

**Catering for Mamaila Village, Limpopo near Magoebaskloof  
(23°20'51.3"S 30°13'58.8"E) on the 11<sup>th</sup> and 12<sup>th</sup> of February 2026**

Day	Description	Quantity
Day 1:  11 February 2026	<b>Light breakfast (Served at 10am)</b> <ul style="list-style-type: none"> <li>• Tea and coffee</li> <li>• Assorted sandwiches &amp; assorted muffins</li> <li>• 500ml bottle water</li> </ul> <b>Lunch (Served at 1pm)</b> <ul style="list-style-type: none"> <li>• Starch: Pap and Rice</li> <li>• Meat: Stew Beef and Grilled chicken</li> <li>• Potato salad</li> <li>• Coleslaw and Chakalaka</li> <li>• Gravy</li> <li>• 330ml Cans of assorted soft drinks and fruit juice</li> <li>• </li> </ul>	30
Day 2:  12 February 2026	<b>Light breakfast (Served at 10am)</b> <ul style="list-style-type: none"> <li>• Tea and coffee</li> <li>• Assorted sandwiches &amp; assorted muffins</li> <li>• 500ml bottle water</li> </ul> <b>Lunch (Served at 1pm)</b> <ul style="list-style-type: none"> <li>• Starch: Pap and Rice</li> <li>• Meat: Stew Beef and Grilled chicken</li> <li>• Potato salad</li> <li>• Coleslaw and Chakalaka</li> <li>• Gravy</li> <li>• 330ml Cans of assorted soft drinks and fruit juice</li> </ul>	30

**NB:**

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