

CATIE AWARDS 2020

BEST CATERED WEDDING

Under the African Sky



SYNOPSIS & CONCEPT OF THE EVENT UNDER THE AFRICAN SKY

The concept behind this wedding was to fulfil our couple's dream of having the wedding under the African sky. The South African couple was based in Hong Kong so for them and their friends, there was no better location for a destination wedding than their homeland. Because guests were traveling from across the globe, the couple was determined that they experienced a piece of Africa in the most authentic way possible. We then made it our mission to pull off the event perfectly in order to meet their requests.

Mischa and Lawrence's fairytale bush wedding took place at the Letsatsing Game Park in the Pilanesberg, which is one of the most breath-taking game reserves in the country. Guests arrived by open game vehicles, and were welcomed by lemon-scented towels and a signature grapefruit and rosemary gin and tonic. Guests were then led to an age old original elephant shed, which housed the ceremony for over 180 guests. A combination of fresh cut greenery with dried grasses lined the sentimental Persian rugs where the couple said their vows. Guests then moved down to the elephant wallow and lounged under trees and draped gazebos, enjoying the picturesque scenery of the Pilanesberg Reserve.

SYNOPSIS & CONCEPT OF THE EVENT UNDER THE AFRICAN SKY

As the draft beer bar opened, melt-in-your-mouth skewers and prawns were served off our live sosatie (or satay) braai. Delicious canapes were passed around and guests indulged in salmon roll-ups, pork belly bites, and blue cheese and pear soup sips.

Just as the sun went down and the stars came out, the guests walked up a candle lit path to the glass reception tent, standing like a jewel in the night and glowing from the assortment of lights within. Fresh greenery was hanging from the ceiling and was woven between the traditional brass chandeliers. Raw lightbulbs and strings of fairy lights created the ethereal atmosphere above the raw wooden tables that were layered with loose bushy arrangements, including spectacular cymbidium orchids, anthuriums, and allium flowers, and dazzling candlelight.

As the speeches ended and the cake was cut, the dance floor was officially opened and the party had begun. The designer bar was six meters long, and the club-like lounging ensured guests were always close to the action. The celebrations only ended when the bouquet and garter were thrown!



MENU DESIGN & PRESENTATION UNDER THE AFRICAN SKY

When designing the menu, it was important to us and the couple to maintain their Afrikaans heritage. The menu included sosaties from the braai, which were a huge hit with the international guests. To fit in with the surrounding scenery, we put an African spin on the usual tapas menu by serving ‘Roosterkoek’ in an old thatched lapa that overlooked a waterhole. Dinner was served in the form of a three-course plated meal. For starters, guests were treated to a new age tart of artichokes, leeks, pear, avocado, and gorgonzola. The main course featured a South African favourite – deboned lamb shanks served on buttered mashed potatoes, carrot puree, and seasonal baby vegetables. For the sweet treat at the end, our team set up a decadent display of churros, salted caramel chocolate tarts, traditional sticky and warm home baked malva pudding, and milk tart. Late night snacks were offered to the longer-lasting guests, and these included gourmet boerewors rolls with all of the trimmings, and toasted ‘braai broodjies’, which is a cheese, tomato and onion sandwich.

We absolutely loved the natural elements that we were able to work with. When the world is moving towards sustainability, it is always a privilege to move away from the wastage involved with fresh cut flowers, and to use the beautiful dried and preserved florals that occur naturally around us. Being in the bush, we were able to maintain the theme by using indigenous florals that our design team incorporated into the installations. Natural grasses were also incorporated throughout the venue décor and our chefs used indigenous flowers to decorate food stations and canape platters.



ROOSTERBROOD AND TAPAS STATION

MENU DESIGN & PRESENTATION



WELCOME DRINK ON ARRIVAL

Rosemary, grapefruit and gin cocktail with rosemary sprig and a wedge of grapefruit

CATIE AWARDS 2020



FLAVOURED WATER DISPLAY

*Flavoured water displayed in 3 urns including:
Strawberries and mint
Lemon and mint
Lavender and mint*



On arrival guests were welcomed by lemon scented towels and a signature grapefruit and rosemary gin & tonic, as well as flavoured water.

MENU DESIGN & PRESENTATION



LIVE BRAAI STATION

After the ceremony guests enjoyed the Live Braai Station under the African trees while overlooking a waterhole.



MENU DESIGN & PRESENTATION



Scrumptious canapés were also served after the ceremony. Indigenous flowers were used to decorate food stations and canapé platters.



MENU DESIGN & PRESENTATION



Vegetarian Option



For mains guests could choose from three South African favourite dishes - deboned lamb shank, balsamic marinated beef fillet, glazed and stuffed salmon



PLATED STARTER

Roasted sweet pepper, ricotta and parmesan tarts topped with marinated red and yellow peppers, marinated mushrooms and deep-fried basil drizzled with basil pesto and garnished with baby edible flowers

MENU DESIGN & PRESENTATION





VISION UNDER THE AFRICAN SKY

Our vision was closely entwined with the couple's vision, as it was their day to remember forever. This couple's expectations of us were based on delivering quality service to create life-lasting memories for them and their guests. Our vision was then to combine both our management and creative teams to throw the best wedding bash the South African bush had ever seen. In order to stick to the brief and provide the couple with exactly what they wanted, we created bespoke menus and décor looks based on their initial ideas. We then had multiple food tastings, as well as décor mock-ups with the bride and groom, which were open to any suggestions or amendments. These sessions provided us with critical feedback so that we could bring the couple's vision to life.

