



MJC
Malita Joubert Catering

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2026 - 2027

Sample Menu Options





CONGRATULATIONS ON YOUR ENGAGEMENT, AND WE
ARE SO EXCITED TO BE PART OF YOUR SPECIAL DAY.

MALITA JOUBERT CATERING
IS A FAMILY-RUN BUSINESS, MALITA AND HER TWO
DAUGHTERS, MAUDRE & SALLY.

WE ARE KNOWN FOR OUR EXCEPTIONAL FOOD AND
WARM, HEARTY PERSONAL SERVICE.

AS YOUR CATERING PARTNER, WE STRIVE TO GIVE YOU
HOMEMADE COUNTRY-STYLE FOOD WITH A MODERN
TWIST - KEEPING TO OUR FARM-STYLE ROOTS.

WITH MORE THAN 40 YEARS OF EXPERIENCE IN THE
CATERING INDUSTRY, WE ARE PASSIONATE ABOUT
CREATING BEAUTIFUL, FLAVOURFUL AND MEMORABLE
MEALS FOR EVERY CELEBRATION

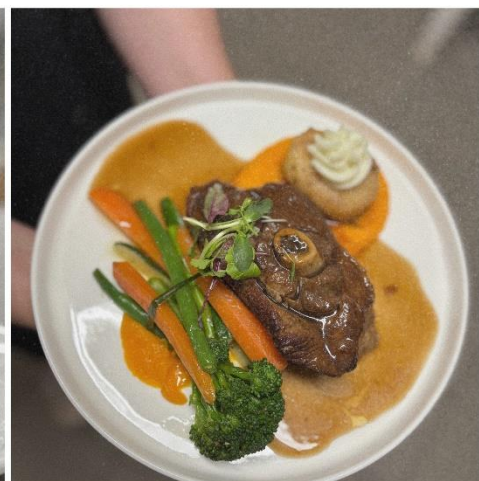
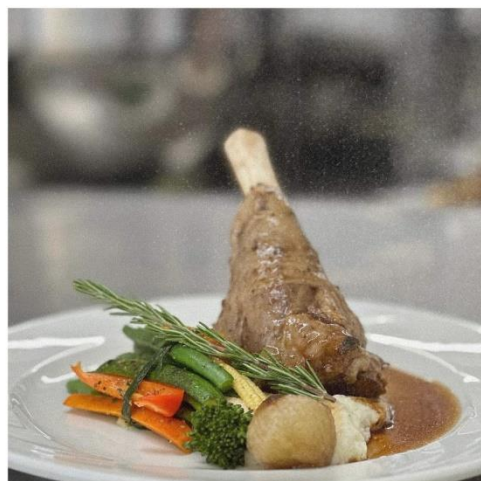
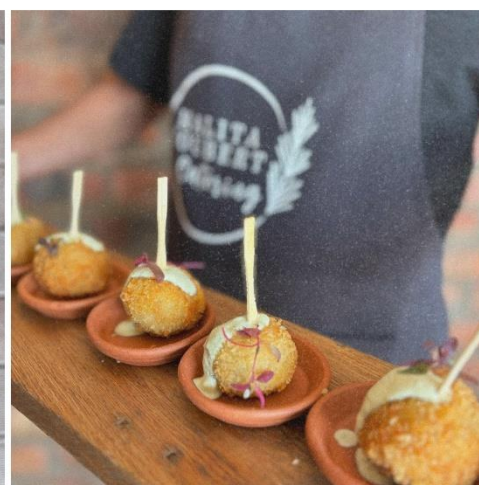
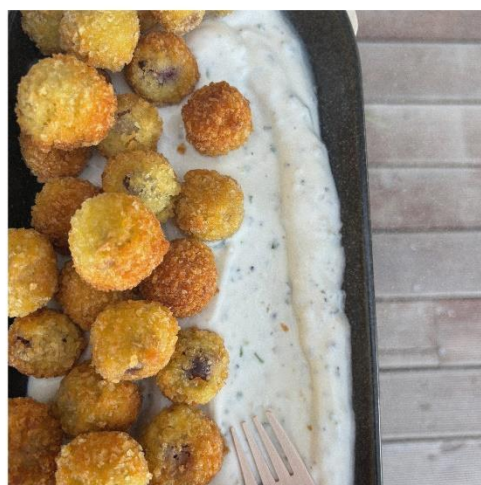
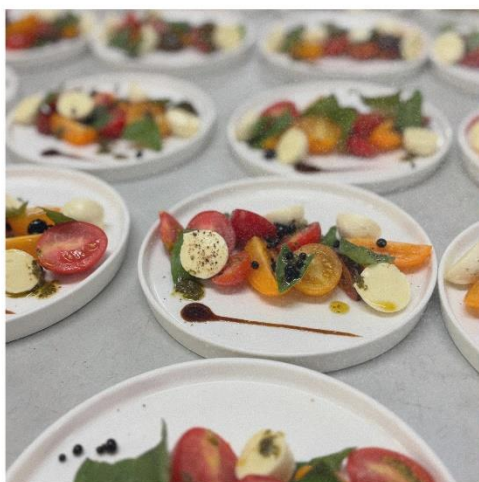
WE LOOK FORWARD TO MEETING YOU AND CREATING
MAGIC ON YOUR WEDDING DAY.

