

CELO FUNCTIONS CATALOGUE



CELO is proud to introduce our new and exciting bespoke events.

Whether it is small and intimate, or larger and interactive, our experiences are guaranteed to be memorable.

With our eventing experience we will create an unforgettable event for you and your guests.

WAGYU AND WINE

Duration +/- 3 hours
Min: 16 Guests
Max: 80 Guests
Guest participation: moderate
Cost: R895 p/p

TAPAS TREASURE CHEST

Duration +/- 2 ½ hours
Min: 16 Guests
Max: 80 Guests unless agreed on additional
Guest participation: high
Cost: R575 – R660 p/p

GRILL ACADEMY

Duration +/- 3 ½ hours
Min: 16 Guests
Max: 80 Guests unless agreed on additional
Guest participation: high
Cost: R500 – R750 p/p

MASTER CLASS

Duration +/- 3 ½ hours
Min: 16 Guests
Max: 80 Guests unless agreed on additional
Guest participation: high
Cost: R595 p/p

BOOKINGS AND ENQUIRIES

Jeanne Visagie
Lehan Botha

082 906 2744
083 462 0209

jeanne@celo.co.za
lehan@celo.co.za

www.celo.co.za

WAGYU & WINE WORKOUT

No-one said it would be easy ... pairing the best meat with the best wine is hard work. Making your way through a five-course taste sensation takes commitment and dedication, in fact is borderline addictive – thus the WORKOUT.

Wagyu beef is still novel to South Africa however the breed of cattle has a history as rich and textured as the meat itself. There is a certain mystery to Wagyu that is fuelled partially by a lack of knowledge on the subject, but more so the question: **Is it really that much better?** The short answer is an overwhelming **YES**.

It is very important to 'unpack' that answer and we invite you to join us on a journey of discovery into the World of Wagyu. Experience the superior quality first hand while indulging in top quality paired wines.

Guests will be guided through a five-course Wagyu tasting menu by our Culinary "Coach". Each dish is prepared using a different cut and is paired with a perfect fit wine. The journey promises to educate in a relaxed environment and will leave your senses overworked, yet in a complete state of satisfaction.

Order of Events

Guests arrive and are served Wagyu biltong.

After settling in Guests are welcomed and introduced to the world of Wagyu. Each course is introduced individually with its Perfect Pairing just before the course is prepared and served.

The menu is presented to guests in individual courses briefly explaining the cut and preparation. Each course is served with a selected wine.

The Wagyu is cooked on a live BBQ station to add the theatre element to the food.

Menu (R895 p/p)

"Chuck Nori" Wagyu nigiri with nori pesto and teriyaki glaze ... Say no more

Wagyu Short Rib Yakiniku with Soy Glaze

Wagyu Slider with Onion Marmalade and a Mature Cheddar Sauce on a Home-baked Brioche Bun

Wagyu and Mushroom Stroganoff with Truffle Oil

Grilled Bavette Steak with a Savoury Butter Basting

Infused Deconstructed Pear, Cranberry and Ginger Crumble

Chocolate truffles



TAPAS TREASURE CHEST

There is nothing more exciting than a story shrouded in mystery ... hints of a map ... step-by-step instructions of how to navigate around “booby-traps” ... and if correctly followed, it will lead you to the discovery of a treasure so rich, it's rewards are beyond anything you could have imagined!

Guests are taken on a journey to prepare and serve a masterful Tapas board. Guests start in the kitchen where the centre piece is given centre stage. A number of the elements presented on the final board are made by the guests themselves!

Even though each element is a gem in its own right, it takes a world class freshly baked home-made bread to truly tie all the elements together in a tantalising tapas FEAST!

Order of Events

Guest prepare a variety of elements from scratch with guidance from our Executive Chef. Once the bread is mixed the next two elements are started ... *Chicken liver pate and Onion marmalade.*

Bread gets shaped and you are given the opportunity to add your own flair to it from a selection of seeds and additions.

Pate is finished off, Guests prepare their marinated char-grilled vegetables, and pop the bread into the oven.

Guests are presented with a **Tapas Treasure Map** (their serving board) and compile their platter with a selection of meats, cheeses, and salad.

The Grand Finale is the finishing of the platter with the items they prepared.

Time to unwind and enjoy the fruits of their labour.

EACH GUEST RECEIVES A TAPAS SERVING BOARD AND BOTTLED ONION MARMALADE TO TAKE HOME.

Menu (R575 p/p)*

Freshly baked Home-made Bread

Chicken Liver Pate, Onion Marmalade

Marinated Grilled Vegetables, Pear, Blue Cheese, and Walnut Salad

Cold Meat Cuts, Mild Cheese

*Add one of the following: (additional charge per person)

- Smoked Chicken thigh kebabs with soy glaze (R35 p/p)
- Grilled rump slithers with Harissa sauce (R50 p/p)
- Smoked Salmon with horseradish cream (R85 p/p)



GRILL ACADEMY “BACKYARD HEROES”

There is arguably no better way to celebrate 'South Africa' than with fire food and friends. In this event Guests get their hands dirty and prepare a feast fit for kings (or should we say heroes?!).

The braai is taken from simple to epic, and Guests are equipped and challenged to unlock their inner ... **'Backyard Hero'**

With a few menu options to choose from the Grill Academy experience suit all and sundry – these can be customized to meet your specific needs.

The menu consists of 10 to 12 different recipes and is served in four courses (waves rather than a formal sit down). The perfect steak is one of the permanent highlights.

Order of Events

Guests are served a welcome drink and snack on arrival and settle in. Proceeding start with a welcome from our Executive Chef and a quick but detailed introduction to Weber cooking including the correct setup and “Do's and Don'ts”.

Guests are now invited into the kitchen preparation area. Recipes and methods are explained and Gests start preparing their recipes.

Once the preparation has been completed everyone moves to the braai area and the cooking starts.

When a course is ready it is served and cooking continues again thereafter.

The process repeats itself until all the courses are served then Guests are at leisure until departure.

Course Options

Man 'Meats' Fire

Be The Man. This course focuses firmly on the meaty side of things. No frills, no fuss. Just great tasting cuts of meat prepared to perfection. Roast leg of lamb and beer can chicken are some of the all-time favourites included in this one.

Smoke and Sizzle

This course introduces the concept of smoking and easy to use techniques that will transform your braai. We introduce you to Smoked side of salmon and even our caramel peach dessert

The Ultimate 'Steak' out

Everything you'll need to know about the perfect steak. Also includes some entertainers' favourites like Buffalo wings and Pork belly.



MASTER CLASS – CANDY CANVAS

Master Who?? Master **Class** ... A “Master-full” combination of preparation, involvement, demonstration, and interaction. Do you walk away as Master or Defeated – that’s up to YOU!!

Order of Events

Guests arrive, Snack and welcome drinks are served, guests are advised there are cold drinks, there are waiters to serve, there is a kitchen with kitchen butlers ... but guess what ... there is NO FOOD! Guests are invited to contribute towards a fun-filled evening of gourmet proportions!

Menu (R595 p/p)*

Salmon, Mussel and Calamari Ramen with Egg Noodles and Saffron-enriched Broth
Roasted Herb-crusted Rack of Lamb
Slow-roasted Lamb Empanada
Rosemary and White Wine Pan Gravy
Harissa Purée
Creamy Polenta with Crispy Lamb “Kaiings”
Roasted Baby Vegetables
Dessert
*‘Candy Canvas’**

**Teams draw a number and prepare the dessert attached to it. Teams present their desserts on their ‘canvas’. During main course the different canvases are brought together into a wonderful dessert buffet.*