

CATERING FOR KZN WORKSHOPS

SPECIFICATIONS

Total number of days: 2

Day 1: 6 October 2025, Msinga

Day 2: 9 October 2025, Greytown

Number of people: 30 people on each day

MENU

1. Date: 6 October 2025

Venue: KZN Department of Agriculture and Rural Development, Malomini area, Tugela Ferry 3010

A. Light breakfast (Served at 10am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Water (30 x 500ml bottles)

B. Lunch (Served at 1pm)

- Starch: Pap and Rice/dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Pumpkin/ butternut salad
- Coleslaw and Beetroot
- Gravy
- Drinks: Cans of assorted soft drinks and fruit juice (330ml)
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Number of people for 6 October 2025: 30

2. Date: 9 October 2025

Venue: Grey town Agricultural Office, 117 Voortrekker

A. Light breakfast (Served at 10am)

- Tea/coffee
- Assorted sandwiches & assorted muffins
- Water (30 x 500ml bottles)

B. Lunch (Served at 1pm)

- Starch: Pap and Rice/dumpling (any two)
- Meat: Stew Beef and grilled chicken
- Potato salad
- Chakalaka and spinach
- Gravy
- Drinks: Cans of assorted soft drinks and fruit juice (330ml)
- **Number of people for 9 October 2025: 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