CHALLENGES UNDER THE AFRICAN SKY

The location of the wedding provided us with many challenges during set up. As the venue was an abandoned elephant shed, it had no floor and the surrounding area was extremely dry and sandy. We were exposed to all of the elements and the days were blistering hot so we had to consider the use of air conditioning throughout the tent to ensure that guests could relax in a temperature-controlled environment. We couldn't take any normal vehicles into the venue so everything had to be transported in relays in smaller off-road trucks. This proved extremely challenging when we had to set up all tenting and infrastructure, including full working kitchens, toilets, hand washing stations, and the entire reception area. In order to overcome these challenges, we phased in the set up over a longer period of time. The infrastructure was set up first and all tents were completely enclosed. We ensured we set up early in the mornings and only in the late afternoons and evenings. All fresh and floral elements were brought in at the absolute last moment. We also set up a hydration and rest area for our staff under the shady trees overlooking the water hole.

Finally, our team had to transform an empty space in the bush into a magical, elegant venue. We executed the event from start to finish, including the previously mentioned transportation of all elements. We managed the whole event from when the guests arrived, to creating a bespoke design and look, to delivering a complicated menu, and discreetly running around to make sure that everything was going smoothly.



UNIQUENESS & EXECUTION UNDER THE AFRICAN SKY

The location was one of the unique aspects of this destination wedding. Letsatsing Game Park is bordering the Pilanesberg National Park in South Africa. Set spectacularly with mountains as its backdrop, achingly blue skies and rich wildlife, this location offered the perfect opportunity to create a spectacular wedding that our couple and their guests will remember forever. This special day was celebrated in some of the most glorious natural settings known to man, with tranquility felt in every step of the way. Our team had numerous site visits with the main suppliers and the couple to ensure that every detail of this wedding is planned and executed to perfection.



VENDOR LIST

UNDER THE AFRICAN SKY

Your outfit/dress: Elizabeth Stockenstorm Contemporary Wedding Gowns

Groom's outfit: Rented from a supplier in Johannesburg

Bridesmaids/Groomsmen outfits: Zalora

Rings: Ryder Diamonds

Hair & make-up: Bloom make up & Hair

Venue: Letsatsing Game Park

Cakemaker: Cherry Whisk Cake Company

Florist: By Word of Mouth

DJ and/or other entertainment: Georgetown - DJ – Hardus (shockwave)

Photographer: Brightmoon

Videographer: Brightmoon

Stationery: Petrony Oberholster at NY Graphic Design SA

Honeymoon: Maldives, private resort island called Huvafen Fushi Maldives

MENU

UNDER THE AFRICAN SKY

WELCOME DRINK ON ARRIVAL SERVED IN GIANT GIN GOBLETS

Rosemary, grapefruit and gin cocktail topped with rosemary sprig and a wedge of grapefruit

FLAVOURED WATER DISPLAY

Flavoured water displayed in 3 urns including:
Strawberries and mint
Lemon and mint
Lavender and mint

CANAPES AND BRAAI STATION TO BE ENJOYED AFTER THE CEREMONY

LIVE BRAAI STATION FOR GUESTS TO HELP THEMSELVES

Seared beef fillet skewers
Chicken skewers
King prawn skewers
Mushroom skewers

SAUCES TO BE DISPLAYED ON OUR LADDER STANDS

Creamy wild mushroom sauce with a hint of truffle
Tomato sheeba sauce
Lemon aioli

ROOSTERBROOD AND TAPAS STATION

"Roosterkoek"
LARGE BOWLS OF:
A creamy artichoke and spinach gratin
Cauliflower and gruyere gratin
Homemade chickpea hummus finished with a drizzle of Extra Virgin Olive Oil and a dusting of smoked paprika
Beetroot hummus
Butternut hummus
Large bruschetta shards
Orange and oregano marinated olives
Marinated feta and sundried tomatoes
Freshly sliced Parma ham
Smoked snoek pate
Chicken liver pate with brandy and cream
Sliced beef biltong
Bunches of dry wors
Butter balls
Assorted jams

MENU UNDER THE AFRICAN SKY

CANAPES PASSED AROUND

Mini black taco topped with bbq chicken, sour cream, and mango and chilli salsa served off fresh limes

Mini vegetarian tacos with avocado salsa and finished with diced mango and chilli

Smoked salmon roll-up topped with caper and tomato salsa drizzled with wholegrain mustard sauce

Crispy slow cooked pork belly, on a mini dish with an apple puree and garnished with micro herbs

Creamy cauliflower and blue cheese soup topped with spiced pear relish and garnished with cracked black pepper

MAIN MENU

Starter

Roasted sweet pepper, ricotta and parmesan tart topped with marinated red and yellow peppers, marinated mushrooms and deep-fried basil drizzled with basil pesto and garnished with baby edible flowers

Main

Balsamic marinated beef fillet served on potato fondant, beetroot pull, bordelaise jus served with roasted beetroot wedges, marinated red onion and baby stem carrots

Incredible moist deboned lamb shank served on caramelized onion mash potatoes, chunky roasted butternut, pea puree garnish with crispy saffron battered onion rings

