



Enjoy the Difference



# TREND REPORT

2024

SUPPLYING THE HOSPITALITY INDUSTRY  
FOR OVER  
**25**  
YEARS



# Hospitality Trends in 2024



- Robert Greene,  
Director of Core Catering Supplies

***“The hospitality industry continues to evolve and adapt, reflecting and sometimes even shaping societal and economic trends. From the influence of popular culture to the integration of cutting-edge technology, the sector is in a constant state of reinvention.”***

**1. Green Hospitality:** Environmental consciousness has become a significant trend in the hospitality industry. Hotels and restaurants are increasingly adopting eco-friendly practices, such as using renewable energy sources, reducing single-use plastics, implementing waste reduction strategies, and sourcing local and organic ingredients. Guests are increasingly concerned about sustainability, and establishments that prioritize green initiatives often attract more environmentally conscious consumers.

**2. Reinventing Fine Dining:** The concept of fine dining is undergoing a transformation. With changing consumer preferences and the rise of casual dining options, traditional fine dining establishments are rethinking their concepts to stay relevant. This may involve offering more relaxed and approachable dining experiences, incorporating elements of entertainment or interactive dining, or exploring new culinary concepts and fusion cuisines.

**3. Redefined Bars and Drinks:** Bars are evolving beyond just serving drinks to become experiential destinations. Mixologists are experimenting with innovative cocktail recipes and techniques, while bars are increasingly focusing on curated beverage selections, including craft beers, artisanal spirits, and natural wines. Additionally, technology is playing a role in enhancing the bar experience, with apps for personalized drink recommendations and interactive cocktail-making classes.

**4. Evolving Children's Menus:** As parents become more health-conscious, children's menus are also evolving to offer healthier and more plant-based options. Restaurants are incorporating fruits, vegetables, whole grains, and plant-based proteins into kids' meals, while also making them visually appealing and fun to eat. Innovative packaging and presentation techniques are used to make healthy foods more appealing to children, such as bento boxes or creatively shaped portions.

Overall, these trends reflect the ongoing evolution of the hospitality industry as it adapts to changing consumer preferences, societal values, and technological advancements. By embracing sustainability, culinary innovation, and customer-centric approaches, hospitality businesses can stay competitive and continue to shape the future of the industry.





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# GLASSWARE





# GATS WHISKEY





## NEW BRAND. SAME GLASS.

With ONIS Rim Guarantee, you don't have to worry when the rim of your glass chips.

Make sure to keep it and return it back to the supplier where it was purchased. With this guarantee we will happily replace it for you.

Onis Glassware stands as a testament to craftsmanship, blending elegance with functionality to enhance everyday experiences. Renowned for its superior quality and timeless designs, Onis Glassware embodies a tradition of excellence in glassmaking that dates back generations.

Crafted with precision and care, each piece of Onis Glassware reflects a

commitment to excellence in both form and function. From delicate stemware to sturdy tumblers, every item is meticulously crafted to elevate your dining and entertaining experiences.

What sets Onis Glassware apart is not only its exquisite aesthetics but also its exceptional durability. Engineered to withstand the rigors of daily use, Onis Glassware offers a perfect balance of beauty and resilience, making it suitable for both casual gatherings and formal occasions. Furthermore, Onis Glassware prides itself on using high-quality materials and employing skilled artisans who bring centuries-old techniques into the modern era. This dedication to quality

ensures that every piece meets the highest standards of craftsmanship, resulting in glassware that is as durable as it is beautiful.

Whether you're savoring a fine wine, enjoying a refreshing cocktail, or simply hydrating with water, Onis Glassware elevates every sip, transforming ordinary moments into extraordinary experiences. With its unparalleled quality and timeless elegance,

Onis Glassware is not just a collection of glassware; it's a symbol of sophistication and refinement for those who appreciate the finer things in life.



LIBBEY

NOW **on's** GLASSWARE







# XTRATUFF

ONIS' Xtratuff treatment is a super strengthening thermal after-process for "pressed" tumblers.

The Xtratuff process is only performed on the upper third of the glass, which increases its resistance to thermal and mechanical shock.

By treating this upper portion at a lower temperature than tempering, you put less stress on the glass. This has a positive effect on how the glass breaks and also improves its overall durability.



## SPKSY Coupe

These glasses are marketed as part of a set or collection inspired by the Prohibition era and its associated culture.

The classic coupe shape has the characteristic broad, shallow bowl and long stem typical of coupe glasses, which were popular during the Prohibition era.



## Hobstar Whiskey

Whiskey tumbler glasses are designed to be sturdy and comfortable to hold.

The design of a Hobstar glass features an elegant repeating pattern of hobstars, which are intricate, star-shaped designs, often with geometric or floral elements. The pattern is pressed or cut into the glass, creating a textured and visually appealing surface.

This glass combines the classic Hobstar design with the functionality of a whiskey tumbler, offering a stylish option for whiskey enthusiasts. Like all Onis glassware, this selection is made from high-quality glass, suitable for serving and enjoying whiskey.





