



EQUATOR CATERING LTD

Catering & servicing your needs



Our Profile

Equator Catering Ltd was established in 1993 by Peter Bowser and Charles Case to fill a void in Uganda's developing marketplace.

Initially set up to provide catering services in Kampala, the company has expanded steadily over the years. Our contracts currently extend from one-off catering jobs to semi-permanent accommodation and camp management services across the country.

Whether we are catering for an intimate cocktail party in Kampala or establishing a camp for a work team, film crew or tourist group, we treat each assignment with the professionalism it deserves.

With a solid background in the hospitality industry and well-honed experience in East Africa, we pride ourselves on the calibre of service we provide to our clients, and are backed by an organized and courteous team of employees. In an industry well known for a high turnover, it is a testament to our team that many have been with us from the day we started.

Our staff are all registered into a database and undergo regular rigorous training, enabling them to perform to strict health, safety and hygiene guidelines.

In April 2009 we were awarded ISO 9001: 2008 certification, an internationally recognized standard

of quality management. This certification is an assurance to our clients that we are consistent, efficient, and follow an approved management system. In short, the certification means that we are able to meet our customers' needs.

Working in Uganda, where environmental issues have often been ignored, we pride ourselves on our environmental policies and minimum impact on the land we live on. Special care is taken in all our operations to protect the area we are located in with special emphasis on waste management and community involvement.

Equator Catering Ltd is fully VAT Registered:

Type of Business: Private Limited

VAT Number: 14281-W

TIN: B96-1005-7496-Z



Catering Service

We provide a full catering service for any function or occasion, wherever you would like it.

Whether it's a private dinner party in your home, a wedding in a marquee, a corporate function on business premises or a film crew on a safari bush site, Equator Catering will tailor a meal especially for you.

How we work

First, we find out what you want. After initial consultation with prospective clients, we'll start by forwarding sample menus for your consideration. If required, menus are tailored to meet your needs,

taking into account at all times dietary and nutritional requirements.

Clients may simply want food, others may want elements of our full service options which include:

- Experienced staff (bar, waiters & security)
- Cutlery, crockery and glasses
- Marquees and furniture
- Speciality cakes
- Floral decorations
- Co-ordinated linen
- Cash sale or return bar
- Public Address Systems, music and entertainment

"Thanks for the terms and the great function co-ordination."

Mike Malan, MD Compuscan CRB Ltd



Our Experience

What we've done

Our past contracts have ranged enormously, from the formal to the outrageous. We've been in Uganda long enough to know how to run a successful function. To date, some of the functions we have catered for include:

- Cocktail parties and receptions for Corporate groups and Embassies and Foreign Missions in Kampala
- Black tie moonlit dinner in the bush in Uganda's National Parks
- BBQ for 800 on the shores of Lake Victoria
- Sit-down wedding dinner in the bush
- In-camp meals for high-end mobile safaris
- Private, small dinners
- Corporate lunches
- Corporate catering and camp facilitation / management
- Outdoor hotdog and hamburger stands
- Large sporting and outdoor events

"I would like to thank you very much... for an unforgettable Queen's Day celebration".

H.E. Ambassador Yoka Brandt, Royal Netherlands Embassy



Sample Cocktail Menus*

Menu 1

Pork & Sage Sausage Rolls
English mustard
Beef Brochettes
Soy sauce, garlic and hoi sin marinade
Chicken Fillet Nuggets
Golden fried served with garlic mayonnaise
Cheese & Leek Quiches
Individual with rough puff pastry
Vegetable Crudités
With blue cheese & 1000 island dips
Ginger & Coriander Fish Balls
Made with tilapia & served with a spicy tomato relish
Smoked Nile Perch Bread Rounds
With dill dressing & served with lemon wedges
Mini Beef Samosas
Chilli relish & fresh limes

