



- Facility Management Catering
 - Gourmet Catering
 - Private Chefs
- Consulting Services

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WORDS FROM THE DIRECTOR

The success of any business can be attributed to the motivation of the employees. From the point of recruitment to retention, a company's profitability can be attributed to hard working and happily dedicated employees.

There's a saying that goes

"Teach your employees thoroughly so that they can leave and start their own businesses but also treat them so well that they won't have to."

Here at At Your Service Foods, we invest in people and their wellbeing. We always want to start and finish a project with the same team. Most quality improvements come via simplification of design, layout and proper presentation.

I motivate being the kind of leader that I too would be able to follow. With the continuing uncertainty of the market, we continue to excel in providing excellent hospitality, ensuring our clients receive real value and benefit from our expertise and experience.

- Clifford Thwala, Managing Director



INTRODUCTION

Mandliff Distribution services T/A At Your Service Foods sets itself to be one of the leading hospitality businesses in Southern Africa. The company is registered with CIPC (2005/005541/23) and CSD (MAAA0122429). It is VAT registered (4900227176).

MISSION STATEMENT

At Your Service Foods has succeeded in developing and maintaining a good reputation for providing first-class, quality foods and hospitality services in both the public and private sectors at competitive prices.

We take great pride in our work and our projects have become assets to both our communities and our clients. Our uncompromising commitment to perfection in food design, events, public and private catering is reflected in the upscale weddings, parties and events which we have been involved in. Most importantly, we are successful at maintaining positive, ongoing relationships with our clients.

VISION

We aim to be South Africa's premier catering and hospitality organisation by achieving extraordinary results for our clients, building rewarding careers for our people, and earning a fair return on the value we deliver.





PHILOSOPHY

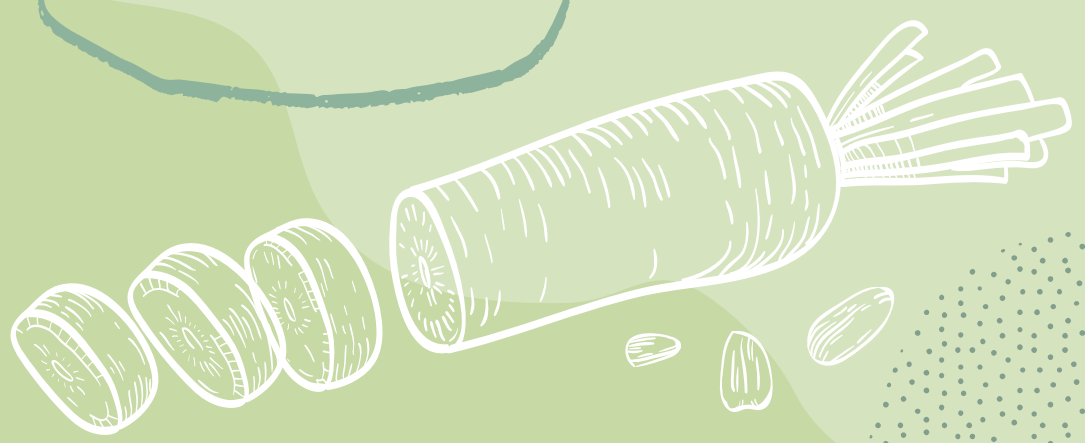
For the past 17 years, Mancliff T Distribution service T/A 'At Your Service Foods has work hard to be one of the Most respected hospitality and catering companies in KZN Midlands. We have proven repeatedly to our clients that we can manage large projects such as ST Charles College camps since 2019, VIP government catering departments, consult in Hotel and now Main cater at Ambergldes retirement village. We also cater to all dietary types, including kosher, halaal, vegetarian and vegan.

Our philosophy is about improving quality while working with local suppliers to sauce the best available ingredients, negotiate fair rates, and avoid wastage. This is only reason we manage to achieve 20% cost cutting at both Thistle Hotel PMB and ambergldes Our Tried and tested systems ensure we maintain consistency and good reputation. "excellency is not an act but a Habit " Our continuously training and development in crucial areas such HOS, Food safety ,food quality and recipe development ensures we always strive for excellency.



PROJECT IMPLEMENTATION

Catering and Hospitality is the trickiest business to operate in. It requires outstanding knowledge and immense people skills. Expertise's management team, led by founder and Managing Director SC Thwala, is a mastermind when it comes to the project organisation. He adopts a hands-on approach in every project no matter how big or small.



EMPLOYEES

All our employees are equipped with core skillsets before deployment. They undergo intensive, customised training before being assigned a project.