Glazed and stuffed salmon with creamed spinach and feta served on crushed new potatoes, asparagus topped with baby beetroot leaves

Vegetarian Option

Trio of quinoa with roasted vegetable and chickpea with a miso roasted aubergine steaks, beetroot hummus topped with alfalfa sprouts

Dessert

Churros with chocolate sauce

Vanilla pod infused crème brûlée topped with crunchy nut praline mint

Mini salted caramel chocolate tarts topped with nougat and praline

Mini vanilla cheesecakes topped with fresh berries

Traditional sticky and warm home baked malva pudding served with jugs of vanilla pod crème anglaise

Chilli caramel popcorn

Individual milk tarts sprinkled with cinnamon

Italian Kisses served on dried ice

MENU

UNDER THE AFRICAN SKY

CHEESEBOARD

Opulent cheese display - trio of gourmet cheeses served with homemade preserves, fresh seasonal fruit, plump grapes dusted with edible glitter, assorted biscuits and sliced fresh breads.

LATE NIGHT SNACK

GOURMET TOASTED “BRAAI BROODJIE” USING FRESH CIABATTA

A “Braai broodjie”- Cheese, tomato and onion served in brown paper bag

GOURMET BOERIE ROLLS WITH ALL THE TRIMMINGS

Medium gourmet boerie rolls

KEY RECIPES UNDER THE AFRICAN SKY

SOUTH AFRICAN SLOW BRAISED LAMB SHANK

Ingredients

6 lamb shanks (about 400 g each) seasoned flour for dusting

30 ml olive oil

45ml butter

3 cloves garlic, halved

60ml fresh thyme

1-2sprigfresh rosemary

1Lchicken or vegetable stock

1each yellow and green peppers, diced

1can (410 g) mixed beans

Method

1. Preheat the oven to 160 °C. Dust the shanks with seasoned flour. heat the oil and butter and brown the shanks in a casserole on all sides until golden brown.

2. Remove the shanks from the casserole and drain off any excess fat. Put the garlic, thyme and rosemary in an oven-safe casserole dish and put the shanks on top, then pour over the chicken stock. Cover the casserole with a lid or foil and cook in the oven for 2½ to 3 hours.

3. Once the shanks are tender, add the lemon juice. Remove the shanks from the casserole, add the peppers and beans and cook the sauce for another 10 minutes or until fragrant and slightly thickened.

KEY RECIPES UNDER THE AFRICAN SKY

BRAAIBROODJIE

Ingredients

8 slices white bread
2-4 tablespoons butter softened
Chutney
2 cups grated sharp white cheddar
2 small tomatoes thinly sliced
1 small red onion thinly sliced

Instructions

1. Preheat grill to medium low heat.
2. Spread softened butter on one side of each slice of bread. Place bread buttered side down on work surface. On half of the slices, spread a layer of chutney. On the other slices, sprinkle about 1/3rd of the cheese. Cover the cheese with tomato slices, another 1/3rd of cheese, red onion slices, then remaining cheese. Top each sandwich with the other slice of bread, chutney side down.
3. Grill the sandwiches until bread is golden brown and the cheese is melted, about 2 minutes per side. If using an outdoor grill or skillet, use a flat metal lid to press down the sandwich and leave on top as it grills.

KEY RECIPES

UNDER THE AFRICAN SKY

Chicken liver pate

250gm free-range chicken livers

125gm butter (and a bit extra to coat the top if desired)

1 large onion (white), chopped

1 – 2 cloves garlic, crushed

2 bay leaves

20 – 40 ml brandy

freshly ground black or white pepper

Thinly sliced stale baguette for the melba toast.

Melt the butter in the pan and saute the onion for about 5 minutes until turning soft.

Add the chicken livers, garlic and bay leaves and cook over a moderate heat, stirring until the chicken livers are just done – about 4 – 8 minutes.

Season with salt and pepper. Add the brandy just before finishing off and allow this to cook for a couple of minutes.

Remove from the heat and let it cool.

Remove the bay leaves and blend in a food processor until it is as smooth as it will go. It takes a few minutes.

Season with salt and lots of freshly ground white pepper (to taste). Spoon the pate into ramekins or other serving dishes and cool.

When cool melt some butter (microwave is great) and pour over the pate which looks pretty decorated with a bay leaf. Cool in the fridge until serving.

KEY RECIPES UNDER THE AFRICAN SKY

Spinach-Artichoke Dip

Ingredients

2 cartons frozen chopped spinach
1 onion, chopped
1 (14-oz) jar artichoke hearts, drained and chopped
2 cloves garlic, minced
1 stick butter
1 (8-oz) package cream cheese
3/4 cup heavy whipping cream
8-oz shredded Monterey Jack cheese (I used Pepper Jack)
4-oz shredded Swiss cheese
4-oz shredded mozzarella cheese
1/2 tsp cayenne pepper
salt & pepper to taste
4 oz shredded fresh parmesan cheese

Instructions

Cook and drain spinach; squeezing well until all water is completely removed.
Melt butter in large skillet; saute onion until tender.
Add garlic to onion mixture.
Stir spinach and artichokes into sautéed onion mixture, mixing well.
Beat cream cheese with mixer, gradually adding whipping cream until smooth.
In large bowl, stir all ingredients (except parmesan cheese) together until well blended.
Put in microwave safe baking dish.
Refrigerate at least two hours.
Top with parmesan and microwave until warm.
Serve with tortilla chips or corn chips.

