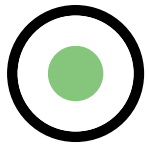


Plushi

Plant Based Sushi

CATERING INFO

2023



Welcome to Plushi!

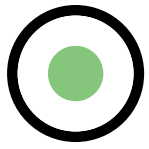
Plushi is an online, zero waste, vegan sushi restaurant from Cape Town, South Africa. Through creative experimentation with vegan and asian cuisine, our aim is to uncover the very best plant-based sushi whilst minimising our impact on the planet.

We recently featured in [The global guide to great vegan food by the Financial Times](#), alongside 23 other “perfect plant-based menus” from all around the world.

As a company, Plushi exists to promote a sustainable future by focusing on 3 main areas:

- 1. Fish-free:** Overfishing has led to declining fish populations which is a major issue because maintaining the health of our ocean ecosystem is crucial in the fight against global warming. We are being an active part of the solution by providing an exciting and superior alternative to regular fish-based sushi.
- 2. Waste-free:** We are a zero-waste restaurant which means we do not contribute to land-fills with general waste. In short: We recycle our recyclables, compost our food waste and create eco-bricks with non-recyclable plastic and bio-fuel with our used cooking oil.
- 3. Plastic-free:** We have gone to great lengths to ensure we are not contributing to the plastic crisis. Where needed - we use alternatives like PLA, a plant-based ‘plastic’ which is compostable.





Why choose Plushi?

Plant-based sushi may seem like an interesting choice for your event but isn't that already a reason why? Here are some others:

- Plushi is **suitable for all dietary requirements**. By nature, our food is vegan, halal & kosher. So it's an easy way to cover all your bases.
- Plant-based is the most sustainable diet in the world. By choosing a plant-based food option, you are putting the planet first and helping **lower the footprint of your event**.
- Help people remember your event by making a statement with your food option. Plushi is packed with bright colours, interesting flavour profiles and unusual ingredients - all of which are bound to **impress your guests**.
- Plushi works well as a sit-down, canapé or buffet.

We offer 2 types of corporate catering:

1. **Drop & Go:** Suitable for smaller team meet ups where food is required but a whole catering service is not. Done this way our food arrives in our signature brown boxes and the rest is up to you.
2. **Private Catering:** Small scale catering. Tastefully curated catering service designed for small events. Usually consists of starters, main and dessert. Charged per head.
3. **Corporate Catering:** Large scale catering. 80 piece platters, with a MOQ designed for large corporate events of around 80+ people.



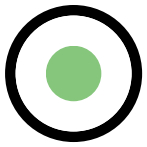
Drop & Go



Private Catering



Corporate Catering



1. Drop & Go

Overview: This is most suitable for extended-family lunches, team meet ups or a last-minute food option to impress clients coming into the office. Food arrives in disposable packaging (see image below) with chopsticks & serviettes. Designed to be eaten out the box, otherwise you may supply your own side plates for larger groups.

Process: Order directly from us via WhatsApp, pick a time, pick a place and we will come drop off the desired amount of platters in our signature kraft paper boxes.

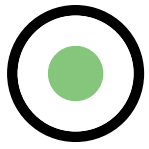
Pricing: The usual cost of 1 platter is R390 which feeds **2-4** people depending on whether it is a snack or main meal. The cost for Drop & Go catering will vary based on the amount of platters you order. **MOQ = 5 platters:**

- 5-15 platters = 20% off (R312/platter)
- 15-25 platters = 30% off (R273/platter)
- 25+ = Pricing On Request.

Delivery Fee: Charged based on distance.

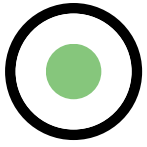
What's on the platter: We offer a fixed platter which changes every week meaning the combination of sushi cannot be chosen. The platter is always made up of 4 different types of sushi totally around 28-32 pieces (depending on the sushi on offer). The platter also includes 2 bite-size desserts (more of which can be ordered separately) We allow a custom selection when ordering over 10 platters, however ingredients must be in season, you can only choose a maximum of 6 different types of rolls and you must book a minimum of 5 days in advance.





Drop & Go - In action





2. Private Catering

Overview: This is our catering option with the greatest amount of customisability, designed to give you the chance to work with us to create the perfect menu for your special event.

Package: Standard package would include 2 x Spring Rolls, 8 piece Plushi main and 1 x dessert per person. This would be laid out in a presentable way for guests to serve themselves. Includes chopsticks, serviettes, soy sauce, ginger and wasabi. Serving plates will not be supplied unless requested and at an additional cost. This package is 100% customisable based on how and what you would like to feed your guests.

