



Where the World meets Africa



DURBAN ICC
INTERNATIONAL CONVENTION CENTRE
INKOSI ALBERT LUTHULI ICC COMPLEX
SOUTH AFRICA

Half Day Delegate Package 50 - 1000 Delegates

Price On Request for Meeting Room
Price On Request for Convention Hall

VENUE SERVICES

- Room and catering area set up
- Carpeted, airconditioned venue
- Customised electronic and directional signage
- Reception table
- Dedicated service team
- Top Table for presenters
- Note pad and pen (if schoolroom seating)
- Secure undercover parking on a first come, first serve basis
- Complimentary WIFI at Durban ICC

TECHNICAL SERVICES INCLUDED APPLICABLE TO MAIN VENUE

- Platform (2.4m x 1.8m x 400mm in Meeting Room and 3m x 2m x 600mm in Hall)
- PA System (suitable for speeches only)
- Lectern with 2 fixed microphones
- 1 x Data projector
- 1 x Screen
- 1 x Black backdrop, subject to availability (hall only)
- 1 x Dedicated technician

FOOD AND BEVERAGE

- Jugs of water (if schoolroom seating) or water coolers (if cinema seating)
- Tea/Coffee on arrival
- Mid-morning or Afternoon tea/coffee/snack
- Seated or Standing Lunch
- Jugs of juice during lunch



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AFRICA'S LEADING CONVENTION CENTRE

REFRESHMENT BREAK

Arrival: Tea and coffee

Mid-Morning: Tea, coffee and x 2 snack option
(Select one options from the following section)

Snack Selection

- Assorted mini Danish pastries
- Selection of homemade macaroons
- Assorted muffins (savory and sweet)
- Mini scones
- Brownies
- Cookies
- Quiche of the day (V)
- Selection of mini pies
- Individual cupcakes

*(We can add your company logo for an additional amount per cupcake.
Please note a five day notice period and minimum order of 30 applies.)*

BUFFET MENU

Salads (Select 3)

- Salad bowl greens with various toppings and dressings
- Traditional potato salad with gherkin and chopped parsley
- Sweet and sour beetroot salad with spring onions
- Cabbage and carrot slaw with spicy mayonnaise
- Grilled chicken with pesto, pasta and parmesan shavings
- Quinoa, kale and cranberry salad
- Baby spinach, roasted almonds and shrimp salad
- Smoked chicken, strawberry and feta Salad
- Grilled Thai beef with Moroccan couscous and sweet corn salad
- Smoked salmon with watercress
- Grilled zucchini, goats cheese and chick pea salad
- Sautéed carrot, beetroot and yellow cocktail tomato salad
- Tandoor chicken, grilled pineapple and cilantro salad
- Creamy pasta salad, lentils, rocket and roasted peppers
- Roasted sweet potato salad with red kidney Beans and chives
- The butcher's cold meat platter (no pork) with pickles and mustards
- Grilled calamari salad with pineapple and fresh coriander

Main (Select 2)

- Beef stroganoff simmered in paprika cream sauce
- Beef casserole and root vegetables
- Mini rump steaks with caramelized onions and black pepper sauce
- Greek style lamb and eggplant lasagna al parmesan
- Teriyaki marinated beef strips with egg noodles
- Slow cooked lamb shank stew with baby onions, fresh herbs
- Slow braised lamb casserole enhanced with fresh thyme
- Spicy lamb vindaloo
- Lamb Rogan Josh
- Lamb biryani and dhal
- Braised ox tail with red onions and kidney beans
- Stewed ox tripe with dumplings (Mala le Magodu)
- Durban style chicken curry
- Butter chicken curry simmered in a saffron cream sauce
- Chicken biryani served with dhal
- Cajun roasted chicken pieces with mushroom sauce
- Thai green chicken curry simmered in creamy coconut sauce
- Traditional village bred chicken casserole (Zulu chicken)
- Pan fried hake fillets with shrimp and leek sauce
- Mixed seafood gumbo
- South Indian fish and prawn curry with coconut and mustard seed
- Grilled line fish with a lemon butter sauce
- Sesame seed crusted line fish with coriander pesto
- Pan fried calamari with marinara sauce and tagliatele pasta

Vegetarian (Select 1)

- Potato gnocchi with roasted baby marrow and peppers and Arrabiata sauce
- Pasta of the day tossed in a creamy pesto sauce
- Creamy spinach ravioli in a Napoli sauce
- Red bean and sweet potato casserole
- Mediterranean cannelloni in creamy tomato sauce
- Vegetable jalfrezi
- Soya sausage and bean ragout
- Soya prawn chutney
- Pumpkin curry with chickpeas
- Spicy root vegetable and lentil curry

Sides (Select 3)

- Moroccan spiced couscous tossed with chunky roasted vegetables
- Sugar beans and mielie meal (Isinambathi)
- Fragrant rice pilaf with sultanas, cashews and cumin
- Roasted cauliflower with jeera seed butter and
- Toasted brioche crumbs
- Braised fennel, peas and mint
- Wok tossed Chinese broccoli with chilli and garlic
- Golden roast potatoes
- Gratin potatoes
- Potato croquettes
- Traditional pap
- Savoury rice
- Medley of seasonal vegetables
- Baked Mediterranean vegetables
- Asian glazed carrots
- Steamed broccoli with sesame seeds
- Roasted butternut
- Green beans and fennel seeds
- Cauliflower and broccoli gratin
- Cinnamon baked pumpkin

Desserts (Select 3)

Includes freshly brewed coffee and a selection of house teas and coffee

- Tropical fruit salad with mango coulis
- Malva pudding served with warm vanilla custard
- Seasonal flavored Crème brûlée

ADDITIONAL MENU ITEMS

Available on request

TOP UP ITEMS

Extra items that will add value at an additional charge

- Candy bar
- Ice cream parlor
- Cheese platter
- Live cooking action station
- Pastry chef's cheesecake of the day
- Chocolate brownie served warm with fresh cream
- Selection of ice-creams served with a wide range of toppings, warm chocolate sauce, marshmallows, toasted almonds and berry compote
- S'mores mousse in shot glasses
- Individual banana cream pies
- Layered mango, strawberry or passion fruit panna cotta
- Individual cupcakes
- Chocolate éclairs with a variety of fillings
- Mini French apple cakes
- Selection of seasonal sliced fruit and fruit coulis
- Selection of pastry chef's cakes
- Lemon meringue slice
- Hazelnut torte
- Rich moist chocolate cake
- Duo of chocolate mousse
- Red velvet Swiss roll

TERMS AND CONDITIONS

- Please note that items cannot be substituted or removed from package