

Conferences & Events

Accommodation - Radisson Blu Waterfront

The Radisson Blu Hotel Waterfront, Cape Town, is undoubtedly the hotel with the best location in South Africa. It is located on the water's edge with the Cape Town's CBD, the iconic Soccer stadium, and Table Mountain as a backdrop. And, it is just a short walk from the Victoria & Alfred Waterfront.

Wake to the sound of waves breaking on the shore, and unwind with a cocktail at our rim-flow pool or overlooking the Mari. The hotel offers all modern amenities – from a gym to a health spa. Here tensions melt away. Simply a stunning place to rest and relax.



Conferences & Events



WIDE AFRICA

Arrival Welcome Dinner

Arrival dinner is to be in a glass marquee, with a view of Cape Town, and lit with hundreds of lights as evening falls. With the backdrop of Table Mountain and overlooking the V&A Waterfront, the beating heart of Cape Town, the lawns on the site of the Everard Read CIRCA gallery, is within walking distance from the Radisson Blu Hotel. The croquet lawns and sculpture gardens provide a perfectly flat surface to accommodate all necessary infrastructure required for the event.



Conferences & Events

Arrival Welcome Dinner



Conferences & Events



WIDE AFRICA

Arrival Welcome Dinner

YIO Conference

Philanthropic Excursion

Cape Adventure

Winelands Experience

MENU SUGGESTION

Canapes

- Green-pea falafel topped with smoked salmon and lemon crème fraiche
- Crouton of seared gemsbok loin and beetroot chutney
- Crispy phyllo tarts filled with caramelized onions, creamy fontal, olive, crispy sage, served warm

First & second starters

- Rooibos smoked tuna, kimchi, miso aioli
- Marinated tuna, avocado, olive and capers salsa, fennel and citrus aioli
- Slow roasted duck, walnut, orange segments and pomegranate with sesame and hoisan dressing
- Beetroot tart, flame roasted aubergine puree, labneh, aged balsamic
- Apple-jalapeno cured octopus and tuna tataki, daikon with spiced coriander lime coconut dressing

Plated mains

- Oven roasted kingklip, horseradish crust, beetroot juices, beetroot crisps and broccoli and smoked potato roast
- Duck breast marinated in cinnamon and tamarind, carrot puree, green beans, kale crisps, hoisan sesame and honey soy sauce

- Grilled lamb rump, carrot puree, pommes dauphannaise, pea and mint salsa, oyster mushroom with sherry jus
- Roast Chalmar beef sirloin, spinach puree, grilled mushrooms, monkey-gland sauce and pommes dauphannaise
- Roast beef fillet, mushroom tart, asparagus, pommes dauphannaise
- Grilled venison loin, smoked beetroot, amazi labneh, blueberry sauce, broccoli, dukkha

Plated desserts

- Chocolate and almond frangipani, vanilla poached white pear, crème anglaise
- Chocolate ice cream cake, crushed meringue, berries, fudge sauce



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Philanthropic Excursion



Uthando (Love) South Africa is a Fair Trade in Tourism certified non-profit that creates a unique link between tourism and community development projects. Uthando's respectful, life-changing Philanthropic Educational Excursions allow guests to experience South Africa's unique spirit of Ubuntu – 'I am because we are'. Their culturally sensitive philanthropic educational excursions shine a light on the many deserving, unsung community heroes who's nation-building efforts so often go unrecognized and unrewarded.



Conferences & Events

YIO Conference

CONFERENCE VENUE

Situated on the middle campus of the University of Cape Town, the building is home to the Hasso Plattner d-school Afrika. The space is dedicated to the teaching and learning of design thinking and was purposefully designed to leverage the power of space in its architecture and interior design to foster collaboration, creativity, and innovation.

The building was engineered for maximum functionality through various sustainable measures within its design, and has received the top 6-star rating by the Green Building Council South Africa.



