



SuperKabza



Private Chef and Dinning Experiences

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1. About The Chef

- Kabelo Kalebe
- Founder of SuperKabza.
- Technical culinary training from Institute of Hotel and Tourism Management with training at the Michel Angelo Perc Ferme Restaurant.
- Chef Kabelo Kalebe has worked for the following restaurants:
 - The Grand Hotel Mackinac Island (Chicago)
 - Asia De Cuba (Abu Dhabi)
 - Laluz DIFC (Dubai)
 - The flamingo Room (Dubai – Burj Khalifa)
 - Epicure by Chef Coco (Johannesburg)
- Other Roles:
 - Previous: Lecturer at Capsicum Culinary Studio - Pretoria.
 - He is currently the Group Executive Chef for Bidvest Airport Lounges

 @SuperKabza



2. How Superkabza Private Dinning works

Conveniently and effortlessly book a dinner for 10 or more using any of the contact details listed.

Choose from one of our seasonal menus on offer, or book a consultation with the Chef to design and plan a menu.

On the day of your dinner, the Chef will send you a notification to let you know that he is on his way.

The Chef is scheduled to arrive 2:30 - 3:45 hours prior to the first course being served, or earlier if need be, depending on the menu to be prepared.

The Chef cooks in your kitchen, using your equipment, and will also clean up the kitchen when they are done.

All you have to do is sit back, relax and enjoy a delicious meal with your guests.



3. What Superkabza needs in your kitchen

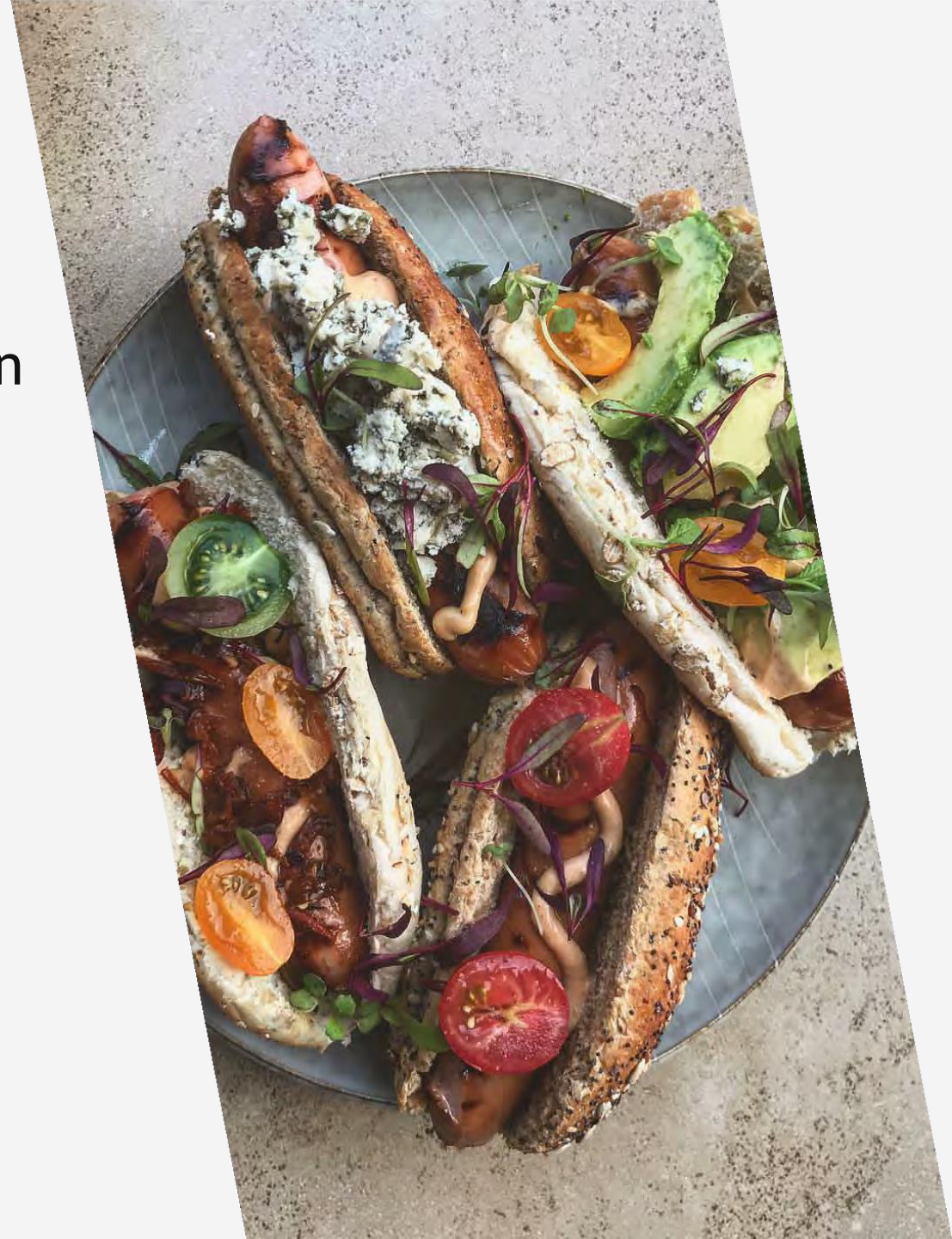
The Chef does not need much to cook up a storm! All that is required is :

- A working oven and stove;
- Running water; and
- Enough dinnerware to accommodate the number of guests.