LASTLY... ENJOY EVERY MOMENT OF PLANNING YOUR
SPECIAL DAY!

2026 - 2027

PLEASE NOTE PRICES ARE VALID UNTIL JUNE 2027

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CANAPES

Please select any 4 canapes from the menu list

MAIN COURSE

Oven-roasted sliced Leg of Lamb & Individual homemade Chicken pie,
Seasonal vegetables, sweet potato fritters & Potato Rosti

OR

250 gr Sirloin with Mushroom jus
Seasonal vegetables
Potato croquette / Shoe string fries

OR

Chicken fillets layered with Spinach, Feta & crispy bacon with a mushroom sherry sauce
Pommes Anna
Seasonal vegetables

DESSERT

Roaming Desserts
Please choose a variety of 3 desserts from the menu list

R580.00 per person

***These SPECIAL SET menus are not interchangeable with any other main or side dishes.
No selection of Mains available with the special menu option***



PLEASE NOTE – Our prices are inclusive of 15% VAT, Transport & Staffing

MENU 1

Roosterkoek station, 1 Plated Main Course, 1 Dessert option of your choice
600.00 per person

MENU 2

3 Canapes per person, Bread & Salted Butter, 1 Plated Main Course, 1 Dessert option of your choice
640.00 per person

MENU 3

5 Canapes, 1 Plated Main Course, 1 Dessert option of your choice
660.00 per person

MENU 4

Harvest Table, 1 Plated Main Course, 1 Dessert option of your choice
680.00 per person

MENU 5

7 Canapes, 1 Plated Main Course, 1 Dessert option of your choice
700.00 per person

MENU 6

6 Canapes, 4 Tapas Bowls Main Course, 1 Dessert option of your choice
710.00 per person

MENU 7

2 Tapas Bowl food, 2 Canapes, 1 Plated Main Course, 1 Dessert option of your choice
725.00 per person

MENU 8

Harvest Table, 2 Canapes, 1 Plated Main Course, 1 Dessert option of your choice
750.00 per person

MENU 9

5 Canapes, 1 Plated Starter, 1 Plated Main Course, 1 Dessert option of your choice
780.00 per person

PLEASE NOTE –

*You are welcome to mix and match the options to create your own signature menu.
For a selection of Main Courses - Maximum of 3 options, including a vegetarian option*



