

CATERING FOR DAMPLAATS WORKSHOPS

Total number of days: 2

Day 1: 28 October 2025

Day 2: 29 October 2025

Number of people: 50 on each day

Venue: **Damplaats, Marobala Village, Capricon District, Limpopo**

MENU

1. Date: 28 October 2025

A. Light breakfast (Served at 10am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Water (50 x 500ml bottles)

B. Lunch (Served at 2pm)

- Starch: Pap and Rice or dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Pumpkin or butternut salad
- Coleslaw and Beetroot
- Gravy
- Drinks: Cans of assorted soft drinks and fruit juice (330ml)
- **Number of people: 50**

2. Date: 29 October 2025

A. Light breakfast (Served at 10am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Water (50 x 500ml bottles)

B. Lunch (Served at 2pm)

- Starch: Pap and Rice/dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Potato salad
- Chakalaka or 3-bean salad and Beetroot
- Gravy
- Drinks: Cans of assorted soft drinks and fruit juice (330ml)
- **Number of people: 50**

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