



TAYLAMADE CATERING MENU

FILM AND TV PRODUCTION
CATERING SERVICES



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FILM AND TV PRODUCTION BREAKFAST MENU

TAYLAMADE MEALS CATERING PACKAGES

CRAFT

MORNING SEIZE THE DAY STARTER UPPER

ASSORTED BEVERAGES AND WATER FOR CREW WITH BACK UP TO RESTOCK DURING THE DAY. VEGETABLE CRUDITE, BREAKFAST BREADS, DRIED FRUIT, VARIETY OF NUTS, ASSORTED FRUIT PLATTER AS WELL AS COFFEE & TEA SETUP

AFTERNOON REFRESH AND REVITALISE

REPLENISH ICE CHEST WITH WATER, ICED WATER WITH LEMON & MINT, CORDIALS, COFFEE & TEA REFRESHED, HUMMUS & PITA DIPPERS, VEGETABLE DIPPERS & A VARIETY OF DIPS, BREADS AND FRESH ROLLS, CHIPS & DIPS, GOURMET COOKIES & BROWNIES, CHOCOLATES, PASTA SALADS, AS WELL AS NUTS & DRIED FRUIT

THE FULL EXPERIENCE

SPOIL YOUR CAST/CREW WITH THE ATTENTION OF A FULL-SERVICE ATTENDANT. OUR EXPERIENCED CRAFT SERVICE PROFESSIONALS WILL MAINTAIN YOUR CRAFT SERVICE TABLE WITH DELECTABLE CREATIONS AND MOUTH-WATERING MENU CHOICES

ADDITIONAL IDEAS & HEALTHY FAVOURITES

SPECIAL MENU ITEMS MAY BE AVAILABLE UPON REQUEST. ASK US ABOUT THE FOLLOWING SPECIAL ORDERS:

INCLUDES MORNING SANDWICHES & AFTERNOON SNACKS

**VEGETARIAN / VEGAN / NON-DAIRY / GLUTEN FREE &
GRAB AND GO LUNCHES (RUNNING LUNCHES)**



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VARIATIONS OF MEALS

CHOICES WILL BE VARIED FOR CREW TO ENJOY AN ASSORTMENT OF ITEMS AND MEALS WHEN THERE ARE MULTIPLE SHOOT DAYS. SPECIAL REQUESTS ARE WELCOMED.

PLEASE NOTE: WE WILL ARRIVE 30-45 MINUTES PRIOR TO YOUR SERVICE TIME FOR EACH SERVICE. IF YOU HAVE ANY SPECIAL REQUESTS OR DIETARY RESTRICTIONS, PLEASE LET US KNOW 48 HOURS PRIOR TO SERVICE.

CUSTOMISATION OF MEALS

WE LOVE TO CREATE CUSTOM MENUS BASED ON YOUR PARTICULAR NEEDS AND PREFERENCES. IF YOU HAVE ANY SPECIAL REQUESTS OR DIETARY RESTRICTIONS PLEASE LET US KNOW, WE ARE HAPPY TO HELP!

OUR STAFF ARE PROFESSIONAL, WELL-DRESSED WITH FORMAL ATTIRE AND ALWAYS ENSURE TIMEOUS ARRIVAL. DEPENDING ON THE SIZE OF YOUR CREW AND THE SERVICE TYPE, WE WILL ARRIVE 30-45 MINUTES PRIOR TO YOUR SERVICE TIME FOR EACH MEAL. OUR STAFF. WILL WORK QUICKLY AND EFFICIENTLY TO ENSURE TIMELINESS AND GREAT SERVICE. IN ADDITION TO FILM BREAKFASTS AND LUNCHES WE CAN ALSO PROVIDE DROP-OFF OR FULL-SERVICE CRAFT SERVICES.

*SEAFOOD
AVAILABLE ON SPECIAL REQUEST



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MEAL SET UP

DEPENDING ON THE SIZE OF YOUR CREW AND THE SERVICE TYPE, WE WILL ARRIVE 30-45 MINUTES PRIOR TO YOUR SERVICE TIME FOR EACH MEAL. OUR STAFF WILL WORK QUICKLY AND EFFICIENTLY TO ENSURE TIMELINESS AND GREAT SERVICE. IF YOU HAVE ANY SPECIAL REQUESTS OR DIETARY RESTRICTIONS, PLEASE LET US KNOW 48 HOURS PRIOR TO SERVICE. TABLES ARE NOT INCLUDED. PLEASE NOTE, YOU WILL NEED TO PROVIDE TABLES FOR THE FOOD TO BE SET-UP ON. ALTERNATIVELY, IF NEEDED, TABLES)

