

# BESPOKE WEDDINGS



## Congratulations

This is the start of your most exciting journey ever! The journey to your "I do's" should be filled with joy, smiles, and excitement since it ultimately leads to your best day. The day that you celebrate your love, and share that love with your family and friends.

We believe that each couple is unique and that their wedding day should reflect that uniqueness. Our dedicated team has more than a decade's experience in the event and wedding industry and will use that experience to customise your day to suit your taste, preferences and personality. Your special day can be informal, formal, relaxed, trendy, or luxuriously chic - just how you always dreamed it would be!

### **Where do we work?**

Anywhere in Gauteng or surrounding areas. We will travel to you, so pick your perfect venue and we do the rest.

For a meeting to discuss, please call us at 0828237846 to set a date and time  
Formal quotes follow after you meet with us

We really want to meet you!

# BESPOKE WEDDINGS



## Who are we?

Owned and run by Mother and Daughter team **Maggie** and **Esrida**, Laughing Chefs has been around officially for more than a decade. We love working with each client as if they are our only client, giving you more than just a meal. We believe that if you do what you love, your passion will be palpable. And when you make use of us, you will feel our passion! We guarantee that working with us will be an experience, with the highlight being the meal on your big day.

### **Our values:**

- Personal service
- Quality ingredients
- Freshly prepared food
- Transparent prices

### **In short:**

*Honesty, integrity and trustworthiness*

# BESPOKE WEDDINGS



## How do we work?

1. Send us an enquiry - step one done. Well done :-)
2. We send you this document, our general menus and information, with frequently asked questions and other bits and pieces included. Step 2 done!
3. After you have received this document, if you are interested, intrigued or convinced, we set up a viewing or a meeting.
4. After the meeting, we send you a formal quote with everything we discussed, and the deposit information.
5. You pay your deposit to secure your date and our services. We send you a thank you note.
6. We send you something small to help you relax, and we discuss a tasting/mock table/any other get-together to discuss your requirements.
7. We meet about 4 weeks before your wedding date to finalise your menu choices as well as any extra services you require from us. If you need a mock table, we do it now.
8. 2 weeks before your date you confirm final numbers and any final changes can be made. We send you your final invoice, which is due upon receipt.
9. We celebrate your love on your wedding day!

*As easy as that!*

# BESPOKE WEDDINGS



*Any restrictions?*

We generally do not care in which form your love has expressed itself, we agree that the heart wants what the heart wants. We will help you celebrate your love in any unique way possible, and that includes ceremonies under the stars, in the wild, on a rooftop, in a tent, carnival themes, with alcohol, without alcohol, as a picnic, or plated, roaming menus or food stations. If you can dream it, we can find a way to make it happen.

Should we not be able to make your dreams come to life we will assist you to find a way to chisel at that dream until it is feasible.

That being said, there are a few things that we try to keep in mind, and remind our clients of:

The kitchen facilities matter. Certain dishes just do not work if you do not have access to certain equipment such as fryers, fridges, freezers, etc.

Your budget plays a role - we will work with you to bring your menu dreams and your pocket in alignment.

We will help you to bring time, space, money and preferences together in perfect harmony.

*Because that is what we do!*

## HOW TO COMPILE YOUR MENU

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When compiling your menu, there are a few routes we could take. Here are your options:

1. You compile your own menu using dishes listed below, your own dishes and other wish-list dishes. Please see our helpful guidelines to assist you in your decision making.
2. Leave it entirely up to us! No mess, no fuss, simply choose one of the listed menus.
3. Leave it in our capable hands with a few guidelines. To do so we would need you to fill out the Wedding Questionnaire that you'll find at the end of the document.

### **MENU COMPILATION GUIDELINES**

- Please choose 3 cold and 2 hot canapés to be served during pre-dinner drinks. If you'd prefer a selection of 8 canapés, please choose 5 cold and 3 hot canapés.
- Keep in mind that your selection should feature at least 2 vegetarian canapés.
- Keep your protein selections balanced between fish, meat, and shellfish.
- Avoid repetition of ingredients. For example, if you choose a prawn-based canapé, avoid a plated prawn starter.
- Vegetarian starters are normally your best bet for larger events.
- We prefer to not offer more than one plated main course choice. If you would like your guests to have to option of choosing between e.g. beef or fish, we'd recommend a family-style feast that is served on the table. We can do a choice plated menu, but extra costs will be involved.
- Please choose a vegetarian meal for your plated main course as well. We automatically cater 10% over and above your final numbers for vegetarians. Please refrain from printing the vegetarian option on the menu if you are placing printed menus on the table.
- If there are culinary words you do not understand please do not hesitate to ask.
- We pride ourselves on providing top quality food prepared from exceptional ingredients. If you are struggling to fit your food selections within your budget, please let us know and we'll assist you in tailoring a menu according to your needs.

