

celebrate life's special moments
at
PAPAZ

At Papaz Events, we create elegant, stress-free celebrations where every detail is taken care of for you:

Catering

Table Décor

Flowers

Setup & Breakdown

Cleaning

We make it easy for you to focus on what matters most -
making **memories** with the people you love.

Baby Showers, Kitchen Teas, Birthdays, Gender Reveals, Intimate Weddings, Corporate Events

STEPS TO BOOK



1 ENQUIRE ABOUT AVAILABILITY

Booking system coming soon!

For now, all enquiries and bookings are handled via email.

Send your date, timeslot (09:00 - 12:00 or 14:00 - 17:00) and estimate guest count.

Before paying your deposit, please double-check availability.



2 DEPOSIT

R1500 deposit required - deducted from your final invoice amount.

In case of cancellation: deposit is non-refundable.

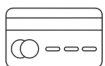
We operate on a first-come, first-served basis, and your booking will only be secured once we receive your deposit.



3 PROOF OF PAYMENT AND BOOKING SHEET

Send proof of payment to papaz@bunchesforafrica.com

Send your booking form within 3 days of paying deposit.



4 FINAL DETAILS & PAYMENT

9 Days Prior to the event.

Final Details: Guest Count, Meals, Drinks, Decor Selection.

Full and Final payment: All meals, drinks, and optional extras must be paid.

Unfortunately, no late payments accepted.

CONSULTATIONS

A 30 minute consultation can be scheduled no more than 3 weeks prior to the event.

VIEWINGS

You're more than welcome to pop in to view the venue. One of our dedicated staff will gladly show you around.

COMMUNICATION

Our Events Administration Office operates remotely. To ensure prompt and efficient assistance, all event enquiries and communication should be directed via email.

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HOW IT WORKS

1. ALL-INCLUSIVE PER-PERSON PRICE

Why is Papaz different?

- Selected Meal Option
- Décor included (Underplates, Napkins, Runners, Glassware from our selection)
- Fresh Flowers for the table included
- Water Jugs included
- Setup & Cleaning included
- Waiter Gratuity Fee included (additional waiter required for 40+ guests - R450)

2. WHEN IS VENUE HIRE COMPLIMENTARY

You pay absolutely no venue hire fee as long as your event meets the minimum guest requirement for your selected venue!

(Bookings below the minimum are simply subject to a standard venue surcharge).
Please see page 2 for venue requirements.

3. HOW TO SECURE YOUR DATE

- Coming soon: A convenient online portal for all your future bookings!
- For now, Email us at papaz@bunchesforafrica.com to enquire about availability.
- Pay the Deposit: A R1,500 non-refundable deposit secures your booking (this amount is directly deducted from your final invoice)

4. FINAL PAYMENT & DETAILS

Final guest count, details as well as the remaining balance for the event is due 9 days prior.

TIMESLOTS

Saturdays:

09:00 - 12:00 and 14:00 - 17:00

Additional hour to your timeslot: R1800 (needs to be arranged in advance)

Sundays:

Closed.

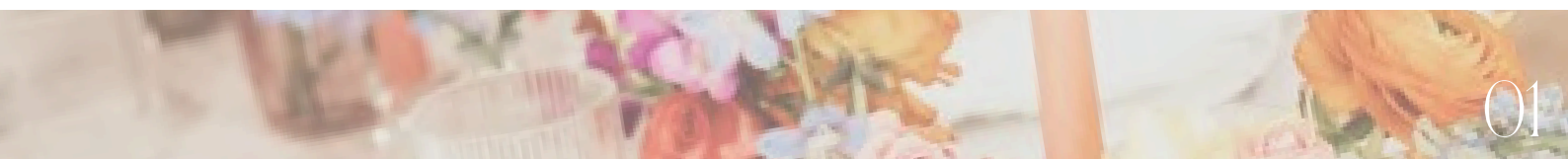
Afterhour Events on Saturdays:

R6000 venue fee for 3 hours - 19:00 and 22:00 (minimum of 40 guests).