CANAPÉS



roaming

- **CRUMBED CHICKEN SLIDER** WITH BABY SPINACH & GARLIC AIOLI
- **PULLED LAMB SLIDER** TOPPED WITH FETA CHEESE, RED ONION WITH A CUMIN MAYO & ASIAN SLAW
- **PULLED PORK SLIDER** WITH COLESLAW & MUSTARD MAYO
- **BEEF SLIDER** SERVED WITH CHEDDAR, SLOW-ROASTED TOMATOES, CARAMELIZED ONION & ROCKET
- **MUSHROOM & EGGPLANT BURGER** [VEGAN]
- **FRAGRANT CAPE MALAY CHICKEN SKEWERS** WITH FRESH CORIANDER & CHUTNEY
- **THAI RED CURRY & COCONUT MILK MARINATED CHICKEN SKEWERS** WITH FRESH BASIL
- **BBQ CHICKEN SKEWER** WITH RANCH SAUCE
- **CAPRESE SKEWER** OF BUFFALO MOZZARELLA, HEIRLOOM TOMATOES AND BASIL WITH BALSAMIC REDUCTION
- **MEZZE SKEWER** – MEZZE SKEWER - OLIVE, BOCCONCINI, TOMATO, GHERKIN AND SALAMI WITH CHIMICHURRI
- **SKEWERS OF WATERMELON**, FETA, OLIVE & FRESH BASIL [SEASONAL]
- **CAMEMBERT, GREEN FIG & STRAWBERRY SKEWERS** WITH BALSAMIC GLAZE
- **BOBOTIE SPRING ROLL** WITH MINT YOGURT
- **OXTAIL SPRING ROLLS** WITH TZATZIKI
- **CHICKEN & CORN CROQUETTES** SERVED WITH SWEET SOY SAUCE
- **STICKY GLAZED PORK BELLY BITES** WITH SESAME & FRESH CORIANDER
- **SPANAKOPITA** FILLED GRILLED SPINACH, FETA AND ONIONS WITH A PEPPER DEW TZATZIKI DIPPING SAUCE
- **SPICED CHICKEN PHYLLO SAMOSAS** AND CHUTNEY DIPPING SAUCE
- **CHEESE BOMBS** FILLED WITH CHEDDAR; MOZZARELLA & FETA WRAPPED IN PHYLLO SERVED WITH MUSTARD MAYO
- **TEMPURA ZUCCHINI** SERVED WITH HERB MAYO
- **VEGETABLE SPRING ROLLS** SERVED WITH A SWEET CHILLI SAUCE
- **PULLED PORK SPRING ROLLS** WITH RANCH SAUCE
- **SMOKED SALMON BRUSCHETTA** WITH CRÈME FRAICHE & CAPER BERRIES
- **MEDIUM-RARE BEEF BRUSCHETTA** WITH MASCARPONE & CARAMELIZED ONIONS
- **SPRINGBOK CARPACCIO BRUSCHETTA** WITH CREAM CHEESE & CAPERS
- **TOMATO BRUSCHETTA** WITH DICED TOMATOES, BASIL, GARLIC, OLIVE OIL, AND BALSAMIC REDUCTION
- **POTATO ROSTI** TOPPED WITH FILLET TATAKI, ONION MARMALADE & HUMMUS
- **POTATO ROSTI** WITH BASIL CREAM CHEESE, PROSCIUTTO & BALSAMIC REDUCTION
- **BASIL PESTO TARTLETS** WITH SLOW-ROASTED TOMATOES & BLUE CHEESE
- **GRILLED BUTTERNUT TARTLET** WITH SAGE & RICOTTA
- **FRAGRANT BOBOTIE TART** WITH ONION MARMALADE
- **TOMATO, MOZZARELLA, AND BASIL PHYLLO TARTLET** WITH TOMATO CHUTNEY & FETA
- **WAFFLES WITH DEEP-FRIED CHICKEN**, KEWPIE MAYO & SYRUP
- **MINI PULLED PORK TACO** WITH APPLE SLAW & MAYO
- **TACOS WITH QUINOA, LENTILS & SALSA** DRIZZLED WITH AVOCADO, CORIANDER & LIME SAUCE (VG)
- **PULLED LAMB TACOS** WITH ASIAN SLAW & TZATZIKI
- **SMOKED SALMON VIETNAMESE SPRING ROLL** WITH A SOY CHILLI DIPPING SAUCE
- **CORN BLINI WITH SMOKED SALMON** SERVED WITH CRÈME FRAICHE & PICKLED GINGER
- **PHYLLO CORNETTO** WITH SMOKED SALMON, GUACAMOLE, AND CAVIAR
- **OXTAIL ARANCINI BALLS** WITH A MUSTARD DIPPING SAUCE
- **PRAWN ARANCINI BALLS** WITH A LEMON GARLIC DIPPING SAUCE
- **MUSHROOM AND PARMESAN ARANCINI BALLS** WITH TRUFFLE MAYO
- **THAI SPICED PUMPKIN ARANCINI BALLS** WITH PEANUT SAUCE
- **ROASTED BUTTERNUT ARANCINI BALLS** WITH TOMATO COMPOTE DIP (VG)
- **DEEP-FRIED CALAMARI & CHIPS** WITH TARTAR SAUCE
- **TEMPURA PRAWNS** WITH SWEET CHILLI SAUCE
- **SWEET POTATO SUSHI MAKI ROLLS** WITH SOYA SAUCE
- **HAKE & CHIPS PARCELS** WITH TARTAR SAUCE
- **MINI JACKET POTATOES** WITH SOUR CREAM, BACON & SPRING ONIONS
- **JUICY BOEREWORS KEBABS** WITH BLUE CHEESE DIPPING SAUCE
- **MINI CHICKEN POT PIES** WITH PEA PUREE