### **EXAMPLES OF MENU CONFIGURATIONS**

There is no limit to the amount and type of courses we can prepare and serve at your special occasion. Rules are made to be broken, so feel free to go against the grain! Here are a few examples of menu configurations we've served before:

- CANAPÉS - PLATED STARTER - PLATED MAIN - DESSERT TABLE - LATE NIGHT SNACK
- CANAPÉS & BREADTABLE - PLATED STARTER - PLATED MAIN - DESSERT TABLE - LATE NIGHT SNACK
- BREADTABLE - PLATED STARTER - PLATED MAIN - DESSERT TABLE - LATE NIGHT SNACK
- BREADTABLE - FAMILY FEAST TO THE TABLE - DESSERT TABLE - LATE NIGHT SNACK
- COCKTAIL WEDDING OR EVENT: BREADTABLE - TASTING MENU OR TAPAS - DESSERT TABLE

**AND MORE!**

# BESPOKE WEDDINGS



## WEDDING AT YOUR CHOSEN VENUE

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Travel to venues further than 60km from our central kitchen: R 1 800.00 per car.  
Delivery costs might apply to venues further than 10km from our central kitchen.  
Accommodation for venues further than 60km from our central kitchen: R 500.00 per staff member who needs to sleepover.

All menu prices include serving ware and buffet setup if applicable  
All menu prices exclude cutlery, crockery, glassware and serviettes as well as staff.  
Staff will be quoted on as needed.  
The hiring of cutlery, crockery and glassware can be quoted on.

All menus given are only sample menus and can be tailored to suit your tastes  
Other menus can also be quoted on



## THE DETAILS

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### **Time schedule:**

Please note that delays hinder the quality of the food, therefore standard service times must please be adhered to. Standard service time is calculated on a maximum of three hours from starter to end of service. Should these service times be extended or delayed past 22h00 there will be an additional charge of R550.00 per hour to cover catering staff overtime.

### **Suggested time schedule:**

Starters served at 18h00

Main course served at 19h00

Dessert served at 20h00

### **Menu options:**

Kids under 10 years of age:

Kiddies menu - catering only:

Normal buffet R270 each, special plated meal R190

Kids under 4 years of age: no charge

Service providers: R450 each (includes a "survival pack" with water, snack, sandwich and a cold drink, then dinner with the guests)

Late night snacks from R40pp (see selection)

### **Good food practice:**

no doggie bags or take aways of any kind will be allowed

### **Waiters:**

1 Waiter per 30 guests for seated functions & for cocktail functions

Waiters cut off time 22h00, thereafter an over-time rate of R250.00 per hour will apply

Overtime charges must be paid in advance or at time of request if not paid in advance

No overtime will be allowed unless fully paid for.

### **Wine and bar list:**

Laughing Chefs does not handle the cash bar, please contact the venue for more info

All prices are subject to change without prior notice.

Should your venue not offer bar services we can assist in setting up your bar and providing the barman (R550 each). You then supply your own beverages.

### **Risk, loss or damage:**

Except where Laughing Chefs acted grossly negligent, the following will apply:

Laughing Chefs, its employees or any person employed at any function will not be held liable for any loss or injury to persons, due to negligence or any other cause, whatsoever

Laughing Chefs will not be liable for loss or damage to any property whatsoever

Any outside décor or other items not provided by Laughing Chefs must be delivered before 09h00 the morning of the wedding, and removed by 00h00 the night of the wedding. Laughing Chefs does not accept liability for loss or damage of any item, and does not have storage space to keep any items

### **Payment procedures:**

To confirm and secure your booking an admin fee is payable immediately into our bank account (non-refundable) [will be indicated on the quote]

In order to secure your booking, proof of payment must be provided using your unique reference number as indicated on your invoice.

Confirmation will be sent via email upon receipt of proof of payment and signed off basic wedding rates including general terms and conditions

Your wedding date will only be secured upon receipt of the above and confirmed written confirmation by Laughing Chefs

10 Days before event 100% of the package bill is payable (non-refundable)

All outstanding payments must be settled 10 calendar days before event (non-refundable)

Laughing Chefs reserves the right to cancel the wedding should all outstanding amounts not be paid timeously as indicated above

### **Cancellations:**

Due to the limited booking space available and the extensive preparation for all functions, we have a reasonable cancellation policy, as indicated on our quote

Please confirm all changes in writing

## MENU SELECTIONS

**Breadtable starter:** Selection of freshly baked breads, farm butter, kaling and marmite butter, preserves, marrow bones, traditional meze selection (olives, gherkins, pickled onions, roasted peppers, spreads and dips, etc.), assorted cheeses, terrine with herb sauce, vetkoekies (choose one of the following: pumpkin, sweet corn, original)

### **Roaming menu: Tasting menu (waiter-served main course in small bowls or plates, with only a spoon or fork)**

Breadtable starter, 4 to 5 small plates from the following list, dessert table:

Lamb pie with rich gravy

Steak & chips

Thai peanut chicken on a bed of fragrant jasmine rice

Beef Bourguignon

Slow braised lamb on rosemary infused, honey roasted butternut

Wild mushroom & Porcini pasta with sage butter, topped with Parmesan (v)

Tender beef fillet kebabs with a creamy umami sauce

Butternut & lentil curry, served on a bed of fragrant rice (v)

