WORKSHOP 7 an open collaboration

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Africa's premier event location in the V&A Waterfront, Cape Town

### Your inspiring event location in the V&A Waterfront

Workshop17 is a leading conferencing and event location conveniently situated in the V&A Waterfront with gorgeous views of Table Mountain. Our events team is dedicated to ensuring that your meeting, workshop or event is a success.

On any day, Workshop17 hosts a diverse range of collaborative engagements from small, focused meetings in our 6-seater boardroom, to workshops in our Ideas Lounge and product launches in our 250 seater event space. We are the workspace for a few hundred entrepreneurs who meet, lunch and work in our offices and cafe. This rhythm of consistent daily work life with intermittent bursts of eventing activity create an environment that buzzes with opportunity and ideas.

Workshop17 is situated in the Watershed building, between the V&A Food Market and the Aquarium. With a panoramic view of Table Mountain in the background we overlook the dry dock and working harbour. With the design and craft market below us we are surrounded by open and inspiring views and activity, which creates an inspiring environment for any meeting or event.



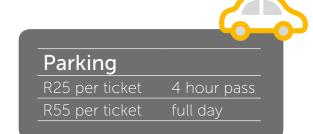
# OUR RATES

With accessible parking, on-site catering facilities, an energising environment and a dedicated events team, Workshop17 has everything you need to create a successful event.

Meet, Workshop and Events prices are monthly and exclusive of VAT								
Venue	Cost hour ex VAT	Cost day ex VAT	Size	Cinema capacity	Classroom capacity	Boardroom capacity	Cocktail capacity	Includes
Meeting Rooms 1, 2, 5, 6	R250	R1 750	12m <sup>2</sup>	_	_	6	_	WIFI, led screen, audio, flip charts, access to idea space for break away and creative work
Meeting Rooms 3 and 4	R500	R3 200	35m²	32 - only in Meeting Room 3	24	16	_	WIFI, led screen, audio, flip charts, access to idea space for break away and creative work
Seminar Rooms A & B	R3 000 (½ day)	R4 900	85m²	80	48	40	100	WIFI, projector and screen, audio, flip charts, access to idea space for break away and creative work
Events Space	R18 000 (½ day)	R30 000	323m <sup>2</sup>	250	150	_	350	WIFI, projector and screen, audio, flip charts. Stage + Lighting Spots and LED Par Cans
Cafe Square Evenings	_	R15 000	500m²	0	_	_	450	WIFI, projector and screen, audio, flip charts. NB: only evenings and weekend, minimum 2 hours

For enquiries or bookings: call +27 21 205 9000 or email us at info@open.co.za







## Meeting Room 1

## Meeting Room 2

- 55" LCD screen for presentations through HDMI input. VGA adaptors can be provided
- 10 GIG of high speed wifi each day
- Additional data can be bought at R20 per GIG if needed
- Writable glass wall

Costs	
R250 ex VAT	per hour
R1 750 ex VAT	per day

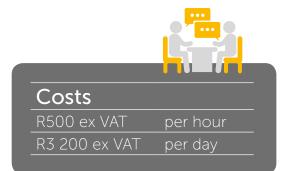




### Meeting Room 3

## Meeting Room 4

- 55" LCD screen for presentations through HDMI input. VGA adaptors can be provided
- 10 GIG of high speed wifi each day
- Additional data can be bought at R20 per GIG if needed
- Pin Board available in Meeting Room 3 and writable glass wall available in Meeting Room 4









Meeting Room 5

## Meeting Room 6

- 55" LCD screen for presentations through HDMI input. VGA adaptors can be provided
- 10 GIG of high speed wifi each day
- Additional data can be bought at R20 per GIG if needed
- Writable glass wall

Costs	
R250 ex VAT	per hour
R1 750 ex VAT	per day

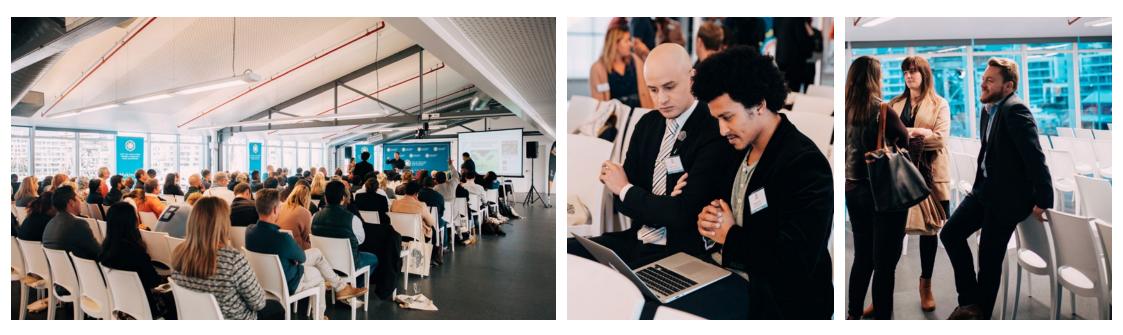


### Seminar Rooms A & B

- Projector and screen for presentations through HDMI input. VGA adaptors can be provided
- 20 GIG of high speed wifi each day
- Additional data can be bought at R20 per GIG if needed
- Flip charts and white boards available on request