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WIDE AFRICA

YIO Conference



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WIDE AFRICA

YIO Conference



MENU SUGGESTION

Snacks and refreshments

- A selection for teas and infusions
- Espresso, cappuccino, flat white
- Cold pressed juices
- Iced tea daily
- Apple, carrot, coconut cocktail muffins
- Chocolate brownies
- Oat and seed power crunchies
- Fresh seasonal fruit kebabs
- Phyllo triangle with ricotta and spinach
- Rice-paper wraps with fresh Vietnamese vegetables and herbs, with dipping sauce
- Whole wheat and rye, chive and spring onion scone, horseradish crème, smoked salmon
- Butternut gateaux, creamed goats cheese, dukkha, smoked springbok carpaccio & beetroot relish
- Thai chicken cakes, nori and cucumber lime pickle
- Mini gourmet rolls with savoury fillings



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WIDE AFRICA

Evening Venues

DEN ANKER

Thursday 13 November



NORVAL FOUNDATION

Friday 14 November



Conferences & Events

Saturday Conference Day - Radisson Blu Waterfront



Conferences & Events



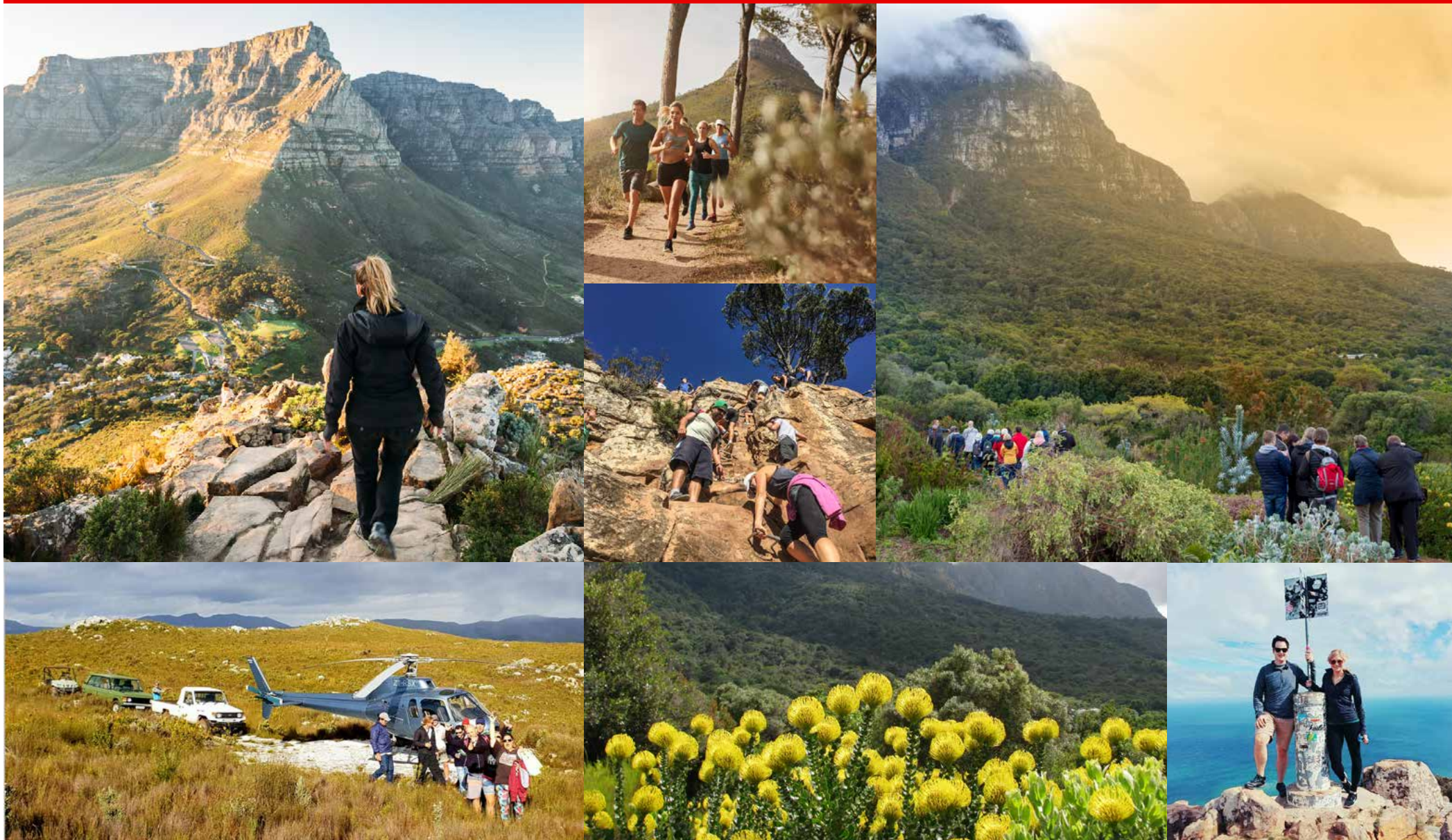
WIDE AFRICA

Saturday Conference Day - Radisson Blu Waterfront



Conferences & Events

Cape Adventure



Conferences & Events



WIDE AFRICA

Cape Adventure

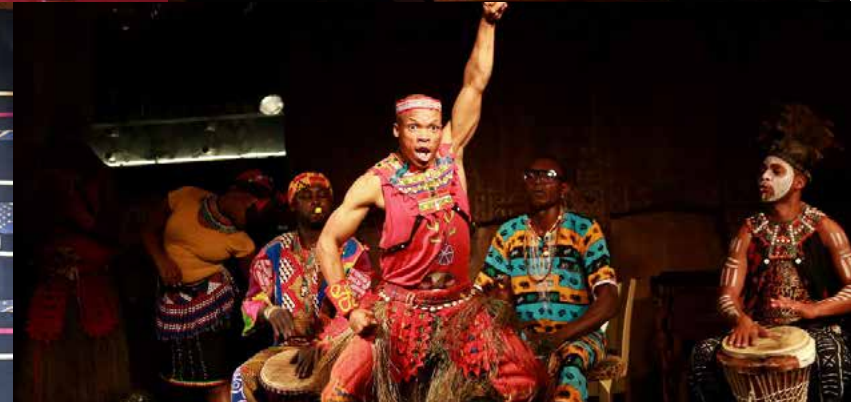


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Saturday Night Farewell Dinner - Dress African Gold @ Gold restaurant