Mini gourmet beef burgers & French fries

Moroccan style chicken curry, served on a bed of couscous

Hake goujons, served with sweet potato chips & tartar sauce

Baby potato, olives & watercress salad tossed in a horseradish & crème fraiche dressing topped with smoked trout

Grilled halloumi, roasted peppers salad garnished with baby rocket leaves & sweet chilli vinaigrette

Mini creamy chicken, Parmesan and broccoli penne bowls

Mini bacon and cheese burgers topped with micro leaves

Mini gourmet chicken bunny chows served with crisps

Butter chicken curry cups with coconut rice and sambals

Seafood bisque with crusty bread

Sun-dried tomato and leek mussels with crusty bread

Mango gazpacho (when in season)

Tuscan bread salad with tomatoes and basil

Paprika chicken with a creamy spinach and thyme sauce on penne

Noodle salad with pawpaw and black pepper chicken

Spinach and peppered pear salad with raspberries

Thai fish cakes, shoestring fries and fresh mango (seasonal)

Roasted butternut and feta salad with rocket, seeds and a balsamic dressing

Chicken and star anise tarte tatin with lemon hollandaise and pumpkin fritters

Dessert table

**R 360.00pp**

### **Tapas menu: (waiter-served main course on platters)**

Breadtable starter, 8 - 10 tapas from the following list, dessert table:

Chicken baklava cigars with beetroot, orange and olive salsa

Pulled pork spring rolls with sesame Asian dressing

Eisbein spring rolls with mustard dipping sauce

Asian pork sausage rolls with chilli tomato salsa

Snoek and patat fishcakes with pineapple salsa

Grilled baby marrow and cream cheese rolls

Chimichurri beef and sweet potato skewers

Lamb beignets with red pepper cream and crispy onions

Basil and mozzarella arancini

Crab and mozzarella cigars with cucumber and sweet chilli dipping sauce

Butternut and cashew popiah with hoisin drizzle

Biltong and cream cheese triangles

Feta and saffron triangles

Camembert and raspberry parcels

Spinach, feta, olive and dill parcels

Stuffed chilli poppers

Pumpkin cakes

Rosemary smashed potatoes with sour cream

Chicken strips with curry mayo

Chunky veg skewers with basil oil

Marinated salad

Thai style coconut prawns

Parma ham, gorgonzola cream & sundried tomato bruschetta

Mini bobotie spring rolls with home-made tomato chutney

Beef meatballs with camembert and tomato chutney

Basil pesto, roasted cherry tomato and feta bruschetta

Chicken wings with spring onion and chive yoghurt dip

Chorizo and cheddar triangles

Salt ribs with pickled red onions

Lamb croquet with paprika mayo

Sticky pork belly with caramelised apples

Gado gado skewers (vegan)

Grilled tofu bites

Shredded pork and apple spoons

watermelon cubes with feta, finely shredded mint and ground pistachios

Rainbow rolls with chilli lime dipping sauce

Teriyaki beef skewer with wasabi mayo

Cherry tomatoes filled with avo mousse (vegan)

Pumpkin, sage and parmesan fritters with caramelised onions and creme fraiche

Rump on potato fondant square with bearnaise sauce

Dessert table

**R 350.00pp**

## MENU SELECTIONS

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**Harvest table:** (Traditional buffet menu)

**Starters -**

**Option 1 - Breadtable**

Freshly baked breads with butter and konfyt

Served with:

Marrow bones

Traditional meze selection (olives, gherkins, pickled onions, roasted peppers, spreads and dips, etc.)

Assorted cheeses

Terrine with herb sauce

Vetkoekies (choose one of the following: pumpkin, sweet corn, original)

**Option 2 - Soup station**

Choice of 2

Creamy butternut with roasted peppers (vegetarian)

Split pea and smoked eisbein

Italian Minestrone (vegan)

Cheddar and beer

Seafood chowder

Moroccan lamb and chickpea

Traditional chicken and broccoli

Served with freshly baked bread and butter

**Option 3 - Canapes (waiter served)**

Choose 3 (R20pp extra for 3 more choices)

Chicken baklava cigars with beetroot, orange and olive salsa

Pulled pork spring rolls with sesame Asian dressing

Eisbein spring rolls with mustard dipping sauce

Asian pork sausage rolls with chilli tomato salsa

Snoek and patat fishcakes with pineapple salsa

Grilled baby marrow and cream cheese rolls

Chimichurri beef and sweet potato skewers

Lamb beignets with red pepper cream and crispy onions

Basil and mozzarella arancini

Crab and mozzarella cigars with cucumber and sweet chilli dipping sauce

Butternut and cashew popiah with hoisin drizzle

Biltong and cream cheese triangles

Feta and saffron triangles

Camembert and raspberry parcels

Spinach, feta, olive and dill parcels

Stuffed chilli poppers

Mini bobotie spring rolls with home-made tomato chutney

Beef meatballs with camembert and tomato chutney

Basil pesto, roasted cherry tomato and feta bruschetta

Chorizo and cheddar triangles

Sticky pork belly with caramelised apples

Gado gado skewers (vegan)