Weekdays (excl. Public Holidays):

More Flexibility with Timeslots between 09:00 and 16:00 (no venue fee).

Venue Minimum Guests Flexibility with no surcharge.



VENUES

Each venue has a minimum guest requirement for complimentary venue hire. Bookings below the minimum will be charged the fee mentioned below each venue.

GROUND FLOOR



Garden

22 - 40 Guests

Less than 22 guests: R1500 Venue Surcharge

- Covered venue with canvas exterior blinds.
- Separated from bistro customers by a movable partition.
- Wheelchair Friendly
- Semi-outdoor: temperatures may vary with seasons.
- Heaters provided during winter.



Sunroom

15 - 30 Guests

Less than 15 guests: R1500 Venue Surcharge

- Only available for afternoon slots.
- Guests accessing the Garden venue may occasionally pass by the venue.
- Wheelchair Friendly
- Air-conditioned for year-round comfort.
- Restrooms conveniently located at the back of venue.

TOP FLOOR

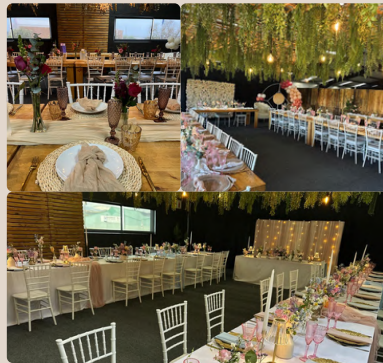


Upper Room

23 - 40 Guests

Less than 23 guests: R1500 Venue Surcharge

- Private venue
- Stair access only. Our team is happy to assist guests.
- Air-conditioned.

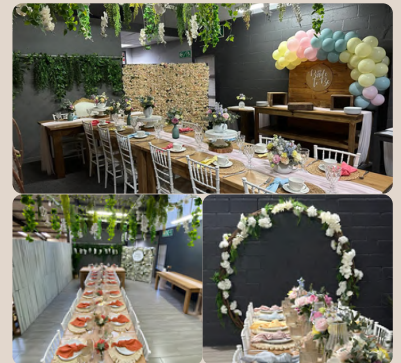


Fynbos

30 - 90 Guests

Less than 30 guests: R1500 Venue Surcharge

- Private venue
- Stair access only. Our team is happy to assist guests.
- Our largest venue - plenty of space for larger celebrations



Orchid

15 - 22 Guests

Less than 15 guests: R1500 Venue Surcharge

- Private venue
- Stair access only. Our team is happy to assist guests.
- Perfect for intimate celebrations



Dahlia venue:

8 - 16 Guests

PHOTOS COMING SOON.

Less than 8 guests: R1000 Venue Surcharge

Private/Semi-Private venue

Stair access only. Our team is happy to assist guests.



MEAL OPTIONS

One Meal Option Per Event Only.

Included
in the Price Per Person for the Meal Option:

Your Selected Meal
Table Décor, including Underplates, Glassware, Napkins, and Table Runners
Fresh Flowers for Tables
Venue Setup & Breakdown
Gratuuity Fee (additional waiter required for 40+ guests - R450)



Breakfast Table - R290 per person

One of each item provided per guest.

Fresh Seasonal Fruit Bowls
Mini Croissants
Cheese & Herb Savoury Muffins
Chicken Mayo Bruschetta
Mini Spinach & Feta Quiches
A Selection of Cheeses, Jams, Ham & Spread
Freshly Baked Scones
Mini Flapjack Stacks
Mini Lemon Meringues

Classic Breakfast - R230 per person

Fresh seasonal fruit bowl.

Scrambled eggs, bacon, two mini cheese grillers, a hash brown, and sautéed mushrooms, served with toasted bread, butter and jam.

Harvest Table - R305 per person

One of each item provided per guest.

