



FOOD HEROES

Cooking from the heart!





FOOD HEROES

COMPANY PROFILE



INTRODUCTION

We believe in the principle of offering the total package to our valued clients and friends and can tailor all your function requests irrespective of size. Our services not only include fine food and service, but range from the provision of infrastructure (marquise and tents), décor, waiters, cutlery, crockery, linen and beverages. Based on strong partnerships and friendships we are able to provide these services on a national basis, therefore enabling our clients to enjoy a unique experience anywhere.

Our chef, who is living proof of the saying” you can not trust a thin chef, because they do not taste what they cook”, and the operations team is compiled of people from all aspects of the hospitality industry contributing in unique ways. With combined experience of over 67 years in the hospitality industry, the team has achieved a unique goal. They are all still sane and are passionate about what they do



We are extremely proud of our track record in the functions and events industry in the last 8 years, and have established fantastic relationships with our clients to whom we provide tailored menus, properly trained waiters, upmarket beverage services, a wide range of décor options, as well as finalizing infrastructure and venue requirements.





OUR SPECIALITY OFFERING INCLUDES:

- Boardroom lunches;
- Birthday Party's;
- Year end functions;
- Cocktail Party's;
- Staff Functions;
- Themed menu events;
- Product Launches;
- Gala Dinners;
- Bush Catering;
- Braai's;
- Suite Catering;
- Marquee Catering;
- Weddings;
- Picnic Packs





Highlights include the following:

- Nelson Mandela's 80th birthday party
- Presidential inauguration
- Tri Nations rugby
- Local and International Soccer including the Vodacom challenge
- International cricket
- Metro fm awards
- SABC achievers awards
- Robbie Williams concert
- New Town Jazz festival
- Nedbank-young achievers awards
- A1 Grand Prix-2006, 2007
- Vodacom Durban July
- ABSA Marketing year end function
- SA- England rugby test
- Tri Nations 2008
- Experience Safari camps
- Vukani Fashion awards
- Coca Cola awards
- 20 Twenty world cup
- Old Mutual/Nedbank achievers Awards
- Royal Bafokeng Excellence awards
- Vodacom challenge 2008
- Nokia Defend Your Street
- Presidential National Orders 2008
- A1 2009
- SBK 2009
- Indian Premier League 2009
- The British & Irish Lions Tour 2009 – Country Wide
- Nelson Mandela's 91st birthday party
- Super 14, 2009
- Currie Cup 2009
- Vodacom Challenge 2009
- Joy of jazz 2009
- Super 14 , 2010
- SBK Grand prix 2010
- World Cup 2010
- Tri Nations 2010





A1 GRAND PRIX; 2009

A total of 4000 people were served interactive menus in over 21 different hospitality areas. Responsibilities were for menu conceptualization and styling, all food presentations to client, getting menu approval, providing feasible budgets and ensuring that exceptionally high standards were met at all times.





From a Chefs point of view

Here are some of the amazing stats for the Lion's Tour 2009:

NON TESTS

Royal Bafokeng - 30 May 2009:
216 kilograms of food prepared and served.

Coca Cola Park - 3 June 2009:
360 kilograms of food prepared and served.

Bloemfontein - 6 June:
320 kilograms of food prepared and served.

ABSA Stadium - 10th June:
410 kilograms of food prepared and served.

Newlands Cape Town - 13th June:
80 kilograms of food prepared and served.

PE - 16th June:
300 kilograms of food prepared and served

Emerging Boks - Newlands:
540 Kilograms of food prepared and served

TOTAL FOOD SERVED FOR THE NON TESTS= 2620 kilograms



From a Chefs point of view

This is a combination of some food prepared and served for all three tests:

TESTS

- Prego bread rolls = 14120
- Eggs = 5670
- Cream = 770 litres
- Milk = 740 litres
- Butter = 365 kilograms
- Cheese = 150 kilograms
- Crisps = 330 kilograms
- Olive oil = 359 liters
- Rice = (cooked weight = 3150 kilograms)
- 1White wine vinegar = 116 litres
- Balsamic vinegar = 89 litres
- Bacon = 102 kilograms
- Chicken breast fillets = 930 kilograms
- Chicken thighs deboned = 1761 kilograms or approximately 28500 individual thighs
- Biltong = 747 kg
- Beef sirloin steak = 1703 kilograms
- Lamb cutlets = 1625 kilograms
- Deboned leg of lamb = 1186 kilograms
- Vegetables, fruits and salads = 4711 kilograms

TOTAL = 19003.1 Kilograms or 19 tons of food prepared and served for the three tests on the Lions tour.

A total of 21.6 tons of food was prepared and served for the whole tour





Gourmet Safari

A joint venture between Food Heroes and Chiefs Tented Camp.

Celebrate Hot South African Summer Nights and be spoilt and entertained in our Out of Africa tented function venue. This new and exciting venue is situated at the Food Heroes base in the heart of Kyalami.

We have delectable dining areas all styled and designed with an elegant upmarket feel, to enhance your dining experience. Our facilities include a live cooking station, stunning sound, sensational lighting, and live acts where required.

Throw a big bash, have personalized cooking courses, themed evenings or rent the entire venue. We can accommodate 160 Gourmet Safari Guests.

Dine to the sound and smells of a crackling fire. You will enjoy the best of everything! This is a not to be missed Gourmet experience which will titillate your taste buds, wow your senses and excite your mind!

Book Now! as we are only running from the 15th October until the 16th February 2011. Join our Gourmet Safari Club and we will keep you informed about our themed evenings This is also an ideal space for your kids party!

Kick off the year in Safari Style, and book your personalised Gourmet Christmas function!

Where:

Food Heroes @ The Gourmet Safari Tent
76/1 corner of Main and Maple roads, Kyalami





WORKING AT THE HEART OF THE COMMUNITY!

Part of the Gourmet Safari project is also to give back to the community. In co-ordination with a local church, we are hosting 160 underprivileged kids once a month on a Sunday.

The idea is to give the kids a great day out as well as to mentor the kids with various people who we invite. The aim of this experience is to uplift, inspire and ultimately make a difference!

We are also excited about the Christmas lunch which we will be hosting for 160 kids! All expenses are covered by the gourmet safari.

For more info, or to be part of this project, please drop us a mail

NEWSPAPER FROM OUR RECENT COMMUNITY EVENT!

Our first mentoring day with under privileged children recently took place on Sunday the 31st October 2010.

We begin at 10 and finished at 2;30. We served breakfast and lunch, while enjoying a day filled with sports, creative activities, as well as inspirational adult mentoring time.

All costs were covered by Food Heroes!





CONCLUSION

We believe that success is achieved through team work, innovation, constant nurturing of talent, maintaining of relationships, and providing quality and service at all time. We look forward to meeting you, and working with you in the future.



FOOD HEROES
Cooking from the heart !
For all function requirements

Office:(011) 840 9911/2/3
Fax:086 524 4951





FOOD HEROES
Cooking from the heart !
For all function requirements

Office:(011) 840 9911/2/3
Fax:086 524 4951