Menu 2

Mini BBQ Pork Ribs
Coated in smoky BBQ sauce & barbequed
Roasted Beef Fillet wrapped Gherkin
Served with horseradish sauce
Chicken Fillet Kebabs
Marinated with orange and pesto
Vegetable Spring Rolls
Deep fried & served with soy, sweet & sour sauces
Miniature Camembert Samosa
East meets West with a delightful cranberry dip
Tilapia Goujons
Bread crumbed & deep fried, served with lemon and tartar sauce
Tuna & Caper Mayonnaise
Served on crisp rye bread garnished with pimento
Lamb Shish Meatballs
Served with a coriander raita

Menu 3

Pork & Pineapple Kebabs
Barbecued & served with sweet & sour sauce
Broccoli & Stilton Quiches
Individually baked
Golden Fried Calamari Rings
With fresh lime yoghurt
Chicken Satay Kebabs
Marinated and served with satay sauce
Mushroom Pasties
With cream & garlic in puff pastry
Meatballs
Hint of cumin, served with tomato & herb sauce
Selection of Toasties
Cheese, pate, tuna toppings on crisp bread rounds
Chinese Beef
Roasted with soy & spring onions, sliced

Menu 4

Chilli Queen Prawns
Stir fried with garlic, ginger, fresh chillies, tomato & sherry
Smoked Salmon
Served on brown bread with caper & yoghurt garnish
Beef Satay Kebabs
Marinated in soy, lemon grass, sherry & garlic with satay sauce
Chicken Brochettes
Barbecued in a sweet & sour sauce with spring onions
Boerewors Blinis
Boerewors sausage on mini pancake with orange marmalade
Pork Chipolatas
Grilled with simsim & served with a honey mustard dip
Vegetable & Cheese Puffs
Baked in puff pastry
Golden Fried Mushrooms
Bread crumbed & deep fried, served with a garlic mayonnaise

*We are not limited to the choices listed in these sample menus.



Cocktail Menu

Beef

Cocktail sausages with a tangy tomato dip
Meat balls with spicy tomato dip
Meat samosas with lemon wedges
Miniature marinated beef kebabs (various marinades - BBQ)
Miniature sandwiches with various fillings
Roast beef slices on bread rounds with gherkins
Sesame beef strips with Chinese chilli sauce

Chicken

Breaded chicken breast nuggets with garlic mayonnaise
Chicken & mushroom vol-au-vents
Chicken and Parma ham puff pastry rolls
Chicken samosas
Miniature chicken kebabs (various marinades - BBQ)
Spicy chicken wings (BBQ)
Spinach & chicken pinwheels

Fish

Butterfly prawns with sweet & sour dip
Calamari rings in butter with lemon wedges
Choux balls filled with tuna mayonnaise
Coriander and ginger fish balls
Goujons of tilapia with tartar sauce
Prawn spring rolls with Thai dip
Prawns Marie Rose vol-au-vents
Smoked fish & herbs vol-au-vents
Smoked Lake Fish on bread rounds with dill dressing

Pork

Angels on horseback (smoked oysters wrapped in streaky bacon)
Cocktail sausages with a tangy tomato dip
Devils on horseback (prunes wrapped in streaky bacon)
Garlic salami cones filled with herbed cream cheese
Mini barbecue riblets
Miniature frankfurters filled with sweet mustard
Miniature sausage rolls (choice of apple, bacon, and herb or plain)
Scotch egg quarters
Smoky bacon rolls (mustard-flavoured potatoes or sweet banana)

Vegetarian

Assorted bowls of peanuts, potato crisps, olives and gherkins
Bruschetta (tomato, garlic, basil sauce on crisp bread)
Cheese and mandarin/pineapple sticks
Choux balls filled with creamed mushrooms
Deep-fried mushrooms coated in garlic bread crumbs
Fresh garden cruditiés with various dips
Fresh mushroom palmiers with sour cream
Individual leek and cheddar miniature quiches
Mexican tortilla chips with guacamole and salsa
Pizza squares vegetarian
Selection of Greek dips with pita bread
Stuffed eggs
Vegetable spring rolls with sweet & sour sauce



Sample Barbecue Menu

The Grill

Chicken Satay Brochettes
Whole Marinated Beef Fillets
Pork Sausages
Lime & Garlic Tilapia Parcels

On the side

Potato & Chive Salad
Rocket, Mozzarella & Tomato Salad
Roasted Vegetable & Balsamic Salad
Mixed Green Garden Salad
Garlic & Herb Bread

Condiments

Satay Sauce
Mustard
Salad Dressing
Mayonnaise

Desserts

Passion Fruit Soufflé
Dutch Apple Tart
Crème Caramel

"...the quantity was fit for a rugby team. I particularly loved the salads."
Peter Magona, MD Moringa Advertising.