Grilled tofu bites

**Main course served buffet-style**

**Roast Options:**

Please select one

Beef roast with sundried tomatoes and garlic

Slow roasted brisket with a smokey tomato and red pepper sauce

5 Spice roast pork belly with grilled guava (seasonal)

Whole beef roast with black pepper cream sauce

Traditional Osso Bucco with gremolata

Beef bourguignon with pearl onions

South Africa potjie (lamb and venison)

Sri Lankan beef curry with sambals

Lamb stew with minted tzatziki

Umami & honey slow-roasted Karoo lamb ribs

Slow-roasted lamb pie with almonds and apricots

Marmalade, ginger and orange pork belly roast

Madras beef curry with sambals

Maple, lemon and coriander pork belly roast

Butterflied leg of lamb, stuffed with garlic and rosemary, with a garlic and caper sauce (add R20pp)

Beef and Guinness pie

Butcher's oxtail (chocolate and celery sauce) (add R10pp)

Slow roasted lamb shank with a caramelised star anise jus and gremolata (add R20pp)

Slow roasted Greek lamb (add R20pp)

Beef fillet medallions with crispy onions and garlic, and an umami sauce (add R20pp)

Bobotie in whole pumpkin

Massaman beef curry with sambals

Deconstructed moussaka (lamb with eggplant and veggies) (add R20pp)

## MENU SELECTIONS

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### Main Options:

Please select one

Butter chicken with sambals

Thyme roasted chicken in a creamy spinach and paprika sauce

Smoked fish pie

Snoek with apricot jam

Deboned chicken rolled with cream cheese, spinach and ham, with a peppadew cream sauce

Orange and miso roast chicken

French rotisserie-style Chicken Supreme, basted with lemon butter and served with Salsa Verde

Korean-style spicy, boneless chicken thighs, served with soy glaze and toasted sesame seeds

Peanut and nectarine stuffed chicken breast

Creamy mustard braised chicken

Peppered chicken pie

Chermoula yogurt chicken

Ouma se hoenderpastei

Spanish chicken with olives, pimento and rice

Deboned chicken drumsticks stuffed with feta, peppadews and capers, with a brown butter drizzle

Butternut, sweet potato and coconut pot pie

Spatchcock chicken with blue cheese and sage, served with a berry and port sauce

Vegan porcini tart (vegan)

Butternut, eggplant and baby marrow roast (vegan)

Butternut and lentil curry (vegetarian)

Gado gado (vegan)

### Starch Options:

Please select two

Smashed potatoes

Cumin roast potatoes

Rice (savoury/basmati/wild/brown/pilaf)

Moroccan Couscous

Potato salad (French style)

Potato bake with roasted garlic

Buttery samp

Turmeric sweet potato

### Vegetable and salad Options:

Please select three

Green Beans sautéed with red onions and garlic

Maple and tahini roast carrots

Carrots with honey and cumin

Beetroot and chickpea salad with butter bean puree

Green bean and broccoli salad with pecan crumb

Creamy onion salad

Eggplant salad with sumac and a poppy seed and tahini dressing

Baked pumpkin with coriander and chilli yoghurt drizzle

Corn on the cob with parmesan butter

Beetroot, butternut and feta salad with seed sprinkle

Avo and basil pasta salad (seasonal)

Fattoush salad

Tabbouleh

Pumpkin fritters with miso caramel sauce

Green beans with red onions & garlic

Rocket, pear & blue cheese salad

Garden salad with avo & feta (seasonal)

Asian style green salad

Filled butternut roast (vegan)

Mushroom and onion tart (vegan)

Pumpkin salad with yoghurt tahini dressing

Hasselback butternut with bay, cinnamon and sage

Broccoli with almonds and hummus

**R 330.00pp**

## MENU SELECTIONS

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### **High tea menu: Served high-tea style on tiered cake stands, platters, etc.**

Savoury options - select from the following list your chosen number of savoury bites:

Cucumber tea sandwiches with cream cheese and fresh mint chiffonade; Egg mayonnaise and watercress sandwiches; Smoked salmon and dill sandwiches; Cured ham with lettuce and seeded mustard sandwiches; Rare roast beef with horseradish and rocket sandwiches; Tuna mayo with celery and red pepper sandwiches; Emmental cheese and tomato sandwiches

