

JoburgPlaces Storytelling Dinners,
hosted at
Charlie & Gerald's
TOWN TREASURE



JoburgPlaces Storytelling Dinners

“Loved the interesting stories and the intriguing surroundings. Definitely recommend this experience. The food is amazing and the people hosting are superb.”

“Unbelievable experience! An absolute must. Thanks so much for a fantastically interesting evening.”

“Cuisine was on point. Storytelling and tour piqued our interests the entire night. Just a fantastic evening in a history rich place.”

All **JoburgPlaces** Storytelling Dinners are hosted at **Charlie & Gerald’s Town Treasure**. Guests are seated in different private dining rooms for the meal courses. The storytelling takes place in a separate room between meal courses with all the guests together. A maximum of 30 guests are booked for each storytelling dinner.

Storytelling is presented by Charlie Moyo while the food is prepared by the excellent culinary team of **Charlie & Gerald’s Town Treasure**. Themes alternate between the Migrant Cuisine Storytelling Dinner and the 7-Phases of Joburg Storytelling Dinner.

The **Migrant Cuisine Storytelling Dinner** involves the history and stories of the migrant communities of our city and the foods they have brought to the city. It is a casual but exciting eating experience with six delectable migrant-inspired dishes.

The **7-Phases of Joburg Storytelling Dinner** involves the abundant feast meals that Charlie & Gerald’s Town Treasure is famous for, combined with storytelling focusing on the history and future of Johannesburg.

Public storytelling dinners are open for bookings at R725 per person.

Public storytelling dinners are usually hosted on the last weekend of each month.

We are available for private storytelling dinner group bookings on any other date.

A private storytelling can be booked with any One Table booking – whether you are a table of 2 or 30! Refer to the One Table Feast Menus under ‘Charlie & Gerald’s Town Treasure’ tab on the webpage. Feast Menus at R575 per person (minimum of 2 guests required) or R300 per person in case of the Meze Feast Menu (minimum of 6 guests required).

Private storytelling at R1000 for the first 2 guests and R150 per additional guest).

Schedule of Public JoburgPlaces Storytelling Dinners

Dates & Themes:

Theme	Date
Migrant Cuisine	Friday 29 October
7-Phases of Joburg	Saturday 30 October
7 Phases of Joburg	Friday 26 November
Migrant Cuisine	Saturday 27 November
Migrant Cuisine	Friday 17 December
7 Phases of Joburg	Saturday 18 December

MIGRANT CUISINE STORYTELLING DINNER

6pm – 10pm. Cost: R725 per person, including dinner and storytelling.

A magical evening of storytelling combined with delectable food. A most memorable evening in the city, discovering the history and cuisines of some of Johannesburg's most prominent migrant communities. Presented by **JoburgPlaces** at **Charlie & Gerald's Town Treasure**.

Typical schedule:

5:30pm: Guests arrive and enjoy drinks

6:15pm: STARTERS

6:40pm Opening story: Johannesburg's Asian communities (Cape Malay, Indian and Chinese).

7:20pm: MAIN COURSES

8:00pm: Storytelling: Pan African Migration.

8:30pm: DESSERTS

8:50pm: Storytelling: Portuguese, Italian, Mediterranean and Middle-Eastern migration,

9:20pm Dinner ends

MIGRANT CUISINE MENU – ALL COURSES ARE SERVED

(please request vegan or vegetarian alternatives when booking, if required)

Starters:

Cape Malay Butternut Soup
Chinese Chicken Chow-Mein

Mains:

Zimbabwean Sadza (pap) with tomato sheba
Mozambican prawn matapa with spinach and tahini
Turmeric-stained yellow rice

Dessert:

Ethiopian/Indian Mango Lasi
Mediterranean Nut-Free Baklava

7-PHASES OF JOBURG STORYTELLING

6pm – 10pm

Cost: R725 per person, including dinner and storytelling

A magical evening of storytelling combined with delectable food. A most memorable evening in the city that will leave you mesmerized by the story of a city rebuilt six times in 13 decades – and a future 7th city soon rising

Typical schedule:

5:30pm: Guests arrive and enjoy drinks

6:15pm: STARTERS

6:40pm: Opening story about first 3-phases of Joburg history (Victorian-Gold Rush, Edwardian-London and Art Deco-New York)

7:10pm: MAINS COURSES

8:00pm: Storytelling: second three phases of Joburg

(Modernist/Brutalist Apartheid City, Decline of City & Rise of Sandton, Regeneration of the Inner-City)

8:30pm: DESSERTS

8:50pm: Final storytelling: history of the vaults

9:20pm: Dinner ends

7-PHASES OF JOBURG MENU OPTIONS

Please send your menu choices to gerald@joburgplaces.com
no later than the Monday prior to the dinner.

Menu options are designed for two guests. A table of up to 3 guests can only choose one menu. A table of up to 5 can choose two menus, and a table of 6 or larger can choose up to 3 menus.

Food is served in bowls in the centre of the table with side plates for guests to dish up their preferred combinations. This way everyone gets to enjoy a wider array of flavours.