In addition, we require the following kitchen basics:

- Pots and Pans
- Oven Tray
- Mixing Bowl
- Cutting Board
- Basic tools (knife, spatula, serving spoon)

Please note that this can however be organised by the Chef, on request



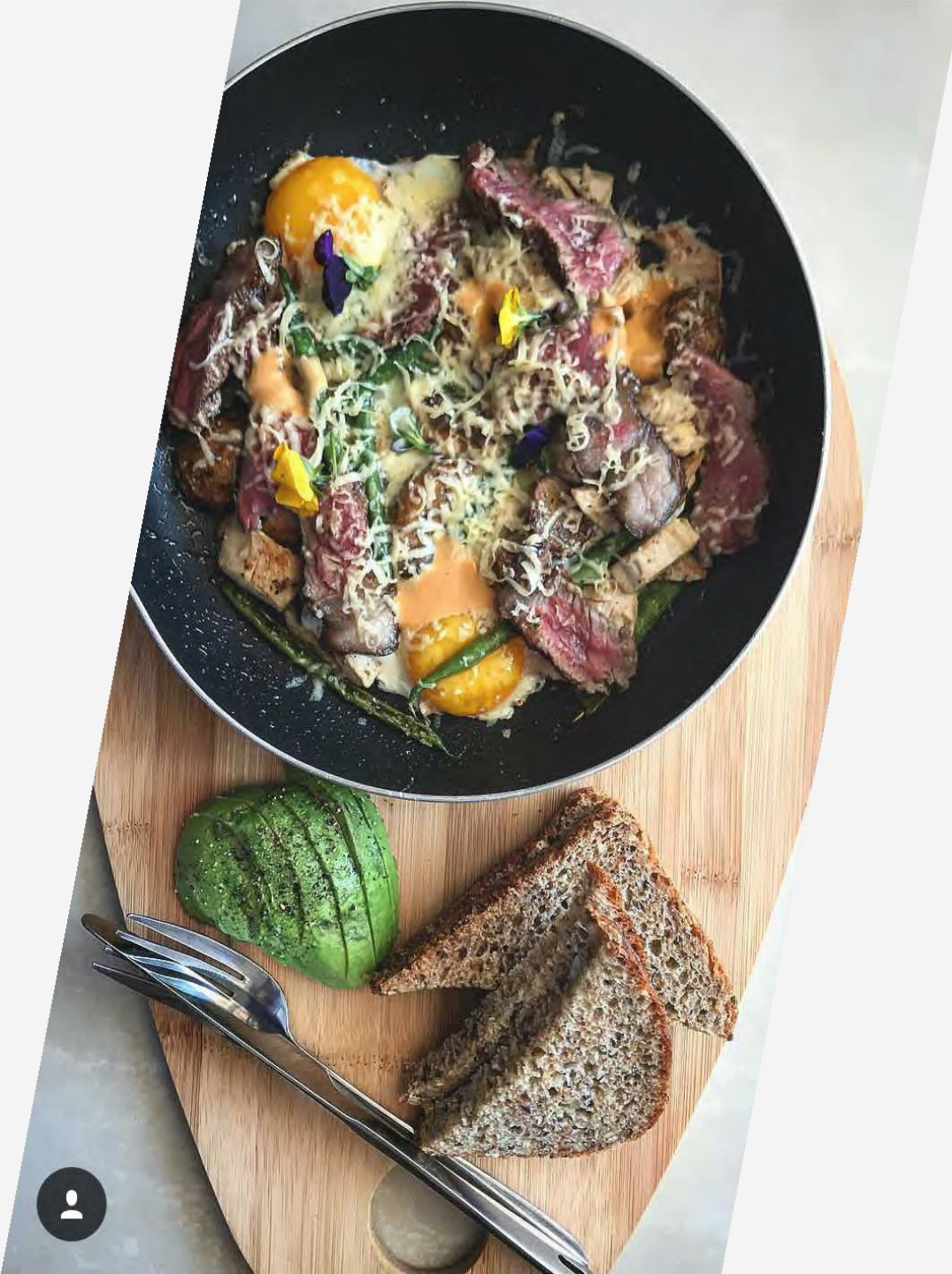
4. Does Superkabza provide dinnerware?

Dinner hosts are required to supply all dinnerware. This includes:

- Crockery;
- Cutlery;
- Serving platters;
- Bowels for larger parties; and
- Glassware.

Should you require any of these items, please contact us to discuss your requirements.

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5. Plated or Harvest Table

For groups of 8 -20 ,we recommend plated dinners, depending on the occasion.

For groups of 8 or more, we recommend family style dinners but are open to chat about your preferences.

Minimum number of people catered for is 8.





6. Payment Terms

Payments can be made via Electronic Funds Transfer (EFT).

We recommend a 50 % deposit to secure the booking.

Please note that a booking is only confirmed once the deposit amount is paid and reflects in our account.

40%of the amount is payable 14 days before the confirmed event date.

10% is payable on the day of the event.

7. FAQ



Can I change my booking?

Yes - You may change your booking 48 hours prior to your dinner.
Please contact us.



How far in advance do I need to book?

You are able to book anytime, however we require at least 48 hours' notice. Normal payment terms will be applicable.



Are you able to host for less than 8 people?

Yes - cases where the number of people is less than 8, a price for 8 people will be charged.



Can I cancel my booking?

Yes - If cancellation occurs 14 days before booked date, a full refund will be given; A 25% penalty charged if cancellation occurs between 13 and 7 days, 50% between 6 and 3 days and 100% if less than 2 days.

Contact Details

nchaupe201@gmail.com

 [@SuperKabza](https://www.instagram.com/SuperKabza)

Contact No: +27 (0)73 773 8797



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