

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

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