# THE NEW ENDURA RANGE





# ENDURA CHAMPAGNE





# ENDURA GIN





# ENDURA WINE





# Shop the Trend

## Endura Range

With the new Endura glass range, experience a combination of elegance and durability, with finesse laser-cut rims, giving a quality lip feel and drinking experience.



Champagne  
180ml

Gin  
760ml

Wine  
500ml

Wine  
385ml



# BAR ACCESSORIES







**STIRRED & PERFECTED**





# LATEST DRINK TRENDS

## DARK SIDE OF THE MOON

LADISMITH 8 YEAR,  
FERMENTED TREACLE,  
SEAWEED BITTERS, DARK  
CHOCOLATE, RED VERMOUTH



## CAUSE EFFECT HOUSE - OLD FASHIONED

CAPE POTSTILL BRANDY,  
JAGGERY, DEMERARA,  
ARTEMISIA & HIBISCUS  
TINCTURE, FYNBOS



## CAPE SUGARBIRD

WOODFORD RESERVE  
BOURBON, BEE POLLEN,  
HONEY, FYNBOS, CITRUS,  
PROTEA DUST





# SETTING UP YOUR BAR FOR SUCCESS

Investing in quality bar equipment is not just a matter of convenience; it's essential for maintaining efficiency, consistency, safety, and professionalism in the bartending profession. It ultimately contributes to a better customer experience and the success of the establishment.

Consistency is key in the world of bartending. Quality equipment ensures that each drink is made the same way every time, maintaining the standard and taste that customers expect. This consistency is essential for building customer loyalty and satisfaction.

Bartenders often work in high-paced environments

where equipment undergoes frequent and rigorous use. Quality equipment tends to be more durable and can withstand the wear and tear of a busy bar, reducing the need for frequent replacements and maintenance.

Well-made equipment is less likely to malfunction or break during use, reducing the risk of accidents or injuries in the workplace. For example, a sturdy cocktail shaker reduces the risk of spills or leaks, preventing potential slips or burns.

The appearance of a drink is as important as its taste. Quality equipment, such as pristine glassware or polished shakers,

contributes to the overall presentation of cocktails, enhancing the customer's experience and perception of the establishment. Using high-quality equipment reflects positively on the professionalism of the bartender and the establishment as a whole. It sends a message to customers that the bar takes pride in its craft and is committed to delivering a high standard of service.

Quality equipment often comes with additional features or designs that offer versatility in creating different types of cocktails. This allows bartenders to showcase their creativity and cater to a wider range of customer preferences.















**“With Core Catering Supplies by my side, I can confidently raise the bar, knowing that I have the finest tools at my disposal to craft extraordinary moments for every guest”**

*- world renowned bartender and drinks expert, Kurt Schlechter.*

**V**oted number 65 in the top 100 influential persons in the Industry By Drinks International magazine 2023. Kurt has 25 years of experience in the hospitality industry and is an award winning bartender, spirits judge and drinks consultant.

Kurt loves to mix drinks and tell southern Africa's unique story. He is a fierce promoter of brandy, its cocktail history, flavours and versatility. He loves to make cocktails at Guest shifts or bar take-overs while entertaining guests.

As a passionate educator, his speciality is developing bartender training programs for some of the worlds

leading Liquor brands. He has spent over 7 years training bartenders in a bartender upliftment program called BAR STARS in Africa.

Kurt has conducted seminars at bar shows like - Tales of the cocktail New Orleans, The Perfect serve Amsterdam and Bangkok bar show in 2023.

Recently, he has launched the BAR UNITY program with drinks writer Leah van Deventer, a social bartender development program working with local community leaders to train persons from difficult backgrounds to become bartenders and find sustainable employment.

Kurt is the co-owner and director of Cause Effect Cocktail Kitchen and Cape Brandy bar in South Africa, where he continues his passion for Brandy, Cocktails and Botany.





# Shop the Trend

## Tools Of The Trade

Our range of bar accessories include everything you may need for your commercial or domestic bar from champagne stoppers to fine strainers. Shop catering quality pourers, stirrers, bottle openers, corkscrews, cocktail shakers and more.





# CUTLERY



## THE ART OF SERVICE





# PVD COATING



## THE ART OF SERVICE







# THE ART OF SERVICE

**H**epp is a renowned German brand known for producing high-quality cutlery and tabletop products.

Hepp cutlery is typically crafted from high-quality materials such as stainless steel. Stainless steel is preferred for its durability, corrosion resistance, and ease of maintenance. It ensures that the cutlery maintains its integrity even with frequent use and cleaning.

These cutlery ranges are known for their excellent craftsmanship. Skilled artisans carefully design and manufacture each piece to ensure precision, balance, and functionality. The attention to detail in the manufacturing process results in cutlery that not only looks elegant but also performs well in various dining settings. Core Catering offers a wide

range of cutlery designs to suit different aesthetic preferences and dining environments. Whether you prefer classic, contemporary, or avant-garde styles, Hepp likely has a design that matches your needs. Their designs often exhibit sleek lines, refined finishes, and ergonomic handles for a comfortable dining experience.