Charcuterie Board & Fresh Seasonal Fruit Bowls
Beef Meatball Skewers with Tomato & Basil
Vegetable Spring Rolls
Mini Vetkoek with Mince
Chicken Mayo Bruschetta
Mini Heart-Shaped Waffles with Syrup
Chocolate Éclairs
Mini Baked Cheesecakes

Mini High Tea - R240 per person

One of each item provided per guest. Served on three-tier stands. Each stand caters for 3–4 guests.

Chicken Mayo Bruschetta
Spring Rolls
Cocktail Chicken Pies
Beef Rissoles
Chocolate Éclairs
Mini Milk Tarts
Mini Lemon Meringue

Burger & Chips - R240 per person

Burger served with fries and onion rings.

Chicken or Beef Patty (must have the quantities of each 9 days prior to event).
Finished with a Chocolate Éclair.

Exclusive High Tea - R295 per person

One of each item provided per guest. Served on three-tier stands. Each stand caters for 3-4 guests.

Cucumber & Cream Cheese Tea Sandwiches
Mini Burgers
Mini Vetkoek with Mince
Chicken Mayo Bruschetta
Mini Quiches
Mini Scones served with Jam & Fresh Cream
Chocolate Éclairs
Mini Baked Cheesecakes
Petit Red Velvet Cakes
Mini Lemon Meringues

Chicken Pot Pie - R250 per person

Please note: A minimum of 15 guests is required for this meal option.

Chicken pot pie served with golden chips and a fresh Greek side salad.
Finished with a mini milk tart and mini lemon meringue.

Boerekos - R425 per person

Appetiser

3 Spring Rolls served with Sweet Chilli Sauce

Main Course

Roast Beef & Creamy Chicken Pie served with Roasted Seasonal Vegetables, Sweetened Pumpkin
Savoury Rice, Roasted Potatoes

Dessert

Warm Malva Pudding served with Homemade Custard



KIDDIES MEALS

(12 years and younger)

Kiddies Milkshake or Juice included.

Kiddies Beef Burger & Chips - R130
Kiddies Margarita Pizza - R115
Kiddies Chicken Strips & Chips - R115

NON-DINING GUEST FEE – R120 PER PERSON

A décor and service fee applies to guests who are attending the event but are not eating.
Limited to 3 guests per event and not available when booking a Breakfast Table, Harvest Table or High Tea meal option.

Special Dietary Requirements

Notify us 9 days prior, as we cannot accommodate dietary changes on the day of the event.

HALAAL

Papaz Bistro is not Halaal certified.

While selected menu items are sourced from Halaal-certified suppliers, all food is plated in our kitchen.

Halaal-Friendly Mini High Tea - R270 per person:

Chicken Samosa, Chicken Rissolo, Spring Roll, Mini Chicken Pie, Mini Swiss Roll, Mini Lamington

GLUTEN FREE / LACTOSE FREE / VEGETARIAN / VEGAN

Please enquire for options.

OPTIONAL MEAL ADD-ONS

Savoury

R15 each (minimum 15 each)

- Cocktail Chicken Mayo Pita
- Beef Meatball Skewer with Tomato & Basil
- Mini Croissant
- Pizza Wheels
- Cocktail Chicken Pie
- Spring Roll
- Beef Rissolo
- Mini Vetkoek with Mince
- Cheese & Herb Savoury Muffin

R22 each (minimum 15 each)

- Mini Beef Burger

Sharing Platters Add-On

Chicken Strip Platter – R220 (Serves approximately 10 guests)

Charcuterie Board – R840 (Serves up to 14 guests)

Sweet

R20 each (minimum 15 each)

- Mini Milk Tart
- Mini Lemon Meringue
- Chocolate Éclair
- Classic Chocolate/Vanilla Cupcakes
- Mini Baked Cheesecake

R30 each (minimum 15 each)

- Petit Carrot Cake
- Petit Red Velvet Cake
- Mini Tiramisu Cup
- Mini Peppermint Crisp Cup



Mini Tiramisu Cups



Petit Red Velvet/
Carrot Cakes



Mini Baked Cheesecakes



Mini Milk Tart

CAKE

Classic Celebration Cake – R360

22 cm | Two Layers (Chocolate / Carrot)

Includes Fresh flowers to match your event colour scheme and a cake topper.

