

CATERING FOR BULTFONTEIN WORKSHOP (FREESTATE)

Date: 19 November 2025

Venue: Bultfontein, Lejweleputswa district, Freestate

MENU

Light breakfast (Served at 9:30am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Tuna sandwiches for 2 – 3 people
- Water (30 x 500ml bottles)

A. Lunch (Served at 12 noon)

- Starch: Pap and Rice/dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Hake portions for 2 – 3 people
- Pumpkin/ butternut salad
- Coleslaw and Beetroot
- 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**