Our cutlery is built to last. The use of premium materials and meticulous craftsmanship ensures that the cutlery can withstand the rigors of commercial use in restaurants, hotels, and catering establishments. It remains resistant to rust, corrosion, and tarnishing even after prolonged use.

All of our tableware is designed with functionality in mind. Each piece is carefully balanced and ergonomically shaped to provide optimal comfort and control.

Whether you're cutting, slicing, or spearing food, Hepp cutlery delivers consistent performance.

As a supplier of catering equipment, Core Catering has a long-standing reputation for excellence in the hospitality industry. With decades of experience and a commitment to quality, Core Catering has earned the trust of chefs, restaurateurs, and hospitality professionals nationwide.

Hepp cutlery is synonymous with quality, craftsmanship, and reliability. Whether you're outfitting a fine dining establishment or upgrading your home kitchen, Hepp offers cutlery that meets the highest standards of performance and aesthetics.



# BAGUETTE



## THE ART OF SERVICE





# EXCLUSIVE CUTLERY COLLECTIONS



Every item of cutlery has its own individual character. Narrow shapes, gentle curves, soft surfaces and harmoniously rounded edges – or striking and bold with a hint of pride. Well-balanced cutlery transforms any culinary delight into a smooth, sleek experience. The cutlery design should be chosen with harmony in mind, reflecting the statement made by the interior design and décor, the event or occasion, and the food itself.

## Trilogie design

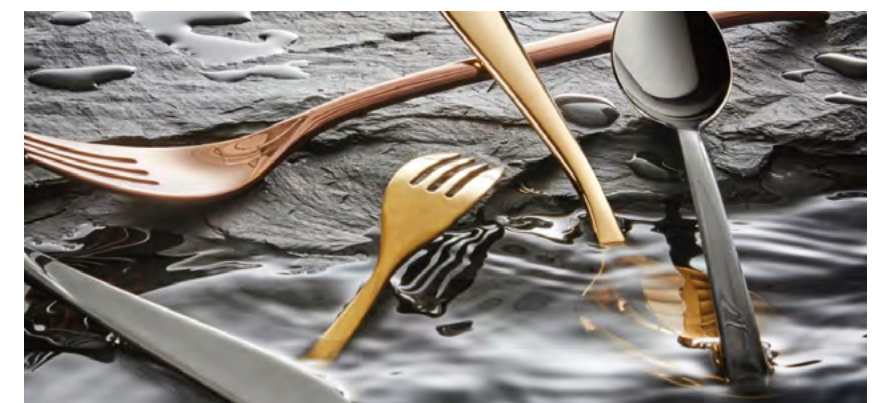
The distinctive character of the new cutlery collection is shaped by a natural movement, flowing smoothly towards the front of the cutlery piece. The handle with its diagonally changing profile edge that forms a triangular shape at the end of the handle, is inspired by a cut off branch out of nature. The unique design feature of TRILOGIE enables tasteful experiences at the table that will be remembered.

## Surface Treatment

Specific forms of surface treatment create that special something for a harmonious and unique atmosphere. Whether glass bead blasted, stone-washed, brushed, PVD coated, silverplated, stamped or customized in any other way – HEPP's wide choice of finishings will guarantee a fitting solution for almost anyone. In addition, cross finishing provides particularly exquisite accents, combining the various finishing processes.

## PVD Colour Coating

This intensely colourful coated finish gives elegant accents for a magical table ambiance. The stylish PVD variants are available in four unique colour worlds: gold, pale gold, copper, gun metal and black.







## Minimalist Designs

This aesthetic of the Ecco range appeals to modern sensibilities and creates a sophisticated ambiance in restaurants, hotels, and other hospitality settings.

Investing in minimalist cutlery ensures that it remains relevant and stylish for years to come, making it a practical choice for hospitality establishments seeking long-term durability and appeal.

Overall, minimalist cutlery designs stand out in the hospitality industry for their ability to elevate the dining experience through their clean aesthetics, versatility, timelessness, ease of maintenance, and alignment with contemporary consumer preferences.



## Vintage & Retro

Despite being inspired by past decades, vintage and retro cutlery designs possess a timeless appeal that transcends trends.

The Chippendale range offers vintage pieces that create a sense of exclusivity and intrigue, drawing guests who appreciate unique and unconventional dining experiences.





TALIA



THE ART OF SERVICE



LENISTA



THE ART OF SERVICE



# Shop the Trend



## Different Ranges & Styles

Whether you are looking to replenish your stock of spoons, knives and forks or invest in a complete set, Core Catering Supplies' selection of cutlery has you covered. Each of these cutlery ranges reflects Hepp's commitment to quality craftsmanship, impeccable design, and attention to detail, making them cherished additions to any table setting.



Table Knife  
**BAGUETTE**

Table Fork  
**PROFILE**

Table Spoon  
**KREUZBAND**

Iced-Tea Spoon  
**ECCO**

Teaspoon  
**LENISTA**



# CROCKERY



Steelite International is a world-leading manufacturer and supplier of award-winning tabletop, lighting, and buffet solutions for the hospitality industry.



