

CATERING FOR FREESTATE WORKSHOPS

SPECIFICATIONS

Total number of days: 2

Day 1: 16 October 2025, Thenissuen (Lejweleputswa district, Free State)

Day 2: 20 October 2025, Wesselsbron (Lejweleputswa district, Free State)

Number of people: 30 on each day

MENU

1. Date: 16 October 2025

Venue: Thenisseun Department of Agriculture and Rural Development offices, Lejweleputswa district, Freestate

Light breakfast (Served at 10am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Water (30 x 500ml bottles)

A. Lunch (Served at 1pm)

- Starch: Pap and Rice/dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Hake portions for 2 – 3 people
- Pumpkin or butternut salad
- Coleslaw and Beetroot
- Gravy
- Drinks: Cans of assorted soft drinks and fruit juice (330ml)

- **Number of people: 30**

2. Date: 20 October 2025

Venue: Wesselsbron Library, [Lejweleputswa](#) district

A. Light breakfast (Served at 10am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Water (30 x 500ml bottles)

B. Lunch (Served at 1pm)

- Starch: Pap and Rice/dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Hake portions for 2 – 3 people
- Potato salad
- Chakalaka and spinach

- Gravy
- Drinks: Cans of assorted soft drinks and fruit juice (330ml)
- **Number of people: 30**

PLEASE TAKE NOTE OF THE FOLLOWING:

1. Caterer must bring own tables
2. Caterer to use a water urn to serve tea/coffee (not kitchen kettle)
3. Caterer to provide own provisions should there be load-shedding
4. Adequate sugar basins and milk cartons should be supplied to avoid congestion and queuing
5. Caterer to supply their own cutlery, serviettes, porcelain/glass cups, etc.
6. Lunch must be served hot from chafing dishes and served in porcelain/glass plates
7. There are no cooking facilities at the venue, so caterer must cook offsite / organise alternative means to cook on site