Smoked chicken salad tarts with tomato jam  
Spinach and Feta Cheese Phyllo Parcels  
Mushroom and Parmesan Bouchées  
Spanakopita rolls with tzatziki  
Bobotie & peach meatballs  
Pork belly with chilli coriander relish  
Baby marrow, cream cheese and chive rolls  
Wonton cups with smoked salmon mousse  
Three cheese baklava with honey & nuts  
Individual muffin sized smoked salmon and dill quiche  
Chicken baklava cigars with beetroot, orange and olive salsa  
Pulled pork spring rolls with sesame Asian dressing  
Eisbein spring rolls with mustard dipping sauce  
Chicken tarte tatin with pumpkin poppers and hollandaise sauce  
Lamb sausage rolls with minty tzatziki  
Asian pork sausage rolls with chilli tomato salsa  
Snoek and patat fishcakes with pineapple salsa  
Chimichurri beef and sweet potato skewers  
Tuna and caper profiteroles  
Trout, potato and basil cream tartlet  
Curried lamb sosaties with peach chutney  
Caramelised onion, biltong and thyme cheesecake  
Baby marrow and blue cheese cheesecake  
Vegetable ribbon quiche with red pepper relish  
Lamb beignets with red pepper cream and crispy onions  
Basil and mozzarella arancini  
Crab and mozzarella cigars with cucumber and sweet chili dipping sauce  
Butternut and cashew pophials with hoisin drizzle  
Biltong and cream cheese triangles  
Feta and saffron triangles  
Cream cheese triangles with beetroot and berry skewers  
Camembert and raspberry parcels  
Phyllo pastry tarts with avo mousse, biltong and sundried tomatoes  
Meze skewers (cold meat, pickle, cheese, blistered tomato)

Dessert table with chosen number of sweet dishes

**R 230.00pp for 8 savoury and 4 sweet**

**R 260.00pp for 10 savoury and 6 sweet**

### **Picnic menu: (excluding baskets, pillows, pallet tables; includes blankets)**

Bread selection with butter and preserves  
Cold meats and cheeses  
Patee and/or spreads  
Farm terrine with herb sauce  
Meze selection  
Fresh fruit  
Dessert table  
Group minimum of 20

**R 195.00pp**

### **Braai menu: served either from the braai, as a roaming main course, or buffet-style**

Breadtable starter  
Skaapstertjies with lemon salt / skilpadjies with chimichurri sauce  
Boerewors  
Steak kebabs in olive oil and herb marinade  
Sticky chicken wings  
Braibroodjies  
Potato skewers with creamy mayo sauce  
Roasted vegetable skewers  
Salad sticks  
Dessert table

**R 330.00pp**

### **Spitbraai - our way! Served buffet-style**

Breadtable starter  
Sundried tomato and garlic beef roast  
Sticky chicken  
Smashed potatoes  
Green beans and broccoli salad with pecan nut crumb  
Red salad (beetroot and chickpea salad on butter bean puree)  
Creamy onion salad  
Dessert table

**R 330.00pp**

## MENU SELECTIONS

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### **Potjiekos: served buffet-style or family-style**

Breadtable starter  
Chicken and apricot curry pot  
Traditional oxtail pot  
Buttery samp  
White rice  
Summer salad  
Garden salad  
Dessert table  
**R 300.00pp**

### **Grazing table:**

Homemade flatbreads, freshly baked bread, pita triangles, crostinis  
Preserves in jam jars with spoons: fig jam, strawberry jam  
Assorted cheeses  
Basil pesto, olive tapenade, red pepper pesto, humus, liverpate, tzatziki, guacamole  
Pickles, kalamata olives, peppadews, roasted marinated peppers, cherry tomatoes, cucumber sticks  
Fresh fruit, nuts, seeds, caramelised onions  
Caprese skewers: cherry tomato, mozzarella, basil  
Mini quiches  
Beetroot crisps  
Meatballs, chicken strips  
Cold meat selection  
Strawberry cucumber skewers (seasonal)  
**R 220.00pp**

### **Cocktail canape menu: Waiter-served on platters and trays**

Blinis with mushroom caviar  
Parmesan pear salad  
Spinach, feta, olive and dill triangles  
Seared beef carpaccio  
Spicy pomegranate leg of lamb  
Peanut-fried chicken fillets stuffed with roast nectarines  
Grilled halloumi in sweet red pepper parcels  
New style rolled Greek salad  
Stuffed chili poppers  
Caramelised onion and tapenade tartlets  
Watermelon rounds with feta salsa  
Black pepper cream cheese and strawberry tarts  
Dessert table  
**R 350.00pp**

### **Plated menu: You will need extra waiters for a plated meal, 1 for every 15 guests**

Breadtable starter or one of the other Harvest table options  
Marinated beef fillet with buttered mushrooms  
Chicken kebab in a feta yogurt sauce  
Smashed rosemary potatoes  
Oven roasted vegetables  
Creamy wheat and herb salad (served to the table)  
Garden salad (served to the table)  
Dessert table (can also be plated)  
**R 350.00pp**

**We can substitute the dishes :-)**

### **Dessert table - dessert with all of our lunch and dinner menus**

Table packed out with assorted small sweet bites, served with accompanying sauces and other surprises. Bites and sauces are served on brown paper, with serviettes and wooden forks if needed

Some examples of what could be on offer (3 to 4 bites per person)

Pear and dark chocolate spring roll  
Baklava cigars  
Blueberry cheesecake  
Little lemon meringue tarts  
Dark chocolate and berry tartlets  
Individual Paris Brest with vanilla pastry cream and flaked almonds  
Chocolate brownies  
Apple rose tartlets  
Lemon squares  
Stuffed doughnut holes  
Rosemary and ginger koeksisters  
Traditional milk tart  
Summer pavlova  
Peppermint crisp shots  
Traditional Malva pudding  
Winter pavlova  
Cheese platter (add R10pp)