HARVEST TABLE:



OUR BREADS ARE FRESHLY BAKED BY OUR LOCAL BAKERS AT

THEY USE A 48-HOUR PROCESS TO MAKE THE BREADS, ONLY USING NATURAL YEAST, LOCAL STONEGROUND FLOUR.
NO PRESERVATIVES / NO GMO / VEGAN FRIENDLY / DIABETIC FRIENDLY / GLUTEN INTOLERANT FRIENDLY

- SELECTION OF BREADS
Ciabatta, swartland sourdough, kalahari sourdough & roosterkoeke
- SELECTION OF CHARCUTERIE
- SELECTION OF CHEESES
- HOMEMADE VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE
- SPANAKOPITAS WITH TZATZIKI
- PANKO CRUMBED OLIVES ON GREMOLATA YOGURT
- CLASSIC CAPRESE SALAD SKEWERS WITH BALSAMIC REDUCTION & BASIL PESTO
- MARINATED OLIVES
- FRESH CUT CRUDITÉS WITH HUMMUS
- SELECTION OF JAMS
- SALTED BUTTER
- CHICKEN LIVER PATE, SMOKED SNOEK PATE, BILTONG PATE
- VEGETABLE CRISPS & CRACKER BISCUITS
- VARIETY OF JAMS
- FRESH FRUIT SKEWERS
- BEEF BILTONG, DROËWORS & SALAMI STICKS

ROOSTERKOEK BAR:

Roosterkoeke straight off the grid – nice and warm served with the following...

- BUTTER
- GRATED CHEDDAR CHEESE
- APRICOT JAM
- BASIL PESTO CREAM CHEESE
- BILTONG PATE
- CHICKEN LIVER PATE
- SNOEK PATE



STARTERS



plated

PLEASE CHOOSE ONE OPTION

- BREADCOURSE TO THE TABLE
Please choose two bread options:
SOURDOUGH / SUNDRIED TOMATO BREADSTICKS / OLIVE BREADSTICKS / MINI VETKOEK / SESAME COCKTAIL BUNS

