



# Where the World meets Africa



## Hospitality Package 10 - 49 Delegates 'The perfect intimate meeting'

**Price On Request** for Hospitality Suite

### PACKAGE INCLUDES

- Tea/coffee station set-up in the venue - refreshed for mid-morning and afternoon
- Snacks to be left in the venue for refreshment breaks
- Jug of water or water cooler in venue
- Scrumptious working Lunch served in the same venue
- 1 x softdrink per person during lunch
- Roving technician
- 1 x Data projector and screen
- Secure undercover parking on a first come, first serve basis
- Complimentary Wi-Fi available at Durban ICC

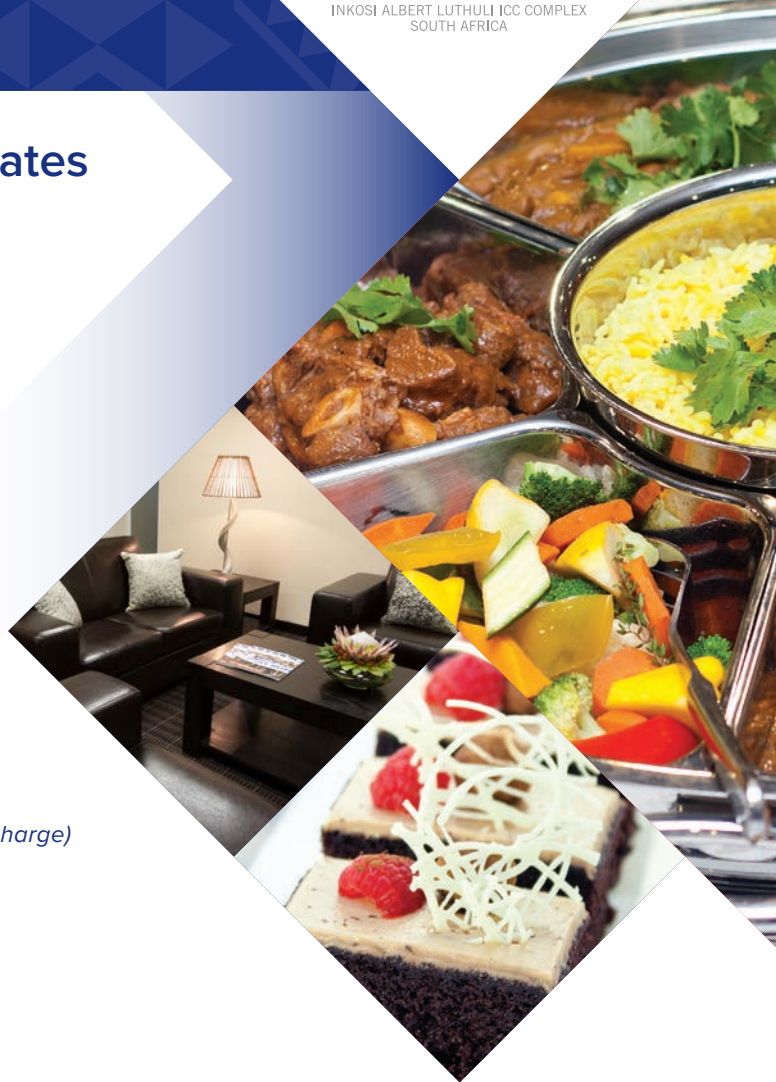
### Top Up Extras

*(Exciting items that can add value to your event at an additional charge)*

- Bowl of whole fruit/snacker bars
- Fruit infused water
- Additional beverages or snacks
- Pens and notepads

### TERMS & CONDITIONS

- Booking can only be confirmed 1 month prior
- Please note that items cannot be substituted or removed from the package
- Stand-alone package
- 5% Catering venue hire rate for exclusive catering venue



MENU 1	or MENU 2	or MENU 3
<b>On Arrival</b>	<b>On Arrival</b>	<b>On Arrival</b>
Freshly baked crunchies Jars filled with lemon scones and orange cranberry muffins served with butter and preserves	Selection of seasonal sliced fruit Peach & almond muffin Lemon biscotti	Selection of seasonal sliced fruit Selection of macaroons Smartie choc chip cookies
<b>Lunch: Cold Selection</b>	<b>Lunch: Cold Selection</b>	<b>Lunch: Cold Selection</b>
Middle Eastern salad made with toasted pita & vegetables (V) Roast butternut squash, feta cheese & pasta salad (V) Confit duck, melon & oriental dressing	Seasonal salad greens with grilled artichokes, chick peas and fresh basil dressing Mexican style beef fillet with red kidney bean and sweetcorn salsa, fresh coriander and cream cheese Roasted butternut, danish feta, balsamic onion marmalade and pepperdews	Fresh salad greens with dried blueberries & cranberries, roasted cashew nuts, balsamic vinaigrette Crisp Romaine Caesar Salad topped with garlic croutons & fresh parmesan
<b>Lunch: Hot Selection</b>	<b>Lunch: Hot Selection</b>	<b>Lunch: Hot Selection</b>
Pan seared beef fillet with balsamic onions, crisp rocket and marinated peppers Jacket potatoes with coarse salt and rosemary Seared fish with steamed mussels and greens Fusilli with wild mushrooms and thyme	Poached salmon lollypops in a thai style coconut broth Grilled lamb cutlets with mint honey jus Steamed baby potatoes tossed in parsley butter Grilled seasonal vegetables Saffron, grilled baby marrow ribbons tossed with fresh pasta	Mushroom alfredo cheese tortellini topped with spring onions & parmesan Paprika dusted chicken breast thyme jus Grilled mediterranean style line fish topped with capers, artichokes, sun-dried tomato and lemon butter Roasted herb baby potatoes Medley of seasonal vegetables
<b>Dessert Selection</b>	<b>Dessert Selection</b>	<b>Dessert Selection</b>
Seasonal sliced fruit with vanilla cinnamon syrup Chocolate and hazelnut mousse Classic custard slice	Opera cake with chocolate ganache Lemon meringue slice Seasonal whole fruit bowl	Belgian dark chocolate espresso mousse topped with chocolate shavings, raspberry coulis & crème chantilly Moist vanilla cake pops Platter of seasonal sliced fruit