**Food tasting events are held every 3 months at R480pp. Please enquire when the next one will be held**

## MENU SELECTIONS

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### **Brunch menu: Finger menu (waiter-served, with only a spoon or fork)**

Mini pepper scones topped with cream cheese, smoked trout & chives  
Toasted bruschetta with a dollop of mustard cream cheese, crisp bacon shards and a boiled egg  
Little blue cheese quiche with caramelised onion and rocket  
Sundried tomato, olive and basil frittata squares  
Sausage skewers  
Spicy corn fritters topped with salsa  
Chocolate orange ricotta fritters  
Fruit kebabs  
Chocolate chip pastry twists  
Apple roses  
Mini muesli and yogurt cups

**R 230.00pp**

### **Brunch menu: Buffet menu**

Freshly baked bread with butter and preserves  
Assorted muffins and scones  
Eggs baked in spicy tomato sauce  
Breakfast sausages with caramelised onions  
Crispy bacon  
Haddock, cheddar and fennel quiche  
Herb sauteed potatoes  
Grilled tomatoes  
Mushrooms sauteed with thyme butter and garlic  
Italian ratatouille salad (baby marrow, peppers, carrots)  
Fruit skewers  
French toast cake with berries, honey and cream  
Homemade marshmallows

**R 250.00pp**

### **Cheese platters: Only for snacks**

4 local cheeses  
Bread and crackers  
Cold meats  
Preserves and butter  
Meze selection (olives, gherkins, pesto, sundried tomatoes, etc.)  
Fresh fruit and vegetables

**For 4-5 guests | R 550.00 per platter**

### **Quiche and cake: Only for functions or weddings held between 10h and 13h (served family-style or buffet-style)**

Flat-tray butternut, roasted chicken and feta phyllo quiche (or seasonal selection)  
Spiced cauliflower and caramelised onion quiche (or seasonal selection)  
Show-stopper grazing salad (or seasonal selection)  
Choice of 1 large cake (please ask for our cake list)  
(quiche and cake can be changed)

**R190.00pp | Group minimum of 15**

### **Kiddies menu:**

PLATED AND SERVED WITH STARTERS

Main Meal: Please choose one  
Cheeseburger and wedges  
Chicken strips and wedges with a cheese sauce  
Fish Goujons and French Fries  
Spaghetti bolognese

Dessert Options: Please choose one

Vanilla Ice Cream with a Hot Chocolate Sauce  
Chocolate Brownies with Ice Cream  
Chocolate Cupcake  
Seasonal Fruit Kebabs with Vanilla Ice Cream and Butterscotch Sauce

**R 190.00pp**

### **Late night treats: All priced individually, from R30pp and up**

For prices please enquire with the catering office

Beef sliders  
Chicken sliders  
Hotdogs  
Filled pitas  
Chicken skewers  
Fruit skewers  
Candy bar  
S'mores  
Doughnuts  
Cupcakes  
Brownies

### **Wedding cake:**

Can be quoted on

For any additional or different menus such as small plates menu, finger food selection or breakfast menus please enquire with the catering office

# BESPOKE WEDDINGS



## MENU SELECTION - SAMPLE MENUS

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### TRADITIONAL

Plated starter of Beetroot carpaccio with cream cheese triangles & raspberry coulis or similar

Harvest table mains of Sundried tomato & garlic roast beef  
Ginger marmalade pork neck  
Basmati rice  
Smashed thyme potatoes  
Pumpkin fritters with miso caramel sauce  
Green beans with red onions & garlic  
Rocket, pear & blue cheese salad  
Garden salad with avo & feta (seasonal)

Pavlova with fruit and cream  
Amarula malva pudding with custard

### MODERN

Canapes after the ceremony  
Sharing boards starter with tapas bites

Mains served family style:  
Slow roasted lamb shank with star anise jus  
Orange & thyme roasted chicken  
Basmati rice  
Smashed potatoes  
Ginger carrots  
Buttered seasonal roasted veg  
Beetroot & butternut salad with nut praline  
Greek salad  
Freshly baked bread

Coconut creme brulee  
Chocolate brownies with cream

### TAPAS & SMALL PLATES

Tapas after the ceremony  
Meze platters to share for the table

Small plates and bowls:  
Fettuccini with ricotta, avo, macadamia nuts, & honey  
Hake with smokey bacon cream sauce & sugar snap peas  
Venison fillet with lemon mustard sauce, lemon zest & crispy onions, green beans and patatas bravas  
Slow roasted lamb shank on couscous, with ginger carrots & gremolata

Dessert bar with a selection of small desserts, e.g. chocolate mousse shots, Coconut squares, etc.