TAYLAMADE FILM & TV PACKAGE PRICES

ONE (1) MEAT ENTRÉE

OR 1 VEGETARIAN: R 75.00 PER PERSON

TWO (2) MEAT ENTRÉE

OR 1 VEGETARIAN: R 85.00 PER PERSON

MEAL AND SERVICE ATTENDANTS PER HOUR: R 350.00 P/DAY

FILM BREAKFAST & LUNCH: R 155.00 PER PERSON

CRAFT STATION

(QUOTE BASED ON 12-HOUR DAY AND THREE SERVICE ATTENDANTS TO MANAGE THE STATION)

*COFFEE
BEANS- R 400.00 PER KG

*CAPPUCCINO-
SEPARATE CHARGE PER ITEM

*WATER-
SEPARATE CHARGE PER CASE



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MEAL PRICES

CRAFT: R60.00 P/P | BREAKFAST: R 75.00 P/P
LUNCH: R 85.00 P/P AND/OR DINNER: R 75.00 P/P

CUTLERY PRICES

R 35.00 PER PERSON

CRAFT AND CATERING EXTRA CHARGES

GAZEBO - R 450.00 PER GAZEBO

SERVICE ATTENDANT RATES PER HOUR DROP-OFF

STARTING AT R 450.00 PER PERSON

FULL-SERVICE STARTING AT R 350.00 PER PERSON,
PER DAY

FULL-SERVICE ATTENDANT FOR MAXIMUM OF 12-
HOUR DAY

(SEE OVERTIME CHARGE BELOW)

OVERTIME RATE: PER STAFF MEMBER, PER HOUR

- R 350.00 PER CREW MEMBER, PER HOUR, EVERY HOUR, AFTER 12 HOUR SHIFT COMPLETED
- CRAFT OVERTIME @ R5 PER CREW MEMBER AFTER 12 HOUR SHIFT COMPLETED



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BREAKFAST OPTIONS:

THE HEALTHY BUFFET

SCRAMBLED EGG WHITES, WHOLE-WHEAT TORTILLAS, CHICKEN SAUSAGE OR BACON, BREAKFAST BREADS, ASSORTED YOGURT, NUTTY CARB-CONSCIOUS GRANOLA, SEASONAL FRESH FRUIT, ORANGE JUICE, AND COFFEE & TEA SERVICE

THE CROISSANT BREAKFAST

YOUR CHOICE OF SCRAMBLED EGG AND CHEESE OR HAM CROISSANT OR A WHOLE WHEAT WRAP WITH DANISH FETA CHEESE, SCRAMBLED EGG OR TOFU AND CHERRY TOMATOES, SEASONAL FRESH FRUIT, ORANGE JUICE, COFFEE & TEA SERVICE

THE FULL BREAKFAST BUFFET

SCRAMBLED EGGS, SWEET POTATO-CORN FRITTERS, BACON OR SAUSAGE, FRENCH TOAST, BREAKFAST BREADS, MIXED FRESH BERRY OATMEAL, COCOA-DATED CINNA-BOMB FLAPJACKS, SEASONAL FRESH FRUIT, ORANGE JUICE, COFFEE & TEA SERVICE *EGG WHITES CAN BE ADDED UPON REQUEST

THE BREAKFAST BURRITOS

BEEF OR CHICKEN SAUSAGE OR VEGETARIAN SAUSAGE SERVED WITH SALSA, GRATED CHEDDAR CHEESE AND GUACAMOLE ON THE SIDE WITH SEASONAL FRESH FRUIT, ORANGE JUICE, COFFEE & TEA SERVICE

THE OMELETTE BAR

FRESH OMELETTES COOKED ON ORDER

TOPPINGS INCLUDE: CHICKEN, GROUND BEEF MINCE MEAT, KALE, SPINACH, MUSHROOMS, SPRING ONIONS, TOMATOES, ONIONS AND GRATED CHEDDAR CHEESE SERVED WITH POTATOES, BACON OR SAUSAGE, BREAKFAST BREADS, OATMEAL, SEASONAL FRESH FRUIT, ORANGE JUICE, COFFEE & TEA SERVICE

ADD-ONS + R 12.00:

AVOCADO, FETA CHEESE, OR SUN-DRIED TOMATO
CHEF ON SET REQUIRED (ADDITIONAL LABOR CHARGE)



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LUNCH MENU FOR A 7 DAY PERIOD - DAY ONE

