BLUEFILLET

Catering & Private Chef Services

Master Sales Portfolio

Modern food • Limpopo inspiration • professional service • Johannesburg & beyond

Private catering • Corporate catering • Weddings • Events

076 917 5599 | Chefmarc360@gmail.com

BLUEFILLET

About BlueFillet

A chef-led catering brand built around modern food and personal service

BlueFillet provides private and corporate catering with a strong focus on polished presentation, dependable execution and menus tailored to each event. The culinary style combines modern international technique with a distinctive Limpopo influence drawn from local produce, fruit, herbs, spice and fire cooking.

What BlueFillet offers

- Private chef and private event catering
- Corporate breakfasts, lunches, dinners and functions
- Wedding and celebration catering
- Custom menus and themed dining experiences
- Scalable chef teams from 1 to 5 chefs
- Menu development based on guest count, venue and budget

Signature philosophy

Limpopo is used as a culinary thread rather than a gimmick: local fruit, citrus, herbs, smoke and spice are interpreted through contemporary cooking. Each menu collection keeps its own identity so clients can choose between different experiences without receiving the same dishes repeatedly.

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Services

Flexible catering solutions for different event types

PRIVATE CATERING

Chef-led dinners, birthdays, celebrations and home events. Team sizes and menus scale with the guest count.

CORPORATE CATERING

Executive breakfasts, working lunches, conferences, launches, staff functions and corporate celebrations.

WEDDINGS & EVENTS

Structured event catering, menu planning, kitchen production, service coordination and event-day execution.

PRIVATE CHEF

Tailored dining experiences for smaller groups, including custom menus and plated service.

CUSTOM MENUS

Mediterranean, Modern South African, Asian Fusion, Braai/Luxury Grill and Corporate collections, plus bespoke menus.

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Johannesburg Chef Team Rates

One-day labour rates; food and event extras quoted separately

TEAM	RATE	TYPICAL USE
1 Chef	**R3,500**	Intimate private dining / small events
2 Chefs	**R6,500**	Private tables / medium functions
3 Chefs	**R9,000**	Larger dinners / events
4 Chefs	**R11,500**	Large private celebrations
5 Chefs	**R14,000**	Full private or corporate event team

Quoted separately

Food and ingredients, waiters, bartenders, specialist equipment, rentals, additional hours, travel outside the standard service area and other event-specific requirements are added according to the confirmed brief.

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Menu Collections

A concise overview of the BlueFillet culinary range

MEDITERRANEAN

Bright, generous Mediterranean-inspired dining with fresh herbs, grilled elements and elegant private-event presentation.

MODERN SOUTH AFRICAN

Contemporary South African cooking with a distinct Limpopo influence: marula, citrus, local fruit, herbs, smoke and bush-spice accents.

ASIAN FUSION

Japanese, Korean and Southeast Asian influences with a separate ingredient and flavour identity.

BRAAI / LUXURY GRILL

Premium fire cooking, steakhouse-style sauces, elegant sides and a sophisticated South African grill experience.

CORPORATE

Clean, polished menus for executive breakfasts, working lunches, meetings, launches and corporate functions.

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How We Work

A simple process from enquiry to event day

1. ENQUIRY	Confirm event date, venue, guest count, service style and approximate budget.
2. MENU	Select a menu collection or request a custom menu. Dietary requirements are confirmed.
3. QUOTE	BlueFillet issues a detailed quotation separating labour, food and any additional services.
4. CONFIRMATION	The booking is confirmed once the agreed terms and required deposit/payment are received.
5. FINAL BRIEF	Guest numbers, menu and service requirements are finalised before the event.
6. EVENT DAY	The BlueFillet team arrives prepared to execute the agreed culinary and service plan.

Commercial note

Final booking terms, deposits, cancellation conditions and payment dates should be stated on each client quotation and confirmed before work begins.

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Let's create your event.

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