



BERTHA'S KITCHEN LIMITED

MENU FOR UGX 30,000/=

Curated buffet selection for weddings, celebrations and corporate functions

ISSUE DATE

1 January 2026

VALIDITY

Through 31 December 2026

MINIMUM ORDER

150 guests

1. STARTERS

- Shredded carrot ribbons with citrus finish
- Mixed garden salad with seasonal greens
- Creamy coleslaw

2. VEGETABLES

- Dodo with herb-tossed eggplants
- Buttered carrots and French beans
- Seasonal sauteed mixed vegetables

3. MAIN ACCOMPANIMENTS

- Steamed matooke
- Vegetable rice / brown rice / biryani rice
- Parsley potatoes / golden fried Irish wedges
- Sweet pumpkin
- Chapatti
- Kalo

4. PROTEIN & SAUCES

- Slow-braised beef / roast beef / grilled beef strips
- Roast chicken / grilled chicken / golden fried chicken
- Home-style beans
- Groundnut sauce
- Mixed vegetable medley / vegetable curry

5. DESSERT & PACKAGE NOTES

- Dessert is not included in this package
- Fresh seasonal fruit or plated dessert can be added on request
- Menu can be refined to suit your event brief and guest profile

6. SERVICE STYLE

- Designed for elegant buffet presentation
- Ideal for weddings, introductions, social functions and corporate events
- Issued by Bertha's Kitchen Limited

P.O. BOX 24109 KAMPALA | Kawuku - Bunga

Tel: 0785536773 / 0772590504 | Email: info@berthaskitchen.co.ug | www.berthaskitchen.co.ug



BERTHA'S KITCHEN LIMITED

SERVICE TERMS & EXECUTION

Elegant booking terms, service scope and premium execution standards

Clear commercial terms and a polished service scope

Structured to support smooth planning, elegant service delivery and a well-managed event experience

7. TERMS OF PAYMENT

- A 30% payment deposit is required to confirm the event date.
- The outstanding balance must be cleared in full at least 7 days before the function.

8. SERVICE INCLUSIONS

- Bertha's Kitchen Ltd shall be responsible for labour, including food preparation and service.
- Transportation of all materials to and from the venue.
- Provision of cooking utensils, including charcoal stoves, saucepans and related equipment.
- Serving tables, chafing dishes, cutlery, crockery and table linen for serving areas only.
- Wait staff and cleaning after service.

9. IMPORTANT NOTES

- Final execution remains subject to the confirmed guest count, venue conditions and agreed event brief.
- Package presentation may be refined to suit venue setup while maintaining the agreed package value.
- Additional decor, guest seating linen and venue setup outside serving areas are not included unless separately agreed.

APPROVED BY

BERTHA MUSINGUZI
Director

Premium menu schedule issued by Bertha's Kitchen Ltd

P.O. BOX 24109 KAMPALA | Kawuku - Bunga

Tel: 0785536773 / 0772590504 | Email: info@berthaskitchen.co.ug | www.berthaskitchen.co.ug