



Food tasting protocol and guidelines

A food tasting can be done on request of the client for **two guests only**. The tasting fee of R1000 Excluding VAT is payable via EFT. Please note that a food tasting is not compulsory

The food tasting serves as an opportunity for our clients to see our style of food as well as to taste and make changes to their chosen menu.

Two Chefs will prepare the following for menu tastings of a plated menu:
The tasting will depend on the client's menu choices

- 4 x Canapé items
- 2 x Starters – sample plates
- 2 x Main courses – sample plates
- 1 x plated dessert or 3 x canapé desserts

Two Chefs will prepare the following for menu tastings of a Buffet to table menu:

- 4 x canapé items
- 1 x starter
- 2 x meats and 3 side dishes
- 1 x plated dessert or 3 x canapé desserts

Please note:

Certain items or ingredients may not be available when the food tasting occurs due to seasonality or availability. Two Chefs will make their best effort to substitute these ingredients so that the dishes being tasted are as close to the originals as possible.

Times – Due to the nature of our business, Two Chefs are only able to schedule tastings during the following times at Mulderbosch Vineyards tasting room: Tuesdays to Thursdays between 11h00 and 14h00 (**when available**)

Please note that we do not do tastings after hours, on weekends or at a private residence

TWO CHEFS™

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