Club Melrose Gauteng, GP | Clients Office The Wanderers Club Melrose Gauteng, GP Lauren Olivier (011) 507-0535 |
| Event Information | Delivery Date / Time |
| Event Name: JP Morgan Corporate Challenge Event Type: DINNER - OTHER Event Times: 05:00 PM to 11:00 PM P (011) 507-0535M (082) 851-8528 Contact: Lauren Olivier | Delivery Date: Wednesday, March 27, 2019 Delivery Time: 10:00 AM Event Date: 3/28/2019 Onsite Time: 10:00 AM |
| *33981* | Pickup Date / Time |
| | Pickup Date: Friday, March 29, 2019 Pickup Time: 08:00 AM to 08:00 AM |

| | | |
|--------------------------------|---|-----------------|
| Kitchen | | |
| 2 <input type="checkbox"/> | Flat Top Grill | _____ |
| Kitchen Operating Equip | | |
| 10 <input type="checkbox"/> | 1098 - Scoop - Sweety Bar Silver - 23cm | _____ |
| Events Bar | | |
| 250 <input type="checkbox"/> | Beverage estimate @R220pp- based on consumption | _____ |
| Bar | | |
| 20 <input type="checkbox"/> | Ice Tongs | WAREHOUSE _____ |
| Health and Safety | | |
| 8 <input type="checkbox"/> | Garbage Bins | WAREHOUSE _____ |
| 4 <input type="checkbox"/> | Fire Extinguisher & Signage | WAREHOUSE _____ |
| 8 <input type="checkbox"/> | Gas Cage (9kg) | WAREHOUSE _____ |
| Kitchen | | |
| 6 <input type="checkbox"/> | Oven Electric | WAREHOUSE _____ |
| 1 <input type="checkbox"/> | Bain Maries & Hot Closet | WAREHOUSE _____ |
| 4 <input type="checkbox"/> | Wok And Stand - Gas Incl | WAREHOUSE _____ |
| 2 <input type="checkbox"/> | Deep Fryer Double | WAREHOUSE _____ |
| 3 <input type="checkbox"/> | Gas Burner X 3 Plate & Gas | WAREHOUSE _____ |
| 3 <input type="checkbox"/> | Gas Bottle | WAREHOUSE _____ |
| Tables | | |
| 25 <input type="checkbox"/> | Table Trestle | WAREHOUSE _____ |
| 25 <input type="checkbox"/> | Table Trestle Raiser Set | WAREHOUSE _____ |