KEY RECIPES UNDER THE AFRICAN SKY

Traditional South African malva pudding recipe

Ingredients for the batter

I cup sugar
I egg
I Tablespoon apricot jam
I cup flour
I teaspoon bicarbonate of soda
generous pinch salt
I Tablespoon butter
I teaspoon vinegar
I cup milk

Method

Beat the egg and sugar well in a mixer (if you have one – otherwise, just do it by hand). Add the jam. Sift flour, bicarb and salt. Melt the butter and add the vinegar. Add liquids to egg mixture alternately with the flour. Beat well and bake in a covered dish at 180 degrees for 45 minutes to an hour. Melt together the ingredients for the sauce and pour over the pudding as it comes out of the oven.

Ingredients for the sauce

I cup cream
4 oz (125g) butter
I cup sugar
I/2 (half) cup hot water

DESIGN & PRODUCTION DOCUMENTS

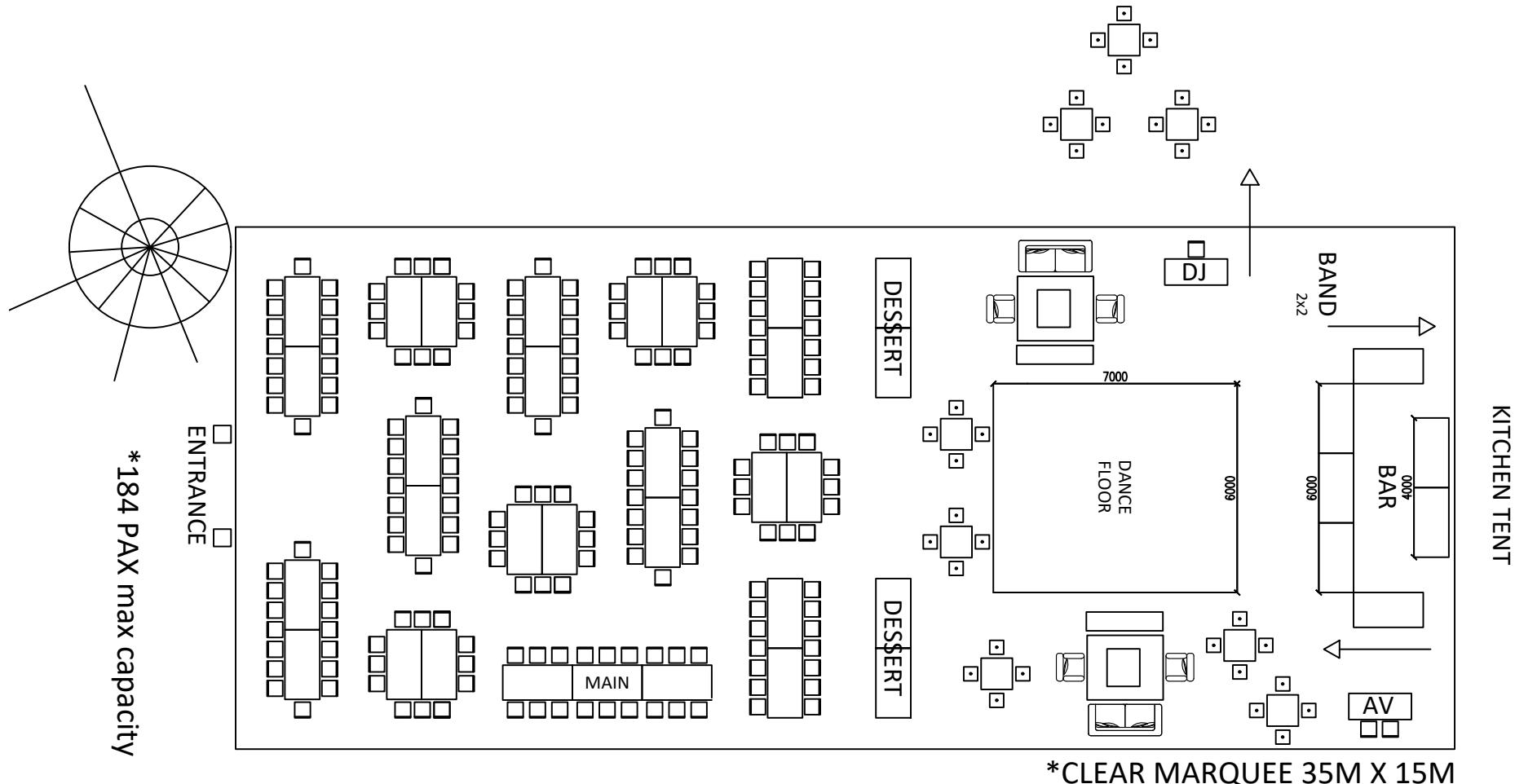
UNDER THE AFRICAN SKY

Production Schedule - Rabie/Rumble Wedding - 11 May 2019					
07-May-19					
Start time	End time	Description Summary	Supplier	Responsible	BWOM Manager
09h00	17h00	Delivery and build of infrastructure	MPR	Craig	-
08-May-19					
09h00	17h00	Build of infrastructure	MPR	Craig	-
09-May-19					
07h00		set up team to be collected at fire station	Vila mora	Thabile	Pulane
09h30	10h00	set up team to arrive at Kwa Maritane	Vila mora	Thabile	Pulane
10h00	17h00	AV in main tent, Wallow and Elephant shed	Sound Motion	Tommy	
		Floral deliveries - set up of ceiling plan greenery - Wallow pole - ceremony feature		John	Annelie
11h00	17h00	Generators on site	Sound Motion	Tommy	
11h00		Draping of Main tent	DDZ	Dale	Gizelle
		Lighting in main tent - lighting metal structures	DDZ	Dale	Gizelle
		hiring (Kitchen equipment and tables)		Hilois	Hilois
		Kitchen to be set up		Hilois	Hilois
		Ceremony hiring to be set up		Hilois	Hilois
16h00	18h00	Tables to be placed in the main tent		Wes	Wes
10-May-19					
07h00	09h30	Set up team to be picked up from fire station and brought to venue	Vila mora	Pulane	Pulane
08h30		Floral and core team on site			Gizelle
09h00	13h00	to lay tables		Hilois	Hilois
09h00	17h00	Floral to finalise set up at wallow boma and other floral			
09h00	10h00	Ceremony Rehearsal	Bridal Party and		Gizelle
08h30	15h00	DDZ on site to finalise gazebos and any touch ups	DDZ	Hein	Hein
10h00		Propstars to deliver stock and set up	Propstars	Simone	Wes
11h00		Toilet trailers to be delivered and placed	MPR	Craig	Gizelle
11h00		DDZ to demarcate the trailers with wattle screens	DDZ	Hein	Gizelle
12h00	13h00	Ultra Liquors to deliver stock	Ultra Liquors	Sean	Gizelle
14h00		Wedding cake to be delivered and set up in walk in fridge	Cherry Whisk	Natalie	Gizelle
14h00		Power and sound check?	Sound Motion	Tommy	Gizelle
14h00		Ice trailer and ice to be delivered and plugged in	NGF		
18h00		Set up to be finalised			

11-May-19					
05h00		Set up team to be picked up at fire station	Vilamora	Thabile	Pulane
07h00		Chefs to be picked up in 22 seater from head office BWOM	Vilamora	Thabile	Pulane