Costs	
R3 000 ex VAT	per ½ day
R4 900 ex VAT	per day





### **Event Space**

Workshop17's Main Event Space is perfectly suited for any event - from a networking breakfast, to formal, seated dinners, large conferences or even niche exhibitions. It boasts beautiful views of the iconic Table Mountain, overlooking the fully functional dry dock, providing the perfect backdrop for your event.

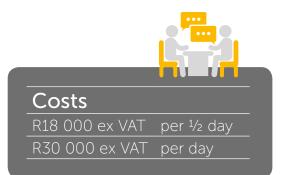
As an empty shell, the space can be dressed up suitably to fit your unique brand and style, and has basic AV and seating for easy eventing. We can host groups of up to 350 for cocktail evenings, 250 cinema style conferences, or 150 people for a banquet with stage. The possibilities are only limited by one's imagination.



### **Event Space**

The Event Space comes fully equipped with:

- Projector and screen for presentations through HDMI input. VGA adaptors can be provided
- Stage and LED lights
- 30 GIG of high speed wifi each day
- Additional data can be bought at R20 per GIG if needed





## OUR CATERING

## BREAKFAST

Breakfast Menu	
Avocado on a variety of toast	R43.00
Selection of muffins, scones & pastries	R28.00
Salmon, cream cheese & chives on bruschetta	R42.00
Mini homemade muesli & yoghurt bowls	R44.00
Mini French toast with berry compote	R44.00
Poached egg & bacon on rye toast	R40.00
Mini eggs Benedict	R50.00
Seasonal whole fruit	R20.00



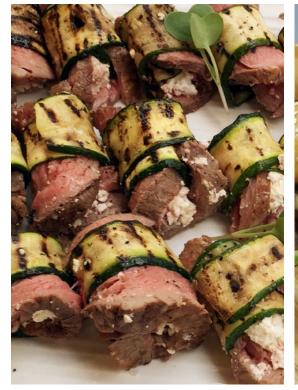


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# CANAPÉS

Caesar salad skewers	R25.00
Chicken satay skewers with a homemade satay sauce	R25.00
Chicken liver pate', red onion & beetroot marmalade en croute	R26.00
Roast chicken and mushroom mini homemade pies served with sweet mustard dip	R24.50
Asian chicken potstickers with a spicy ponzu sauce	R24.00
5 spice duck spring rolls	R24.00
Mini beef prego rolls with rocket & fried onions	R29.00
Mini beef burgers topped with mature cheddar cheese	R27.50
Roast beef on potato fondant with a horseradish cream	28.00
Chermoula spiced lamb burgers topped sweet caramelised onion and emmenthal	R27.00
Dukkah spiced lamb kofta served with tahini yoghurt dip	R26.00
Asian slow roasted pork belly served with an Asian salad. Thai spoons	R26.00
Prawn and Asian Vegetable Vietnamese roll with nuoc cham	R24.00
Asian prawn potstickers with a spicy ponzu sauce	R24.00
White fish and vegetable spring rolls with a sweet soy dipping sauce	R26.00
Pan seared spiced prawn skewers served with a lemon and chive aioli	R26.00
White fish, coriander, red onion and lime ceviche spoons	R24.00
Sesame crusted tuna tataki served with chilli lime dressing and pea shoots Thai spoons	R28.50
Tempura tiger prawn with a garlic & wasabi aioli	R26.00
Truffled mushroom and blue cheese tartlets	R23.00

Prosciutto rapped asparagus & parmesan served with horseradish aioli	R26.00
Rosemary and parmesan shortbread topped with creamy chevin and a sweet bacon marmalade	R26.50
Vegetarian rice paper rolls– carrot, leek, cucumber & vermicelli with a chilli ponzu sauce	R22.00
Preserved fig and whipped brie bruschetta topped with micro greens	R23.00
Baby beets, creamed feta and beetroot purée puff tartlets	R23.00
Caramelised onion & brie cheese tartlets	R25.50
Roasted pepper and caramelised onion tartlets	R23.00









# OUR CATERING MENUS

## Menu 1

#### Conference R285p/p ex VAT (4 menu items)

Includes bottomless filter coffee, tea (Ceylon and Rooibos) and water jugs.