Add canapes after the ceremony R55pp  
Add cheese boards with dessert R55pp

# BESPOKE WEDDINGS



## ADDITIONAL SERVICES:

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White cloth serviettes R8.00 each  
Coloured cloth serviettes from R12.00 each  
Serviette rings from R5.00 each  
Tablecloths from R180.00 each  
Runners or overlays from R150.00 each  
Mock table from R500.00  
Confetti (flowers, herbs and petals in season) R250.00  
Sparkling wine for toast R20.00 pp  
Wine table with selection of red, white and rose wines R80.00 pp (2 glasses per person) or  
R100.00 pp (3 glasses per person)  
Coffee and tea station R35.00 pp  
Wedding menu tasting from R480.00pp  
Candles and flowers (can be quoted on)  
Table numbers from R25.00 each  
Staff from R450.00 each (after hours payment applies after 23h00)  
Invitation and stationery  
Thank-you gifts/wedding favours from R 25.00 each  
Tiebacks for chairs from R8.00 each  
Under plates from R12.00 each  
Décor hire  
Platter for the bride and/or groom and entourage to enjoy while getting ready (can be quoted on)  
Babysitter R450.00 from 15h to 23h (1 per 6 kids)  
Kid's meals (4-10 years old) R270.00 buffet; R190.00 plated [catering only - see selection]  
Wedding cake from R900.00  
Lawn games from R300 each  
Cutlery and crockery from R12.00 per person  
Glassware from R15.00 per person  
Live entertainment from R5000.00  
Bridesmaids' posies from R150.00 each  
Boutonnieres from R25.00 each  
Aisle flowers from R300.00  
Foliage runners from R400.00 per meter  
Bouquet from R250.00  
Flower crowns from R350.00 each  
Meze harvest table from R100.00pp

*Please see our list of preferred suppliers*

# BESPOKE WEDDINGS



## OPTIONAL EXTRAS:

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Table arrangements from R500 per table or R300 per meter  
Bride's bouquet from R300  
Bride's maids' posies from R150 each  
Boutonnieres from R25 each  
Aisle flowers from R300  
Chapel flowers from R300

Late night snacks from R30 each  
Live entertainment from R2500

Please see our list of preferred suppliers

All of our preferred suppliers give us preferred prices, so you are allowed to name drop!

**FOR MORE INFO PLEASE EMAIL  
INFO@LAUGHINGCHEFS.CO.ZA**

# TERMS AND CONDITIONS



## THE FINE PRINT

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All quotations expire within two days from the date of sending.

Vegan and gluten-free menu options are available on request, at a surcharge. Please note our kitchen is neither halal or kosher, should you require meals will be brought in at a surcharge.

Kindly note that all prices and menu items are subject to seasonality, availability and can change without prior notice.

Each year prices increase by 10% so if you are booking for the following year the increase will apply.

Please see your quote for all Laughing Chefs' terms and conditions as well as more information.

By paying the needed admin fee you indicate acceptance of all Laughing Chefs' terms and conditions as stipulated on our quote, as well as the terms and conditions of your chosen venue.

All moneys to be paid as indicated on your quote and invoice.

We, unfortunately, do not do takeaways. We do not have the needed containers, tin foil or plastic wrap and also cannot allow takeaways due to liability issues. Please do not ask your waiter to make a plan for you.

**FOR MORE INFO PLEASE EMAIL  
INFO@LAUGHINGCHEFS.CO.ZA**

# PREFERRED SUPPLIERS

## PHOTOGRAPHY - SANTIE KORF PHOTOJOURNALIST

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It started with a questions...

"What would I do over, if I had the chance?"

"I regret the fact that I never gave 'good' photos much thought. We never made the time to take more family photos and I'm really sad about that - my son, my only child, passed away at the tender age of 11 years and we have only a handful of images together as a family that we can treasure. I want my clients to seize the opportunity to capture their special moments in time, to create beautiful memories that they will cherish and treasure for always.

### **What is photojournalism?**

In a nutshell, it is visual storytelling. Put another way, photographs are my attempt to pause time, to hold onto unique and unrepeatable moments before the moment slips away, the memory fades and dulls overtime, and all that we're left with is that single cherished photo.

You may recognise some of her work in featured publications such as Beeld newspaper and Weg magazine. She has also worked with:

Tatjana Schoenmaker: South African national swimming superstar

Malcolm Marx: Springbok rugby player

Candice Abrahams: Mrs South Africa and Mrs World 2016

Ronel Jooste: Financial consultant, blogger, author, speaker and fitness fanatic.

Get in touch: Santie Korf 0833061654 or [santie@santiekorfphotography.co.za](mailto:santie@santiekorfphotography.co.za)

## HAIR AND MAKEUP - MIAMAY HAIR AND MAKEUP

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MiaMay Hair & Makeup provides makeup & hairstyling services for any occasion, but especially weddings. We pride ourselves on giving every bride the attention that she deserves. Attention to each individual's needs and giving them the perfect look & treatment for their special day.

We aim to work with you, the bride, from the first enquiry through the trial to the wedding day, helping to create YOUR fairy-tale, complete to your look. To help make you feel spectacular and special as you should. Also to make your wedding day as calm as possible, we come to your venue of choice on the day. Wherever it is, we will be there.