07h30		Set up team on site			
07h30	18h00	Hair and make up to arrive?			
07h30	09h00	Florist on site		Anneline	Annelie
07h30	09h00	Floral team to finalise bridal work		Anneline	Annelie
09h00		waiters to be picked up - fire station	Vilamora	Pulane	Albert
09h00		Bars to be stocked	BWOM	Albert	Albert
10h00		Chefs to arrive at Kwa Maritane	Vilamora	Thabile	Pulane
10h00		Staff meal area set up		Lana	Lana
10h00		Generator to be switched on		Sound Motion	Tommy
07h00	07h30	Power to be tested in all areas again		Sound Motion	Tommy
10h00	12h00	All signage to be displayed		Wes	Wes
10h00	12h00	Floral finalised at ceremony and canape area		Anneline	Annelie
11h30	12h30	Waiters to arrive and have briefing		Hilois	Hilois/
11h00		Georgetown to arrive	Georgetown	Michael	Gizelle
12h00	13h00	Main marquee bars - Full bar according to bar list		Hilois	
12h00	12h30	Lawn Games to be set up		Hilois	Hilois
13h00	14h00	Arrival area set - hand cloths, water coolers			
13h00	14h00	Flavoured waters and gin arrival drink to be prepped			
		Drinks on arrival:			
14h15		Ready for guest arrival		Hilois	Gizelle
14h15		Hand cloth station and arrival drinks		Hilois	Gizelle
14h15	14h30	Groom and groomsmen to arrive and move to ceremony area			Gizelle
14h45	15h00	Guests to be seated at ceremony			Gizelle
15h10		Song xxxx to play		Sound Motion	Tommy
15h10		Bridal party and Bride to walk down the aisle		Gizelle	Gizelle
15h10	16h00	Wedding ceremony			
15h30	16h00	Waiters and chefs to ready canape area (food stations and drinks)		Hilois	Hilois
15h45		Food and drinks to be set up at Bridal Party photoshoot area TBC		Hilois	Gizelle

DESIGN & PRODUCTION DOCUMENTS

UNDER THE AFRICAN SKY



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Arrival lounge furniture selection



Arrival cocktail furniture selection

DESIGN & PRODUCTION DOCUMENTS

UNDER THE AFRICAN SKY



DESIGN & PRODUCTION DOCUMENTS

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Bridal work

Reception table mock up (without cloth)

DESIGN & PRODUCTION DOCUMENTS

UNDER THE AFRICAN SKY



References

Hanging



Mass arrangements for stone plinths

DESIGN & PRODUCTION DOCUMENTS

UNDER THE AFRICAN SKY

EVENT / CLIENT CONTACT INFORMATION		DELIVERY INFORMATION	
Event ID:	34567 Event Date: Saturday, May 11 2019	Event Location:	Clients Residence
Customer:	Elsa Rabie, Elsa Rabie	Event Address:	Kwa Mariane Lodge, Pilansberg
Address:	Kwa Mariane Lodge, Pilansberg	Room:	
City / State / Zip:	Johannesburg, GP	City / State / Zip:	Johannesburg, GP
Contact:	Elsa P: (082)780-9040	Contact / Phone:	Elsa (082)780-9040
Event Type:	DINNER - PLATED WITH DISPLAY H: 0-		Food Truck
Event Time:	01:00 PM - 02:00 AM M: (082)780-9040		
# of Guests:	180	Delivery Date:	Saturday, May 11, 2019
Salesperson:	Erin Goodwin	Food Leave:	
Event Name:	Rabie Wedding - Menu	Delivery Time:	08:00 AM
Special Instructions:			
Setup Information:			