Please choose three sides.
SALTED BUTTER / CHEDDAR / CAMEMBERT / SNOEK PATE / BILTONG PATE / CHICKEN LIVER PATE /
BILTONG BUTTER / BEETROOT BUTTER / SMOKED PAPRIKA BUTTER / DUKKHA, OLIVE OIL & BALSAMIC VINEGAR /
MARINATED OLIVES
- SMOKED CAPE SNOEK WITH MARIE ROSE DRESSING TOWER TOPPED WITH CORN BLINI, CREAM CHEESE & SMOKED SALMON WITH PARSLEY OIL
- PRAWN KEBAB WITH AN HERB, FENNEL & APPLE SALAD DRIZZLED WITH PRAWN OIL
- WEST COAST MUSSELS IN A WHITE WINE & GARLIC SAUCE WITH CRISPY BACON & TOASTED CIABATTA
- CAPRESE SALAD WITH BASIL PESTO, BALSAMIC GLAZE, FRESH TOMATOES & BOCCONCINI WITH BALSAMIC CAVIAR & TOASTED CIABATTA SHARDS
- BUTTERNUT, SPINACH & FETA FILO PARCEL WITH HERB SALAD & BASIL MAYO
- SPICY BUTTERNUT SOUP WITH CORIANDER OIL & CROUTONS
- BILTONG & BLUE CHEESE SOUP SERVED WITH THINLY SLICED BILTONG & CROUTONS
- BUTTER CHICKEN SOUP WITH CORIANDER OIL SERVED WITH NAAN BREAD
- CREAMY CHICKEN FILO PARCEL WITH HERB SALAD
- PAMPOENKOEKIES WITH SPRINGBOK CARPACCIO & TOMATO PESTO GARNISHED WITH MICRO HERBS & YELLOW PEPPER OIL
- TRIO OF SAMOSAS ON A BED OF WILD ROCKET WITH TZATZIKI (PLEASE CHOOSE ANY 3 OPTIONS)
[SNOEK, SPINAKOPITA, BOBOTIE, BUTTER CHICKEN, LAMB TIKKA]
- CLASSIC CAESAR SALAD WITH GRILLED CHICKEN & CRISPY BACON
- ARANCINI WITH FETA CHEESE & MUSHROOMS, SERVED OVER ROMESCO SAUCE, TOPPED WITH SWEET CHILLI MAYO, PARMESAN FLAKES AND PARSLEY OIL
- PLEASE MAKE SURE YOU HIRE IN ADDITIONAL CUTLERY & CROCKERY WHEN CHOOSING A STARTER



MAIN COURSE





Plated, Family style Buffet or Bowl food



PLEASE CHOOSE ONE MAIN COURSE OPTION

- CHICKEN BALLOTINE STUFFED WITH SPINACH & FETA DRAPED IN A MARSALA MUSHROOM JUS, CRISPY PANCETTA, SAUTEED SPINACH, POMMES FONDANT & SEASONAL VEGETABLES
- BRAISED SHORT-RIB ON THE BONE (300GR), ROSEMARY JUS, CREAMY POTATO MASH, CHARGRILLED PUMPKIN WITH SEASONAL VEGETABLES
- BRAISED LAMB SHOULDER ON THE BONE WITH CARROT PUREE, 3 TEXTURED POTATO - FONDANT POTATOES, CHIVE MASH & POTATO CRISPS SEASONAL VEGETABLES
- SLOW-ROASTED PORK BELLY (200GR), ROOIBOS JUS, SMOKED SWEET POTATO & POTATO MASH, SEASONAL VEGETABLES
- BEEF FILLET (200GR), PARMESAN POTATO MASH, HERB BUTTER SEASONAL VEGETABLES WITH A HEARTY BRANDY MUSHROOM SAUCE
- ROAST FILLET OF BEEF (150GR) AND DE-BONED CHICKEN THIGH WITH PUMPKIN FRITTERS & HERB BUTTER GREEN VEGETABLES, PARSLEY POTATO CROQUETTE AND A MUSHROOM JUS
- LEMON-GRILLED KINGKLIP (200GR), SAUCE VIERGE, CAULIFLOWER PUREE, CORN & POTATO CROQUETTE WITH GREEN BEANS
- SLOW COOKED LAMB SHANK (FQ), RED WINE, ROSEMARY & TOMATO JUS, PARMESAN POTATO MASH, SEASONAL VEGETABLES & PEARL ONIONS
- BUTTERNUT, RICOTTA, AND MUSHROOM RAVIOLI WITH A BURNT SAGE BUTTER SAUCE
- PORTABELLO & HARISSA ROASTED CAULIFLOWER STEAKS WITH BUTTER BEAN & POTATO MASH WITH AN AUBERGINE TOMATO DRESSING & SEASONAL VEGETABLE
- AUBERGINE CANNELLONI STUFFED WITH WILD RICE, CONFIT TOMATO, AND CARROT PURÉE SERVED WITH POTATO FONDANT & BROCCOLINI
- **FEAST TO THE TABLE BUFFET**
2 PROTEINS
3 SIDES



