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| Day  | Venue | Number of people | Tea | Lunch  |
| 26 June 2023  | **Mthatha,** , Wonk’ umntu Community Centre | 20 | Tea/coffee &  biscuits, sandwiches1 water per personTea served between 10:00-10-30 | Two starch (rice & samp and beans), two meat (chicken and beef) ,two vegetables (cabbage, carrots)/salad (beetroot &potato salad)1 drink/juice per person1 water per personLunch served between 13:00-14:00 |
| 27 June 2023 | **Mthatha,**  Wonk’ umntu Community Centre | 20 | Tea/coffee &  biscuits, sandwiches1 water per personTea served between 10:00-10-30 | Two starch (rice & samp and beans), two meat (chicken and beef) ,two vegetables (cabbage, carrots)/salad (beetroot &potato salad)1 drink/juice per person1 water per personLunch served between 13:00-14:00 |
| 28 June 2023 | **Mthatha,**  Wonk’ umntu Community Centre | 20 | Tea/coffee &  biscuits, sandwiches1 water per personTea served between 10:00- | Two starch (rice & samp and beans), two meat (chicken and beef) ,two vegetables (cabbage, carrots)/salad (beetroot &potato salad)1 drink/juice per person1 water per personLunch served between 13:00-14:00 |

1. **Caterer to provide their own tables for setting up to serve the lunch and tea**
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, cups e.t.c**
6. **Lunch must be served hot from chafing dishes, and served in kaylite take away boxes**
7. **There are no cooking facilities at the venue, so caterer must cook offsite / organise alternative means to cook on site**