

MOYO

I G N I T E A F R I C A



CONFERENCE PACKAGES



KIRSTENBOSCH NATIONAL BOTANICAL GARDEN

CAPE TOWN

South Africa

THE MOYO EXPERIENCE



Nestled at the foot of Table Mountain, MOYO is based in the iconic Kirstenbosch National Botanical Garden, which is acclaimed as one of the great botanical gardens of the world, with breath-taking backdrops of nature.

MOYO is a well-established and popular events destination and venue of choice with a variety of options from conferencing workshops to product launches and gala dinners; set in a relaxed environment, with picturesque views, creating meeting spaces that are unique and memorable – a welcome escape from the office & city.

Through both the planning and the execution of your conference, you will be assured of personal attention at all times. Our experienced events management team and staff will create the perfect environment to ensure a stress free event, from catering to décor, with attention to detail that will inspire, delight, motivate and support your team.

Our flexible, purpose-designed event spaces are supported by first-class service, audio visual technology and numerous other amenities and our facilities can be tailored to your needs.

Complimentary wireless internet is offered in the conference center and restaurant, while the gardens and surround's remain unplugged for your enjoyment.

Breakaways are accommodated at the conference venue while lunch is enjoyed at the MOYO restaurant, a 2-minute scenic walk from the Old Mutual Conference Centre with incredible cuisine, that can include Vegan and Halaal options



PACKAGES

Full Day

R525 per delegate

Allocated Time:

08h00 - 17h00

Includes arrival, mid-morning and afternoon tea breaks and lunch

Half Day

R425 per delegate

Allocated Time:

08h00 - 14h00

Includes arrival and mid-morning tea breaks and lunch

Package Includes:

- Garden Entry
- Breakaways
- Bottled water and mixed sweets
- Lunch
- Service staff

Package Excludes:

- Venue hire
- Set up fees
- Additional AV if required
- Lunch beverages
- Service fees

Venues:

Conferences will be held in the Old Mutual Conference Centre.
Catering will be supplied by MOYO.

This venue is ideal for:

- Conferencing
- Product Launches
- Exhibitions
- Workshops
- Meetings
- Presentations

OLD MUTUAL CONFERENCE CENTRE

The Venue

The hall accommodates up to 400 people, and it can be divided into three smaller rooms, with sound proof partitioning to accommodate smaller groups. It has a registration desk, fixed stage, an adjoining foyer and breakaway rooms. The venue is fully air-conditioned and wheelchair friendly. Secure and free parking is available throughout the day and evening.

Hall Dimensions

Area is 28.7m by 13.6m, ceiling height is 4.65m. The total floor area is 393m². The stage is fixed and dimensions are 9.2m x 3.4m

Maximum Seating Capacities

	Conferences Lectures Presentations		
	Full Capacity	2/3 Capacity	1/3 Capacity
Cinema Style	251 - 400 Pax	61 - 250 Pax	1 - 60 Pax
Class Room Style	101 - 250 Pax	41 - 100 Pax	1 - 40 Pax

Venue Hire

Old Mutual Conference Centre venue hire rates are as follows:

Full venue R30 000 per day

1/3 Venue R12 000 per day

Prior external supplier setup - A setup fee is levied for the hiring of the conference centre, for outsourced suppliers, that set up on your behalf, prior to the actual event

★ 10% discount is offered on all venue hire booked directly with MOYO

Standard Equipment Provided

- Air-conditioned venue
- Backup generator
- 15 Trestle tables (1.8m long by 75cm wide)
- 50 Slim line conference tables (1.8m long by 45cm wide)
- 400 Black fabric chairs
- Basic Wi-Fi connectivity

Audio - Visual Equipment

- Overhead projector & screen
- Public address system amplifier
- 2 x Hand-held microphones
- 1 x Lapel microphone
- VGA / HDMI Cabling (excluding Apple Mac)

We can assist to outsource additional requirements if needed

- Flipcharts and markers
- Additional printing or AV according to your spec
- Additional slim line conference tables
- Linen

DELEGATE MENU

ARRIVAL

Tea, coffee & fruit juice and
seasonal fruit skewers



MID-MORNING BREAK

Tea and coffee served with
pastries



LUNCH

Set menu of your choice



MID-AFTERNOON BREAK

Tea and coffee served with
crunchies



WE COOK ON FIRE!