Naked Celebration Cake – R750

20 cm | Three Layers (Chocolate / Vanilla / Carrot)

Includes Fresh flowers for cake decoration in your colour scheme & cake topper

Bringing Your Own Cake or Cupcakes?

Cake for Consumption – R250

A once-off cakeage fee, including cake stand, cake plates, cake lifter.

Cake for Display Only – R80

Includes the use of a cake stand.

Own Cupcakes for Consumption - R6 each



Classic Cake (Carrot)



Naked Cake

BEVERAGES & REFRESHMENTS

The drinks below must be pre-ordered alongside your final event details 9 days prior to the event.
Guests can order additional drinks from the normal menu on the day.

Coffee & Tea Station – R690

Coffee Urn (serves 30 cups) and Bottomless Tea. Milk and Sugar included.

Juice Jug – R85

Serves approximately 5 glasses.

Flavours: Apple / Mixed Fruit / Berry / Orange

Homemade Iced Tea Jug – R75

Serves approximately 5 glasses.

Juice Canister – R380

Serves approximately 20 glasses.

Apple | Mixed Fruit | Berry | Orange

Non-Alcoholic JC le Roux Sparkling Wine – R170

Le Domaine | La Fleurette

Alcoholic JC Le Roux Sparkling Wine – R170

Le Domaine | La Fleurette | Sauvignon Blanc

Alcoholic Mimosa Bar – R790

Serves approximately 25 guests

3 x 1L Fruit Juices (Mixed Fruit, Berry & Orange)

2 x JC Le Roux Sparkling Wines (Le Domaine & La Fleurette)

3 Bowls of Fresh Seasonal Fruit

Non-Alcoholic Mimosa Bar – R790

Serves approximately 25 guests

3 x 1L Fruit Juices (Mixed Fruit, Berry & Orange)

2 x Non-Alcoholic Sparkling Wines (Le Domaine & La Fleurette)

3 Bowls of Fresh Seasonal Fruit

Corkage Fee – R50 per bottle

A corkage fee applies to wine and sparkling wine only. All other drinks must be purchased from the bistro.

Ordering Drinks on the Day

Guests are welcome to order beverages directly from the bistro menu during the event. Any drinks ordered will be billed to guests individually unless otherwise arranged with the waiter.

OPTIONAL EXTRAS

Balloon Garlands

Price of Balloon Garland Includes:

Balloon Garland, Setup, Standard Sign from our collection, and an Elegant Chair.

1 - Standard Arch: R290

2 - Half Moon: R490

3 - Full Arch: R490



OTHER ADD-ONS

Details

Fresh Flower Crown - R290

Balloon Baby Boxes - R190

White Tablecloths - R70 each

Dinner Candles - R20 each

Easel Hire - R50

The Flower Crown, Balloon Baby Boxes, and Dinner Candles will be customized to match your chosen colour scheme.



Audio & Visual

Speaker Rental - R200

Large TV Screen Rental - R300 (for slideshows or presentations)

Thank You Gifts

Thank You Cupcakes with Tag - R35 each
Own Thank You Gifts Permitted at no cost.





MEET THE TEAM

Julia Trent –

Bookings & Events Trainee Manager

Remotely

Handles enquiries, emails, bookings, invoicing, event planning, quotations and administration



Deidré van der Merwe –

Bookings & Events Manager

Remotely

Handles enquiries, emails, bookings, invoicing, event planning, quotations and administration - remotely.



Michelle Louw –

Venue & Events Coordinator

On-site

Handles venue viewings, consultations, décor setup and event coordination.



We can't wait to serve you

