



Food Jam Services & Pricing Guide

www.foodjams.co.za



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Welcome

At Food Jams, we are passionate about bringing people together through the power of cooking.

- Our unique social events provide the perfect atmosphere for team building, client engagements, private celebrations, group cooking classes and any other celebration you can think of.

We bring together curious foodies, professional chefs, and home cooks to share their culinary knowledge and skills.

With a focus on social cooking, our events offer a unique and engaging way to explore the world of food.

We work with you to provide everything you need for an unforgettable team experience.

We can't wait to jam with you!

Yours in Food Jamming,

Dayna

Executive Wingwoman & Party Planner Pro
info@foodjams.co.za



Client Testimonials



"This was an amazing experience and a ton of fun! If you're considering it, just do it! This team will not disappoint! Thank you Food Jams!."

Darin W, May 2023



"Took work colleagues from London to Food Jams at the Soute venue. It was amazing! The menu was delicious, the spirit/ energy was high and the experience was so much fun. Everyone left well fed and in great spirits. Would highly recommend to do with friends or as a team building exercise."

Deepshika H, April 2023



"What an absolutely incredible experience. The food jams team was amazing! They really created a fun vibe and ensured that everyone had a great time cooking together. Being able to sit down, laugh and eat together after was the best. I would definitely recommend this for a team building or just a fun time with a group of friends."



Melanie C, February 2023

Our Soet Package One: Cake it Easy: Decorating 101

Imagine a canvas of sweet possibilities, with a palette of frosting and sprinkles at your fingertips. Cake it Easy is your entry into the whimsical world of cake decorating, where every swirl and sprinkle turns a simple cake into your personal masterpiece—no baking required, just pure creative fun. This event is perfect for those looking to dip their toes into the art of cake decorating without the fuss of baking.

This package includes:

- Themed finger snacks upon arrival
- Signature Soet spritz welcome drink
- Bento box cake flavour of your choice**
- Tips and Tricks from our cake boss
- All the tools & ingredients for your class
- Your choice of our menus
- Catering for all dietary requirements
- 3 hours of energised fun
- The venue exclusive to your group
- Event management and F&B Service

The investment:
R450 excl vat
per person

For bookings of 8 or more guests, a small service fee of 5% will be applied. This fee allows us to show thanks to our dedicated team and the extra care required to ensure your group enjoys an exceptional experience. Your satisfaction is our priority—if you feel we didn't meet your expectations after the event, we will gladly refund the service fee.

Our Soet Package Two: The Soet Bake-Off

Picture yourself as the star of your own baking show, where the stakes—and the flavours—are sky-high. The Bake-Off is the ultimate test of your skills, guiding you through the creation of your own artisan pizza and a high note with a sweet creation from scratch. Ready to claim your title as the ultimate baker? Let the challenge begin!

This package includes:

- Gourmet Nibbles to Start
- Signature Soet Spritz Welcome Drink
- Create Your Own Artisan Pizza
- Show-Stopping Cake - Design of Your Choice**
- Tips and Tricks from our cake boss
- All the tools & ingredients for your class
- Your choice of our menus
- Catering for all dietary requirements
- 3 hours of energised fun
- The venue exclusive to your group
- Event management and F&B Service

The investment:
R750 excl vat
per person

For bookings of 8 or more guests, a small service fee of 5% will be applied. This fee allows us to show thanks to our dedicated team and the extra care required to ensure your group enjoys an exceptional experience. Your satisfaction is our priority—if you feel we didn't meet your expectations after the event, we will gladly refund the service fee.

Our Culinary Package

The Cook-Off

Have you ever watched MasterChef and wondered, could I do that? Take your skills to the next level under the wing of our NPO Cooking School called Culinary Academy South Africa.

Whether you're a beginner or a Gordon Ramsey, these packages turn up the heat, mixing competition with creativity. It's time to sharpen your knives, bring your A-game and cook, guided with expert guidance for immense fun.