MEAT:

TANGY TOMATO-PINEAPPLE SALSA BEEF FILLET WITH ROSEMARY AND GARLIC

CHICKEN

THAI CHICKEN CURRY WITH A COCONUT MEDITERRANEAN FUSION OF SPICES

VEGAN & VEGETARIAN

MOROCCAN ROASTED SWEET POTATO AND CHICKPEA CASSEROLE

SALADS & SIDES

- SPANISH SPICED BASMATI WHITE RICE
- TRADITIONAL GREEK SALAD WITH THE CREAMY DANISH CRUMBLLED FETA AND OLIVES
- SAUTEED ROASTED VEGETABLES: (INCLUDES: ROASTED PEPPERS, GREEN BEANS, CARROTS & OTHER SEASONAL VEGETABLES)
- FRESH ASSORTMENT OF ROLLS AND SALTED BUTTER

DESSERT

- HOMEMADE CREAMY PEPPERMINT CRISP TART WITH SALTED CARAMEL

BEVERAGE

CRAFT AND LEMONADE OR ICED TEA



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LUNCH MENU FOR A 7 DAY PERIOD - DAY TWO

MEAT:

BURSTING BOEREWORS SHAKSHUKA BAKED IN A TOMATO, BLACK BEAN CASSEROLE (SPICED GROUND BEEF SAUSAGE)

CHICKEN

SPINACH AND FETA STUFFED CHICKEN BREASTS WITH A CREAMY LEMON AND GARLIC WHITE SAUCE

VEGAN & VEGETARIAN

ROASTED TOMATO, LENTIL, SPINACH PESTO AND AUBERGINE BAKE

SALADS & SIDES

-LAYERED SWEET POTATO BOULANGÈRE

-AUTHENTIC MAKAKA

(PAP) WITH A SPICY TOMATO-BASIL RELISH, SAUTEED SPINACH AND CARAMELISED ONIONS

-TOMATO-BASIL PESTO FETTUCCINE PASTA

-FRENCH SALAD WITH AVOCADO, BABY ROSA TOMATOES AND CRUNCHY ALMONDS, WITH A CREAMY HERB DRESSING

DESSERT

-GOLDEN CINNAMON SPICED APPLE CRUMBLE WITH CREAMY VANILLA ICE-CREAM AND SUMMER BERRIES

BEVERAGE

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LUNCH MENU FOR A 7 DAY PERIOD - DAY THREE

MEAT:

KOREAN BARBECUE GROUND BEEF BULGOGI WITH THE MOST FLAVORFUL MARINADE OF RED PEPPER, GINGER AND SOY SAUCE

CHICKEN

MOROCCAN CHICKEN PESTO PARM WITH PARMESAN SHAVINGS, A SPINACH PESTO VINAIGRETTE AND A CREAMY GARLIC WHITE SAUCE

VEGAN & VEGETARIAN

AVOCADO-SPINACH PESTO PASTA WITH CHICKPEA AND SWEET POTATO FALAFELS

SALADS & SIDES

- ROASTED AND GLAZED BEETROOT, FETA, ROASTED PUMPKIN AND SUNFLOWER SEED SALAD
- ITALIAN PASTA SALAD WITH OLIVES, MOZZARELLA, THINLY SLICED SALAMI ROUNDS AND MIXED ROASTED VEGETABLES
- SPICED COUSCOUS AND ROASTED PUMPKIN SEED SALAD
- FRESH ASSORTMENT OF ROLLS AND SALTED BUTTER

DESSERT

-DECADENT CHOCOLATE AND HAZELNUT BROWNIES WITH MIXED BERRIES AND SMOTHERED IN CHOCOLATE SAUCE

BEVERAGE

CRAFT AND LEMONADE OR ICED TEA



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LUNCH MENU FOR A 7 DAY PERIOD - DAY FOUR

MEAT:

TENDER GRILLED STEAK KEBABS WITH A CHIMICHURRI SAUCE

CHICKEN

HONEY-MUSTARD CHICKEN BOWL COMPRISING CHAR-GRILLED SESAME CRUSTED CHICKEN STRIPS WITH THE CREAMIEST AMALGAM OF DRY WHITE WINE, GARLIC, MUSTARD, AND A SWEET UNDERTONE OF HONEY