Please choose any
2 PROTEINS
3 SIDES

PROTEIN

- Slow-roasted Beef short rib
- Fillet of Beef with café de Paris butter
- Spinach & Feta chicken ballotine
- Classic Chicken pie in all its glory
- Lemon Roasted chicken portions
- De-boned Rosemary Leg of Lamb / De-boned Shoulder of Lamb
- Lamb Shoulder Chops
- Rooibos Pork belly
- Asian-style barbecued pork loin ribs

STARCH & VEGETABLES

- Roasted baby potatoes with parmesan and herb butter
- Smoked paprika-dusted potato wedges with rosemary salt
- Herb-roasted sweet potatoes
- Old school sweet potatoes
- Blanched Green beans with bacon, slow-roasted tomatoes, onions & toasted almonds
- Caramelized teriyaki aubergine wedges with fresh baby spinach
- Seasonal Vegetables in herb butter
- Roasted baby carrots in beurre noisette & thyme with Pumpkin seeds
- Basmati Rice
- Caramelized pumpkin with toasted sage & fresh ginger
- Pumpkin fritters with cinnamon sugar
- Pumpkin puffs with caramel sauce

SALADS

- Greek salad with cherry tomatoes, cucumber, onion, olives & feta
- Baby spinach salad with butternut, beetroot, toasted pine nuts, tomatoes & parmesan
- Roasted cumin carrots, rocket & lentil salad
- Couscous salad with roasted butternut, baby spinach, beetroot, feta & cranberries
- Roast Aubergine, zucchini, broccolini, chickpea & lentil salad with Mixed Crunchy Greens
- Baby butter lettuce, blue cheese & red wine poached pear salad
- Roasted Carrot & Red onion, Fennel & Mint salad
- Asian Quinoa salad with micro greens
- Broccoli, avocado, asparagus & mixed greens with green goddess dressing

PRICE FOR EXTRAS:

PROTEIN @ R50.00 per person EX VAT
SALAD/SIDE @ R35.00 per person EX VAT



*Please choose any
4 BOWLS*

- Exotic Mushroom, Parmesan & Truffle oil Risotto
- Chorizo Risotto with peas & parmesan
- Battered Salt & Peppered Calamari Strips, Salad filled with Cucumber, Red Onion, Diced Baby Tomatoes & olives, tossed in a Light Vinaigrette
- Crispy Battered Salt & Peppered Calamari Bites, Panzanella Salad filled with Cucumber, Red Onion, Cherry Tomatoes & Olives
- Battered Hake Goujons with crispy Chips and Tartare
- Seared Salmon Poke Bowl, Sushi Rice, Carrots, Edamame Beans, Cucumber, Asian Slaw with Soy and Pickled Ginger
- Pork belly on smoked sweet potato with an Asian & Apple slaw
- Seared sirloin strips served with garlic green beans & shoestring fries
- Medium-rare Beef Fillet on creamy polenta, Mushroom duxelles with fresh Baby Spinach
- Lamb Ragu – Braised & Pulled Lamb in a Garlic & Tomato jus, Penne Pasta, and Parmesan
- Mediterranean lamb pot with feta and olives on risoni pasta
- Trio of Spring rolls with sweet chilli sauce – Spinach & Feta; Oxtail; Cheese bomb croquette
- Fragrant Butter chicken with Basmati Rice, Salsa & Poppadom pieces
- De-boned chicken thigh slices on chive mashed potatoes with Napoletana sauce

- PLEASE NOTE THERE WILL BE ADDITIONAL HIRING FOR BOWLS



DESSERT



Choose any option

DESSERT – BUFFET / ROAMING

Two desserts per person - please choose a variety of 4

CHOCOLATE MOUSSE / CHOCOLATE BROWNIES / CHEESECAKE WITH BERRY COULIS / BAKED CHEESECAKE WITH COULIS & FRESH FRUITS / TRADITIONAL MALVA WITH CUSTARD / PETITE MERINGUE NESTS WITH LEMON CURD AND FRESH FRUIT / PEPPERMINT CRISP TART / CRÈME BRÛLÉE / CARROT CAKE SQUARES / CHOCOLATE CAKE SQUARES / RED VELVET CAKE SQUARES / LEMON MERINGUE / TIRAMISU / MINI DOM PEDRO / MINI MILK TARTLETS / MINI MILK TART SPRING ROLLS / SEASONAL FRUIT SKEWERS WITH MINT COULIS / MACAROONS / CHEESECAKE TRUFFLES