A true feast it is!

COASTAL GOURMET FEAST

Bowls of the following for 2 guests:

Starter:

Lemon & Herb Calamari with Carrot & Onion (x2)

Mains:

Mozambican-inspired prawn stew with spinach and tahini (x1)

Seabass in Citrus Broth (x1)

with

African Dombolo (steamed bread) (x1)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (x1)

Turmeric-stained yellow rice (x1)

Desserts:

Mango sorbet with fresh ginger and coconut milk (x1) + Nut-free baklava (x1)

COUNTRY CARNE FEAST

Bowls of the following for 2 guests:

Starter:

Chopped feta and olives in spinach leaves on a bed of tzatziki (x2)

Mains: Beef fillet strips with grilled peppers (x1)

Apricot-infused lamb stew (x1)

French-inspired, pomegranate duck stew (x1)

with

African Dombolo (steamed bread) (x1)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (x1)

Turmeric-stained yellow rice (x1)

Desserts: Rose- and fig-infused chocolate truffles (x1) + Nut-free baklava (x1)

VELVETY VEGAN FEAST

Bowls of the following for 2 guests:

Starter:

Cape Malay Butternut Soup (x2)

Mains:

Aubergine & Lentil Bobotie (x2)

with

African Dombolo (steamed bread) (x2)

Butternut, sweet potato, peppers, onion, zucchini, and olives (x2)

Turmeric-stained yellow rice (x1)

Samp and green beans (x 2)

Layers of avo, pineapple and peppers with chopped greens (x1)

Dessert: Mango sorbet with fresh ginger and coconut milk (x2)

ANCIENT SECRETS FEAST

Bowls of the following for 2 guests:

Starter:

Roasted Tomato Soup (x2)

Mains:

French-inspired, pomegranate duck stew (x1)

Chicken Chow-Mein (x1)

Red Beef Stew, slowly cooked on the bone with tomato with onion and spinach (x1)

with

African Dombolo (steamed bread) (x1)

Grilled butternut, sweet potato, peppers, onion, zucchini, and olives (1x)

Turmeric-stained yellow rice (x1)

Desserts

Rose- and fig-infused chocolate truffles (x1) / Nut-free baklava (x1)

BAR & DRINKS

Guests are able to order and pay for drinks on site on the night. We have a fully stocked bar with wine list. Corkage for wine is R95 per bottle, should you bring your own. Click on the 'Charlie & Gerald's Town Treasure' tab on our website to see the menu (www.joburgplaces.com)

HOW TO BOOK

Pre-booking and pre-payment are essential.

**Book by emailing gerald@joburgplaces.com
or send a text/whatsapp message to 082 894 5216.**

We will send you the booking confirmation and payment link to pay online by card. A booking is only secured once payment has been made.

TERMS & CONDITIONS

Note that a booking is only secured once we have received proof of payment. Also note our terms and conditions, including our booking and refund policy:

1. A booking that is not followed by proof of payment within 48-hours will automatically be deemed cancelled.
2. Any already-paid cancellation will incur a 20% admin charge.
3. No cancellations or postponements will be accepted within 14 days of the actual booking date and no such refunds will be made.
4. Should a guest want to postpone a booking more than 14 days ahead of the original booking date, this will be done with pleasure and at no surcharge.
5. Participation in JoburgPlaces tours, dinners and experiences is voluntary and at the full risk of the customer. JoburgPlaces and Anchorco (Pty) Ltd as well as its venues at Charlie & Gerald's Town Treasure and its guides conducting tours, do not accept any liability for any harm, injury or death that may occur because of a guest participating in any tour, dinner or experience staged by JoburgPlaces.
6. All tours and storytelling dinner must be pre-booked and pre-paid. We do not accept any walk ins for storytelling dinners and no booking is secured or confirmed without paying first.
7. Should a dinner booking have to be postponed due to Covid-19 lockdown regulations, no refund will be available, but the booking will be moved to a later date that suits the customer.

NO CHILDREN UNDER 12

Note that we do not accept bookings for children under 12-years old on any storytelling dinners.

DIRECTIONS

All JoburgPlaces storytelling dinners take place at **Charlie & Gerald's Town Treasure** in the heart of Old Joburg. Find our entrance at 110 Fox Street, between Rissik and Joubert Streets (just behind Gandhi Square).

If you come by metered taxi, Uber or Bolt simply get out at 110 Fox Street.

IF YOU COME BY CAR:

From the north, take the M1 South and then the M2 East.

Take the Rissik Street offramp.

Once in Rissik Street, cross 4 traffic lights (in close succession).

At the FIFTH traffic light, turn RIGHT into Fox Street at Home Choice.

Charlie & Gerald's Town Treasure is the 2nd building on the right. Park on the side of the street, along Fox Street and walk into the venue. We have security outside the venue watching the cars and looking after your safety.

If you need directions or help on the way to our phone, text or WhatsApp me Charlie Moyo on 062 121 6188. As he may be busy with a tour and unable to answer, try a text or whatsapp.

MORE INFO ON: www.joburgplaces.com