# POMPEII STONE





# POMPEII SLATE







# THE IMPORTANCE OF VARIETY

In the world of dining, every detail matters. From the ambiance to the presentation of food, each element contributes to the overall experience for diners. One often-overlooked aspect that can significantly elevate a restaurant's appeal is the selection of crockery. The choice of crockery goes beyond mere functionality; it plays a crucial role in enhancing the visual appeal of dishes and creating a memorable dining experience.

The presentation of food is an art form in itself. Different styles of crockery can complement and enhance the aesthetic appeal of various cuisines. Whether it's a rustic earthenware bowl for a hearty stew or an elegant porcelain plate for a delicate dessert, the right choice of crockery can elevate the visual impact of each dish, making it more enticing to diners. Dining out is not just about

satisfying hunger; it's about indulging the senses and creating memorable moments. Offering a variety of crockery options allows restaurants to curate unique dining experiences for their patrons. A well-chosen piece of crockery can set the tone for the meal, evoking a sense of sophistication, comfort, or novelty, depending on the occasion and cuisine.

A diverse selection of crockery allows restaurants to cater to a wide range of culinary offerings and presentation styles. Whether it's a casual brunch, a formal dinner, or a themed tasting menu, having an array of crockery options ensures that each dish is served in the most appropriate and visually appealing manner, enhancing the overall dining experience for guests.

In today's social media-driven world, diners are increasingly seeking unique

and Instagram-worthy dining experiences. Offering an interesting and varied selection of crockery can delight customers and encourage them to share their dining experiences on social media platforms, thereby increasing visibility and engagement for the restaurant.

The selection of crockery is not merely a practical consideration but an essential aspect of creating a memorable dining experience. Restaurants that invest in offering a diverse range of crockery options can differentiate themselves, enhance their brand appeal, and delight their patrons with visually stunning presentations. By paying attention to this often-overlooked detail, restaurants can elevate the overall dining experience and leave a lasting impression on diners.



# AMARI





# PETRA





# CRAFT





# CRAFT RANGE OF PATTERNS & COLOURS

Aqua



Craft is inspired by hand-crafted, simple country wares made by generations of potters over hundreds of years. The range embodies the beauty of rich, lustrous glazes applied by hand, and celebrates chance effects and reactions which occur naturally in the kiln. The gem-like glazes married to simple forms and shapes produce a unique and individual appearance, giving Craft a rustic "joie de vivre."

White



Terracotta



Liquorice



Apple



Raspberry







## Unique Aesthetic

The Craft range of crockery pieces, provided by Steelite guarantees that each and every item is unique, due to this range being hand-crafted. Hand-crafted crockery items often boast unique designs, textures, and colors that can enhance the overall aesthetic appeal of a dining experience. These pieces add character and charm to the table setting, making it more memorable for guests.

## Durability

Despite being hand-crafted, Steelite's crockery is built to withstand the rigors of commercial use. Made from high-quality materials such as fine bone china or durable stoneware, these pieces are designed to be chip-resistant, dishwasher-safe, and long-lasting. This durability ensures that the crockery maintains its pristine appearance even after repeated use, contributing to a consistent and reliable dining experience for guests.

## Eco-friendly

These pieces are produced using sustainable processes and materials, minimizing environmental impact compared to mass-produced alternatives.





# Shop the Trend



Craft

Petra

Amari

Pompeii

## Quality Dinnerware

From classic crockery to more rustic and modern pieces, Core Catering Supplies has a selection of plates, bowls and side plates for your unique table setting. Shop our selection of quality dinnerware from world-renowned brands such as; Steelite, Churchill, Fortis and more.



# BUFFET NOVELTIES



VALO



# EVOLVING HOSPITALITY NEEDS

In the ever-changing landscape of the hospitality industry, adaptability and innovation are key to meeting the evolving needs and preferences of customers.

From hotels and restaurants to event venues and catering services, businesses must constantly seek innovative solutions to enhance the dining experience and stay ahead of the competition. Here, we explore how the shifting landscape of hospitality demands innovative catering and serving solutions.

Today's consumers are more discerning and demanding than ever before. With the rise of social media and foodie culture, there is a growing emphasis on unique dining experiences, personalized service, and visually appealing presentations. As a result, hospitality businesses must innovate their catering and

serving solutions to cater to these changing preferences and exceed customer expectations.

With the rise of food delivery services, pop-up events, and outdoor dining experiences, businesses must be flexible and adaptable in their approach to catering and serving. Innovative solutions such as mobile kitchens, modular serving stations, and eco-friendly disposable tableware allow businesses to cater to a wide range of settings and events without compromising on quality or efficiency.

The integration of technology has transformed the way hospitality businesses cater to their customers. From online ordering platforms and digital menus to contactless payment systems and smart kitchen appliances, technology enables businesses to streamline operations, enhance

efficiency, and improve the overall dining experience for customers.

Innovative catering and serving solutions such as customizable menus, DIY food stations, and interactive dining experiences allow businesses to engage with customers on a more personal level and create memorable experiences that keep them coming back for more.