Total Qty / Unit	Item	Serves	Portion Qty / Unit	Remarks
180.00 EACH	ARRIVAL DRINK - ROSEMARY, GRAPEFRUIT, GIN	180	1.00 EACH	
5.40 LITRE	* ROSEMARY SUGAR SYRUP		1.50 LITRE	
360.00 GRAM	* HERB - ROSEMARY		100.00 GRAM	
180.00 EACH	* SLICED GRAPEFRUIT		50.00 EACH	
180.00 EACH	WATER DISPLAY STATION	180	1.00 EACH	
180.00 EACH	* WATER JUGS - LAVENDER AND MINT		50.00 EACH	
180.00 EACH	* WATER JUGS - LEMON AND MINT		50.00 EACH	
180.00 EACH	* WATER JUGS - STRAWBERRIES AND MINT		50.00 EACH	
180.00 EACH	SEARED BEEF SKEWERS - BASE	180	1.00 EACH	
180.00 EACH	CHICKEN KEBABS - LONG BRAAI	180	1.00 EACH	
270.00 EACH	KING PRAWN SKEWERS - LONG BRAAI	180	1.50 EACH	
180.00 EACH	MUSHROOM SKEWER	180	1.00 EACH	
10.80 LITRE	WILD MUSHROOM SAUCE WITH TRUFFLE OIL FOR STATION	180	60.00 ML	
180.00 LITRE	TOMATO SHEEBA SAUCE	180	1.00 LITRE	
3.60 LITRE	AIOLI - LEMON	180	20.00 ML	
180.00 EACH	ROOSTERKOEK	180	1.00 EACH	
3.60 KILO	ARTICHOKE & SPINACH GRATIN	180	20.00 GRAM	
18.00 KILO	CAULIFLOWER AND GRUYERE GRATIN	180	100.00 GRAM	
5.40 LITRE	HUMMUS	180	30.00 ML	
36.00 GRAM	* SPICE - SMOKED PAPRIKA - PIMENTO		10.00 GRAM	
5.40 KILO	BEETROOT HUMMUS	180	30.00 GRAM	
72.00 GRAM	* BABY BEETROOT - PICKLED		0.20 KILO	
5.40 KILO	BUTTERNUT HUMMUS	180	30.00 GRAM	
72.00 GRAM	* ROASTED BUTTERNUT		0.20 KILO	
0.18 GRAM	* CANDIED PUMPKIN SEEDS		0.05 GRAM	
180.00 EACH	LARGE BRUCHETTA SHARD	180	1.00 EACH	
5.40 KILO	ORANGE AND OREGANO MARINATED OLIVE	180	30.00 GRAM	
5.40 KILO	MARINATED FETA AND SUNDRIED TOMATOES	180	30.00 GRAM	