SET MENU 1

Arrival

Bread

Starters

Served communally to the table

U-M

Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

Samosa

Cheese, green chutney, chutney salad

Mains

Served communally to the table

Beef Short Rib

Slow braised charred short rib, roast leeks, baby apples, fragrant jus

Chicken

Turmeric yoghurt marinated deboned chicken thighs, masala gravy, aloo poppadum, green chutney

Sides

Creamed maize and roasted carrot salad

Dessert

Amarula

Pedro yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttikrust

Vegetarian and vegan dietary requirement main course
option on request

Root & Tip

Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

SET MENU 2

Arrival

Bread

Starters

Served communally to the table

Chicken Wings

Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta

Venison

Charred cold pressed venison carpaccio, pepper crust, avo mousse, parmesan crisps, smoked bacon, caper mayo

Mains

Served communally to the table

Lamb Rump

Moroccan spice rubbed lamb rump, white bean hummus, aubergine, yoghurt dressing

Fish

Flamed dukkah line fish, turmeric cauli-mash, radish, grilled mango, herb salad, harissa lemon butter

Sides

Pomegranate nut salsa and herb salad

Dessert

Chocolate

Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries, caramelised white chocolate

Vegetarian and vegan dietary requirement main course option on request

Root & Tip

Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

DELEGATE MENU

ARRIVAL

Tea, coffee & fruit juice and seasonal fruit skewers



MID-MORNING BREAK

Tea and coffee served with pastries



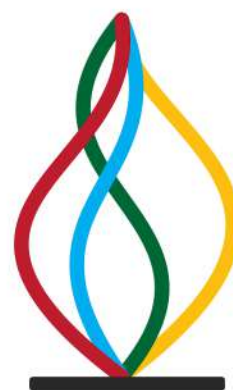
LUNCH

Set menu of your choice



MID-AFTERNOON BREAK

Tea and coffee served with crunchies



WE COOK ON FIRE!



021 762 9585



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www.moyo.co.za

*Terms & conditions apply

DELEGATE MENU

ARRIVAL

Tea, coffee & fruit juice and
seasonal fruit skewers



MID-MORNING BREAK

Tea and coffee served with
pastries



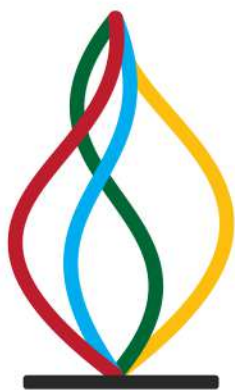
LUNCH

Set menu of your choice



MID-AFTERNOON BREAK

Tea and coffee served with
crunchies



WE COOK ON FIRE!

SET MENU 3

Offers are packaged in our eco-friendly kraft packaging which
includes wooden cutlery & serviettes

Standard Picnic

Spicy Chickpeas

Medley Of Local Dried Fruit

Fresh Seasonal Whole Citrus Fruit

Vegan Bowl

Tabbouleh, avo, mixed heirloom tomatoes, baby spinach,
field mushrooms, peppadews

Chicken Harissa Sandwich

Grilled spiced chicken breast, caramelised red onion, lettuce,
tomato, gherkins, rooibos seeded bread

Chocolate

Spiced chocolate mousse, double chocolate
brownie, berry coulis, fresh berries, caramelised
white chocolate

Potato Crisps

500ml Still Water

Vegetarian Picnic

Spicy Chickpeas

Medley Of Local Dried Fruit

Fresh Seasonal Whole Citrus Fruit

Vegan Bowl

Tabbouleh, avo, mixed heirloom tomatoes, baby spinach, field
mushrooms, peppadews

Braai broodjies

Roostekoek, mature cheddar, stewed fruit pesto, crisp onion

Chocolate

Spiced chocolate mousse, double chocolate
brownie, berry coulis, fresh berries, caramelised
white chocolate

Potato Crisps

500ml Still Water



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