This package includes:

Welcome drink & snack upon arrival

**One hands-on cooking main course
& hands-on plated dessert**

All the tools & ingredients for your class

Your choice of our menus

Catering for all dietary requirements

3 hours of energised fun

The venue exclusive to your group

Event management and F&B Service

The investment:

**R450 excl vat
per person**

*For bookings of 8 or more guests, a small service fee of 5% will be applied.
This fee allows us to show thanks to our dedicated team and the extra care
required to ensure your group enjoys an exceptional experience.
Your satisfaction is our priority—if you feel we didn't meet
your expectations after the event, we will gladly refund the service fee

Our Signature Package

The Food Jam

We create recipes that we know you will really have fun making, give you all the tools, ingredients, and guidance you need....and add in energy, fun and music! A Food Jam personalised menu cooked by guests in teams. **Each team receives a different recipe pack & the ingredients and is invited to follow it, or freestyle.**

A Food Jam is a fun & social event with plenty of time & space to cook, drink & be merry. At the end of the cooking, guests share in the menu they have created, seated at the long table.

This package includes:

Personalised welcome, drink & snack upon arrival

Hands on social cooking experience for all levels

All the tools & ingredients you need & a pantry

Sharing Style Feast Menu & Plated Dessert

Your choice of our delicious menus

Catering for all dietary requirements

3.5 hours of energised fun

The venue exclusive to your group

Event management & F&B service

The investment:

**R750 excl.vat
per person**

*For bookings of 8 or more guests, a small service fee of 5% will be applied. This fee allows us to show thanks to our dedicated team and the extra care required to ensure your group enjoys an exceptional experience.

Your satisfaction is our priority—if you feel we didn't meet your expectations after the event, we will gladly refund the service fee

Our Competitive Package

The MasterChef Jam

Cooking together with a group of people combined with expert tips, your true chef is revealed.

We start the clock, make sure you are hydrated and everyone starts cooking together in their teams using the recipes provided & a mystery box challenge really gets the competition going.

When the clock stops—you will be amazed by the dishes that YOU have created as you dig into the sumptuous harvest table.

This package includes:

- Welcome drink & snack upon arrival
- Hands on social cooking experience
- All the tools & ingredients for your cookoff
- Harvest table menu & plated dessert**
- Mystery Box Challenge, Judging & Prizes**
- Your choice of our delicious menus
- Catering for all dietary requirements
- 3.5 hours of serious fun
- Venue exclusive to your group
- Event management and F&B Service

The investment:
R950 excl. vat
per person

*For bookings of 8 or more guests, a small service fee of 5% will be applied.
This fee allows us to show thanks to our dedicated team and the extra care required to ensure your group enjoys an exceptional experience.
Your satisfaction is our priority—if you feel we didn't meet your expectations after the event, we will gladly refund the service fee

Our Monthly Package

The Social Jam

Meet likeminded people & cook up a storm with our themed Social Food Jams. The party where cooking is only half the fun! Perfect for singles, solo travellers, couples & groups of friends.

A Food Jam themed menu cooked by guests in teams. Each team receives a different recipe pack & the ingredients and is invited to follow it, or freestyle.

A Food Jam is a fun & social event with plenty of time & space to cook, drink & be merry. **This event is advertised on our website and is open to the public.**

This package includes:

Personalised welcome, drink & snack upon arrival

Hands on social cooking experience for all levels

All the tools & ingredients for your cookoff

Harvest table menu & plated dessert

Your choice of our delicious menus

Catering for all dietary requirements

3.5 hours of energised fun

A safe shared cooking environment

F&B service & Event Management

The investment:

R550
per person

Additional Services

Prices excl.vat

Food Jams Apron

from
R475

A special gift for guests to take home, choose your preferred colour apron & custom embroidery or printing. Price upon request.

Conferencing

from
R250pp

If you are planning a meeting or workshop with your guests, we offer the venue & catering for your conferencing needs. Full quotation upon request

Wine Pairing

from
R300pp

Our sommelier will introduce your guests to a select menu of wines paired to your food menu.

Recipe Development

from
R200

our team of professional chefs are adept at creating recipes based on products or ingredients you wish to showcase during your event.

Celebration Cakes & Decor

from
R150

Nothing says happy birthday more than ... include a special surprise birthday cake, balloons, cards and/or gift for your guest.

Rate Sheet

Prices excl. vat

PRODUCTS AND SERVICES

PRICE

Soet Social Baking Package: Cake it Easy

R450pp

Soet Social Baking Package: Ultimate Bake-Off

R750pp

Culinary Cook-Off Package (6-80 guests)

R450pp

Signature Food Jam Package (6-80 guests)

R750pp

MasterChef Package (6-80 guests)

R950pp

Offsite Food Jam (your own venue/home)

R750pp + travel

Monthly Themed Social Food Jam

R550pp

Food Jam Young People (6-16 yrs, 6 - 20 kids)

R550pp

Nailed IT Food Jam (6-16 yrs, 6- 20 kids)

R750pp

Service fee 5% for groups 8+

How It Works

MENU

Choose from our Food Menu Flavours. The recipes are a surprise and will be revealed on the day of the event.