## Sleek and Modern

VALO buffet ware features sleek and contemporary designs that enhance the presentation of food, adding a touch of elegance to any dining setting. Crafted from premium materials such as stainless steel, porcelain, and glass, each piece in the VALO range is durable, easy to clean, and built to withstand the rigors of commercial use, while offering a comprehensive selection of buffet ware suitable for a wide range of culinary applications.

## Key Presentation

With its modern aesthetics and attention to detail, the VALO range creates visually stunning buffet displays that leave a lasting impression on guests. Designed with the needs of busy catering operations in mind, VALO buffet ware streamlines the entire serving process.

## Durability

Investing in high-quality buffet ware like VALO ensures that businesses can rely on their equipment to perform consistently day in and day out, reducing the risk of downtime and costly replacements. By choosing the VALO range of buffet ware from APS Germany, you will be investing in the perfect blend of style, functionality, and durability.





# FROSTFIRE







## Non-Stick Coating

The FROSTFIRE range is equipped with a specialized non-stick coating, meticulously engineered to offer a myriad of benefits for culinary professionals. This coating, applied to the interior surfaces of the bowls and buffet novelties, serves as a game-changer in food presentation and service. The non-stick coating facilitates effortless cleaning, allowing for quick and hassle-free maintenance after use. Residues and food particles easily release from the surface, minimizing the need for intensive scrubbing and soaking. With the non-stick coating preventing food from adhering to the surface, FROSTFIRE bowls and buffet novelties maintain their pristine appearance throughout service. Dishes remain impeccably presented, preserving the visual allure of buffet displays.

## Stylish Innovation

APS Germany's FROSTFIRE range of bowls and buffet novelties represents a fusion of innovation, style, and functionality in the realm of food presentation. Designed to captivate diners and elevate dining experiences, these products offer a unique blend of aesthetics and practicality for hospitality professionals.





# MANGO







## Wood and Epoxy Resin Fusion

The MANGO buffet bowls boast a distinctive combination of wood and epoxy resin, resulting in a harmonious blend of natural warmth and contemporary flair. This fusion of materials not only enhances the visual appeal of the bowls but also ensures durability and longevity, making them ideal for commercial use. Each MANGO bowl is meticulously crafted by skilled artisans, reflecting a dedication to quality and precision.

From the selection of premium wood to the intricate application of epoxy resin, every step of the manufacturing process is imbued with craftsmanship and attention to detail.

## Sicilian Design

Inspired by the vibrant colors and patterns of Sicilian ceramics, the Sicilian design infuses each bowl with a zestful energy and Mediterranean charm. Bold motifs and vibrant hues transport diners to sun-drenched shores and picturesque villages, adding a touch of rustic allure to buffet displays.



## Starry Sky Design

The Starry Sky design enchants with its celestial allure, evoking the mystery and beauty of the cosmos. Glittering specks and swirling patterns against a dark background create a mesmerizing visual effect, transforming each bowl into a celestial canvas.



## White and Blue Design

The White and Blue design exudes timeless sophistication, reminiscent of the tranquil hues of a Mediterranean seascape. Delicate swirls of white and blue intertwine, evoking a sense of serenity and elegance that enhances the dining experience.





# G/N BUFFET DISPLAY

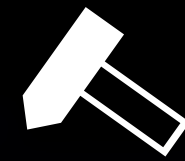






buffet | tabletop | bar

# DISPLAY DOMES



# UNBREAKABLE







# UNBREAKABLE



## The Super Dome

This clear Super Dome is a remarkable piece of innovation in the realm of domes.

Crafted from polycarbonate material, this dome boasts exceptional durability and resilience, making it virtually unbreakable compared to traditional glass or acrylic domes.

Whether used in architectural installations, skylights, or protective enclosures, this dome provides a clear, unobstructed view while offering unparalleled protection against breakage and impact damage. Its superior performance in challenging environments makes it a preferred choice for applications where safety and reliability are non-negotiable.

## Polycarbonate

Polycarbonate is a type of thermoplastic polymer renowned for its outstanding strength, impact resistance, and transparency. These properties stem from its molecular structure, which consists of long chains of repeating units. This molecular arrangement enables polycarbonate to absorb and disperse impact energy effectively, preventing cracks and fractures even under extreme force.





# Shop the Trend



DOMES

BIRD CAGE

CURLER

DISPENSERS

## Buffet & Tabletop Range

From the latest trends to classic designs, Core Catering Supplies offers a range of solutions for your buffet, tabletop and bar needs.





# EQUIPMENT







# NOTHING LESS THAN EXCEPTIONAL

**O**ur commitment to quality is unwavering.

We source our catering equipment from reputable manufacturers known for their craftsmanship, durability, and reliability. From professional-grade stainless steel cookware to high-performance kitchen appliances, every product in our inventory undergoes rigorous quality checks to ensure that it meets our stringent standards.