Get in touch: Mia Uys 0721204158 or [info@mia-may.co.za](mailto:info@mia-may.co.za)

## DJ & SOUND - FOUR SEASONS MOBILE DISCO

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If you are seeking great entertainment with reliable, professional entertainers that you can depend on, - then you must book 4 Seasons Mobile Disco. We specialise in weddings, corporate and conference entertainment for Pretoria and surrounding areas.

Winner of the National and Gold Awards for Professional DJ for 2010 and 2011 and finalist in the 2012 ABIA awards for best mobile disco. Over the last 4 years our approval rating from our clients has been between 98 and 100%.

**Whatever type of function it is that you are planning, the right music can play a very important part in the success of the event. The quality of the entertainment determines the success of your function. Good events will be remembered many years from now.**

Get in touch: Steven Aspelling 0846987074 or [info@4seasonsmobiledisco.co.za](mailto:info@4seasonsmobiledisco.co.za)

# PREFERRED SUPPLIERS

## CAKES & PASTRIES - LUNABERRY

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Lunaberry specialises in the unique craft of baking out of this world treats which includes macarons, cupcakes, classic and celebration cakes, sweet treats and pièces montées

Get in touch: Heloise Haupt 0742184509 or [heloise@lunaberry.co.za](mailto:heloise@lunaberry.co.za)

## OFFICIANTS

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Mark le Roux 0733015699

## ANTE NUPTIAL CONTRACTS

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Haasbroek and Boezaart

Philip Cilliers 0124813555 or [cilliersp@hblaw.co.za](mailto:cilliersp@hblaw.co.za)

## EVENT / WEDDING PLANNER - HOFF EVENTS AND DESIGN

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Hoff Events and Design is not a conventional event planning company. In the world of Hospitality and Entertainment experiences, we practice the art of event design, putting your unique vision into motion. We create events across Gauteng and South Africa.

Get in touch: Ian Boshoff 0825543494 or [ian.boshoff@hoffevents.co.za](mailto:ian.boshoff@hoffevents.co.za)  
[hoffevents.co.za/contact-us](http://hoffevents.co.za/contact-us)



# FREQUENTLY ASKED QUESTIONS



## **Can we change the menu?**

Yes, all the menus given are only suggestions.

## **Can we work in a different budget?**

Of course, give us your budget and we will try to accommodate you as far as possible.

## **Must we have waiters?**

Yes, not only do they help to setup and breakdown, they also ensure the day runs smoothly by serving, clearing and helping along the way. We will recommend how many waiters you need, and we promise to be conservative!

## **Do you work at other venues?**

Yes, we work at any venue who will have us ;-)

## **How far in advance must we book?**

Preferably no less than 6 months, although we have had a few shotgun weddings! Booking your big ticket items a year in advance gives you the peace of mind that all is sorted, gives the service providers time to plan, and all involved time to save and pay the bills.

## **Do we need a wedding or event planner?**

Having a dedicated planner is something we would recommend, especially if you have a full time job. They take the responsibility as well as do all the legwork, leaving you with all the fun stuff and minimal stress. If you look at the experience, negotiating power and occasionally stock-pile of decor that they own, this expense is truly worth it.

# HEAD COUNT



Wedding couple	2
Guests (anyone older than 10)	_____
DJ	1
Photographer	_____
Videographer	_____
Any other service provider	_____
Total	_____
Kids under 4 years (no charge)	_____
Kids between 4 and 10	_____
Total	_____
Large total	_____

Please see kids' menu for options

**Dietary requirements:**

**Allergies:**

**Vegetarians/vegans:**

**Other:**

# QUESTIONNAIRE

When are you planning on getting married? \_\_\_\_\_

What will the look and feel be like in terms of formality? \_\_\_\_\_

How many guests are you planning on inviting? \_\_\_\_\_

Are you planning on taking lots of couple photos? \_\_\_\_\_

Will guests be enjoying the canapes while you are taking photos, or will you be joining them?  
\_\_\_\_\_

How many courses would you like? \_\_\_\_\_

What is your budget? \_\_\_\_\_

Your favourite dish? \_\_\_\_\_

Your partner's favourite dish? \_\_\_\_\_

Any dietary requirements, i.e. halal, kosher, vegan, etc. \_\_\_\_\_

Anything that you detest? \_\_\_\_\_

Your favourite food memory as a couple? \_\_\_\_\_

Favourite drink? \_\_\_\_\_

Your partner's? \_\_\_\_\_

Any allergies? \_\_\_\_\_

Is food important to your celebration? \_\_\_\_\_

Are you foodies? \_\_\_\_\_

Would you like a more traditional offering? \_\_\_\_\_

Any foreign guests? \_\_\_\_\_

Any special requirements? \_\_\_\_\_

Are you serving wedding cake? If so, what type and when? \_\_\_\_\_

Would you be interested in late-night snacks? \_\_\_\_\_

Have you chosen a venue yet? \_\_\_\_\_

Does it have a working kitchen? \_\_\_\_\_

Does the venue provide cutlery and crockery? \_\_\_\_\_

Anything else that you would like to bring under our attention? \_\_\_\_\_