MANAGEMENT & OWNERSHIP

At Your Service Foods is managed and directed by Sbonga Clifford Thwala, a qualified Chef who has been in the hospitality business for more than 15 years.



REFERENCES & CLIENT LIST

JACKIE CAMERON SCHOOL OF FOOD AND WINE

Jackie Cameron - 072 241 8421
Relationship: Teacher and Mentor
241 Old Howick Road , Hilton, 3200

KERRISTON COUNTRY HOUSE

Lindsey Slater - 082 440 9092
Client and owner of Kerriston Country house
Nottingham Road, Mount West Road, Mount West, Mooi River, 3300
Type of work done: Consulting, fine dining, and wedding catering up to 100 people.

MOUNT THINTWA LODGE

Charmaine Flokhardt - 083 7105153
Geluksburg, Bergville, 3377
Client and owner of Mount Thintwa Lodge
Type of work done: Local and International school camps catering for up to 120 pupils

AGRIBUSINESS AGENCY

8B Cascades office Park
5 Cascade Crescent, Montrose, PMB, 3201
Type of work done: VIPs office catering

CATHEDRAL PEAK WINE ESTATE

Nokukhanya Nxumalo - 036 488 1857
P O Box 345, Winterton, 3340
Type of work done: Weddings and corporate catering for up to 150 people

THISTLE HOTEL

Lindy Truter - 033 342 4204
30 Boshoff Street, PMB, 3201
Type of work done: Consulting and catering

INGWAVUMA SAPS

035 591 0000
18 Baxter Street, Ingwavuma, 3968
Type of work done: facilities management catering for trial awaiting prisoners

BY WORD OF MOUTH

Karen Short - 011 553 7600/ 087 985 2422
5 Gemini Street, Linbro Business Park, Sandton

THE GROVES VENUE

Kate Bain - 0713640173
033 2666218 | 0722374021

AMBERGLADES

Kaylee Boysens - 033 307 0900
Village coordinator amberglades





REVIEWS

"Cliff, we just wanted to thank you again for the most incredible catering for our wedding weekend. We honestly could not have asked for better. Everything was perfect and we are so grateful to you and your team."

- Tiffany Jade, Dec 2021



"I just wanted to say thank you so much for the most amazing food last night, your patience with me in the run up to the wedding and just all-round fantastic service!! Everyone was raving about the food! We really appreciate it!"

- Genevieve Quintal, Sept 2021, Cathedral Peak Wine Estate

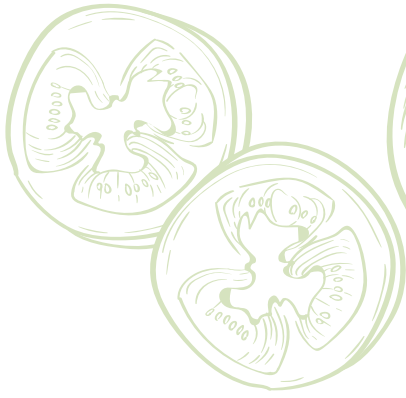
"Thank you once again for making it so special"

- Tanya Pietersen, October 2021, Kerriston Country House



"Thank you so much for the excellent service you provided for my 40th birthday celebrations. Your food was exceptional, you truly made us all feel like we were dining at a gourmet restaurant. I really appreciate your friendly service and professional manner and will definitely recommend you to others in need of similar service. "

- Astrid Marthinsen, 2020, Thinthwa Lodge



"Thanks to you we got the chance to relax and catch up and not worry about a thing. The canapes were incredible and the balance of flavours and attention to detail were first class. The main was the best fillet any of us have ever eaten. You made Michelin star restaurants pale in significance. Serious perfection and you could see the time and care you took in the kitchen with every little detail.

All the flavors were bang on! People need to have you in their lives, and they need to experience your talent! We loved your chocolate brownies. We couldn't get enough! Nobody can stop talking about the best pizzas they have ever had... your bases are insane, and the home-made sauce is delish. I wish that all of our guests who stay with us at Kerriston could get the opportunity to meet you and have you spoil them with your food. We are beyond impressed, and I can't thank you enough!"

- Lindsey Slater, 2020, Kerriston Country house



WEDDING MENU

We are a professional catering business with years of experience so we cater for all your needs.