In today's fast-paced culinary landscape, innovation is the name of the game. Our catering equipment is designed with the latest advancements in mind, offering innovative features and functionalities that streamline workflows, enhance efficiency, and elevate the cooking experience. Whether it's ergonomic utensils, energy-efficient appliances, or space-saving storage solutions, our products are tailored to meet the needs

of modern kitchens and catering options. We understand that no two culinary ventures are alike. That's why our catering equipment is designed to be versatile and adaptable to a wide range of culinary applications and environments. Whether you're running a bustling restaurant kitchen, hosting a lavish banquet, or catering an intimate gathering, our comprehensive range of equipment has you covered, ensuring that you have the tools you need to succeed in any culinary endeavor.

When it comes to catering equipment, durability and reliability are non-negotiable. Our products are built to withstand the rigors of commercial use, ensuring long-lasting performance and peace of mind for our clients. From heavy-duty cookware that can withstand high temperatures and frequent use to robust appliances that deliver consistent

results day in and day out, our catering equipment is engineered for durability and reliability, allowing you to focus on what you do best – creating culinary masterpieces.

At Core Catering Supplies, we believe that our commitment to quality extends beyond our products. We take pride in providing exceptional service and support to our clients every step of the way. From expert guidance in selecting the right equipment for your needs to ongoing maintenance and technical support, our team of dedicated professionals is here to ensure that you get the most out of your investment in our catering equipment.









Hamilton Beach  
COMMERCIAL

HIGH  
LOW  
OFF

2  
1  
O







# Shop the Trend



Stoves

Coffee Machines

Fridges

## Commercial Kitchen Equipment

From quality gas and electric stoves, to coffee machines, freezers and coolers, shop online and get the best home and commercial kitchen equipment we have to offer.



# KITCHENWARE









# INVESTING IN QUALITY KITCHENWARE

## Diverse Cookware

From stainless steel pans and cast iron skillets to non-stick cookware and copper pots, the hospitality industry offers a myriad of cookware options to suit different cooking techniques and preferences. Each type of cookware brings its unique set of advantages, whether it's even heat distribution, durability, or ease of maintenance. Chefs can choose from a range of materials and designs to create culinary masterpieces that tantalize the taste buds.

## Specialized Tools and Utensils

The kitchen is a realm where precision and efficiency reign supreme, and specialized tools and utensils are indispensable assets for chefs. From chef's knives and pastry brushes to mandolines and immersion blenders, the hospitality industry offers a vast

array of kitchen gadgets designed to streamline food preparation processes and enhance culinary creativity. These tools empower chefs to unleash their creativity and execute intricate recipes with finesse.

## Innovative Equipment and Appliances

In today's fast-paced hospitality industry, innovation is key to staying ahead of the curve. Cutting-edge kitchen equipment and appliances revolutionize the way food is prepared, cooked, and served, enhancing efficiency and quality. From high-speed ovens and sous vide machines to blast chillers and smart refrigerators, the latest innovations in kitchen technology empower chefs to push the boundaries of culinary excellence and meet the demands of modern diners.





# Shop the Trend



Pots &  
Pans

Cooking  
Utensils

Tea &  
Coffee

## The BEST Cooking Tools & more

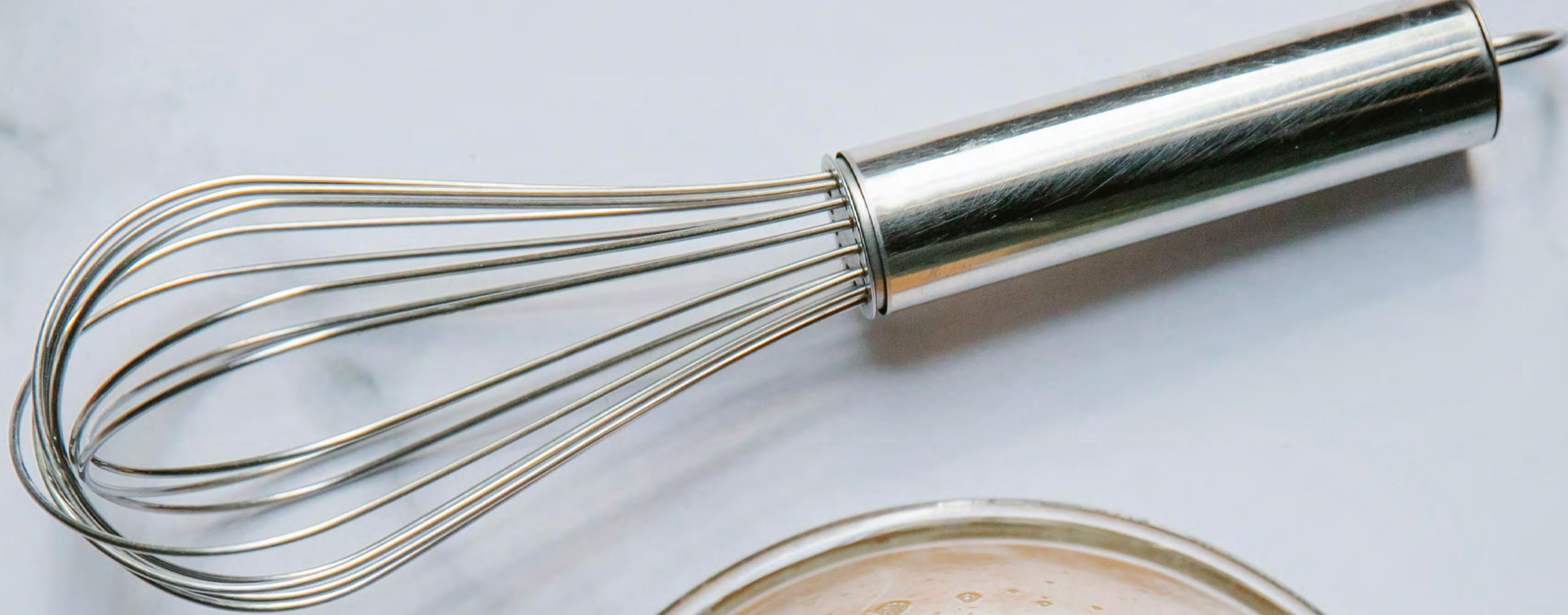
Kit out your kitchen with Core Catering Supplies' comprehensive range of kitchenware. We stock everything from ovenware to kitchen utensils. Shop the world's leading pots, pans, chef knives, kitchen knives and more right here.





