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THE TABLE

Luke and Jessica Grant
Cape Town

What do they do? Jessica and her husband, Luke, are well-known for their exquisite weekend lunches at De Meye in Stellenbosch – but they'll also help you put together an intimate dinner or event. They provide the catering and styling, from grazing tables to shared plates and sit-down menus, and their food is wholesome, seasonal and rustic.



What do people love about them? Their personalised menus link farm to table and are based on simplicity and a love of food.

Top party tip: 'Keep things simple and relaxed, from the food to the decor and the mood. Make your event personalised and thoughtful.'

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*'DON'T OVERDO MENUS.
A STRONG, FRESH,
COLOURFUL MENU
GOES A LONG WAY'*

D.O.U.G.H

Chani, Dylan and Mariette Maré
Pretoria

What do they do? After a few years of cooking on luxury yachts, siblings Chani and Dylan and Dylan's wife, Mariette, returned to Pretoria and cooked up Dough. From the capital's favourite 'lambitious' spitbraai served with out-of-the-ordinary salads to creative canapés and bowl food, Dough does it all.

What do people love about them? Their lamb pitas are a big favourite – fluffy pita breads filled with lamb from the spit, cherry tomatoes, red onions, rocket and homemade sauces.

Top party tip: 'Lists! And keep it fresh and simple. Don't overdo menus, variety or decor. Food is beautiful and a strong, fresh, colourful menu goes a long way.'

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