#### Arrival Snacks Menu Options (Select 1 item)

- Fruit skewers and pastries
- Homemade granola & yoghurt bowls
- Avocado on variety of toast

#### Lunch Menu Options\* (Select 2 items) - finger/fork/bowl/platter style food

- Asian vegetable rice paper wraps with ponzu sauce
- Chicken Caesar salads served in individual bowls
- Grilled chicken, rocket, avocado (seasonal), hummus filled wrap
- Roasted butternut, feta, baby spinach & hummus filled wrap
- Mini beef prego steak roll
- Mini quiche basil, roast tomato, and feta

#### Dessert (Select 1 item)

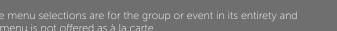
- Individual fudge chocolate brownies
- Mini cheesecakes
- Fruit skewers

#### **Optional Extras**

The following are the optional extras that can be arranged, at a price.

#### Mid-morning/Afternoon snack (Select 1 item)

- Selection of open sandwiches chicken mayo, BLT, grilled vegetable
- Mezze platter for 4 to share babaganoush, hummus, tzatziki, toasted pita, olives
- Spinach and feta pastries
- Nuts and biltong
- Seasonal whole fruit bowls



Menus need to be confirmed in writing 10 days prior to the event, else the menu will be Chefs choice. Final numbers are to confirmed 5 days prior to the event date. All Dietary requirements need to be confirmed 7 working days prior - Surcharges will be applicable.

Note that all menu prices may be subject to change without notice.

# OUR CATERING MENUS

## Menu 2

#### Conference R335.00 p/p ex VAT (6 menu items)

Includes bottomless filter coffee, tea (Ceylon and Rooibos) and water jugs.

#### Arrival Snacks Menu Options (Select 2 items)

- Fruit skewers and pastries
- Homemade granola & yoghurt bowls
- Avocado on variety of toast
- Fruit smoothie

#### Lunch Menu Options\* (Select 3 items) - finger/fork/bowl/platter style food

- Asian vegetable rice paper wraps with ponzu sauce
- Chicken Caesar salad served in individual bowls
- Grilled chicken, rocket, avocado (seasonal) & hummus filled wraps
- Roasted butternut, feta, baby spinach & hummus filled wraps
- Mini beef prego steak roll
- Mini quiche of your choice: Bacon, broccoli and feta OR Caprese with balsamic reduction

#### Dessert (Select 1 item)

- Individual fudge chocolate brownies
- Mini cheesecakes
- Fruit skewers

#### **Optional Extras**

The following are the optional extras that can be arranged, at a price.

#### Mid-morning/Afternoon snack (Select 1 item)

- Selection of open sandwiches chicken mayo, BLT, grilled vegetable
- Mezze platter for 4 to share babaganoush, hummus, tzatziki, toasted pita, olives
- Spinach and feta pastries
- Nuts and biltong
- Seasonal whole fruit bowls



Menus need to be confirmed in writing 10 days prior to the event, else the menu will be Chefs choice. Final numbers are to confirmed 5 days prior to the event date. All Dietary requirements need to be confirmed 7 working days prior - Surcharges will be applicable.

Note that all menu prices may be subject to change without notice.

# OUR CATERING MENUS

## Menu 3

Conference R395.00 p/p ex VAT (8 menu items)
Includes bottomless filter coffee, tea (Ceylon and Rooibos) and water jugs.
Arrival Snacks Menu Options (Select 2 items)
<ul> <li>Fruit skewers and pastries</li> <li>Avocado on variety of toast</li> <li>Fruit smoothie</li> <li>Fruit smoothie</li> <li>Individual salmon benedict</li> <li>Granola and yoghurt glass</li> </ul>
Lunch Menu Options* (Select 5 items) - finger/fork/bowl/platter style food
<ul> <li>Asian vegetable rice paper wraps with ponzu sauce</li> <li>Chicken Caesar salad served in individual bowls</li> <li>Grilled chicken, rocket, avocado (seasonal) &amp; hummus filled wraps</li> <li>Roasted butternut, spinach, Danish feta &amp; hummus filled wraps</li> <li>Roasted butternut, feta, baby spinach &amp; hummus filled wraps</li> <li>Mini beef prego steak roll</li> <li>Grilled chicken, bacon and red pepper pesto sandwich!</li> <li>Selection of sushi rolls - vegetarian, salmon, tuna or prawn!</li> <li>Individual chicken Penang curry with basmati rice!</li> </ul>

 Mini quiche of your choice: Tomato, feta and fresh basil OR smoked salmon, crème fraiche and chives

#### Dessert (Select 1 item)

- Individual fudge chocolate brownies
- Mini cheesecakes
- Fruit skewers

#### **Optional Extras**

The following are the optional extras that can be arranged, at a price.

