

ABOUT



The Kitchen Collective is a brand new venue in the Cape Town City Bowl that has been designed to host food experiences for local and international visitors alike. A place to bond and enjoy the preparation of food and its ability to connect and inspire.

It is the newest venue of the Ginger and Lime group, and acts as the new central hub. Ginger and Lime opened its doors 5 years ago and has grown beyond all expectation. The demand for a bigger venue with shared kitchen hire space is increasing all the time and that is exactly what The Kitchen Collective is.

The Kitchen Collective Food Studios (City Bowl) has three professional fully equipped kitchen studios in one venue. Ginger & Lime (Fresnaye) is based in an elegant manor house with a beautiful terrace for outdoor events and Salt & Sage (Bantry Bay) is a sleek, sexy, state of the art open plan space with stunning sea views.

We welcome you and your guests into these spaces to create unique and special memories that they will remember for years to come.

WE ARE REAL
WE ARE PASSIONATE
WE ARE WELCOMING

OUR VENUES

GINGER AND LIME

THE KITCHEN COLLECTIVE

SALT AND SAGE



Max Capacity: 20 (inside) or 40 (outside/inside)

Max Capacity: 60

Max Capacity: 14

- The various venues are available for hire as a blank space for events, launches or private parties.
- All 3 venues are able to host groups of different sizes. Each space offering a unique feel and experience.
- We are passionate about providing spaces that bring a unique vision to life and to create magical memories.

Cooking Experience Options

Interactive cooking Experiences

Get involved and creative as you cook a well thought out menu of around 6-8 dishes, enjoying each dish as you go along. Hosted by Ginger & Lime at The Kitchen Collective, these, experiences are so much more than an ordinary "cooking lesson". Learn tips and tricks, create new dishes, and experience the magic that happens when you cook together This is great for a more relaxed, fun experience where you are wanting to create cohesion and conversation amongst the group as a whole

MasterChef Experiences

Designed for those with a competitive streak, your team have a chance to express creativity and at the same time, and enhance the cohesiveness of your working team. With our MasterChef Experiences, teams will receive a hero ingredient or a 'mystery box' and are encouraged to create delicious dishes under the watchful eye of our experienced team. Teams are given feedback and scored in a fun and informative way and then they sit down at long dining tables and enjoy the fruits of their labour together.

Best of Both

We also offer an experience that is almost a mixture of the two formats above. It is not competitive, but team breaks up into smaller groups where they are allocated a dish, along with all the ingredients and the recipe. They are then responsible for cooking and presenting the dish and all the food is eaten together in a buffet style.



Cooking Experience Options

Festive Feast

A seated dining experience with a long beautifully decorated festive table. Appetisers and drinks are served on arrival, main is prepared and served from a harvest style table and dessert is served seated. A lovely evening of feasting and celebrating with friends, family or colleagues.

Cocktails and Canapes

For a less formal meal we offer cocktails and canapes. Guests can choose between a variety of refreshing cocktails designed for the night. Drinks are accompanies by a variety of canapes perfect for snacking on while mingling.

Virtual Experiences

At The Kitchen Collective, we recognize the need for connection and are offering a solution by hosting Virtual Cooking Events and Experiences for you and your team or for your clients: a way to connect and have fun digitally, with a box of ingredients tailored by our team who will facilitate a fun cooking event that is relaxed, informative, inclusive yet in the safety and comfort of one's own home.



Added Extras

Cocktail Bar

Guests get to choose from a variety of cocktails specifically designed for the night and to meet your every taste.

Wine Tasting Session

Wine tasting session with a Master of Wine.

Tasting of five wines

R2500 for a Sommelier + R175 per person tasting

Branded Aprons

Custom made The Kitchen Collective branded black apron for R350







Interactive Cooking Experiences



An interactive cooking experience focuses on the fun and relaxation that cooking alongside one another brings. Your group will work together at various stations around the kitchen to prepare a number of beautiful meals together, led through the menu by our passionate team.

Interesting tips and clever tricks are shared throughout the menu of around 6-8 dishes.