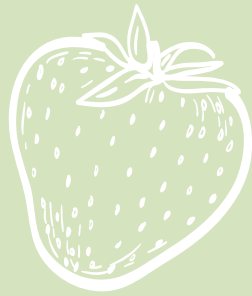
CANAPÉS OPTION

- Potato rosti with beef fillet, humus, and caramelised onion
- Barbecue chicken tacos with avocado salsa
- Wild mushroom risotto pop served spiked into a pipette with sage cream
- Vol-au-vent topped with curried chicken and peach pâté
- Peppered short bread topped with parmesan mouse and red pepper marmalade
- Mini cruet topped with beef fillet, blue cheese cream and caramelised onion
- Min spicy lamb bunny chow served on mealie bread with tomato chutney and coriander
- Crunchy Falafel served on skewer with olives with mint yogurt sauce
- Smoked salmon terrine served on cucumber rounds
- Pork Asian tacos served with guacamole and apple sauce garnished with pork crackling/barbecue Chicken tacos



HARVEST TABLE (with cheesecakes)

- Artisan cheeses - Gourmet Greek Brie, Camembert, Gouda and blue cheese
- A selection of specially baked rustic artisan breads
- Roosterkoek
- Homemade jam selection
- Local Charcuterie - Salami, copper ham and Parma ham
- Biltong and Droëwors
- Beautiful homemade preserves – Fig, grapefruit marmalade, orange slices, onion marmalade
- Flavoured marinated: Artichokes, feta, olives



- Toasted salted candy nuts
- Salticrack biscuits
- Fresh grapes, strawberries and figs in Season
- Pomegranate and grapefruits
- Grilled baby marrow and aubergine
- Stuffed peppadews
- Roasted rainbow cherry tomatoes
- Flavored Butters
- Cheese bread sticks
- Bacon Jam
- Pesto
- Cucumber and carrots sticks
- Olive tapenade
- Chicken Liver Pâté
- Dill Pickles (the little ones)

PLATED MAINS

- 250g Sous vide/slowly cooked pork belly served with creamy garlic mash, long stem broccoli/baby carrot, sugar snap peas or seasonal veg, pork crackling served with creamy sweet Asian reduction sauce
- Herb crusted Kingklip served on crispy fingerling potatoes with a fresh mussel cream sauce and sautéed green summer vegetables
- Marinated beef fillet served with a creamy beetroot mash, fine beans, Petit Pois, flash fried exotic mushrooms and a rich red wine black cherry Ju
- Slowly braised in whole peel tomatoes, garlic and herb sauce Lamb Shank served on creamy Parmesan infused mash, oven roasted seasonal Vegetables and finished off with a rosemary infused red wine sauce
- Herb crusted lamb chops served on bed of herb roasted new potatoes, seasonal vegetables with mint jus
- Buffet style service is a South African braai selection of beef fillet, chicken kebabs, lamb chops, boerewors served with garlic bread, garlic new potatoes, chakalaka or grilled sweet corn, creamy broccoli salad



- Carving stations - Beef fillet with black cherries and port wine reduction sauce, flame grilled chicken served with Mozambican garlic coconut sauce, slow roasted leg of lamb served with mint sauce and duck fat roasted potatoes Pumpkin fritters, roasted green veggies with parmesan shavings, beetroot, butternut and feta salad finished off with roasted almonds nuts and roasted sweetcorn salad.
- Lamb on spit marinated with garlic, rosemary & lemon juice, smoked paprika and cumin roasted chicken, baby garlic butter potatoes with mint sauce, butternut, beetroot and feta salad, assortment of fresh bread rolls and farm style butter, creamy broccoli salad
- Durban flavour curry served with basmati, roti, papadams and sambals.
Vegetarian and vegan options
- Butternut ravioli with burnt sage butter sauce and hazelnuts finished with fresh rocket, Parmesan, and herb risotto. Flash fried mushrooms, peas, mange tout and rocket. Roast butternut and beetroot squash roll with phyllo pastry, parsley and tahini dressing. Toasted pistachio crumble, Creamy gorgonzola gnocchi served with exhorting mushrooms and friend aubergine croquettes.

DESSERT

Ice Cream Bar - 2 Flavours of Ice Cream

- Vanilla & choc
- Sugar Cones
- Toppings:
 - Caramel Sauce
 - Berry Coulis
- Crushed Oreo mini crushed nut meringues in jars
- with chocolate cream and berries
- Mini Malva pudding with crème Anglaise with peanut brittle
- Crème Brûlée in espresso cups
- Mini lemon Meringue pie
- Mini pavlovas with cream, granadilla sorbet and fresh mangoes
- Mini cheese cake with salted caramel
- Mini chocolate brownies
- Peppermint Crisp tart





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