



Lacuccina
food made with love

Josephine Mill

Events!

**CATERING
WEDDINGS
PRIVATE
CORPORATE
OFF-SITE**

**CONTACT US FOR A
QUOTE**



Josephine Mill
13 Boundary Road, Newlands



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**SERIOUS ABOUT MAKING PEOPLE
HAPPY THROUGH FOOD!**

**WHOLESOME, DELICIOUS,
FLAVOUR FILLED EXPERIENCES**



WHO WE ARE

We pride ourselves in offering catering for a wide range of culinary experiences.

We provide high-quality cuisine and coordination for launches, conferences and a any type of celebration.

We offer tailor made packages, to suit both the dietary requirements & budgets, all the while, delivering delicious, memorable meals.

Our services include event planning & staffing solutions, personalized, bespoke & themed to suit our clients individual style.

From Mediterranean to Thai cuisine, our world-class chefs can cook anything you can think of.

WHAT'S ON OFFER

Weddings & Engagements

Birthday Celebrations for all ages

Anniversaries

Corporate Events & Teambuilding

Conference packages

Private off & on site customized events

TERMS & CONDITIONS

- Venue charge of R1500 - this includes planning, crockery & cutlery, décor set up for the event for up to 50pax.
- All décor charges will be billed to the client, and a budget is advised.
- Minimum spend of R10K after hours.
- Additional hiring costs for over 50 pax, or items not provided will be directly billed by the hiring company – any breakages incurred will be for the client's cost
- Staff members are charged for individually at R300 per member up until 11pm + 10% Tip on Food.
- Specialized bars can be provided
- Corkage for Wine/Bubbles - R50 per bottle
- Confirmation of numbers 48 hrs in advance
- 50% Deposit is required upfront to secure booking – balance is due on the day of the event. Bar tab is to be settled on the night.
- NO TAKEAWAYS



TABLE-TOP FEAST “A CELEBRATION FOR SHARING”

R395 per person + 10% Service
(8 pax Minimum)

CANAPÉ PLATTER

Thai Veg Spring Rolls, Salmon Blini's, Italian
Meatballs

MAINS PLATTER

Choice of Lamb, Rump, Sirloin or Ribeye
Roast Baby Potatoes & Veg with Feta
Strawberry & Camembert Salad
Caesar Salad

CUPCAKE & BROWNIE PLATTER

CANAPÉS & COCKTAILSMENU

R325 per person Set Menu +
10% Service

CANAPÉS

Thai Spring Rolls
Babotie Parcels
Sesame Seed Goujons
Thai Chicken Satay kebabs
Sweetcorn, Butternut & Beetroot Fritters
Spanokopita

BOWLS

Shri - Lanken Curry with fragrant rice
Crack-Chicken with Egg Noodles



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VIP - MENU

R525 per person Set Menu +
10% Service
Includes a Welcome Drink

CANAPÉS

Fillet Beef & Grans Mustard Smoked
Salmon & Cream Fraiche blini
Coconut encrusted prawns with a sweet
chilli dipping sauce
Thai Chicken Satay kebabs

BOWLS

Salmon Pomodoro Pasta Bowls Thai Green
Chicken Curry with fragrant(jasmine) rice
Beef Short Rib with Basmati Rice

DESSERTS

Selection of mini bites cakes
Dark Chocolate Tartlets
Lemon Meringue
Cheesecakes
Choc Brownies

**Choose from one of our menu's or
speak to us to design one that
suits your needs...**

HARVEST TABLE MENU

R355 per person Set Menu + 10%
Service

SALADS

Greens Galore Salad
Roasted butternut, rocket & bacon salad
with honey & mustard dressing & toasted
almonds
Greek Salad

MAINS

Calamari, served with a crème fraiche &
chive dip
Chicken, mushroom & rosemary pie
Slow roasted Beef Sirloin
Potato gratin
Roasted Sweet potato
Chickpea spinach curry
Thai chicken curry
Basmati rice
Balsamic roast vegetables
Stuffed butternut with leeks & blue cheese

ADDITIONAL CANAPÉS - R100 p.person

Crack Chicken kebabs
Salmon Blinis
Bobotie Parcels
Bruccetta, pesto & roasted cherry tomatoes
Caprese Kebabs
Veg Springrolls with dipping sauce