SABLE

CHEFS

Mediterranean

FIVE STARTERS · FIVE MAINS · FIVE DESSERTS



PRIVATE DINING · CAPE TOWN

BY THE VELVET EFFECT

HOW THE EVENING WORKS

One dish per course, yours to pick.

Olive oil, lemon, char and herbs. Levantine spice against Greek and Italian plainness. Most of it comes off a grill or out of a hot oven, which makes it one of the easier menus to run in a house that was not built for cooking.

The plates below are what this cuisine can do. You choose one dish per course for your table - one menu, every plate out of a home kitchen hot and together, and we buy exactly what gets eaten. Vegetarians, vegans and anyone with an allergy are served their own version of the same dishes, counted in from the start - never handed a plate with something taken off it. Tell us at booking.

Every dinner starts with five canapés — the chef's choice on the day. The chef decides them on the morning, off whatever is best that day, so no two dinners get the same welcome.



BY THE VELVET EFFECT

COURSE 01

Starters

Pick one of these five for the table.

Mezze Board VEG

Hummus · baba ganoush · whipped feta · labneh · warm flatbread

Burrata VEG

Heirloom tomato · basil · aged balsamic · olive oil

Grilled Halloumi VEG

Watermelon · mint · chilli honey · sumac

Lamb Kofta LAMB

Tzatziki · sumac onion · pomegranate · flatbread

Octopus a la Plancha SEAFOOD

Smoked potato · olive · oregano · lemon

COURSE 02

Mains

Pick one of these five for the table.

Whole Baked Sea Bream FISH

Lemon · fennel · olive · confit tomato

Slow-Roast Lamb Shoulder LAMB

Freekeh · pomegranate · yoghurt · mint

Chicken Shawarma CHICKEN

Flatbread · pickled turnip · tahini · sumac

Moussaka BEEF

Brinjal · spiced beef · béchamel · aged cheese

Grilled Prawns & Orzo SEAFOOD

Tomato · feta · dill · fennel · lemon

COURSE 03

Desserts

Pick one of these five for the table.

Galaktoboureko DESSERT

Semolina custard · filo · orange blossom syrup

Greek Yoghurt Panna Cotta DESSERT

Honey · thyme · oat crumble

Loukoumades DESSERT

Honey doughnuts · cinnamon · orange zest

Kunefe DESSERT

Shredded pastry · stretched cheese · lemon syrup

Lemon & Olive Oil Semifreddo DESSERT

Honeycomb · basil · sea salt

THE NIGHT, PRICED

Mediterranean

R795

A HEAD · FOOD · INCL VAT

CHEF AND CREW		PER DINNER · INCL VAT
6 to 10 guests	1 signature chef + 1 junior chef	R3 950
11 to 20 guests	1 signature chef + 2 junior chefs	R5 500
21 to 30 guests	1 signature chef + 3 junior chefs + 1 waiter	R8 850
31 to 45 guests	1 signature chef + 4 junior chefs + 2 waiters	R12 700

TRAVEL		FROM EPPING
0 to 10 km		Included
10 to 30 km	1 to 3 crew	R2 000
10 to 30 km	4 crew or more	R2 750
30 to 50 km	1 to 3 crew	R2 750
30 to 50 km	4 crew or more	R3 500
Over 50 km		Quoted

Prices include VAT and cover prep at our kitchen, cooking, service and the clean-up.

A dinner runs up to 7 hours door to door (5 for the smaller ones): about two hours to prep in your kitchen, three to four hours at the table depending on the numbers, and an hour to clean up. If an evening goes longer we agree it with you before we carry on, never afterwards.

BEFORE THE NIGHT

The small print.

Service time	6 to 10 guests: up to 5 hours from the moment we arrive to the moment we leave. Prep in your kitchen, the dinner itself, and the clean-up.
Service time	11 to 45 guests: up to 7 hours door to door. Allow about two hours for us to prep in your kitchen and an hour to clean up, which leaves three to four hours at the table depending on the numbers.
Running late	An evening that runs past its hours is agreed with you on the night, before we carry on - never billed as a surprise afterwards. Overtime is R700 an hour for the signature chef and R400 an hour for each junior chef, VAT included.
Your kitchen	Up to 30 guests a normal home kitchen is fine. From 31 guests we need a proper kitchen to work in: a full-size oven, a hob with four plates or more, and fridge space for the night. Tell us what you have and send a photo; we would rather know two weeks before than on the night.
Final numbers	We need the guest count, the allergies and any dietaries seven days before the dinner. After that we have bought the food, so later changes we will do our best with but cannot promise.
Holding the date	A 50% deposit confirms the booking. The balance is due on the terms printed on your invoice.
Good to know	The lamb shoulder is a six-hour roast. It starts in Epping and finishes in your oven, so we need that oven for the last hour. The mezze board and the lamb shoulder go to the middle of the table and are carved in front of you. Kunefe has to be eaten hot. It goes in when the mains are cleared.
What we bring	We bring our own pans, pots, knives, boards and plating kit for this menu. We use your hob, your oven, your sink and your counters. If something is missing we would rather find that out from a photo two weeks before than at half past six on the night.

Sable Chefs is a division of The Velvet Effect (Pty) Ltd. Quotes and invoices come from The Velvet Effect. Prices include VAT.



Your table. Our chefs. One evening.

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