3.60 KILO	PARMA HAM SLICES	180	20.00 GRAM	1.80 KILO	* SF001 CARAMELIZED ONIONS	0.00 KILO
5.40 LITRE	SMOKED SNOEK PATE	180	30.00 ML	9.00 KILO	* VEG - BROCCOLI TENDER STEM	2500.00 GRAM
5.40 KILO	CHICKEN LIVER PATE	180	30.00 GRAM	9.00 KILO	* BABY CARROTS	2.50 KILO
9.00 KILO	SLICED BEEF BILTONG	180	0.05 KILO	10.80 LITRE	* SAUCE - GREEN PEPPERCORN	3.00 LITRE
9.00 KILO	BUNCHES OF DRY WORS	180	0.05 KILO	1.80 KILO	* GARNISH - DEEP FRIED LEEKS	0.50 KILO
180.00 EACH	BUTTER BALLS	180	1.00 EACH	180.00 GRAM	* HONEY - SQUEEZE - 500G	50.00 GRAM
180.00 EACH	JAM ASSORTED	180	1.00 EACH	180.00 GRAM	* SEEDS - SESAME - WHITE	50.00 GRAM
270.00 EACH	MINI BLACK TACO, CHICKEN, SOUR CREAM, MANGO	180	1.50 EACH	180.00 EACH	DEBONED LAMB SHANK BRAISED, MASH, CARROT	180 1.00 EACH
270.00 EACH	* BLACK TACO - MINI		75.00 EACH	90.00 KILO	* LAMB SHANK, SLOW COOKED - BASE RECIPE	25.00 KILO
2.70 KILO	* BBQ CHICKEN		0.75 KILO	21.60 KILO	* MASHED POTATOES	6.00 KILO
360.00 GRAM	* VEG - LETTUCE - BABY SALAD		100.00 GRAM	9.00 KILO	* SAUTED TENDER STEM BROCCOLI	2.50 KILO
1.35 LITRE	* CHIVE SOUR CREAM		375.00 ML	7.20 KILO	* GRILLED ASPARAGUS	2.50 KILO
360.00 GRAM	* HERB - CORIANDER - FRESH		100.00 GRAM	9.00 KILO	* CARROT AND GINGER PUREE	2.00 KILO
540.00 ML	* SALSA - MANGO, LIME, CHILLI		150.00 ML	10.80 LITRE	* SAUCE FROM SHANKS	3.00 LITRE
270.00 EACH	MINI VEGETARIAN TACO'S WITH CREME FRAICHE AND AVO	180	1.50 EACH	360.00 EACH	* DEEP FRIED MINT	100.00 EACH
270.00 EACH	SMOKED SALMON ROLL-UP WITH CAPER TOMATO SALSA	180	1.50 EACH	180.00 EACH	CAJUN SALMON, MACADAMIA CRUST, FENNEL MASH, VEG	180 1.00 EACH
1.35 LITRE	* DRESSING - MUSTARD, CAPER & DILL		150.00 ML		NUTS ON THIS DISH	
270.00 EACH	PORK BELLY, APPLE PUREE, MICROHERBS	180	1.50 EACH	180.00 EACH	* SALMON - CRUSTED WITH MACADAMIA CRUST 180g	50.00 EACH
3.38 LITRE	* SAUCE - APPLE		0.38 LITRE	21.60 KILO	* FENNEL MASH	6.00 KILO
10.80 LITRE	SOUP SIP - CAULIFLOWER, BLUE CHEESE AND PEARS	180	0.06 LITRE	7.20 KILO	* VEG - PARSNIPS	2000.00 GRAM
10.80 LITRE	* CAULIFLOWER SOUP WITH BLUE CHEESE - BASE		3.00 LITRE	7.20 KILO	* VEG - BROCCOLI TENDER STEM	2000.00 GRAM
1.80 LITRE	* SPICED PEAR RELISH		0.50 LITRE	7.20 KILO	* VEG - BABY MARROW	2000.00 GRAM
180.00 EACH	NEW AGE TART WITH PEAR, BRIE AND WALNUT SALAD NO NUTS	180	1.00 EACH	10.80 LITRE	* CAJUN LEMON CREAM SAUCE	3.00 LITRE
				7.20 KILO	* BROCCOLI PUREE	2.00 KILO
180.00 EACH	* NEW AGE TART - WITH GORGONZOLA		50.00 EACH	180.00 EACH	BUTTERNUT, FALAFEL, CAULIFLOWER DIP, CONFIT TOMATO	180 1.00 EACH
7.20 KILO	* CHEESE - MOZZARELLA - BALLS - 1.2 KG		0.00 KILO	900.00 EACH	* SQUARE BUTTERNUT CUBES, ROASTED	250.00 EACH
7.20 KILO	* VEG - ARTICHOKES - CAN SEGMENTS IN WATER 2.5KG		0.00 GRAM	900.00 EACH	* SPICED FALAFEL	250.00 EACH
1.80 KILO	* VEG - LEEKS - GRAMS		0.00 GRAM	10.80 LITRE	* HUMMUS - CAULIFLOWER	3.00 LITRE
9.00 KILO	* FRUIT - AVOCADO		0.00 GRAM	7.20 LITRE	* MALAY COCONUT CREAM AND LEMON GRASS SAUCE	2.00 LITRE
90.00 EACH	* FRUIT - LEMONS - EACH		0.00 EACH	9.00 KILO	* CONFIT TOMATOES	2500.00 GRAM
6.30 KILO	* FRUIT - PEARS		0.00 GRAM	7.20 KILO	* PAN FLASHED LEEKS	2.00 KILO
5.40 KILO	* CARMELISED ONIONS		0.00 GRAM	180.00 EACH	CHURROS WITH CHOCOLATE SAUCE	180 1.00 EACH
90.00 GRAM	* HERB - ROCKET - FRESH		0.00 GRAM	180.00 EACH	VANILLA CREME BRULEE, POT, PRALINE, MINT	180 1.00 EACH
1.80 KILO	* GORGONZOLA CREAM		0.00 GRAM	180.00 EACH	MINI SALTED CARAMEL CHOCOLATE TARTS	180 1.00 EACH
684.00 ML	* OIL - OLIVE - EXTRA VIRGIN - 5LT		0.00 LITRE	180.00 EACH	MINI VANILLA CHEESECAKE, FRESH BERRIES	180 1.00 EACH
1.80 LITRE	* SYRUP - POMEGRANATE MOLASSES		0.00 LITRE	180.00 EACH	MALVA PUDDING WITH CREME ANGLAISE	180 1.00 EACH
90.00 GRAM	* HERB - MICRO		0.00 GRAM	18.00 KILO	CHILLI CARAMEL POPCORN	180 100.00 GRAM
5.40 LITRE	* PESTO - BASIL		0.00 ML	180.00 EACH	MILK TARTLETS	180 1.00 EACH
180.00 EACH	* TART CASE - INDIVIDUAL, PUFF PASTRY 10 - 12CM		0.00 EACH	180.00 EACH	ITALIAN KISSES	180 1.00 EACH
9.00 KILO	* MINI PEAR, WALNUT, WHIPPED BRIE SALAD		2.50 KILO	45.00 BOX	* ICE - DRY 16MM	1.00 BOX
180.00 EACH	HERB CRUSTED FILLET, CARMELIZED ONION MASH, VEG	180	1.00 EACH	60.00 EACH	OPULENT CHEESEBOARD DISPLAY	60 1.00 EACH
24.01 KILO	* BEEF FILLET - HERB CRUSTED		6.67 KILO	36.00 EACH	* GARNISH - SPICED PHYLLO SHARDS	30.00 EACH
21.60 KILO	* CARMELIZED ONION MASH		6.00 KILO	600.00 ML	* PRESERVE - KUMQUAT	0.50 LITRE