VEGAN & VEGETARIAN

THAI-SATAY SWEET POTATO AND THREE-BEAN CURRY

SALADS & SIDES

- BROWN WILD RICE WITH FRESH HERBS
- ZUCCHINI & AUBERGINE RATATOUILLE WITH PARMESAN SHAVINGS
- ROCKET, AVOCADO, FRESH GREEN BEANS, ALMONDS AND GRATED PARMESAN CHEESE, WITH A LIGHT OLIVE OIL AND BALSAMIC DRESSING
- CINNAMON-SPICED ROASTED BUTTERNUT WITH A LIGHT DRIZZLE OF OLIVE OIL

DESSERT

- VERY BERRY ALMOND CREAM PIE
- ESPRESSO-CHOCOLATE PROTEIN BALLS

BEVERAGE

CRAFT AND LEMONADE OR ICED TEA



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LUNCH MENU FOR A 7 DAY PERIOD - DAY FIVE

MEAT:

CHILLI-LIME TENDERLOIN STEAK FAJITA WRAPS WITH A
CRANBERRY-BALSAMIC REDUCTION

CHICKEN

GARLIC-BASIL PESTO AND SUN-DRIED TOMATO CHICKEN THIGHS

VEGAN & VEGETARIAN

THE SMOKEY BARBECUE, GUACAMOLE AND BLACK BEAN BURGER

SALADS & SIDES

- SOFT TORTILLA WRAPS WITH A TANGY GUACAMOLE, TOMATO-SALSA AND DECADENT SOUR CREAM
- TUSCAN BUTTERED GNOCCHI BAKE WITH MOZZARELLA CHEESE AND BABY TOMATOES
- FRESH MEDITERRANEAN TABBOULEH SALAD WITH BULGAR WHEAT AND A LEMON-OLIVE OIL AND GARLIC DRESSING
- CRISPY GARLIC ROASTED POTATO WEDGES DRIZZLED WITH OLIVE OIL

DESSERT

- DECADENT ESPRESSO CHOCOLATE CHEESECAKE

BEVERAGE

CRAFT AND LEMONADE OR ICED TEA



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LUNCH MENU FOR A 7 DAY PERIOD - DAY SIX

MEAT:

FLAVORFUL BEEF STEW WITH A ROBUST RED WINE SAUCE

CHICKEN

CRISPY, CREAMY CHICKEN CORDON BLEU WITH PARMESAN
CHEESE

VEGAN & VEGETARIAN

LENTIL AND BUTTERNUT FALAFALS POCKETS WITH BURST TOMATO
PASTA AND ROASTED PUMPKIN SEEDS

SALADS & SIDES

- PAPAYA AND AVOCADO SALAD WITH CARAMELISED MIXED NUTS,
AND AN OLIVE OIL AND
BALSAMIC VINEGAR REDUCTION
- TUSCAN BUTTERED GNOCCHI BAKE WITH MOZZARELLA CHEESE
AND BABY TOMATOES
- FRESH MEDITERRANEAN TABBOULEH SALAD WITH BULGAR WHEAT
AND A LEMON-OLIVE OIL AND
GARLIC DRESSING
- CREAMY GARLIC AND BUTTERMILK MASHED POTATOES

DESSERT

- LEMON COCONUT MACAROONS
- CHEESE PLATTER WITH SWEET MELON AND SAVOURY BISCUITS

BEVERAGE

CRAFT AND LEMONADE OR ICED TEA



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LUNCH MENU FOR A 7 DAY PERIOD - DAY SEVEN

MEAT:

GARLIC AND OREGANO SPICED LAMB CHOPS

CHICKEN

MOROCCAN DATED CHICKEN WITH CINNAMON, OLIVES AND MIXED SEASONAL VEGETABLES

VEGAN & VEGETARIAN

CRISPY MAPLE-SOY GLAZE TOFU AND ROASTED VEGETABLES SKEWERS

SALADS & SIDES

- THAI-GREEN STIR-FRIED CRISPY PAP
- SOFT TORTILLA WRAPS WITH A TANGY GUACAMOLE, TOMATO-SALSA AND DECADENT SOUR CREAM
- MISO SESAME BUDDHA BOWL SALAD WITH WILD BROWN RICE, ROASTED BUTTERNUT, CORN, SPINACH, OREGANO, CUCUMBER, BEETROOT, SUNFLOWER SEEDS AND AN EDGY MISO SESAME GINGER DRESSING
- MOROCCAN SPICED COUSCOUS WITH QUINOA AND ROASTED MEDITERRANEAN VEGETABLES.

DESSERT

- COOKIE CRUSTED CHOCOLATE LASAGNE WITH WHIPPED CREAM

BEVERAGE

CRAFT AND LEMONADE OR ICED TEA