Sample Cold Buffet



Platters

Honey Glazed Roasted Ham
Coronation Chicken
Salmon & Cucumber Mousse
Broccoli & Stilton Quiche

Salads

New Potato, Chive & Yoghurt
Avocado, Pineapple And Crunchy Bacon
Green Mixed Leaf with Croutons
Mozarella, Cherry Tomato & Basil
Fresh Rolls & Butter

Condiments

Salad Dressing
Variety of Chutney / Mustard
Mayonnaise

Desserts

Fresh Fruit Salad
White Chocolate & Berry Cheesecake
Lemon Meringue Pie



Sample Hot Buffet

Platters

Pork Medallions with Cream & Sherry
Tilapia Provençal au Gratin
Roasted Garlic Chicken
Vegetable & Cheddar Lasagne

On the side

Sautéed Rosemary Potatoes
Carrots Vichy
Cauliflower & Broccoli Bake
Bread Rolls & Butter

Condiments

Chilli Sauce
Whole Grain Mustard Sauce

Desserts

Lemon & Lime Cheesecake
Mississippi Mud Pie
Brandy & Orange Crêpes

After tray

Cheese Board with Grapes & Crackers

“With many thanks for your help, all much appreciated,
we couldn't have managed without it.”
Jeremy. P. Hulme, MD Kaweri Coffee Plantation Ltd.



Permanent / Mobile Camp Services

What we do

We do more than catering. We can set up an entire turn-key camp operation. We understand that in a developing country it is difficult to access amenities upcountry. We can provide an entire base for your upcountry operation, be it mobile or static, short-term or long-term, under canvas or semi-permanent structures.

How we do it

As with our catering service, it is important to sit down first with our clients to ascertain their needs and determine how to best meet these needs. We source most of our equipment locally so we can set up quickly and efficiently. Clients may want to staff and cater for their own camps, or they may want a fully-staffed camp with full-board amenities.

We offer a very wide range of options:

- Camp construction
- Full residential camp management
- Food and beverage service designed for individual projects
- Housekeeping
- Daily laundry service
- Ablutions and grey water management
- Compound, rubbish and waste pit control
- Perimeter fencing
- Provision and maintenance of all electrics and plumbing
- Insect / pest control
- Staff - Well trained, capable and courteous, supervised 24 hours, workman's compensation and liability cover, medicals where applicable and correct PPE.



Equator Fruit Tree Nursery Project

The rapid economic growth that Uganda has experienced over the last few years has resulted in a healthier economy, but also brings with it some challenges, including a great disparity of wealth and a significant degree of environmental degradation. This degradation is particularly evident in the level of ongoing deforestation.

We want to keep contributing directly to the community in a sustainable fashion that will have a positive effect. We are focusing our efforts on community greening by means of afforestation and fruit tree planting. Beyond the environmental benefits of trees, this initiative - in collaboration with local schools in the community - brings additional benefits in terms of educational impact and job creation.

We endeavour to plant a number of indigenous trees and, as part of our Corporate Social Responsibility in Bulisa District, we are involved in a Fruit Tree Nursery. This activity nurtures an appreciation of nature among the children while also contributing to the development of local communities. Onward selling of seedlings and marketing of the fruit creates jobs and brings a level of economic growth to a small rural community.

“We need to promote development that works in partnership with local communities and does not destroy our environment.”

Prof. Wangari Maathai, Nobel Laureate.





EQUATOR CATERING LTD

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