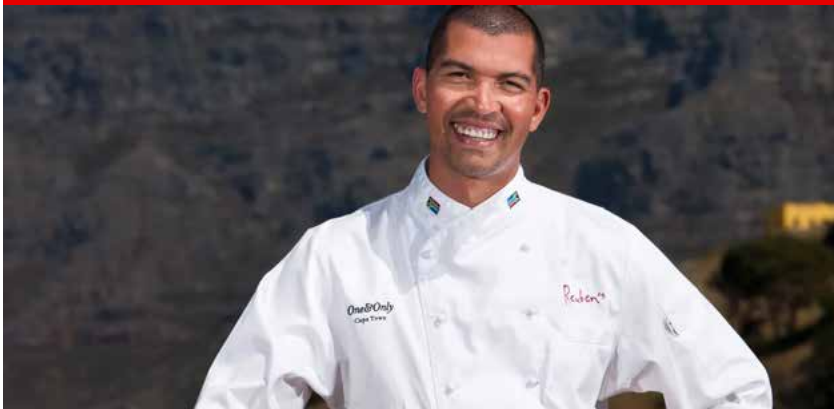
Gold Restaurant offers an authentic African experience. A night at Gold is an immersive experience that will take you on a 14-dish taste-safari paired with traditional Mali puppets and live African entertainment.

African food is traditionally shared and enjoyed with family and friends. Throughout the traditional African meal guests enjoy learning about the country of origin, cooking techniques and spicing of each dish. All their Halaal-certified meat, poultry and fish dishes come with vegetarian or vegan alternatives.



Conferences & Events

Winelands Experience



Reuben Riffel is without doubt one of South Africa's most successful celebrity chefs. He's the local boy made good who'd be fun to have a beer with around a 'braai' barbecue.

His public persona rings true to the person underneath. That's because he has spent a lot of time thinking about who he is, where he comes from, and how to incorporate that into the world of haute cuisine that he now inhabits.

"It's important to have a sense of, this is something I grew up with and I tasted it somewhere before... or my mum made it, or a friend, you know, because we get inspired from all angles," Riffel says.

Riffel serves rustic, modern South African cuisine with a focus on local ingredients

– Extract from CNN "Reuben Riffel: South Africa's guy-next-door turned celebrity chef"



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Transport