# KITCHEN ACCESSORIES







# Shop the Trend



Containers

Utensils

## Elevate Your Culinary Experience

Shop Kitchen Gloves, Towels and more. These practical buys complete your perfect kitchen set up affordably. Available online and with easy delivery to your door.



# CHEF KNIVES





# CENTURY





# TOOLS of the TRADE

A **chef knife guide** to help build your culinary arsenal



## FILLETING

The **Filleting Knife** is an essential tool for delicate fish filleting, with a flexible, narrow blade, this knife efficiently removes bones and skin from fish.



## BREAD

The **Bread Knife** is designed for crusty loaves, with a serrated edge and a long blade, slicing bread, cakes and pastries without tearing has never been easier.



## BONING

The **Boning Knife** is a blade that offers precision for meat and fish, with a narrow, flexible blade with a pointed tip that separates meat from the bone with ease.



## CLEAVER

The **Cleaver** is a heavy-duty knife, with a wide blade and hefty weight, used mainly for breaking down large cuts of meat and chopping through bones.



## CARVING

The **Carving Knife** is a perfectly balanced utility knife that you will reach for time and again. Thanks to its sharp blade, you can easily carve, chop, slice and dice.



## CHEF

The **Chef Knife** is the workhorse of the kitchen, with a broad blade and a pointed tip, making it a versatile tool, perfect for slicing, dicing, chopping and mincing.







## Polywood

The knife blade has greater edge durability due to heat treatment. The blades of the carving fork and meat handle are thicker and have a steel stamping that guarantees greater resistance, preventing deformation. Polywood treated wood handles are resistant to impacts and high temperatures, ensuring greater resistance and durability. Stainless steel rivets. Wooden case that offers protection to the pieces, allowing them to be transported and stored more safely. The pieces can go in the dishwasher, making your daily life easier.



## Protective Blades

If you like being protected while carrying out your work in the kitchen, the stainless steel blade with a polypropylene handle with antimicrobial protection is the right choice for you. Antimicrobial protection provides greater durability and resistance as it is made from stainless steel and receives heat treatment, the piece provides easy and precise cutting. Furthermore, the polypropylene handle is ideal for combining with different environments, offering the beauty that your meal deserves and providing ideal protection against bacteria and fungi.







## Plenus Range

The Plenus knife range comes with stainless steel blades and black polypropylene handles, ensuring that you are working with essential items for the most varied types of preparations. Perfect for different uses, they range from food preparation to table service. Produced with black polypropylene handles and stainless steel blades, they are easy to use and resistant, and can be placed in the dishwasher.



## TRAMONTINA

quality products since 1911

our goal is  
to do more  
with less

+10,000  
tons



ALUMINIUM  
internally  
recycled.

+780  
tons



RECYCLED  
PLASTIC  
in the production  
of new products.

+145  
tons



STAINLESS  
STEEL  
reused  
internally.

+11,500  
tons



WOOD WASTE  
for the production  
of new products.

2 million  
units



CARDBOARD  
PROTECTIONS  
to package products  
produced from waste



Doing it right today,  
to transform tomorrow.



watch our  
transforma  
video here



# CENTURY







**“Core Catering Supplies consistently delivers excellence, providing the essential equipment that elevates our cuisine to new heights. Their commitment to quality and service is unparalleled, making them an indispensable partner for any professional kitchen.”**

*- The Twelve Apostles Hotel and Spa, Executive Chef,  
Christo Pretorius*

One of Chef Christo's standout qualities is his commitment to sustainability and ethical sourcing.

He prioritizes working with local farmers and producers, ensuring that his ingredients are not only fresh and flavorful but also support the community and minimize environmental impact.

Diners at the Twelve Apostles can expect an unforgettable culinary

journey, whether indulging in fine dining at Azure Restaurant or savoring a relaxed meal at the Café Grill.

