



BERTHA'S KITCHEN LIMITED

PREMIUM EVENT MENU UGX 35,000 PER GUEST

Curated buffet selection for weddings, introductions, 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
- House coleslaw

2. VEGETABLES

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

3. MAIN ACCOMPANIMENTS

- Steamed matooke
- Vegetable rice / brown rice / aromatic biryani rice
- Parsley potatoes / golden fried Irish wedges
- Sweet pumpkin or buttered yams
- Chapatti
- Sweet potatoes
- Kalo
- Fried gonja

4. PROTEIN & SIGNATURE SAUCES

- Slow-braised beef / roast beef / grilled beef strips
- Roast chicken / grilled chicken / golden fried chicken
- Goat meat - gently stewed or pan-finished
- Home-style beans with vegetable medley
- Groundnut sauce
- Eshabwe

5. DESSERT & PACKAGE NOTES

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

6. SERVICE STYLE

- Developed for weddings, introductions, receptions and corporate hosting
- Presented in the same premium buffet format as our higher-tier menus
- 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

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