Roasted Red Pepper Hummus with Crudité

Cauliflower soup with crispy pancetta and chives

Grilled halloumi with roasted baby tomatoes, smoked paprika, capers, olives & lemon zest

Marinated Chicken-thigh Skewers with Spicy Satay Sauce

Lamb and Pistachio Meatballs with Tzatziki and Red Pickled Onions

Baked White Fish with Panko, Coriander, Dash and Lime Shallot crust with Ponzu Dipping Sauce on a bed of Extra-fine Green Beans

Simple Asian Baby Spinach Salad with Black Garlic

Coconut Panna-cotta with fresh pineapple salsa

MasterChef Experience

Working in a team, a MasterChef experience is designed for those who are looking for creative freedom and fun while letting their imagination run wild. Inspirational recipes as well as a Kitchen Collective team member are provided to assist and help throughout the session. There is a table full of herbs, spices, fresh fruit, vegetables, stocks, sauces, rice's and grains for groups to create something magical.

APPETISER: (ready on arrival)
Curried Hummus with Crispy Roti triangles

SOUP: (Ready, to be served in kitchen)
Spicy Thai Roasted Tomato, butternut and sweet potato soup
topped
with cubed avo, a swirl of coconut cream and coriander

STARTERS: Hero Ingredient: Beef

Hero Ingredient: Mozzarella & Cherry Tomatoes

MAIN: Hero Ingredient: Fresh fillet of fish

Hero Ingredient: Chicken

DESSERT: (served)
Marinated Pineapple served with Coconut ice-cream



Festive Feast



Greeted on arrival with refreshing cocktails and light appetizers with the opportunity to walk around and enjoy the sites of the beautiful venue, mingle, chat and catch up.

A long table is set with beautiful, festive decorations and the meal is served as a harvest-style buffet. This is where you sit down, relax and enjoy the evening and let us do the cooking and serve you.

Served on arrival with welcome drinks:

Griddled Halloumi Cheese with Smokey Tomatoes, Olives & Capers with Lemon and Fresh Oregano

Chicken Satay Skewers with Creamy Peanut Dipping Sauce, Sesame Seeds and Coriander

Harvest style:

Summer Penne Pasta with Fresh & Roasted Tomatoes, freshly made Pesto, Oakhurst Olives, Capers, Mozzarella and Fresh Herbs Whole side of salmon dressed in an Asian soy dressing with sesame seeds and spring onions

Israeli Salad with Pearl Cous Cous, Marinated Feta, Olives and Mint Whole curry-roasted cauliflower with tahini yoghurt dressing topped with crispy shallots and spring onions

Aubergine Parmigiana with Basil Pesto and Fresh Basil
Green Wedge Salad with Parmesan, Marinated Artichokes, pine nuts
Mixed Exotic Tomatoes with Pomegranate and Basil
Squashed baby potatoes with rosemary and garlic
Slow-cooked pulled Moroccan lamb served with a minty tahini yoghurt

Dessert: Plated

Mince Pie Ice Cream with toasted Christmas Cake Crumbs and Strawberries

Cocktails and Canapes

If you would like a festive or celebratory experience without the formal dining setting, then our cocktails and canapes option is the way to go.

Refreshing cocktails and tantalizing canapes served all night while guests move around the beautiful venue.

ARRIVAL

2-3 cocktails per guest

Guests get to choose between five cocktails specifically designed for the night and to meet your every taste.

SAMPLE CANAPES
Served on rotation all night

Mixed Mushroom & Caramelised Onion Skewers with a Miso Glaze

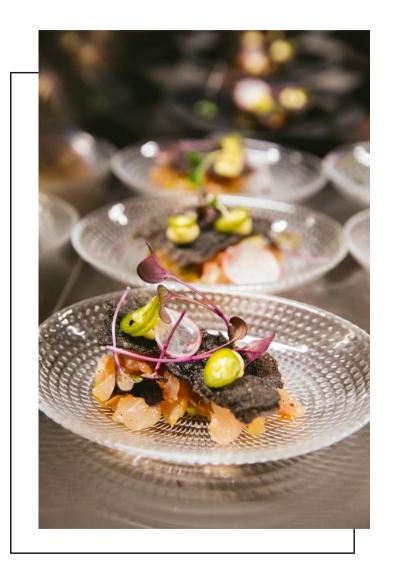
Sticky Caramelised Fig with Blue Cheese Mousse