DESIGN & PRODUCTION DOCUMENTS

UNDER THE AFRICAN SKY

600.00 ML	* PRESERVE - QUINCE	0.50 LITRE
1.52 KILO	* SUGAR - WHITE - 12.5KG	0.00 GRAM
180.00 EACH	* SAVOURY BISCUIT	150.00 EACH
4.80 KILO	* ASSORTED GOURMET CHEESE	4.00 KILO
4.80 KILO	* FRUIT FOR CHEESE BOARD	4.00 KILO
150.00 EACH	BRAAI BROODJIE, CHEESE, TOMATO, ONION	150
300.00 EACH	MINI BOEREWORS ROLLS, TRIO OF SALSA	150
300.00 EACH	* BREAD - HOTDOG ROLL MINI - 5CM	100.00 EACH
900.00 ML	* SALSA - PINEAPPLE, CHILLI	300.00 ML
900.00 GRAM	* ASIAN COLESLAW	0.30 KILO
2.25 LITRE	* DRESSING - SOY MISO	0.00 LITRE
900.00 ML	* GUACAMOLE, ZESTY AVO WITH LIME - CHUNKY	300.00 ML
600.00 GRAM	* BEEF - COCKTAIL SAUSAGES	0.20 KILO
180.00 KILO	SWEETS - ENDEARMENTS	180
180.00 EACH	SIMPLE TEA AND COFFEE	180
90.00 EACH	* TEA - BAGS - FIVE ROSES - ENVELOPE 2.5G EACH	25.00 EACH
90.00 EACH	* TEA - BAGS - FIVE ROSES - ROOIBOS ENVELOPE 200X2GR	25.00 EACH
45.00 PACK	* COFFEE - FILTER - STILL	12.50 PACK
21.60 LITRE	* MILK - FRESH - FULL CREAM - 2LT	6.00 LITRE
1.80 KILO	* SUGAR - BROWN - 25KG	500.00 GRAM
3.60 KILO	* SUGAR - WHITE - 12.5KG	1000.00 GRAM

Bill To		Event / Delivery Information					
Rabie Mariane Lodge Pilansberg Johannesburg, GP		Clients Residence Kwa Mariane Lodge Pilansberg Johannesburg, GP Elsa (062) 780-9040					
Event Information		Delivery Date / Time					
1 Name: Rabie Wedd 1 Type: DINNER - PLATED DISPLAY 1 Timing: 01:00 PM to 02:00 AM 2) 780-9040M (062) 780-9040 act: Elsa		Delivery Date: Friday, May 10, 2019 Delivery Time: 07:00 AM Event Start: 01/00/2019 Onsite Time: 05:00 PM					
Pickup Date / Time		Pickup Date / Time					
		Pickup Date: Sunday, May 12, 2019 Pickup Time: 07:00 AM to 05:00 PM					
34567							
DELIVERY INSTRUCTION							
Information:							
Ordered							
Item							
Qty							
Returned							
Storage Location							
Changes / Remarks							
185 <input type="checkbox"/> Cake fork gold							
2 <input type="checkbox"/> Karen House							
3 <input type="checkbox"/> Black A frame Stand							
185 <input type="checkbox"/> Crossback chairs from Urban T							
4 <input type="checkbox"/> Champagne Cooler - Gold							
2 <input type="checkbox"/> Champagne Buckets - Silver 52 Cm							
170 <input type="checkbox"/> Cafe Chair - Natural							
185 <input type="checkbox"/> Starter Fork - Gold							
185 <input type="checkbox"/> Starter Knife - Gold							
185 <input type="checkbox"/> Main Fork - Gold							
185 <input type="checkbox"/> Main Knife - Gold							
300 <input type="checkbox"/> Teaspoon - Gold							
17 <input type="checkbox"/> Bamboo Lantern Large							
15 <input type="checkbox"/> Bamboo Lantern Medium							
5 <input type="checkbox"/> Lantern Silver with Wooden Handles							
50 <input type="checkbox"/> White Golf Umbrella							
2 <input type="checkbox"/> Ladder Wooden Display							
4 <input type="checkbox"/> Satay Braai							

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Pickup Date / Time		Pickup Date / Time	
		Pickup Date: Sunday, May 12, 2019 Pickup Time: 07:00 AM to 05:00 PM	
34567			

40 <input type="checkbox"/> Chair Cafe - Bamboo	WAREHOUSE
10 <input type="checkbox"/> Wooden Lanterns-Ind Candles	WAREHOUSE
6 <input type="checkbox"/> Umbrella - Octagonal Serengeti	WAREHOUSE
25 <input type="checkbox"/> Table Trestle	WAREHOUSE
4 <input type="checkbox"/> Plinth - Large, Gold,90cm X 50cm	WAREHOUSE
2 <input type="checkbox"/> Plinth - Large, Rose Gold,90cm X 50cm	WAREHOUSE