

Catering Report 17th April 2025

A catering Meeting was held on the 10th April 2025 in the boardroom

PRESENT

Paul Selby (PS)

Kim Whitworth (KW)

Ruth Reichlin (RR)

Alan Gander (AG)

Servest Representatives: Jamie, Mieshkah.

1. Issues discussed:

- The new oven has been installed and is now in use, this is a welcome addition to the kitchen.
- The meal service in the Bistro has improved, however, Sunday lunch service is affected when the Bistro is full. Servest have undertaken to provide additional training for the waitstaff where necessary.
- The Ceasar chicken and the Tuna salad Nicoise were a welcome addition to the menu.
- The same cooks are on duty during the week with different staff on the weekend. This should lead to more consistent meals. All food is tasted by the kitchen supervisor before service.
- The consistency of the portion sizes remains an issue, the kitchen supervisor to check during service.
- Menu holders have been ordered for the tables, this will enable the breakfast menu to be available for each table and the display of any special offerings.
- Scones and cream are available on Wednesdays. The scones sold out quickly, a booking sheet will be provided for those residents who wish to preorder.

2. UPCOMING FUNCTIONS AND EVENTS

Good Friday: Hot cross buns and pickled fish.

- **Easter Sunday:** Spit braai and Easter eggs.
- **First Weekend of April:** Lamb for Sunday lunch.
- **April:** Darling Cellars event; no social dinner (to resume in May).
- **May:** Mother's Day, ladies' and men's breakfasts.
- **June:** Father's Day.

- **July:** Christmas in July.
- **Ongoing:** Pub BYO with small platters available from the Bistro.