Risotto Spoon with Seared Barbecued Prawn and Fresh Dill

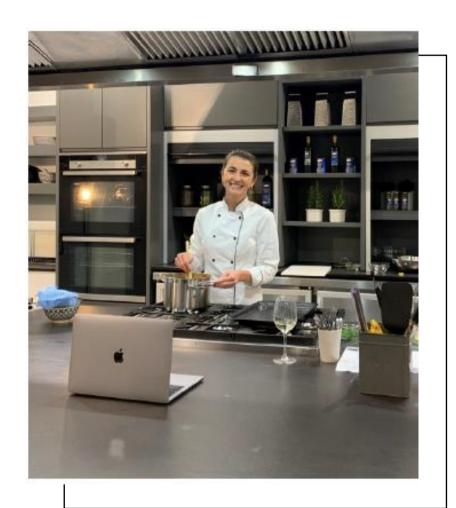
Peking duck empanadas with hoisin aioli for dipping

Lamb and Pistachio Meatballs with Tzaziki and Rocket

Asian barbecued chicken skewers with sate sauce



Virtual Cooking



We offer customized food boxes, carefully crafted, portioned and assembled to include all the ingredients that your group need to cook and create a 2-course meal for a virtual cooking lesson with one of our trained and experienced chefs and our team.

This box will include all the ingredients necessary for the recipes and cooking session (except for basic staples like salt, pepper and oil) to feed two adults, as well as branded recipes and a comprehensive prep list, all laid on a bed of straw wool and covered with tissue paper.

Each box is entirely customized to your specific needs and dietary requirements

What you can expect

- Unique and fun experience
- Bonding with friends and family through a shared experience
- An opportunity to get to know one another level
- Gain experience in a fun and interesting way
- Cooking in a state-of-the-art kitchen
- Tailor-made to suit your team's exact needs
- and preferences
- A passionate and dedicated team to lead you
- Wide selection of top-quality ingredients
- Excellent, central location with ample street parking
- Lovely, relaxed atmosphere in a professional setting

What's Included

- Glass of bubbly (MCC) on arrival
- Appetizer on arrival
- All food and ingredients
- All recipes and booklet to take home with you
- Still and sparkling water
- All staff and gratuity
- Background music, candles and décor
- Ice, ice buckets and champagne buckets

Optional extras:

- Branded aprons
- Prizes for MasterChef competition winners
- Items to take away in a goodie bag



Ginger & Lime



Five years ago, vision became reality as Denise Cowburn-Levy realised her dream of opening up **Ginger & Lime** in her magnificent home in Fresnaye. A large, elegant dining room, which can seat up to 20 guests, inter-leading to a state-of-the-art kitchen and full scullery, and a covered outside patio, garden and pool area. This space is steeped with a combination of history, class and homeliness, great for food and wine pairing, cocktail parties and special occasion dinners



Salt & Sage

Salt & Sage opened its doors in January 2019 as a way to extend the offering and assist with the increasing popularity and demand of Ginger and Lime. It is a sister branch, similar in concept but unique in its feel. It is set in a 3-story apartment, with a fully open-plan kitchen, dining room with max capacity of 14 guests, lounge and large balcony with plunge pool. The space was designed to host intimate chef's dinners and photoshoots. The space has excellent views of the Atlantic Ocean, perfect for beautiful sunsets and sundowners. It also comes with a gas fireplace for winter days and a full scullery.



THE KITCHEN COLLECTIVE



Our newest venue, The Kitchen Collective, is a space designed for people to enjoy, learn and interact with food. A food studio in Cape Town City Bowl that hosts interactive cooking experiences, MasterChef parties, private functions, launches and much more. Aimed at larger groups of around 20 -60 people, it is a professional space that we open up to others to create an innovative and modern food hub.



Get in touch

We hope to work with you very soon to create a memorable experience for you. Please do not hesitate to call us to chat further, ask questions or arrange a site visit.



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