DIETARIES

We cater for all dietaries equally & will get in touch to confirm your needs. Our kitchen is halaal.

BEVERAGES

Our Hydration Station Menu

We have a fully stocked bar available on site, which can be booked as a cash bar, bar tab (with or without a limit) & you are also welcome to bring your own wine for a small corkage fee.

VENUES

We have two beautiful venues, one in Salt River & Woodstock which is booked depending on availability & the size of your group. We also travel to the venue of your choice.

TIMES

Morning (10.00-13.30), **Afternoon** (12.00-15.30)
Evening (18.00-21.30), we are happy to hear from you should you have a different time in mind.

AVAILABILITY

We are open 7 days a week, find our calendar with available dates here.

BOOKING

To make a booking we will issue you with a deposit to secure the date (payable within 72 hours of booking).

How It Works On the Day

*ONE

Upon arrival, guests are welcomed by the Food Jams team with a welcome drink & a snack. Guests are invited to explore, put their bags down on the couch or use the lockers provided. Smoking is available on the balconies and the bar is open for a second drink.

TWO

The Food Jams team starts the hand wash ritual, each guest receives an apron to wear on the day (or if you have purchased an apron, to take home) and a clue. The hosts welcome the guests & explain the rules of Food Jams. *15 min*

THREE

Each clue is connected to a recipe pack & a station. Each station cooks together with their team members, for sit-down lunch or dinner. One to one-and-a-half hours of chopping, cooking, conspiring, fun, laughter, dancing, singing and finally the plating time begins.

FOUR

guests dish & sit down at the long table, the harvest table course is set out and eaten together. After plates are cleared is a great time for speeches or presents before dessert is served, individually plated per guest.

FIVE

dessert plates are cleared, delicious coffee & tea is offered & served, the bar is still open for drinks & guests can relax at the table, on the balcony or on the pink couch. Guests are welcome to depart as the event has come to an end for today, thank you for jamming with us!

We are here to partner with you
to plan your unique Food Jam,
including special ideas & requests.

Frequently Asked Questions

01. DO YOU CATER HALAAL?

Our kitchen is strictly halaal, and although we are not certified with the MJC, our trusted suppliers are. [See our Halaal Policy.](#)

02. CAN WE BRING OUR OWN DRINKS? 🍷🍸🍹

Absolutely! You are so welcome to bring your own wine/bubbly. Our corkage rate is R80 per bottle. We will supply the ice, nice garnishes, cooling facilities, glasses. The rate includes the service fee.

03. WE ARE PLANNING A THEME FOR OUR EVENT.

Awesome! We love themes. You are welcome to dress up for your event & bring decor – let us know how we can help. You are welcome to arrive 30 minutes prior to your event starting time to set up decor.

04. A GUEST HAS CANCELLED, CAN I ALLOCATE THE GUEST'S PAYMENT TO THE BAR TAB?

If less than 5 days before the event, we don't offer refunds, but you are most welcome to find a replacement.

05. DO YOU PLAY MUSIC AND CAN WE BRING OUR OWN PLAYLIST? 🎵🎧

We LOVE music & we have a variety of playlist on Itunes. See our latest playlist [here](#). You are welcome to connect your own music playlist. The speakers connect via bluetooth.

Still have questions?

We're here for you! [More FAQs answered here](#)
or Email us via info@foodjams.co.za

How the booking process works

STEP 1: Reply to our email by sharing your details.

STEP 2: We'll email you within 24 hours with an invoice for a **deposit** amount of R3000 to secure the date, payable within 72 hours.

STEP 3: You will receive a **confirmation**. We can start planning the finer details using your ideas and our event planning tool.

STEP 4: We'll reach out to confirm the **final details** 10 days before your event.

STEP 5: The balance invoice will be issued upon which the **final payment** is due 5 days before the event.

We absolutely **love jamming** and look forward to creating a special event with you!



My first Food Jam was AMAZING!!!! Everything was well planned and had super fun with the team. Great experience cooking with colleagues, super great idea for teams or groups that want something different. We all enjoyed the food, company and music.



CLAUDIA STEYNBERG



We can't wait to Food Jam with you!