DESSERT – PLATED

- **BAKED CHEESECAKE** WITH WHITE CHOCOLATE SHAVINGS, PASSIONFRUIT COULIS, AND A MERINGUE & ALMOND CRUMBLE
- **MERINGUE** SHARDS WITH FRESH BERRIES, LEMON CURD, SWEET CRÈME FRAICHE YOGHURT, CHANTILLY CREAM, FRESH BERRIES, BERRY COMPOTE & SORBET
- **DARK CHOCOLATE MARTINI** WITH SHAVED DARK & MILK CHOCOLATE AND A SWIRL OF CREAM
- DARK CHOCOLATE **GANACHE SHORT-CRUST TARTLET** WITH SALTED CARAMEL, ITALIAN MERINGUE & FRESH BERRIES
- **MILK TART** SPRING ROLL WITH DECONSTRUCTED MILK TART SQUARE & MILK TART MINI MILKSHAKE WITH CINNAMON DUST
- **MALVA** WITH AMARULA CUSTARD, VANILLA ICE CREAM & SHORTBREAD CRUMBS

DESSERT – STATIONS

- **Chocolate Mousse Bar**

// GUESTS CHOOSE THEIR MOUSSE & TOP IT OFF WITH THEIR FAVOURITE TOPPINGS

DECADENT DARK CHOCOLATE MOUSSE L WHITE CHOCOLATE L MILK CHOCOLATE MOUSSE

MILK CHOCOLATE CHARDS /WHISPERS / CRUSHED PEPPERMINT CRISP /BERRY COMPOTE / SALTED CARAMEL /CHANTILLY CREAM / CRUSHED OREO COOKIES / CRUSHED CHOCOLATE CHIP COOKIES / FRESH FRUITS

- **Eton Mess Bar**

// HOMEMADE PAVLOVA CUPS, WITH A VARIETY OF TOPPINGS FOR GUESTS TO CREATE THEIR SIGNATURE ETON MESS

FRESH CHANTILLY CREAM / FRESH FRUITS / TOASTED ALMONDS / MILK CHOCOLATE SHAVINGS / VANILLA CUSTARD / LEMON CURD / PASSION FRUIT COULIS / BERRY COULIS / CRUSHED OREOS

- **Pannekoek Bar**

// TRADITIONAL BAZAAR PANNEKOEK, WARM AND FRESHLY PREPARED IN FRONT OF GUESTS.

NUTELLA / FRESH FRUITS / MILK TART SPREAD / CINNAMON SUGAR / CRUSHED PEPPERMINT CRISP / CRUSHED OREOS/ MINI SMARTIES / MERINGUE SHARDS / PEANUT BRITTLE /ASTROS / CHANTILLY CREAM /CHOCOLATE SAUCE / BERRY COULIS/ LEMON CURD /MAPLE SYRUP / SALTED CARAMEL SAUCE

- **Waffle Bar**

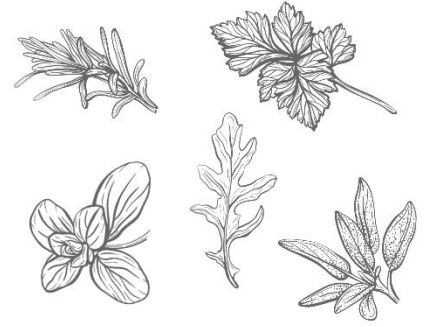
// NICE AND TOASTY WAFFLES PREPARED IN FRONT OF GUESTS WITH A VARIETY OF TOPPINGS TO CHOOSE FROM

[CHOOSE FROM THE SELECTION AT PANNEKOEK BAR]



Additional

ADD-ONS



LATE NIGHT

Served latest at 23h00

95.00 per person - RECOMMENDED TO ONLY CATER FOR 50% OF GUESTS

- Braaibroodjies - Cheese, Tomato, Onion & Good old Mrs Balls Chutney
- Cheese and tomato triangle toasties
- Shoestring fries served in cones
- Mini Boeries with caramelized onions
- Mini Beef & Cheese sliders
- Crispy chicken strips
- Margarita pizza slices
- Mini Chicken & Mushroom pot pies
- Mini Pepper Steak Pot Pies