Process: Email or WhatsApp us with your requirements and we will personalise a package that works for your event.

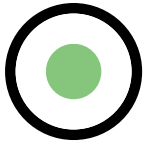
Pricing: Private catering is charged at **R185 per head** for a standard package.

Delivery Fee: Charged based on distance.

Setup Fee: R500

Service Fee: R300/hour - this is an optional extra should you desire any form of waitering or management service during the duration of the event.

Pick your Menu: Pick and choose from the entire Plushi menu. Ingredients must be in season. Must book a minimum of 5 days in advance.



3. Corporate Catering

Overview: This is most suitable for large company gatherings, end of year functions or conferences. Order in advance and we will supply an impressive spread of plant-based sushi creations, bound to wow your guests. We can supply this for buffet/canapé/sit-down style dining.

Package: Our corporate platters consist of 80 sushi pieces. These would be laid out in a presentable way for guests to serve themselves. Includes chopsticks, serviettes, soy sauce, ginger and wasabi. Serving plates will not be supplied unless requested and at an additional cost.

Process: Email or WhatsApp us with your requirements and we will personalise a package that works for your event.

Pricing: Corporate platters consist of 80 pieces per platter. **MOQ is 8 platters.**

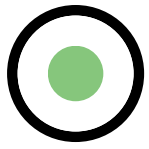
- 8-12 platters = R640/platter (80-120pax)
- 13-16 platters = R600/platter (120-160pax)
- 15-20 platters = R560/platter (160-200pax)
- 20< platters = R520/platter (>200pax)

Delivery Fee: Charged based on distance.

Setup Fee: R500

Service Fee: R300/hour - this is an optional extra should you desire any form of waitering or management service during the duration of the event.

What's on the platter: We choose a selection of our all-time favourite Plushi pieces. A minimum of 4 different types of rolls will be supplied. Must book a minimum of 5 days in advance. Upon request you may pick & choose your own platters - contact us for more info on this.



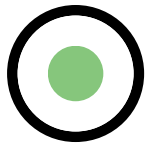
Happy customer: Food Hack



"FoodHack is an international community of food entrepreneurs and startups hosted in countries all over the world. Our event hosts 100+ Capetonians quarterly and we need our food to showcase people on how delicious and exciting plant-based food can be! So naturally we had to work with Plushi for our ocean-inspired event!"

- Brett Thompson (Food Hack)



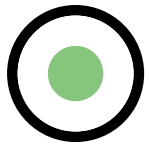


Happy Customer: TEDx



"A brilliant team producing the most colourful, creative and delicious vegan food in the shape of sushi. We are always excited to introduce our TEDxCapeTown audience to Plushi at our speakers' dinners."
-Alexandra Kotchouei (TEDx Cape Town)

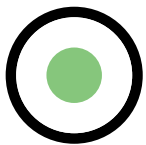




Fun Facts

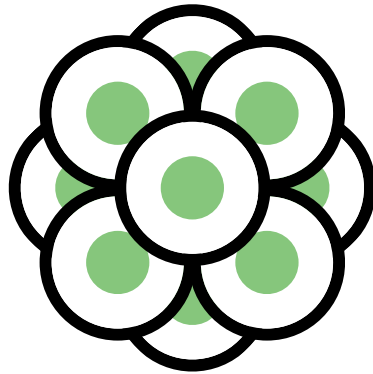
"Plant-based is the most sustainable diet in the world"

- A study by Oxford University showed that choosing plant-based is the single biggest way we can reduce our carbon footprint, shrinking it up to 73% - the same goes for your event.
- Producing plant-based foods is far more energy efficient, reducing the need for fossil fuels.
- Going plant-based reduces an individuals water footprint by up to 55%!
- Overfishing is slowly destabilising and destroying our ocean ecosystems - Plushi exists to give sushi lovers no excuse to support overfishing by inventing more superior and sustainable alternatives. By choosing Plushi to cater your next event, you become an active part in the fight to protect our oceans.



Supporting links

- [Financial Times - "Global guide to great vegan food"](#)
- [Plushi on Happy Cow \(The most popular vegan food directory\).](#)
- [Plushi on Cape Talk](#)
- [Plushi on Instagram](#)



Thank you!

Please don't hesitate to get in touch if you have any questions or would like to organise some free samples!



hey@plushi.com



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