#### Mid-morning/Afternoon snack (Select 1 item)

- Selection of open sandwiches chicken mayo, BLT, grilled vegetable
- Mezze platter for 4 to share babaganoush, hummus, tzatziki, toasted pita, olives
- Spinach and feta pastries
- Nuts and biltong
- Seasonal whole fruit bowls



Menus need to be confirmed in writing 10 days prior to the event, else the menu will be Chefs choice. Final numbers are to confirmed 5 days prior to the event date. All Dietary requirements need to be confirmed 7 working days prior - Surcharges will be applicable.

Note that all menu prices may be subject to change without notice.

## OUR BAR MENU

Beers	
Black Label	29
Castle	29
Castle Lite	29
Hanza	29
Windhoek	29
Savanna	35
Hunters Dry	45
Corona	
Heineken	35

Craft Beers	
Stellenbrau Weiss	49
Stellenbrau Lager	49
Dragon Ginger Beer	49

Red Wines	(bottle)
Tall Horse - Cabernet Sauvignon	40 (180)
La Motte Millennium - Cabernet Sauvignon	50 (260)
Tall Horse - Merlot	40 (180)
Warwick Denman – Merlot	47 (260)
Beyerskloof - Pinotage	45 (195)
Haute Cabriere - Pinot Noir (unwooded)	50 (260)
Haute Cabriere - Pinot Noir (2013)	na (570)

White Wines	(bottle)
Durbanville Hills - Sauvignon Blanc	40 (195)
La Motte - Sauvignon Blanc	47 (220)
Pierre Jourdan – Chardonnay	40 (190)
Haute Cabriere – Chardonnay	50 (260)
Warwick Denman – Chardonnay	47 (260)
Sparkling Wines / MCC	
Pappilon Brut	(190)
Pierre Jourdan Brut	(270)
Graham Beck Brut	(270)
Krone Brut	(270)
Spirits	(25ml)
Jamesons	30
Johnnie Walker Black	32
Bells	25
Klipdrift	25
Absolut	28
Bombay Sapphire	25
Captain Morgan	25
Spiced Gold	25
Bacardi	25
El Jimador	25
El Jimador Southern Comfort	25 25

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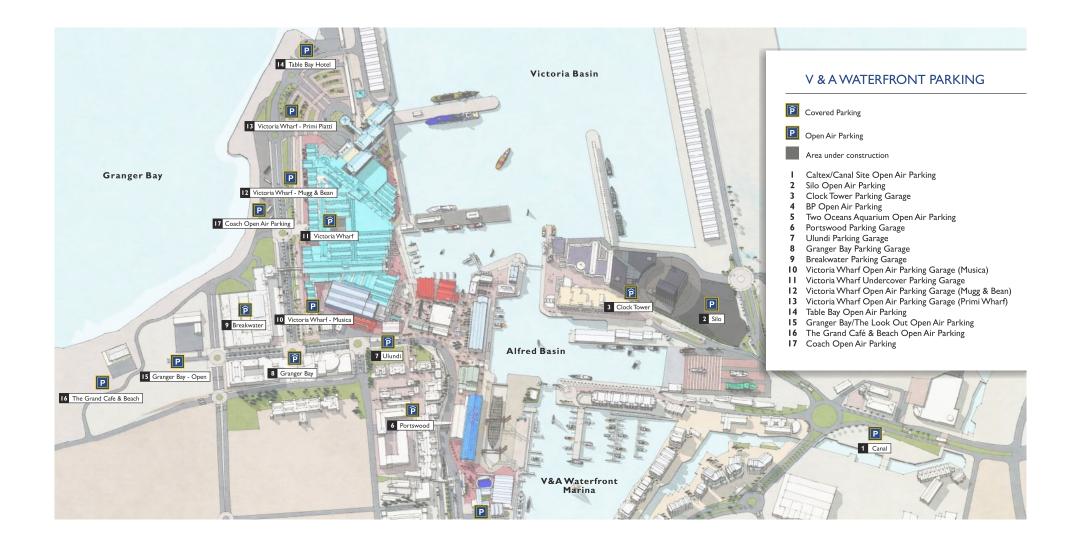
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Jagermeister

Martini Extra Dry	25
Campari	25
Crème de Cassis	25

Soft Drinks	
Coke, Coke Zero, Coke Light & Sprite	18
San Pellegrinio Limonata & Aranciata	27
Appletiser & Grapetiser	25
Valpre (Still & Sparkling)	18
Black Insomnia	30
Just Juice (assorted)	20
Red Bull	30
Acqua Panna	35
San Pellegrino	35
Schweppes Mixers	15
Juice Box (Assorted)	25
Juice Box Pomogranate	33
Duchess	33

## CONTACT US



#### **Enquiries or bookings**

Call +27 21 205 9000 or email us at info@open.co.za

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#### www.workshop17.co.za

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