KIDDIES

Only for 12 years and younger

100.00 per person

- Kiddies beef burger & chips
- Boerewors roll with chips
- Chicken strips & smiley potatoes
- Crumbed Fish strips with chips
- Mini Margarita pizza
- Spaghetti bolognaise



MJC
Malita Joubert Catering

2026

Additional information and FAQ's



Please note all prices mentioned are inclusive of VAT, transport & staffing

VAT registration number – 4470274343

Registration number – 2016/268911/07

What is The Booking Process?

- If we are available on the date of your event and you would like to book us, **YAY!**
- We will send you the deposit invoice to confirm our services.

DEPOSIT

- R5,000.00 booking deposit to confirm our services.
- Your deposit will be deducted from your final invoice,
- Please email proof of payment to info@malita.co.za

CANCELLATIONS POLICY

- The booking deposit is non-refundable in case of cancellation.

Then, what's next?

- We can discuss all the necessary info via email or in person.
- PLEASE NOTE – we do not do Video calls
- We usually travel on Thursdays for meetings, but please ask, and we can check our schedule.

TIMELINE

- Menu, final number of guests, and dietary requirements to be finalized 1 month before the event
- Final payment due 3 weeks before the event
- Please note that NO decrease in numbers will be accepted after the confirmation date.

Dietary requirements...

We will cater to your guests' dietary requirements to the best of our ability. Please ensure you indicate these requirements when confirming the final numbers.

- For any Special Dietary Requirements other than Vegetarian, a surcharge of **R150 per person** will be charged.

Do you cater Halaal?

Unfortunately, we are not halal certified. We are halal-friendly, which means we can purchase all our protein from a halal-certified butcher. If you require strictly halal products, you are welcome to outsource the catering.

- You are welcome to contact Rizq Catering - 078 123 1181 or info@rizqcatering.com

PRICING

- Please note that prices are subject to change without prior notice.
- Because of the unpredictable fluctuations and cost fluctuations in South Africa's economy, Malita Joubert Spyseniering [Pty] Ltd can't be held to the quoted menu price. With further price increases, we have been forced to implement these procedures. Nevertheless, we will do our best to maintain your menu price as quoted.
- Our prices are based on the current cost of food at the time and are subject to change.
- We reserve the right to change costs and prices accordingly.
- Final quotations can be submitted 6 months before the function date.

What is EXCLUDED from the price per person?

- Please note we do not supply waiters, cutlery, or crockery

SERVICE PROVIDERS

- At every celebration, we have service providers working diligently to ensure everything comes together. Please remember to add them to your final numbers for the Main Course. You are, however, welcome to book them for all the courses if you prefer
- Venue Manager, photographers, DJ, etc
- **R300.00 per service provider meal**

TASTINGS

- Yes, we do offer tastings.

Tasting information...

When?

- We offer tastings Tuesday – Thursday. The other dates during the week are reserved for events & prepping.
- **PLEASE NOTE** – We are not available for tastings in November & December

Where?

- Tastings take place at the venue

Cost?

- Cost is **R1, 500.00** per person
(minimum of 2 people, maximum of 6 per tasting)
- This includes,
5 Canapes OR Plated Starter
Plated Main Course
3 Desserts or 1 Plated Dessert
Bottled Water
- Please note – we do not offer tastings for our Canapés Stations, Buffets, or Dessert Stations.

ADDITIONAL

- We do not do **PART CATERING**, as this interferes with the integrity of our product, except in situations where we are confident that our product will not be confused with another service provider's.
- If an ingredient becomes unavailable, we reserve the right to substitute it with a suitable alternative.
- Please note that we do not offer takeaways.
- Please note our dessert buffet will be open for 2 hours - breakdown no later than 23h00
- **Minimum of 50 people during peak season**

*We look forward to working with you and
creating your unforgettable meal!*



Contact details

Maudré Joubert Viljoen



info@malita.co.za



Malita Joubert Catering



@malitajoubertcatering



084 443 1999