From delicate seafood creations to hearty South African classics, Chef Christo's menus offer something for every palate and occasion. Under Chef Christo's leadership, the Twelve Apostles Hotel & Spa has become a culinary destination in its own right, drawing food enthusiasts from around the globe.

His passion for excellence, coupled with his innovative approach to cooking, continues to earn him acclaim both locally and internationally.





# Shop the Trend



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Century Range  
Stainless Steel

## Slice, Dice, and Chop Like a Pro!

Our Tramontina Chef Knives come in a variety of styles and sizes to suit different culinary needs. From versatile all-purpose knives to specialized tools for specific tasks, we have the perfect option for every kitchen. Each knife in this collection is meticulously crafted from premium materials, such as high-carbon stainless steel, to ensure exceptional performance and durability. The blades are precision-forged to maintain sharpness and edge retention, allowing for effortless cutting and slicing.



# CHEFWARE









# Shop the Trend



Headware

Aprons

Footware

## Beyond Aesthetics, Safety, and Professionalism

Chef uniforms are not just about aesthetics; they play a crucial role in the kitchen environment. Overall, chef uniforms are an important part of the kitchen environment. They help to maintain hygiene, safety, and professionalism, while also contributing to a restaurant's branding and identity.



# TABLE LINEN



147



148





# CREATING ELEGANCE

In the realm of hospitality, where every detail is meticulously crafted to create a memorable experience, table linen often stands as a silent yet significant element.

From the crisp white tablecloths adorning the tables of fine-dining establishments to the intricately designed runners in boutique hotels, table linen plays a crucial role in shaping the ambiance and perception of a dining or hospitality space.

Imagine stepping into a restaurant or hotel where tables are bare, devoid of any fabric draping. The scene lacks warmth, sophistication, and a sense of occasion. Table linen instantly transforms these spaces, setting the stage for an elevated dining or hospitality experience. Whether it's a casual brunch spot or a five-star restaurant, the choice of table linen

reflects the establishment's personality and style. Crisp, white linens exude elegance and formality, while colorful or patterned fabrics can infuse vibrancy and character into the ambiance.

Beyond aesthetics, table linen plays a crucial role in maintaining hygiene and cleanliness standards. In bustling restaurant environments, spills and crumbs are inevitable. High-quality tablecloths and napkins act as a protective barrier, safeguarding the table surface from stains and spills. They also contribute to a more hygienic dining environment by effectively absorbing liquids and preventing them from seeping through to the table. Additionally, regular laundering of table linen ensures that guests are provided with fresh and sanitized surfaces, enhancing their dining experience.

The presence of well-maintained table linen communicates a message of attention to detail and commitment to quality service. It reflects the establishment's dedication to creating a refined and welcoming environment for its guests. From the meticulous folding of napkins to the precise placement of tablecloths, every aspect of table linen presentation speaks volumes about the establishment's standards and professionalism. In the competitive landscape of the hospitality industry, such subtle yet significant gestures can leave a lasting impression on guests, fostering loyalty and positive word-of-mouth recommendations.

Its importance extends far beyond mere decoration, encompassing hygiene, comfort, and attention to detail.



# Shop the Trend



Table Cloths  
Different Shapes

Waiters Towel  
With Clip

Air-laid  
Napkin Sets

## Setting the Scene: The Essential Role of Table Linens in Restaurant Dining

Table linens, such as tablecloths and napkins, add a touch of elegance and sophistication to the dining area. They create a visually appealing setting that enhances the overall ambiance of the restaurant.

The use of high-quality table linens can help reinforce a restaurant's brand image. It conveys a message of attention to detail and a commitment to providing a premium dining experience.



# Why we do, what we do...



Founding partners: Marcel Fuchs & Olav Rucker

Having been appointed by several international Brands as their exclusive distributor, we take pride in showcasing just some of our many products and trends.



## Note from CEO

*We would like to welcome you and share a glimpse into the world of Hospitality Trends*

*For more than a quarter of a century, we have been at the forefront of revolutionizing the landscape of hospitality product supply in South Africa. From luxurious linens to state-of-the-art kitchen equipment, or elegant tableware to eco-friendly amenities, our comprehensive range of products caters to every facet of hospitality with finesse and flair. With branches spanning across the nation, we have been instrumental in shaping the way hospitality establishments procure and elevate their offerings. But beyond merely supplying products, we pride ourselves on fostering enduring partnerships with our clients. We believe that success lies not only in the products we provide, but also in the relationships we cultivate. Our dedicated team of professionals stands ready to collaborate with you, offering personalized solutions tailored to your specific needs and aspirations.*

*Lucky for us, the last 25 years have been a fantastic journey, fostering friendships with clients, suppliers and fabulous staff. We love the Teamwork, which is **WHY WE DO WHAT WE DO.***

*In that spirit, we are still driven to set new benchmarks, redefine standards and create excellent experiences for patrons worldwide.*

A handwritten signature in black ink, reading "M Fuchs".

**Marcel Fuchs**  
CEO Core Holdings (Pty) Ltd





Franchise Director: Mark Houlihan  
Creative Direction & Design: Azhar Obaray

[www.corecatering.co.za](http://www.corecatering.co.za)

